

BALTIC CIDER

www.balticcider.com

news #1

October, 2025



Meet Baltic Cider!

Baltic Cider is an exciting new player in the global cider community. Here, we'll bring you the latest in cider from Latvia, Estonia, and Finland – neighbours in the Baltic Sea region. From new releases and cider events to stories from local makers, we're here to share the true flavour of Northern Europe's cider culture with you.

Cheers from the Baltic Cider crew!



WHAT IS BALTIC CIDER?

Baltic Cider is a vibrant newcomer to the global cider community, reshaping perceptions of what cider can be. Our ciders are crafted with pride from freshly pressed local apples and other natural ingredients – never from concentrate, and always free from artificial additives. Shaped by the Nordic-Baltic terroir, these ciders have a bold, genuine character and the depth that comes from a generous amount of pure apple juice. The crisp refreshing style is so unique that you don't really get elsewhere. As summer fades into autumn, our orchards come alive with ripening apples from August through October. Here you'll find a rich tapestry of flavours – from crisp dessert apples to the robust, classic cider varieties we've carefully nurtured. We're proud to introduce new special cider varieties cultivated right here in our own countries, as well as to celebrate apples from heirloom trees planted over 100 years ago.



BALTIC CIDER COMMUNITY

Baltic Cider currently brings together 18 passionate makers of real cider from Latvia, Estonia and Finland. Each one contributes their own skills and creativity, resulting in a vibrant mix of cider styles and flavours. This creates a dynamic community that is always in touch, sharing experiences—from the finest apple varieties to cider-making techniques, participation in competitions, learning from the best, and heading to the markets together.

[Explore Cideries](#)

ABOUT THE BALT-FIN-CIDER INITIATIVE

BALT-FIN-CIDER is a joint initiative aimed to launch the export of real apple cider produced in Latvia, Estonia, and Finland to Australia under a joint BalticCider brand. The project is initiated by the Latvian Country Tourism Association. Follow project updates at:

celotajs.lv/project

STAY UPDATED WITH BALTICCIDER.COM

Discover the full story of Baltic Cider on our website. Learn how it all began, explore the variety of our cider styles and flavours, catch up on news from the cider-making community, see our achievements in competitions, and find out more about each of our cideries.

Our site is also a one-stop resource for exploring the ciders we produce, complete with detailed descriptions. You can search by name, cider type, production method, carbonation, sweetness, and sulphite content. Enjoy the stories, and don't hesitate to get in touch with the Baltic Cider team and our cideries!

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TASTE BALTIC CIDERS AND MEET THE MAKERS — AUSTRALIA, OCTOBER 2025

This October, we're bringing Baltic Cider to Melbourne and Sydney for a series of social events introducing our ciders to distributors, industry professionals, and the media. Seven cider makers will lead tastings, and you will have an opportunity to meet:

 **From Latvia:**
Tālava Cidery
Sabiles Sidrs
Mūrbūdu Cider

 **From Estonia:**
Tori Ciderfarm
Kodas
Jaanihanso Cidery

 **From Finland:**
Lepola Drinks



You are warmly invited to join us for a presentation, tasting, and discussion showcasing authentic Baltic and Finnish ciders. We'll be pouring a carefully selected range of artisanal ciders, paired with traditional appetisers to highlight their unique flavours. On the day, we'll also talk about opportunities for culinary tourism and invite you to visit our cideries and orchards as travel destinations.

Free entry and tastings!
Check the details and sign up.

Check the Baltic Cider portfolio for Australia, October 2025 - the fine ciders we are bringing with us:
www.balticcider.com

DATES AND VENUES:

Melbourne

24.10. / 18:00 / CRAFT APPLE CIDER DEGUSTATIONS WITH CIDER MAKERS
Venue: Latvian House

Sydney

29.10. / 18:00 / CRAFT APPLE CIDER DEGUSTATIONS
Venue: Estonian House
Registration: info@balticcider.com

01.11. / 13:00 / CRAFT APPLE CIDER DEGUSTATIONS WITH CIDER MAKERS
Venue: Latvian House

Registration for all events: info@balticcider.com



BALTIC CIDER MASTERCLASSES WITH GABE COOK, THE CIDEROLOGIST, IN MELBOURNE AND SYDNEY

The Baltic Cider will be featured in masterclasses led by Gabe Cook, the award-winning global cider expert, also known as The Ciderologist. Based in the UK, Gabe has spent over 20 years making and championing cider, and is a widely respected authority with a distinguished reputation in the global cider community. You are welcome to discover the Baltic Cider guided by The Ciderologist!

Melbourne

20.10. / 17:00 / BALTIC CIDER
MASTERCLASS WITH GABE COOK
Venue: William Angliss Institute

Sydney

30.10. / 16:00 / BALTIC CIDER
MASTERCLASS WITH GABE COOK
Venue: Rydges World Square Hotel

Registration for all events: info@balticcider.com

**COOL
BY NATURE**



BALTIC CIDER COMPETES AT THE AUSTRALIAN CIDER AWARDS



Thanks to the fantastic collaboration with Cider Australia, Baltic ciders are this year being featured as international entries in the Australian Cider Awards, the country's premier cider competition. The judging will take place on 21-22 October, with the awards presented on 30 October.

With 36 ciders from 17 cider makers, we are excited to see how our ciders fare on the international stage and discover which flavours appeal most to Australian palates. It has been a busy time packing bottles for Australia – part of the shipment left Europe by sea in the summer, while the final batch was carefully prepared for air freight.



LEARNING FROM THE BEST: BALTIC CIDER COMMUNITY EXPLORES GLOBAL TRENDS

The Baltic Cider community stays closely connected to developments in the global cider world. On 28 August, we hosted an engaging webinar with Gabe Cook, the Ciderologist, and Warwick Billings, Chair of Cider Australia and founder of LOBO Cider, focusing on cider in Australia. The session covered a wide range of topics, including Australian producers, cider styles, production volumes, and the role of Cider Australia in supporting the industry's growth. Participants also gained insights into market trends, innovations, legal requirements, and marketing restrictions in the Australian cider sector. It was an invaluable opportunity for Baltic cider makers to broaden their knowledge and keep their fingers on the pulse of the international cider scene.



TOM OLIVER: YOU ARE ONLY AS GOOD AS YOUR NEXT CIDER



On 8 September, the Baltic Cider makers and team gathered in Pärnu, Estonia, to talk cider and enjoy two excellent and inspiring webinar sessions hosted by Gabe Cook, the Ciderologist.

The first, a technical session with Sigrid Gertsen Schibbye from Lallemand (DK), offered practical knowledge on pressing, brewing, yeasts, nutrition, and all the finer details of cider-making. This was followed by a session with Tom Oliver, owner of Oliver's Cider and Perry Ltd. (UK) and a true legend in the cider world. Drawing on decades of experience creating award-winning ciders, Tom shared his insights into building a successful cider business. The session covered everything from understanding your clients and shaping your sensory profile to choosing packaging, creating a strong brand identity, and planning your route to market. The key takeaway? The most important ingredient in cider-making is the people behind it. Cider-making isn't just a process – it's an exciting adventure! And finally – you are only as good as your next cider!

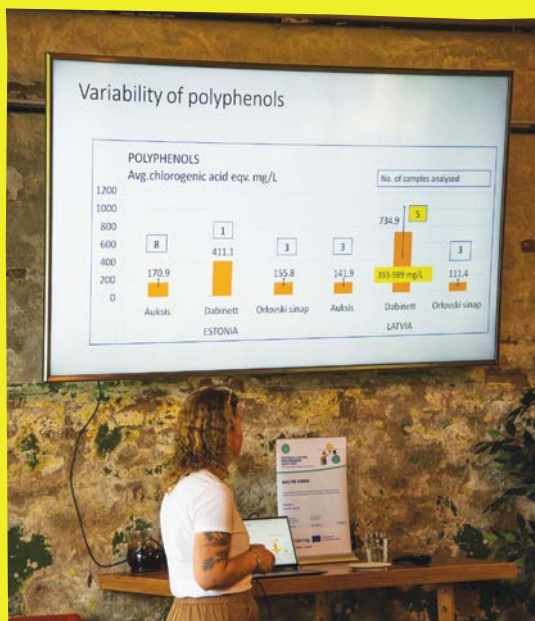
THE FIRST STEP TOWARDS A BALTIC CIDER TERROIR MAP

Baltic Cider makers have joined forces with researchers from the Latvian Institute of Horticulture and the Polli Department of the Estonian University of Life Sciences, Institute of Agricultural and Environmental Sciences. Together, they have begun work on creating a cider terroir map covering Latvia and Estonia. As part of this process, they are examining elements of terroir such as climate, topography, soil, apple varieties, the human factor – orcharding practices, and more, with the aim of presenting a clear picture of the Baltic Cider terroir. At their meeting at Jaanihanso Cidery on 9 September, we discussed the results of the analyses they had made on soils and apples, and how these could be used for the Terroir map and improve the quality of apples. The first step has been taken – and the process is underway.



SCIENCE HELPS TO SHAPE THE PERFECT CIDER

Cider makers are collaborating with researchers to explore how science can help produce cider with desired qualities, aromas, and flavours. They are in the process of producing experimental batches based on chemical analyses of soil samples, apples, apple juice, and dry cider from the 2024 harvest. The process is being documented, including photos and videos. So far results of soil samples and apples have been analysed. Analyses show, for example, the levels of polyphenols (which contribute to aromas and flavours) and tannins (which influence perceived astringency) in apples from five different orchards with different soils. This work makes it possible to identify which apple varieties are best or least suited for cultivation in particular orchards. The next step is to analyse apple juice and the cider.



BALTIC CIDER JOINS THE WORLD STAGE AT SISGA IN ASTURIAS

Baltic Cider was proud to be an ambassador for our region at the International Hall of Gala Ciders (SISGA) celebrating its 15th edition in Asturias, Spain on the last weekend of September.

This region is world-famous for its cider traditions, and in 2023 UNESCO recognised Asturian cider culture as part of the Intangible Cultural Heritage of Humanity. This recognition goes beyond the drink itself, celebrating everything from cultivating cider apples to the ritual of pouring (escanciar) and the central role cider plays in Asturian social life.

On 25 September, Asnate Ziemele (Baltic Cider, Latvia) took part in a roundtable on Tourism Linked to Cider and Apples, alongside experts from Portugal and the Cider Cities network. On 27 September, at the Palacio de Congresos in Gijón, Abuls Cidery (Latvia) was presented during a public tasting session as part of the international showcase. Pepiņš by Abuls Cidery was awarded first place in the Premium category, while Kerr and the rosé Sārtvaidzis ("Rosy Cheeks") each received silver medals in their respective groups.



RAISE A GLASS TO THE NEW YEAR AT THE 60TH ANNIVERSARY OF THE AUSTRALIAN LATVIAN CULTURAL DAYS!

At the New Year's Eve Ball, four exceptional Baltic ciders will be poured by Krišjānis Putniņš of Mūrbūdu Cider, an Australian-born Latvian cider maker. Guests will enjoy selections from Mūrbūdu Cidery, Abuls Cidery, Sabiles Sidrs, as well as a refreshing non-alcoholic option from Estonian Tori Cidery.

Since 1951, the Australian Latvian Cultural Days festival has brought together Latvians from across Australia and around the world to celebrate and share Latvian culture, language, and traditions. This year, join us for an unforgettable evening of heritage, community, and celebration.



www.alkd.org.au

WHAT'S HAPPENING AT OUR CIDERIES?

OUR CIDERIES ARE PROUD TO PARTICIPATE IN HOME CAFÉ DAYS, a beloved event across Latvia where locals transform their homes, gardens, or farms into temporary cafés, inviting visitors to experience authentic hospitality and cuisine. Home Café Days take place throughout the summer, with a different destination each weekend, making it a wonderful opportunity to explore Latvia. The menus feature dishes and beverages personally favored by the hosts, and the program often includes singing and even dancing. Our Tālava cidery combined its participation on September 13 with the opening of their new production facility, making the occasion even more special.

LEPOLA DRINKS PROUDLY SHOWCASED THEIR CIDERS ON SEPTEMBER 28-29 AT SIIDERIFESTIVAALI, Finland's premier craft cider festival, held annually. At Söderlångvik gård / kartano / Manor visitors had the opportunity to sample a wide variety of ciders from local producers, enjoy live performances by local artists that created a vibrant and festive atmosphere, and savor delicious local delicacies perfectly paired with the ciders on offer.

From October 4-8, JAANIHANSO CIDERY PROUDLY PRESENTED ITS FINEST CIDERS AT ANUGA IN COLOGNE – the world's largest trade fair for food and beverages. Showcasing our craft at the Estonia Pavilion in the Drinks Hall, we brought the taste of the Baltic Cider innovation and tradition to an international stage.

PÄRNU RESTAURANT WEEK 2025

From 11-19 October, the seaside city of Pärnu in southwestern Estonia will host the 11th edition of Pärnu Restaurant Week. Restaurants across the county will present special menus and events, making it one of the region's key culinary highlights.

Pärnu County is also home to two outstanding cider producers – who will showcase their creations during Restaurant Week:

11 Oct, Tori Ciderfarm – Guided tour with tastings, highlighting the craft of cider making.

11 Oct, Jaanihanso Cidery – Introduction to the champagne method, with a tour of the cidery and orchard, followed by a tasting.

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