

PRESIDENT
Charles Shelton
NGWBJ

VICE PRESIDENT
Alan Eldret
NGWBJ



COVENTRY

2014

56th

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

*At The Royal Court Hotel
Coventry CV7 8JG
(sat nav use CV6 2EJ)*

***FRIDAY, SATURDAY and SUNDAY
4th/5th/6th April 2014***

PROGRAMME

FRIDAY 4th April

- 10.00am Advance Party commence setting up
1.30pm – 5.00pm Bottle Reception, Britannia Suite. Show Stewards to arrange the exhibits.
Early evening Dinner is available in restaurant; Book on arrival
8.00pm – late Social Evening and tasting of wine and beer in the Windsor Suite

NO COMMERCIAL DRINKS of any sort to be bought into the Bar, Restaurant, Show and Social Rooms. The Hotel are not charging corkage on our home-made wines. We must not abuse this generous offer (normally (£1000)

SATURDAY 5th April

- 8.00am - 8.30am Exceptional late entries taken by prior arrangement
8.45am Judges and Stewards Briefing in the Upper Lounge.
9.15am Judging Commences. (**Authorised Access Only**)
12.00 Noon Judging completed.
2.00pm - 3.00pm **Commercial wine tasting in the Windsor Suite (Included in Full Conference Ticket). Extra Tickets (£4.50) available at the NAWB stand**
3.15pm approx. Presentation of Trophies in the Windsor Suite (excl. Major Trophies)
Followed by Collection of exhibits, from Show Hall. Hall must be clear by 5pm.
7.00pm – late Dinner Dance in the Britannia Suite. Please be seated by 7.00pm for dinner.
(**Dinner Jacket or Lounge Suit**)
9.30pm Approx. Presentation of Major Trophies.

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

SUNDAY 6th April

10.00am

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 Blenheim Suite at 10.00 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 IN TO 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 22nd.

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
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E Mail: chairman@nawb.org.uk

Vice Chairman, & News & Views Editor

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General Secretary, & Insurance Officer

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E Mail: secretary@nawb.org.uk

Trophies Secretary VACANT

Treasurer, Membership & Recruiting Officer

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Email: membership@nawb.org.uk
treasurer@nawb.org.uk

Entries, Awards & Conference Bookings Secretary, Schedule Secretary, Website Officer.

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E Mail: compsec@nawb.org.uk
E Mail: schedule@nawb.org.uk

Show Manager

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Chief Steward

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Convenor of Judges

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Fundraising Officer

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Trade Liason & Supplies Officer

Colin Hotham NGWBJ
137 Carpenders Avenue
Watford
HERTS WD19 5BN
Tel: 0208 386 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 2014

The Show Venue

Britannia Royal Court Hotel
Tamworth Road, Keresley, Coventry
CV7 8JG (sat nav use CV6 2EJ)

This year the show and full accommodation will be at the Britannia Royal Court Hotel, Coventry, a Britannia group hotel providing everything you would expect of an International Hotel Group. The hotel is based in a Grade II listed manor house nestled in landscaped gardens and parkland 3 miles from Coventry city centre.

The Show and all social events will be held completely within the Hotel.

The package is £85 per person for 2 nights bed and breakfast and Saturday evening dinner.

These prices apply to Friday and Saturday only.

The Friday evening meal will be in the Carvery Restaurant at a supplement of £7.50 per person (book on arrival).

Saturday evening—a Dinner Dance will be held in the Britannia Suite with a 2 course meal included in the above package.

On Sunday morning the AGM will be held in the Blenheim Suite. Sunday lunch will be available in the Carvery Restaurant at a cost of £7.50.

PLEASE REMEMBER—no commercial soft or alcoholic drinks are allowed in the bar, restaurant, show or social rooms. The Hotel are not charging any corkage on our home-made wines; we **must not** abuse this offer.

70 rooms have been pre-booked by NAWB; you must contact Angie Oldham on 02476 334171 before **21 February 2014** quoting NAWB to ensure these excellent rates. Full rates may be charged after this date. The discounted rates for the show and evening halls are dependent on filling these rooms.

There is ample parking at the hotel.

Things to see near the hotel—Coombe Abbey Country Park, Cadbury's World, Kenilworth and Warwick castles, Coventry Cathedral, shopping in the city centre.

*Directions—From North and North West—*Leave the M6 at Junction 3 at the roundabout follow signs for A444 Coventry and follow the dual carriageway with Macro to your left hand side. Straight over the bridge with Tesco's to your left. At the second roundabout turn right into Holbrook Way (Guest Trucks on left) turn left into into Holbrook Lane, then first right into Burnaby Road. Follow this straight to the end, over two sets of traffic lights. At the roundabout/island turn right onto Tamworth Road signposted Tamworth A51. Follow Tamworth Road past St Thomas Church on your right and The Old Hall Pub on your left for at least 400yards, turn right just after Sandpits Lane. Here you will find The Royal Court Hotel in Coventry.

From South West (M5/M42) -

Leave the M42 at Junction 6 onto the A45 towards Coventry. Take the slip road exit for Coventry A4114 (Just after Coventry Hill Hotel on the left handside). At the roundabout take the second exit signposted City Centre, Allesley, Jaguar Assembly Plant & Brownhill Green.

From South (M40) -

Leave the M40 at Junction 15 onto the A46 towards Coventry. Then turn left onto the A45 towards Birmingham. Go straight across at the 1st roundabout, following the A45 towards Birmingham. Go straight across at a number traffic lights and straight across at the next roundabout. There are several more sets of traffic lights so continue straight across these remaining on the A45. Take the exit signposted A4114 City Centre, Allesley, Jaguar assembly Plant & Brownhill Green. At the roundabout take the fourth exit signposted City Centre, Allesley, Jaguar Assembly Plant & Brownhill Green.

From South (M1) -

Leave the M1 at Junction 17 onto the M45/A45 to Coventry. Continue along the A45 towards Birmingham over several roundabouts and traffic lights. Take the exit signposted A4114 Allesley, Jaguar Assembly Plant & Brownhill Green. At the roundabout take the fourth exit signposted City Centre, Allesley, Jaguar Assembly Plant & Brownhill Green.

All southern routes continue as follows:

At the next roundabout take the 2nd Exit onto Coundon Wedge signposted Browns Lane Plant & Keresley. Follow onto next roundabout straight across (Jaguar on your left hand side). At next roundabout straight across onto Long Lane (Garden Centre on your right handside). Follow onto T Junction; at T Junction turn right onto Tamworth Road, the Royal Court Hotel is located 100 yards on your left.

"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 three general groups.

- a) **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 22nd 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 will 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.
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 Members

11 contd., Only NAWB Individual Members may enter Sections 1a, 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.

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 these classes 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 – Herb / Spice (2015 Chocolate/Coffee)

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 – Table Dry White (2015 Medium Dry Rosé)
87. Judges – Beer Class – Dry Stout (2015 Heavy Lager)
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 6

2013 Trophy Winners – Hull

NAWB MASTER WINE & BEER TROPHIES

NAWB Master Trophy - Mr C Shelton

The member winning most points in sections 1 - 3a & 4. An award must be gained in each of sections 1a, 2, & 4

Bournemouth Master Winemakers Cup - Mr A Bailey

Highest Points over Sections 1a & 2 & Mead, Flower & Vegetable classes, & Fruit Medley

Hill Cup - Mr C Shelton

2nd Highest Points over Sections 1a & 2 & Mead, Flower & Vegetable classes, & Fruit Medley

Wilf Newsom Trophy - Mr C Tweed

MASTER BREWER - Highest Points over 13 Beer Classes in Section 4

Temple Tankard - Mr P Lawrence

2nd Highest Points over 13 Beer Classes

CIRCLE TROPHIES

Amateur Winemakers Shield - Phoenix Wine Circle

Circle with Most Points over Sections 1 - 3a, 4 & Circle Classes

Nottingham Trophy - Bolton Wine & Beer Circle

Circle with 2nd Highest Points over Sections 1 - 3a, 4 & Circle Classes

Marconi Club Trophy - Peterborough Wine & Beer Circle

Member Circle with Best 3 Wines for Dinner

NAWB Beer Trophy - Ware Wine & Beer Circle

Member Circle with Best 3 Bottles of Beer

Sweet 'N' Dry Cup - Phoenix Wine Circle

Highest Points in Section 3, 5 and Circle 3 bottle Classes

FEDERATION TROPHIES

Chempro Trophy - Beds & Herts Federation

Federation with Best 3 Wines for Dinner

The Associations of Federations Trophy - Middlesex Federation

Federation with 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 - Mrs K Norman

Best in Judges Wine Class

Sybil Hill Tankard - Mr D Gilbert

Best in Judges Beer Class

SECTION 1A - PURPOSE WINES

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

Vina Trophy - Mr A Bailey

Highest Points in 18 Purpose Wine Classes

Eric Malin Trophy - Mr A Bailey

Highest Points in 8 Table Wine Classes

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

Roycroft Cup - Mr A Bailey

Best Aperitif Wine

Phoenix Trophy - Mr A Bailey

Best After Dinner Wine

Ken Bilham Tastevin - Mr C Hill

Best Dry Red Table Wine

Audrey Newton Cup - Mr E Taylor

Best Rosé Table Wine

Harold Beal Memorial Cup - Mr D Summerton

Best Dry White Table Wine

Turner Trophy - Mr C Hill

Best 3 Wines For Dinner

Bastin Cup - Mr C Hill

Best 5 Wines for Dinner

Yorkshire Trophy - Mrs E Robinson

Best Sparkling Wine

Doreen Barns Trophy - Mrs J Jones

Best Table Wine, White/Golden, Sweet

SECTION 1B - FORTIFIED WINES

Mendip Wine Circle Trophy - Mr M Thompson

Best Liqueur

Stagg Trophy - Mr J Scottow

Highest Points gained in Fortified Wine Classes

SECTION 2 - WINES BY INGREDIENT

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

Shaw Porter Cup - Mr C Shelton

Highest Points in Fruit Wine Classes (excl Medley)

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

Atcherley Trophy - Mr A Procter

Best Fruit Wine, Red, Dry

Maurice Hughes Memorial Trophy - Mr C Shelton

Best Fruit Wine, Red, Sweet

Andrews Cup - Mr P Matthewman

Best Fruit Wine, White/Golden, Dry

Heriff Trophy - Mr T Jordan

Best Fruit Wine, White/Golden, Sweet

Ace of Clubs Shield - Mr P Matthewman

Best Apple Wine - Dry

George Lashbrook Trophy - Mr R Wightman

Best Citrus Wine - Sweet

Hambleton Bard Trophy - Mr A Mower

Best Fresh Grape Wine - Red Dry

Joy Dinnage Rose Bowl - Mr A Procter

Best Elderberry Wine - Dry

2013 Trophy Winners – Hull contd.

John Gorton Trophy - Mr C Shelton

Best Elderberry Wine - Sweet

Dutch Federation Trophy - Mr D Pulley

Best Stoned Fruit Wine Red - Sweet

South West Counties Trophy - Mr R Robson

Best Stoned Fruit Wine White - Sweet

Furness Trophy - Mr T Jordan

Best Fruit Rosé

SECTION 3A - WINE CLASSES

Rankin Trophy - Mr C Jones

Best Dry Mead

Timmins Trophy - Mr C Shelton

Best Sweet Mead

Tyneside Nationals Rose Bowl - Mr P Robinson

Best Wine in Flower & Veg Classes

The Hampshire Wine Trophy - Mr C Hill

4 Bottle Fruit Wine Medley

SECTION 3B - KIT AND CONCENTRATE CLASSES

B&B Gent Trophy - Mr C Hill

Highest Points over Wine & Beer Kit Classes

Boots Trophy - Mr C Hill

Highest Points over Kit Wine Classes

Solvino Cup - Mr P Robinson

Kit & Concentrate - Best Red Wine - Dry

Hidalgo Trophy - Mr C Hill

Kit & Concentrate - Best White Wine - Dry

Southern Vineyards Trophy - Miss D Stevens

Kit & Concentrate - Best Rosé Wine

Loftus Trophy - Mr P Matthewman

Kit & Concentrate - Best Red Wine - Sweet

Gordon Instone Cup - Mr C Jones

Kit & Concentrate - Best White Wine - Sweet

SECTION 4 - BEER (NAWB MEMBERS ONLY)

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

Brian Keer Trophy - Mr E Taylor

Most Awards in all Member Beer Classes

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

Witherden Trophy - Mr C Tweed

Light Lager

Southern Vineyards 1983 Trophy -

Mr C Shelton

Heavy Lager

Muntona Trophy - Mr D Gilbert

Best IPA Beer

Hardy Trophy - Mr C Hill

Best Dry Stout

Cordon Brew Cup - Mr J Lee

Best Barley Wine

Old Bexley Trophy - Mr E Taylor

Best Three Bottles of Beer

Cooper Shield - Dr B Lamb

Best Strong Ale

E Pinfold Trophy - Mr C Tweed

Best London Brown Ale

Morrison's Trophy - Mr S Whaley

Best Newcastle Brown Ale

Hywell Edwards Tankard - Mr A Bailey

Best Sweet Stout

Bill Elks Trophy - Mr C Hill

Best Porter

SECTION 5 - BEER CLASSES

Holly Bank Trophy - Miss D Stevens

Kit Beers - Best Malt Extract / Kit Stout Dry

Tom Caxton Trophy - Mr C Jones

Best Malt Extract or Kit Bitter Beer

Charles Hill Tankard - Mr D Gilbert

Best Bitter

SPECIAL RECIPE CLASSES

Judith Irwin Trophy - Mr A Bailey

Members Wine Recipe

Pulley Tankard - Mr C Tweed

Members Beer Recipe

STEWARDS

Gerry Sparrow Trophy - Mrs S Robson

General Steward with Most Points in Show

OTHER AWARDS

Parrack Trophy - Mr C Hill

Most Awards in Wine Classes - Sections 1a, 2 & Mead, Flower & Vegetable Classes

News and Views Trophy - Mr P Robinson

Best Article Printed in News and Views

Burbage Trophy - Dr B Lamb

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 Recipe for 2014 National Show
DRY WHITE TABLE WINE Supplied by Chris Jones

Ingredients

3ltr preservative free pure apple juice 3 heads fresh elderflowers or 30g dried elderflowers
675g granulated sugar 5g tartaric acid 5g pectic enzyme 5g Yeast Nutrient
1 x 3mg vitamin B tablet 1 packet white wine yeast

Method

Activate the yeast with a little warm water. Pour the apple juice into a bucket, and add the sugar with 0.5ltr of boiling water. Wash the fresh elderflowers and add to the bucket. Dried elderflowers can be added straight to the bucket. When cool, add the acid, nutrients and pectic enzyme. Stir well, and pour in the yeast. Cover and leave in a warm place for fermentation to begin. Stir daily for 3 days, then strain the must into a demijohn. Proceed in the normal way. Rack, top up and add a crushed Campden tablet when wine is dry. This wine can be drunk after 3 months, but is better after 6 months.

Members Recipe 2014 National Class 78
Czech Style Pilsner Supplied by Charles Hill

Ingredients

For 5 litres

1 kilo Pilsner Malt 35 grams* Saaz hops Saflager Yeast or other suitable lager yeast

Method

* The hops Charles used were 3.8%; if your hops have a different alpha acid you may scale the amount up or down as appropriate.

You may conduct the mash and boil to your own schedule; however for the commercial brew they mash for the first half hour at 50°C before raising the temperature to normal values, and instead of our vigorous boil they simmer for 2.5 hours.

Use about 90% of the hops at the start of the boil, and add the remainder for the last five minutes.

Ferment at a cool temperature using Saflager yeast suitable for lager brewing. Lager for a few weeks before bottling. The starting gravity of the brew should be around 1.048.

Class 19 Member's Recipe for 2015 National Show
Cumberland Brandy (After Dinner white / brown sweet) Supplied by Alan Bailey

Ingredients

1kg wheat 1kg Demerara sugar 820g tin peaches 1kg chopped raisins
1/2 tin sherry or peach concentrate as available 250g dates or dried bananas 1tsp pectic enzyme
1tsp tartaric acid nutrient Gervin no 3 yeast

Method

Put wheat, sugar, peaches, raisins, and dates into a bucket. Pour over kettle full of boiling water; stir until sugar is dissolved. When cool top up to 1 gallon with cold water. Check S.G. Adjust with Demerara sugar to approx 1.120. Add pectic enzyme, nutrient and yeast; cover and leave in a warm place. Stir vigorously for first 3 days. After 2 weeks, or when S.G. falls to approx 1.030 strain into a demi-john. Use residue to make a second run. Add the concentrate in 2 or 3 doses, keeping the S.G. hovering around 1.030. When all the concentrate has been added, if fermentation is still proceeding, add more Demerara sugar in 2oz doses (or honey) until fermentation stops. When the wine begins to clear, rack off sediment, and clear as usual.

Second Run

Use the initial must and add the same ingredients with the exception of the wheat and yeast. The original wheat will be sufficient and the yeast will be active on the must. Repeat the full process of the first run. When the second run is complete, both gallons should be very similar. Either mix together to achieve 2 gallons of same wine, or keep separate if different.

Class 78 Member's Recipe for 2015 National Show
American Hopped Ale Supplied by Colin Tweed

To make 10 litres; O.G. 1040

Ingredients

1.6 kilo pale malt 130 grams torrified wheat 60 grams crystal malt
24 grams Cascade hops in boil (to approximately 35EBU)
14 grams Cascade hops, (post boil) or any other American hops of your choice.
Irish moss (add in last 15 minutes of boil) Safale 04 yeast

Method

Mash for 1 ½ hour, sparge & boil for 1 hour, add the remaining hops after the boil and leave to soak for 30 minutes. Cool the wort, and make up to 10 litres with cold boiled water, ferment to approximately SG 1010. Rack into primed beer bottles, and store for 1 month before sampling.