

SHOW SCHEDULE

SECTION 1 PURPOSE WINES - MEMBERS

1. Aperitif - Dry - Sherry Type
 2. Aperitif - Dry - Vermouth Type
 3. Aperitif - Dry - Citrus and Other Types.
 4. Aperitif - Sweet - Excluding Vermouth Type
 5. Aperitif - Sweet - Vermouth Type
 6. Table Wine - Red - Dry
(Excluding Fresh Grape or Concentrate)
 7. Table Wine - Red - Dry
(Fresh Grape or Concentrate)
 8. Table Wine - Rose - Medium dry
 9. Table Wine - White / Golden - Dry
(Excluding Fresh Grape or Concentrate)
 10. Table Wine - White / Golden - Dry
(Fresh Grape or Concentrate)
 11. Table Wine - White / Golden - Med.Dry
(Excluding Fresh Grape or Concentrate)
 12. Table Wine - White / Golden - Med Dry
(Fresh Grape or Concentrate)
 13. Table Wine - White / Golden - Sweet
 14. After Dinner Wine - Red - Sweet
 15. After Dinner Wine - White to Brown Sweet
 16. Three bottles of Wine for a Dinner
Table Wine - White / Golden - Dry
Table Wine - Red - Dry
After Dinner Wine - Any Colour - Sweet
 17. Five bottles of wine for a dinner
Aperitif - Dry - Sherry type
Table Wine - White / Golden - Dry
Table Wine - Red - Dry
Table Wine - White / Golden - Sweet
After Dinner Wine - Any Colour - Sweet
 18. Sparkling Wine - Dry
 19. Sparkling Wine - Medium Sweet
- Wines entered in Classes Indicate ** can have added Grape Concentrate but not as a single ingredient and with the use of other ingredients.**

SECTION 2 WINES BY INGREDIENT - MEMBERS

20. Mead - Dry (Including Variants)
 21. Mead - Sweet (including Variants)
 22. Flower Wine - Dry (Elderflower excluded)
 23. Elderflower Wine - Dry
 24. Flower Wine - Sweet (Elderflower excluded)
 25. Elderflower Wine - Sweet
 26. Vegetable, Leaf or Grain - Dry / Med Dry - Any Colour
 27. Vegetable, Leaf or Grain - Med / Sweet - Any Colour
- Fruit Wine - Red - Dry**
28. Fruit excluding 29 - 33 and Grape Concentrate
 29. Elderberry base
 30. Blackberry base
 31. Bilberry Base
 32. Fresh Grape
 33. Stoned fruit base
- Fruit Wine - Red - Sweet**
34. Fruit excluding 35 - 39 and Grape Concentrate
 35. Elderberry base
 36. Blackberry base
 37. Bilberry base
 38. Fresh Grape
 39. Stoned fruit base

SECTION 2 - CONTINUED

- Fruit Wine - White / Golden - Dry**
40. Fruit excluding 41 - 45 and Grape Concentrate
 41. Citrus base
 42. Gooseberry base
 43. Apple base
 44. Fresh Grape
 45. Stoned Fruit base
- Fruit Wine - White / Golden - Sweet**
46. Fruit excluding 47 - 51 and Grape Concentrate
 47. Citrus base
 48. Gooseberry base
 49. Apple base
 50. Fresh Grape
 51. Stoned Fruit base *See Sweet.*
 52. **Fruit Wine Medley - Any 5 from 8 - (See Rule 15)**
Apple base, Citrus base,
Gooseberry base, Stoned White Fruit Base,
Elderberry base, Blackberry base,
Bilberry base, Stoned Red Fruit Base
(Wines can be Dry through to Sweet)

SECTION 3 FORTIFIED WINE - MEMBERS

53. Sherry Type - Dry
54. Sherry Type - Sweet *2-D*
55. Madeira Type - Sweet
56. Port Type (Red)
57. Liqueur - Citrus Base (2000 Show - Any White fruit)

SECTION 4 BEER - MEMBERS

58. Light Lager
59. Heavy lager
60. IPA
61. Light Ale
62. Brown Ale - London type
63. Brown Ale - Newcastle type
64. Dry Stout
65. Sweet Stout
66. Strong Ale
67. Porter
68. Barley Wine
69. Three Bottles Beer
IPA,
Dry stout
Barley Wine

SECTION 5 MEMBERS - WINE & BEER RECIPES

- Wine**
70. **PARSNIP SWEET** - See recipe back page
The Winner will be asked to provide the recipe for the year 2001 Show for inclusion in the 2000 Schedule
- Beer**
71. **PHILL'S DUNKEL** - See recipe back page
The winner of this class will be asked to provide the recipe for 2000 Show for inclusion in the 2000 Schedule

SECTION 5 MEMBERS - COOKERY

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

72. **Pate Dish** - See recipe Back Page - The winner will be asked to supply a recipe for the 2000 Show for inclusion in the 2000 Schedule
73. **Cake** - See recipe Back Page - The winner will be asked to supply a recipe for the 2000 Show for inclusion in the 2000 Schedule
74. **A cold savoury dish** for up to two persons with the appropriate bottle of wine (recipe of dish must be given).
75. **Ploughman's Lunch** - Plate prepared with Cheese and garnishes, a Loaf of Bread and a bottle of Beer (Bread & Beer to be Homemade).
Bread and Beer can displayed off the plate.

BOTTLE LABEL

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

CIRCLE ACTIVITIES

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

SECTION 6 JUDGES' CLASS

(Only Members of both NGWBJ & NAWB are eligible)

79. **Fruit Wine** - White - Sweet
(2000 Show - Aperitif - Sherry Style)
80. **Beer**
Sweet Stout - (2000 Show - Light Lager)

SECTION 7 KIT & CONCENTRATE (SEE RULE14) MEMBERS

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

81. Red - Dry
82. White - Dry
83. Red - Sweet
84. White - Sweet
85. Rose - Medium Dry
86. Lager *h.c.*
87. Bitter
88. Dry Stout

SECTION 8 CIRCLE & INVITED ORGANISATIONS

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

SECTION 9 FEDERATION CLASSES

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

SECTION 10 OPEN CLASSES

Open to NAWB members and Non Members

Wine Classes that are Dry/Med Dry

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

Wine Classes that are Med/Sweet

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

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