

President
Bernard Lamb NGWBJ

Vice President
To Be Appointed



National Association of Wine and Beer Makers

67th Annual National Show 2027

The Royal Court Hotel,
Tamworth Road, Coventry CV7 8JG
(sat nav use CV6 2EJ)

Friday 16th to Sunday 18th of April, 2027

National Association of Wine and Beer Makers

Annual National Show 2027

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NAWB Committee Members - see www.nawb.org.uk/who-we-are for list of committee members

Show Liaison Officer – Lesley Cooper email – slo@nawb.org.uk

Entries and Awards Secretary – Elaine Robinson email – cseaws@nawb.org.uk

Convenor of Judges – Pauline Pearce – email – wilxtwq@nawb.org.uk

Closing Dates

Hotel Booking – 19 February 2027

Menu Choices – 5 March 2027

Entries – 30 March 2027

Programme

Friday 16th April

10.00am	Advance party commence setting up
1.30pm – 5.00pm	Bottle Reception, Windsor 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.

Saturday 17th April

8.00am – 8.30am	Exceptional late entries taken by prior arrangement
8.45am	Judges briefing and Stewards briefing in the Windsor Suite.
9.15am – 1pm	Judging Commences. (Judges and Stewards only; Judges and Stewards <u>must</u> vacate the show hall on completion of their judging)
2.00pm – 2.45pm	Collection of bottles from the show area
3.00pm – 4.00pm	Commercial wine tasting in the Windsor Suite
4.00pm – 4.45pm	Presentation of Trophies in the Windsor Suite (excl. Major Trophies). The Windsor Suite <u>must</u> be clear by 5pm.
7.15pm – Late	Dinner Dance in the Windsor Suite. (Please be seated by 7.15pm for dinner. 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).
9.30pm approx.	Presentation of Major Trophies.

Note – No commercial drinks of any sort to be brought into the Bar, Restaurant, Show and Social Rooms (unless purchased from the Bar). 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.

Sunday 18th April

10.00am	Annual General Meeting – Windsor Suite
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Annual General Meeting - Should a vote be necessary, then Members and Delegates attending this meeting should obtain a voting slip from the Membership Secretary. 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 the 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; it is always good to have new committee members and ideas. 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 31st January).

**** TOMBOLA ****

The Tombola will not be running at the 2027 show

**** RAFFLE ****

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

Stewarding

The Members of the Executive Committee alone could not stage the Annual National Show.

They are greatly dependent upon the commitment of volunteers, 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).

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.

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.

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

All attendees will receive an ISO-Wine Glass.

Accommodation

This year the show and accommodation, will be at the:

- [Royal Court Hotel, Tamworth Road, Coventry, CV7 8JG](#) (sat nav CV6 2EJ)

The hotel, is a Britannia group hotel, which provides 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) is as follows:

- Single room—£180
- Double room—£280

Included in the rate is access to Spindles Leisure Centre. The Friday evening meal will be in the Carvery Restaurant; seating time to be booked upon arrival.

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

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

50 rooms have been pre-booked by NAWB; Please send the Hotel booking form (see www.nawb.org.uk for booking form) to -

elka.akram@theelitevenueselection.co.uk or stacey.bosworth@theelitevenueselection.co.uk

with a copy to the Show Liaison Officer, before 19 February 2027 quoting NATI17042027.

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.

Show Schedule

Wine Classes

(for class definitions, see page 11 and <https://nawb.org.uk/wp-content/uploads/2025/07/winedefinitions.pdf>)*

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

Class no	Class Name	Trophy Name	2026 Winners
1	Aperitif, Dry Sherry Type	Judge Off A	Colin Hotham
2*	Aperitif, Dry, Citrus or Vermouth	Judge Off A	Bruce Chadfield
3*	Aperitif, Medium / Sweet	Judge Off A	Kevin Martin
4	Table Wine, Red Dry	Ken Bilham Tastevin	Charles Hill
5	Table Wine, Rosé Medium Dry	Audrey Newton Cup	Robert Fergus
6	Table Wine, White to Golden Dry	Harold Beal Cup	Robert Fergus
7	Table Wine, White to Golden Medium Dry	B&B Gent Trophy	Quentin Palmer
8	Table Wine, White to Golden Sweet	Doreen Barnes Trophy	Peter Robinson
9	After Dinner Wine, Red Sweet	Phoenix Trophy	Elaine Robinson
10	After Dinner Wine, White to Brown Sweet	Bastin Cup	Chris Jones
11	Three Bottles of Wine for a Dinner	Turner Trophy	Kelly Smith

a) Table Wine White to Golden Dry

b) Table Wine Red Dry

c) After Dinner Wine Any Colour Sweet

12*	Sparkling Wine—Dry/Medium Dry	Yorkshire Trophy	Peter Robinson
13	Wine to Set Recipe	Judith Irwin Trophy	Chris Jones

(See page 10 and <https://nawb.org.uk/2026/08/03/set-recipe-2027-anjou-style-medium-dry-rose-wine/>)

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

14*	Fortified Wine Sweet—Sherry or Madeira Wine	Judge Off B	Elaine Robinson
15	Fortified Wine Sweet—Red Port Style	Judge Off B	Elaine Robinson
16	Liqueur—Fruit Base	Judge Off C	Kevin Martin
17*	Liqueur—Herb/Spice/Chocolate/Coffee Base	Judge Off C	Brenda Hotham

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

18	Elderberry Base Red Dry	Joy Dinnage Rose Bowl	Andy Warburton
19	Elderberry Base Red Social	John Gorton Trophy	Andrew Root
20	Blackberry Base Red Dry	Atcherley Trophy	Kelly Smith
21	Blackberry Base Red Social	Maurice Hughes Trophy	Chris Jones
22	Stone Fruit Red Dry	Rankin Trophy	Andy Warburton
23	Stone Fruit Red Social	Dutch Federation Trophy	Chris Jones

24*	Fresh Grape Red Dry/Sweet (NO concentrate)	Hambleton Bard Trophy	Kevin Martin
25*	Fresh Grape White Dry/Sweet (NO concentrate)	Heriff Trophy	Kevin Martin
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	Elaine Robinson
29	Stoned Fruit White Dry	SW Counties Trophy	Kelly Smith
30	Stoned Fruit White Social	Holly Bank Trophy	Charles Hill

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

31	Fruit Wine Red Dry	Judge Off D	Bruce Fairlie
32	Fruit Wine Red Sweet	Judge Off D	Rowland Robson
33	Fruit Wine White Dry	Judge Off E	Quentin Palmer
34	Fruit Wine White Sweet	Judge Off E	Bruce Chadfield
35	Fruit Wine Rose Dry	Furness Trophy	Elaine Robinson
36	Fruit Wine Rose Medium Sweet	Dewsbury Tray	Andy Warburton
37*	Mead (including variants) Dry/Sweet	Timmins Trophy	Peter Robinson
38	Flower Wine Medium Dry	Tyneside Nationals Rose Bowl	Bruce Chadfield
39*	Vegetable, Leaf, Grain Wine, any colour Dry/Sweet	Loftus Trophy	Kevin Martin
40*	Country Wine White, dry/sweet	Judge Off F	Mick Orbell
41*	Country Wine Red, dry/sweet	Judge Off F	Elaine Robinson
42*	Four Bottle Fruit Medley	Hampshire Wine Trophy	Charles Hill

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

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

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

43	Red Wine Dry	Solvino Cup	Chris Teal
44	White Wine Dry	Hidalgo Trophy	Linda Spinks
45	Rose Medium Dry	Southern Vineyards Trophy	Neil Caney

Beer Classes

(for class definitions, see page 12 and <https://nawb.org.uk/wp-content/uploads/2025/09/NAWB-Beer-Definitions.pdf> and <https://nawb.org.uk/wp-content/uploads/2025/09/NAWB-Beer-Judging-Definitions.pdf> for a more detailed description of the beer definitions)

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

46	Three bottles Beer		Old Bexley Trophy	Kevin Martin
	A) English IPA	(OG 50-60)		
	B) Dry Stout / Irish Stout	(OG 36-50)		
	C) Barley Wine #	(OG 90+)		

47	Beer to set recipe	Pulley Tankard	Chris Evans
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(See page 10 and <https://nawb.org.uk/2026/08/03/set-recipe-2027-arcener-dutch-stout/>)

Section 5—Beer Classes (Open to all competitors)

48	English IPA	(OG 50-60)	Muntona Trophy	Chris Evans
49	Wheat Beer	(OG 44-57)	Brewmaster Club Trophy	Peter Robinson
50*	Brown Ale - American Brown American Amber American Porter	(OG 45-60) (OG 45-60) (OG 50-70)	E Pinfold Trophy	Richard Baldwin
51	Dry Stout / Irish Stout	(OG 36-50)	Hardy Trophy	Mike Davey
52*	Foreign Extra Stout # Imperial Stout #	(OG 56-75) (OG 75-115)	Hywell Edwards Tankard	Chris Evans
53	American IPA	(OG 60-70)	Richard Edge Memorial Trophy	Chris Evans
54*	Porter - London Baltic	(OG 60-70) (OG 60-90)	Bill Elks Trophy	Mike Davey
55	Barley Wine #	(OG 90+)	Cordon Brew Trophy	Kevin Martin
56*	Belgian - Golden Strong # Trippel #	(OG 70-90) (OG 75-85)	Cooper Shield	Mick Harrison
57*	Belgian – Dubbel # Quad #	(OG 70-90) (OG 75-110)	Morrison's Trophy	Richard Baldwin
58*	Pale Ale / Bitter	(OG 40-50)	Charles Hill Tankard	Richard Baldwin
59*	Pale / Light Lager	(OG 45-55)	Witherden Trophy	Richard Baldwin
60	Strong Lager	(OG 60-75)	Southern Vineyards 1983 Trophy	Chris Evans
61	American Pale Ale	(OG 45-60)	Tom Caxton Trophy	Richard Baldwin
62*	Speciality IPA - Black Hazy Double	(OG 50-85) (OG 60-85) (OG 65-85)		Kevin Martin
63	Saison	(OG 50-65)	NAWB Beer Trophy	Mick Harrison

Photography Class

Section 6

64	Single Photo depicting wine or beer making	Burbage Trophy	Carol Evans
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See the Labelling Instructions that are sent with Bottle Labels for rules regarding classes marked with '*'.

See Rule 5d for rule regarding beer classes marked with '#'.

Trophies

JUDGE OFF WINNERS - 2025

Judge Off A	Best Aperitif (Classes 1-3)	Roycroft Cup	Kevin Martin
Judge Off B	Best Fortified Wine (Classes 14 & 15)	Stagg Trophy	Elaine Robinson
Judge Off C	Best Liqueur (Classes 16 & 17)	Mendip Trophy	Brenda Hotham
Judge Off D	Best Red Fruit Wine (Classes 31 & 32)	Head Trophy	Rowland Robson
Judge Off E	Best White Fruit Wine (Classes 33 & 34)	Marconi Guild Trophy	Bruce Chadfield
Judge Off F	Best Country Wine (Classes 40 & 41)	Young's Trophy	Mick Orbell

MAJOR TROPHY WINNERS - 2026

News & Views Trophy	Best article in News & Views	Bernard Lamb
Gerry Sparrow Trophy	General Steward Most Points in Show	Andy Warburton
Boots Trophy	Highest Points in Kit Classes	Charles Hill
Sweet 'N' Dry Cup	Highest Points Sections 3 & 5	Ware Wine & Beer Circle
Eric Malin Trophy	Highest Points in 5 Table wine classes	Robert Fergus
Brian Keer Trophy	Most Awards in Beer classes 44-61	Peter Robinson
Shaw Porter Cup	Highest Points in Fruit Classes (excl Medley)	Kevin Martin
Vina Trophy	Highest Points in 12 Purpose Wine Classes	Elaine Robinson
Parrack Trophy	Most Awards in Wine Classes—Sections 1a, 1b, 2 & Mead, Flower & Vegetable Classes	Peter Robinson
Nottingham Trophy	Member circle with 2nd Highest Points over Sections 1-3a, classes 44-61	Leicestershire Wine & Beermakers Circle
Temple Tankard	2nd Highest Points over Beer classes 44-61	Chris Evans
Hill Cup	2nd Highest Points over Sections 1a, 2 & 3	Elaine Robinson
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	Charles Hill
NAWB Master Trophy	Most points in sections 1-3a & 4	Kevin Martin

Members Recipes

(see wine recipe - <https://nawb.org.uk/2026/08/03/set-recipe-2027-anjou-style-medium-dry-rose-wine/>)

Class 13 Members Recipe for 2027 National Show

ANJOU STYLE MEDIUM DRY ROSE WINE

Supplied by Peter Robinson (Based on a recipe from Bill Smith's 'Award Winning Wines')

Ingredients

2 litres Apple Juice (not from concentrate)	500ml Welch's Purple grape juice
1 litre Cranberry Juice	750 gm Sugar
½ tsp Tartaric or citric acid	Bentonite (optional)
Pectolase	Yeast nutrient
Yeast	

Method

Dissolve the sugar and acid in 500 ml of boiling water and when cool, mix with apple juice and grape juice in a demijohn and then add pectolase, nutrient and yeast. If required, add hydrated bentonite a couple of days later. When fermentation has quietened down add the cranberry juice, top up with water and ferment to dryness, before treating with sulphite and racking as usual. To sweeten to gravity of 1000 either add xylitol or similar at rate of 15-20 gm per bottle. Alternatively sweeten with sugar using sulphite and potassium sorbate to inhibit further fermentation, or add sugar just before showing.

Class 13 Members Recipe for 2028 National Show

Banana Wine Supplied by Chris Jones

Ingredients:

3.25 quarts water	3lbs sugar
4.5lbs fresh bananas	2tsp acid blend
1/8 th tsp tannin	1 tsp yeast nutrient
1 Campden tablet	½ tsp pectic enzyme
1 packet Champagne yeast	

Method:

Put water and sugar in a saucepan and bring to the boil. Peel and slice the bananas, rinse in cool water and drain. Put fruit in a nylon bag and place in the primary fermenter (bucket). Mash bananas with clean hands or a potato masher. Pour hot sugar water over the mashed bananas. Add acid, tannin, and yeast nutrient. (If you add Campden tablet, let it set for 24 hours with cover and air-lock.) Add pectic enzyme and yeast, cover with air-lock. Ferment for 2 weeks then remove nylon bag. Rack into demi-john for secondary fermentation. Mature for 4 to 6 months.

(See beer recipe - <https://nawb.org.uk/2026/08/03/set-recipe-2027-arcener-dutch-stout/>)

Class 47 Members Recipe for 2027 National Show

ARCENER DUTCH STOUT – from Brew Classic European Beers at Home Supplied by Peter Robinson

This is a soft easy drinking stout using chocolate malt rather than roast barley for the colour.

OG 1065 FG 1017 ABV 6.4% EBU 27

To make 10 litres:

Pale Malt	2100 gm	Light Munich Malt	650 gm		
Chocolate Malt	170 gm	Northern Brewer hops	10 gm	Hallertau hops	10 gm

Single infusion mash – 90 minutes. All hops added at start of boil – 90 minutes

Top fermenting yeast

Class 55 Members Recipe for 2028 National Show

SSS Triple Stout (1838) Whitbread's Porter Brewery Supplied by Chris Evans

From "Old British Beers and How To Make Them" by Dr. John Harrison and Members of Durden Park Beer Circle, Reprint 2013.

Recipe No. 130

For 1 Imperial Gallon

O.G. 96

4 lb Pale Malt	9.1oz Brown Malt
1.8 oz Black Malt	2½ oz Fuggles

Mature 10 to 12 months.

Wine Definitions

(for Wine Definitions, see <https://nawb.org.uk/wp-content/uploads/2025/07/winedefinitions.pdf>) *

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 Wines: 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. 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%. Examples would be 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 Sauternes.

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% 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 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%).

Social Wines: The wine should be smooth and well-balanced, and leave the palate clean. With a recommended alcohol content between 10% and 15%, it is usually medium sweet or sweet. Medium sweet social wines are more highly flavoured than table wines but less so than after dinner wines.

Country Fruit Wines: to be made from the main ingredient for the class; other ingredients may be added, but NOT grape or fruit juice, commercial concentrate or commercial alcohol.

Beer Definitions

(for Beer Definitions, see <https://nawb.org.uk/wp-content/uploads/2025/09/NAWB-Beer-Definitions.pdf>;

Also <https://nawb.org.uk/wp-content/uploads/2025/09/NAWB-Beer-Judging-Definitions.pdf>)

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.

Classes 46 & 48 - English IPA: OG 50-60 ABV 5-6.5%. Full bodied premium bitter with 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.

Classes 46 & 51 - Dry/Irish Stout: OG 36-50 ABV 3.8-5%

A very dark to black colour with good lasting tan head. Intense roasty aroma with coffee and/or chocolate notes from roasted barley. Hop aroma, low to none. Moderate roasted grain flavour with low hop bitterness leading to drying bitter finish. Coffee and bittersweet chocolate may also be in the flavour profile. Medium to full bodied with low carbonation. Can finish with light astringency from the roasted grains but never harsh.

Classes 46 & 55 - Barley Wine – OG 90+ ABV 9% or greater. Colour ranges from golden to brown. 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.

Class 49 – WHEAT BEER OG 44-57 ABV: 4.3-5.6%

German Weissbier can vary from pale straw to golden with thick moussy head. Wheat haze to be expected but this can settle out. Aroma is of moderate esters or phenols of banana and clove which may mask the malty/grainy notes. The banana and clove flavours could be moderate but should be balanced with grainy/malty character.

Belgian Witbier has a thick moussy head but the colour is lighter, very pale straw to deep yellow with moderate wheat haze. Moderate bready/grainy aroma with citrus/spicy notes. Will have a light bready/grainy flavour and moderate zesty/citrus fruitiness which may include balanced spicy notes from coriander etc.

In all wheat beers the hops are a background element with low to very low bitterness. Medium to medium-light body with smooth palate but well carbonated and effervescent.

Class 50 – AMERICAN BROWN/AMBER/PORTER

American Brown Ale: OG 45-60 ABV 4.5-6.5%. Light to dark brown color. Malty- aroma and flavour with chocolate, caramel, nutty, or toasty character. Medium to medium-dry finish with an aftertaste of both malt and hops. Distinct bitterness with hop flavour that complements the malt.

American Amber Ale: OG 45-60 ABV 4.5-6%. An amber, hoppy, American craft beer with a malty caramel flavour. Low to moderate hop aroma reflective of American or New World hop varieties. Moderate to high hop and malt flavour with an initial malty sweetness followed by a smooth caramel finish without astringency.

American Porter: OG 50-70 ABV 5-7%. Medium brown to very dark brown, approaching black in colour. Distinctive roast malt aroma and taste, often with chocolate, coffee or lightly burnt character. Medium to high bitterness, some malt sweetness on the finish with caramel or toffee notes. Resin, earth, or floral hop character.

Class 52 Foreign Extra/Imperial Stout

Foreign Extra Stout - OG 56-75 ABV 6.3-8%

A very dark, moderately strong, fairly dry, stout with prominent roast flavours. Very deep brown to black with tan to brown head with good retention. Good roasted grain aromas, often with coffee or chocolate. Hop aroma, low to none. Some alcohol may be present on the nose. Good roasted grain and malt flavour with a coffee, dark chocolate character. Moderately dry but full bodied. May have smooth/creamy character and warming alcohol, but never 'hot'. Well carbonated.

Imperial Stout – OG 75-115 ABV 8-12%

A high-alcohol, full-bodied, and intensely flavoured dark beer. Very dark brown to black with well-formed tan to dark brown head. Rich and complex aroma and flavour from roasted grain, malt, fruity esters, dried vine fruit, hops, and alcohol (not solventy) which follow into flavour with varying levels of coffee and chocolate character. Hop bitterness should balance the complex malt flavours but should never dominate. Aged versions may have a vinous or port-like quality. Finish should be full-bodied but velvety smooth with gentle alcohol warmth.

Class 53 American IPA: OG 60-70 ABV 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.

Class 54 London Porter/Baltic Porter

London Porter: OG 60-70 ABV 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.

Baltic Porter: OG 60-90 ABV 7 – 8.5%

A big, rich, sweetish, low on hop flavours and a more alcoholic beer than other porters. Baltic porters are cold-fermented and cold-lagered, which helps preserve their unique clean and complex flavours which keep the fruity esters range from low to medium. They are lagers, not ales, and with that comes a smoother and bolder mouthfeel.

Class 56 Belgian Golden Strong / Tripel

Belgian Golden Strong Ale: OG 70-90 ABV 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.

Belgian Tripel: OG 75 – 85 ABV 8 – 9.5%. This is a strong, well carbonated pale ale which is a dry, easy drinking beer, quite aromatic, spicy, fruity and even with clove. It has a pleasant, rounded malt flavour and firm bitterness.

Class 57 Belgian Dubbel – Quad

Belgian Dubbel Ale: OG 70-80 ABV 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.

Belgian Quad: OG 75–110 ABV 8 – 12%. It is a dark, complex, rich, smooth very strong Belgian ale with a complex blend of malt richness, dark fruit flavours, and spicy elements.

Class 58 Pale Ale /Bitter: OG 40-50 ABV 4-5.5%. The colour from pale golden to deep copper. The aroma of English 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.

Class 59 Pale / Light Lager: OG 45-55 ABV 4-5.5%

A well attenuated light bodied pale lager spanning a range of global styles. Colour ranging from pale straw to deep gold and crystal clear with a creamy long-lasting white head. Aromas can vary from low grainy/malty to moderately flower/spicy but always with a clean fermentation. Initial grainy, malty or bready flavour should give way to a balanced hoppy bitterness that is never harsh. Leading to a dry crisp finish. Light to medium body with good carbonation.

Class 60 Strong Lager: OG 60–75 ABV 6-7.5%

A strong German lager, like a Helles Bock, is characterized by its fully attenuated clean flavour of malty richness and strength, with a smooth, warming alcohol presence. It should exhibit good clarity and a persistent head, with colours ranging from gold to amber. The aroma is dominated by malt, with a subtle toasty character, while hop aroma should be low or absent. In comparison, a Czech style lager, like Budweiser Budvar, tends to be under attenuated (bit sweeter) but carries the other characteristics.

Class 61 American Pale Ale: OG 45-60 ABV 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.

Class 62 Speciality IPA

Speciality IPA: Black IPA: OG 50-85 ABV 5.5-9%. Dark brown to black colour. Predominantly American hop aroma. Hop flavours distinctive, with some chocolate or coffee notes from the malt. High bitterness and dry finish but dark malt should only add light roast character which should not clash with the hops or add harshness.

Speciality IPA: Hazy IPA: OG 60-85 ABV 6-9%. Opaque with some haze but not cloudy or murky. Colour ranging from straw to light amber, sometimes with an orange hue. Should have high head retention. Intense hop aroma, with

stone fruit, tropical fruit, citrus, or other fruity qualities. High fruity hop flavour with some bitterness masked by full body and soft smooth mouth feel. The hop character in the aftertaste should not be sharp or harsh.

Speciality IPA: Double IPA: OG 65-85 ABV 7.5-10%. Pale gold to light orange-copper colour. A prominent hop aroma featuring American or New World hop characteristics. Strong and complex hop flavour, and high bitterness, which should not be harsh. Dry finish, with a lingering hoppy, bitter aftertaste. Quite high carbonation. Restrained, smooth alcohol warmth acceptable.

Class 63 Saison: OG 50-65 ABV 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.

Rules for Exhibitors

Competitor Eligibility: Please read the schedule carefully, and ensure that you only enter the classes you are entitled to enter, as follows:

- **NAWB members** may enter any of the classes, at a cost of 35p per entry. The show fee is £15 for the weekend, or £10 for Saturday only.
- **Non-NAWB Members**, may enter classes 31 – 45 and 48 – 64 at a cost of 50p per entry. If they wish to attend the show the weekend ticket is £20, or £12 for Saturday only.

See www.nawb.org.uk/membership.html for full membership definitions.

1. **Entry Form;** accompanied by entry fees should be sent to reach the Entries Secretary by 30th 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. See <https://nawb.org.uk/2027-show-entry-and-conference-booking/> *

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 without any distinguishing marks of approx (700-750ml) capacity of the Sauternes type (Class 12 excepted), filled to leave airspace between 5 – 20mm.

b) Sparkling Wines in Class 12 must be exhibited in Champagne type bottles, filled to leave airspace of 25-40mm. For safety reasons, the bottles must weigh at least 0.9kg when empty (Prosecco style bottles must NOT be used). The wine used as a base for the Sparkling Class must be dry (approx. 0.990 SG) and a maximum of 57g of sugar per gallon added before bottling.

c) Liqueurs in Classes 16 & 17 must be exhibited in clear colourless glass ½ sized wine bottles of approx. 375ml, with airspace of 15 - 25mm.

d) Beer must be exhibited only in brown glass beer bottles, of 500-570ml 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 15-25mm. These bottles MUST be sealed with gold coloured crown seals. Classes marked with # must be 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 of NAWB. Only NAWB Individual Members may enter Sections 1a, 1b, 2 and 4. Only NAWB members can win NAWB Major 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. **Kit Wines and Concentrates:** Any commercially bought Kit or Concentrate for wine may be entered in this Section.

13. **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 their nominated representative.

14. **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.

15. **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.

16. **Care of Exhibits:** All reasonable care will be taken, but the National Executive cannot accept any responsibility for any loss or damage however sustained.

17. **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.

18. **Points:** Points are awarded for the placed entries as follows:

Place	Number of Points Awarded
1 st	11
2 nd	7
3 rd	5
4 th	3
Very Highly Commended	2
Highly Commended	1

Kit Classes do not count towards the Major Trophies.

19. **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.

20. **Postage & Packing:** Postage of £1 must be included by all persons entering the show for the return of their entry labels.

Please contact the Entries Secretary (cseaws@nawb.org.uk) if you have any queries.