# SHOW SCHEDULE - WINES

## SECTION 1 - PURPOSE WINES CLASSES - MEMBERS

1. Apertif Dry Sherry Type  2. Aperitif Dry Vermouth Type  3. Aperitif Dry Citrus and Other Types.
4. Table Wine - Red - Dry ( Excluding Fresh Grape)  5. Table Wine - Red - Dry (Fresh Grape)
6. Table Wine - Rose - Medium dry
7. Table Wine - White or Golden - Dry (Excluding Fresh Grape) 8.Table Wine - W... Golden - Dry (Fresh Grape)
9. Table Wine - White or Golden - Med.Dry (Excluding Fresh Grape)
10. Table Wine - White or Golden - Med Dry - (Fresh Grape)
11. Table Wine - White or Golden - Sweet
12. After Dinner Wine - Red Sweet  13. After Dinner ... Brown Sweet
14. Three bottles of Wine for a Dinner
     TABLE WHITE or GOLDEN - DRY, TABLE RED - DRY, AFTER DINNER ... - ...
15. Five bottles of wine for a dinner
     APERITIF-DRY SHERRY TYPE, TABLE WHITE or GOLDEN - DRY, TA... DR...
     TABLE WHITE-SWEET,  AFTER-DINNER WINE-SWEET
16 Mead - Dry  17. Mead - Sweet
18. Sparkling Wine - Dry  19. Sparkling Wine - Me... Sw...

## SECTION 2 -WINES BY INGREDIENT CLASSES - MEMBER...

20. Flower Wine - Dry (Elderflower excluded)  21. Elderflower Wine - ...
22. Flower Wine - Sweet (Elderflower excluded)  23. Elderflower Wine - ...

*Fruit Wine - Red - Dry:*
24. Fruit excluding 25 - 29 and Grape Concentrate
25. Elderberry base  26. Blackberry base  27. Bilberry Base  28. Fresh Grape  29. Stoned fruit base

*Fruit Wine - Red - Sweet:*
30. Fruit excluding 31 - 35 and Grape Concentrate
31. Elderberry base  32. Blackberry base  33. Bilberry base  34. Fresh Grape  35. Stoned fruit base

*Fruit Wine - White or Golden - Dry*
36. Fruit excluding 37 - 41 and Grape Concentrate
37. Citrus base  38.Gooseberry base  39. Apple base  40. Fresh grape  41. ... Fruit base

*Fruit Wine - White or Golden - Sweet*
42. Fruit excluding 43 - 47 and Grape Concentrate
43. Citrus base  44. Gooseberry base  45. Apple base  46. Fresh grape  47. St... uit base
48. **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

49. Sherry type - Dry  50. Sherry type - Sweet  51. Madeira - Sweet
52. Port type (Red)  53. Liqueur - Coffee Cream (1998 - Soft Fruit)
     *(Kit Liqueurs are not allowed)*

## SECTION 5 - MEMBERS RECIPE CLASSES - WINE

54. Rhubarb & Orange - Dry - See recipe on page 17
     The Winner will be asked to provide the recipe for the 1999 Show for inclusion in the 1998 Schedule

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

55. Flower Wine - Sweet (1998 - Stoned Fruit - Dry)

## CIRCLE & INVITED ORGANISATIONS CLASSES - WINE

56. Table Wine - Red - Dry  57. Table Wine - White or Golden - Dry
58. After-Dinner Wine - Red  59. After-Dinner Wine - White to Brown.
60. Three bottles of Wine for a Dinner
     Table White or Golden - Dry,  Table Red - Dry;  After Dinner Wine - Sweet.

## FEDERATION CLASS - WINE

61. 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**
62. Red - Dry  63. White - Dry  64. Red - Sweet  65. White - Sweet  66. Rose - Medium Dry

# SHOW SCHEDULE - BEER

## SECTION 4 - BEER CLASSES - MEMBERS

| | | | |
|---|---|---|---|
| 67. | One pint Light Lager | 68. | One pint Heavy lager |
| 69. | One pint IPA | 70. | Light Ale |
| 71. | One pint Brown Ale - London type | 72. | One pint Brown Ale - Newcastle type |
| 73. | One pint Dry Stout | 74. | One pint Sweet Stout |
| 75. | One pint Strong Ale | 76. | Porter |

77. Barley Wine - (1/2 pint)
78. Three Bottles Beer
   IPA,   Dry Stout,   Barley Wine (1/2 pint)

## SECTION 5 - MEMBERS RECIPE CLASS

79. Andrews Dry Stout - See recipe on page 17.
   The winner of this class will be asked to provide the recipe for 1998 Show for inclusion in the 1998 Schedule

## CIRCLE & INVITED ORGANISATIONS CLASSES - BEER

| | | | | | |
|---|---|---|---|---|---|
| 80. | One pint Indian Pale Ale | 81. | One pint Dry Stout | 82. | One pint Heavy Lager |

83. Three bottle of Beer for a Dinner
   IPA,   Dry Stout,   Barley Wine (1/2 pint)

## FEDERATION CLASS - BEER

84. Three bottles of Beer
   IPA,   Dry Stout,   Barley Wine (1/2 pint)

## JUDGES' CLASS - BEER
### (Only Members of both NGWBJ & NAWB are eligable)

85. Barley Wine - 1/2 pint (1998 Show - One Pint of Brown Ale - London Type)

## KIT BEERS (SEE RULE 12) - MEMBERS
*The make of Kit or Concentrate MUST be stated on the Entry Form*

**Kit Beer**

| | | | | | |
|---|---|---|---|---|---|
| 86. | Lager | 87. | Bitter | 88. | Dry Stout |

## SECTION - SUPPORT CLASSES

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

89. **Pate Dish** - *See recipe Page 17* - The winner will be asked to supply a recipe for the 1998 Show for inclusion in the 1998 Schedule
90. **Cake** - *See recipe Page 17* - The winner will be asked to supple a recipe for the 1998 Show for inclusion in the 1998 Schedule
91. **A cold savoury dish** for up to two persons with the appropriate bottle of wine. (recipe of dish must be given)
92. **Ploughman's Lunch** - Plate prepared with Cheese and garnishes, a Loaf of Bread and a bottle of Beer. (Bread & Beer to be Homemade). Bread and Beer can displayed off the plate.

**BOTTLE LABEL**

93. A bottle label 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.
94. A bottle label for a club. Conditions as in Class 93 but identification will be allowed.
95. A dressed bottle.

**CIRCLE ACTIVITIES**

96. Photograph. Depicting circle activities.

## SECTION 6. OPEN CLASSES
### Open to any person who is not a member of NAWB

| | | | | | |
|---|---|---|---|---|---|
| 97. | Table Wine -White/Golden - Dry/Med Dry | 98. | Table Wine Red - Dry | 99. | Rose Wine - Med Dry |
| 100. | Fruit Wine - White/Golden - Dry/Med Dry | 101. | Fruit Wine - Red - Dry/Med Dry | 102. | Fruit Wine - Med/Sweet |
| 103. | Flower Wine - Dry/Med Dry | 104. | Flower Wine - Med/Sweet | | |
| 105. | 1 pint of Lager | 106. 1 Pint of Bitter/IPA | 107. 1 Pint Dry Stout | 108. | 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).