

Cider Results Catalogue

9th - 10th May 2024





29th Year of Showing Annual Royal Tasmanian Fine Food Awards

The Royal Tasmanian Fine Food Awards is the
oldest and most respected competition in Australia.
Established 1995

President – Peter Spotswood
Chief Executive Officer – Scott Gadd

Mission Statement

We encourage Australian food producers to redefine excellence in food and beverages.

The Royal Tasmanian Fine Food Awards acclaims and recognises the finest Australian food producers across twenty-one (21) categories, including baked products, cider, bread, chocolate, coffee, cheese, dairy products, delicatessen, smallgoods, herbs and spices, honey, ice-cream, olive products, preserves, seafood and plant-based products.

Committee

Rod Wyker – Chairman
Henry Burbury
Ross Matthews
Ashley McCoy
Barbara Moate
Thomas Beuke

JUDGES & VOLUNTEERS

JUDGES

Nyall Condon – Chief Judge

Mark Robertson – Judge

Curly Haslam-Coates – Judge

Nathan Taylor – Associate Judge

STEWARDS

Ashley McCoy – Chief Steward

Isabella Attwood - Steward

Tony Attwood - Steward


Barry Hunt – Steward



The Royal Agricultural Society of Tasmania and the Committee of the Royal Tasmanian Fine Food Awards would like to thank all the Judges and Stewards for their participation in the 2024 Royal Tasmanian Fine Food Awards. We greatly appreciate the expertise and support provided which helped make the event a great success.



KEY INFORMATION

CIDER JUDGING: 9th – 10th May 2024

Social Media	<p>Follow us to stay up to date through the year:</p> <p> @tasfinefoodawards</p> <p> @tasmanianfinefoods</p>
Contact	<p>Fine Food & Wine Events Manager Royal Agricultural Society of Tasmania PO Box 94, Glenorchy, TAS 7010</p> <p>Phone: 03 6272 6812</p> <p>Email: events@hobartshowground.com.au</p>
Results	<p>The Medal Results Catalogue will be published online the week after judging concludes for that section. The Champion winners from each section will be announced via social media the day after judging concludes.</p>
Accommodation Partner	<p>The Old Woolstore Apartment Hotel</p>
Fine Wine & Dine Awards Dinner	<p>Friday 29th November 2024</p> <p><i>Ticket sales and further details tbc</i></p>



SECTION AWARDS & SPONSORS

Winner	Sponsor
Champion Cider – Trophy Plenty Cider - Class 2 Cat. No. 453 - Cornucopia	
Reserve Champion – Sash Plenty Cider - Class 10 Cat. No. 487 - Apple & Quince	

MAJOR TROPHIES

To be announced and awarded at the Fine Wine & Dine Awards Dinner later in the year.

Major Trophy Awards

The Richard Langdon Trophy – Best Exhibit in Show

Sponsored by: Banjo's Bakery Cafe

The Champion winning product from each section is reassessed by a new panel of judges to determine the winner of the Richard Langdon Trophy for Best Exhibit in Show.

2023 Winner: The Wicked Cheese Co. - Relatively Wicked Blue Cheese

Minister's Encouragement Award

Sponsored by: The Department of Natural Resources and Environment Tasmania

Awarded to a gold medal winning product produced in Tasmania which recognises the pursuit of excellence by a new or existing Exhibitor.

2023 Winner: Huon Me Crumpet Co. - Spiced Crumpet

Best Tasmanian Exhibit

Sponsored by: 7HOFM

Awarded to the highest scoring Tasmanian Champion winning product during the Richard Langdon Trophy Judging for Best Exhibit in Show.

2023 Winner: The Wicked Cheese Co. - Relatively Wicked Blue Cheese

The Chair's Trophy

Sponsored by: MCC Labels

This newly appointed trophy will be awarded to an innovative gold medal winning product that has sparked the interest of the Chair.

EXHIBITOR INFORMATION

ROYAL TASMANIAN FINE FOOD AWARDS – SUPPORTING THE AUSTRALIAN FOOD INDUSTRY

The Royal Agricultural Society of Tasmania is a not-for-profit organisation that can trace its history back to 1821 when a group of Van Diemen's Land residents corresponded with the Official Secretary and gained approval for the establishment of a Society for the protection of animals. Since then, the Society has broadened its vision and now supports the Australian Food Industry and the Australian Wine Industry with Exhibitor competitions that support both industries. The Royal Tasmanian Fine Food Awards is committed to engaging the very best professionals as Judges and Stewards, providing a professional environment for networking and development to all participants, resulting in huge benefits for the food industry at large.

REASONS TO ENTER

The Royal Tasmanian Fine Food Awards is ***one of the leading fine food awards in the Country.***

- Winning products can receive a Gold, Silver or Bronze medal artwork files **which are a brand of excellence** and provide marketing power for your product from the value of a winning medal.
- Producers of any size can benchmark their products against premium food industry standards and comparable products.
- Receive individual confidential feedback and scores from experienced judges regarding your product.
- Opportunity to be selected to showcase award winning products with commercial space at the Royal Hobart Show, which is attended by thousands of visitors each year.
- Opportunity for Exhibitors of Champion winning products to be selected by **Hill Street Grocer** to be stocked and featured at designated Hill Street Grocer stores located across Tasmania (terms and conditions apply).
- Select Champion & Reserve Champions across all sections will be given the opportunity to discuss ranging with **IGA Tasmania.**
- Recognition of award-winning Exhibitors and products on social media and in the official results catalogue published online after judging.
- Opportunity for award winning exhibitors to showcase their product at the Fine Wine & Dine Awards Dinner later in the year which is attended by industry professionals, judges and the general public.

HOW TO ENTER

Follow these simple steps to a successful entry:

- Read the schedule carefully and determine the categories and classes for your products.
- Enter online through the following link:
<https://entries.hobartshowground.com.au/Account/ExhibitorLogin>
- Payment can be made by credit card (Visa/Mastercard), EFTPOS, direct credit, or cheque.
- Advise RAST by phone if you wish to pay by direct credit (tell us your payment reference) or by cheque. Your entry will remain as "Online in Progress" until payment has been confirmed. Direct Debit: ANZ, BSB: 017-209, Account: 8367 24957
- Your online entry will be confirmed via email.

After entry:

- Your product delivery instructions and exhibit labels will be sent to you via EDM after entries have closed. Please see the key information and dates listed in the schedule for timing.

ROYAL TASMANIAN FINE FOOD AWARDS

WHAT YOU NEED TO KNOW ABOUT ENTERING

- To be eligible for the Royal Tasmanian Fine Food Awards the Exhibit must be submitted by (a) the producer of the Exhibit that is entered, or (b) a brand owner or retailer provided that the producer of the contracted product is listed.
- Trophy status will recognise the producer of the Exhibit and the brand owner/retailer.
- All entries must be produced in Australia and available commercially at the time of entry.
- An Exhibit can only be entered once into the Awards.
- Entrants are responsible for correctly labelling their entries and ensuring the prompt and safe delivery of their entries by the delivery due date before judging commences. Entries that are delivered on or after the event date will not be judged.
- All entries must have the correct entry label provided by RAST with a *Use By or Best Before date*.
- Categories will be judged in separate competition events scheduled throughout the year.

HOW WE USE YOUR PRODUCTS

In addition to samples being used for judging, samples are also used for promotional purposes including at the annual Fine Wine & Dine Awards Dinner, tastings, and in displays of trophy winning product. Exhibit stock remaining after the Royal Tasmanian Fine Food Award judging will remain the property of the Royal Agricultural Society of Tasmania (RAST).

OBLIGATIONS FOR GOLD MEDAL AND CHAMPION WINNERS

Award winning producers may be requested to provide reasonable quantities of their award winning product to be featured at the Fine Wine & Dine Awards Dinner in November and other RAST events. Terms of supply will be decided between the Exhibitor and RAST. The supply of winning products will enable the producer to gain exposure at the events which is attended by industry professionals, sponsors, judges and the general public.

MEDAL USAGE

The Royal Tasmanian Fine Food Award medals (Gold, Silver or Bronze) may only be applied to the product that won the medal. It may not be applied to any other products. Provided that the ingredients and method of production remain the same as the day a medal winning entry was entered, the artwork (without change) can be used on that product. If a product has continued to win Gold, Silver or Bronze for consecutive years then this may be reflected on the product by use of joined medals. Medal Artwork can only be obtained by request through the RAST by emailing events@hobartshowground.com.au after the official results catalogue has been published online.

ROYAL TASMANIAN FINE FOOD AWARDS MEDAL STYLE GUIDE

The Royal Tasmanian Fine Food Awards medals are awarded to recognise and promote the best products available in Australia to the general public. Medals cannot be modified or altered from the original artwork but can be proportionally scaled to meet label size requirements. Our medals are a symbol of product excellence and award winners are entitled to apply the medal artwork to further promote their achievement. Suggested applications include: product packaging, advertising, signage, websites, social media and other marketing materials.



JUDGING PROCESS & TROPHIES

JUDGES

Judging panels consist of three judges and one associate from a range of backgrounds including but not limited to:

- Food and beverage producers
- Food and beverage technologists and educators
- Product retailers
- Chefs and hospitality professionals
- Experienced Fine Food Awards stewards
- Food writers and food critics
- Other food specialists

Judging will take place at various event times throughout the year.

- Judges are assigned and invited to judge by their qualifications and expertise of their section. Each class will be assigned a judging panel or judging panels where the entries will be blind tasted.
- Each product is scored out of 100 points. The products are not compared to one another but judged on their own merit.
- The highest scoring gold medal winning product from each class are put aside for the Champion judging of that section.
- All Champion winners from each section become finalists and are reassessed by a new panel of judges to determine the winner of the Major Trophy Awards, including the **Richard Langdon Trophy for Best Exhibit in Show**.

Medals will be awarded as follows:

Gold	90 – 100 points
Silver	82 – 89 points
Bronze	74 – 81 points

The Head Judge and Chief Steward together have the power to disqualify, dismiss or transfer (out of class) as being ineligible for judging, any product/Exhibit which in their opinion does not comply with the Royal Tasmanian Fine Food Awards Regulations. Such decision will be final.

Award	Cat.	Exhibitor	Commercial Name	State
	No.			

CARLTON & UNITED BREWERIES CIDER AWARDS

Medal Results - Cider

CLASS 1 Apple Cider Traditional - SWEET				
Silver	450	Willie Smiths	Willie Smiths Yarlington Mill Cider	TAS
Bronze	452	Willie Smiths	Willie Smiths Heritage Blend	TAS
	451	Willie Smiths	Willie Smiths Kingston Black Cider	TAS
CLASS 2 Apple Cider Traditional - MEDIUM				
Gold	453	Plenty Cider	Cornucopia	TAS
Silver	454	Willie Smiths	Willie Smiths Farmhouse Cider	TAS
CLASS 3 Apple Cider Traditional - DRY				
Silver	456	Handsoffthebrake Pty Ltd trading as Bradys Lookout Cider	1820s Heritage Limited Edition	TAS
	455	Darkes Cider	Darkes Heritage Cider	NSW
	457	Mr Little Cider	Mr Little Pet Nat	VIC
CLASS 4 Apple Cider Contemporary - SWEET				
Silver	492	Sydney Brewery	Sydney Brewery Original Cider	NSW
Bronze	460	Frank's Cider	Frank's Summer Apple Cider	TAS
	458	Willie Smiths	Willie Smiths Traditional Cider	TAS
	459	Darkes Cider	Howler	NSW
CLASS 5 Apple Cider Contemporary - MEDIUM				
Silver	467	Frank's Cider	Frank's Autumn Reserve Apple Cider	TAS
Silver	466	Spreyton Cider Co	Kingston Black	TAS
Bronze	461	Spreyton Cider Co	Apple Cider	TAS
Bronze	462	Mr Little Cider	Mr Little Genuine Apple Cider	VIC
Bronze	465	Willie Smiths	Willie Smiths Organic Apple Cider	TAS
	463	Plenty Cider	Original Apple	TAS
	464	Plenty Cider	Hazy Apple	TAS
CLASS 6 Apple Cider Contemporary - DRY				
Bronze	469	Ninch Cider	Block 13	TAS
	468	Willie Smiths	Willie Smiths Bone Dry Apple Cider	TAS
	470	Frank's Cider	Frank's Hard Apple Cider	TAS
CLASS 7 Perry Cider - SWEET				
Bronze	472	Frank's Cider	Frank's Summer Pear Cider	TAS
	471	Darkes Cider	Darkes Perry	NSW
CLASS 8 Perry Cider - MEDIUM				
Silver	473	Mr Little Cider	Mr Little Genuine Pear Cider	VIC
Bronze	474	Ninch Cider	Parsons Bay Perry	TAS

Award	Cat. No.	Exhibitor	Commercial Name	State
CLASS 10 Any other style of Cider or Perry (eg. experimental, wood aged, botanical or fruit flavoured etc.)				
Gold	487	Plenty Cider	Apple & Quince	TAS
Silver	482	Plenty Cider	Apple & Blueberry	TAS
Silver	479	Plenty Cider	Apple & Strawberry	TAS
Bronze	483	Frank's Cider	Frank's Cherry Pear Cider	TAS
Bronze	484	Spreyton Cider Co	Sour Cherry	TAS
Bronze	476	Plenty Cider	Apple & Cherry	TAS
Bronze	480	Pagan Cider	Cerise	TAS
Bronze	486	Pagan Cider	Quince	TAS
	475	Spreyton Cider Co	Apple & Raspberry	TAS
	477	Willie Smiths	Willie Smiths Non-Alc Cider	TAS
	478	Darkes Cider	Little Blue	NSW
	481	Willie Smiths	Willie Smiths Imperial Cider	TAS
	485	Frank's Cider	Frank's Raspberry Pear Cider	TAS
	488	Spreyton Cider Co	Pineapple Sour	TAS
	493	Sydney Brewery	Sydney Brewery Agave Ginger Cider	NSW

CLASS 12 Method Traditional or 'Methode Traditionelle'.
Cider made like high-quality sparkling wine.

Silver	489	Handsoffthebrake Pty Ltd trading as Bradys Lookout Cider	Cox Orange Blend	TAS
Silver	491	Handsoffthebrake Pty Ltd trading as Bradys Lookout Cider	New World Blend - Cuvee 25	TAS

CHAMPION CIDER

Trophy

Plenty Cider - Class 2 Cat. No. 453 - Cornucopia

RESERVE CHAMPION CIDER

Sash

Plenty Cider - Class 10 Cat. No. 487 - Apple & Quince