

PRESIDENT
Alan Eldret
NGWBJ

VICE PRESIDENT
Audrey Atwell
NGWBJ



HULL

2015

57th

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

*At The Mercure Hull Grange Park Hotel
Grange Park Lane, Willerby, Hull*

***FRIDAY, SATURDAY and SUNDAY
20th/21st/22nd March 2015***

PROGRAMME

FRIDAY 20th March

- 10.00am Advance Party commence setting up
1.30pm – 5.00pm Bottle Reception, Show Hall, Central Park. 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 Windows on the Park Room.

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 21st 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 Windows on the Park room (Included in Full Conference Ticket). Extra Tickets (£4.50) available at the NAWB stand**
3.15pm approx. Presentation of Trophies in the Windows on the Park Room (excl. Major Trophies)
Followed by Collection of exhibits, from Show Hall
7.00pm – late Dinner Dance in the Windows on the Park Room. 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 22nd March

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 Small Conference Room and will commence 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 7th.

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 Kevin Martin** 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.

Kevin Martin
78 Swinburne Avenue
Hitchin
Herts SG5 2RR
Tel: 01462 620071
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
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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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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.

Elaine Robinson
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AL6 0BB
Tel: 01438 716906
E Mail: compsec@nawb.org.uk

Show Manager

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Chief Steward

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E Mail: chiefsteward@nawb.org.uk

Convenor of Judges

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Tel: 0208 464 7173
E Mail: convenor@nawb.org.uk

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 2015

The Show Venue

The Mercure Hull West Hotel
Grange Park Lane
Willerby
Hull
Yorkshire
HU10 6EA

This year the show and full accommodation will be at the Mercure Hull West Hotel, Hull, a Mercure group hotel providing everything you would expect of an International Hotel Group. The hotel is based in a 19th century manor house nestled in 12 acres of landscaped gardens 5 miles from the centre of Hull. The Show and all social events will be held completely within the Hotel.

The room rate is—£65 for a single room per night, including breakfast

£75 for a double room per night, including breakfast

These prices apply to Friday and Saturday only.

On Friday evening a 2 course meal can be obtained from the Arts Brasserie Restaurant and Bar for £12 per person (book on arrival).

Saturday evening—a Dinner Dance will be held in the Windows on the Park Room also including a 2 course meal for £12.

On Sunday morning the AGM will be held in one of the smaller conference rooms.

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 Laura Brettell on 08448 159 037 ext 710 before **1 February 2015** 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 dependant on filling these rooms.

600 free parking spaces are provided. Please note that is the policy of the hotel to take the full payment when the booking is made.

You can enjoy a hike along the Yorkshire Wolds Way in the shadow of the Humber Bridge at Hessle 3 miles from the hotel. The less energetic can amble around the 12 acres of tranquil landscaped grounds. Although the hotel is in a village location, it is close to a range of small shops in the village and supermarkets at Willerby Shopping Park. A short drive away, there is the Princes Quay Shopping Centre (6 miles, Centre of Hull), Hornsea Freeport (20 miles) and Hull Marina—well worth a visit.

Directions—Take M62 eastbound on to the A63. Approximately 10 miles after joining the A63 bear left onto the slip road towards A15 (A164 Beverley). At the roundabout take the 3rd exit onto the A15 (A164) Beverley and the next roundabout (0.5 mile) 1st exit onto the A164 (Beverley). Continue about 3.5 miles until a roundabout with the B1232; turn right 3rd exit onto the B1232, then at the next roundabout turn left; 1st exit onto Grange Park Lane. The Mercure Hotel is at the far end of the lane, post code HU10 6EA.

"COMPETITION GUIDELINES"

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 sherries.

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.

- Fruit base.** Eg. alcohol infusions using various fruits (approx. 25-35% alcohol: 35-40% for orange liqueurs such as Cointreau and Grand Marnier.
- Chocolate/Coffee base.** Eg. Tia Maria, cacao types etc. (approx. 25-30% alcohol).
- 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 BITTER: The term 'light' refers to flavour and not colour. With an O.G. of 30-40 and an alcohol level of 3-3.8% the colour may vary from straw to amber. The beer should have a bouquet light to moderate in hop. The taste should be clean and dry; the bitterness should not overpower the other flavour components.

PALE ALE or BOTTLED BITTER: O.G. from 40-50 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: Full bodied premium bitter; O.G. of 50-60; 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: O.G. of 40-55. Colour is dark brown to almost black. Dark malts dominate the bouquet and flavour, bitterness is slight. Alcohol ranges from 4 to 5.5%. "Milk" stouts, sweetened with lactose have a high residual sweetness. Oatmeal versions are less sweet but full bodied and can have an oily mouthfeel.

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%.

WHEAT BEER: Pale straw to dark gold in colour, with an OG of 45-55. It is typically brewed using up to 50% wheat malt and is often cloudy. It should be highly carbonated with a thick, well retained head. Yeast derived flavours can be fruity and spicy, with phenolic clove and banana. Belgian styles may have a bready/grainy flavor, with coriander and orange peel. Hop bitterness, flavour and aroma should be low, with a soft finish on the palate.

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

GUEST BEERS:

2015. SAISON: O.G. 1048-1065 and alcohol content of 5.0-7.0%. Often a distinctive pale orange but may be golden or amber in colour. Fruity aroma, reminiscent of citrus with low to moderate hop, and possibly hints of spice. A refreshing, fruity/spicy ale, highly carbonated, with a dry finish, quenching acidity and moderate hop bitterness.

2016. BELGIAN GOLDEN STRONG ALE: O.G. 1070-1095, alcohol content of 7.5 - 10.5%. Yellow to medium gold colour. Complex aroma with significant fruity esters, spiciness, floral hop and light malt character. Flavour should be a combination of fruit (pears, oranges or apples), spice and alcohol supported by soft malt character. Soft alcohols, with a long complex and dry finish.

More detailed definitions of the above beers can be found at <http://www.bjcp.org/stylecenter.php>

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 7th 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.

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.

11 contd., 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 & 78 - 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. Class 81. This class 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.

26. 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.

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 (2016 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 (O.G. 35-40)
67. Heavy Lager (O.G. 50-65)
68. IPA (O.G. 50-60)
69. Light Bitter (O.G. 30-40)
70. Brown Ale – Newcastle (2016 - London)
71. Dry Stout (O.G. 45-50)
72. Sweet Stout (O.G. 40-55)
73. Strong Ale (O.G. 60-80)
74. Porter (O.G. 60-70)
75. Barley Wine (O.G. 90+)
76. Three Bottles of Beer:-
IPA (O.G. 50-60)
Dry Stout (O.G. 45-50)
Barley Wine (O.G. 90+)
77. 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

78. Bitter (OG 1040 – 1050)
79. Dark Mild (OG 1032 – 1042)
80. Wheat Beer (OG 1045 – 1055)
81. Malt Extract or Kit Bitter
82. Guest Beer – Saison (2016 Belgian Golden Strong Ale)

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 – Medium Rosé (2016 white social)
87. Judges – Beer Class – Heavy Lager (2016 IPA)
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 (O.G. 50-60)
Dry Stout (O.G. 45-50)
Barley Wine (O.G. 90+)
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 (O.G. 50-60)
Dry Stout (O.G. 45-50)
Barley Wine (O.G. 90+)

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

2014 Trophy Winners – Coventry

NAWB MASTER WINE & BEER

TROPHIES

NAWB Master Trophy - Mr A Procter

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 Procter

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

Hill Cup - Mr A Baker

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 S Whaley

2nd Highest Points over 13 Beer Classes

Lady Winemakers Trophy - Mrs A Poulton

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

CIRCLE TROPHIES

Amateur Winemakers Shield -

Phoenix Wine Circle

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

Nottingham Trophy -

Luton Amateur Winemakers Guild

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

Marconi Club Trophy -

Ware Wine & Beer Circle

Member Circle with Best 3 Wines for Dinner

NAWB Beer Trophy -

Greenford Park Wine Circle

Member Circle with Best 3 Bottles of Beer

Sweet 'N' Dry Cup - Eastwood Wine Circle

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

FEDERATION TROPHIES

Chempro Trophy – CCWAF

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 - Mrs E Robinson

Best in Judges Wine Class

Sybil Hill Tankard - Mr D Pulley

Best in Judges Beer Class

SECTION 1a – GENERAL WINE CLASSES

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

Vina Trophy - Mr A C Hill

Highest Points in 18 Purpose Wine Classes

Eric Malin Trophy - Mr R Gould

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 R Brooksbank

Best After Dinner Wine

Ken Bilham Tastevin - Mr K Martin

Best Dry Red Table Wine

Audrey Newton Cup - Mr R Fensome

Best Rosé Table Wine

Harold Beal Memorial Cup - Mr R Gould

Best Dry White Table Wine

B&B Gent Trophy - Mr T Jordan

Best Wine White / Golden Medium Dry

Turner Trophy - Mr A Bailey

Best 3 Wines For Dinner

Bastin Cup - Mr C Hill

Best 5 Wines for Dinner

Yorkshire Trophy - Mr E Taylor

Best Sparkling Wine

Doreen Barns Trophy - Mrs S Albon

Best Table Wine, White/Golden, Sweet

SECTION 1b – FORTIFIED WINES

Mendip Wine Circle Trophy - Mr J Scottow

Best Liqueur

Stagg Trophy - Mr C Jones, Mr A Procter,

Mr C Shelton

Highest Points gained in Fortified Wine Classes

SECTION 2 FRUIT WINES BY INGREDIENTS

Shaw Porter Cup - Mr A Baker

Highest points in Fruit Classes (excl. Medley Class)

Atcherley Trophy - Mr R Gould

Best Blackberry Wine

Maurice Hughes Memorial Trophy - Mr R Fergus

Best Fruit Wine, Red, excl named fruits & grape concentrate

Andrews Cup - Mr R Carter

Best Gooseberry Wine

Heriff Trophy - Mr A Baker

Best Fresh Grape Wine—White

Ace of Clubs Shield - Mrs A Poulton

Best Apple Wine

George Lashbrook Trophy - Mr D Summerton

Best Citrus Wine

Hambleton Bard Trophy - Mrs A Poulton

Best Fresh Grape Wine - Red

2014 Trophy Winners – Coventry contd.

Joy Dinnage Rose Bowl - Mrs J Lawrence
Best Elderberry Wine - Dry
John Gorton Trophy - Mrs S Robson
Best Elderberry Wine - Sweet
Dutch Federation Trophy - Mr P Robinson
Best Stoned Fruit Wine Red
South West Counties Trophy - Mr B Marsdon
Best Stoned Fruit Wine White
Dewsbury Tray - Mr A Warburton
Best Fruit Wine White, excl named fruits & grape concentrate
Furness Trophy - Mr T Jordan
Best Fruit Rosé

SECTION 3a – WINE CLASSES

Head Trophy –Mr N Bridges
Best Fruit Wine—classes 49-52
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 R Woolley
4 Bottle Fruit Wine Medley

SECTION 3b - KIT AND CONCENTRATE

Boots Trophy - Mr C Hill
Highest Points over Kit Wine & Beer Classes
Solvino Cup - Mrs M Heath
Kit & Concentrate - Best Red Wine - Dry
Hidalgo Trophy - Mr N Bridges
Kit & Concentrate - Best White Wine - Dry
Southern Vineyards Trophy - Miss D Stevens
Kit & Concentrate - Best Rosé Wine
Loftus Trophy - Mr K Martin
Kit & Concentrate - Best Red Wine - Sweet
Gordon Instone Cup - Mr C Hill
Kit & Concentrate - 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 E Taylor
Most Award Cards in Member Beer Classes.

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

Witherden Trophy - Mr M Thompson
Light Lager
Southern Vineyards 1983 Trophy - Mr S Whaley
Heavy Lager
Muntona Trophy - Mr P Lawrence
Best IPA Beer
Richard Edge Memorial Trophy –Mr D Gilbert
Best Light Ale
Hardy Trophy - Mr Q Palmer
Best Dry Stout

Cordon Brew Cup - Mr G Fryer
Best Barley Wine
Old Bexley Trophy - Mr P Lawrence
Best Three Bottles of Beer
Cooper Shield - Mr D Gilbert
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 C Tweed
Best Sweet Stout
Bill Elks Trophy - Mr B Lowe
Best Porter

SECTION 5 – BEER CLASSES

Holly Bank Trophy - Mr E Taylor
Kit Beers - Best Malt Extract / Kit Stout Dry
Tom Caxton Trophy - Mr D Gilbert
Best Malt Extract or Kit Bitter Beer
Charles Hill Tankard - Mr P Lawrence
Best Bitter

SPECIAL RECIPE CLASSES

Judith Irwin Trophy - Mrs E Robinson
Members' Recipe - Wine
The Pulley Tankard - Mr C Shelton
Members' Recipe - Beer

STEWARDS AWARDS

Gerry Sparrow Trophy - Mr R Gould
General Steward with most points in Show

OTHER AWARDS

The Parrack Trophy - Mr P Robinson
Most Awards in sections 1a, 2 & Mead, Flower & Vegetable Classes.

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

Parrack Trophy - Mr P Robinson
Most Awards in Wine Classes - Sections 1a, 2 & Mead, Flower & Vegetable Classes
News and Views Trophy - Mr C Hill
Best Article Printed in News and Views
Burbage Trophy - Mr R Carter
Circle Activities - Best Photo—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 Members Recipe for 2015 National Show
CUMBERLAND BRANDY (After Dinner White to 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 77 Members 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

Class 19 Member's Recipe for 2016 National Show
Medium White Table Wine Supplied by Elaine Robinson

Ingredients

70 fl oz / 2 litres white grape juice	35 fl oz / 1 litre apple juice
8oz / 227g tinned peaches	8oz / 227g tinned lychees
14oz / 397g sugar	0.4oz / 11g tartaric acid
Nutrients	pectolase
	yeast – Gervin no 5

Method

Build up the yeast starter with the grape juice, apple juice, acid and sugar to a volume of 5 pints. When most of the sugar has been used, crush the peaches and lychees, treat with pectolase and metabisulphite and pulp ferment for 2 days. Strain into a demi john, top up with water and ferment to dryness. When racked and clarified, sweeten to taste, specific gravity approximately 1.015. The final sweetened wine will have an alcohol content between 10% and 11%, with an acidity of about 0.7%.

Class 77 Members Recipe for 2016 National Show
Crouch Vale Willi Warmer Supplied by Charles Shelton

A powerful, sipping strong ale. Tastes: Roast barley and ripe fruit in the mouth, rich bitter-sweet finish, with hints of fruit and nut.

Ingredients

For 5 gallons

Pale Malt	6,150g (90%)	Crystal Malt	340g. (5%)
Roast Barley	340 g. (5%)	Challenger Hops	65g (start of boil)
Challenger Hops	15g (last 15 minutes)	Beer Yeast	

Method

Original gravity 1060	Final gravity 1014
Mash temperature 67° C.	Mash time 2 hours