

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 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

* 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
Please specify if wine is 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**
(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

49. Sherry Type - Dry
50. Sherry Type - Sweet
51. Madeira Type - Sweet
- ✓ 52. Port Type (Red)
53. Liqueur - Chocolate or Coffee (2007 - Citrus)

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**

66. Almond & Raisin Sweet Social

- See Recipe back page.

The Winner will be asked to provide the recipe for the year 2008 show for inclusion in the 2007 schedule.

67. Roderick's Barley Wine

- See Recipe back page.

The Winner will be asked to provide the recipe for the year 2008 show for inclusion in the 2007 schedule.

**SECTION 6
JUDGES' CLASSES
(Only Members of both NGWBJ & NAWB are eligible)**

Wine

- 68. Medium Dry Rosé**
(2007 - Medium Sweet Social White/Golden)

Beer

- 69. Porter** (2007 - Dry Stout)

**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
Classes 82,87,88 & 89 are awarded one certificate only, no glasses are allocated.

**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 "Party Time"
Maximum size 7" x 5" mounted on card.

FOR CLASS DEFINITIONS AND ENTRY GUIDELINES - SEE PAGE 8.



**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