



ROYAL
TASMANIAN
FINE FOOD
AWARDS



CIDER

2025

Results Catalogue





30th Year of Showing Annual Royal Tasmanian Fine Food Awards

The Royal Agricultural Society of Tasmania (RAST) organises and hosts the annual Royal Tasmanian Fine Food Awards which is one of the oldest and most respected competitions in Australia.
Established 1995

RAST President – Peter Spotswood
RAST Chief Executive Officer – Scott Gadd

Mission Statement

To encourage and support 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, chocolate, coffee, cheese, dairy products, delicatessen, smallgoods, herbs and spices, honey, ice-cream, olive products, preserves, seafood and plant-based products.

Committee

Ross Matthews – Chairman
Henry Burbury
Ashley McCoy
Thomas Beuke
Mark Robertson

JUDGES & VOLUNTEERS

JUDGES

Nyall Condon – Chief Judge
Mark Robertson – Judge
Adam D’Arcy – Judge
Nathan Taylor – Associate Judge



STEWARDS

Ross Matthews – Chief Steward
Michael Ryan - Steward
Andrew Blakesly – 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 2025 Royal Tasmanian Fine Food Awards. We greatly appreciate the expertise and support provided which helped make the event a great success.

KEY INFORMATION

Judging	24 th & 25 th July 2025
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 Phone: 03 6272 6812 Email: events@hobartshowground.com.au</p>
Results	<p>The Results Catalogue will be published online and available on the Hobart Showground website the week after judging concludes. Champion and Reserve Champion winners will be announced on the Royal Tasmanian Fine Food Awards social media accounts the day after judging concludes.</p> <p>www.hobartshowground.com.au/royal-tasmanian-fine-food-awards</p>



MAJOR TROPHIES

Announced and presented at the Fine Wine & Dine Awards Dinner on Friday 28th November 2025

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.

2024 Winner: Woolworths Food Company (D'Orsogna) – Gold Free Range Triple Smoked Leg Ham

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.

2024 Winner: Lakker Chocolatiers

Best Tasmanian Exhibit

Sponsored by: Snap Printing

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

2024 Winner: Nice Guy Eddie Gelato – Passionfruit Sorbet

The Chair's Trophy

Sponsored by: MCC Labels

Awarded to an innovative gold medal winning product that has sparked the interest of the Chair from any Category.

2024 Winner: Freycinet Marine Farm - Instant Spicy Mussel Soup

SECTION AWARD & SPONSOR

Section Trophy

Sponsor

CHAMPION CIDER



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 and wine industry with Exhibitor competitions that highlight the all the incredible produce Australia has to offer. 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 for Champion 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.
- 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.
- Select Champion & Reserve Champions across all sections will be given the opportunity to discuss ranging with **Hill Street Grocers.**
- 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.

HOW TO ENTER

Follow these simple steps to a successful entry:

- Read the schedule carefully and determine the entry class 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) online or call our office to pay by EFTPOS over the phone.
- Advise RAST by phone if you wish to pay by direct credit (tell us your payment reference) or by cheque. Your entry will not be submitted 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 BEFORE 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 Exhibits must be made/produced in Australia and commercially available at the time of entry.
- All Exhibits must comply with the requirements of the Australian Food Standards Code for both product and packaging. Exhibits not complying with the Australian Standard will be disqualified.
- No single Exhibit may be entered in more than one Class. The same product can only be entered once into the Awards, this includes identical products that come in different packaging sizes.
- Entrants are responsible for correctly labelling their Exhibits and ensuring prompt, food safe delivery of products by the delivery due date and before judging commences. All Exhibits become the property of the RAST.
- All Exhibits must have the full ingredients list and the correct Exhibit Label provided by the RAST which shows the Use by Date, Class Number and unique Exhibit Number.

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, 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(s) 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 for a maximum of 3 years from the time the results catalogue is published online. 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, stickers, advertising, signage, websites, social media and any other marketing materials.



JUDGING PROCESS & TROPHIES

JUDGES

Judging panels will consist of up to three judges and may also include one associate judge from a range of backgrounds including but not limited to:

- Food manufacturers
- Food 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 using a specific set of criteria. 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 in September 2025 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.

RESULTS

CIDER

CIDER

CLASS 248 Apple Cider Traditional - SWEET

Silver	752	Newton's Cider	Sweet Apple Cider	TAS
Bronze	753	Newton's Cider	Crisp Apple Cider	TAS

CIDER

CLASS 249 Apple Cider Traditional - MEDIUM

Gold	775	Plenty Cider	2022 Plenty Cornucopia	TAS
Gold	758	Willie Smiths	Willie Smith's Heritage Blend	TAS
Silver	754	Willie Smiths	Willie Smith's Yarlington Mill	TAS
Silver	757	Willie Smiths	Willie Smith's Farmhouse Cider	TAS
Bronze	756	Newton's Cider	Semi-Dry Apple Cider	TAS
Bronze	774	Uplands Vineyard	Uplands Cider No 2	TAS
	755	Uplands Vineyard	Uplands Cider	TAS

CIDER

CLASS 250 Apple Cider Traditional - DRY

Bronze	759	Darkes Glenbernie Trading as Darkes Cider	Heritage	NSW
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CIDER

CLASS 251 Apple Cider Contemporary - SWEET

Bronze	761	Mr Bridges Pty Ltd	Cloudy Apple Cider	TAS
	760	Darkes Glenbernie Trading as Darkes Cider	Howler	NSW

CIDER

CLASS 252 Apple Cider Contemporary - MEDIUM

Silver	763	Willie Smiths	Willie Smith's Traditional Cider	TAS
Silver	776	Plenty Cider	Plenty Original Apple Cider	TAS
Silver	777	Plenty Cider	Plenty Hazy Apple Cider	TAS
Bronze	762	Willie Smiths	Willie Smith's Organic Apple Cider	TAS

CIDER

CLASS 253 Apple Cider Contemporary - DRY

764	Willie Smiths	Willie Smith's Bone Dry Apple Cider	TAS
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CIDER

CLASS 254 Perry Cider - SWEET

Silver	766	Darkes Glenbernie Trading as Darkes Cider	Darkes Perry	NSW
Bronze	765	Mr Bridges Pty Ltd	Perky Pear Cider	TAS

CIDER

CLASS 257 Any other style of Cider or Perry (eg. experimental, wood aged, botanical or fruit flavoured etc.)

Silver	779	Plenty Cider	Plenty Quince Cider	TAS
Silver	778	Plenty Cider	Plenty Blueberry Cider	TAS

ROYAL TASMANIAN FINE FOOD AWARDS

Silver	780	Plenty Cider	Plenty Cherry Cider	TAS
Bronze	768	Darkes Glenbernie Trading as Darkes Cider	Little Blue	NSW
Bronze	767	Mr Bridges Pty Ltd	Sweet Spiced Cider	TAS
Bronze	769	Willie Smiths	Willie Smith's Non-Alc	TAS

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CLASS 258 Specialty Class (eg. Ice Cider or Perry, Pommeau, Eau de Vie etc.)

Bronze	771	Willie Smiths	Willie Smith's Apple Brandy	TAS
Bronze	770	Willie Smiths	Willie Smith' Pommeau	TAS

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CLASS 259 Method Traditional or 'Methode Traditionelle'.
Cider made like high-quality sparkling wine.

Gold	772	Handsoffthebrake Pty Ltd trading as Bradys Lookout Cider	Wild Belle Cuvee 19	TAS
Silver	773	Handsoffthebrake Pty Ltd trading as Bradys Lookout Cider	Legana Wild Cuvee 20 MT Cider	TAS

CIDER

CHAMPION CIDER

Plenty Cider - Class 249 Cat. No. 775 - 2022 Plenty Cornucopia

RESERVE CHAMPION CIDER

Handsoffthebrake Pty Ltd trading as Bradys Lookout Cider - Class 259 Cat. No. 772 - Wild Belle Cuvee 19