

## NAWB MEMBERSHIP APPLICATION/RENEWAL FORM

Please note that membership fees are due on 1<sup>st</sup> 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**

**12 Callerdale Road, Blyth,**

**Northumberland, NE24 5AB.**

**Telephone 0191 2560 426**



# NEWS & VIEWS

June  
2011

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

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**THE NAWB COMMITTEE**

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**(Fund Raising)**

This Position is Vacant

**(Schedule Secretary)**

This Position is Vacant

**FOR ALL YOUR SUPPLIES**

**Contact: Alan Eldret**

67 Third Avenue  
Frinton on Sea, Essex, CO13 9EF  
supplies@nawb.org.uk

**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**

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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 .....



## COOKING WITH BOOZE

### *Currant Apple Mousse (Romanian Recipe)*

#### Ingredients (serves 4-6)

6 oz	Currants
6 fl oz.	Red Wine (plus some to top up)
4	Eating Apples (cored peeled & sliced)
8 fl oz.	Water
8 oz.	Caster sugar
2 tbsn	Corn Flour
3	egg yolks
1 tsp	vanilla essence
¼ tsp	cinnamon
2	egg whites

Seedless black grapes, caster sugar and mint leaves to decorate.  
A few drops pink colouring (optional)

Soak the currants in the wine for 1½ hours. Drain the currants and set aside. Strain the wine through a fine sieve to remove most of the currant bits then top up with more wine to bring back to 6 fl. oz.

While the currants are soaking put the apples in a pan and cook with the water and 6 oz of the caster sugar until soft. Leave to cool.

Purée the apples in a processor and return them to the pan. Blend together the cornflour and wine then pour into the apple purée. Cook for about ten minutes stirring all the time. Add the food colouring if using.

Beat the egg yolks in a bowl with 2 ounces of caster sugar and the vanilla essence until pale and thick.

Whisk the apple mixture slowly into the egg yolks. Add the cinnamon and beat until smooth.

Refrigerate until thickened. Reserve 1 teaspoon of egg white for decorating and whisk the remainder in a grease free bowl until stiff. Fold the currants and the whisked egg whites into the apple mixture. Pour into individual size portions (It looks good in wine glasses) and chill well..

While the mousse is chilling make the frosted grape decoration. Brush the grapes with the reserved egg white and sprinkle with caster sugar. Leave to dry. Use with the mint leaves to decorate the mousse.

## CHAIRMAN'S CHATTER

I must admit to a bit of nervousness with my first National as chairman taking place at a completely new venue. Surely we were bound to have a few teething troubles. But I needn't have worried – it all went incredibly smoothly as evidenced by your feedback, whether at the AGM, verbally, by post or through email. The hotel staff in particular were really excellent – nothing was too much trouble and they were not even fazed by Richard's bleeding head! As requested at the AGM, I wrote to the hotel to record our appreciation and thanks for a superb weekend and asked the management to inform all the staff how impressed we were the service we received. We have started negotiations to go back there for 2013 if we still have enough of a committee left by then (subtle hint there!).

I'd also like to thank all those members who helped out over the weekend in various official and unofficial capacities. We were a bit depleted on the committee front and would have struggled to get through the weekend without the willingness of everyone to contribute in whatever way they could. The competition was very good this year with lots of different names amongst the trophy winners, even if we still failed to prevent Charles Shelton from being NAWB Master yet again. The beer was particularly exciting with Eric Taylor coming out on top as Master Brewer – well done Eric. Beer is always a more open competition as we all start virtually from scratch each year, unlike with wines which in some cases can be entered for several years in a row.

We have had two retirements from the committee this year. Mervyn Bartalis has stood down as Convenor of Judges following probably his most challenging year for getting sufficient judges. We had four late withdrawals this year which meant most of the judges had a heavy morning's work on Saturday. Fortunately, Dave Pulley who did the job previously has offered to come back and help us. Unfortunately, Sue Robson has also asked to stand down as fundraising secretary. Sue will be sorely missed as loads of raffle and tombola prizes always seem to just appear at the weekend, but I suspect that a lot of work has gone on behind the scenes to make this happen.

So, time to start planning for next year's competition! With the early spring and no sign of frost we could be in for an early crop of fruit this year, provided that we get a bit of rain at some stage (by the time you read this we'll probably be having floods). In the meantime there are lots of other

shows coming up in which you can experiment with a bit of blending and adjustment of your National entries. As discussed at the AGM, the Committee will be looking at the classes for next year's show and there may be one or two adjustments, taking into account the entry numbers we had this year. We will let you know of any planned changes in the next newsletter. *(Actually it is in this newsletter, see below—Editor)*

In the meantime, I hope to see many of you in the next few weeks or months – I have lots of judging engagements in my diary – as always Spring/early Summer seem to be a busy time.

Cheers

Peter

## CHANGES TO CLASSIFICATION FOR 2012 SHOW

As the Chairman mentioned in his column above there was some discussion about fruit wine classes at the Annual General Meeting. The points made were that the bilberry classes were not well supported, probably down to the fact that bottled bilberries have been almost impossible to find for a couple of years now and that many of the wines entered in the classes for red wines made from miscellaneous fruits not covered elsewhere in the schedule were not really red. This was not too surprising when you looked at the fruits used which had to named on the show label this year, cranberries to name one can make a nice rosé but unless other fruits are included, which may interfere with the cranberry character on which the wine is being judged.

A point not made at the AGM but which the Committee took into account when discussing the show classification for 2012 was the enormous growth over the last decade in sales of commercial rosé wines, the only sector apart from sparkling wines to grow over this period, and that this seems to be reflected in our shows as the biggest class at this year's National was the class for medium dry rosé table wines.

With these points in mind the Committee has decided to reduce the number of red fruit wine classes by merging the bilberry class with the miscellaneous red fruit class. This means that if you have previously entered the bilberry wine class and, say, a blackcurrant wine in the miscellaneous class, you will now only be able to enter one of these wines.

However, we have decided to put on two new classes for rosé fruit wines. There will be no restrictions on the fruit you can use in these classes, so for example if you can make a rosé wine using elderberries (there is a class for

Bob Marsdon's  
winning cartoon at  
The Wales & West  
Federation Show



**"THEY SAID WE SHOULD INVITE A FEW JUDGES!"**

## Subscription Reminder

Don't forget that your annual subscription becomes due on 1st July (that is now).

Members who do not pay by standing order can use the form on the back page of this issue. On the reverse there is a standing order mandate if you wish to switch to this method of payment.

Please pay promptly to avoid the need to issue reminders, thank you for your co-operation.

## WALES & WEST FEDERATION SHOW

The Wales & West Federation held its show over the Bank Holiday weekend at the end of May at The Sand Bay holiday centre at Weston-super-Mare. The bottle entries and the number of residents, they don't all compete, were both up on the previous year so the organisers were delighted.

There is always plenty going on there and the first of three tastings came before the Friday meal, this was a cocktail tasting by a professional group. There were a few problems of providing cocktails for so many people but if you don't try these things you never know.

The show takes place on the Saturday, I enter plenty of bottles so I always like to get them on the benches before breakfast. Then of course there is the judging and the excitement of seeing how your bottles have fared. Saturday night is the gala dinner.

Trophy presentation is on the Sunday morning. Our picnic with the cookery entries had to be indoors this year because of the weather and then there are two tastings. The wine tasting was presented by Laithwaites on the theme of old world v new world. The inclusion of a pair of wines from the Malbec grape added interest to a well worked theme. The beer tasting was of beers from the local RCH brewery with a guest brewed by Will Laithwaite which I actually thought was the best beer.

There is entertainment each evening, this year it included a big band though for me the best night was the sixties night put on by the staff. The fancy dress theme this year was Las Vegas, so there were plenty of showgirls, not all of them pretty.

To the show itself, the biggest class was rosé medium dry, a regular thing these days, it was won by Mrs B Marlow of Stroud, next biggest was table white dry won by Mr D Marlow of Stroud, not a bad double.

The master winemaker was Andrew Bristow of Bridgwater with 75 points, his closest rivals were J Conway (53) and R Hamer (46). Master Beermaker was Bill Elks with 45 points, L Cullen (40) and T Foulds (29) led the chasing pack. Combining the two sections the leading competitors were (in order) Andrew Bristow, Ray Hamer and Charles Hill (points not supplied).

Master cook was Mrs G Keyse of Gloucester, the novice of the year was D Harper of Cheltenham. The affiliated circle with most points was Stroud (178) Luton (146) was the best non affiliated circle.

such wines at Telford this year) then they can be entered in this class. However these classes are for fruit wines and grape concentrate should not be used. The Committee has decided that one class will be for dry rosé fruit wines and the other will be for medium sweet rosé fruit wines. NAWB has been presented with some new trophies and one of these new trophies will be awarded to the wine selected as the best rosé fruit wine entered in the two new classes.

In the red fruit wine section there will now be two classes (sweet and dry) for wines from each of the following: Elderberries, Blackberries, Red Stone Fruit, Fresh Grapes and any other fruit.

These are the only changes to the schedule for 2012 and they are listed here to enable members to plan early for their entries particularly in the new rosé classes as these fruits will be available shortly.

## A LETTER FROM SUSANNE MASTERS

Firstly I would like to say thank you very much to the NAWB as a group and to individuals who were all welcoming and informative when I attended the show in Hull this April.

I am carrying out research on home wine making and brewing with British wild plants for my MSc thesis in Ethnobotany. Ethnobotany is a branch of Anthropology that looks at how people use plants. I am interested in what plants people are using that are either collected from the wild in Britain, or grow in the wild in Britain and have been bought from shops or weeded out of the garden (For example I use the nettles from my hedge to make nettle beer and I have seen elderberries and rosehips for sale in brewing shops.) My research data is largely being generated through interviewing people here in Britain who are using wild plants at home to make fermented beverages.

I would be delighted to hear from anyone using wild plants in their wine and beer making who would like to participate in my research. I can be contacted by email: [info@susannemasters.com](mailto:info@susannemasters.com) or by phone: 01202 434 824 or mobile 07950 187 354. I am aiming to have most interviews completed by the middle of June.

Susanne Masters

## MAJOR WINNERS AT THE NATIONAL

There were some very interesting results of the major trophy winners this year, some very close, some new names. Perhaps the closest result this year was between the winner and runner-up of the Master Winemaker. A slight change in the classes counting could easily have reversed the result but the winner this year of The Bournemouth Master Winemakers Cup by the narrowest margin was Alan Bailey of Bolton. Charles Shelton of Phoenix is never very far away and he was this year's runner-up winning the Hill Cup. The winner of the Parrack Trophy for winning the most award cards over qualifying classes for the wine section (excluding the two trophy winners above) was Charles Hill of Peterborough, his first major wine trophy.

The field was wide open this year for the Brewers. The winner of The Wilf Newsom Trophy for most points in section 4 (master brewer) was Eric Taylor of Chesterfield a new name on the trophy, well done Eric.

The runner-up to Eric, winning the Temple Tankard was Charles Hill of Peterborough. The winner of The Brian Keer Trophy for winning the most award cards in the beer section (excluding the two trophy winners above) was Ray Hamer of Bolton, I believe his first beer major.

The NAWB Master Trophy is the top award for the all rounder requiring awards in both wine and beer classes was won for the eighth year in a row by Charles Shelton. In a way it could be described as a close contest because Charles only managed one beer award this year and without it he would not have won the trophy. However with extra wine classes, such as the fortified wine classes, counting towards this trophy he was so far in front in the wine section that he was NAWB Master by the proverbial mile. I think we all need to make a big effort next year to try to stop him making it a hat trick of hat tricks next year. Well done Charles, and to all the above winners.

There was a two horse race for the Amateur Winemakers Shield for the circle whose members score most points over the non-kit classes. Phoenix retained the trophy whilst runners-up Bolton collected the Nottingham Trophy. There always seems to be a lot of interest in the circles league table so I give the leading contenders below:

- |    |                            |            |
|----|----------------------------|------------|
| 1. | Phoenix Wine Circle        | 369 points |
| 2. | Bolton Wine & Beer Circle  | 346 points |
| 3. | Ware Wine & Beer Circle    | 182 points |
| 4. | Greenford Park Wine Circle | 180 points |

## YORKSHIRE FEDERATION SHOW

The Yorkshire Federation faced the same problem as NAWB. Finding a new venue after many years at the Spa Centre in Scarborough. The Yorkshire Federation moved to a hotel in Scarborough, The New Southlands, and a new date the 13th—15th May.

As the show hall was also the dining room, bottle entries were received on Friday into an annex where they were very tightly packed. The committee transferred these into the show hall on Saturday morning, this took longer than had been allowed so judging started a little late but teething problems were to be expected.

The good news was that show entries were up on last year, 1070 entries were received an increase of 41 over 2010. Wine entries and beer entries were both up, but cookery was down because two classes had been withdrawn because of space problems. Unfortunately this good news was not repeated in the number of competitors taking part, which fell to 97 the first time the number had fallen below the hundred.

Major winners at the show were:

Best Dry Red Wine	Ray Hamer	Bolton
Best Dry White Wine	Karl Grocock	Pontefract
Best Sweet Red Wine	Alan Bailey	Bolton
Best Sweet White Wine	Trevor Yeadon	York
Best Concentrate Wine	Ray Hamer	Bolton
Best Sparkling Wine	Maureen Heath	Hopkingsons
Best Wine in Show	Trevor Yeadon	York
Best Beer in Show	Terry Ford	Tynemouth

Leading Points scorers in the various sections were:

Master Vintner	Master Brewer	Master Individual
1. Alan Bailey (97)	1. Alan Bailey (41)	1. Alan Bailey (141)
2. Ray Hamer (87)	2. Terry Ford (40)	2. Ray Hamer (125)
3. Maureen Heath (67)	3. Charles Hill (38) & Ray Hamer (38)	3. Charles Hill (84)

The Circle scoring most points in the wine section was Bolton with 260 points followed closely by Pontefract (240) then a gap to Shelf (110). Bolton also scored most points in the beer section (102) with Pontefract again second (88) and then Doncaster (71). Prov. date 2012 May 11-13th

develop. My finished wines are bottled with straight corks of VQDS quality bought in France and I rarely have problems even after up to two years in bottle. I get far more “cork” taints from wines left in show bottles after a show, these can develop in three or four weeks, particularly with the pristine, bleached, unnatural looking ones that you have to use these days for fear of a fussy judge telling you that you have used a dirty cork.

Environmentalists are delighted with the news. Corks are biodegradable whilst screw caps and plastic stoppers are not. The Cork Oak is an evergreen tree found mainly in Portugal but also in Spain and North Africa, they need to be forty years old to produce a wine bottle stopper but then they can live for centuries having the bark stripped to produce corks every nine years. They had feared that rise of the screw cap would lead to the destruction of Portugal’s cork oak forests which are home to several endangered species such as the Iberian lynx, the Barbary deer and the Iberian eagle.

Home wine makers and judges can be added to the list of those delighted by the news, with commercial wine experts saying that it now seems that cork is here to stay there is no need to have discussions along the lines of my opening paragraph about wine bottles and closures for our shows.

**Charles Hill**

## FORTHCOMING OPEN SHOWS

### **Pontefract Wine Circle**

4th Annual Open Show

Saturday 13th August at The Masonic Lodge, Carleton Rd. Pontefract.

15 open wine classes, 6 open beer classes, 1 liqueur class + cookery

Show Chairman: Karl Grocock, Phone 01924 223829.

### **Lincolnshire Federation of Amateur Wine & Beer Makers**

39th Annual Open Show

Sunday 18th September 2011 at South Hykeham Village Hall

16 Open Wine Classes, 4 open beer classes, 1 open liqueur class.

Entries Secretary: Paul Matthewman, Phone 01724 733436.

### **South Western Counties Wine & Beer Makers**

49th Annual Festival

14th, 15th & 16th October 2011

Durrant House Hotel, Northam, Bideford, Devon, EX39 3QB.

24 open wine classes, 8 open beer classes, 2 liqueur & 4 cookery.

Festival Manager: M Picken, Phone 01392 468794

5. Nottingham Amateur Winemakers Association	146 points
6. Peterborough Wine & Beer Makers Circle	116 points
7. White Lion Wine & Beer Circle	84 points
8. Lincolnshire Federation	83 points
9. Chesterfield	77 points
10= Bridgwater	71 points
Tynemouth Wine & Beer Circle	71 points
12. Burbage Wine Circle	60 points

Alan Bailey of Bolton and Alan Hinch of Nottingham tied and will share the Eric Malin Trophy for most points in the eight table wine classes. Charles Shelton won the Vina Trophy for most points over the 18 purpose wine classes and the Stagg Trophy for most points with fortified wines. There was another tie for the Shaw Porter Cup for most points over 24 fruit wine classes, this time shared by Alan Bailey of Bolton and Al Proctor of Phoenix. Yet another tie, Kate Edge of Whittlesey and Keith Jones of Furness share the Boots Trophy for most points with kit wines whilst Miss D Stevens won the B & B Gent Trophy for most points in kit wine and beer classes. Mr P Byford of Ware 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	Mike Orbell	79 entries
Best After Dinner Wine	Andrew Bristow	60 entries
Best Dry Red Table Wine	Peter Robinson	57 entries
Best Dry White Table Wine	Paul Matthewman	65 entries
Best Sparkling Wine	Bert Mower	12 entries
Best Dry Red Fruit Wine	Paul Matthewman	100 entries
Best Sweet Red Fruit Wine	Al Proctor	99 entries
Best Dry White Fruit Wine	John Scottow	121 entries
Best Sweet White Fruit Wine	Chris Jones	112 entries
Best Flower or Vegetable Wine	Tony Frecklington	82 entries

Finally, the winner of the News & Views Trophy, for the best article submitted during the year was Doreen Evans. Very appropriate that Hull should win a trophy, the article was the one about the first show at Hull forty years ago. Doreen was obviously surprised at the win as she was out of the hall when the trophy was presented.

## ALL THE WINNERS AT THE NATIONAL

Aperitif – Dry Sherry	Mike Orbell	White Lion
Other Dry Aperitifs	Dave Summerton	Bolton
Sweet Aperitifs (excl Vermouth)	Charles Shelton	Phoenix
Aperitif – Vermouth	Alan Bailey	Bolton
Red Table Dry (excl. fresh grape or conc.)	Mr K Martin	Ware
Red Table Dry (fresh grape or conc.)	Peter Robinson	Ware
Rosé Table Medium Dry	Alan Hinch	Nottingham
White Table Dry (excl. fr. grape or conc.)	Paul Matthewman	Lincolnshire
White Table Dry (fresh grape or conc.)	Andy Warburton	Bolton
White Table M. D. (ex. Fr. grape or conc.)	Al Proctor	Phoenix
White Table M. Dry (fresh grape or conc.)	Charles Shelton	Phoenix
White Table Sweet	Alan Bailey	Bolton
Red After Dinner Wine	Andrew Bristow	Bridgwater
White After Dinner Wine	Mick Norman	Nottingham
Three Bottles of Wine for a Dinner	Charles Hill	Peterborough
Five Bottles of Wine for a Dinner	Charles Shelton	Phoenix
Dry Sparkling Wine	Bert Mower	Billericay/Mayfl
Medium Sweet Sparkling Wine	Bert Mower	Billericay/Mayfl
Members Wine Recipe (Dry Gooseberry)	Ted Jordan	White Lion
Fortified Dry Sherry	Chris Jones	Greenford Park
Fortified Sweet Sherry	Bob Marsdon	Greenford Park
Fortified Sweet Madeira	Charles Shelton	Phoenix
Fortified Red Port	Charles Shelton	Phoenix
Fortified Red Fruit Liqueur	Bob Marsdon	Greenford Park
Elderberry Dry	Al Proctor	Phoenix
Elderberry Sweet	Mick Norman	Nottingham
Blackberry Dry	Al Proctor	Phoenix
Blackberry Sweet	Paul Matthewman	Lincolnshire
Bilberry Dry	Ray Hamer	Bolton
Bilberry Sweet	Al Proctor	Phoenix
Fresh Red Grape Dry	Paul Matthewman	Lincolnshire
Fresh Red Grape Sweet	Bill Berrecloth	Brockworth
Red Stone Fruit Dry	Keith Jones	Furness
Red Stone Fruit Sweet	Paul Matthewman	Lincolnshire
Other Red Fruit Dry	Ted Jordan	White Lion
Other Red Fruit Sweet	Alan Bailey	Bolton
Citrus Fruit Dry	Rowland Robson	Phoenix
Citrus Fruit Sweet	Alan Bailey	Bolton
Gooseberry Dry	Andy Warburton	Bolton
Gooseberry Sweet	Chris Jones	Greenford Park
Apple Dry	John Parcell	Phoenix

## WINE BOTTLES AND THEIR STOPPERS

I am often asked whether there will be any changes to our show bottles given the endless trend towards use of screw cap closures for commercial wine. I usually reply that I can see nothing in show rules that allow me to disqualify or downpoint a wine bottle of the correct size, shape and colour because it has a screw thread providing it has a white plastic topped cork of reasonable fit. This, of course, is because the show rules were written long before anyone had even thought of putting wine in a screwcap bottle. I always add that I would expect many judges to disagree with me so it is safest to use “proper” bottles if you have them especially at big shows.

So what will happen when cork stoppers are completely extinct? Commercial wine guru Robert Parker predicted some time ago that this would happen by 2015 when virtually all wine bottles would have screw caps. Our shows will surely have to change.

Certainly for some years the market share of cork has been falling whilst synthetic stoppers and screw caps have both gained ground. But have you seen the latest figures? In 2010 sales of cork stoppers increased by 7% whilst screw caps and synthetic closures both declined. For the first quarter of 2011 sales of cork closures have increased by a staggering 12% over the same period last year and that was before Sainsbury’s in the UK and Auchan in France both recently declared that in future all their own label wines will have cork closures. Even Australia is beginning to show signs of a return to cork.

So why the turn round in cork’s fortunes. Well manufacturers say that improved production techniques mean that wines are less likely to become “corked” than was the case in the 1990’s when the screw cap revolution started (“Corked” wines are those with a damp and mouldy smell and taste caused by contact with the chemical 2-4-6 trichloroanisole).

However, the main reason is almost certainly consumer perception, some would say wine snobbery. Market research all around the world has shown that most consumers believe that wine in bottles sealed with a cork closure is of a higher quality than wines in screw cap bottles or with a synthetic closure, and, very important, they are prepared to pay more for it.

In most cases cork stoppers are the more expensive option. A screw cap closure costs about 4p. The cheapest cork stoppers start at about 2p but can cost as much as £1.30 each. I have not seen any research on it but I suspect that the cheaper the cork the more likely it is that the “cork” taint will

I also had some examples of geranium last year. The one common theme was that these were older wines. Now I always use sulphite with sorbate, but again given my propensity for keeping wines a long time and blending, I wonder if as the sulphite wears off over time, the geranium character can still develop. Perhaps I ought to re-treat older wines with a touch of sulphite. I'd be interested to hear if anyone has any thoughts or knowledge on this.

**Peter Robinson NGWBJ (Not as Good a Wine Blender as he Judged)**

*I can add a question on geranium to that. I also enter a lot of competitions and need to recycle wines. If I use these at the National they are generally carefully examined and rebottled but I ran out of time and six bottles from previous shows with no sediment were entered, the only examination being a sniff at the bottle neck.. Two of these proved to be oxidised, not enough to pick up from the bottle neck but obvious when in the glass. However the big surprise was Geranium which we are told is caused by bacteria attacking sorbate used to stabilise the wine, the bacteria is killed by sulphite so use both and you should have no problem. My wine in question was a dry wine made from fresh grapes grown in this country. I do not use sorbate to stabilise dry wines, no need. As it was fresh fruit there is no possibility of sorbate being present from using cartons of juice. The wine, like Peter's, had been treated with sulphite during racking but not since.*

*Geranium is not a problem I normally find in my wines and given that this wine had never been treated with sorbate it seemed unlikely here but the judge was right, once the wine was in the glass it was so obviously geranium from the nose that I poured it down the sink without even tasting it.. This fault had developed whilst in the show bottle, it had been a prize winner at its first show and a bottle of wine from the same batch opened since the show (straight cork) showed no sign of the fault.*

*So if anyone out there can help Peter or myself to understand the problems with our respective wines do please let us know. You might be helping a lot of other people too. - Editor.*

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Here is an item of news you may have missed.

“Signs warning motorists of drunks in the road have been put up in a bid to reduce accidents at Pecica, Romania”

I can't help wondering what the international road sign for that looks like.

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Apple Sweet	Charles Shelton	Phoenix
Fresh White Grape Dry	John Scottow	—
Fresh White Grape Sweet	Mr K Martin	Ware
White Stone Fruit Dry	Sue Robson	Phoenix
White Stone Fruit Sweet	Roger Fensome	Luton
Other White Fruit Dry	Andy Warburton	Bolton
Other White Fruit Sweet	Ray Hamer	Bolton
Red Fruit Dry	Charles Shelton	Phoenix
Red Fruit Sweet	Alan Hinch	Nottingham
White Fruit Dry	Mr G Pledger	Bolton
White Fruit Sweet	Ray Hamer	Bolton
Dry Mead	Andrew Bristow	Bridgwater
Sweet Mead	Janice Nangreave	Greenford Park
Dry Flower Wine	Tony Frecklington	Lincoln
Sweet Flower Wine	Al Proctor	Phoenix
Vegetable, Grain or Leaf Dry	Alan Bailey	Bolton
Vegetable, Grain or Leaf Sweet	Mr K Martin	Ware
Four Bottle Fruit Wine Medley	Andy Warburton	Bolton
Kit Red Dry	Miss D Stevens	White Lion
Kit White Dry	Kate Edge	Whittlesey
Kit Red Sweet	Andrew Bristow	Bridgwater
Kit White Sweet	Keith Jones	Furness
Kit Rosé Medium Dry	Elaine Robinson	Ware
Kit Liqueur	Chris Hotham	Greenford Park
Light Lager	Chris Jones	Greenford Park
Heavy Lager	Eric Taylor	Chesterfield
India Pale Ale	Terry Ford	Tynemouth
Light Ale	Charles Hill	Peterborough
London Brown Ale	Terry Foulds	Buckhurst Hill
Newcastle Brown Ale	Eric Taylor	Chesterfield
Dry Stout	Terry Foulds	Buckhurst Hill
Sweet Stout	Eric Taylor	Chesterfield
Strong Ale	Bob Marsdon	Greenford Park
Porter	Peter Robinson	Ware
Barley Wine	Mike Davey	Buckhurst Hill
Three Bottles Of Beer	Colin Tweed	Worksop
Members Beer Recipe (Amber Ale)	Chris Jones	Greenford Park
Bitter	Dave Gilbert	Nottingham
Dark Mild	Ray Wightman	Kendall
Kit/Extract Bitter	Ray Hamer	Bolton
Kit/Extract Stout	Miss D Stevens	White Lion
Table Red Dry (Newcomers)	Mr P Byford	Ware
Table White Dry (Newcomers)	Angela Bartalis	White Lion

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Bitter Beer (Newcomers)	No entries	
Judges Wine Class (Red Social)	John Scottow	—
Judges Beer Class (IPA)	Dave Gilbert	Nottingham
Circle Class – Three Wines For A Dinner	Nottingham Amateur Winemakers	
Circle Class – Three Bottles Of Beer	Nottingham Amateur Winemakers	
Federation Class – 3 Wines For A Dinner	Lincolnshire Federation	
Federation Class – 3 Beers For A Dinner	Middlesex Federation	
Photograph of circle activities	Alan Baker	Burbage

## YOUR COMMENTS ON THE NATIONAL

**Following the show we received many comments about the weekend, here are a few selected as typical.**

Fantastic weekend at the Ramada Hull. I cannot remember a better National. It was great. The Committee and partners who helped were wonderful and the Ramada staff were super and friendly. The Friday night singer did everything right. If anyone did not enjoy the weekend, it was their own fault. Hope we are there in two years time.

Just want to let you know what a wonderful time we had at the National at the weekend. The venue was superb and the staff were excellent. It was brilliant everyone being together in one hotel. The Friday evening was one of the best I can remember from any past Nationals, what a lovely person the entertainer was and he was a great singer. He circulated the room talking and making friends with everyone which was great. The dinner dance on Saturday was a brilliant idea too. Please pass our thanks and congratulations to all the committee and other helpers for making the weekend so special and enjoyable. Can't wait to go back there in 2013.

I would like to congratulate the committee on the weekend, especially Chris Jones for all the hard work he must have done in the background to make the event run so smoothly. The hotel staff were very helpful and friendly and I feel that the pricing was at the correct level for the standard of service we received.

Would you please pass our thanks onto the Committee for the excellent organisation. The hotel venue was well accepted by most I think. We were a bit disappointed that there was no outdoor seating in the twelve acres of landscaped car park. Perhaps they are not used to fine weather in Hull!

Just a note to say how much we appreciated all the work you both put in towards making the NAWB show a success.

It was our first time at the "National" and our enjoyment of it was enhanced by the welcome you gave us.

## OF RODENTS AND FLOWERS

The first time I took my judging exam, I have to confess I failed the theory. My area of weakness was faults and cures. I suggested that this was because I never get any faults on my wines, so I didn't know much about them!

I'm afraid that lately there have been one or two lapses in my entries for shows and this has led me to give a bit of thought as to why this is occurring. First, a bit of background. Elaine and I entered something like 100 bottles of wine at the National this year. We probably enter in the order of ten shows per year. In spite of what you may think we don't drink vast amounts of wine – we both still work and therefore need to moderate our intake during the week and we enjoy the occasional bottle of commercial wine and indeed a drop of my beer. Therefore we end up doing a fair bit of recycling of our National entries during the year. This could explain why we tend to get less successful by autumn – the good wines have all been used up. As I tend to use plenty of fruit, my wines sometimes end up a bit acidic – I often have to keep them for a while before they become drinkable. However, last year I got a bit impatient and tried using some acid reducing solution on some of the fiercer examples. Lo and behold these were the wines that ended up with mouse, which you do tend to find more in low acid wines. So, I thought I had cracked this problem by throwing away the offending solution. However, at the National another of my wines was adjudged to have mouse. Now I consider myself to be pretty hot on detecting mouse, although Elaine is even more sensitive to it. I tried this wine and could find no trace, which given the judge concerned, surprised me. So I got Elaine to try it and she was adamant that there was a little rodent there. So to end all argument, I got out some bicarbonate of soda and sure enough there was a trace of that distinctive odour.

So, who knows, perhaps my wines have had mouse in them all along but the acidity was sufficiently high to mask it. However as this was a grape wine I suspect that we may just have had a problem with wild yeast and hopefully this was a one off. We treated this wine, which had fairly good acidity, with some sulphite and a touch more acid and it proved quite drinkable with a meal, so all was not lost. It just goes to show you have to remain vigilant.