

SHOW SCHEDULE - WINES

1998

SECTION 1 - PURPOSE WINES CLASSES - MEMBERS

1. Apertif - Dry - Sherry Type
2. Apertif - Dry - Vermouth Type
3. Apertif - Dry - Citrus and Other Types.
4. Apertif - Sweet - Excluding Vermouth Type
5. Apertif - Sweet - Vermouth Type
- 6.** Table Wine - Red - Dry (Excluding Fresh Grape or Concentrate)**
7. Table Wine - Red - Dry (Fresh Grape or Concentrate)
8. Table Wine - Rose - Medium dry
- 9.** Table Wine - White or Golden - Dry (Excluding Fresh Grape or Concentrate)**
10. Table Wine - White or Golden - Dry (Fresh Grape or Concentrate)
- 11.** Table Wine - White or Golden - Med.Dry (Excluding Fresh Grape or Concentrate)**
12. Table Wine - White or Golden - Med Dry - (Fresh Grape or Concentrate)
13. Table Wine - White or Golden - Sweet
14. After Dinner Wine - Red - Sweet
15. After Dinner Wine - White to Brown Sweet
16. Three bottles of Wine for a Dinner
TABLE WHITE or GOLDEN - DRY, TABLE RED - DRY, AFTER DINNER WINE - SWEET.
17. Five bottles of wine for a dinner
APERITIF-DRY SHERRY TYPE, TABLE WHITE or GOLDEN - DRY, TABLE RED - DRY
TABLE WHITE-SWEET, AFTER-DINNER WINE-SWEET
18. Sparkling Wine - Dry
19. Sparkling Wine - Medium Sweet

Wines entered in Classes Indicate ** can have added Grape Concentrate
but not as a single ingredient and with the use of other ingredients.

SECTION 2 - WINES BY INGREDIENT CLASSES - MEMBERS

20. Mead - Dry (Including Variants)
21. Mead - Sweet (including Variants)
22. Flower Wine - Dry (Elderflower excluded)
23. Elderflower Wine - Dry
24. Flower Wine - Sweet (Elderflower excluded)
25. Elderflower Wine - Sweet
26. Vegetable, Leaf or Grain - Dry / Med Dry
27. Vegetable, Leaf or Grain- Med / Sweet
- Fruit Wine - Red - Dry:**
28. Fruit excluding 29 - 33 and Grape Concentrate
29. Elderberry base
30. Blackberry base
31. Bilberry Base
32. Fresh Grape
33. Stoned fruit base
- Fruit Wine - Red - Sweet:**
34. Fruit excluding 35 - 39 and Grape Concentrate
35. Elderberry base
36. Blackberry base
37. Bilberry base
38. Fresh Grape
39. Stoned fruit base
- Fruit Wine - White or Golden - Dry**
40. Fruit excluding 41 - 45 and Grape Concentrate
41. Citrus base
42. Gooseberry base
43. Apple base
44. Fresh Grape
45. Stoned Fruit base
- Fruit Wine - White or Golden - Sweet**
46. Fruit excluding 47 - 51 and Grape Concentrate
47. Citrus base
48. Gooseberry base
49. Apple base
50. Fresh Grape
51. Stoned Fruit base
52. **Fruit Wine Medley Any 5 FROM 8 (See Rule 13)**
(Wines can be Dry through to Sweet)
Apple base, Citrus base, Gooseberry base, Stoned White Fruit Base
Elderberry base, Blackberry base, Bilberry base, Stoned Red Fruit Base

SECTION 3 - FORTIFIED WINE CLASSES

53. Sherry Type - Dry
54. Sherry Type - Sweet
55. Madeira Type- Sweet
56. Port Type (Red)
57. Liqueur - Soft Fruit (Excluding Stoned Fruit) (1999 - Citrus Base)

SECTION 5 - MEMBERS RECIPE CLASSES - WINE

58. Damson & Elderberry- Red Table Dry - See recipe back page
The Winner will be asked to provide the recipe for the 2000 Show for inclusion in the 1999 Schedule

JUDGES' CLASS - WINE

(Only Members of both NGWBJ & NAWB are eligible)

59. Stoned Fruit - Dry (1999 Show - Fruit Wine - White - Sweet)

CIRCLE & INVITED ORGANISATIONS CLASSES - WINE

60. Table Wine - Red - Dry
61. Table Wine - White or Golden - Dry
62. After-Dinner Wine - Red
63. After-Dinner Wine - White to Brown.
64. Three bottles of Wine for a Dinner
TABLE WHITE OR GOLDEN - DRY, TABLE RED - DRY, AFTER DINNER WINE - SWEET.

FEDERATION CLASS - WINE

65. Three bottles of Wine for a Dinner
TABLE WHITE OR GOLDEN - DRY, TABLE RED DRY, AFTER DINNER WINE - SWEET

KIT & CONCENTRATE WINES - (SEE RULE12)

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

66. Red - Dry
67. White - Dry
68. Red - Sweet
69. White - Sweet
70. Rose - Medium Dry

SHOW SCHEDULE - BEER

SECTION 5 - BEER CLASSES - MEMBERS

- | | |
|--|---|
| 71. One pint Light Lager | 72. One pint Heavy lager |
| 73. One pint IPA | 74. Light Ale |
| 75. One pint Brown Ale - London type | 76. One pint Brown Ale - Newcastle type |
| 77. One pint Dry Stout | 78. One pint Sweet Stout |
| 79. One pint Strong Ale | 80. Porter |
| 81. Barley Wine - (1/2 pint) | |
| 82. Three Bottles Beer IPA, DRY STOUT, BARLEY WINE (1/2 PINT) | |

SECTION 5 - MEMBERS RECIPE CLASS

83. To follow - See recipe back page
The winner of this class will be asked to provide the recipe for 1999 Show for inclusion in the 1999 Schedule

CIRCLE & INVITED ORGANISATIONS CLASSES - BEER

- | | | |
|---|------------------------|--------------------------|
| 84. One pint Indian Pale Ale | 85. One pint Dry Stout | 86. One pint Heavy Lager |
| 87. Three bottle of Beer for a Dinner IPA, DRY STOUT, BARLEY WINE (1/2 PINT) | | |

FEDERATION CLASS - BEER

88. Three bottles of Beer
IPA, DRY STOUT, BARLEY WINE (1/2 PINT)

JUDGES' CLASS - BEER

(Only Members of both NGWBJ & NAWB are eligible)

89. One Pint of Brown Ale - London Type (1999 Show - One Pint of Sweet Stout)

KIT BEERS (SEE RULE12) - MEMBERS

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

Kit Beer

- | | | |
|-----------|------------|---------------|
| 90. Lager | 91. Bitter | 92. Dry Stout |
|-----------|------------|---------------|

SECTION 5. SUPPORT CLASSES

COOKERY

A transparent cover may be used whilst the exhibit is on display.

93. **Pate Dish - See recipe Back Page** - The winner will be asked to supply a recipe for the 1999 Show for inclusion in the 1999 Schedule
94. **Cake - See recipe Back Page** - The winner will be asked to supply a recipe for the 1999 Show for inclusion in the 1999 Schedule
95. **A cold savoury dish** for up to two persons with the appropriate bottle of wine. (recipe of dish must be given)
96. **Ploughman's Lunch** - Plate prepared with Cheese and garnishes, a Loaf of Bread and a bottle of Beer. (Bread & Beer to be Homemade). Bread and Beer can displayed off the plate.

BOTTLE LABEL

97. A bottle label produced by Computer / Printer Graphics. To be exhibited on a full bottle with no restrictions on type or colour of bottle. The label will be judged with originality in mind and should be the entrant's own work, however prepared and contain no identification of the entrant. The contents will not be tasted.
98. A bottle label produced solely WITHOUT Computer/Printer assistance. To be exhibited on a full bottle with no restrictions on type or colour of bottle. The label will be judged with originality in mind and should be the entrant's own work, however prepared and contain no identification of the entrant. The contents will not be tasted.

CIRCLE ACTIVITIES

99. Photograph. Depicting circle activities.

SECTION 6. OPEN CLASSES

Open to NAWB members and Non Members

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|-------------------------------------|------------------------------------|--|
| 100. Aperitif - Dry/Med Dry | 101. Aperitif - Med / Sweet | 102. Table Wine - White/Golden - Dry/Med Dry |
| 103. Table Wine Red - Dry | 104. Rose Wine - Med Dry | 105. Fruit Wine - White/Golden - Dry/Med Dry |
| 106. Fruit Wine - Red - Dry/Med Dry | 107. Fruit Wine - Med/Sweet | 108. Flower Wine - Dry/Med Dry |
| 109. Flower Wine - Med/Sweet | 110. Excluding Fruit - Dry/Med dry | 111. Excluding fruit - Med / Sweet |
| 112. 1 pint of Lager | 113. 1 Pint of Bitter/IPA | 114. 1 Pint Dry Stout |
| 115. Barley Wine - Half Pint | | |

Wine Classes that are Dry/Med Dry can have wines entered that are Dry (without recognisable Sweetness) to Med Dry (Wines that have recognisable sweetness, but does not persist on the palate.

Wine Classes that are Med/Sweet can have wines entered that are Med Sweet (must have obvious sweetness) to Sweet (it should be sweet as the other characteristics will permit without becoming cloying).