

SHOW SCHEDULE - WINES

1998

SECTION 1 - PURPOSE WINES CLASSES - MEMBERS

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

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

SECTION 2 - WINES BY INGREDIENT CLASSES - MEMBERS

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

SECTION 3 - FORTIFIED WINE CLASSES

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

SECTION 5 - MEMBERS RECIPE CLASSES - WINE

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

JUDGES' CLASS - WINE (Only Members of both NGWBJ & NAWB are eligible)

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

CIRCLE & INVITED ORGANISATIONS CLASSES - WINE

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

FEDERATION CLASS - WINE

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

KIT & CONCENTRATE WINES - (SEE RULE12)

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

Kit Wines including concentrates

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

SECTION 5 - BEER CLASSES - MEMBERS

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

IPA, DRY STOUT, BARLEY WINE (1/2 PINT)

SECTION 5 - MEMBERS RECIPE CLASS

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

CIRCLE & INVITED ORGANISATIONS CLASSES - BEER

84. One pint Indian Pale Ale	85. One pint Dry Stout	86. One pint Heavy Lager
87. Three bottle of Beer for a Dinner		

IPA, DRY STOUT, BARLEY WINE (1/2 PINT)

FEDERATION CLASS - BEER

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

JUDGES' CLASS - BEER

(Only Members of both NGWBJ & NAWB are eligible)

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

KIT BEERS (SEE RULE12) - MEMBERS

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

Kit Beer		
90. Lager	91. Bitter	92. Dry Stout

SECTION 5. SUPPORT CLASSES

COOKERY

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

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

OTTLE LABEL

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

CIRCLE ACTIVITIES

99. Photograph. Depicting circle activities.

SECTION 6. OPEN CLASSES

Open to NAWB members and Non Members

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

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

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