

SHOW SCHEDULE

SECTION 1a – GENERAL WINE CLASSES COMPETITION FOR INDIVIDUAL NAWB MEMBERS ONLY

1. Aperitif – Dry Sherry Type.
 2. Aperitif – Dry – Citrus and Other Types.
 3. Aperitif – Medium to Sweet – Excluding Vermouth Type.
 4. Aperitif – Vermouth Type, please specify Dry/Medium/Sweet.
 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.
 19. Wine to Set Recipe (see back page)
 - Class 4 – Please specify if Dry, Medium or Sweet.
- ** Wine entered can have Grape Concentrate but not as a single ingredient and the other ingredients should dominate.

SECTION 1b – FORTIFIED WINE CLASSES. COMPETITION FOR INDIVIDUAL NAWB MEMBERS ONLY.

20. Sherry Type – Dry.
21. Sherry Type – Sweet.
22. Madeira Type – Sweet.
23. Port Type – Red.
24. Liqueur – Red fruit (2011 Herbal/Spice).

**SECTION 2 - FRUIT WINES BY INGREDIENTS.
COMPETITION BY INDIVIDUAL NAWB MEMBERS ONLY.**

RED FRUIT WINES

25. Elderberry Base - Dry.
26. Elderberry Base - Sweet.
27. Blackberry Base - Dry.
28. Blackberry Base Sweet.
29. Bilberry Base - Dry.
30. Bilberry Base - Sweet.
31. Fresh Grape - Dry.
32. Fresh Grape - Sweet.
33. Stoned Fruit - Dry.
34. Stoned Fruit - Sweet
35. Fruit Base (excluding 25-34 & Grape Concentrate) - Dry.
36. Fruit Base (excluding 25-34 & Grape Concentrate) - Sweet.

WHITE FRUIT WINES

37. Citrus Fruit Base - Dry.
38. Citrus Fruit Base - Sweet.
39. Gooseberry Base - Dry.
40. Gooseberry Base - Sweet.
41. Apple Base - Dry.
42. Apple Base - Sweet.
43. Fresh Grape - Dry.
44. Fresh Grape - Sweet.
45. Stoned Fruit - Dry.
46. Stoned Fruit - Sweet.
47. Fruit Base (excluding 37 - 46 & Grape Concentrate) - Dry.
48. Fruit Base (excluding 37 - 46 & Grape Concentrate) - Sweet.

SECTION 3a - WINE CLASSES.

**COMPETITION BY INDIVIDUAL MEMBERS OF NAWB AND MEMBERS
OF ANY WINE OR BEER CIRCLE THAT IS AFFILIATED TO NAWB.**

49. Dry Red Fruit Wine.
50. Sweet Red Fruit Wine.
51. Dry White/Golden Fruit Wine.
52. Sweet White/Golden Fruit Wine.
53. Mead - Dry (including Variants).
54. Mead - Sweet (including Variants).
55. Flower Wine - Dry.
56. Flower Wine - Sweet.
57. Vegetable, Leaf or Grain Wine - Dry.
58. Vegetable, Leaf or Grain Wine - Sweet.

NOTE:- Fruit Medley Class on the next page

SECTION 3a continued.

59. Four Bottle Fruit Wine Medley.

a) Red Fruit - Dry, b) Red Fruit - Sweet, c) White Fruit - Dry, d) White Fruit - Sweet. In this class the emphasis is fruitiness. Exhibitors must mark their wines with the main ingredient which for red wines should be Elderberry, Blackberry, Bilberry or Stone Fruit, and for white wines Apple, Gooseberry, Citrus or Stone Fruit.

SECTION 3b - KIT WINE & CONCENTRATE CLASSES.

COMPETITION BY INDIVIDUAL NAWB MEMBER AND MEMBER OF ANY WINE OF BEER CIRCLE AFFILIATED TO NAWB.

- 60.** Kit Wine - Red - Dry.
- 61.** Kit Wine - White - Dry.
- 62.** Kit Wine - Red - Sweet.
- 63.** Kit Wine - White/Golden - Sweet.
- 64.** Kit Wine - Rose - Medium Dry.
- 65.** Kit - Liqueur.

SECTION 4- BEER CLASSES.

COMPETITION BY INDIVIDUAL NAWB MEMBERS ONLY.

- 66.** Light Lager.
- 67.** Heavy Lager.
- 68.** IPA.
- 69.** Light Ale.
- 70.** Brown Ale - London Type.
- 71.** Brown Ale - Newcastle Type.
- 72.** Dry Stout.
- 73.** Sweet Stout.
- 74.** Strong Ale.
- 75.** Porter.
- 76.** Barley Wine.
- 77.** Three Bottles of Beer:-
 - IPA.
 - Dry Stout.
 - Barley Wine.
- 78.** Beer to the set Recipe, Full mash (see back page)

SECTION 5 - BEER CLASSES.

COMPETITION BY INDIVIDUAL NAWB MEMBER AND MEMBER OF ANY WINE OR BEER CIRCLE AFFILIATED TO NAWB.

- 79.** Bitter (OG 1040 - 1050)
- 80.** Dark Mild (OG 1032 - 1042)
- 81.** Malt Extract or Kit Bitter.
- 82.** Malt Extract or Kit Stout, Dry.

SECTION 6- NEWCOMERS WINE AND BEER CLASSES.
COMPETITION BY INDIVIDUAL MEMBER OF NAWB AND
MEMBERS OF ANY WINE OR BEER CIRCLE THAT IS
AFFILIATED TO NAWB, WHO HAVE NOT WON A 1st,2nd or 3^d
PLACE AT ANY NAWB SHOW. Entry is limited to TWO Shows.

- 83. Table wine - red - Dry
- 84. Table Wine - White/Golden - Dry
- 85. Bitter.

SECTION 7 - CLASSES FOR COMPETITION BY
JUDGES, CIRCLES AND FEDERATIONS.

- 86. Judges - Wine Class - Red Social
(2011 After Dinner white/brown sweet)
- 87. Judges - Beer Class - Dark Mild (2011 Strong Ale)
- 88. Circles - Three Bottles of Wine for a Dinner.
Table Wine - White to Golden - Dry.
Table Wine - Red - Dry.
After Dinner Wine - Any Colour, Sweet.
- 89. Circles - Three Bottles of Beer for a Dinner.
IPA.
Dry Stout.
Barley Wine.
- 90. Federations - Three Bottles of Wine for a Dinner.
Table Wine - White to Golden - Dry.
Table Wine - Red - Dry.
After Dinner Wine - Any Colour - Sweet.
- 91. Federations - Three Bottles of Beer for a Dinner.
IPA.
Dry Stout.
Barley Wine.

SECTION 8 - PHOTOGRAPHIC CLASS.
OPEN TO ALL.

- 92. A Photograph (with optional captions)
Depicting a Wine or Beer Theme.
Maximum Size 7" x 5" and mounted on a card.

DEFINITIONS AND ENTRY GUIDELINES SEE PAGE 10