

# Cider definition: Additional guidance

## **Some background facts about ciders and perries for consumers, licensees and festival organisers**

These notes are designed to accompany the CAMRA definition of real cider and perry, with its Pointers to Best Practice. They explain some of the issues that lie behind CAMRA's approach to the subject and are intended to help consumers, licensees and festival organisers make more informed decisions about purchases.

Many of the technical terms used are explained in material available on CAMRA website's Learn and Discover pages. [An enthusiasts guide to cider terminology](#)

## **The apples and pears**

The flavours present in cider and perry are derived primarily from the selection of apple or pear varieties used, influenced by the choice of yeast and other production practices; everything that happens to the fruits and their juices until it reaches your glass will have contributed to its unique qualities.

Guidance on the classification of apple and pear varieties is available in the CAMRA website's Learn and Discover pages. [How cider is made: Part 1 - Fruits and Orchards](#)

A well-balanced cider menu should reflect the diversity of styles of cider and perry as far as possible. A full description of these styles will soon be available in the CAMRA website's Learn and Discover pages.

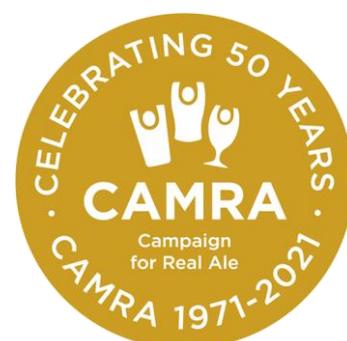
## **Pasteurised or unpasteurised?**

The purpose of pasteurisation is to remove live yeast from a drink, preventing refermentation, producing a clean product and extending its life. Similar effects can be achieved by superfine or 'sterile' filtering, or by adding sulphites to arrest fermentation.

See: [How cider is made: part 4: from blending to buying - CAMRA - Campaign for Real Ale](#)

Dry unpasteurised cider or perry that is fully fermented will often store safely for many months and, in the correct conditions and vessel, for longer. More care should be taken with unpasteurised products that have been sweetened with sugars or fresh juices in vessels such a bag in boxes or pouches not designed to hold the pressure of re-fermentation.

Drinkers who prefer to drink 'live', unpasteurised and non-filtered or partially-filtered cider or perry will find more information in 'Live Cider and



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Perry' soon to be available in the CAMRA website's Learn and Discover pages.

## Dry or sweet?

Many ciders are fully fermented and matured to 'Dry', meaning that most of their natural sugars have been fermented through to alcohol, leaving little background sweetness, though the fruitiness from some varieties can lend a perception of sweetness to some dry ciders.

Pears contain a proportion of sorbitol, an unfermentable sugar, that lend natural sweetness in varying degrees, depending on variety of fruit.

Ciders and perries can be sweet either by process (retaining some natural sweetness) or by additions of sugars or sweeteners to the finished product.

[How cider is made part 3: fermentation and maturation](#)

[How cider is made: part 4: from blending to buying](#)

For more details about naturally sweet ciders and perries see: [An enthusiasts guide to cider terminology](#)

Further reading: Our Taxonomy of Cider – Adam Wells, Cider Review. [Our taxonomy of cider | Cider Review \(cider-review.com\)](#)

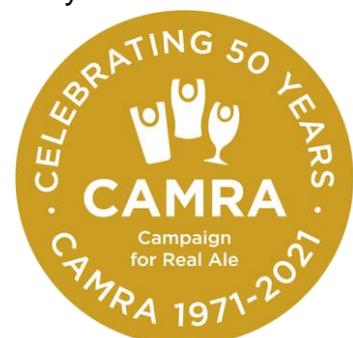
## Sparkling or still?

Cider fermented to dry often finishes virtually uncarbonated, or 'still'. Higher carbonation is achieved in different ways.

As with beer, in 'live' or 'conditioned' cider and perry natural carbonation can be pronounced, if there is refermentation in a sealed final container, such as a conditioned keg or bottle.

High carbonation ciders and perries, often termed 'sparkling', can be produced by processes similar to those used in wine production, such as the 'Traditional Method' / 'Methode Champenoise' used by champagne makers, or the '*Pétillant Naturel*' (Pet Nat) or the '*Methode Ancestrale*' techniques preferred by others.

A useful guide from the field of wine is: The BURUM Guide to Sparkling Wine by Rachel Hendry. [The \(Brief\) Burum Guide to Sparkling Wine — BURUM COLLECTIVE](#)



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CAMRA promotes naturally sparkling and live conditioned cider and perry as part of a balanced cider provision.

Forced carbonation is where carbon dioxide is pushed into a vessel of still cider before serving. This is used with pasteurised sparkling ciders, usually creating discernibly larger bubbles. [An enthusiasts guide to cider terminology](#)

## Preservatives

A small number of artisan cider makers do not use sulphites. This means that they must be fastidious in excluding air from their production vessels to avoid oxidation. The labels on their products usually emphasise “No Added Sulphites”, we encourage this labelling as sulphites are an allergen.

Guidance on pasteurisation and sulphites will soon be available in the CAMRA website’s Learn and Discover pages.

## Fruit or flavoured ciders and perry

Ciders and perries to which other fruits or flavourings have been added are categorised for tax purposes as ‘made wines’ and constitute a separate style.

That is no reason why the consumer should not demand the same standards as are applied to other real ciders and perries. For example, they can and should be made with pure juices or flavourings, never from concentrates, extracts or essences.

For CAMRA-run events best practice dictates that these real cider and perry based fruit or flavoured drinks should be chosen in addition to the balanced cider and perry offering. Displays should show that these products are ‘Fruit or flavoured ciders and perry’.

A full description of the styles of cider or perry, including style of ‘Fruit and flavoured cider or perry’ will soon be available in the CAMRA website’s Learn and Discover pages.

## Serving cider and perry

All CAMRA Events should, where possible, carry a balanced diversity of methods of dispense and styles including from dry through to sweeter drinks.

All cider and perry should be served free of faults and, where possible, cider should be stored and served at a cool temperature.



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Guidance on how cider and perry should be stored and served is available in CAMRA Learn and Discover [Cider Quality Video](#)

The Common faults in ciders and perries are explained in [An enthusiasts guide to cider terminology](#)

## Further reading

There is more information about cider and perry on the Learn and Discover pages of the CAMRA website.

[An enthusiasts guide to cider terminology](#) by cider writer James Finch, who explains many of the technical terms used in cider making, plus an outline of the processes used in industrial cider making.

[Cider Quality](#) a video introduction by certified pommelier Susannah Mansfield is full of practical advice about how to select a real cider or perry.

[How cider is made: Part I - Fruits and orchard](#) by Gabe Cook who guides us through the features and characteristics that cider apples and perry pears lend to the drinks we so enjoy.

[How cider is made: Part III - Fermentation & Maturation](#) by Gabe Cook, who explains the art and science of cider fermentation maturation and aging.

[How cider is made: Part IV: From Blending to Buying](#) By Gabe Cook who explores the final stages of preparing cider for sale.

## Useful non-CAMRA sources:

**The (Brief) BURUM Guide to Sparkling Wine** by Rachel Hendry  
[The \(Brief\) Burum Guide to Sparkling Wine — BURUM COLLECTIVE](#)

**Our Taxonomy of Cider** – Adam Wells, Cider Review  
[Our taxonomy of cider | Cider Review \(cider-review.com\)](#)

**Apple and Pear Variety by Taste** – Adam Wells, Cider Review. [Apple and pear varieties by taste | Cider Review \(cider-review.com\)](#)

**Our Pomona** – by Albert Johnson, a crowd-sourced database of useful information on apples, pears and other pome fruits - [Our Pomona](#)

