

PRESIDENT
Bob Marsdon
NGWBJ

VICE PRESIDENT
Charles Shelton
NGWBJ



WESTON-SUPER-MARE

2012

54th

***AMATEUR WINE & BEERMAKERS
ANNUAL NATIONAL SHOW
AGM & CONFERENCE***

*At Hutton Moor Leisure Centre
Weston-Super-Mare*

***FRIDAY, SATURDAY and SUNDAY
23rd/24th/25th March 2012***

PROGRAMME

FRIDAY 23rd March

- 10.00am Advance Party commence setting up
1.30pm – 5.00pm Bottle Reception. Show Stewards to arrange the exhibits.
8.00pm – late Social Evening and tasting of wine and beer in the Champions Suite.

NO COMMERCIAL DRINKS of any sort to be bought into the Champions Suite and Show Hall for consumption.

SATURDAY 24th March

- 8.00am - 8.30am Exceptional late entries taken by prior arrangement
8.45am Judges and Stewards Briefing in the Show Hall.
9.15am Judging Commences. (**Authorised Access Only**)
12.00 Noon Judging completed.
2.00pm - 3.00pm **Commercial wine tasting in the Show Hall.
(Included in Full Conference Ticket)
Extra Tickets (£4.50) available at the NAWB stand**
3.15pm approx. Presentation of Trophies in the Show Hall (excl. Major Trophies)
Followed by Collection of exhibits, from Show Hall
8.00pm – late Grand Dance in the Champions Suite. (**Dinner Jacket or Lounge Suit**)
9.30pm Approx. Presentation of Major Trophies.

**NO ENTRY WITHOUT RECEPTION TICKETS
TICKETS WILL BE COLLECTED ON FRIDAY & SATURDAY EVENING.**

SUNDAY 25th March

10.30am **THE ANNUAL GENERAL MEETING**
of the
NATIONAL ASSOCIATION OF WINE AND BEERMAKERS (AMATEUR)

The Annual General Meeting of the Association will be held in the Champions Bar and will commence at 10.30 a.m. Should a vote be necessary, then Members and Delegates attending this meeting should obtain a voting slip from the Membership Secretary.

Note: Constitution Rule 4 (Voting) states that each paid-up Member is entitled to One Vote on attendance at the General Meeting. Unauthorised persons will not be admitted to AGM but arrangements may be made for spouses or partners of authorised persons, at the discretion of the Executive Committee.

THE NATIONAL EXECUTIVE

We are always pleased to receive applications from our members for election to our Executive Committee, apart from anything else; it is always good to have fresh blood and new ideas in our organisation. All you need is a proposer and a seconder, both of whom must be current members, and be put up for election at the AGM which is always held at the National Show. If you think that you could spare the time, and wish to be of service to our organisation, then please contact our General Secretary. (Nominations must be received by the 31st January).

****** TOMBOLA ******

We are planning to run the Tombola at the show this year provided that there are volunteers available to run the stall on Saturday.

It will be open until Bottle Collection is completed.

PLEASE BRING ALL DONATIONS & GIFTS TO THE SHOW & HAND THEM INTO THE TOMBOLA TABLE ON THE FRIDAY.

WINE, BEER AND GENERAL STEWARDS URGENTLY REQUIRED

The Members of the Executive Committee alone could not stage the Annual National Show. They are greatly dependent upon the commitment of the members who volunteer their help to maintain the smooth running of the show, either as General Stewards or as Wine/Beer Stewards.

It can be very satisfying and beneficial work (even if sometimes it can seem a little laborious and hard on the feet). It can give anyone an insight into the different aspects concerned with putting on a show. If anyone wishes to study different wines, and improve their own, there is no better way than to volunteer their services as a steward for one of the Judges (who are likely to be most helpful and informative).

There is an unmarked ISO-Wine Glass for all wine/beer stewards who complete the form below or advise of their availability by MARCH 10th.

WINE AND BEER STEWARDS

Wine and Beermakers are invited to steward for the NGWBJ Judges at the National. This is an excellent opportunity to study your hobby at close range. It is an essential aspect of training for those aspiring to be Federation or National Judges, and for those who wish to improve their own Wines and Beers.

Applications to the National Convenor of Judges

Dave Pulley NGWBJ
43 Glanville Road,
Bromley, KENT
Tel: 0208 464 7173
E-mail: convenor@nawb.org.uk

Name

Address

.....

.....

County Post Code

Telephone No.

Please State Wine / Beer

.....

GENERAL STEWARDS

Every year the Committee relies on the help of willing volunteers to act as general stewards during the show weekend. This includes benching the wines and many other general tasks. If you are willing and able to offer your services, **contact Rowland Robson** giving some indication of the approximate period that you feel you may be available.

The Gerry Sparrow Trophy will be awarded to the General Steward who gains the most points in the Show with their wines and/or beers, and has completed at least 4 hours stewarding.

At the Show, please register at the Chief Stewards Table on arrival and at the times that you have indicated.

Applications to the Chief Steward.

Rowland Robson
73, Riverslea,
Stokesley
Middlesbrough. TS9 5DE
Tel: 01642 710186
E-mail: chiefsteward@nawb.org.uk

Name

Address

.....

.....

County Post Code

Telephone No.

General Stewarding

	AM	PM	
Friday			
Saturday			

NAWB COMMITTEE MEMBERS

Chairman.

Peter Robinson NGWBJ
2 St.Ives Close,
Digswell,
Welwyn, Herts.
AL6 0BB
Tel: 01438 716906
E Mail: chairman@nawb.org.uk

Vice Chairman, & News & Views Editor

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Mobile: 07890 515389

General Secretary, & Insurance Officer

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PE2 8TA
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E Mail: secretary@nawb.org.uk

Treasurer & Trophies Secretary

Janice Nangreave
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Bucks,
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Tel: 01494 463693
E Mail: treasurer@nawb.org.uk

Membership & Recruiting Officer

Joe Lee NGWBJ
12 Callerdale Road,
Blyth,
Northumberland,
NE24 5AB
Tel: 01670 356070.
Email: membership@nawb.org.uk

Entries, Awards & Conference Bookings Secretary, Website Officer.

Elaine Robinson
2 St.Ives Close
Digswell,
Welwyn, Herts.
AL6 0BB
Tel: 01438 716906
E Mail: compsec@nawb.org.uk

Schedule Secretary VACANT

E Mail: schedule@nawb.org.uk

Show Manager

Chris Jones
49 Wood End Lane,
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Tel: 0208 422 6945
E Mail:
showmanager@nawb.org.uk

Chief Steward

Rowland Robson
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TS9 5DE
Tel: 01642 710186
E Mail: chiefsteward@nawb.org.uk

Convenor of Judges

Dave Pulley NGWBJ
43 Glanville Road,
Bromley,
Kent
BR2 9LN
Tel: 0208 464 7173
E Mail: convenor@nawb.org.uk

Fundraising Officer

VACANT

E mail: fundraising@nawb.org.uk

Non- Committee Member Trade Liason & Supplies Officer

Colin Hotham NGWBJ
Tel: 0208 836 3310
E mail: supplies@nawb.org.uk

Guild of Judges Representative

Joe Lee NGWBJ

Would you like to judge at the National?

Any Member who would like to become a National Judge should contact:

NGWBJ Chief Examiner (Wine)

John Scottow

**4 Hathaway Road, Shirley, Solihull
West Midlands. B90 2PY
Telephone: 0121 744 2920**

NGWBJ Chief Examiner (Beer)

Mike Davey

**2 Woodside Gardens
London E4 9BE
Telephone: 020 8527 2506**

Who would be pleased to receive applications from suitably qualified wine & beer makers.
Examinations are held in various parts of the country at regular intervals.

NAWB SHOW & CONFERENCE ACCOMMODATION 2012

The Show Venue

Hutton Moor Leisure Centre.

Finding the centre is quite easy, just come off the M5 at junction 21, and follow the signs for Hutton Moor. It is well signposted, so you should not get lost.

The Pavilion.

Beefeater & Premier Travel Inn

Hutton Moor Road,
Weston Super Mare,
BS22 8LY

The Hutton Moor Leisure Centre and the Premier Travel Inn are very close together, as is the Beefeater Pub and Restaurant. There is plenty of parking in front of the Centre for loading and unloading, and also in the Travel Inn car park.

In April 2011 70 double rooms in the Travel Inn were block booked in the name of "Chris Jones c/o NAWB". If you require accommodation please contact the Travel Inn directly on telephone No. 0870 1977 266 quoting "a NAWB booking". The Room price is fixed on these rooms as stated below, Any other booking is liable to any increase in the tariff The Premier Inn may have introduced since April 2009.

The room only price is:-

£64.00 for a double room per night for Thursday 22nd.

£51.00 for a double room per night for Friday 23rd

£61.00 for a double room per night for Saturday 24th.

Any problems with booking a room, please ask to speak to "Sarah Aplin" the manager.

Other Hotels and Guest Houses.

All accommodation is no more than 1 mile from the Leisure Centre. The seafront is 3 miles away.

Blakeney Guest House
52 Locking Road
BS23 3DN 6 Rooms
B&B from £28.00
Tel. 01934 624 772

Kenilworth Guest House
115 Locking Road
BS23 3ER 6 Rooms
B & B from £22.50
Tel. 01934 629 398

Flora Glen Guest House
130 Locking Road
BS23 3HF 5 rooms
B & B from £30.00
01934 620 592

Spreyton Guest House
72 Locking Road
BS23 3EN 10 Rooms
B&B from £33.00
Tel. 01934 416 887

Saxonia Guest House
95 Locking Road
BS23 3EW 9 Rooms
B & B from £35.00
Tel. 01934 434 850

CAMPING AND CARAVAN SITES.

www.ukcampsite.co.uk

West End Farm Caravan & Camping Park
Locking,
BS24 8RH
Tel. 01934 822 529

**Only 1 mile from Hutton
Moor Leisure Centre. Cost
from £14.50 per night**

Try the web site:- www.visitsomerset.co.uk for more Guest Houses in the area.

Taxi and Private Hire.

Apple Central	01934 413 413
Arc Taxis	01934 412 222
Staceys Taxis	01934 635 962
Woodspring Taxis	01934 414 141

"COMPETITION GUIDELINES"

By entering a good show you can establish if your winemaking is as good as it can be, and if not, by discussion with a Judge you can learn where further improvements could be made.

WHICH WINES TO ENTER: Enter all the wines you consider to be good quality, don't just look for one good one to enter.

Select your wines/beers by sight and taste, and not by the name of the recipe used. Many good wines/beers fail to get prizes because they are in the wrong class. On Corks:- see Rule 6

PRESENTATION: Two points are awarded for presentation and everyone should get these two points by:

- (1) Using the correct type of bottle and cork.
- (2) Leaving the required airspace below the cork.
- (3) Label Correctly.
- (4) Cleanliness of the bottle, inside an out.
- (5) Checking wine is star bright and is free of deposit or floating debris.

Suit them to the schedule as follows:

APERITIFS: Wines taken before a meal to stimulate the appetite. Aperitifs should have sufficient acid to taste fresh and leave the palate clean. Alcohol should be between 14% and 17%.

TABLE WINE CLASSES: These wines are meant to accompany the enjoyment of food. They can vary from light to strong flavour. Table wines are varied in style and colour and are dealt with under separate headings.

RED TABLE WINE DRY: Colour should be red but tints of purple or black or tawny are acceptable. The wine must be without easily recognizable sweetness. The flavour can be substantial and should remain in the aftertaste. Some astringency from tannins is expected, with mellowness and maturity desirable. The bouquet should be complex and vinous. Acidity should be between 0.45% & 0.65% and alcohol 10% to 14%. For example Bordeaux, Burgundy, Rioja.

WHITE TABLE WINE DRY: Pale colour is desirable, there should be no brown or pink tones. The wine should taste dry without easily recognizable sweetness. The flavour should be pleasant with no bitter aftertaste and should give an impression of freshness leaving the mouth clean. Acidity should be between 0.5% to 0.8% and alcohol between 9% and 13%. The bouquet should be clean fragrant & vinous. For example White Burgundies, Alsace and dry Loire wines.

WHITE TABLE WINE MEDIUM DRY: Pale colour is desirable. The wine must have easily detected sweetness but not sufficiently predominant to classify it as a sweet wine. A good balance and flavour is more important than the exact degree of sweetness. Alcohol should be between 8.5% and 13% and acidity between 0.55% and 0.90%. For example German wines such as Liebfraumilch and QbA and QmP wines.

WHITE TO GOLDEN TABLE WINE SWEET: Colour can be deeper than for the dry or medium wines ranging up to golden but should not be dark. The flavour can be richer than the other wines with the alcohol up to 14%. The acidity should be between 0.6% and 0.9% sufficient to balance the sweetness and to prevent a cloying finish. The sweetness should not overwhelm the other characteristics. This is a wine that is best drunk with fruit or dessert at the end of a meal. An example would be Sauterne.

ROSÉ TABLE WINE: Commercial examples from the dry Tavel to the medium or medium-sweet Anjou. The wine should be pink, variations in colour intensity and slight orange or onion skin tints are acceptable. The flavour must be light, fruity and fresh and the bouquet should reflect these points. There should not be excessive astringency. The acidity should be between 0.55% and 0.9% and the alcohol between 10% and 12% and the whole should be in balance with any sweetness.

AFTER-DINNER WINE RED SWEET: The colour should be deep. Mature wines may have tawny characteristics but should display some red colour. The flavour should be rich fruity and vinous, the whole being mellow and mature. Acidity should be between 0.45% and 0.7%. The alcohol should be as high as may be achieved by fermentation. The wine should be as sweet as the other characteristics will permit without it becoming cloying. Although this wine is often called 'Dessert' it is meant for drinking after dinner. Examples would be Mavrodaphne of Patras 15% to Port 22%.

AFTER-DINNER WINE WHITE TO BROWN SWEET: Here a wide range of colours is acceptable with the deeper colours usually providing the best wines but there must be no Red colouring. Acidity should be between 0.5% and 0.9%. All other characteristics are as After Dinner Wine Red Sweet. Examples Madeira, Muscat & sweet Oloroso sheries.

FORTIFIED WINES - Madeira Type. Wines in this class should emulate the Malmsey type of wine. This is a fortified, luscious, sweet 'After-Dinner' wine. The colour is deep tawny. The wine is full bodied and has a full sweet flavour with caramelised overtones on the farewell. The sweetness is balanced by a fairly high level of acidity. The final Specific Gravity should be from 1.025 to 1.050, alcohol about 18% and the acidity as tartaric acid about 0.6% to 0.7%.

WINES BY INGREDIENT: These wines can range from light dry table to full bodied sweet after-dinner wines. The main criteria are that the wine should be clean and sound and that it is in balance for the particular class in which it is entered. When judging named ingredient classes one can often detect other ingredients and while these may improve the wine they may blur recognition of the named ingredient. Provided that they do not predominate over the named ingredient the entry is acceptable.

MEAD: Mead is essentially a wine whose character is derived from the use of honey, as the major source of fermentable sugar. Variants with added fruit juice and/or herbs and spices are acceptable. A wide range of colours is acceptable, including red where red fruit juice is added.

SPARKLING WINE: This wine must contain carbon dioxide produced by a secondary fermentation in the bottle. Although this wine is usually white, both red and rosé may be entered. Even though the wine may be specified as dry a small amount of recognizable sweetness is acceptable. Acidity may range from 0.6% to 0.9% and alcohol from 10% to 12%. The commercial example is Champagne.

LIQUEURS: Homemade liqueurs are strong (usually 25-40% alcohol), sweet, and highly flavoured after-dinner drinks. Many flavours and styles are encountered but they can be divided into four general groups.

Fruit base. Eg. alcohol infusions using various fruits (approx. 25-35% alcohol: 35-40% for orange liqueurs such as Cointreau and Grand Marnier.

b) **Chocolate/Coffee base.** Eg. Tia Maria, cacao types etc. (approx. 25-30% alcohol).

c) **Herb/Spice base.** Eg. peppermint, aniseed and more complex blends such as Benedictine types (approx. 30-40% alcohol, with Green Chartreuse at exception at 55%)

BEER DEFINITIONS: All beers entered should be bottle matured and should therefore have a yeast deposit. This deposit should be firm and light. The beers should be conditioned to give a fine running bead and close-knit head. Head retention should be good although beers high in alcohol may have little head retention. Acidity should not be predominant in any of these beer types.

LIGHT LAGER: Original gravity (O.G.) should be from 35-40. The beer should be of a light golden colour and the bouquet a delicate blend of hops, malt and DMS (dimethyl sulphide). The flavour should be dry, clean and refreshing, light in malt and hops. Alcohol normally ranges from 3.5-4.5%.

HEAVY LAGER: With an O.G. of 50-65, alcohol content ranges from 5-7%. Colour varies from golden to amber. The bouquet should be malty and grainy with slight DMS and a good hop balance. The beer should be full bodied with a malty flavour, a firm hop background and perceptible alcohol. Some sweetness due to dextrins may be apparent.

LIGHT ALE: The term 'light' refers to the flavour and not the colour so with an O.G. of 30-35 and an alcohol level of 3-3.5% the colour may vary from straw to amber. The beer should have a bouquet light in hop. The taste should be clean, dry and lightly hopped with no flavour components too prominent.

PALE ALE or BOTTLED BITTER: Original gravity should be from 40-45 and the colour from golden to deep copper. The aroma of hops in the bouquet should lead to those of malt and grain. The flavour should be full, malty and grainy with a hoppy bitter farewell and perhaps a little sweetness from residual dextrins. Alcohol content 4-5%.

INDIA PALE ALE: This full bodied premium bitter has an O.G. of 50-60 and a rich golden to deep copper colour. The bouquet should be hoppy and grainy. The flavour should be full malty and grainy with a predominant hop and clean bitter farewell. There should be a little residual sweetness to balance the hop. Alcohol 5-6.5%.

LONDON BROWN ALE: Original gravity of 35-40 giving an alcohol level of 3.5-4%. Colour may vary from light to dark brown. The bouquet is malty backed by caramel. The beer should be sweet on the palate giving a smooth blend of malt and caramel with a low hop flavour.

NEWCASTLE BROWN ALE: The O.G. of 45-50 is reflected in an alcohol level of 4.5-5.0%. The colour should be a light reddish brown and the bouquet a blend of caramel and hop. The flavour should be full-bodied blend of caramelised malt with medium bitterness and noticeable sweetness.

DRY STOUT. This beer has an O.G. of 45-50 and an alcohol content of 4.5 - 5.0%. The bouquet should be that of roasted grain with a flavour of roasted grains full and dry with a long hard bitter finish. The colour is almost black.

SWEET STOUT: With an O.G. of 40-45 and an alcohol content of about 3.5% this beer has a predominately malty bouquet with some dark grain. The colour varies from deep garnet to almost black. The flavour is a sweet smooth blend of caramel and malt with slight bitterness.

STRONG ALE: This full-bodied beer has an O.G. of 60-80 and an alcohol content of 6-8%. The colour may range from golden to garnet. The bouquet should be malty and fruity backed with a good hop aroma. The flavour should be a full blend of malt hops and alcohol with some residual sweetness.

PORTER: This beer has an O.G. of 60-70 and an alcohol content of 5.5 - 7%. With a colour of dark brown to black, with a predominance of brown and chocolate malts on the bouquet and in the flavour, the flavour should also be full, with some residual sweetness to balance the hop and roast grains.

BARLEY WINE: Colour ranges from golden to brown. O.G. is from 90 upwards. The bouquet should be rich fruity hoppy alcoholic and vinous. The flavour should be full and malty with a smooth and mature blend of sweetness, hop and alcohol. Alcohol content will be 9% or greater.

DARK MILD: A lightly hopped beer with an O.G. of 35-40. The colour may range from light to dark brown. The flavour will have a delicate blend of malt and roast grains. Alcohol content will range from 3.5 - 4.5%.

Wine and Beer definitions from 2000 NGWBJ Handbook with kind permission.

NATIONAL ASSOCIATION OF WINE AND BEERMAKERS (Amateur)

RULES FOR EXHIBITORS

- 1. Entry Form:** Entry form, accompanied by entry fees should be sent to reach the Entries Secretary by **10th March**. Incomplete entry forms will be returned for completion by the exhibitor. Late entries may not be accepted. If accepted they will incur an administration fee.
- 2. Delivery:** Exhibits shall be delivered to the Exhibition Hall on the Friday of the Show. See Programme for timings.
- 3. Staging of Exhibits:** All exhibits must be staged by the appointed stewards.
- 4. Fortification:** All wines must have been made by the exhibitor by the process of fermentation, and fortification by any method is not allowed, except Section 1b, Classes 20 - 23, where fortification is allowed and Class 24 where the use of alcohol spirit with no fermentation is allowed.
- 5. Bottles:**
 - a) Wine must be exhibited in clear or slightly tinted glass punted wine bottles of approx 26 fluid ozs. (740ml) capacity of the Sauternes type (Classes 17 & 18 excepted), filled to leave airspace between $\frac{1}{4}$ and $\frac{3}{4}$ inch (5 - 20mm).
 - b) Sparkling Wines in Classes 17 & 18 must be exhibited in Champagne type bottles, filled to leave airspace of 1 - 2 inch (25-50mm). These must weigh a minimum of 1.6kg when full. The wine used as a base for the Sparkling Classes must be dry (approx. 0.990sg) and a maximum of 2oz of sugar per gallon added before bottling.
 - c) Liqueurs in Classes 24 & 64 must be exhibited in clear colourless glass punted $\frac{1}{2}$ wine bottles of approx. 13fl ozs. (370ml) with airspace of $\frac{1}{2}$ - 1 inch (15 - 25mm).
 - d) Beer must be exhibited only in brown glass beer bottles, of 1 pint (568ml) or 500ml capacity, without distinguishing or commercial marks (bottle manufacturer's marks near the base or at the shoulders will be ignored), filled to leave airspace between $\frac{1}{2}$ - 1 inch (15-25mm). These bottles MUST be sealed with gold coloured crown seals. Barley wine in $\frac{1}{2}$ pint (284ml) or 250ml beer bottles, sealed as above. Plastic re-seals not be accepted.
- 6. Corks:** Wine. White plastic topped cork stoppers only must be used. Plastic stoppers or flush corks must not be used and capsules must not be fitted. Plastic Champagne type stoppers with muselets must be used in Classes 17 & 18.
- 7. Labels:** Following receipt of the entry form, the necessary labels with instructions will be sent to exhibitors from mid January. Bottles must be labelled in accordance with these instructions. They must not bear any other label or mark of any description. No highlighting will be accepted under the cover up label.
- 8. Entries: Must be the sole work of the Exhibitor.** Exhibitors may not make more than one entry per class. No single bottle may be shown in more than one class or section of one class.
- 9. Federation & Circle Entries:** These entries must be submitted by ONE person on a dedicated entry form.
- 10. Show Officials:** Judges, if members, may enter the members' classes. They will be required to withdraw their entry at the end of judging from that class in which they are officiating if awarded a place. Judges may not officiate in a class in which their Federation and or Circle have an entry.
- 11. Eligibility: Exhibitors must be Amateur Winemakers and Beermakers.**

It must be stated on the entry form if they are current Annual Members

11 contd., Only NAWB Individual Members may enter Sections 1, 1b, 2 and 4.

Federations which are currently Annual Members can enter Classes 90 & 91.

Circles which are currently Annual Members can enter Classes 88 & 89. Only NAWB members can win NAWB Master Trophies. Only Circles & Federations which are members of NAWB can win Circle & Federations Trophies.

12. Exhibits in the wrong classes and exhibitors entering classes for which they are ineligible will be disqualified and forfeit their entry fee.

13. Classes 86 & 87: Only members of NGWBJ who are also current Individual Members of NAWB may enter Classes 86 & 87.

14. Classes 49 - 65 & 79 - 82: Winemakers and Beermakers may enter these classes who are Members of either a NAWB affiliated Circle or are individual Members of NAWB.

15. Kit Wines and Concentrates: Any commercially bought Kit or Concentrate for wine may be entered in this Section. The manufacturer's instructions must be followed.

16. Classes 81 & 82. These classes can be entered with beers produced by using either a Kit or Malt Extract.

17. Tasting: No exhibit may be tasted or in any way interfered with whilst on the show bench, by the exhibitor or any other person, unless accompanied by the Convenor of Judges or his nominated representative.

18. Prizes: Where entries permit, six awards MUST be given in each class. Judges are requested to consult the Convenor of Judges if there is any doubt, before completing the Awards Sheets. Recognition may be awarded to finalised bottles.

19. Collection of Exhibits: All exhibits must remain on show until the official bottle removal time on the Saturday of the Show. Removal of exhibits from the Show bench must be supervised and checked by an appointed steward. Any exhibit not collected shall become the property of the National Executive who may dispose of such exhibits at their discretion.

20. National Executive Powers: The National Executive reserves the right to cancel, divide or amalgamate any class, and, on request by the Judge(s), to retain a sample from any bottle for further analysis.

21. Objections: Any exhibitor wishing to protest must do so before 3pm on the Saturday of the Show. The protest to the National Executive must be in writing and handed to the General Secretary or Convenor of Judges, together with the fee of £1.00 which is returnable at the discretion of the National Executive. The appeals committee decision is final.

22. Care of Exhibits: All reasonable care will be taken, but the National Executive cannot accept any responsibility for any loss or damage however sustained.

23. Judges' Handbook: Reference should be made to the current Handbook of the National Guild of Wine and Beer Judges for any points not covered in these rules.

24 Points: Points will be awarded as follows:

1st - 11, 2nd - 7, 3rd - 5, 4th - 3, VHC - 2, HC - 1.

To qualify for a trophy in a multiple class, the competitor must gain 12 points or more. Kit, Federation, Judges and Newcomers Classes do not count towards the Major Trophies.

25. Newcomers Classes, Section 6: open to Members of any Wine & Beer Circle that is

affiliated to NAWB, who have not won an award (1st to 3rd) at any NAWB Show. Entry in this class is limited to TWO Shows.

SHOW SCHEDULE

SECTION 1a – GENERAL WINE CLASSES COMPETITION FOR INDIVIDUAL NAWB MEMBERS ONLY

1. Aperitif – Dry Sherry Type
2. Aperitif – Dry – Citrus and Other Types
3. Aperitif – Medium to Sweet – Excluding Vermouth Type
4. Aperitif – Vermouth Type, please specify Dry/Medium/Sweet
5. Table Wine – Red – Dry (Excluding Fresh Grape or Concentrate)
6. Table Wine - Red –Dry (Fresh Grape or Concentrate)
7. Table Wine – Rosé – Medium Dry
8. Table Wine – White/Golden – Dry
(Excluding Fresh Grape or Concentrate)
9. Table Wine – White/Golden – Dry (Fresh Grape or Concentrate)
10. Table Wine – White/ Golden – Medium Dry
(Excluding Fresh Grape or Concentrate)
11. Table Wine – White/Golden – Medium Dry
(Fresh Grape or Concentrate)
12. Table Wine – White/Golden – Sweet
13. After Dinner Wine – Red – Sweet
14. After Dinner Wine – White to Brown – Sweet
15. Three Bottles of Wine for a Dinner
Table Wine – White/Golden – Dry
Table Wine – Red – Dry
After Dinner Wine Any Colour – Sweet
16. Five Bottles of Wine for a Dinner
Aperitif – Dry – Sherry Type
Table Wine – White/Golden – Dry
Table Wine – Red – Dry
Table Wine – White/Golden – Sweet
After Dinner Wine – Any Colour - Sweet
17. Sparkling Wine – Dry
18. Sparkling Wine – Medium Sweet
19. Wine to Set Recipe (see back page)
** Wine entered can have Grape Concentrate but not as a single ingredient and the other ingredients should dominate

SECTION 1b – FORTIFIED WINE CLASSES COMPETITION FOR INDIVIDUAL NAWB MEMBERS ONLY

20. Sherry Type – Dry
21. Sherry Type – Sweet
22. Madeira Type – Sweet
23. Port Type – Red
24. Liqueur – Chocolate/Coffee (2013 Fruit))

SECTION 2 – FRUIT WINES BY INGREDIENTS COMPETITION BY INDIVIDUAL NAWB MEMBERS ONLY

RED FRUIT WINES

25. Elderberry Base – Dry
26. Elderberry Base – Sweet
27. Blackberry Base – Dry
28. Blackberry Base Sweet
29. Fresh Grape – Dry. No concentrate allowed
30. Fresh Grape – Sweet. No concentrate allowed
31. Stoned Fruit – Dry
32. Stoned Fruit – Sweet
33. Fruit Base (excluding 25-32 & Grape Concentrate) – Dry
34. Fruit Base (excluding 25-32 & Grape Concentrate) – Sweet

ROSÉ FRUIT WINES

35. Fruit Base - No Grape Concentrate allowed – Dry
36. Fruit Base – No Grape Concentrate allowed – Medium Sweet

WHITE FRUIT WINES

37. Citrus Fruit Base – Dry
38. Citrus Fruit Base – Sweet
39. Gooseberry Base – Dry
40. Gooseberry Base – Sweet
41. Apple Base – Dry
42. Apple Base – Sweet
43. Fresh Grape – Dry. No concentrate allowed
44. Fresh Grape – Sweet. No concentrate allowed
45. Stoned Fruit – Dry
46. Stoned Fruit – Sweet
47. Fruit Base (excluding 37 – 46 & Grape Concentrate) – Dry
48. Fruit Base (excluding 37 – 46 & Grape Concentrate) – Sweet

SECTION 3a – WINE CLASSES COMPETITION BY INDIVIDUAL MEMBERS OF NAWB AND MEMBERS OF ANY WINE OR BEER CIRCLE THAT IS AFFILIATED TO NAWB

49. Dry Red Fruit Wine
50. Sweet Red Fruit Wine
51. Dry White Fruit Wine
52. Sweet White Fruit Wine
53. Mead – Dry (including Variants)
54. Mead – Sweet (including Variants)
55. Flower Wine – Dry
56. Flower Wine – Sweet
57. Vegetable, Leaf or Grain Wine – Dry
58. Vegetable, Leaf or Grain Wine – Sweet

SECTION 3a continued

59. Four Bottle Fruit Wine Medley.
a) Red Fruit - Dry, b) Red Fruit – Sweet, c) White Fruit – Dry, d) White Fruit – Sweet. In this class the emphasis is fruitiness. Exhibitors must mark their wines with the main ingredient which for red wines should be Elderberry, Blackberry, Bilberry or Stone Fruit, and for white wines Apple, Gooseberry, Citrus or Stone Fruit

SECTION 3b – KIT WINE & CONCENTRATE CLASSES

COMPETITION BY INDIVIDUAL NAWB MEMBER AND MEMBER OF ANY WINE OR BEER CIRCLE AFFILIATED TO NAWB

60. Kit Wine – Red - Dry
61. Kit Wine – White - Dry
62. Kit Wine – Red - Sweet
63. Kit Wine – White - Sweet
64. Kit Wine – Rose - Medium Dry
65. Kit – Liqueur

SECTION 4- BEER CLASSES COMPETITION BY INDIVIDUAL NAWB MEMBERS ONLY

66. Light Lager
67. Heavy Lager
68. IPA
69. Light Ale
70. Brown Ale – London Type
71. Brown Ale – Newcastle Type
72. Dry Stout
73. Sweet Stout
74. Strong Ale
75. Porter
76. Barley Wine
77. Three Bottles of Beer:-
IPA
Stout
Barley Wine
78. Beer to the set Recipe, Full mash (see back page)

SECTION 5 – BEER CLASSES COMPETITION BY INDIVIDUAL NAWB MEMBER AND MEMBER OF ANY WINE OR BEER CIRCLE AFFILIATED TO NAWB

79. Bitter (OG 1040 – 1050)
80. Dark Mild (OG 1032 – 1042)
81. Malt Extract or Kit Bitter
82. Malt Extract or Kit Stout, Dry

SECTION 6 – NEWCOMERS' WINE AND BEER CLASSES

COMPETITION BY INDIVIDUAL MEMBER OF NAWB AND MEMBERS OF ANY WINE OR BEER CIRCLE THAT IS AFFILIATED TO NAWB, WHO HAVE NOT WON A 1st, 2nd or 3rd PLACE AT ANY NAWB SHOW. Entry is limited to TWO Shows.

83. Table wine – red – Dry
84. Table Wine – White/Golden – Dry
85. Bitter

SECTION 7 – CLASSES FOR COMPETITION BY JUDGES, CIRCLES AND FEDERATIONS

86. Judges – Wine Class – Parsnip Sweet (2013 Table Dry Red)
87. Judges – Beer Class – Porter (2013 Bitter)
88. Circles – Three Bottles of Wine for a Dinner Table Wine - White to Golden, Dry
Table Wine – Red – Dry
After Dinner Wine – Any Colour, Sweet
89. Circles – Three Bottles of Beer for a Dinner IPA
Dry Stout
Barley Wine
90. Federations – Three Bottles of Wine for a Dinner Table Wine – White to Golden, Dry
Table Wine – Red – Dry
After Dinner Wine – Any Colour, Sweet
91. Federations – Three Bottles of Beer for a Dinner. IPA
Dry Stout
Barley Wine

SECTION 8 – PHOTOGRAPHIC CLASS OPEN TO ALL

92. A single photograph i.e. no collages, mixes (with optional captions)
Depicting an amateur Wine or Beer making Theme.
Maximum Size 7" x 5" and mounted on a card.

DEFINITIONS AND ENTRY GUIDELINES SEE PAGE 10

2011 Trophy Winners – Hull

NAWB MASTER WINE & BEER TROPHIES

NAWB Master Trophy - Mr C Shelton

The member winning most points, in sections 1a – 3a and 4

An award must be gained in each of sections 1a, 2 & 4

Bournemouth Master Winemaker Cup - Mr A Bailey

Highest points over sections 1a, 2, & 3a

Hill Cup - Mr C Shelton

2nd highest points over Sections 1a, 2, & 3a

Wilf Newsom Cup - Mr E Taylor

MASTER BREWER with highest points over 13 Section 4 Beer Classes

Temple Tankard - Mr C Hill

2nd highest points over 13 Section 4 Beer Classes

CIRCLE TROPHIES

Amateur Winemaker Shield – Phoenix Wine Circle

Circle with most points over Sections 1 - 3a, 4 & Circle classes

Nottingham Trophy – Bolton Wine Circle

Circle with 2nd highest points over Sections 1 – 3a, 4 & Circle classes

Marconi Club Trophy – Nottingham Amateur Winemakers Association

Member Circle with the best 3 Wines for Dinner

NAWB Beer Trophy – Nottingham Amateur Winemakers Association

Member Circle with the best 3 bottles of Beer

Sweet ‘n’ Dry Cup - Bolton Wine & Beer Circle

Highest points in Sections 3, 5 and Circle 3 bottle Classes

FEDERATION TROPHIES

Chempro Trophy – Lincolnshire Federation

Federation with the best 3 wines for Dinner

Association of Federations Trophy – Middlesex Federation

Federation with the best 3 Bottles of Beer

JUDGES TROPHIES

Members of NGWBJ, who are individual members of NAWB, are eligible to enter these classes

Cedric Austin Cup – Mr J Scottow

Judge with the best Wine

Sybil Hill Tankard – Mr D Gilbert

Judge with the best Beer

SECTION 1a – GENERAL WINE CLASSES

Individual members of NAWB with accumulated points from multiple entries can win the following:-

Vina Trophy – Mr C Shelton

Highest points in the 18 Purpose Wine classes

Eric Malin Trophy - Mr A Bailey and Mr A Hinch

Highest points in the 8 Table Wine Classes

Individual members of NAWB can win the following awards with a single entry:-

Roycroft Cup - Mr M Orbell

Best Aperitif Wine

Phoenix Trophy – Mr A Bristow

Best After Dinner Wine

Ken Bilham Tastevin - Mr P Robinson

Best Dry Red Table Wine

Audrey Newton Cup - Mr A Hinch

Best Rosé Table Wine

Harold Beall Memorial Cup - Mr P Matthewman

Best Dry White Table Wine

Doreen Barnes Trophy - Mr A Bailey

Best Sweet White Table Wine

Turner Trophy - Mr C Hill

Best 3 Wines for Dinner

Bastin Cup - Mr C Shelton Best 5 Wines for Dinner

Yorkshire Trophy - Mr A Mower

Best Sparkling Wine

SECTION 1b – FORTIFIED WINES

Stagg Trophy - Mr C Shelton

Highest Points in the Fortified Wine Classes

Mendip Wine Circle Trophy – Mr R Marsdon

Best Liqueur

SECTION 2 FRUIT WINES BY INGREDIENTS

Shaw Porter Cup - Mr A Bailey and Mr A Procter

Highest points in Fruit Classes (excl. Medley Class)

Atcherley Trophy - Mr P Matthewman

Best Fruit Wine, Red, Dry

Maurice Hughes Memorial Trophy – Mr A Procter

Best Fruit Wine, Red, Sweet

Andrews Cup - Mr J Scottow

Best Fruit Wine, White or Golden, Dry

Heriff Trophy - Mr C Jones

Best Fruit Wine, White or Golden, Sweet

George Lashbrook Trophy - Mr A Bailey

Best Citrus Sweet Wine

Hambleton Bard Trophy - Mr P Matthewman

Best Fresh Grape Wine, Red, Dry

Ace of Clubs Trophy - Mr J Parcell

Best Apple Wine, Dry

Joy Dinnage Rose Bowl – Mr A Procter

Best Elderberry Wine, Dry

2011 Trophy Winners – Hull

John Gorton Trophy - Mr M Norman

Best Elderberry Wine, Sweet

Dutch Federation Trophy – Mr P Matthewman

Best Stoned Fruit Wine, Red, Sweet.

South West Counties Trophy – Mr R Fensome

Best Stoned Fruit Wine, White, Sweet.

SECTION 3a – WINE CLASSES

Tyneside National Rose Bowl -

Mr A Frecklington

Best wine in Flower & Vegetable Classes.

Rankin Trophy - Mr A Bristow

Best Dry Mead

Timmins Trophy - Mrs J Nangreave

Best Sweet Mead

Hampshire Wine Trophy- Mr A Warburton

4 Bottle Fruit Wine Medley

SECTION 3b - KIT AND CONCENTRATE

B & B Gent Trophy - Miss D Stevens

Highest points in all Kit Wine & Beer Classes

Boots Trophy - Mr K Jones & Mrs K Edge

Highest points over Kit Wine Classes

Solvino Trophy - Miss D Stevens

Best Red Wine, Dry

Hidalgo Trophy – Mrs K Edge

Best White Wine, Dry

Southern Vineyards Trophy – Mrs E Robinson

Best Rosé Wine, Med Dry

Loftus Cup - Mr A Bristow

Best Red Wine, Sweet

Gordon Instone Cup - Mr K Jones

Best White Wine, Sweet

SECTION 4 – BEER CLASSES

Individual members of NAWB with multiple Beer Award Cards can win the following:-

Brian Keer Trophy – Mr R Hamer

Most Award Cards in Member Beer Classes.

Individual members of NAWB can win the following awards with a single entry:-

Southern Vineyards (1983) Trophy –

Mr E Taylor Best Lager Beer

Muntona Trophy – Mr T Ford Best IPA Beer

Hardy Trophy – Mr T Foulds Best Dry Stout

Cordon Brew Trophy – Mr M Davey

Best Barley Wine

Old Bexley Trophy – Mr C Tweed

Best 3 Bottles of Beer.

The Cooper Shield – Mr R Marsdon

Best Strong Ale

E Pinfold Trophy – Mr T Foulds

Best London Brown Ale

Hywel Edwards Tankard – Mr E Taylor

Best Sweet Stout

Bill Elks Trophy – Mr P Robinson

Best Porter

SECTION 5 – BEER CLASSES

Tom Caxton Trophy - Mr R Hamer

Best Bitter Beer Kit/ Malt Extract

Witherden Trophy - Miss D Stevens

Best Malt Extract/Kit Stout Dry

Charles Hill Tankard - Mr D Gilbert

Best Bitter

SPECIAL RECIPE CLASSES

Judith Irwin Trophy - Mr T Jordan

Members' Recipe - Wine

The Pulley Tankard - Mr C Jones

Members' Recipe - Beer

STEWARDS AWARDS

Gerry Sparrow Trophy - Mr P Matthewman

General Steward with most points in Show

OTHER AWARDS

The Parrack Trophy - Mr C Hill

Most Awards in sections 1a, 2 & Mead, Flower & Vegetable Classes.

NAWB Master, Master Winemaker and the runner-up are ineligible.

Youngs Trophy – Mr P Byford

Most Points in Newcomers Classes

News & Views Trophy – Mrs D Evans

Best article submitted over the past year

Burbage Trophy – Mr A Baker

Best Photo with a Wine or Beer Theme

WINNERS' GLASSES

All individual 1st place winners of Wine and Beer classes 1–87 and Photographic class 92, are awarded an appropriate ISO-Wine Glass for wine classes or a Beer Tankard for the beer classes.

These should be collected from the glass collection table in the Show Hall during Bottle Collection.

Please note there are no winners' glasses for the classes 88–91, Circle and Federation Three Bottle Classes.

Class 19, Member's Wine Recipe for 2012 National Show.

Medium Sweet White Table Wine, Supplied by Charles Hill.

1 litre Apple Juice	1 litre White Grape Juice	1 lb Rhubarb (frozen)
1 lb Gooseberries (frozen)	420g can Peaches in syrup	1¼ lb Sugar
4 oz Honey	Gervin D yeast (or similar)	
Pectolase, Yeast Nutrients	Stabilisers, sugar to sweeten	

Rehydrate the yeast and build up a fermentation in the demijohn with the apple and grape juices.

Meanwhile put the frozen fruit into a bucket, cover with 1 litre of boiling water, when the gooseberries are soft break them up by hand. Liquidise or mash the peaches and add with the syrup to the bucket. Add a crushed campden tablet and a teaspoon of pectolase and leave for 24 hours.

The next day strain off the liquid pressing the fruit lightly. Dissolve the sugar in the liquid, add to demijohn with the nutrients. Dissolve the honey in a little boiling water and when cool add to demijohn.

Top up to 1 gallon with cooled boiled water and ferment to completion. When fermented, rack, clear and stabilise using campden tablets and potassium sorbate

The wine should be sweetened to medium sweet (approx 8 oz sugar) with a gravity of about 1.015 and 13% ABV. The wine will benefit from 6 - 12 months storage in the bottle.

Class 78, Member's Beer Recipe for 2012 National Show

Single Malt Pale Ale (2 Gallons) Supplied by Doug Hodgkinson.

4 lbs crushed pale malt.

Goldings Hops to 7AAU (eg. 1.4 oz @ 5% alpha acid)

Water treatment for Bitter beer.

Top fermenting ale yeast, Irish moss, Isinglas finings.

Mash grist with 8 pints of treated water at mash temperature of

65-67 °C for about 90 mins. Sparge with treated water at 75 °C to collect approx 2.5 gallons (last runnings SG 1.006-1.010).

Boil with hops for 75 mins, add Irish Moss for the last 30 mins.

Rest for 20 mins then strain and cool to 18-20 deg C. Adjust SG to 1.045-1.050, if necessary, with boiled and cooled water. Aerate the wort and pitch with the active yeast starter.

Ferment at 15-20 °C. rack when yeast head disappears and keep under airlock until fermentation is complete. Fine with Isinglas and when clear bottle with ½ a teaspoon of sugar per pint

Class 19 Member's Recipe for 2013 National Show

CARROT WINE SWEET Supplied by Ted Jordan

6lb Carrots	2½lb Sugar	1lb Raisins	2 Oranges
2 Lemons	½ tsp Tannin	1 tsp Bentonite	1 tsp Pectolase
1 tsp Yeast Nutrient	Good quality yeast		

Scrub and slice the carrots, and put them in a saucepan with 1 gallon of water. Bring to the boil then simmer gently till soft.

Strain the liquid onto the sugar, raisins, zest and juice of the oranges and lemons, into a fermentation bucket. Stir well and leave the mixture to cool. When cool, add the tannin, bentonite, yeast and yeast nutrient. Cover and leave to ferment for 5 or 6 days, stirring daily.

Strain the liquid through a fine-mesh bag into a demijohn. Put in a warm place to ferment out to Dry. Sweeten to taste.

Class 78 Member's Beer Recipe for 2013 National Show

Whitbread's London Porter (1850) Supplied by Chris Jones

(from 'Old British Beers and How to Make Them' by The Durden Park Beer Circle)

For 1 gallon

2lb 4oz Pale Malt	7oz Brown Malt	2.5 oz Black Malt	1oz Fuggles or Goldings hops
Ale Yeast			

Mash grains for 3 hours at 150°F (66±1°C).

Raise temperature to 170°F (77°C) for 30 minutes.

Sparge with hot water at 180° - 185°F (82 - 85°C) to OG60 or required volume.

Boil with hops for 90 minutes.

Cool and ferment with a good quality ale yeast.