

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 - Med to Sweet - excluding Vermouth Type
5. Aperitif - Med to 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 - Medium Dry
*** (Excluding Fresh Grape or Concentrate)***
12. Table Wine - White/Golden - Medium 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 Bottle 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 Indicated * can have added Grape Concentrate, but not as a single ingredient and the other ingredients should dominate.**

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
 52. **Fruit Wine Medley - Any 5 from 8 - (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
55. Madeira Type - Sweet
56. Port Type (Red)
57. Liqueur - Red Fruit Base (2002 - Citrus Base)

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 of Beer
IPA
Dry Stout
Barley Wine

SECTION 5

MEMBERS - WINE & BEER RECIPES

Wine

70. **DRY APERITIF CITRUS BASE** - See Recipe back page.
The Winner will be asked to provide the recipe for the year 2003 show for inclusion in the 2002 schedule.
71. **PHILL'S ALT** - See Recipe back page.
The Winner will be asked to provide the recipe for the year 2003 show for inclusion in the 2002 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 the recipe for the 2002 Show for inclusion in the 2002 Schedule.
73. **Cake** - See Recipe back page - The winner will be asked to supply the recipe for the 2002 Show for inclusion in the 2002 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 be 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, 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, and contain no identification of the entrant. The contents will not be tasted.

CIRCLE ACTIVITIES

78. **Photograph.** Depicting Circle Activities. Maximum size 6" x 4" mounted on card.

**SECTION
JUDGES' CLASSES**

(Only Members of both NGWBJ & NAWB are eligible)

Wine

79. Table Wine - Red - Dry
(2002 Fruit Wine - White - Sweet)

Beer

80. Porter (2002 - IPA)

**SECTION 7
KIT & CONCENTRATE - MEMBERS
(See Rule 14)**

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
87. Bitter
88. Dry Stout
89. Liqueur Kit (Please indicate on entry form which Type ie. Cream, Fruit, Herb, or Chocolate / Coffee)

**SECTION 8
CIRCLE CLASSES**

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

**SECTION 9
FEDERATION CLASSES**

100. Three Bottles of Wine for a Dinner
Table White or Golden - Dry
Table Red - Dry
After Dinner Wine - Any Colour - Sweet
101. Three bottles of Beer
IPA
Dry Stout
Barley Wine

**SECTION 10
OPEN CLASSES**

(Open to Members and Non Members of NAWB)

See Page 11 for class definitions and guidance

Novice classes (107 & 108)

These classes are open to individuals that have not won a 1st prize at any National Show.

102. Red Wine - Dry
103. White / Golden Wine - Dry
104. Red Wine - Sweet
105. White / Golden Wine - Sweet
106. Rose Wine - Medium Dry
107. Novice - Table Wine - White / Golden - Dry
108. Novice - Table Wine - Red - Dry
109. Lager
110. Bitter
111. Dry Stout