



# Cider Production Course

12-16 August 2024 in Kivik, Sweden

*Welcome to register for a course in cider production. It is organized by the Swedish Must and Cider Producers Association within the framework of a LEADER-funded project, "East Scania - a hub for Swedish cider production." The course has been developed by and is led by Kimmo Rumpunen (SLU), François-Jan Raimbaud (Chambre d'agriculture de Normandie) and Brent Miles-Wagner (Brown Hat Consulting).*

## **Who is the course aimed at?**

The course is designed to suit commercial cider producers in the Nordic and Baltic countries, independent of the scale of your production. It is aimed at those who already have experience or are about to start making cider commercially.

The course aims to give an overview of the various stages in cider production as well as to convey different production perspectives. The course will teach the methods and tools you need to make decisions about production planning and the requirements to be able to produce a cider of a certain quality or type. Theoretical lectures are mixed with practical exercises around analysis and sensory, as well as study visits.

## **About the course**

The course runs over 5 days and is open to those who make cider commercially or are in the process of starting a commercial cider production.

The course is taught in English, so you should understand and speak English at a high school level. However, we have several Swedish speakers on site who can help interpret if language difficulties arise. There are 16 places available and this year we will prioritize members of Swedish Must and Cider Producers Association. For you to be able receive maximum benefit from the course and to be able to follow the course at the pace required, we will send out a course material in English that you are expected to have read before the course begins.

**Date:** August 12th-16th 2024

**Max no. of participants:** 16 persons

**Site:** Gladeholm gård  
Österrikevägen 5  
277 35 KIVIK

**Cost:** 4000 kr + VAT to be paid via invoice prior to the course

**Included:** 5 full-day course program including materials  
Lunch and snacks  
Certificate upon completion of the course

**Lodging:** There are several nice hotels and B&Bs within walking distance.  
There are also two apartments available at the venue.

**Registration:** Please click on this link and fill out the form  
<https://forms.gle/tKanEHPPSSxG8KE47>

We will close the registration as soon as we have filled all the course places. However, there will be a waiting list in case of cancellations.

### **Course content:**

Definitions, history, legislation  
Sensory analysis  
Fruit growing and apple varieties  
Harvesting and juice extraction  
Juice and cider microbiology  
Fruit and juice quality and methods of analysis  
Pre-fermentation and bottling  
Methods of cider analysis  
Use of sulphur dioxide  
Fermentation  
Ripening and malolactic fermentation  
Clarification  
Filling, stabilization and carbonation  
In-bottle fermentation  
Blending  
Quality control and troubleshooting  
Resources and equipment  
Marketing and sales

## Participating teachers

### **Brent Miles-Wagner**

Since 2019 Brent has run Brown Hat, a consulting company focused on new cideries. Formerly he was the founding Head Cidermaker at Seattle Cider Company as well as Sly Clyde Ciderworks in Hampton, VA. He is currently pursuing a Master's in Entrepreneurship at Uppsala University.

### **François-Jan Raimbaud**

François-Jan has a Master's in bio-physiology from Angers University as well as a Master's of viticulture & oenology from ENITA in Bordeaux. Since 2008 he has held a position at the Chamber of Agriculture of Normandy as an advisor for more than one hundred Norman cider producers.

### **Kimmo Rumpunen, PhD**

Agr Dr, Associate Professor in Horticulture and Plant Breeding, Department of Plant Breeding, SLU Alnarp. Kimmo has performed applied research on fruit quality and innovative beverages, including cider, for more than 15 years. He is heading the Swedish apple breeding program.

### **Carina Gavelin**

Diplomaed Sommelier and writer. Carina runs Gavelin Wine and has for many years worked to promote Swedish beverages in gastronomy, among other things, through the initiative Skånska Drycker.

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*Must & Cider*  
— PRODUCENTER —

