CIDER GLOSSARY

- **Acetaldehyde –** Is the oxidation of alcohol by alcohol dehydrogenase due to poor storage. Gives off powerful aromas of green apples.
- **ACIDS –** Sour-tasting, or ‘sharp’ substances found in apples. Acids give a refreshing sourness, bright flavor, & a keen, mouth-watering “feel’. To ferment cleanly, raw cider juice needs a strong acid content.
- **Apfelwein –** Is the German term for cider
- **Balance –** Is where a cider is in equal harmony with its critical components. Such as: sweetness, acidity, tannin and alcohol
- **Bead –** Is the streams of bubbles present in a glass of cider once the mousse has dissipated
- **Bittersharps** – A class of cider apple varieties valued for high tannin content & high acid content.
- **Bittersweets** – A class of cider apple varieties valued for high tannin content & high sugar content.
- **Blending –** Is a process where differing ciders of differing characters are skilfully combined to create a perfectly balanced and consistent product
- **Brettanomyces –** A yeast derived fault smelling like band aids or leather. Poor hygiene, old oak or MLF derived. Can be considered very desirable in farmhouse styles
- **Brittany –** Is a French Cider region known to produce fruity, low alcoholic, keeved farmhouse ciders. Areas of Cornouaille and Fouesnant are notable apple growing regions
- **Brut –** Is the French term for dry
- **Carbonation –** Bubbles in cider by means of bottle fermentation or artificial addition
- **Cider Apples –** apple varieties that produce superior juice for fermenting. Like wine grapes, cider apples often taste bad. They can be super-bitter, super-sour, sickly-sweet, dry soft or any combination of the above.
- **Cidre –** Is the French term for cider
- **Cidre Bouche –** A French sparkling cider under cork and hood, usually in a 750mL bottle
- **Citric Acid –** The main acid component found in pears

- **Complexity –** A cider with primary, secondary, and even tertiary components. An intricate array of flavours and aromas both fruit and cider making derived
- **Concentrate –** Apple juice which has been dehydrated to form a thick and sweet apple solution. Blended with water and fermented to make cider
- **Dessert Apples –** Larger eating apples which have higher acidity but lack astringency. Makes good, but simple cider
- **Doux –** Is the French term for sweet
- **Draught –** A clean cider which is dry and usually served on tap
- **Dry –** A cider or perry which has no sweetness
- **Farmhouse –** Very rustic and authentic ciders made using wild yeasts and oak. Made in France and England for hundreds of years. Very unique taste
- **Fermentation –** Is the process where yeast convert sugars to alcohol, can be in tank or oak
- **Filtration –** A process where the cider has all solids, yeasts and hazes removed to make a clear and brilliant product
- **Flavoured Cider –** Ciders made from fruit concentrates which are super sweet and low in alcohol
- **Keeving –** A scientific process where enzymes and pectin in apples form a complexation with nutrients in the juice to form a chapteau brun. The juice underneath is low in nutrients resulting in a slow ferment perfect for making fruity, clear, low alcohol, sweet and naturally carbonation cider without filtration.
- **Malic Acid –** Is the main acid component in apples
- **Methode Traditionelle –** A complex and very labour intensive process of producing a cider with natural carbonation, no yeast less and some sweetness. Often higher in alcohol with a ferocious mousse
- **Milling –** Shredding the apples reading for pressing
- **MLF –** Is the decarboxylation of malic acid to lactic acid. Helps with lowering acidity and microbial stability. Also adds buttery characters to a cider
- **Mousse –** Is the foamy head in the glass once a cider is poured

- **Normandy –** A very famous French region. Calvados in Normandy has appellations of: Calvados Pays de Auge, Calvados, Calvados Domfrontais. Produces light, fresh ciders, along with traditional farmhouse styles.
- **Oak –** Wooden barrels used to ferment or age a cider. Can be up to 100 years old
- **Pasteurisation –** A process where cider is heated up to high temperatures to kill dangerous bacteria and prolong shelf life
- **Perry –** Is an alcoholic beverage made out of pears. Commonly known as pear cider
- **Pommace –** Milled apples ready for pressing
- **Pressing –** A process where pressure is applied to the pommace to extract juice. Can be done through basket press, rack and cloth press or membrane press with differing volumes of yield extraction
- **Racking –** Removing clear cider off yeast cake or lees to help slow fermentation
- **Reductive –** A character derived by nutrient deficient yeast where aromas of hydrogen sulphite, or rotten egg gas are evident. Very unpleasant in high doses
- **Ropiness-** Is the growth of lactic acid bacteria in low acidic and low sulphur dioxide ciders which form long polysaccharide gels. An oily texture and thick consistency is produced
- **Scrumpy –** A very traditional cider which is high in alcohol, high in solids and often left to its own devices. Not for the faint hearted
- **Sharps** – Apple varieties grown for high acid alone
- **Sidra –** Is the Spanish term for cider
- **Sidro** – Is the Italian term for cider
- **Spain –** A cider producing country. Regions consist of Asturias and Basque Country. Ciders from Spain are often high in volatile acidity and higher in structural acidity. Very traditional cider
- **Sulphur Dioxide –** A preservative added to cider to maintain freshness and protect from spoilage
- **Sugars** – Sweet-tasting substances found in apples. Yeast ferments natural fruit sugars into alcohol.
- **Sweets** – Apple varieties grown for high sugar alone

- **TANNINS:** bitter, astringent substances found in some apples. They give bitterness & complex, earthly flavors, plus drying, tautening, & body in the “mouthfeel”. They can be derived from the apples or from the oak aging process.
- **Vintage –** A premium cider made from the current years best apples. Often oak aged and bolder in style.
- **Volatile Acidity –** Can come in the form of ethyl acetate which smells like nail polish remover, or acetic acid which smells like vinegar. Popular in Spanish cider from Asturias, but can be considered a huge fault in other countries. It is formed by bacteria like acetobacter or lactic acid bacteria by poor cider making practices. Often seen in perry’s due to the metabolism of citric acid by lactic acid bacteria.
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- **A big thanks to James Adams at www.allaboutcider.com for allowing me to share the majourity of these glossary terms from his site. If you want to learn a little more about Australian cider or on how a proper cider review site should look, please look up All About Cider. Thanks James!**
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