

**President**  
*Rowland Robson*

**Vice President**  
*Vacant*



# **COVENTRY**

## **2023**

**63rd**

***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  
14<sup>th</sup> / 15<sup>th</sup> / 16<sup>th</sup> April 2023***

# Programme

## Friday 14<sup>th</sup> April

10.00am	Advance Party commence setting up
1.30pm – 5.00pm	Bottle Reception, Blenheim 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's corkage charge is based upon our consuming homemade wines and beers plus the commercial tasting on Saturday afternoon. We must comply with the terms of our contract.***

## Saturday 15<sup>th</sup> April

8.00am - 8.30am	Exceptional late entries taken by prior arrangement
8.45am	Judges and Stewards Briefing in the Windsor Suite.
9.15am	Judging Commences. ( <b>Authorised Access Only</b> )
1.00pm	Judging completed.
2.00pm - 3.00pm	<b>Commercial wine tasting in the Windsor Suite (Included in Full Conference Ticket).</b>
3.15pm approx.	Presentation of Trophies in the Windsor Suite (excl. Major Trophies) Followed by Collection of exhibits, from Show Hall
7.15pm – late	Dinner Dance in the Windsor Suite. Please be seated by 7.15pm for dinner <b>(Dress code for the evening is smart casual; gentlemen should wear shirts with collar, no t-shirts, sweatshirt, jeans, or trainers. Dinner jacket or Lounge suit may be worn if you wish)</b>
9.30pm Approx.	Presentation of Major Trophies

## Sunday 16<sup>th</sup> 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 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 31<sup>st</sup> 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 Friday only.

**Please bring all donations and gifts to the show and hand them into the Tombola table on Friday**

# COMPETITOR ELIGIBILITY

**PLEASE READ THE SCHEDULE CAREFULLY** and ensure that you only enter the classes you are entitled to enter, as follows:

Fully paid up individual members of NAWB may enter any class from 1 – 64, at a cost of 35p per entry; the conference fee is £20 for the weekend and £10 for Saturday only.

People wishing to enter the show who are NOT members of NAWB may enter classes 31 – 43 and 56 – 64 at a cost of 50p per entry. If they wish to attend the show the conference fee is £25 for the weekend and £12 for Saturday only.

A circle must be a NAWB member in order to win the circle trophies.

See [www.nawb.org.uk/membership.html](http://www.nawb.org.uk/membership.html) for full membership definitions.

Postage of 80p **must** be included by all persons entering the show for the return of their entry labels.

Please contact the Entries Secretary if you have any queries.

**Please Note:** Food choices **MUST** be sent to the **Show Liaison Officer** by **27 February** . They will be accepted as a WORD document (not JPG) by email.

# 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. 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 31st.**

## 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.

Please indicate on your entry form if you wish to be a Wine / Beer Steward.

## 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.

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.

Please indicate on your entry form if you wish to be a General Steward.

**At the Show, please register at the Chief Stewards Table on arrival .**

## Would you like to judge at the National?

For details, see the web site of the National Guild of Wine and Beer Judges at —  
[www.ngwbj.org.uk](http://www.ngwbj.org.uk)

# NAWB Show & Conference Accommodation 2023

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 for Friday and Saturday (dinner, bed and breakfast) only is as follows:

Single room—£140

Double room—£260

Included in the rate is access to Spindles leisure centre. The Friday evening meal will be in the Carvery Restaurant; the seating time must be booked on arrival.

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

On Sunday morning the AGM will be held in the Blenheim Suite.

PLEASE REMEMBER—no commercial soft or alcoholic drinks, unless purchased in the hotel, are allowed in the bar, restaurant, show or social rooms. **This applies to any wines won on the Tombola/ Raffle as well.**

70 rooms have been pre-booked by NAWB; Please send the Hotel booking form to [elka.akram@britanniahotels.com](mailto:elka.akram@britanniahotels.com) or [stacey.bosworth@britanniahotels.com](mailto:stacey.bosworth@britanniahotels.com), with a copy to the Show Liaison Officer, before **17 February 2023** quoting NAT1130423. Bookings will **NOT** be accepted by any other means. 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 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"**

**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.

**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 an exception at 55%)

**BEER DEFINITIONS:** All beers entered should be bottle matured and should have a firm and light yeast deposit. 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. The definitions used in the NGWBJ handbook are fairly broad. Although they are derived in the main from classic English beer styles, there is no implication that beers have to adhere strictly to the use of English hops. Many brewers now use American or other foreign hops, particularly in their pale ales. Provided that the beer conforms to the NGWBJ guidelines for that style (e.g. it is not excessively hoppy for the style), then the use of non-English hops should neither be penalised nor favoured by judges when assessing beers.

**DARK MILD:** A lightly hopped beer with an O.G. of 35-42. 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%.

**BELGIAN GOLDEN STRONG ALE:** O.G. 70-90, alcohol content of 7 - 9%. Yellow to medium gold strong ale with a blend of moderate fruity/spicy/hoppy character; well attenuated without any cloying sweetness. Good white head and excellent bead desirable. Flavour: complex blend of fruity esters, some spiciness, soft malt character, some mellow warming alcohol. Hop bitterness - smooth and complementary, but not dominant.

**ENGLISH IPA:** 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%.

**WHEAT BEER:** Pale straw to dark gold in colour; 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 breadly/grainy flavor, with coriander and orange peel. Hop bitterness, flavour and aroma should be low, with a soft finish on the palate.

## **“Competition Guidelines Continued”**

**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.

**BELGIAN DUBBEL ALE:** O.G. 70-80. Alcohol content 7-8%. Dark rich malty strong ale; blend of rich, toasted, caramel, fruity essence, white rocky head; well attenuated without any cloying sweetness. Dark amber-brown in colour; good white head and excellent head is desirable. Flavour: a complex blend of fruity esters, some spiciness, soft malt character; no roasted malt character; some mellow warming alcohol present. Hop bitterness - smooth and complementary. Medium to full body. Warming mouthfeel from alcohol. A dark, rich, malty, moderately strong ale.

**DRY STOUT:** 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 high residual sweetness.

**OATMEAL STOUT:** OG 45-55. A very dark full bodied, roasty, malty ale with oatmeal flavour. Roasted grain aromas often with coffee like character carry through to the flavour. Low hop aroma. It should have some sweetness but is not as sweet as sweet stouts. An oily mouthfeel from oatmeal is acceptable.

**AMERICAN IPA:** O.G. 60-70, alcohol 6-7%. Aroma: range from prominent to intense hop aroma featuring characteristics of American or New World hops. Low to medium clean, grainy-malty aroma may present. Colour: medium gold to light reddish-amber Head retention: medium-sized, white to off-white. Flavour: Hop flavour medium to very high; should reflect American or New World hop character. Malt flavour - low to medium low. Dry to medium-dry finish; low to no residual sweetness. Bitterness and hop flavour may linger into aftertaste but should not be harsh.

**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.

**BITTER:** O.G. should be 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%.

**PALE LAGER:** Original gravity (O.G.) should be from 40-50. The beer should be of a light to medium golden colour and the bouquet a delicate blend of hops, malt and DMS (dimethyl sulphide). The flavour should be dry, clean and refreshing, light to medium in malt and hops. Alcohol normally ranges from 4-5.5%.

**STRONG 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.

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

**AMERICAN PALE ALE:** OG 1045-1060; alcohol 4.5-6%. Pale refreshing beer, moderate to strong aroma from American or new world hops. Taste should be clean with a light to moderate mouth feel and dry finish. Hop flavour and bitterness can linger on aftertaste but should not be harsh or

astrigent. Late and/or dry hopping will add to hop flavour. Colour: pale to light gold, large white to off white head, fast running head.

**SAISON:** O.G. 50-65 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.

### **GUEST BEERS:**

**2023 ENGLISH STRONG ALE:** O.G. 1060-1080; alc. 6-8%; Colour - Golden to Garnet. Good head. The bouquet should be malty and fruity, backed with a good hop aroma. A full bodied blend of malt, hops and alcohol with some residual sweetness.

**2024: FRUIT BEER:** OG & alcohol to be as the base beer. A harmonious marriage of fruit and beer that is still recognisable as a beer. Aromas and flavour of the declared fruit should be evident. Additional aromas and flavour from the declared base beer should blend well with the fruit. The fruit and base style of the beer are to be declared on the bottle label, e.g. Raspberry Lambic, Cherry Stout.

# 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 31st 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 14—17, where fortification is allowed.
- 5. Bottles:**
  - a) Wine must be exhibited in clear or slightly tinted glass wine bottles of approx 26 fluid ozs. (740ml) capacity of the Sauternes type (Class 17 excepted), filled to leave airspace between  $\frac{1}{4}$  and  $\frac{3}{4}$  inch (5 – 20mm).
  - b) Sparkling Wines in Class 12 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 Class must be dry (approx. 0.990sg) and a maximum of 2oz of sugar per gallon added before bottling.
  - c) Liqueurs in Classes 16 & 17 must be exhibited in clear colourless glass  $\frac{1}{2}$  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 250-330ml 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 Class 12.
- 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. Some classes require the competitor to indicate on the label the style of the wine or beer, and what fruit the wine is. Details of these classes are included in the labelling instructions.
- 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. 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.
- 10. 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.**  
**Only NAWB members can win NAWB Master Trophies. Only Circles which are members of NAWB can win Circle Trophies.**
- 11. Exhibits in the wrong classes** and exhibitors entering classes for which they are ineligible will be disqualified and forfeit their entry fee.
- 12. Classes 31—43 & 56—64 :** Winemakers and Beermakers may enter these classes who are **not** members of NAWB (fee per entry 50p) or are individual Members of NAWB (fee per entry 35p).
- 13. 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.
- 14. 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.
- 15. 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.
- 16. 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.
- 17. 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.
- 18. 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.
- 19. Care of Exhibits:** All reasonable care will be taken, but the National Executive cannot accept any responsibility for any loss or damage however sustained.
- 20. 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.
- 21. Points:** Points are awarded for the placed entries as follows:  
**1<sup>st</sup> – 11, 2<sup>nd</sup> – 7, 3<sup>rd</sup> – 5, 4<sup>th</sup> – 3, VHC – 2, HC – 1.**  
Kit and Newcomers Classes do not count towards the Major Trophies.
- 22. Newcomers Classes, Section 6:** open to any wine or beermaker who has not won an award (1<sup>st</sup> to 3<sup>rd</sup>) at any NAWB Show. Entry in these classes is limited to TWO Shows.
- 23. PRESENTATION:** Two points are awarded for presentation in the judging process 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 and out.
- 24. Postage & Packing:** Fee is payable on for **ALL competitors** entries and conference bookings.



# Show Schedule

## **Section 1a – Wine to Style Competition For Individual NAWB Members only**

1. Aperitif – Dry Sherry Type
2. Aperitif – Dry – Citrus or Vermouth (please specify)
3. Aperitif – Medium to Sweet, any style – (please specify)
4. Table Wine – Red – Dry
5. Table Wine – Rosé – Medium Dry
6. Table Wine - White/Golden – Dry
7. Table Wine – White/Golden – Medium Dry
8. Table Wine – White/Golden – Sweet
9. After Dinner—Red—Sweet
10. After Dinner Wine – White to Brown – Sweet
11. Three Bottles of Wine for a Dinner  
Table Wine – White/Golden – Dry  
Table Wine – Red – Dry  
After Dinner Wine—Any Colour – Sweet
12. Sparkling Wine – Dry / Medium Dry (please specify)
13. Wine to Set Recipe (see back page)

## **Section 1b – Fortified Classes Competition For Individual NAWB Members only**

14. Fortified Wine Sweet—Sherry or Madeira style (please specify)
15. Fortified Wine Sweet Port Style
16. Liqueur – Fruit Base (please specify fruit)
17. Liqueur—Herb/Spice/Chocolate/Coffee base (please specify)

## **Section 2 – Fruit Wines from Specified Ingredients Competition by Individual NAWB Members only**

18. Elderberry Base – Dry
19. Elderberry Base – Sweet
20. Blackberry Base – Dry
21. Blackberry Base Sweet
22. Stoned Fruit – Red Dry
23. Stoned Fruit – Red Sweet
24. Fresh Grape – Red Dry / Sweet. No concentrate allowed (please specify)
25. Fresh Grape – White Dry / Sweet. No concentrate allowed (please specify)
26. Citrus Fruit Base – Sweet
27. Gooseberry Base – Dry
28. Apple Base – Dry
29. Stoned Fruit – White Dry
30. Stoned Fruit – White Sweet

## **Section 3a – Wine Classes Competition by Individual Members of NAWB and non-members of NAWB**

31. Fruit Wine—Dry Red (please specify fruit)
32. Fruit Wine—Sweet Red (please specify fruit)
33. Fruit Wine—Dry White (please specify fruit)
34. Fruit Wine—Sweet White (please specify fruit)
35. Fruit Base—Rosé—Dry
36. Fruit Base—Rosé—Medium Sweet
37. Mead – (including Variants) Dry / Sweet (please specify)
38. Flower Wine – Medium Dry
39. Vegetable, Leaf or Grain Wine – Any Colour, Dry / Sweet (please specify)
40. 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 specify on the label what the main fruit ingredient of the wine is

**Section 3b – Kit Wine & Concentrate  
Classes  
Competition by Individual NAWB  
Members and non-members  
of NAWB**

- 41. Kit & Concentrate Wine – Red - Dry
- 42. Kit & Concentrate Wine – White to Golden - Dry
- 43. Kit & Concentrate Wine – Rose - Medium Dry

**Section 4- Beer Classes  
Competition by Individual NAWB Members  
only**

- 44. Dark Mild (O.G. 35-42)
- 45. Belgian Golden Strong Ale (O.G. 70-90)
- 46. English IPA (O.G. 50-60)
- 47. Wheat Beer (O.G. 45-55)
- 48. Brown Ale – London (O.G. 35-40)  
Newcastle (O.G. 45-50)  
Belgian Dubbel (O.G. 70-80)
- 49. Dry Stout (O.G. 45-50)
- 50. Oatmeal / Sweet Stout (O.G. 40-55)
- 51. American IPA (O.G. 60-70)
- 52. Porter (O.G. 60-70)
- 53. Barley Wine (O.G. 90+)
- 54. Three Bottles of Beer:-  
IPA (O.G. 50-60)  
Dry Stout (O.G. 45-50)  
Barley Wine (O.G. 90+)
- 55. Beer to the set Recipe, Full mash (see back page)

**Section 5 – Beer Classes  
Competition by Individual NAWB Members  
and non-members of NAWB**

- 56. Bitter (O.G. 40–55)
- 57. Pale Lager (O.G. 40–50)
- 58. Strong Lager (O.G. 55–70)
- 59. American Pale Ale (O.G. 45-60)
- 60. English Strong Ale (O.G. 60-80)  
(2024 Fruit Beer) (O.G. to be as the base  
beer))
- 61. Saison (O.G. 50-65)

**Section 6 – Newcomers' Wine and Beer  
Classes and Photography Class**

**Competition by Individual Members of  
NAWB and non-members of NAWB, who  
have not won a 1<sup>st</sup>, 2<sup>nd</sup> or 3<sup>rd</sup> place at any  
NAWB Show. Entry is limited to TWO Shows.**

- 62. Table wine – Any Colour – Dry / Medium / Sweet (please specify)
- 63. Beer—to any style (please specify)

**OPEN TO ALL**

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

**Definitions and Entry Guidelines  
See Pages 6-8**

# 2022 Trophy Winners – Coventry

## NAWB Master Wine & Beer Trophies

### NAWB Master Trophy - Mr P Robinson

The member winning most points in sections 1 - 3a & 4. An award must be gained in each of sections 1a, 2, & classes 66-83

### Bournemouth Master Winemakers Cup - Mr P Robinson

Highest Points over Sections 1a, 2 & 3a

### Hill Cup - Mr K Martin

2nd Highest Points over Sections 1a, 2 & 3a

### Wilf Newsom Trophy - Mr R Baldwin

MASTER BREWER - Highest Points over Beer Classes 66-83

### Temple Tankard - Mr C Evans

2nd Highest Points over Beer Classes 66-83

### Lady Winemaker - Mrs E Robinson

Highest Points over Sections 1a, 2 and 3a awarded to a Lady Winemaker

## Circle Trophies

### Amateur Winemakers Shield - Ware Wine & Beer Circle

Member Circle with Most Points over Sections 1 - 3a, classes 66-83 & Circle Classes

### Nottingham Trophy - Peterborough Wine & Beer Circle

Member Circle with 2nd Highest Points over Sections 1 - 3a, classes 66-83 & Circle Classes

### Marconi Club Trophy - Peterborough Wine & Beer Circle

Member Circle with Best 3 Wines for Dinner

### NAWB Beer Trophy - Lincoln Wine & Beer-making Circle

Member Circle with Best 3 Bottles of Beer for dinner

### Sweet 'N' Dry Cup - Ware Wine & Beer Circle

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

## Federation Trophies

### Chempro Trophy - CCAWF

Federation with Best 3 Wines for Dinner

### The Associations of Federations Trophy - Beds & Herts Federation

Federation with Best 3 Bottles of Beer for dinner

## Judges Trophies

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

### Cedric Austin Cup - Mr P Robinson

Best in Judges Wine Class

### Sybil Hill Tankard - Mr K Martin

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 P Robinson

Highest Points in 18 Purpose Wine Classes

### Eric Malin Trophy - Mr R Fergus

Highest Points in 8 Table Wine Classes

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

### Audrey Newton Cup - Mr R Fergus

Best Rosé Table Wine - Medium Dry

### Doreen Barns Trophy - Mr P Robinson

Best Table Wine, White/Golden, Sweet

### Yorkshire Trophy - Mrs E Robinson

Best Sparkling Wine

### Ken Bilham Tastevin - Mr J Sanderson

Best Dry Red Table Wine

### Harold Beal Memorial Cup - Mr M Orbell

Best Dry White Table Wine

### B&B Gent Trophy - Mr M Orbell

Best Wine White / Golden Medium Dry

### Phoenix Trophy - Mr M Orbell

Best After Dinner Wine

### Roycroft Cup - Mrs J Jones

Best Aperitif Wine

### Turner Trophy - Mr J Sanderson

Best 3 Wines For Dinner

### Bastin Cup - Mr K Martin

Best 5 Wines for Dinner

## Section 1B - Fortified Wines

### Mendip Wine Circle Trophy - Mr C Jones

Best Liqueur

### Stagg Trophy - Mr M Orbell

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 K Martin

Highest Points in Fruit Wine Classes (excl Medley)

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

### Joy Dinnage Rose Bowl - Mr R Fergus

Best Elderberry Wine - Dry

### John Gorton Trophy - Mr P Robinson

Best Elderberry Wine - Sweet

### Atcherley Trophy - Mrs E Robinson

Best Blackberry Wine

### Hambleton Bard Trophy - Dr B Lamb

Best Fresh Grape Wine - Red

### Dutch Federation Trophy - Mr K Martin

Best Stoned Fruit Wine - Red

### Maurice Hughes Memorial Trophy - Mr K Martin

Best Fruit Wine, Red, excl classes 25-32 & grape concentrate

### Furness Trophy - Mr K Martin

Best Fruit Rosé

### George Lashbrook Trophy - Mr K Martin

Best Citrus Wine

## 2022 Trophy Winners – Coventry contd.

### **Andrews Cup - Mr P Robinson**

Best Gooseberry Wine

### **Ace of Clubs Shield - Mr K Martin**

Best Apple Wine

### **Heriff Trophy - Mr C Hill**

Best Fresh Grape Wine - White

### **South West Counties Trophy - Mr A Warburton**

Best Stoned Fruit Wine - White

### **Dewsbury Tray - Dr B Martin**

Best Fruit Wine, White, excl classes 37-46 & grape concentrate

### **Section 3A - Wine Classes**

#### **Tyneside Nationals Rose Bowl - Mr A Warburton**

Best Wine in Flower & Veg Classes

#### **Head Trophy - Dr B Lamb**

Best Fruit Wine, classes 49-52

#### **Rankin Trophy - Mr C Evans**

Best Dry Mead

#### **Timmins Trophy - Mr P Robinson**

Best Sweet Mead

#### **The Hampshire Wine Trophy - Mr A Warburton**

4 Bottle Fruit Wine Medley

### **Section 3B - Kit And Concentrate Classes**

#### **Boots Trophy - Mr C Hotham**

Highest Points over Kit Wine & Beer Classes

#### **Solvino Cup - Mr C Hotham**

Kit & Concentrate - Best Red Wine - Dry

#### **Hidalgo Trophy - Mrs P Pearce**

Kit & Concentrate - Best White Wine - Dry

#### **Loftus Trophy - Mr C Hotham**

Kit & Concentrate - Best Red Wine - Sweet

#### **Gordon Instone Cup - Mr C Hotham**

Kit & Concentrate - Best White Wine - Sweet

#### **Southern Vineyards Trophy - Dr B Martin**

Kit & Concentrate - Best Rosé Wine

### **Section 4 - Beer (NAWB Members Only)**

*Individual members of NAWB with multiple Beer Award*

*Cards can win the following:-*

#### **Brian Keer Trophy - Mr K Martin**

Most Awards in Beer Classes 66-83

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

#### **Witherden Trophy - Mr Q Palmer**

Best Pale Lager

#### **Southern Vineyards 1983 Trophy - Mr Q Palmer**

Best Strong Lager

#### **Muntona Trophy - Mr C Evans**

Best English IPA Beer

#### **Richard Edge Memorial Trophy - Mr C Tweed**

Best American IPA

#### **Brewmaster Club Trophy - Mr C Evans**

Best Wheat Beer

#### **E Pinfold Trophy - Mr C Hill**

Best Brown Ale

#### **Hardy Trophy - Dr C Pinnock**

Best Dry Stout

#### **Hywell Edwards Tankard - Mr A Eldret**

Best Oatmeal / Sweet Stout

#### **Cooper Shield - Mr P Robinson**

Best Strong Ale

#### **Bill Elks Trophy - Mr C Evans**

Best Porter

#### **Cordon Brew Cup - Mr R Price**

Best Barley Wine

#### **Old Bexley Trophy - Mr A Eldret**

Best Three Bottles of Beer

### **Section - Beer Classes**

#### **Tom Caxton Trophy - Mr M Davey**

Best Kit Beer - any style

#### **Morrison's Trophy - Mr A Eldret**

Best Dark Mild

#### **Charles Hill Tankard - Mr A Eldret**

Best Bitter

### **Special Recipe Classes**

#### **Judith Irwin Trophy - Mr P Robinson**

Members Wine Recipe

#### **Pulley Tankard - Mr R Baldwin**

Members Beer Recipe

### **Stewards**

#### **Gerry Sparrow Trophy - Mr A Warburton**

General Steward with Most Points in Show

### **Other Awards**

#### **Parrack Trophy - Mr C Hill**

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

#### **Young's Cup - Mr J Sanderson**

Most Points in Newcomers Classes

#### **News and Views Trophy - Mr R Baldwin**

Best Article Printed in News and Views

#### **Burbage Trophy - Mr D McArthur**

Best Photo - Wine / Beer Making Theme

## **Winners' Glasses**

All individual 1<sup>st</sup> place winners of Wine and Beer classes 1–63 and Photographic class 64 are awarded 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.

**Class 13 Members Recipe for 2023 National Show  
Dry White Table Wine—Chardonnay Style Supplied by Kevin Martin**

**Ingredients**

White Grape Concentrate	570ml		
Banana (flesh)	150g	Mango	250g
Peaches	150g	Guavas	150g
Sugar	450g	Tartaric Acid	11g
Oak granules	As Required to taste		
Nutrient	Pectolase		

Yeast: Gervin No. 2

**Method**

Build up the yeast starter to a volume of six pints in a gallon demi john by mixing boiled water with the white grape concentrate and sugar and leave for 24 hours to allow the fermentation to become active. Please try to use Gervin No: 2. When most of the sugar has been used mash the other fruits; treat with Campden tablet and Pectolase overnight.

Pulp ferment with the fermenting white grape concentrate for two hours. Strain back into a gallon demi john rinsing the pulp with cool boiled water to top up the demi john. Ferment to dryness, before following usual stabilization and racking processes.

Add oak to taste. This Chardonnay style should have an alcohol of about 13% and the acidity should be between 0.5% & 0.6%.

Recipe by Chilterns Masters taken from Bill Smith's book—Award Winning Wines.

**Class 55 Members Recipe for 2023 National Show  
Simond's Bitter (Bill Elks recipe, Durden Park) Supplied by Martin Thompson**

OG 1062

To make 1 gallon (4.5 litres):

2 lbs 10 oz (1190g) Pale Malt - 84%      8 oz (226g) Pale Amber Malt - 16%

0.75 oz (22g) Fuggles hops      0.16 oz (5g) Goldings hops in late boil.

0.1 oz (2 - 3g) dry hopping

Modern interpretations of this 1880's recipe suggests:

Mash grain for 3 hours at 150° F (66±1° C). Raise temperature to 170° F (77° C) for 30 minutes. Sparge with hot water at 180 - 185° F (82 - 85° C) to O.G. or required volume. Boil with Fuggles hops for 90 minutes and add the Goldings hops towards the end of the boil. Cool and ferment with a good quality ale yeast. Mature 3 months - 5 months.

**Class 13 Members Recipe for 2024 National Show  
Mixed Fruit light red table wine Supplied by Peter Robinson**

**Ingredients**

1 kg of mixed red frozen fruit – most supermarkets do a mixture of blackberries, strawberries, blackcurrants and redcurrants.

250 ml red grape concentrate or 2 litres of red grape juice (Waitrose do quite a good one if you can find it)

450 gm minced sultanas      600 gm sugar

Yeast nutrient      Pectic enzyme      Red wine yeast

**Method**

Wash sultanas in warm water and then mince. Place frozen fruit, minced sultanas and half the sugar in a bucket, cover with 2 litres of boiling water and crush the fruit.

When cool, add nutrient, pectic enzyme and yeast and ferment on the pulp for 2-3 days. Strain and press fruit lightly. Add grape concentrate or juice and the remaining sugar and place in a demijohn, topping up with water if grape concentrate has been used. It is best to leave a bit of space until the fermentation has died down. Then top up the demijohn with water and ferment to dryness before following usual stabilization and racking processes.

**Class 55 Members Recipe for 2024 National Show  
Baltic Porter Supplied by Richard Baldwin**

With kind permission of Phill Turner of County Beermakers

OG 1077      FG 1020      ABV 8%      IBU 40      colour ebc 60

To make 20 litres:

Mash temperature 67°C

<b>Grain</b>	<b>Quantity</b>	<b>EBC</b>	<b>%</b>
Maris Otter pale malt	3870g	3	59
Munich 2 malt	1400g	120	21
Carafa 2	370g	900	5.5
Brown Malt	350g	120	5.5
Cara Munich	340g	160	5
Melanoidin malt	250g	70	4

Boil time 90 minutes

**Hops**      Perle 50g alpha acid 8% for 90 minutes

**Yeast**      White Labs WLP830 German Lager Yeast

Start at 9°C and allow to rise gently. Cold condition beer for 3 to 4 weeks before bottling.

This beer improves markedly with age.

## **NAWB Committee Members**

### **Chairman & News & Views Editor**

Charles Hill NGWBJ  
E Mail: [chairman@nawb.org.uk](mailto:chairman@nawb.org.uk)

### **Vice Chairman & Fundraising Officer**

Pauline Pearce NGWBJ

### **General Secretary**

Richard Baldwin NGWBJ  
Email: [hvqfmrn@nawb.org.uk](mailto:hvqfmrn@nawb.org.uk)

### **Treasurer, Insurance, Membership & Recruiting Officer**

Peter Robinson NGWBJ  
Email: [hivynvn@nawb.org.uk](mailto:hivynvn@nawb.org.uk)

### **Show Manager**

Chris Jones

### **Show Liaison Officer**

Lesley Cooper NGWBJ  
Email: [slo@nawb.org.uk](mailto:slo@nawb.org.uk)

### **Entries, Awards, Schedule Secretary**

Elaine Robinson NGWBJ  
E Mail: [cseaws@nawb.org.uk](mailto:cseaws@nawb.org.uk)

### **Convenor of Judges**

Dave Pulley NGWBJ  
E Mail: [wilxtwq@nawb.org.uk](mailto:wilxtwq@nawb.org.uk)

### **Chief Steward**

Kevin Martin NGWBJ

### **Trade Liaison & Supplies Officer**

Colin Hotham NGWBJ  
E mail: [supplies@nawb.org.uk](mailto:supplies@nawb.org.uk)

### **Trophies Secretary**

Rob Price

### **Fundraising**

Audrey Drinkwater NGWBJ

### **Web Site**

Chris Pinnock

### **Guild of Judges Representative**

Richard Baldwin NGWBJ