

Cider Masterclass

Programme

DAY 1 CIDER FACTORIE - Theory and sensory evaluation

- Introductions
- History of Cider Making
- 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
- Different Cider styles and how to make them.
- Cider Factorie story and tour

DAY 2 CIDER COLLECTIVE - Hands on craft cider making experience

- Milling and pressing apples
- Juice analysis: measuring sugar, pH, titratable acidity
- Blending: achieving balanced juice for cidermaking
- Developing a fermentation plan.

Details

- Two Day programme run in partnership with the Cider Factorie
- Date: 1 and 2 April 2022
- 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.
- Cancellation policy: Full refund if cancelled at least 7 days before course. 80% refund if cancelled within 7 days of course.
- Lunch provided: Please advise any special dietary requirements at least 2 days beforehand
- Dress Code: This course has a significant hands on cider making component which will be out doors. We have some shelter from the weather but be prepared for water splashes and apple juice splashes.

The Cider Collective

98 Windmill Road Tamahere Hamilton

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