

**President**  
*Rowland Robson*

**Vice President**  
*Peter Robinson NGWBJ*



# **COVENTRY**

## **2024**

**64th**

***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  
19<sup>th</sup>/20<sup>th</sup>/21<sup>st</sup> April 2024***

# Programme

## Friday 19<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 20<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>

## Sunday 21<sup>st</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

**\*\*\*\* TOMBOLA \*\*\*\***

The Tombola will not be running at the 2024 show

**\*\*\*\* RAFFLE \*\*\***

Raffles will run on Friday and Saturday evenings. Please contact the Fundraising Officer if you wish to make a donation

# 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 £15 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 £20 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 Note:** Food choices **MUST** be sent to the **Show Liaison Officer** by **2 March 2024**. 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 indicate on their entry form by APRIL 3RD.**

## **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 2024

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 at the 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 **23 February 2024** quoting NATI180424.

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:*

# 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 after-taste. 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. Often commercially described as off-dry, The wine should have a sweetness that is easily recognisable, but does not persist on the palate. Alcohol should be between 8.5% and 13% and acidity between 0.55% and 0.90%.

**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 MEDIUM DRY:** Often commercially described as off-dry, the wine should have a sweetness which is clearly recognisable, but does not persist on the palate. 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%.

**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.

- 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%)

## Competition Guidelines Continued

**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 bready/grainy flavor, with coriander and orange peel. Hop bitterness, flavour and aroma should be low, with a soft finish on the palate.

**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 bead 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.

## Competition Guidelines Continued

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

**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:**

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.**

2025: **GUEST BEER: Helles Bock:** OG 1.063 -1.072; ABV 6-7.5%; IBU 20-27; Colour 23-35 EBC

A strong, malty German lager with a nicely attenuated finish that enhances drinkability.

Deep gold to light amber in color with good clarity. Large, creamy, persistent, white head.

Sweet malt aroma but a clean fermentation profile. Very low hop aroma.

Moderately strong grainy-sweet, doughy, bready, or lightly toasty malt flavour dominates.

Moderate hop bitterness. Well-attenuated, not cloying, with a moderately-dry finish that may taste of both malt and hops. Medium-bodied. Moderate to moderately-high carbonation. Smooth and clean with no harshness or astringency.



# 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 3rd April**. 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. If judging a class that they have entered, they find, after removing cover-up slips of non-prize-winning exhibits, that they have a wine/beer brought forward for finalisation, they should ask the Convenor or another judge to finalise. The second judge must NOT have an entry in the finalisation of the class.
- 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

Most class winners receive a trophy. Where a class does not have a trophy the class winner enters a judge off with other class winners to win a trophy.

These winners are shown at the end of the Show Schedule.

For classes marked ‘\*’, please cross out in BLACK INK the style that does not apply to your wine on the label.

## Section 1a—Wine to Style (Competition for Individual NAWB Members only)

1	Aperitif, Dry Sherry Type	Judge off A	Colin Hotham
2	Aperitif, Dry Citrus or Vermouth (*)	Judge off A	Chris Jones
3	Aperitif, Medium to sweet (*)	Judge off A	Kevin Martin
4	Table Wine, Red Dry	Ken Bilham Tastevin	Kevin Martin
5	Table Wine, Rosé Medium Dry	Audrey Newton Cup	Charles Hill
6	Table Wine, White to Golden Dry	Harold Beal Memorial Cup	Mick Orbell
7	Table Wine, White to Golden Medium Dry	B & B Gent Trophy	Bruce Martin
8	Table Wine, White to Golden Sweet	Doreen Barnes Trophy	Kevin Martin
9	After Dinner Wine, Red Sweet	Phoenix Trophy	Elaine Robinson
10	After Dinner Wine, White to Brown Sweet	Bastin Cup	Mick Orbell
11	Three Bottles of Wine for a Dinner a) Table Wine White to Golden Dry b) Table Wine Red Dry c) After Dinner Wine Any Colour Sweet	Turner Trophy	Charles Hill
12	Sparkling Wine—Dry/Medium Dry (*)	Yorkshire Trophy	Peter Robinson
13	Wine to set recipe (see page 13)	Judith Irwin Trophy	Jon Sanderson

## Section 1b—Wine to Style (Competition for Individual NAWB Members only)

14	Fortified Wine Sweet—Sherry or Madeira Wine (*)	Judge Off B	Kevin Martin
15	Fortified Wine Sweet—Red Port Style	Judge Off B	Jackie Jones
16	Liqueur—Fruit Base	Judge Off C	Chris Jones
17	Liqueur—Herb/Spice/Chocolate/Coffee Base(*)	Judge Off C	Quentin Palmer

## Section 2—Fruit Wines from Specified Ingredients (Competition for Individual NAWB Members only)

18	Elderberry Base Red Dry	Joy Dinnage Rose Bowl	Kevin Martin
19	Elderberry Base Red Sweet	John Gorton Trophy	Elaine Robinson
20	Blackberry Base Red Dry	Atcherley Trophy	Robert Gould
21	Blackberry Base Red Sweet	Maurice Hughes Trophy	Chris Jones
22	Stone Fruit Red Dry	Rankin Trophy	Bruce Martin
23	Stone Fruit Red Sweet	Dutch Federation Trophy	Kevin Martin
24	Fresh Grape Red Dry/Sweet(*) (NO concentrate)	Hambleton Bard Trophy	S Keikhosravi
25	Fresh Grape White Dry/Sweet(*) (NO concentrate)	Heriff Trophy	Charles Hill
26	Citrus Fruit Base Sweet	George Lashbrook Trophy	Kevin Martin
27	Gooseberry Base Dry	Andrews Cup	Charles Hill

28	Apple Base Dry	Ace of Clubs Shield	Kevin Martin
29	Stoned Fruit White Dry	South West Counties Trophy	Jon Sanderson
30	Stoned Fruit White Sweet	Gordon Instone Cup	Kevin Martin

### Section 3a—Wine Classes (Open to all competitors)

31	Fruit Wine Red Dry	Judge Off D	Kevin Martin
32	Fruit Wine Red Sweet	Judge Off D	Rowland Robson
33	Fruit Wine White Dry	Judge Off E	Andrew Root
34	Fruit Wine White Sweet	Judge Off E	Charles Hill
35	Fruit Wine Rose Dry	Furness Trophy	Robert Fergus
36	Fruit Wine Rose Medium Sweet	Dewsbury Tray	Peter Robinson
37	Mead (incl variants) Dry/Sweet (*)	Timmins Trophy	Peter Robinson
38	Flower Wine Medium Dry	Tyneside National Rose Bowl	Chris Teal
39	Vegetable, Leaf, Grain Wine, any colour Dry/Sweet (*)	Loftus Trophy	Peter Robinson
40	Four Bottle Fruit Medley	Hampshire Wine Trophy	Andy Warburton

A) Red Fruit Dry; B) Red Fruit Sweet;  
B) C) White Fruit Dry; D) White Fruit Sweet

In this class, the emphasis is on fruitiness. Exhibitors must specify on the label the main ingredient of each wine.

### Section 3b—Kit Wine & Concentrate Classes (Open to all competitors)

41	Red Wine Dry	Solvino Cup	Charles Hill
42	White Wine Dry	Hidalgo Trophy	Bruce Martin
43	Rose Medium Dry	Southern Vineyards Trophy	Chris Teal

### Section 4—Beer Classes (Competition by Individual NAWB members only)

44	Dark Mild	(OG 35-42)	Morrison's Trophy	Dave Gilbert
45	Belgian Golden Strong Ale	(OG 70-90)	Cooper Shield	Richard Baldwin
46	English IPA	(OG 50-60)	Muntona Trophy	Robert Price
47	Wheat Beer	(OG 45-55)	Brewmaster Club Trophy	Charles Hill
48	Brown Ale—London	(OG 35-40)	E Pinfold Trophy	Richard Baldwin
	Newcastle	(OG 45-50)		
	Belgian Dubbel	(OG 70-80)		
49	Dry Stout	(OG 45-50)	Hardy Trophy	Mike Davey
50	Oatmeal/Sweet Stout	(OG 40-55)	Hywell Edwards Tankard	Chris Evans
51	American IPA	(OG 60-70)	Richard Edge Memorial	Rod Carroll
52	Porter	(OG 60-70)	Bill Elks Trophy	Kevin Martin
53	Barley Wine	(OG 90+)	Cordon Brew Cup	Geoff Fryer
54	Three bottles Beer		Old Bexley Trophy	Rod Carroll
	A) IPA	(OG 50-60)		
	B) Dry Stout	(OG 45-50)		
	C) Barley Wine	(OG 90+)		
55	Full mash beer to set recipe	(see page 13)	Pulley Tankard	Richard Baldwin

## Section 5—Beer Classes (Open to all competitors)

56	Bitter	(OG 40-55)	Charles Hill Trophy	Robert Price
57	Pale Lager	(OG 40-50)	Witherden Trophy	Chris Evans
58	Strong Lager	(OG 55-70)	Southern Vineyards 1983	Quentin Palmer
59	American Pale Ale	(OG 45-60)	Tom Caxton Trophy	James Smith
60	Guest Beer—Fruit Beer	(OG as appropriate)		Charles Hill (2023 winner)
	Exhibitor must state base beer and fruit on the bottle label (eg plum porter)			
61	Saison	(OG 50-65)	NAWB Beer Trophy	Charles Hill

## Section 6—Newcomers Classes & Photography Class (Photography Open to all competitors) Newcomers Classes open to all who have not won a 1st to 3rd place at any NAWB Show

62	Newcomers Table Wine, Any Colour		Youngs Cup	Laura Edson
63	Newcomers Beer, Any Style			Calum Bennett
64	Single Photo depicting a wine or beer making theme, max size 7"x5" mounted on card (No collages or mixes)		Burbage Trophy	Quentin Palmer

### JUDGE OFF WINNERS

Judge Off A	Best Aperitif (Classes 1-3)	Roycroft Cup	Colin Hotham
Judge Off B	Best Fortified Wine (Classes 14 & 15)	Stagg Trophy	Jackie Jones
Judge Off C	Best Liqueur (Classes 16 & 17)	Mendip Trophy	Chris Jones
Judge Off D	Best Red Fruit Wine (Classes 31 & 32)	Head Trophy	Kevin Martin
Judge Off E	Best White Fruit Wine (Classes 31 & 32)	Marconi Guild Trophy	Andrew Root

### MAJOR TROPHY WINNERS 2023

News & Views Trophy	Best article in News & Views	Richard Baldwin
Gerry Sparrow Trophy	General Steward Most Points in Show	Rod Carroll
Brian Keer Trophy	Most Awards in Beer classes 44-61	Charles Hill
Shaw Porter Cup	Highest Points in Fruit Classes (excl Medley)	Kevin Martin
Vina Trophy	Highest Points in 12 Purpose Wine Classes	Kevin Martin
Parrack Trophy	Most Awards in Wine Classes—Sections 1a, 1b, 2 & Mead, Flower & Vegetable Classes	Elaine Robinson
Nottingham Trophy	Member circle with 2nd Highest Points over Sections 1-3a, classes 44-61	Peterborough Wine & Beer Circle
Temple Tankard	2nd Highest Points over Beer classes 44-61	Chris Evans
Hill Cup	2nd Highest Points over Sections 1a, 2 & 3	Charles Hill
Amateur Winemakers Shield	Member circle with Highest Points over Sections 1-3a, classes 44-61	Ware Wine & Beer Circle
Wilf Newsom Trophy	Master Brewer—Highest Points over Beer classes 44-61	Richard Baldwin
Bournemouth Master Winemakers Cup	Highest Points over Sections 1a, 2 & 3	Kevin Martin
NAWB Master Trophy	Most points in sections 1-3a & 4	Kevin Martin

**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

Grain	Quantity	EBC	%
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.

**Class 13 Members Recipe for 2025 National Show  
Port Style wine (courtesy of Gerry Fowles) Supplied by Jon Sanderson**

**Ingredients**

1000gm red grape concentrate                  1000gm Pears                  110gm Bananas (flesh)

550 gm granulated sugar                  450gm sugar (for sweetening)                  10gm oak granules

Gervin Yeast No 3                                  nutrient

**Method**

Mix grape concentrate with 2.25 litres of water, add yeast and nutrient and ferment for 3-4 days. Wash the pears, core and chop into small pieces (leaving the skins on). Place in a bucket with sliced banana, cover with water (maximum 1.25 litres) and add Campden tablet. Leave for 24 hours, and then add grape concentrate solution, 550 grams of sugar, oak granules and pectolytic enzyme. Ferment for 4-5 days, strain off the fruit and complete fermentation in a demijohn. Once fermentation is complete, rack, and stabilize with Campden tablet and potassium sorbate. Add remaining sugar to sweeten. Allow to mature for at least 3 months. Taste for sweetness and add more sugar if necessary.

**Class 55 Members Recipe for 2025 National Show  
Old Ale Supplied by Richard Baldwin  
From Durden Park Book "Old British Beers and How to Brew Them" 2003 edition  
Recipe 41 London XXX Old Ale (1868) "Practical Brewings" G.S. Amsink**

OG 1.086

High gravity, high hop beers on long maturation become Old Ales. The reduction in hop bitterness and integration of grain and hop flavours produces luscious beers.

To make 1 gallon (4.5 litres) (Rounded metric equivalents)

2lb(900g) Pale Malt and 2lb(900g) of Lager Malt.

1¼ oz (35.5g) Fuggles, 0.6 oz(17g) Goldings + 1/10 (3g)oz dry hop.

Mature for 12 months

Usual methods for a higher gravity beer and probably good practice to hydrate dried yeast first using double normal quantity adding more at bottling.

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