

SHOW SCHEDULE

SECTION 1 PURPOSE WINES - MEMBERS

1. Aperitif - Dry - Sherry Type
2. Aperitif - Dry - Citrus and Other Types
3. Aperitif - Med to Sweet - excluding Vermouth Type
4. Aperitif - Dry/ Med / Sweet - Vermouth Type *
5. Table Wine - Red - Dry
*** (Excluding Fresh Grape or Concentrate)***
6. Table Wine - Red - Dry
(Fresh Grape or Concentrate)
7. Table Wine - Rose - 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 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
17. Sparkling Wine - Dry
18. Sparkling Wine - Medium Sweet

* Class 4- Please specify if Dry, Medium or 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

19. Mead - Dry (Including Variants)
 20. Mead - Sweet (Including Variants)
 21. Flower Wine - Dry
 22. Flower Wine - Sweet
 23. Vegetable, Leaf or Grain-Dry /Med / Sweet *
- 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

SECTION 2 - CONTINUED

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/Golden - Dry

36. Fruit excluding 37 - 41 and Grape Concentrate
37. Citrus Base
38. Gooseberry Base
39. Apple Base
40. Fresh Grape
41. Stoned Fruit Base

Fruit Wine - White/Golden - Sweet

42. Fruit excluding 43 - 47 and Grape Concentrate
43. Citrus Base
44. Gooseberry Base
45. Apple Base
46. Fresh Grape
47. Stoned Fruit Base

48. 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)

* Class 23 - Please specify if Dry, Medium or Sweet

SECTION 3 FORTIFIED WINE - MEMBERS

49. Sherry Type - Dry
50. Sherry Type - Sweet
51. Madeira Type - Sweet
52. Port Type (Red)
53. Liqueur - Cream Base (2004 - Herb Base)

SECTION 4 BEER - MEMBERS

54. Light Lager
55. Heavy Lager
56. IPA
57. Light Ale
58. Brown Ale - London Type
59. Brown Ale - Newcastle Type
60. Dry Stout
61. Sweet Stout
62. Strong Ale
63. Porter
64. Barley Wine
65. Three Bottles of Beer
IPA
Dry Stout
Barley Wine

**SECTION 5
MEMBERS - WINE & BEER RECIPES**

Wine

66. MEDIUM DRY ROSE WINE

- See Recipe back page.

The Winner will be asked to provide the recipe for the year 2005 show for inclusion in the 2004 schedule.

67. DOUGS TRAQUAIR TYPE ALE

- See Recipe back page.

The Winner will be asked to provide the recipe for the year 2005 show for inclusion in the 2004 schedule.

**SECTION 6
JUDGES' CLASSES**

(Only Members of both NGWBJ & NAWB are eligible)

Wine

68. After Dinner Red Sweet

(2004 - Dry White/ Golden)

Beer

69. Dry Stout (2004 - Heavy Lager)

**SECTION 7
KIT & CONCENTRATE - MEMBERS**

(See Rule 14)

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

70. Red - Dry

71. White - Dry

72. Red - Sweet

73. White - Sweet

74. Rose - Medium Dry

75. Lager

76. Bitter

77. Liqueur Kit (Please indicate on entry form which Type i.e. Cream, Fruit, Herb, or Chocolate/ Coffee)

**SECTION 8
MEMBER CIRCLE CLASSES**

78. Table Wine - Red - Dry

79. Table Wine - White / Golden - Dry

80. After Dinner Wine - Red

81. After Dinner Wine - White / Brown

82. Three Bottles of Wine for a Dinner

Table White or Golden - Dry

Table Red - Dry

After Dinner Wine - Any Colour - Sweet

83. IPA

84. Dry Stout

85. Heavy Lager

86. Barley Wine

87. Three Bottles of Beer for a Dinner

IPA

Dry Stout

Barley Wine

**SECTION 9
FEDERATION CLASSES**

88. Three Bottles of Wine for a Dinner

Table White or Golden - Dry

Table Red - Dry

After Dinner Wine - Any Colour - Sweet

89. Three bottles of Beer

IPA

Dry Stout

Barley Wine

**SECTION 10
OPEN CLASSES**

(Open to Members and Non Members of NAWB)

Novice classes (95 & 96)

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

90. Red Wine - Dry

91. White / Golden Wine - Dry

92. Red Wine - Sweet

93. White / Golden Wine - Sweet

94. Rose Wine - Medium Dry

95. Novice - Table Wine - White / Golden - Dry

96. Novice - Table Wine - Red - Dry

97. Lager

98. Bitter

99. Dry Stout

**SECTION 11
WINE & BEERMAKING ACTIVITIES**

OPEN TO ALL

(Members, Non Members, Circles or Federations)

100. Photograph (with optional caption).

Depicting Wine and/or Beermaking Activities.

Maximum size 7" x 5" mounted on card.

**FOR CLASS DEFINITIONS AND ENTRY
GUIDELINES - SEE PAGE 11.**



BOOKER

Cash & Carry

The

National Association of Wine & Beermakers

Would like to thank

BOOKER CASH & CARRY

For being this years

SPONSORS FOR THE JUDGES WATER