



SENSORY ATTRIBUTES OF CIDER

Taste, Aroma, Visual, Mouth Feel

Ciders' sensory attributes and diverse flavour profiles complement many cuisines. Deciding whether sparkling or still cider pairs better with a particular food depends on personal preference. Try both options with different dishes and see which combination you enjoy the most.

TASTE		VEGETABLE		FRUITY			
Primary Taste	Sweet Sour Bitter Acidity	Green	Grass Hay	Stone Fruit	Apricot Peach Plum		
		Herbal	Basil Mint Thyme Sage Fennel			Pome Fruit	Apple Pear Quince
Earthy	Forest Soil Mushroom		Berries	Red Currant Cranberry Strawberry Raspberry Blackberry Blueberry			
	Woody				Resin or Pine Oak Smoky		
SPICY		FLORAL			Citrus	Lemon Orange Lime Grapefruit	
Spices	Anise Clove Pepper Vanilla Cinnamon Ginger						Flower
NUANCED FLAVOURS		ROASTED		Dried Fruit	Fig Raisin Dates		
Fermentation	Acetic Acid Yeasts/H ₂ S (aka Rotten Eggs) Musty/Earthy Horse Barn	Nuts	Hazelnut Coconut Bitter Almond			Flavours	Chocolate Coffee Caramel Malt Smoky
Chemical	Alcoholic Sulfurous Rubbery Medicinal Soapy						



COLOUR				VISCOSITY	
Tone	Yellow Gold Amber Blush	Clarity	Clear Hazy Sediment	Mouth Feel	Buttery Long/Lingering Round/Smooth Sharp/Jagged Slimy/Oily Effervescent

How To Tell If Cider Is “Off”

An "off taste" generally refers to undesirable flavours indicative of spoilage or production issues. Here are some specific off tastes to watch for:

1. Acetaldehyde

This can taste and smell like green apples or raw pumpkin and indicates oxygen exposure and contamination.

2. Sourness/Vinegar

An acetic or vinegary taste suggests that the cider has been exposed to oxygen and has undergone unwanted bacterial fermentation.

3. Sulfur

A sulfuric taste or smell reminiscent of rotten eggs, cooked cabbage, garlic or rubber can be due to fermentation issues or yeast stress.

4. Mouldy/Musty

Tastes like damp basement or mouldy bread, usually due to improper storage or contamination.

5. Buttery/Diacetyl

A buttery or butterscotch taste that can be pleasant in small amounts but overwhelming when excessive, often from bacterial contamination.

6. Metallic

A metallic taste might indicate contact with improper metal surfaces during production or storage.

7. Solvent/Medicinal

Tastes reminiscent of nail polish remover or medicinal products, often due to high levels of fusel alcohols and oxygen exposure or contamination.

8. Oxidation

A stale or cardboard-like sherry/nutty taste indicates the cider has been exposed to oxygen for too long.

9. Earthy

An earthy or dirty flavour can come from contaminated water, apples or unclean equipment.

