

President
Audrey Drinkwater
NGWBJ

Vice President
Kate Edge
NGWBJ



COVENTRY

2018

◇ **60th Anniversary** ◇

***Amateur Wine & Beer makers
Annual National Show
AGM & Conference***

*At The Royal Court Hotel
Coventry CV7 8JG (sat nav use CV6 2EJ)*

***Friday, Saturday and Sunday
16th/17th/18th March 2018***

Programme

Friday 16th March

10.00am	Advance Party commence setting up
1.30pm – 5.00pm	Bottle Reception, Britannia 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 17th March

8.00am - 8.30am	Exceptional late entries taken by prior arrangement
8.45am	Judges and Stewards Briefing in the Upper Lounge.
9.15am	Judging Commences. (Authorised Access Only)
12.00 Noon	Judging completed.
2.00pm - 3.00pm	Commercial wine tasting in the Windsor Suite (Included in Full Conference Ticket). Extra Tickets (£4.50) available at the NAWB stand
	Champagne toast to NAWB, including complimentary glass
3.15pm approx.	Presentation of Trophies in the Windsor Suite (excl. Major Trophies) Followed by Collection of exhibits, from Show Hall
7.00pm – late	Dinner Dance in the Britannia Suite. Please be seated by 7.00pm for dinner (Dinner Jacket or Lounge Suit; Diamonds optional)
9.30pm Approx.	Presentation of Major Trophies

Sunday 18th March

10.00am **The Annual General Meeting of the NATIONAL ASSOCIATION OF WINE AND BEERMAKERS (AMATEUR)**

The Annual General Meeting of the Association will be held in the Blenheim Suite and will commence at 10.00 a.m. Should a vote be necessary, then Members and Delegates attending this meeting should obtain a voting slip from the Membership Secretary.

Note: Constitution Rule 4 (Voting) states that each paid-up Member is entitled to One Vote on attendance at the General Meeting. Unauthorised persons will not be admitted to AGM but arrangements may be made for spouses or partners of authorised persons, at the discretion of the Executive Committee.

The National Executive

We are always pleased to receive applications from our members for election to our Executive Committee, apart from anything else; it is always good to have fresh blood and new ideas in our organisation. All you need is a proposer and a seconder, both of whom must be current members, and be put up for election at the AGM which is always held at the National Show. If you think that you could spare the time, and wish to be of service to our organisation, then please contact our General Secretary. (Nominations must be received by the 31st January).

**** TOMBOLA ****

We are planning to run the Tombola at the show this year provided that there are volunteers available to run the stall on Saturday.

It will be open until Bottle Collection is completed.

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

COMPETITOR ELIGIBILITY

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

Fully paid up individual members of NAWB may enter any class from

1 – 82, at a cost of 35p per entry; the conference fee is £18 for the weekend and £10 for Saturday only

Only paid up members of NGWBJ may enter the judges classes 86 and 87

People wishing to enter the show who are NOT members of NAWB but ARE members of a club that is a member of NAWB may enter classes

49 – 65 and 78 – 82 at a cost of 50p per entry. They may also enter classes 83 – 85 as New-comers at a cost of 50p per entry. If they wish to attend the show the conference fee is £25 for the weekend and £12 for Saturday only.

Circles and Federations who are fully paid up members of NAWB may enter classes 88 and 89, and 90 and 91 accordingly at a cost of 35p per entry. A circle must be a member in order to win the circle trophies. Circles and federations who are not members of NAWB may not enter the show.

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

Postage of 75p must be included by all persons entering and/or attending the show for the return of their entry labels and conference tickets.

Please contact Elaine Robinson if you have any queries.

Wine, Beer and General Stewards Urgently Required

The Members of the Executive Committee alone could not stage the Annual National Show. They are greatly dependent upon the commitment of the members who volunteer their help to maintain the smooth running of the show, either as General Stewards or as Wine/Beer Stewards.

It can be very satisfying and beneficial work. It can give anyone an insight into the different aspects concerned with putting on a show. If anyone wishes to study different wines, and improve their own, there is no better way than to

volunteer their services as a steward for one of the Judges (who are likely to be most helpful and informative).

There is an unmarked ISO-Wine Glass for all wine/beer stewards who complete the form below or advise of their availability by MARCH 2nd..

Wine and Beer Stewards

Wine and Beer makers 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.

Applications to the National Convenor of Judges

Dave Pulley NGWBJ

Tel: 0208 464 7173

E-mail: wilxtwq@nawb.org.uk

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. If you are willing and able to offer your services, **contact Kevin Martin** giving some indication of the approximate period that you feel you may be available.

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 and at the times that you have indicated.

Applications to the Chief Steward.

Kevin Martin

Tel: 01462 620071

E-mail: chiefsteward@nawb.org.uk

Would you like to judge at the National?

Any Member who would like to become a National Judge should contact:

NGWBJ Chief Examiner (Wine)

Dave Pulley

Telephone: 020 8464 7173

Email: chief.examiner@ngwbj.org.uk

NGWBJ Chief Examiner (Beer)

Mike Davey

Telephone: 020 8527 2506

Email: beerexaminer@ngwbj.org.uk

who would be pleased to receive applications from suitably qualified wine & beer makers.
Examinations are held in various parts of the country at regular intervals.

NAWB Show & Conference Accommodation 2018

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 is £120 per person for 2 nights bed and breakfast, and Friday and Saturday evening dinner. These prices apply to Friday and Saturday only. There is no single person supplement. Included in the rate is access to Spindles leisure centre. The Friday evening meal will be in the Carvery Restaurant and is included in the weekend package. The time must be booked on arrival.

Saturday evening—a Dinner Dance will be held in the Britannia Suite also including a 3 course meal included in the above package.

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

Sunday lunch will be available in the Carvery Restaurant at a cost of £10.00 and must be booked on arrival.

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

70 rooms have been pre-booked by NAWB; you must contact the hotel on 02476 334171 and ask for the Events Team before **2 February 2018** quoting NAWI Booking code 160318 to ensure these excellent rates. Full rates may be charged after this date. The discounted rates for the show and evening halls are dependent on filling these rooms.

There is ample parking at the hotel.

Things to see near the hotel—Coombe Abbey Country Park, Cadbury's World, Kenilworth and Warwick castles, Coventry Cathedral, shopping in the city centre.

Directions—From North and North West—Leave the M6 at Junction 3 at the roundabout follow signs for A444 Coventry and follow the dual carriageway with Macro to your left hand side. Straight over the bridge with Tesco's to your left. At the second roundabout turn right into Holbrook Way (Guest Trucks on left) turn left into Holbrook Lane, then first right into Burnaby Road. Follow this straight to the end, over two sets of traffic lights. At the roundabout/island turn right onto Tamworth Road signposted Tamworth A51. Follow Tamworth Road past St Thomas Church on your right and The Old Hall Pub on your left for at least 400yards, turn right just after Sandpits Lane. Here you will find The Royal Court Hotel in Coventry.

From South West (M5/M42) -

Leave the M42 at Junction 6 onto the A45 towards Coventry. Take the slip road exit for Coventry A4114 (Just after Coventry Hill Hotel on the left handside). At the roundabout take the second exit signposted City Centre, Allesley, Jaguar Assembly Plant & Brownhill Green.

From South (M40) -

Leave the M40 at Junction 15 onto the A46 towards Coventry. Then turn left onto the A45 towards Birmingham. Go straight across at the 1st roundabout, following the A45 towards Birmingham. Go straight across at a number traffic lights and straight across at the next roundabout. There are several more sets of traffic lights so continue straight across these remaining on the A45. Take the exit signposted A4114 City Centre, Allesley, Jaguar assembly Plant & Brownhill Green. At the roundabout take the fourth exit signposted City Centre, Allesley, Jaguar Assembly Plant & Brownhill Green.

From South (M1) -

Leave the M1 at Junction 17 onto the M45/A45 to Coventry. Continue along the A45 towards Birmingham over several roundabouts and traffic lights. Take the exit signposted A4114 Allesley, Jaguar Assembly Plant & Brownhill Green. At the roundabout take the fourth exit signposted City Centre, Allesley, Jaguar Assembly Plant & Brownhill Green.

All southern routes continue as follows:

At the next roundabout take the 2nd Exit onto Coundon Wedge signposted Browns Lane Plant & Keresley. Follow onto next roundabout straight across (Jaguar on your left hand side). At next roundabout straight across onto Long Lane (Garden Centre on your right handside). Follow onto T Junction; at T Junction turn right onto Tamworth Road, the Royal Court Hotel is located 100 yards on your left.

"COMPETITION GUIDELINES"

APERITIFS: Wines taken before a meal to stimulate the appetite. Aperitifs should have sufficient acid to taste fresh and leave the palate clean. Alcohol should be between 14% and 17%.

TABLE WINE CLASSES: These wines are meant to accompany the enjoyment of food. They can vary from light to strong flavour. Table wines are varied in style and colour and are dealt with under separate headings.

RED TABLE WINE DRY: Colour should be red but tints of purple or black or tawny are acceptable. The wine must be without easily recognizable sweetness. The flavour can be substantial and should remain in the aftertaste. Some astringency from tannins is expected, with mellowness and maturity desirable. The bouquet should be complex and vinous. Acidity should be between 0.45% & 0.65% and alcohol 10% to 14%. For example Bordeaux, Burgundy, Rioja.

WHITE TABLE WINE DRY: Pale colour is desirable, there should be no brown or pink tones. The wine should taste dry without easily recognizable sweetness. The flavour should be pleasant with no bitter aftertaste and should give an impression of freshness leaving the mouth clean. Acidity should be between 0.5% to 0.8% and alcohol between 9% and 13%. The bouquet should be clean fragrant & vinous. For example White Burgundies, Alsace and dry Loire wines.

WHITE TABLE WINE MEDIUM DRY: Pale colour is desirable. The wine must have easily detected sweetness but not sufficiently predominant to classify it as a sweet wine. A good balance and flavour is more important than the exact degree of sweetness. Alcohol should be between 8.5% and 13% and acidity between 0.55% and 0.90%. For example German wines such as Liebfraumilch and QbA and QmP wines.

WHITE TO GOLDEN TABLE WINE SWEET: Colour can be deeper than for the dry or medium wines ranging up to golden but should not be dark. The flavour can be richer than the other wines with the alcohol up to 14%. The acidity should be between 0.6% and 0.9% sufficient to balance the sweetness and to prevent a cloying finish. The sweetness should not overwhelm the other characteristics. This is a wine that is best drunk with fruit or dessert at the end of a meal. An example would be Sauterne.

ROSÉ TABLE WINE: Commercial examples from the dry Tavel to the medium or medium-sweet Anjou. The wine should be pink, variations in colour intensity and slight orange or 'onion skin' tints are acceptable. The flavour must be light, fruity and fresh and the bouquet should reflect these points. There should not be excessive astringency. The acidity should be between 0.55% and 0.9% and the alcohol between 10% and 12% and the whole should be in balance with any sweetness.

AFTER-DINNER WINE RED SWEET: The colour should be deep. Mature wines may have tawny characteristics but should display some red colour. The flavour should be rich fruity and vinous, the whole being mellow and mature. Acidity should be between 0.45% and 0.7%. The alcohol should be as high as may be achieved by fermentation. The wine should be as sweet as the other characteristics will permit without it becoming cloying. Although this wine is often called 'Dessert' it is meant for drinking after dinner. Examples would be Mavrodaphne of Patras 15% to Port 22%.

AFTER-DINNER WINE WHITE TO BROWN SWEET: Here a wide range of colours is acceptable with the deeper colours usually providing the best wines but there must be no Red colouring. Acidity should be between 0.5% and 0.9%. All other characteristics are as After Dinner Wine Red Sweet. Examples Madeira, Muscat & sweet Oloroso 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 forewell. 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.

- Fruit base.** Eg. alcohol infusions using various fruits (approx. 25-35% alcohol: 35-40% for orange liqueurs such as Cointreau and Grand Marnier).
- Chocolate/Coffee base.** Eg. Tia Maria, cacao types etc. (approx. 25-30% alcohol).
- Herb/Spice base.** Eg. peppermint, aniseed and more complex blends such as Benedictine types (approx. 30-40% alcohol, with Green Chartreuse an exception at 55%)

BEER DEFINITIONS: All beers entered should be bottle matured and should therefore have a yeast deposit. This deposit should be firm and light. 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.

LIGHT LAGER: Original gravity (O.G.) should be from 35-40. The beer should be of a light golden colour and the bouquet a delicate blend of hops, malt and DMS (dimethyl sulphide). The flavour should be dry, clean and refreshing, light in malt and hops. Alcohol normally ranges from 3.5-4.5%.

HEAVY 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.

LIGHT BITTER: The term 'light' refers to flavour and not colour. With an O.G. of 30-40 and an alcohol level of 3-3.8% the colour may vary from straw to amber. The beer should have a bouquet light to moderate in hop. The taste should be clean and dry; the bitterness should not overpower the other flavour components.

PALE ALE or BOTTLED BITTER: O.G. 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%.

INDIA PALE ALE: Full bodied premium bitter; O.G. of 50-60; 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%.

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.

DRY STOUT. This beer has an 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.

OATMEAL/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 a high residual sweetness. Oatmeal versions are less sweet but full bodied and can have an oily mouthfeel.

STRONG ALE: This full-bodied beer has an O.G. of 60-80 and an alcohol content of 6-8%. The colour may range from golden to garnet. The bouquet should be malty and fruity backed with a good hop aroma. The flavour should be a full blend of malt hops and alcohol with some residual sweetness.

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.

DARK MILD: A lightly hopped beer with an O.G. of 35-40. 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%.

WHEAT BEER: Pale straw to dark gold in colour, with an 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.

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

GUEST BEERS:

2018. AMBER ALE: O.G. 1045-1055; alc. 4.5-5.5%; IBU 30-45. Deep amber – deep copper in colour. Malty nose with nutty, toasty or caramel undertones balanced by spicy or citrusy hops. Should have assertive hop bitterness balanced by rich complex malty flavours, with a medium dry to dry finish.

2019. RUSSIAN IMPERIAL STOUT: OG 1085+; alcohol 10% or greater. To be presented in 275-330ml bottles. Colour may range from very dark reddish-brown to jet black. Generally has a well-formed deep tan to dark brown head. Rich, complex aroma & flavour, with variable amounts of roasted grains, maltiness, fruity esters, hops, and alcohol which follow into flavour. Some chocolate, coffee and dried fruit character may be present in moderation. Hop bitterness should balance the complex malt flavours but shouldn't dominate. Aged versions may have a vinous or port-like quality, but shouldn't be sour.

More detailed definitions of the above beers can be found at <http://www.bjcp.org/stylecenter.php>

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 2nd March**. Incomplete entry forms will be returned for completion by the exhibitor. Late entries may not be accepted. If accepted they will incur an administration fee.
2. **Delivery:** Exhibits shall be delivered to the Exhibition Hall on the Friday of the Show. See Programme for timings.
3. **Staging of Exhibits:** All exhibits must be staged by the appointed stewards.
4. **Fortification:** All wines must have been made by the exhibitor by the process of fermentation, and fortification by any method is not allowed, except Section 1b, Classes 20 - 23, where fortification is allowed and Class 24 where the use of alcohol spirit with no fermentation 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 (Classes 17 & 18 excepted), filled to leave airspace between $\frac{1}{4}$ and $\frac{3}{4}$ inch (5 - 20mm).
 - b) Sparkling Wines in Classes 17 & 18 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 Classes must be dry (approx. 0.990sg) and a maximum of 2oz of sugar per gallon added before bottling.
 - c) Liqueurs in Classes 24 & 64 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 Classes 17 & 18.
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.
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. **Federation & Circle Entries:** These entries must be submitted by ONE person on a dedicated entry form.
10. **Show Officials:** Judges, if members, may enter the members' classes. They will be required to withdraw their entry at the end of judging from that class in which they are officiating if awarded a place. Judges may not officiate in a class in which their Federation and or Circle have an entry.
11. **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.

Federations which are currently Annual Members can enter Classes 90 & 91. Circles which are currently Annual Members can enter Classes 88 & 89.

11 contd., Only NAWB members can win NAWB Master Trophies. Only Circles & Federations which are members of NAWB can win Circle & Federations Trophies.

12. Exhibits in the wrong classes and exhibitors entering classes for which they are ineligible will be disqualified and forfeit their entry fee.

13. Classes 86 & 87: Only members of NGWBJ who are also current Individual Members of NAWB may enter Classes 86 & 87.

14. Classes 49 - 65 & 78 - 82: Winemakers and Beermakers may enter these classes who are Members of either a NAWB affiliated Circle or are individual Members of NAWB.

15. 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.

16. Class 81. This class can be entered with beers produced by using either a Kit or Malt Extract.

17. 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.

18. 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.

19. 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.

20. 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.

21. 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.

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

23. 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.

24 Points: Points will be awarded as follows:

1st - 11, 2nd - 7, 3rd - 5, 4th - 3, VHC - 2, HC - 1.

Kit, Federation, Judges and Newcomers Classes do not count towards the Major Trophies.

25. Newcomers Classes, Section 6: open to Members of any Wine & Beer Circle that is affiliated to NAWB, who have not won an award (1st to 3rd) at any NAWB Show. Entry in these classes is limited to TWO Shows.

26. PRESENTATION: Two points are awarded for presentation 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.

Show Schedule

Section 1a – General Wine Classes Competition For Individual NAWB Members only

1. Aperitif – Dry Sherry Type
2. Aperitif – Dry – Citrus and Other Types
3. Aperitif – Medium to Sweet – Excluding Vermouth Type
4. Aperitif – Vermouth Type, please specify Dry/ Medium/Sweet
5. Table Wine – Red – Dry (Excluding Fresh Grape or Concentrate)
6. Table Wine - Red –Dry (Fresh Grape or Concentrate)
7. Table Wine – Rosé – Medium Dry
8. Table Wine – White/Golden – Dry
(Excluding Fresh Grape or Concentrate)
9. Table Wine – White/Golden – Dry (Fresh Grape or Concentrate)
10. Table Wine – White/ Golden – Medium Dry
(Excluding Fresh Grape or Concentrate)
11. Table Wine – White/Golden – Medium Dry (Fresh Grape or Concentrate)
12. Table Wine – White/Golden – Sweet
13. After Dinner Wine – Red – Sweet
14. After Dinner Wine – White to Brown – Sweet
15. Three Bottles of Wine for a Dinner
Table Wine – White/Golden – Dry
Table Wine – Red – Dry
After Dinner Wine—Any Colour – Sweet
16. 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
17. Sparkling Wine – Dry
18. Sparkling Wine – Medium Sweet
19. Wine to Set Recipe (see back page)
** Wine entered can have Grape Concentrate but not as a single ingredient and the other ingredients should dominate

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

20. Sherry Type – Dry
21. Sherry Type – Sweet
22. Madeira Type – Sweet
23. Port Type – Red
24. Liqueur – Fruit (2019 Coffee / Chocolate)

Section 2 – Fruit Wines by Ingredients Competition by Individual NAWB Members only

Red Fruit Wines

25. Elderberry Base – Dry
26. Elderberry Base – Sweet
27. Blackberry Base – Dry
28. Blackberry Base Sweet
29. Fresh Grape – Dry. No concentrate allowed
30. Fresh Grape – Sweet. No concentrate allowed
31. Stoned Fruit – Dry
32. Stoned Fruit – Sweet
33. Fruit Base (excluding 25-32 & Grape Concentrate) – Dry
34. Fruit Base (excluding 25-32 & Grape Concentrate) – Sweet

Rosé Fruit Wines

35. Fruit Base - No Grape Concentrate allowed – Dry
36. Fruit Base – No Grape Concentrate allowed – Medium Sweet

White Fruit Wines

37. Citrus Fruit Base – Dry
38. Citrus Fruit Base – Sweet
39. Gooseberry Base – Dry
40. Gooseberry Base – Sweet
41. Apple Base – Dry
42. Apple Base – Sweet
43. Fresh Grape – Dry. No concentrate allowed
44. Fresh Grape – Sweet. No concentrate allowed
45. Stoned Fruit – Dry
46. Stoned Fruit – Sweet
47. Fruit Base (excluding 37 – 46 & Grape Concentrate) – Dry
48. Fruit Base (excluding 37 – 46 & Grape Concentrate) – Sweet

Section 3a – Wine Classes Competition by Individual Members of NAWB and Members of any Wine or Beer Circle that is affiliated to NAWB

49. Dry Red Fruit Wine
50. Sweet Red Fruit Wine
51. Dry White Fruit Wine
52. Sweet White Fruit Wine
53. Mead – Dry (including Variants)
54. Mead – Sweet (including Variants)
55. Flower Wine – Dry
56. Flower Wine – Medium
57. Vegetable, Leaf or Grain Wine – Dry
58. Vegetable, Leaf or Grain Wine – Sweet

Section 3a continued

59. Four Bottle Fruit Wine Medley.
a) Red Fruit - Dry, b) Red Fruit – Sweet, c) White Fruit – Dry, d) White Fruit –Sweet. In this class the emphasis is fruitiness. Exhibitors must mark their wines with the main ingredient which for red wines should be Elderberry, Blackberry, Bilberry or Stone Fruit, and for white wines Apple, Gooseberry, Citrus or Stone Fruit

Section 3b – Kit Wine & Concentrate Classes Competition by Individual NAWB Member and Member of any Wine or Beer Circle Affiliated to NAWB

60. Kit Wine – Red - Dry
61. Kit Wine – White - Dry
62. Kit Wine – Red - Sweet
63. Kit Wine – White - Sweet
64. Kit Wine – Rose - Medium Dry
65. Kit – Liqueur

Section 4- Beer Classes Competition by Individual NAWB Members only

66. Light Lager (O.G. 35-40)
67. Heavy Lager (O.G. 50-65)
68. IPA (O.G. 50-60)
69. Light Bitter (O.G. 30-40)
70. Brown Ale – London (O.G. 35-40)
(2017—Newcastle (O.G. 45-50))
71. Dry Stout (O.G. 45-50)
72. Oatmeal / Sweet Stout (O.G. 40-55)
73. Strong Ale (O.G. 60-80)
74. Porter (O.G. 60-70)
75. Barley Wine (O.G. 90+)
76. Three Bottles of Beer:-
IPA (O.G. 50-60)
Dry Stout (O.G. 45-50)
Barley Wine (O.G. 90+)
77. Beer to the set Recipe, Full mash (see back page)

Section 5 – Beer Classes Competition by Individual NAWB Member and Member of any Wine or Beer Circle Affiliated to NAWB

78. Bitter (OG 1040 – 1050)
79. Dark Mild (OG 1032 – 1042)
80. Wheat Beer (OG 1045 – 1055)
81. Malt Extract or Kit Bitter
82. Guest Beer – Amber Ale (O.G. 1045-1055)
(2019 Russian Imperial Stout O.G. 1075+;
250-330ml bottles)

Section 6 – Newcomers' Wine and Beer Classes

Competition by Individual Member of NAWB and Members of any Wine or Beer Circle that is affiliated to NAWB, who have not won a 1st, 2nd or 3rd place at any NAWB Show. Entry is limited to TWO Shows.

83. Table wine – Red – Dry
84. Table Wine – White/Golden – Dry
85. Bitter

SECTION 7 – Classes for Competition by Judges, Circles and Federations

86. Judges – Wine Class – Citrus Aperitif
(2019 Dry Red Fruit)
87. Judges – Beer Class – Porter (OG 60-70)
(2019 Barley Wine OG 90+)
88. Circles – Three Bottles of Wine for a Dinner
Table Wine - White to Golden, Dry
Table Wine – Red – Dry
After Dinner Wine – Any Colour, Sweet
89. Circles – Three Bottles of Beer for a Dinner
IPA (O.G. 50-60)
Dry Stout (O.G. 45-50)
Barley Wine (O.G. 90+)
90. Federations – Three Bottles of Wine for a
Dinner
Table Wine – White to Golden, Dry
Table Wine – Red – Dry
After Dinner Wine – Any Colour, Sweet
91. Federations – Three Bottles of Beer for a
Dinner
IPA (O.G. 50-60)
Dry Stout (O.G. 45-50)
Barley Wine (O.G. 90+)

SECTION 8 – Photographic Class OPEN TO ALL

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

Section 9 – Anniversary Classes OPEN TO ALL

93. Special Wine Recipe—Fig Wine see page
22
94. Special Beer Recipe—Youngers 60/- Ale
see page 22

**Definitions and Entry Guidelines
See Pages 6-7**

2017 Trophy Winners – Manchester

NAWB Master Wine & Beer Trophies

NAWB Master Trophy - Mr K Martin

The member winning most points in sections 1 - 3a & 4. An award must be gained in each of sections 1a, 2, & classes 66-79

Bournemouth Master Winemakers Cup - Mr A Procter

Highest Points over Sections 1a, 2 & 3a

Hill Cup - Mrs E Robinson

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

Wilf Newsom Trophy - Mr C Tweed

MASTER BREWER - Highest Points over Beer Classes 66-79

Temple Tankard - Mr K Martin

2nd Highest Points over Beer Classes 66-79

Lady Winemaker - Mrs M Heath

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

Circle Trophies

Amateur Winemakers Shield -

Ware Wine & Beer Circle

Member Circle with Most Points over Sections 1 - 3a, classes 66-79 & Circle Classes

Nottingham Trophy - Phoenix Wine Circle

Member Circle with 2nd Highest Points over Sections 1 - 3a, classes 66-79 & Circle Classes

Marconi Club Trophy - Ware Wine & Beer Circle

Member Circle with Best 3 Wines for Dinner

NAWB Beer Trophy - County Beermakers

Member Circle with Best 3 Bottles of Beer for dinner

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

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

Federation Trophies

Chempro Trophy - CCAWF

Federation with Best 3 Wines for Dinner

The Associations of Federations Trophy - Beds & Herts Federation

Federation with Best 3 Bottles of Beer for dinner

Judges Trophies

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

Cedric Austin Cup - Mr P Matthewman

Best in Judges Wine Class

Sybil Hill Tankard - Mr C Tweed

Best in Judges Beer Class

Section 1A - Purpose Wines

Individual members of NAWB with accumulated points from multiple entries can win the following:-

Vina Trophy - Mr K Martin

Highest Points in 18 Purpose Wine Classes

Eric Malin Trophy - Mrs E Robinson & Mr K Martin

Highest Points in 8 Table Wine Classes

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

Audrey Newton Cup - Mr C Evans

Best Rosé Table Wine - Medium Dry

Doreen Barns Trophy - Mrs E Robinson

Best Table Wine, White/Golden, Sweet

Yorkshire Trophy - Mr J Smith

Best Sparkling Wine

Ken Bilham Tastevin - Mrs E Robinson

Best Dry Red Table Wine

Harold Beal Memorial Cup - Mr K Martin

Best Dry White Table Wine

B&B Gent Trophy - Mr R Gould

Best Wine White / Golden Medium Dry

Phoenix Trophy - Mr G Wilson

Best After Dinner Wine

Roycroft Cup - Mr K Martin

Best Aperitif Wine

Turner Trophy - Mr A Procter

Best 3 Wines For Dinner

Bastin Cup - Mr D Pulley

Best 5 Wines for Dinner

Section 1B - Fortified Wines

Mendip Wine Circle Trophy - Mr C Hotham

Best Liqueur

Stagg Trophy - Mr S Craven

Highest Points gained in Fortified Wine Classes

Section 2 - Wines by Ingredient

Individual members of NAWB with accumulated points from multiple entries can win the following:-

Shaw Porter Cup - Mr P Robinson

Highest Points in Fruit Wine Classes (excl Medley)

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

Joy Dinnage Rose Bowl - Mr R Gould

Best Elderberry Wine - Dry

John Gorton Trophy - Mr R Gould

Best Elderberry Wine - Sweet

Atcherley Trophy - Mr J Smith

Best Blackberry Wine

Hambleton Bard Trophy - Mrs M Heath

Best Fresh Grape Wine - Red

Dutch Federation Trophy - Mr D Pulley

Best Stoned Fruit Wine - Red

Maurice Hughes Memorial Trophy - Mr A Warburton

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

Furness Trophy - Mr K Martin

Best Fruit Rosé

George Lashbrook Trophy - Mr A Warburton

Best Citrus Wine

2017 Trophy Winners – Manchester contd.

Andrews Cup - Mr R Gould

Best Gooseberry Wine

Ace of Clubs Shield - Mr P Robinson

Best Apple Wine

Heriff Trophy - Mrs M Heath

Best Fresh Grape Wine -White

South West Counties Trophy - Mr A Warburton

Best Stoned Fruit Wine - White

Dewsbury Tray - Mr J Parcell

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

Section 3A - Wine Classes

Tyneside Nationals Rose Bowl - Mr A Procter

Best Wine in Flower & Veg Classes

Head Trophy - Mr R Gould

Best Fruit Wine, classes 49-52

Rankin Trophy - Mrs M Taylor

Best Dry Mead

Timmins Trophy - Mrs E Robinson

Best Sweet Mead

The Hampshire Wine Trophy - Mrs L Spinks

4 Bottle Fruit Wine Medley

Section 3B - Kit and Concentrate Classes

Boots Trophy - Mr K Martin

Highest Points over Kit Wine & Beer Classes

Solvino Cup - Mrs L Spinks

Kit & Concentrate - Best Red Wine - Dry

Hidalgo Trophy - Mr T Fennemore

Kit & Concentrate - Best White Wine - Dry

Loftus Trophy - Mr C Hill

Kit & Concentrate - Best Red Wine - Sweet

Gordon Instone Cup - Mr R Gould

Kit & Concentrate - Best White Wine - Sweet

Southern Vineyards Trophy - Mr R Baldwin

Kit & Concentrate - Best Rosé Wine

Section 4 - Beer (NAWB Members only)

Individual members of NAWB with multiple Beer Award

Cards can win the following:-

Brian Keer Trophy - Mr C Evans

Most Awards in Beer Classes 66-79

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

Witherden Trophy - Mr P Turner

Best Light Lager

Southern Vineyards 1983 Trophy - Mr C Hill

Heavy Lager

Muntona Trophy - Mr K Martin

Best IPA Beer

Richard Edge Memorial Trophy - Mr M Norman

Best Light Bitter

E Pinfold Trophy - Mr M Thompson

Best Brown Ale

Hardy Trophy - Mr C Evans

Best Dry Stout

Hywell Edwards Tankard - Mr J Smith

Best Sweet Stout

Cooper Shield - Mr D Gilbert

Best Strong Ale

Bill Elks Trophy - Mr P Turner

Best Porter

Cordon Brew Cup - Mr C Tweed

Best Barley Wine

Old Bexley Trophy - Mr C Tweed

Best Three Bottles of Beer

Section 5 - Beer Classes

Tom Caxton Trophy - Mr A Eldret

Best Malt Extract or Kit Bitter Beer

Morrison's Trophy - Mr M Thompson

Best Dark Mild

Charles Hill Tankard - Mr M Davey

Best Bitter

Special Recipe Classes

Judith Irwin Trophy - Mr D McArthur

Members Wine Recipe

Pulley Tankard - Mr M Thompson

Members Beer Recipe

Stewards

Gerry Sparrow Trophy - Mr A Warburton

General Steward with Most Points in Show

Other Awards

Parrack Trophy - Mr P Robinson

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

Young's Cup - Mr N Leach

Most Points in Newcomers Classes

News and Views Trophy - Mr M Davey

Best Article Printed in News and Views

Burbage Trophy - Dr B Lamb

Best Photo

Winners' Glasses

All individual 1st place winners of Wine and Beer classes 1–87 and Photographic class 92, and Anniversary Classes 93 and 94, are awarded a ISO-Wine Glass for wine classes or a Beer Tankard for the beer classes.

These should be collected from the glass collection table in the Show Hall during Bottle Collection.

Please note there are no winners' glasses for the classes 88-91, Circle and Federation Three Bottle Classes.

**Class 19 Member's Recipe for 2018 National Show
Medium Dry Cherry Wine Supplied by Peter Robinson**

Ingredients

1.5 kg cherries (fresh, frozen or bottled; if using bottled use approx. 1500gm net weight)
 8oz raisins 2 litres red grape juice
 1 lb 8 oz sugar (reduce by 4oz if using bottled cherries in syrup)
 1 tsp Pectolase 1 tsp Yeast nutrient
 Wine yeast (general purpose)

Method

Place cherries in bucket and crush with hands or masher and remove stones (include the syrup if bottled). Add minced raisins and 12oz sugar. Pour in 1 litre boiling water and mix until sugar dissolves. Add the grape juice and top up with water to 4.5 litres. When cool enough add remaining ingredients, stir, cover and allow to ferment for 4 days stirring once/twice daily. Strain off into demi-john, add the remaining sugar and ferment to dryness. Add sugar, grape juice, xylitol or similar to bring to medium dry, O.G. 999–1002.

The ingredients for this should be easy to get. Bottled cherries are readily available in Lidl and Polish shops at a reasonable price and red grape juice is now much easier to get than white and of much better quality than it used to be. This wine could also be used in both the stoned fruit classes at different levels of sweetness, so it's 3 for the price of 1!

**Class 77 Members Recipe for 2018 National Show
Belhaven Wee Heavy (Formerly 90/-) Supplied by Peter Lawrence**

OG 1070 FG 1013 ABV 7.6% IBU 36 SRM 76
 Liquor Total liquor 34.6 litres Mash liquor 15.6 litres

To make 23 litres:

Pale malt 6150 grams White sugar 550 grams Black malt 140 grams
 Mash at 66°C for 90 minutes

Hops

Start Whitbread Goldings 63 grams Last 10 minutes Whitbread Goldings 21 grams
 Irish moss 3 grams
 Boil time 90 minutes

**Class 19 Members Recipe for 2019 National Show
Dry Redcurrant & Strawberry Wine Supplied by Derek McArthur**

Ingredients

1 kg Redcurrants 1 kg Strawberries (fresh or frozen)
 900gms Sugar
 1 litre Red Grape Juice ¼ Litre White Grape Concentrate
 1 tsp Yeast 1 tsp Yeast nutrient
 Campden & Stopper

Method

After removing any husks/stalks, place redcurrants & strawberries in a bucket, and crush with masher. Pour in 1½ litres of boiling water and mix ingredients well. When cool enough, add white grape concentrate, red grape juice with 450gms sugar, stir until dissolved.

Allow to ferment for 5 days stirring once/twice daily.

Strain off to demi-john, add 450gms sugar, top up with water to 4.5 litres, ferment to dryness.

Add Campden & stopper.

**Class 77 Members Recipe for 2019 National Show
Will I Amber ale Supplied by Martin Thompson**

To make 23 litres; O.G. 1048; FG 1011 ABV approx. 4.9%

Ingredients

Pale Malt 4000gms 80% Amber Malt 500gms 10% Wheat Malt 250gms 5% Crystal 250gms 5%

Hops: to 38 IBU

Willamette 60 mins 45 gms 32 IBU Willamette 30 mins 15 gms 8 IBU
 Irish Moss 20 mins Willamette *-5 mins 10gms 0 IBU

Mine were 6.6% from Hop and Grape

Method

I used Safale US-05 with American and English Amber Ale in mind. Willamette hops were my choice for the same reason. Willamette were developed from the English Fuggles and retain the earthiness but with more peppery and floral notes. Typical American Amber ales however use the now ubiquitous full-on hops which swamp the toasty malt flavours, in my opinion.

Mash at 66°C for 60 mins

Boil 60 mins and allow temp to drop 5 or 10 degrees below boiling before adding last hop.

Ferment ideally for 14 days if temperature can be constant at 18-19°C. Carbonate with 4oz sugar.

NAWB Committee Members

Chairman

Peter Robinson NGWBJ
E Mail: chairman@nawb.org.uk

Vice Chairman, & News & Views Editor

Charles Hill NGWBJ
Email: newsletter@nawb.org.uk

General Secretary

Richard Baldwin NGWBJ
Email: secretary@nawb.org.uk

Treasurer, Membership & Recruiting Officer

Joe Lee NGWBJ
Email: hivynvn@nawb.org.uk
bvmin@nawb.org.uk

Show Manager

Chris Jones

Entries, Awards & Conference Bookings Secretary, Schedule Secretary, Website Manager

Elaine Robinson
E Mail: cseaws@nawb.org.uk

Insurance Officer

Kate Edge, NGWBJ
E Mail: insurance@nawb.org.uk

Convenor of Judges

Dave Pulley NGWBJ
E Mail: wilxtwq@nawb.org.uk

Chief Steward

Kevin Martin
E Mail: chiefsteward@nawb.org.uk

Trade Liaison & Supplies Officer

Colin Hotham NGWBJ
E mail: supplies@nawb.org.uk

Fundraising Officer

Pauline Pearce NGWBJ
E mail: fundraising@nawb.org.uk

Trophies Secretary

Jan Nangreave

Guild of Judges Representative

Joe Lee NGWBJ

Class 93 Special Wine Recipe for 2018 60th Anniversary Show Fig Wine Amateur Winemaker 1972

Ingredients

½ lb dried figs ½ lb raisins 2lb bananas
1 tsp citric acid 2 lb sugar
pectic enzyme yeast nutrient

Method

Chop figs and raisins and place in bucket with sugar. Pour on boiling water to dissolve sugar. Boil bananas in water for 30 minutes and strain liquid into bucket. When cool, add remaining ingredients and top up to 1 gallon. Ferment on the pulp for 7 days and then strain into demijohn. Ferment to dryness. This wine will require a bit of racking and needs 6 months to mature, but should make a full bodied dry wine.

Class 94 Special Beer Recipe for 2018 60th Anniversary Show Younger's 60/- Ale Durden Park Old British Beers and how to make them

OG 1060-1062
To make 1 gallon

1 ½ lb Pale Malt
1 lb Carapils
¾ oz Goldings hops

Mash at 150 deg F for 3 hours. Boil for 90 minutes. Dry hop with 1/10 oz Goldings. Mature for 3-4 months.