

SHOW SCHEDULE

SECTION 1 PURPOSE WINES - MEMBERS

1. Aperitif - Dry - Sherry Type
2. Aperitif - Dry - Citrus and Other Types
3. Aperitif - Med to Sweet - excluding Vermouth Type
4. Aperitif - Dry/ Med / Sweet - Vermouth Type *
5. Table Wine - Red - Dry
*** (Excluding Fresh Grape or Concentrate)***
6. Table Wine - Red - Dry
(Fresh Grape or Concentrate)
7. Table Wine - Rose - 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

* Class 4- Please specify if Dry, Medium or Sweet.

Wines entered in Classes Indicated *** can have added Grape Concentrate, but not as a single ingredient and the other ingredients should dominate.

SECTION 2 WINES BY INGREDIENT - MEMBERS

19. Mead - Dry (Including Variants)
 20. Mead - Sweet (Including Variants)
 21. Flower Wine - Dry
 22. Flower Wine - Sweet
 23. Vegetable, Leaf or Grain-Dry /Med / Sweet *
- Fruit Wine - Red - Dry**
24. Fruit excluding 25 - 29 and Grape Concentrate
 25. Elderberry Base
 26. Blackberry Base
 27. Bilberry Base
 28. Fresh Grape
 29. Stoned Fruit Base

SECTION 2 - CONTINUED

- Fruit Wine - Red - Sweet**
30. Fruit excluding 31 - 35 and Grape Concentrate
 31. Elderberry Base
 32. Blackberry Base
 33. Bilberry Base
 34. Fresh Grape
 35. Stoned Fruit Base
- Fruit Wine - White/Golden - Dry**
36. Fruit excluding 37 - 41 and Grape Concentrate
 37. Citrus Base
 38. Gooseberry Base
 39. Apple Base
 40. Fresh Grape
 41. Stoned Fruit Base
- Fruit Wine - White/Golden - Sweet**
42. Fruit excluding 43 - 47 and Grape Concentrate
 43. Citrus Base
 44. Gooseberry Base
 45. Apple Base
 46. Fresh Grape
 47. Stoned Fruit Base
48. **Fruit Wine Medley - Any 5 from 8 - (Rule 15)**
Apple Base, Citrus Base,
Gooseberry Base, Stoned White Fruit Base,
Elderberry Base, Blackberry Base,
Bilberry Base, Stoned Red Fruit Base.
(Wines can be Dry Through to Sweet)

* Class 23 - Please specify if Dry, Medium or Sweet.

SECTION 3 FORTIFIED WINE - MEMBERS

49. Sherry Type - Dry
50. Sherry Type - Sweet
51. Madeira Type - Sweet
52. Port Type (Red)
53. Liqueur - Red Stoned Fruit (2006 - Chocolate or Coffee)

SECTION 4 BEER - MEMBERS

54. Light Lager
55. Heavy Lager
56. IPA
57. Light Ale
58. Brown Ale - London Type
59. Brown Ale - Newcastle Type
60. Dry Stout
61. Sweet Stout
62. Strong Ale
63. Porter
64. Barley Wine
65. Three Bottles of Beer
IPA
Dry Stout
Barley Wine

**SECTION 5
MEMBERS - WINE & BEER RECIPES**

66. DRY APRICOT MELOMEL

- See Recipe back page.

The Winner will be asked to provide the recipe for the year 2007 show for inclusion in the 2006 schedule.

67. ELK'S SPECIAL BITTER

- See Recipe back page.

The Winner will be asked to provide the recipe for the year 2007 show for inclusion in the 2006 schedule.

**SECTION 6
JUDGES' CLASSES**

(Only Members of both NGWBJ & NAWB are eligible)

Wine

- 68. Table Wine, Red, Dry**
(2006 - Medium Dry Rosé)

Beer

- 69. IPA (2006 - Porter)**

**SECTION 7
KIT & CONCENTRATE - MEMBERS**
(See Rule 14)

The make of Kit or Concentrate MUST be stated on the Entry Form.

- 70. Red - Dry**
71. White - Dry
72. Red - Sweet
73. White - Sweet
74. Rose - Medium Dry
75. Lager
76. Bitter
77. Liqueur Kit (Please indicate on entry form which Type i.e. Cream, Fruit, Herb, or Chocolate/ Coffee)

**SECTION 8
MEMBER CIRCLE CLASSES**

- 78. Table Wine - Red - Dry**
79. Table Wine - White / Golden - Dry
80. After Dinner Wine - Red
81. After Dinner Wine - White / Brown
82. Three Bottles of Wine for a Dinner
Table White or Golden - Dry
Table Red - Dry
After Dinner Wine - Any Colour - Sweet
83. IPA
84. Dry Stout
85. Heavy Lager
86. Barley Wine
87. Three Bottles of Beer for a Dinner
IPA
Dry Stout
Barley Wine

**SECTION 9
FEDERATION CLASSES**

- 88. Three Bottles of Wine for a Dinner**
Table White or Golden - Dry
Table Red - Dry
After Dinner Wine - Any Colour - Sweet
89. Three bottles of Beer
IPA
Dry Stout
Barley Wine
Classes 82,87,88 & 89 are awarded one certificate only, no glasses are allocated.

**SECTION 10
OPEN CLASSES**

(Open to Members and Non Members of NAWB)

Novice classes (95 & 96)

These classes are open to individuals that have not won a 1st prize at any National Show.

- 90. Red Wine - Dry**
91. White / Golden Wine - Dry
92. Red Wine - Sweet
93. White / Golden Wine - Sweet
94. Rose Wine - Medium Dry
95. Novice - Table Wine - White / Golden - Dry
96. Novice - Table Wine - Red - Dry
97. Lager
98. Bitter
99. Dry Stout

**SECTION 11
WINE & BEERMAKING ACTIVITIES**
OPEN TO ALL

(Members, Non Members, Circles or Federations)

- 100. Photograph (with optional caption).**
Depicting Wine and/or Beer making Activities.
Maximum size 7" x 5" mounted on card.

**FOR CLASS DEFINITIONS AND ENTRY
GUIDELINES - SEE PAGE 8.**



BOOKER
Cash & Carry

The
National Association of Wine & Beermakers
Would like to thank
BOOKER CASH & CARRY
For being this years
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