

SHOW SCHEDULE

SECTION 1

PURPOSE WINES - MEMBERS

1. Aperitif - Dry - Sherry Type
2. Aperitif - Dry - Vermouth Type
3. Aperitif - Dry - Citrus and Other Types.
4. Aperitif - Sweet - Excluding Vermouth Type
5. Aperitif - 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 / Golden - Dry
(Excluding Fresh Grape or Concentrate)
10. Table Wine - White / Golden - Dry
(Fresh Grape or Concentrate)
11. Table Wine - White / Golden - Med.Dry
(Excluding Fresh Grape or Concentrate)
12. Table Wine - White / Golden - Med Dry
(Fresh Grape or Concentrate)
13. Table Wine - White / 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 Wine - White / Golden - Dry
Table Wine - Red - Dry
After Dinner Wine - Any Colour - Sweet
17. Five bottles of wine for a dinner
Aperitif -Dry - Sherry type
Table Wine - White / Golden - Dry
Table Wine - Red - Dry
Table Wine - White / Golden - Sweet
After Dinner Wine - Any Colour - Sweet
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 - 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- Any Colour
27. Vegetable, Leaf or Grain - Med / Sweet - Any Colour

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

SECTION 2 - CONTINUED

Fruit Wine - White / 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 / 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 *To Sweet**

52. Fruit Wine Medley - Any 5 from 8 - (See Rule 15)

Apple base, Citrus base,

Gooseberry base, Stoned White Fruit Base,

Elderberry base, Blackberry base,

Bilberry base, Stoned Red Fruit Base

(Wines can be Dry through to Sweet)

SECTION 3

FORTIFIED WINE - MEMBERS

53. Sherry Type - Dry

54. Sherry Type - Sweet 2D

55. Madeira Type- Sweet

56. Port Type (Red)

57. Liqueur - Citrus Base (2000 Show - Any White fruit)

SECTION 4

BEER - MEMBERS

58. Light Lager

59. Heavy lager

60. IPA

61. Light Ale

62. Brown Ale - London type

63. Brown Ale - Newcastle type

64. Dry Stout

65. Sweet Stout

66. Strong Ale

67. Porter

68. Barley Wine

69. Three Bottles Beer

IPA,

Dry stout

Barley Wine

SECTION 5

MEMBERS - WINE & BEER RECIPE S

Wine

70. **PARSNIP SWEET** - See recipe back page
The Winner will be asked to provide the recipe for the year 2001 Show for inclusion in the 2000 Schedule

Beer

71. **PHILL'S DUNKEL** - See recipe back page
The winner of this class will be asked to provide the recipe for 2000 Show for inclusion in the 2000 Schedule

SECTION 5 MEMBERS - COOKERY

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

72. **Pate Dish - See recipe Back Page** - The winner will be asked to supply a recipe for the 2000 Show for inclusion in the 2000 Schedule
73. **Cake - See recipe Back Page** - The winner will be asked to supply a recipe for the 2000 Show for inclusion in the 2000 Schedule
74. **A cold savoury dish** for up to two persons with the appropriate bottle of wine (recipe of dish must be given).
75. **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

76. **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.
77. **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

78. Photograph. Depicting circle activities.
Max size to 6"x4" mounted on a suitable card.

SECTION 6 JUDGES' CLASS

(Only Members of both NGWBJ & NAWB are eligible)

Wine

79. Fruit Wine - White - Sweet
(2000 Show - Aperitif - Sherry Style)

Beer

80. Sweet Stout - (2000 Show - Light Lager)

SECTION 7 KIT & CONCENTRATE (SEE RULE14) MEMBERS

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

81. Red - Dry
82. White - Dry
83. Red - Sweet
84. White - Sweet
85. Rose - Medium Dry
86. Lager ½ ℥.
87. Bitter
88. Dry Stout

SECTION 8 CIRCLE & INVITED ORGANISATIONS

89. Table Wine - Red - Dry
90. Table Wine - White / Golden - Dry
91. After-Dinner Wine - Red
92. After-Dinner Wine - White / Brown.
93. Three bottles of Wine for a Dinner
Table White or Golden - Dry,
Table Red - Dry,
After Dinner Wine - Sweet.
94. IPA
95. Dry Stout
96. Heavy Lager
97. Barley Wine
98. Three bottle of Beer for a Dinner
IPA,
Dry Stout,
Barley Wine

SECTION 9 FEDERATION CLASSES

99. Three bottles of Wine for a Dinner
Table White / Golden - Dry,
Table Red Dry,
After Dinner Wine - Any Colour - Sweet
100. Three bottles of Beer
IPA,
Dry Stout,
Barley Wine

SECTION 10 OPEN CLASSES

Open to NAWB members and Non Members

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).

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