

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 16)
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 - Citrus (2008 - White Fruit)

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. A.D.W. Red Sweet

- See Recipe back page.

The Winner will be asked to provide the recipe for the year 2009 show for inclusion in the 2008 schedule.

67. A.B's "Easy" I.P.A.

- See Recipe back page.

The Winner will be asked to provide the recipe for the year 2009 show for inclusion in the 2008 schedule.

**SECTION 6
JUDGES' CLASSES**

(Only Members of both NGWBJ & NAWB are eligible)

Wine

68. Medium Sweet Social White/Golden
(2008 - White Dry Table)

Beer

69. Dry Stout (2008 - Heavy Lager)

**SECTION 7
KIT & CONCENTRATE - MEMBERS**
(See Rule 15)

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 "Ingredients for Wine Beermaking"
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

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