

# 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 /  
/Medium/ Sweet
24. **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

## 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 - White Fruit  
(2009- Stoned fruit, any colour)

## 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 Cyment Mead (Med Sweet)**  
**- See Recipe back page.**  
The Winner will be asked to provide the recipe for the year 2010 show for inclusion in the 2009 schedule.
- 67. **Summer Ale**  
**- See Recipe back page.**  
The Winner will be asked to provide the recipe for the year 2010 show for inclusion in the 2009 schedule.

**SECTION 6  
JUDGES' CLASSES**

**(Only Members of both NGWBJ  
& NAWB are eligible)**

**Wine**

- 68.** White Dry Table  
(2009 - Citrus Aperitif)

**Beer**

- 69.** Heavy Lager (2009 - IPA)
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**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*)
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**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.*

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**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 1<sup>st</sup> prize at any National  
Show.

**Section 10 continued.**

- 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**

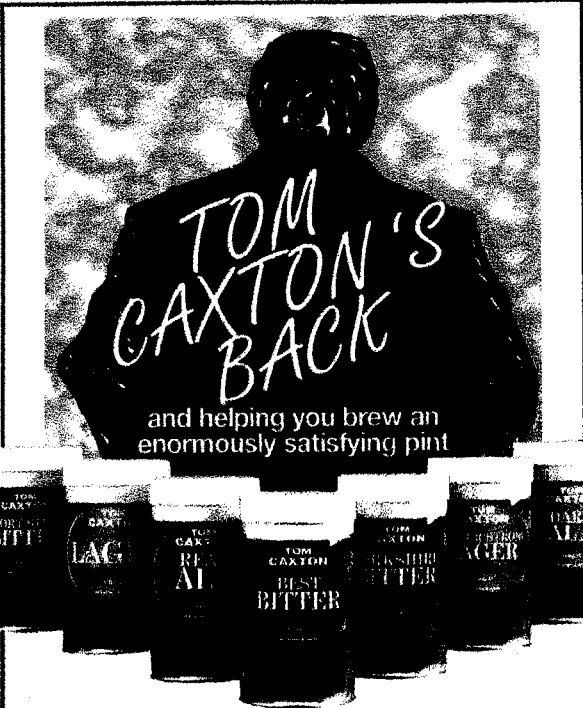
**OPEN TO ALL**  
*(Members, Non Members,  
Circles or Federations)*

**100. Photograph (with  
optional caption).**

Depicting “50<sup>th</sup> Anniversary  
with wine and/or beer theme”  
Maximum size 7” x 5” mounted  
on card

**101. Special Class.**  
**50<sup>th</sup> Anniversary Open Wine.**  
Golden Medium Sweet Wine.  
See page 21 for the recipe.

**DEFINITIONS AND ENTRY GUIDELINES SEE PAGE 10**



**TOM  
CAXTON'S  
BACK**

and helping you brew an  
enormously satisfying pint

FOR FURTHER INFORMATION CONTACT:  
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