

NAWB MEMBERSHIP APPLICATION/RENEWAL FORM

Please note that membership fees are due on 1st July each year.
A Standing Order form is available on reverse if required.

INDIVIDUAL OR JOINT APPLICANTS

Names: please include Title, Forename & Surname (Please give member nos. if known)

1st person Membership No.

2nd person Membership No.

Address

.....

.....

County Post Code

Telephone numbers

e-mail address

Club/Circle/Guild Fee enclosed £

Cheques & Postal Orders payable to NAWB: £12 Single : £20 Joint Husband&Wife/Partners

CIRCLES AND FEDERATIONS

Name of Circle or Federation Membership No.

.....

Details of Representative (for all NAWB correspondence)

Name

Address

.....

County Post Code

Telephone numbers

e-mail address

Representatives Position..... Fee enclosed £

Cheques & Postal Orders payable to NAWB: £12 Circles and Federations

Notes: The fees quoted are annual amounts. Life membership is available at ten times the current annual fees for single and joint memberships only.

Existing members who require a receipt should enclose a stamped addressed envelope.

New members please enclose 50p for post and packing.

All Membership correspondence and payments to be sent to the Membership Secretary

Mr Joe Lee NGWBJ

139 Meadow Vale, Northumberland Park

Backworth, Tyne & Wear .

Telephone 0191 2560 426



NEWS & VIEWS

May
2010

The Journal of
The National Association of Wine and Beer makers (Amateur)

2011 NATIONAL SHOW

It's HULL

**Friday, Saturday & Sunday
April 8th, 9th & 10th 2011.**



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STANDING ORDER MANDATE

In order to save time and cost for your Association, and your own time, we strongly recommend that you use this standing order mandate for your annual membership payments. Please fill in the form below and send it to **your** Bank or Building Society, and notify the membership secretary that you are paying by this method.

Please fill in the areas as indicated. Thank you for using this method.

To: The Manager,

Bank/ Building Society

Branch

Please pay:

Beneficiary's Bank: Royal Bank of Scotland Plc, Llandudno Branch

Sort Code: 16-24-14

Name: National Association of Wine & Beermakers

Account Number: 11857449

The sum of

Quote my Membership Number:

Date of First Payment

and annually thereafter on 1st July.

Please debit my account: Sort Code:

 - -

Account Number:

Name of Account Holder(s):

Signature(s).....

Date

Season with salt and pepper.

Arrange the dolmádes onto plates and drizzle with the sauce. Folly (vine leaf wine) should be the ideal match.

TELFORD ODE

By Ken Marshall, with inspiration from William Shakespeare

This day is called the Festival Day
 He that outlives this day, and comes safe home
 Will stand a tip-toe when this day is nam'd.
 And rouse him at the name of Telford.
 Will yearly on the vigil feast his neighbours,
 And say "Tomorrow is the Festival."
 And say "These wounds I had at Telford Show."
 He'll remember, with advantages,
 What cards he won that day. Then shall our names,
 Edge and Hill, Robinson and Nangreave,
 Jones and Pearce, Eldret and Irwin
 Be in their flowing glasses freshly remembered.
 This story shall the good man teach his son:
 And Telford Show shall ne'er go by,
 But we in it shall be remembered.
 We few, we happy few, we band of brothers,
 And winemakers in England now-a-bed
 Shall think themselves accurs'd they were not here,
 And hold their bottles cheap while any speaks
 That fought with us upon Telford Open Day

Why not join our "Happy Band of Brothers" and sisters too, at the 18th Telford Festival to be held on Saturday 10th July at St George's Cricket Club in Telford. 22 classes including 4 beer and 1 food class. Evening Social with dancing and fish and chip supper.

For schedules or further information, contact
 Janice Nangreave 01952 410418 or e-mail jnangreave@aol.com

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CHAIRMAN'S CHATTER

I would like to thank all those who supported the show at Weston Super Mare. Comments made by some members at the show have been taken on board and some will be addressed. As some of you may know it has been necessary to find a new venue for our 2011 show, due to the rising cost of hiring a hall. Quite a few members gave us ideas for venues at Hutton Moor, I would like to thank them, all of the venues suggested were looked into by members of the committee.

These venues, once vetted left us with two possible venues which Chris and I visited. After Chris had done a great deal of negotiating on prices it was agreed unanimously that The Ramada Hotel at Hull would be most suitable even though it was at the top of our budget, 8th – 10th April 2011 is the date. Using this hotel will bring everything under one roof, with easy parking. More information can be found on the next two pages.

The hotel is easy accessible from the M62 and on a good bus route for Hull town centre. There will be music both nights and Saturday evening will be a dinner, dance and presentation. I believe this is the way forward for The National Show and Conference and hope members will support their committee in this new venture.

On a different note "Have you picked the dandelions for flower wine?" remember St Georges Day is the traditional day and by the time you read this newsletter it will have gone by. The wine season has now started – Elderflowers will be next and then all the summer fruits possibly starting with rhubarb. Time to use all left over fruit in the freezer and make a freezer wine, this will allow room to start filling the freezer again. Good luck with your wine and beer making, I hope all goes well and hope to see some of you on the show trail.

Cheers Kate

2011 NATIONAL SHOW—IT'S HULL

Those of you who were at the National in Weston will know that just a week or two before that National the Committee were notified by Scarborough council that the cost of the Spa Centre for 2011 was to increase by a staggering 700% over the 2009 cost with no scope for negotiations.

Clearly, despite the popularity of the Spa Centre to many of our members, a new venue had to be found for the 2011 show. At Weston we were unable to give any indication as to where it would be as at the time the number of venues under consideration was around double figures. However in the following weeks as those with inadequate facilities and those that were out of our price range were eliminated it came down to a choice of two, The Pavilion at Whitby and the Ramada Hotel at Hull.

Your Chairman and your Show Manager went to the two venues to examine the facilities and to negotiate on price. They left there on a Sunday morning to travel to a committee meeting in Leicester still not knowing which of the two sites would be the venue for our 2011 National.

The cheaper option for NAWB would have been the Pavilion at Whitby, obviously an important factor. The set up at Whitby would have been similar to the facilities at Scarborough. The show would take place in the Pavilion with delegates staying in hotels of their choosing in the vicinity. The hotels would be up cliffs from the Pavilion, similar to, but not as high as the cliffs in Scarborough. The Royal Hotel was large enough to take our delegates and offered Dinner, Bed & Breakfast but was not available for those who wished to travel up on Thursday. Most of the other hotels offered bed & breakfast only, so evening meals could have been a problem within the time frames of the show and evening socials. There is ample car parking at the hotels but a major problem would have been at bottle entry and bottle collection as car parking at the Pavilion is very restricted, it would have been much more difficult than at Scarborough.

Now, consider facilities at The Ramada Hotel in Hull. There is a large car park with free parking for 600 cars. For those who stay at the Ramada Hotel everything will take place in the same building and there are lifts to all floors. There are two large adequate rooms, one for the show, one for the socials, a corkage charges for our home-made wines, and a room for our AGM included in the price. Prices for meals will be very similar to those at Hutton Moor, breakfast will cost £7.50 and a two course meal £10. The committee have chosen this option and to include a Saturday dinner in the Conference price.

COOKING WITH BOOZE

Dolmádes with Avgolemono Sauce (Stuffed Vine Leaves with Egg & Lemon Sauce)

Ingredients (serves 4)

| | |
|---------------------------------|--------------------------------|
| 225 gm | Vine Leaves |
| 120 gm | Short Grain Rice |
| 175 ml | olive oil |
| 1 | onion (finely chopped) |
| 2 | spring onions (finely chopped) |
| 1 tsp. | chopped dill |
| 1-2 | cloves garlic (finely chopped) |
| 1 tbsp. | dry white wine |
| | Juice of 1 lemon |
| | Salt, pepper |
| For the Avgolemono Sauce | |
| 2 | Eggs |
| 1 cup | Stock |
| | Juice of 1 lemon |

Soften the finely chopped garlic, onion and spring onion in a saucepan. Now add the rice, sauté, cover with water and leave to simmer for about 15-20 minutes or until tender and the liquid has been absorbed. Season with salt, plenty of freshly ground pepper and chopped dill. Set aside.

For this dish you can use vine leaves conserved in brine but you will probably have your own supply of fresh leaves. Choose the

ripest, cut off the stalks with scissors, boil for about fifteen minutes in salted water then rinse well under cold running water. If using leaves conserved in brine cover them with boiling water and leave to soak for 15 minutes then rinse under cold running water.

Place a dessertspoon of the rice mixture at the stalk end of the vine leaf and roll up into a tight sausage shape. When ready cover the bottom of a saucepan with vine leaves and place as many dolmádes on top of the leaves as possible, making sure they are tightly packed. Drizzle with oil, lemon juice and white wine, then place an inverted plate over them so that they do not move during cooking, and cover the saucepan with a lid. Cook over a low flame for 45 minutes. Leave to cool in their juices and serve warm or cold with avgolemono sauce or wedges of lemon.

To make the sauce, take a cupful of hot stock made from light meat or vegetables. Add the beaten eggs and lemon juice whisking quickly.

FORTHCOMING OPEN SHOWS

Wales & West Federation of Wine & Beermakers

Friday 28th May to Monday 31st May 2010

Sand Bay Holiday Village, Kewstoke, Weston super Mare

24 Open Wine Classes, 11 Open Beer Classes, 3 Open Liqueur Classes,
10 Open Cookery Classes and 2 Open Art Classes

Schedules and booking forms from

Nobby Clarke, 24 Chavenage, Kingswood, Bristol, BS15 4LA.

Middlesex Festival of Winemaking & Brewing

The Middlesex Federation of Wine & Beer-making Clubs present
their 47th annual Festival of Winemaking and Brewing
at the Perivale Community Centre, Horsenden Lane, South Perivale
on Saturday 12th June 2010.

The Festival is an open competition of 54 classes of home-made wine beer
and liqueur, judged in the morning from 10 o'clock by members of the
National Guild of Wine & Beer Judges, 6 further miscellaneous classes will
also be judged. 41 trophies will be presented during the afternoon from 3pm.

Schedules from the Show Secretary

Colin Hotham 137 Carpenders Avenue, Watford, Herts, WD19 5BN.

Yorkshire Federation of Amateur Winemakers and Brewers

42nd Annual Show Friday 11th - Sunday 13th June 2010

at The Spa Complex, Scarborough.

Wide range of classes for Wines, Beers & Liqueurs

Schedules from Pauline Moss. 191 Huddersfield Road, Battyeford, Mirfield,
WF14 9DQ. Phone 01924 497035.

The Yorkshire Federation show will move to a new venue in 2011.

Telford Festival

See page 22 for information about Telford Show

And Don't forget the new arrangements for the 2011 National

53rd NAWB Show

Friday, Saturday and Sunday April 8th, 9th & 10th 2011

At The Ramada Hotel, Hull.

92 classes for wines, beers, liqueurs etc.

Schedules will be sent out with your next News & Views

Additional copies, when available, from the Editor.



53rd NATIONAL SHOW & CONFERENCE



ON

FRIDAY, SATURDAY & SUNDAY

APRIL 8th, 9th & 10th.



AT

THE RAMADA HOTEL

HULL



ROOM RATES FOR FRIDAY & SATURDAY

£55 PER NIGHT FOR A SINGLE ROOM

£65 PER NIGHT FOR A DOUBLE ROOM

BREAKFAST £7.50

2 COURSE EVENING MEAL (FRI) £10.00



FREE CAR PARKING FOR 600 CARS



DINNER DANCE IN A PRIVATE
FUNCTION ROOM ON SATURDAY
WILL BE INCLUDED IN PRICE OF
CONFERENCE TICKET



MORE INFORMATION TO FOLLOW IN
THE SHOW SCHEDULE AND IN THE
NEXT ISSUE OF NEWS & VIEWS



RED AFTER DINNER WINE

BY RICHARD BROOKSBANK NGWBJ

At the National Judges Guild Conference the meal on the Friday evening is accompanied by home made wine made by the judges. Richard Brooksbank made the Red Dessert Wine (most show classifications call it red after dinner wine). He has kindly agreed to let me have the recipe and publish it.

| Ingredients (for 5 gallons) | |
|-----------------------------|---------------------------|
| 20 lb. | Blackberries |
| 10 lb. | Elderberries |
| 4 lb | Raspberries |
| 5 lb. | Bananas |
| 2 lb. | Tayberries |
| 5 litres | cheap apple juice |
| 2 lb. | Morello Cherries |
| 3 tsp. | pectic enzyme |
| 12 Kilo | Sugar |
| 1½ oz. | Chalk |
| 8 oz. | Vigo oak powder |
| | Gervin High Alcohol Yeast |

The origin of this was a recipe from Dr John Harrison who used a basis of 4 lb of blackberries and 2 lb of elderberries per gallon. Over the years some basic changes have been made. John fermented on the pulp for months but the elderberries gave sambunigrin which gives nasty headaches.

The recipe given uses Morello cherries but they are not essential and perhaps give more acid than flavour. Similarly the Tayberries are not essential, it is just that I have them, so you can substitute fruits that you have.

This is a very strong wine, perhaps the heaviest we can make. It has many pounds of fruit in 5 gallons and much of the fruit has a strong flavour. This brings two problems. First the acidity which can easily be too high, so make sure you only use **ripe** fruit. The other point is that very little water is used, so though most of the fruit is boiled a minimum amount of water should be added.

All the fruit used is gathered and frozen so that the wine can be made to our convenience. The boiling of the fruit sterilises contaminated fruit like blackberries, and also gives a cooked flavour to start the dessert type of character. The wine is so robust that quite strong ingredients get 'lost'. The bananas are peeled, mashed, and just put in.

The Method

The basic idea is to boil up batches of fruit, cool it down to 35°C (the best temperature for pectic enzyme) and add it to the main brew.

So, start the yeast and add it to a demijohn containing two litres of the apple juice, give it a good shaking to aerate the juice.

When it is fermenting, take say, 10 lb of elderberries and 4 lb of raspberries, add one litre of apple juice and a litre of water, and boil for 10 minutes. Do

This year we had no music on the Friday night, partly down to cost but also because you, the members, told us you did not want it, but Friday night went a little flat with no music. Your Committee will look again at having music on Friday night. What are your thoughts? Please let us know. We have discussed the Saturday afternoon wine tastings many times. What are your thoughts? What do you think about the cost of Conference tickets? Can we put up the price, or would you be very much against it? Do we need to give out engraved glasses to judges and stewards? Let us know your thoughts.

I have also heard comments comparing the National with, for example, the Wales & West. These are two very different events. The Wales & West is a large Federation Show, with local clubs supporting their Federation, also as a good event, it attracts people like me from around the country. It is a four day event with everything under one roof. The National is completely different, we are a national association bringing people together from around the country. We have used top venues in the Spa Centre at Scarborough and the Winter Gardens at Weston where members find their own local accommodation. Do members want us to look at holiday camps?? Please let us know. Our latest fairly successful venue is Hutton Moor Leisure Centre, but it does cost a lot of money. What are your thoughts, is anyone prepared to join our committee to help take NAWB forward into the future. I hope this article will provide your committee with a lot of feedback.

ALL THESE FOOD FOR THOUGHT COMMENTS ARE MY OWN.

DOES ANYONE REMEMBER HULL THE FIRST TIME ROUND?

For a very long time now the NAWB Show has alternated between two venues, Scarborough and Weston-super-Mare so many of you will never have been to a National at any other venue. However, in the past the NAWB show has been to many towns, and, we have, in fact been to Hull before.

It was forty years ago in 1971, so probably a very different show to the one we now have. I wonder if anyone in Hull or the surrounding area has any memories of the 1971 National in Hull, or if they have any colleagues who were there. If so I would love to hear from them.

Although I was making wine in Hull in 1971 (I was at the University) and I knew from AW that the National was taking place I did not go, I didn't think a student would fit in. Circle memberships came much later - unfortunately.

compare reasonably with those expected from calculations of the amount of sugar consumed by the yeast, but I do find that where there was a lengthy fermentation on the pulp the refractometer/hydrometer method shows that less alcohol was produced than you might otherwise have hoped for.

This method of calculation is not new, it was first brought to our attention in the October 1970 edition of *Amateur Winemaker*. The article in that magazine described a refractometer which gave the “R scale” reading directly, should you have one of that type you will not need to use table 1. The values I have given in Table 1 were supplied by the manufacturers of the refractometer, though for ease of calculation I have interpolated to give the quarter percent columns.

In 1970 the editor of AW thought that at a cost of £25 an individual wine-maker was unlikely to be able to afford a refractometer. I was given mine a few years ago by someone who had given up making wine, but I understand that the current cost of a refractometer is around £70 though I am told that they are a lot cheaper than that on e-bay. So the price of refractometers has obviously not kept up with inflation.

To illustrate this I will give a few prices from 1970, the *Amateur Winemaker* magazine itself cost just 10p. A hydrometer would set you back 42½p, a kilo of grape concentrate between 45p and 60p depending on type. A half hundredweight of pale malt cost £3.50 and a 56 lb drum of malt extract was just £5. All prices have been converted into decimal currency. Those were the days!

FOOD FOR THOUGHT—CHRIS JONES

This article was written before the decision was taken on the venue for the 2011 National but much of it is still very relevant.

My name is Chris Jones, your Show Manager, also Chairman of the Middlesex Federation of Wine & Beermakers, Chairman of Wembley Guild of Wine & Beermakers, Competition Secretary of Greenford Park Wine circle and ordinary member of Thameside Wine & Social Club and Durden Park Beer Club. I am sure you can all agree that I am committed to my hobby.

At NAWB numbers are going down and costs are going up. As most of you know we have lost our venue at Scarborough due to cost. Your Committee are looking very hard to find a new cost effective venue in the Scarborough area. We hope to announce where soon. Your Committee are cutting costs very hard, we are wondering if it is too hard. Please pass your thoughts on to us.

not overload your boiler, or it will boil over and make a foul mess!

Allow it to cool to 35°C, then add a heaped teaspoon of pectic enzyme, and stir well. When it has cooled further to about 20°C pour it into your main fermenting bin and add the yeast starter from the demijohn. Stir.

Next day, take 10 lb of blackberries, plus the other fruit except the bananas, plus two kilos of sugar and a litre of apple juice and a litre of water, and boil up as before. Let it cool and treat it just like the first batch. Next day treat the last 10 lb of blackberries the same way. Peel and mash the bananas and put them in.

You will now have a large fermenting wine, and the pulp should be stirred down three times a day. The temperature is not important, probably about 24°C. The problem is to get the sugar in. With so much fruit it is difficult to measure the specific gravity, so I taste it, and when it seems a bit dry, I add a kilo of sugar and stir for some time, until no more sugar can be felt crunching on the bottom.

Nearly every day it will need more sugar, and it will total about 10 kilos. Ferment on the pulp for about a week and then you have the major job of removing it. I remove the pulp using two yards of polyester scrim. The pulp may have say two litres of cooled boiled water added, and left for an hour, and the resulting liquid can then be used to adjust the volume to a little under the five gallons. It is a good time to taste it, and decide if it is too acid, and if it is, add the chalk.

With the pulp gone, the gravity can be taken. I aim for about 1.060 with added sugar, and when the gravity falls to say 40, add some more, always dissolving it completely. Aim to finish at about 55 in a month's time.

When the ferment has completely finished, leave it for a week to settle, then siphon it off the yeast. I use a hosepipe, if you use a small bore tube it will take some time. There is quite a volume of sludge at the bottom, I take about four litres of this into bottles, and let it settle for a week, and you can rescue about two bottles of wine from them.

I store the wine in a five gallon container known as an “exwine 5” and add the oak powder, stirring every day for a week, then leave to settle for a month. I then siphon it into my 4½ gallon cask (see notes if you do not have a cask), and top it up every month for a year, then bottle it.

If you use the oak, the wine will smell and taste oaky for about a year, but then it matures. The wine will be quite drinkable early on, but the dessert

character takes about three years, and the wine at the Guild conference was five years old. I have tasted this wine at 25 years old, stored in airtight screw bottles.....divine!

Notes:

The use of an oak cask is convenient for me, but it is not essential, I have tasted my wine which was not casked, and sometimes there was little difference. If you do not have a cask simply mature in demijohns for 12 months

Elderberries: Do not pick them early, when they are newly black, wait until the birds have stripped the top ones, and pick the lower large black ones.

Blackberries: Only pick the really ripe soft ones, or your wine will be too acid (you will taste the difference)

Raspberries: Do not be tempted to increase the amount used, they give a nice fruitiness, but they never fade and if you overdo it after many years your wine will taste only of raspberries.

MAJOR WINNERS AT THE NATIONAL

The master winemaker winning the Bournemouth Master Winemakers Cup for most points over sections 1a, 2 and qualifying classes in section 3a was Charles Shelton of Phoenix. Charles has ruled the roost for a few years winning this honour several times so we must make a special effort to knock him off his perch. The runner-up winning the Hill Cup was Al Proctor making it a double for Phoenix. The Parrack Trophy for most awards over these classes was won by Peter Robinson of Ware.

Turning to the brewers the winner of the Wilf Newsom Trophy for most points in section 4 (master brewer) was Colin Parton of Luton. Runner up winning the Temple Tankard was Doug Hodgkinson of Tynemouth. The Brian Keer Trophy for most awards in the beer classes was won by Chris Jones of Greenford Park.

The NAWB Master Trophy, the top award for the all rounder who makes both wine and beer was once again won by Charles Shelton. I have lost count of the number of times that Charles has won this trophy, well done once again Charles and congratulations to all those named above for being at the very pinnacle of their hobby.

The Amateur Winemakers Shield for the circle whose members score most points over the non-kit classes was won rather convincingly by Phoenix Wine Circle. The runners-up collecting the Nottingham Trophy was Luton

| R-D | % ABV | R-D | % ABV | R-D | % ABV |
|------|-------|------|-------|------|-------|
| 79.0 | 23.6 | 81.5 | 24.5 | 83.5 | 25.2 |
| 79.5 | 23.8 | 82.0 | 24.7 | 84.0 | 25.4 |
| 80.0 | 23.9 | 82.5 | 24.8 | 84.5 | 25.6 |
| 80.5 | 24.1 | 83.0 | 25.0 | 85.0 | 25.8 |
| 81.0 | 24.3 | | | | |

Examples of the Calculations

When I first got the refractometer I used to test several samples of commercial wine and I was surprised by the closeness of the values obtained with those declared on the bottle. I have decided to repeat this with a couple of wines I was drinking at the time to illustrate the method.

The first wine, Lacoste-Borie (Pauillac) 1998, gave a refractometer reading of very slightly below 7 (but much closer to 7 than 6¾). So, From Table 1, look up 7% Brix and obtain the “R Scale” reading of 41.3.

The hydrometer showed a specific gravity of 0.992, so the “D Reading” is -8 (minus 8). Calculating the difference (R-D) between these two readings gives a value of 49.3 (remember to add for gravities below 1).

Now, look up this value in table 2: 49.0 shows 12.6% ABV, 49.5 shows 12.8% ABV. 49.3 is about halfway between these values, so the readings obtained result in the wine being 12.7% ABV.

This is very close to the value of 12½% ABV declared on the bottle label. In fact, as wines in the EU are declared to the nearest ½%, you could argue that the reading is spot on.

The second wine, Ilbesheimer Herrlich Beerenauslese (Pfalz) 2001, is an example using a sweet wine.

The refractometer reading was 17¼. From table 1, looking up 17¼ (in the second column of “R Scale” readings) gives an R reading of 85.0.

The hydrometer showed the specific gravity of the wine to be 1.038 giving a D reading of 38.

Calculating R-D, we have 85.0 – 38 = 47.0. Looking up this value in Table 2 tells us that the wine is 11.9% ABV. The bottle label declared the wine to be 12.0% ABV. Again this reading is well within the ± ½% error range claimed for the method.

The fact that the equipment I have produces results that are so close for two very different commercial wines gives me confidence that the values I get with my home made wines are pretty accurate. Most of the readings I get

Next subtract the “D Reading” from the “R Reading” (R-D). You must remember that if you subtract a negative number then you add the number, so if the specific gravity of the wine is less than 1.000 then R-D will be greater than D. It now just remains to look up the value of R-D in table 2 to obtain the alcohol by volume of the finished wine. The range of the table covers the full range of alcohol levels we are likely to find in our home-made wines including fortified ones.

Table 2: Table relating R-D values with Percentage Alcohol By Volume Examples of the Calculations

| R-D | % ABV | R-D | % ABV | R-D | % ABV |
|------|-------|------|-------|------|-------|
| 40.0 | 9.3 | 53.0 | 14.0 | 66.0 | 18.8 |
| 40.5 | 9.5 | 53.5 | 14.2 | 66.5 | 19.0 |
| 41.0 | 9.7 | 54.0 | 14.4 | 67.0 | 19.2 |
| 41.5 | 9.9 | 54.5 | 14.6 | 67.5 | 19.4 |
| 42.0 | 10.1 | 55.0 | 14.8 | 68.0 | 19.5 |
| 42.5 | 10.2 | 55.5 | 14.9 | 68.5 | 19.7 |
| 43.0 | 10.4 | 56.0 | 15.1 | 69.0 | 19.9 |
| 43.5 | 10.6 | 56.5 | 15.3 | 69.5 | 20.1 |
| 44.0 | 10.7 | 57.0 | 15.5 | 70.0 | 20.2 |
| 44.5 | 10.9 | 57.5 | 15.7 | 70.5 | 20.4 |
| 45.0 | 11.1 | 58.0 | 15.9 | 71.0 | 20.6 |
| 45.5 | 11.3 | 58.5 | 16.0 | 71.5 | 20.8 |
| 46.0 | 11.5 | 59.0 | 16.2 | 72.0 | 21.0 |
| 46.5 | 11.7 | 59.5 | 16.4 | 72.5 | 21.2 |
| 47.0 | 11.9 | 60.0 | 16.6 | 73.0 | 21.4 |
| 47.5 | 12.1 | 60.5 | 16.8 | 73.5 | 21.6 |
| 48.0 | 12.3 | 61.0 | 17.0 | 74.0 | 21.8 |
| 48.5 | 12.4 | 61.5 | 17.2 | 74.5 | 21.9 |
| 49.0 | 12.6 | 62.0 | 17.4 | 75.0 | 22.1 |
| 49.5 | 12.8 | 62.5 | 17.5 | 75.5 | 22.3 |
| 50.0 | 12.9 | 63.0 | 17.7 | 76.0 | 22.4 |
| 50.5 | 13.1 | 63.5 | 17.9 | 76.5 | 22.6 |
| 51.0 | 13.3 | 64.0 | 18.0 | 77.0 | 22.8 |
| 51.5 | 13.5 | 64.5 | 18.2 | 77.5 | 23.0 |
| 52.0 | 13.7 | 65.0 | 18.4 | 78.0 | 23.2 |
| 52.5 | 13.9 | 65.5 | 18.6 | 78.5 | 23.4 |

Amateur Wine Guild, I believe the first time they have won that trophy whilst I have been editor. This trophy was much closer contested with just twenty points (less than two first prizes) separating them from three other circles, Bolton, Ware and Greenford Park. A real incentive for those circles to get the troops out for next year's show at Hull.

Ted Jordan of White Lion won the Eric Malin Trophy for most points in the eight table wine classes, Charles Shelton the Vina Trophy for most points over the 18 purpose wine classes and the Stagg Trophy for most points with fortified wines, Al Proctor the Shaw Porter Cup for most points over 24 fruit wine classes. V Wolny won the Boots Trophy for most points with kit wines and Ray Hamer the B & B Gent Trophy for most points in kit wine and beer classes. Mr Wolny also won the Youngs Trophy for most points in the newcomers classes.

Not every first prize winner collects a trophy at the National but a complete list of the first prize winners, all national champions of their class, are printed on the next three pages of News & Views. Some trophies require a judge off to select the best wine from two or more first prize winners to win a trophy. The winners of these judge offs were as follows:

| | | |
|-------------------------------|-----------------|-------------|
| Best Aperitif | Andrew Bristow | 70 entries |
| Best After Dinner Wine | Charles Shelton | 73 entries |
| Best Dry Red Table Wine | Doreen Barns | 64 entries |
| Best Dry White Table Wine | Ray Hamer | 66 entries |
| Best Sparkling Wine | Bert Mower | 10 entries |
| Best Dry Red Fruit Wine | Chris Jones | 98 entries |
| Best Sweet Red Fruit Wine | Doreen Barns | 99 entries |
| Best Dry White Fruit Wine | Rowland Robson | 117 entries |
| Best Sweet White Fruit Wine | Bert Mower | 105 entries |
| Best Flower or Vegetable Wine | Rowland Robson | 95 entries |

Finally, the winner of the News & Views Trophy, for the best article submitted during the year was Bernard Lamb. The judges thought it was a worthy winner but were disappointed that there were not more to choose from so please take a few minutes to write an article, you could win a trophy.

CARE OF TROPHIES

Will all trophy winners please take care of their trophies and return them in clean condition. There was a problem last year with a sticky label attached to a trophy with instructions for the engraver, it damaged the paintwork/varnish on removal. Please use alternative methods, such as tie on labels, if necessary.

ALL THE WINNERS AT THE NATIONAL

| | | |
|--|------------------|------------------|
| Aperitif – Dry Sherry | Ray Hamer | Bolton |
| Other Dry Aperitifs | Andrew Bristow | Bridgwater |
| Sweet Aperitifs (excl Vermouth) | Jackie Jones | Greenford Park |
| Aperitif – Vermouth | Andrew Bristow | Bridgwater |
| Red Table Dry (excl. fresh grape or conc.) | Doreen Barns | Brockworth |
| Red Table Dry (fresh grape or conc.) | Keith Jones | Furness |
| Rosé Table Medium Dry | Ted Jordan | White Lion |
| White Table Dry (excl. fr. grape or conc.) | Joyce Laurence | Luton |
| White Table Dry (fresh grape or conc.) | Ray Hamer | Bolton |
| White Table M. D. (ex. Fr. grape or conc.) | Ted Jordan | White Lion |
| White Table M. Dry (fresh grape or conc.) | Bill Smith | — |
| White Table Sweet | Roger Fensome | Luton |
| Red After Dinner Wine | Bernard Lamb | Richmond |
| White After Dinner Wine | Charles Shelton | Phoenix |
| Three Bottles of Wine for a Dinner | Charles Hill | Peterborough |
| Five Bottles of Wine for a Dinner | Chris Jones | Greenford Park |
| Dry Sparkling Wine | Henry Gregory | Coventry |
| Medium Sweet Sparkling Wine | Bert Mower | Billericay/Mayfl |
| Members Wine Recipe (Dry Gooseberry) | Charles Hill | Peterborough |
| Fortified Dry Sherry | Chris Jones | Greenford Park |
| Fortified Sweet Sherry | Bob Marsdon | Greenford Park |
| Fortified Sweet Madeira | Frank Bodi | Greenford Park |
| Fortified Red Port | Kevin Martin | Ware |
| Fortified Red Fruit Liqueur | Graham Nangreave | Telford |
| Elderberry Dry | Rowland Robson | Phoenix |
| Elderberry Sweet | Al Procter | Phoenix |
| Blackberry Dry | Chris Jones | Greenford Park |
| Blackberry Sweet | Arthur English | — |
| Bilberry Dry | Charles Shelton | Phoenix |
| Bilberry Sweet | Andrew Bristow | Bridgwater |
| Fresh Red Grape Dry | Andrew Bristow | Bridgwater |
| Fresh Red Grape Sweet | Doreen Barns | Brockworth |
| Red Stone Fruit Dry | Ray Hamer | Bolton |
| Red Stone Fruit Sweet | Charles Shelton | Phoenix |
| Other Red Fruit Dry | Doreen Barns | Brockworth |
| Other Red Fruit Sweet | Al Procter | Phoenix |
| Citrus Fruit Dry | Arthur English | — |
| Citrus Fruit Sweet | Arthur English | — |
| Gooseberry Dry | Rowland Robson | Phoenix |
| Gooseberry Sweet | Al Procter | Phoenix |
| Apple Dry | Charles Shelton | Phoenix |

Table 1: “R Scale” Reading from %age sugar shown by Refractometer

| Sugar % Brix | "R SCALE" | | | |
|-----------------|-----------|-----------|-----------|-----------|
| | Brix % | Brix + ¼% | Brix + ½% | Brix + ¾% |
| 0 | 14.9 | 15.8 | 16.7 | 17.6 |
| 1 | 18.5 | 19.4 | 20.3 | 21.2 |
| 2 | 22.1 | 23.0 | 24.0 | 24.9 |
| 3 | 25.8 | 26.8 | 27.7 | 28.7 |
| 4 | 29.6 | 30.6 | 31.6 | 32.5 |
| 5 | 33.5 | 34.5 | 35.5 | 36.4 |
| 6 | 37.4 | 38.4 | 39.4 | 40.3 |
| 7 | 41.3 | 42.3 | 43.3 | 44.3 |
| 8 | 45.3 | 46.3 | 47.3 | 48.3 |
| 9 | 49.3 | 50.3 | 51.4 | 52.4 |
| 10 | 53.4 | 54.5 | 55.5 | 56.6 |
| 11 | 57.6 | 58.7 | 59.7 | 60.8 |
| 12 | 61.8 | 62.9 | 64.0 | 65.0 |
| 13 | 66.1 | 67.2 | 68.3 | 69.3 |
| 14 | 70.4 | 71.5 | 72.6 | 73.7 |
| 15 | 74.8 | 75.9 | 77.1 | 78.2 |
| 16 | 79.3 | 80.4 | 81.6 | 82.7 |
| 17 | 83.8 | 85.0 | 86.1 | 87.3 |
| 18 | 88.4 | 89.6 | 90.7 | 91.9 |
| 19 | 93.0 | 94.2 | 95.4 | 96.5 |
| 20 | 97.7 | 98.9 | 100.1 | 101.2 |
| 21 | 102.4 | 103.6 | 104.8 | 106.0 |
| 22 | 107.2 | 108.4 | 109.6 | 110.8 |
| 23 | 112.0 | 113.2 | 114.5 | 115.7 |
| 24 | 116.9 | 118.1 | 119.4 | 120.6 |
| 25 | 121.8 | 123.0 | 124.3 | 125.5 |
| 26 | 126.7 | 127.9 | 129.2 | 130.4 |
| 27 | 131.6 | 132.9 | 134.1 | 135.4 |
| 28 | 136.6 | | | |

the sum of the sugar concentration and the alcohol concentration.

Mathematicians will see where this is going. If the refractometer gives us a value of alcohol plus sugar and the hydrometer gives us a value of alcohol minus sugar then simple arithmetic will give us the amounts of each of those two components in our finished wine.

Scientists discovered this method in the early sixties in response to pleas from Customs & Excise for a quicker way of determining the alcohol content of increasing consignments of wines. Until then it had been necessary to distil a measured amount of wine making sure all the alcohol goes over into the receiver leaving all the sugar behind. It was then restored to its original volume with distilled water, brought to exactly 20°C, the specific gravity taken and the ABV read off of a chart. It was a very time-consuming process. If I have all the equipment and tables to hand then the process which replaced it takes me about a minute.

The way I do this is to pour the finished wine into the hydrometer jar and float the hydrometer. I do not take the gravity reading at this stage but instead put a drop of wine from the hydrometer jar onto the prism of the refractometer. Point the refractometer at a bright light and note the reading. The scale on my refractometer is marked in units of ½% but I always take a reading to the nearest ¼% because this is consistent with taking the gravity reading to the nearest 0.001.

Use the refractometer reading to look up the “R Scale” reading in the table opposite (“R” for refraction). Examples are given at the end of the article.

The next step is to take the “D Reading” (D for Density). This will be much more familiar. It is simply the hydrometer reading ignoring the 1 and the decimal point, so a specific gravity of 1.014 gives a D Reading of 14. If the gravity is below 1 then the D Reading is negative, so a specific gravity of 0.994 gives a D Reading of -6 (minus six).

It is important that the two readings are taken as close together as possible, because both the refractometer reading and the hydrometer reading will vary with the temperature of the wine being sampled. However, the correction for temperature is the same for both readings, so as long as both readings are taken at the same temperature you can forget about the need for correction to the readings. When a refractometer was passed round a circle meeting recently, the reading at the end after many warm hands had held it was very different to the reading at the start.

| | | |
|--------------------------------------|------------------|-------------------|
| Apple Sweet | Paul Matthewman | Scunthorpe |
| Fresh White Grape Dry | G Moule | Nettleham |
| Fresh White Grape Sweet | Bert Mower | Billericay/Mayflo |
| White Stone Fruit Dry | Ted Jordan | White Lion |
| White Stone Fruit Sweet | Mike Orbell | White Lion |
| Other White Fruit Dry | Al Proctor | Phoenix |
| Other White Fruit Sweet | Al Proctor | Phoenix |
| Red Fruit Dry | Ray Hamer | Bolton |
| Red Fruit Sweet | Keith Jones | Furness |
| White Fruit Dry | John Parcell | Phoenix |
| White Fruit Sweet | Ray Hamer | Bolton |
| Dry Mead | Arthur English | — |
| Sweet Mead | Graham Nangreave | Telford |
| Dry Flower Wine | Rowland Robson | Phoenix |
| Sweet Flower Wine | Peter Robinson | Ware |
| Vegetable, Grain or Leaf Dry | Richard Carter | Cheltenham |
| Vegetable, Grain or Leaf Sweet | Vincent Wolny | East Coker |
| Four Bottle Fruit Wine Medley | Ray Hamer | Bolton |
| Kit Red Dry | Bob Marsdon | Greenford Park |
| Kit White Dry | Ray Hamer | Bolton |
| Kit Red Sweet | Doreen Barns | Brockworth |
| Kit White Sweet | Jackie Jones | Greenford Park |
| Kit Rosé Medium Dry | Vincent Wolny | East Coker |
| Kit Liqueur | Mrs J Pryor | East Coker |
| Light Lager | Terry Foulds | Buckhurst Hill |
| Heavy Lager | Colin Parton | Luton |
| India Pale Ale | Colin Parton | Luton |
| Light Ale | Dave Gilbert | Nottingham |
| London Brown Ale | Dave Gilbert | Nottingham |
| Newcastle Brown Ale | Charles Hill | Peterborough |
| Dry Stout | Colin Parton | Luton |
| Sweet Stout | Dave Gilbert | Nottingham |
| Strong Ale | Doug Hodgkinson | Tynemouth |
| Porter | Eric Taylor | Chesterfield |
| Barley Wine | Richard Baldwin | County Beermake |
| Three Bottles Of Beer | Peter Laurence | Luton |
| Members Beer Recipe (Bavarian Wheat) | Doug Hodgkinson | Tynemouth |
| Bitter | Charles Hill | Peterborough |
| Dark Mild | Richard Baldwin | County Beermake |
| Kit/Extract Bitter | Roy Cocker | Peterborough |
| Kit/Extract Stout | Chris Jones | Greenford Park |
| Table Red Dry (Newcomers) | Vincent Wolny | East Coker |
| Table White Dry (Newcomers) | Vincent Wolny | East Coker |

| | | |
|---|--------------------------------|------------|
| Bitter Beer (Newcomers) | Vincent Wolny | East Coker |
| Judges Wine Class (Red Social) | Charles Shelton | Phoenix |
| Judges Beer Class (IPA) | Dave Gilbert | Nottingham |
| Circle Class – Three Wines For A Dinner | Lincoln Wine & Beer Circle | |
| Circle Class – Three Bottles Of Beer | Nottingham Amateur Winemakers | |
| Federation Class – 3 Wines For A Dinner | South West Counties Federation | |
| Federation Class – 3 Beers For A Dinner | Beds & Herts Federation. | |
| Photograph of circle activities | Janice Nangreave | Telford |

INSURANCE RENEWAL

All renewal notices have been sent out and need to be paid as soon as possible. Please remember to make cheques payable to NAWB and send to Jan Nangreave. As soon as I receive the certificates and you have paid I will send a copy of the new certificate. The majority will come via email with only a few by post. The current renewal price has been held again for another year. Please let me know of any changes to contacts of cover to enable me to keep my records up to date. Thanks Kate

DETERMINATION OF ALCOHOL BY VOLUME OF A FINISHED WINE USING POCKET REFRACTOMETER AND HYDROMETER.

Recently when speaking to a group of winemakers the subject of measurement of ABV of wines was raised and in the discussion that followed I found that very few were aware that it was possible to measure the alcohol volume of a finished wine using two instruments, a hydrometer and a pocket refractometer, without any knowledge of the ingredients used to make the wine.

The hydrometer will be familiar to everybody with more than just a passing interest in winemaking. It is an invaluable instrument for checking the process of fermentation and in the case of a wine made entirely from juices we have plenty of tables to tell us how much alcohol we can expect from our starting gravity. Yes, I know sugar produces different amounts of alcohol depending on whether the fermentation is anaerobic or aerobic (with or without air), but the tables are a pretty good guide.

Where determination of alcohol by hydrometer alone gets difficult is when we ferment on the pulp because we are not at all sure what effect the solids may have on our readings. Another problem comes from feeding sugar as the

fermentation progresses as we have a change of volume every time we add sugar or syrup.

The hydrometer gives us accuracy when we have a solution of sugar in water, it is also accurate for testing alcohol and water (spirits) but our finished wine contains sugar, alcohol and water (and a few other things, but they are not major players) and the position is confused, the sugar raises the gravity above that of water whilst the alcohol lowers the gravity below that of water. The specific gravity of our finished wine is therefore a function of the difference between the sugar concentration and the alcohol concentration.

The refractometer is not so familiar with amateur winemakers, though the modern craft brewer seems to be obsessed with them. It measures refraction, this is the bending of light when it passes obliquely from one medium into another. Refraction is what makes things in a stream or pond appear less deep than they actually are. A refractometer has a prism box at one end and an eye-piece at the other. Open the prism box, place a drop or two of the liquid to be tested on the polished surface of the prism. Close the prism box and point the instrument to a light source such as the sky or an electric light. A circular field will be observed through the eye-piece with a vertical scale across the centre. It will be observed that the field is divided horizontally into light and dark portions. The position at which the demarcation line crosses the scale gives the reading you require. The eye-piece can be adjusted to give focus.

Just as hydrometers come with different scales depending on their purpose so do refractometers. The one I have has a Brix scale from 0-28. Brix is probably a scale you have seen in tables and not known what it is. It's easy, if you have a solution of sugar in water, then it is simply the percentage of sugar in the solution. If you have your own vines it is useful because you can select a typical grape, squeeze a drop of juice onto the prism and read its sugar content to decide whether to pick your grapes, or leave them hoping for greater ripeness, much easier than pressing a hydrometer jar full. If 28% seems high, don't forget that 28% sugar equates to less than 17% expected alcohol. Beer refractometers have a lower scale but will still be useful for the evaluation of alcohol by the method I am about to describe for all but the sweetest after dinner wines.

Again when we test our finished wine in a refractometer the position is confused because sugar and alcohol both change the refraction, however here sugar and alcohol change the refraction compared to that of water in the same direction. So the refractive index of our finished wine is a function of