

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 pumila '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

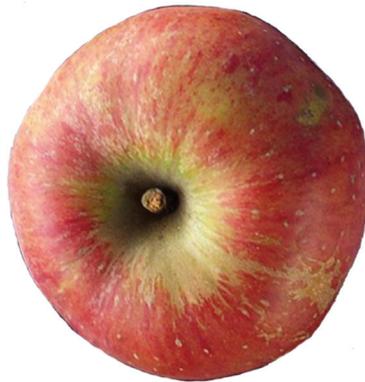
Flowering group: 2

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 pumila ‘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 pumila ‘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