



Cider Making Essentials



Programme

- Introductions
- The Cider making process
- Cider making equipment options for 10 litre to 100 litre batch sizes
- Cider apple selection and blending
- Sugar, pH, Titratable acidity, Tannin and Sulphite
- Natural Antioxidants in apple juice
- Milling and pressing – juice extraction
- Fermentation with wild yeasts or commercial yeasts
- Racking and Bottling
- Cider evaluation and problem solving
- Different Cider styles
- Developing your own personalised Cider making plan

Details

- One Day programme
- Dates in 2021: 6th March, 13th March, 3rd April, 10 April, 24th April
- Location: Cider Collective, 98 Windmill Road Tamahere
- Start and Finish time: 9am – 4pm
- Lunch provided
- Cancellation policy: Full refund if cancelled at least 7 days before course. 80% refund if cancelled within 7 days of course.
- Onsite accommodation available if needed. (limited numbers)

The Cider Collective

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