

PRODUCT SPECIFICATION

“Worcestershire Cider”

PDO () PGI (✓)

1. Responsible department in the Member State:

Name: Department for Environment, Food and Rural Affairs (Defra)
Area 3A
Nobel House
Smith Square
London
SW1P 3JR
United Kingdom
Tel: 0207 238 6075
Fax: 0207 238 5728
Email: Protectedfoodnames@defra.gsi.gov.uk

2. Applicant Group:

Name: The Herefordshire, Worcestershire and Gloucestershire Cider and
Perry Makers
Address: c/o G C Warren, H Weston and Sons Ltd
The Bounds
Much Marcle
Herefordshire
HR2 2NQ
Tel:
Fax:
Email:
Composition: Producer/processors (12) Other ()

3. Type of product:

Cider - Class 1.8 (Other)

4. Specification (summary of requirements under Art 7(1) of Regulation (EU) No 1151/2012)

4.1. Name:
“Worcestershire Cider”

4.2. Description:

A traditional cider prepared by fermentation of the juice of locally grown bitter-sweet, bitter-sharp, sweet and sharp traditionally used cider apples, with or without the addition of up to 25% perry pear juice; chaptalisation is permitted to bring the potential alcohol level to ca 9.5% ABV prior to final blending of the cider.

Ciders exhibit rich appley flavours, with marked astringency and with a balance between sweetness and bitterness. Products may be either medium sweet or dry (with regard to sweetness).

Actual alcohol content by volume	4.0-8.5%
Specific gravity at 20°C	0.996-1.022
Sugar content	0.55g/1
Sugar-free dry extract	>13g/1
Total acidity (as Malic Acid)	40-60 mEq/1
Volatile acidity (as Acetic Acid)	<1.4g/1
Iron content	<7mg/kg
Copper content	<2mg/kg
Arsenic content	<0.2mg/kg
Lead content	<0.2mg/kg
Total Sulphur Dioxide	<200mg/1
Free Sulphur Dioxide	40-60mg/1

4.3. Geographical area:
The County of Worcestershire.

4.4. Proof of origin:

Only juices from locally grown cider apples (ie recognised varieties of bitter-sweet, bitter-sharp and other cider fruits, such as Brown Snout, Bulmer’s Norman, Chisel Jersey, Dabinett, Ellis Bitter, Kingston Black, Michelin, Redstreak, Reine des Pommés, Vilberoy, Yarlinton Mill etc) and from recognised varieties of perry pear are used in the preparation of these products. A register of cider fruit growers is

available showing that over 99% of cider fruit, used in any of the above ciders, emanates from growers based within the geographic area identified.

4.5. Method of production:

Locally grown fruit is pressed to produce juice which may be treated with sulphur dioxide to control oxidation and prevent growth of “wild strains” of yeast originating from the fruit. In some instances this juice may be concentrated for storage and subsequent re-dilution and fermentation. The fermentable sugar content of the juice is dependent upon the variety/varieties of fruit used, seasonal and other factors. The sugar content of the juice is assessed and additional sugar syrup may be added to a total specific gravity of ca 1.070 which gives a potential alcohol content of ca 9.5% alcohol by volume. Acidity may be assessed and adjusted as required. The juice is fermented either by the addition of a culture of known cider yeasts or, alternatively, the juice is allowed to ferment naturally (such juice will not normally have been treated with sulphur dioxide). The fermentation process is done in vats (wood, glass resin, plastic, bitumen-lined concrete or steel) under ambient temperature conditions. The total fermentation process, including secondary fermentation by malolactic bacteria, will extend over a period of up to about 3 months.

The fermented cider is racked off from the lees at the end of fermentation and is stored in sealed barrels or vats to mature for up to 6 months. The final product is filtered, centrifuged and/or clarified using gelatine, bentonite or other approved fining agent. The “bright” product is then diluted and, if required, is sweetened by the addition of either apple juice or sugar, to an appropriate strength for packaging (normally within the range 3.5 to 8.55% ABV).

In some instances, cider may be “cask conditioned” by the addition of a small quantity of sugar together with a secondary fermentation yeast. This produces a “petillant” or “sparkling” cider which is served direct from the barrel or cask.

4.6. Link:

The traditional cider apple is grown extensively within the three Counties (and on a few farms in neighbouring Counties such as Shropshire, Gwent and Powys) and is used only for cider making. These special fruit varieties typically contain high levels of tannins which impart a significant degree of astringency and bitterness to the product, high tannin levels are not generally present in ciders prepared from culinary fruit such as is used for cider making in the East and South East of England.

For details of varieties used in cider making see “Cider Apples and Their Character I, II, III and IV” (RR Williams and RD Child), Long Ashton Research Station Annual Reports for 1961-1964. Further information of varietal trials and pomology is contained in subsequent reports of Long Ashton Research Station.

Cider apple varieties have been developed over several centuries. Some varieties remained localised and others became more widely spread. With the development of modern interest in food science and horticultural practice in the late 1800s and early 1900s (see Woolhope Naturalists Field Club Proceedings, “Apple and Pears as Vintage Fruit”, Hogg & Bull (1886), “Science and Fruit”, Wallace & Marsh (1953) etc) planting was encouraged, as was the scientific selection of favoured fruits. Due to the vagaries of soil type, structure, climate and aspect, certain varieties flourished in particular areas, a process aided and guided by regional consumer tastes. By collecting and processing this fruit in a segregated and selective manner it is possible to produce products which reflect closely the character of the fruit used in the making. Such varietal products are prized locally and add interest to the market place.

Locally grown cider apples are pressed to produce a juice which may be treated with sulphur dioxide to control oxidation and prevent growth of “wild strains” of yeast originating from the fruit. The acidity and fermentable sugar content of the juice are assessed and the juice may be chaptalised by the addition of sugar syrup to a total specific gravity of ca 1.070, which gives a potential alcohol content of ca 9.5% alcohol by volume, the acidity may also be adjusted.

The juice is fermented either by the addition of a culture of known yeasts, of alternatively, the juice is allowed to ferment naturally (such juice will not normally have been treated with Sulphur dioxide). The fermentation process is done in vats (wood, glass resin or steel) under ambient temperature conditions. The total fermentation process will extend over a period of up to about 3 months.

The fermented cider is racked off from the lees at the end of fermentation into sterile or highly clean barrels or vats. It is stored in closed barrels or vats to mature for up to 12 months or more. During this time it may undergo a natural malolactic fermentation. The final product may be clarified by filtration and/or using gelatine bentonite or other approved fining agent. The product may also be clarified by centrifugation or filtration, either totally or partially.

The “bright” product is diluted to selling strength (normally within the range 3.5 to 6.5% ABV)

The traditional cider apple is grown extensively within the three Counties (and on a few farms in neighbouring Counties such as Shropshire, Gwent and Powys). The fruit is used only for cider making. These special fruit varieties, which contain high levels of tannins, impart a high degree of astringency and bitterness to the cider. The traditional cider apple varieties grown locally include Brown Snout, Bulmer's Norman, Chisel Jersey, Dabinett, Ellis Bitter, Kingston Black, Michelin, Redstreak, Vilberey Yarlington Mill, etc.

Further details on cider apple varieties is to be found in specialist published work, such as:-

Cider Apples and their Character I, II, III and IV.

RR Williams & RD Child

Long Ashton Research Station Annual Reports for 1961, 62, 63 and 64.

4.7. Inspection body:

Name: Herefordshire Council

Address: Environmental Health and Trading Standards

Brockington

35 Hafod Road

Hereford

Herefordshire HR1 1SH

Tel: 01432 260 500

Fax:

Email: info@herefordshire.gov.uk

The inspection body is an official public body conforming to the principles of the EN 45011 standard.

4.8. Labelling:

Products will be labelled as:

“Worcestershire Cider”

In the case of cask conditioned ciders, the products would be labelled as:

“Worcestershire Cask Conditioned Cider”

In some instances, a Vintage declaration may be made for ciders prepared from fruits harvested in a specific defined year.