

# 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
- Dates: 19<sup>th</sup> and 20<sup>th</sup> April 2024
- 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 outdoors. We have some shelter from the weather but be prepared for water splashes and apple juice splashes. Covered footwear required.

### The Cider Collective

98 Windmill Road Tamahere Hamilton

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