

RARE AND HERITAGE
CIDER APPLE CULTIVARS



IN AUSTRALIA

A TO C



The Old Drinking

ANTOINETTE

Synonyms: Muscadet de seine-less, Small Muscadet

Provenance: Originated in Rouen, France

Flavour type: Sweet. Recommended by the French Committee of Fruit Cider. Gives a good, dry cider.

Tannin: 2.70 g

Acidity: 1.89 g

Fruit description: Fruit is round and medium to large.

Flesh is white, firm, sweet and well-flavoured; the skin is striped with red on green and there is little or no russetting.

Blossom time: Flowers early.

Flowering Group 2.

Harvest time: Ripens mid-season

Ploidy: Diploid

Chilling requirements: Normal chill

Other information: A medium to heavy bearer.

Sensitive in wet years to scab, very susceptible to powdery mildew.



Malus domestica 'Antoinette'. Image: NSW Department of Primary Industries

BALDWIN

Synonyms: Woodpecker

Provenance: A chance seedling discovered in Massachusetts, USA, 1740.

Flavour type: Sharp. A good cider base.

Tannin: 0.059 %, Acid: 0.74 %, Brix:15.3

Fruit description: Medium to large, yellow base flushed with orange and striped red. Juicy with sweet to sub-acid flavor, aromatic and firm.

Blossom time: Flowering period: Mid-Late season

Flowering group: 2

Harvest time: Late in the ripening season

Ploidy: Triploid. Pollination requires two fertile varieties in the same flowering group to be within bee-range.

Chilling requirements: Normal chill

Other information: Usually a productive and vigorous tree. Often a biennial bearer. 'A very popular old American apple variety, widely grown for culinary use, and a good keeper.'¹



Malus domestica 'Baldwin'. Image: The Heritage Fruits Society, Australia

1 'Baldwin'. www.orangeippin.com Accessed October 2013.

BEDAN DES PARTS

Synonyms: Bedon des partes, Bedan des partes.

Note: Bedon or Bédange is a distinct and different variety.

Provenance: Calvados, France. A popular old variety from the 19th century.

Flavour type: Bittersweet. (*Douce amere*). Makes a mild and fragrant apple cider, often mixed with tart and bitter cider apple varieties.

Tannin: 0.172 %

Brix: 11.4

Acid: 0.20 %

pH: 4.26

Fruit description: Sweet, white flesh, small to medium oval or globular, yellow with red haze, no stripes or russetting.

Blossom time: Late blooming.

Flowering group: 4 (French 'Third Season')

Ploidy: Diploid.

Harvest time: Mid to very late season maturity.

In France, the 'third season', late November to December.

Chilling requirements: Normal chill

Other information: The tree is precocious and productive. Disease-tolerant, including fire blight.

BELLE CAUCHOISE

Synonyms: Belle casheuse, Belle cacheuse.

Provenance: France. The name translates as ‘Beautiful Cauchoise’. The *Cauchoise* region, or *Pays de Caux*, is one of the last strongholds of the Norman language in Normandy, which itself is a significant cider-producing region

Flavour type: Sweet

Fruit description: Sweet flesh. Small to medium globular or oval, yellow or pale yellow with red haze or red stripes.

Blossom time: flowers early

Flowering group 3 - 4

Ploidy: Diploid.

Harvest time: ripens mid-season

Chilling requirements: Normal

Other information: Also used for cooking.



Malus domestica ‘Belle Cauchoise’. Image: NSW Department of Primary Industries

BLANCHET

Synonyms: Blanc-doux, Blanc, Doux de la lande, Gros-blanc, Blanche. Not to be confused with Blanchette.

Provenance: France

Flavour type: Sharp. Makes excellent cider.

Low tannin, high acid.

Fruit description: Small to medium globular to flat, no stripes, yellow with slight blush, no russetting. This apple is named for the pure white colour of its flesh. The flesh is tender and pleasantly acidic.

Blossom time: Midseason

Flowering group 4 - 5

Ploidy: Diploid.

Harvest time: 'First season' in France - i.e. an early ripener.

Chilling requirements: Normal chill

BRAMLEY'S SEEDLING

Synonyms: none known

Provenance: Propagated from a notable seedling; circa 1809 - 1813 in Nottinghamshire, England

Flavour type: Sharp. Produces a cider with high acid levels which lends to a sharper finish. Has a strong apple flavour with good aromatics. The cider is full bodied with a clean fresh finish.²

Acid: 0.85 %

Tannin: 0.08 %

Fruit description: Fruit large, greenish-yellow with broad broken brown and red stripes. Flesh firm, juicy and sharply acid, high in vitamin C.

Blossom time: Mid-late season

² 'Seven Oaks Farmhouse Bramleys Seedling Cider'. Mornington Peninsula Wine Centre, Australia

Flowering group: 2

Harvest time: Mid-late season

Ploidy: Triploid. Pollination requires at least one fertile variety in the same flowering group to be within bee-range.

Chilling requirements: Normal

Other information: The standard culinary apple of England. Also used for cider blends. Tree characteristics: scab and mildew resistant. Tree is large, vigorous and spreading, tolerates some shade. Heavy and regular bearer. Vigorous and productive. High vitamin C. (16.0mg/100mg) Considerable tolerance to scab and powdery mildew.



Malus domestica 'Bramley's Seedling'.

Image: The Heritage Fruits Society, Australia

BREAKWELL'S SEEDLING

Synonyms: Breakwell Seedling

Provenance: From Perthyre, Monmouth, Wales. Propagated by George Breakwell.

Flavour type: Bittersharp; produces a thin, light, average cider.

Tannin: 0.23 %

Acidity: 0.64 %

Fruit description: Medium or small fruit, flat conical, often irregular. Skin smooth waxy, yellow or yellowish-green base colour with dark red stripes or flecked blush over two-thirds of the surface. Flesh white, occasionally reddish, soft, easily bruised, slightly astringent, crisp juicy.

Blossom time: Mid-season bloom;

Flowering group 5

Ploidy: Diploid.

Harvest time: February (early) Good yield, should be harvested promptly as it quickly breaks down and rots.

Chilling requirements: Normal chill

Self-Fertile, produces viable pollen

Other information: Medium, semi-spreading tree with dark luxuriant foliage which is scab-resistant.

Heavy cropper.

BROWN SNOOT

Synonyms: none known

Provenance: Probably from Mr Dent, mid 1800s, Yarkhill, Hereford, England.

Flavour type: bittersweet. The Brown Snout is very popular in traditional cider making. This apple oxidizes very quickly, resulting in a good, rich

colour for the cider. Makes an average mild to medium cider.

Tannin: 0.24 % relatively high tannins

Acidity: 0.24 % relatively low levels of malic acid.

Fruit description: The fruit are small - around 4.5cm in diameter (1-3/4") - and greenish yellow, with patches of russeting, and a large patch of russeting at the calyx end, giving the variety its name.³

Blossom time: Late-blooming

Flowering group 5

Harvest time: Late

Pollination: Supposedly self-fertile. Produces more fruit with a pollinator, and produces viable pollen to fertilise other apple trees.

Chilling requirements: Normal chill

Other information: relatively short storage life. Scab susceptible. Very susceptible to fire blight. High yielding.



Malus domestica 'Brown Snout'

Image: Timeout Chicago, Greg Hall's Cider Adventure.

BROWN'S APPLE

Synonyms: none known

Provenance: From South Devon, England.

Flavour type: Sharp; used as a special-purpose cider.

Tannin: 0.13 %

Acidity: 0.72 %

Fruit description: Flat, medium large, with a thick, often strigged stem. Skin is dull red over 70% of surface, on a yellow ground.

Blossom time: Early–mid-season bloom;

Flowering group: 4

Harvest time: Mid–late harvest

Chilling requirements: Normal

Other information: Tree form: a medium, slightly spreading, neat tree. A heavy cropper.

BULMERS NORMAN

Synonyms: none known

Provenance: Originated in Normandy, France. Imported to England in early 1900s. Famously developed by H.P. Bulmer & Co. Ltd. in Hereford, UK.

Flavour type: bittersweet

Tannin: 0.27 %

Acidity: 0.24 %

Fruit description: Medium sized greenish-yellow conical apples with a slight orange flush. Diameter 2-1/4". Flesh white, woolly, sweet astringent. Used only for cider making.

Blossom time: Early bloom.

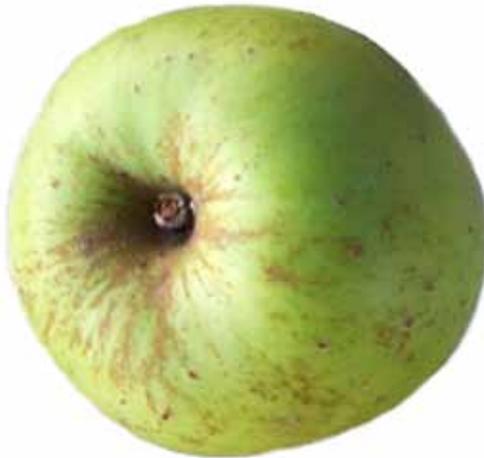
Flowering group: 3

Harvest time: Early/mid-season

Ploidy: Triploid. Pollination requires at least one fertile variety in the same flowering group to be within bee-range.

Chilling requirements: Normal

Other information: A very vigorous tree, large and spreading, strong grower, produces good crops. Tends to be biennial. Poor pollen. Fair tolerance to blight. Scab susceptible. Branches prone to breaking but very winter-hardy. Picked fruit keeps for up to three weeks in storage. Good juice for blending. Produces a fast-fermenting medium cider.



Malus domestica 'Bulmer's Norman'.

Image: The Heritage Fruits Society, Australia.'

CALVILLE BLANC D'HIVER

The name translates as 'White Winter Calville' or 'Calville's White Winter'.

Synonyms: Blanche de Zurich, Calville blanc, Admirable blanche, A frire, Blanche des Wurtembergeois, Bonnet carré, Caleville de Gascogne, Caleville tardif, Calleville blanc à côtes, Calvine, Calvire, Cotogna, De Coing, Fraise d'hiver, Gros rambour à côtes, Grosse pomme de Zurich, Grosse pomme blanche du Wurtemberg, Melonne, Niger, Reinette à côtes, Reinette cotelée, Taponne, Tapounelle

Provenance: Dates back to the 1500's in Normandy, France.

Flavour type: sharp

Low tannin, high acid.

Fruit description: A gourmet French culinary apple. Medium-large irregular-shaped fruit, skin yellow to pale green, russeted, with light red dots on the sunny side. The fruit has appealing aromatic, tender, sweet, juicy flesh and exceptional, spicy flavour. It is a good juice apple with more vitamin C than an orange. The perfect choice for apple tarts and sauces. Apart from being a famous culinary apple, Calville blanc d'hiver is well known for making excellent cider.

'Most famous of all the Calville apples, probably the first one that created the term "Calville", which refers to the classic pentagonal ribbed shape of a calville apple when viewed from above the calyx. Most likely named after the town of Calleville in Normandy. Although now no longer much used in France, this used to be the top most desired cooking apple in France and in high demand by