



Programme

DAY 1 CIDER FACTORIE - Theory and sensory evaluation

- Introductions
- The Cider making process
- Cider apple varieties, selection and blending
- Wild yeast versus commercial yeast and yeast nutrients
- Sulphite, pectinase, and malolactic fermentation
- Sensory evaluation of different cider styles from around the world
- Cider Factorie story and tour

DAY 2 CIDER COLLECTIVE - Hands on craft cider making experience

- Cider making equipment for a 20 – 100 litre batch size
- Measuring sugar, pH, titratable acidity and sulphite
- Different Cider styles and how to make them.
- Apple picking, apple selection, milling and pressing, Juice analysis and development of a fermentation plan.



Details

- Two Day programme run in partnership with the Cider Factorie
- Dates in 2021: 19-20 March and 16-17 April
- Location: Day 1: Cider Factorie, 50 Oikimoke Road, Te Puna Tauranga
Day 2: Cider Collective, 98 Windmill Road Tamahere Hamilton
- Start and Finish time: 9am – 4pm
- Lunch provided both days and informal social hour and BBQ at end of day 2.
- 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 in Tamahere. (limited numbers)
- Book online www.cidercollective.com

The Cider Collective

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