

2016 Trophy Winners- Placed in order as in the 2016 Schedule.

Class no.	Type	Winner	Circle
1	Dry White	Sonia Maynard	Lincoln
2	Dry Red	Charles Hill	Peterborough
3	White/Golden Social	Chris Bates	Lincoln
4	Red Social	Pam Willey	Scunthorpe
5	White/Golden Dessert	Charles Hill	Peterborough
6	Red Dessert	Paul Matthewman	Scunthorpe
7	Dry White Concentrate	Paul Matthewman	Scunthorpe
8	Dry Red concentrate	Paul Matthewman	Scunthorpe
9	Novice Social Red or White	Sonia Maynard	Lincoln
10	Aperitif Dry White or Red	Paul Matthewman	Scunthorpe
11	Rose	Paul Matthewman	Scunthorpe
12	Flower or Veg.	Paul Matthewman	Scunthorpe
13	Mead Sweet	Chris Bates	Lincoln
14	Fixed Recipe	Paul Matthewman	Scunthorpe
15	Sherry or Port Fortified.	Bert Bates	Lincoln
16	3 Bottles for Dinner	Paul Matthewman	Scunthorpe
17	Liqueur	Chris Bates	Lincoln
18	Judges class	Paul Matthewman	Scunthorpe
19	Inter circle KO	Scunthorpe	
20	Pale Ale or Bitter Beer	CharlesHill	Peterborough
21	Lager, Light or Heavy	CharlesHill	Peterborough
22	Stout, Sweet or Dry	CharlesHill	Peterborough
23	Barley Wine	CharlesHill	Peterborough
24	Bottle Label	Sonia Maynard	Lincoln
25	Novice Beer	Sonia Maynard	Lincoln
26	Pudding Class to Recipe	Elsie Broxholme	Scunthorpe
27	Cider		
-	Best Beer in show	Charles Hill	
-	Best Wine in show	Paul Matthewman	
-	Ind with most points (Wine)	Paul Matthewman	
-	Club with most Points in Show	Scunthorpe 143, Lincoln 124,	
-	Master Beer maker	Charles Hill	
Please return trophies awarded last year by August 31st 2017			

LINCOLNSHIRE FEDERATION OF AMATEUR WINE & BEER MAKERS



44th ANNUAL OPEN SHOW.

SUNDAY 10th SEPTEMBER 2017

PROGRAMME & SCHEDULE

**SOUTH HYKEHAM VILLAGE HALL
BOUNDARY LANE, LINCOLN, LN6 9NQ**

followed by a Cold buffet and presentations

TEA TICKETS will be given free to those entering 12 bottles or more.

Other entrants and visitors cost £3.

Make wine make friends!

OPEN TO ALL WINE & BEER MAKERS

OFFICIALS

Show Convenor
Mr Rob Price Tel: 01522 687850

Show Secretary
Mrs Pam Willey Tel: 01522 805344

Chief Steward
Mr Sid Broxholme

Entries Secretary
Mr Paul Matthewman Tel: 01724 733436

Certs. & Trophies
Mr Tevor Ashmore

PROGRAMME

HALL OPEN	10-00am
EXHIBITS ACCEPTED	11-00am – 12.00pm
JUDGES BRIEFING	12.15pm
JUDGING EXHIBITS	12:30pm – 3.15pm
COLLECTION OF EXHIBITS	3.15pm
COLD BUFFET (inc. Silent Auction)	3.30pm
PRESENTATION OF AWARDS	4.30pm
HALL CLOSED	6.00pm

Fixed Recipe for Class 26

Supplied by Christine Binns

Fruit Loaf

6 ozs Self Raising Flour	3 oz caster sugar
3 ozs Margarine	2 tblsp spoons syrup
2 tblsp marmalade	3 oz sultanas
3 tblsp boiling water	1 egg
1 ½ tsp mixed spice	

Melt the margarine, sugar, syrup & marmalade. Pour over the flour which has been sifted with the mixed spice & beat, add water & beat again. Add fruit then egg, beat well.

Pour into a lined 1 lb loaf tin.

Bake at 375 deg or gas 5 until firm.

If the cake starts to brown, cover with grease proof paper.

PRESENTATION REFRESHMENTS

Trophies and certificates will be presented for all classes after the cold buffet that follows the show. Tickets are £3 per person. Those who enter 12 bottles or more, or who serve as stewards or judges will be allowed a complimentary ticket.

To reserve your place, please complete the form below and return with your entry

BOOKING FORM

Please send me.....tickets for the cold buffet.

Please tick the box if you would like to steward on the day.

I do/do not qualify for a free ticket.

I prefer a Vegetarian alternative yes/no

I enclose ticket payment of £.....

Signed

Telephone.....

Circle

SCHEDULE OF CLASSES

Entry fee 30p per exhibit

CLASS

- *1 Dry White Table Wine.
- *2 Dry Red Table Wine.
- *3 White or Golden Social (Medium)Wine.
- *4 Red Social (Medium) Wine.
- *5 After Dinner Wine, White to Brown.
- *6 After Dinner Wine Red.
- *7 Dry White Wine, from Concentrate.
- *8 Dry Red Wine, from Concentrate.
- *9 Novice, any colour, any sweetness, to be defined on supplied label
- *10 Aperitif, Dry, White, Gold or Red Wine.
- *11 Rose, Medium Wine.
- *12 Flower or Vegetable, Country style, Medium Wine.
- *13 Mead, Sweet Wine.
- *14 Fixed Recipe –2017 Medium Dry Cherry wine.
- 15 Sherry or Port , Fortified, Sweet (Rule6)
- 16 Three Bottle of Wine for Dinner. White Dry Table wine, Red Dry Table Wine & a Dessert Wine.
- 17 Liqueur. (Fruit base, Cream base, Chocolate/Coffee base & Herb/Spice base (Rule 6)).
- 18 Judges Class – Dry Red Table wine.
- 19 Inter Circle Knock out. White Dry Table wine, Red Dry Table Wine & a Dessert Wine.
- 20 Pale Ale or Bitter Beer.
- 21 Lager, Light or Heavy.
- 22 Stout, Sweet or Dry.
- 23 Barley Wine.
- 24 Bottle Label. Computer or Hand drawn, exhibited on a *Bottle of Wine*.
- 25 Novice Beer, Any style, to be defined on supplied label.
- 26 Pudding Class. (Fruit Loaf, See attached recipe.)
- 27 Cider any sweetness & any style. i.e. still, sparkling ,cloudy

PLEASE NOTE:

2017 Fixed Recipe is **Medium Dry Cherry Wine**.

(See separate recipe sheet)

Classes marked thus * Count toward Master Winemaker

Any exhibitor having two placings in the same class will only be awarded the higher points.

Medium Dry Cherry Wine

Supplied by Peter Robinson

Ingredients

- 1.5 kg cherries (fresh, frozen or bottled; if using bottled use approximately 1500gm net weight)
- 8oz raisins
- 1 lb 8 oz sugar (reduce by 4oz if using bottled cherries in syrup)
- 2 litres red grape juice
- 1 tsp Pectolase
- 1 tsp Yeast nutrient
- Wine yeast (general purpose)

Method

Place cherries in bucket and crush with hands or masher and remove stones (include the syrup if bottled). Add minced raisins and 12oz sugar. Pour in 1 litre boiling water and mix until sugar dissolves. Add the grape juice and top up with water to 4.5 litres. When cool enough add remaining ingredients, stir, cover and allow to ferment for 4 days stirring once/twice daily. Strain off into demi-john, add the remaining sugar and ferment to dryness. Add sugar, grape juice, xylitol or similar to bring to medium dry, O.G. 999–1002.

The ingredients for this should be easy to get. Bottled cherries are readily available in Lidl and Polish shops at a reasonable price and red grape juice is now much easier to get than white and of much better quality than it used to be. This wine could also be used in both the stoned fruit classes at different levels of sweetness, so it's 3 for the price of 1!

Entry fee 30p per exhibit

When complete, this entry form & your entry fees should be sent to the entries secretary with a S.A.E. before Sept. 4th 2016

Please make any cheques payable to L.F.A.W.B.

Labels & instructions will be dispatched on receipt of entry form.

Name

Address

.....

Postcode Tel.

Circle

Please mark X in the box for each entry. (Maximum of two entries per class)

Class	Entry	Entry	Class	Entry	Entry
1			15		
2			16		
3			17		
4			18		
5			19		
6			20		
7			21		
8			22		
9			23		
10			24		
11			25		
12			26		
13			27		
14					

Total number of entries _____ Total entry fee enclosed £ _____

**Entries to:- Mr P Matthewman, 11 Farndale Way., Winterton,
North Lincolnshire, DN15 9UZ Tel. 07770636084**

Novice declaration I have not won a 1st place at any other Federation or NAWB. Show signed

**(All) I agree to abide by the LFAWB rules & the judge's decision is final
Signed**

RULES FOR EXHIBITORS

- 1 Entry Form:** Entries must be made on the enclosed entry form (or photocopy) & should be received by the Entries Secretary by the 4/09/2017. Late entries cannot be guaranteed to be accepted after the closing date.
- 2 Staging of Exhibits:** All exhibits must be staged by the appointed stewards. All staging must be completed by 12.00am
- 3 Entries:**
- α) Must be the sole work of the Exhibitor.
 - β) Exhibitors may enter up to 2 entries per class. No single bottle may be shown in more than one class.
 - γ) Novice Classes 9 & 25 are open to people not having gained a first prize at any Federation Show. Declaration must be signed on entry form.
 - δ) Only qualified Judges may enter class 18.
 - ε) Circle Entries. These entries must be submitted by one person on a dedicated entry form.
- 4 Presentation** Wine must be exhibited in clear glass, punted wine bottles of approx. 26 fluid ozs. (740ml) capacity, Sauternes type, filled to leave airspace between ¼ and ¾ inch (5 - 20mm).
- a) Liqueurs in Classes 17 must be exhibited in clear colourless glass punted ½ wine bottles of approx. 13fl ozs. (370ml) with airspace of ½ - 1 inch (15 - 25mm).
 - b) White plastic topped cork stoppers only must be used. Plastic stoppers or flush corks must not be used and capsules must not be fitted.
 - c) Beer must be exhibited in non-disposable, brown glass BEER bottles, of 500ml to 575ml capacity, without distinguishing or commercial marks (bottle manufacturer's marks near the base or at the shoulders will be ignored). Bottles must be filled to leave a headspace of approximately ½ - 1 inch (12-25mm). These bottles MUST be sealed with gold-coloured crown-cap metal seals. Barley wine may be exhibited in beer bottles of 275ml to 330ml capacity sealed as above. Plastic re-seals will not be accepted. Non-returnable beer bottles must not be used.
- 5 Labels** Following receipt of the entry form, the necessary labels etc: with instructions will be sent to exhibitors from TBA. Bottles must be labelled in accordance with these instructions. They must not bear any other label or mark of any description. No Highlighting will be accepted under the cover up label.
- 6 Fortification:** All wines must have been made by the exhibitor by the process of fermentation, and fortification by any method is not allowed, except Classes 15 where fortification by Brandy, Vodka or Polish Spirit is allowed and Class 17 where the use of alcohol spirit with no fermentation is allowed.
- 7 Tasting:** No exhibit may be tasted or in any way interfered with whilst on the show bench, by the exhibitor or any other person, unless accompanied by the Convenor of Judges or his nominated representative.
- 8 Care & Collection** All reasonable care will be taken of the exhibits but the committee cannot accept responsibility for any damage or loss however caused. All exhibits must remain on the show bench until judging is complete, & *collection must be supervised by the appointed stewards. Any not collected will be disposed of at the committee's discretion*
- 9 Decisions** The judges decision on the relative order of merit in each class is final. The decision of the show committee on any matter relating to the show is final & conclusive.
- 10 Amplification** For any other guidance please refer to the current edition of the handbook of the National Guild of Wine & Beer Judges.
- 11 Show Officials:** Judges, if members, may enter the members' classes. They will be required to withdraw their entry at the end of judging from that class in which they are officiating if awarded a place. Judges may not officiate in a class in which their Circle has an entry.

COMPETITION GUIDELINES

By entering a good show you can establish if your winemaking is as good as it can be, and if not, by discussion with a Judge you can learn where further improvements could be made.

WHICH WINES TO ENTER: Enter all the wines you consider to be good quality, don't just look for one good one to enter.

CHOOSING THE RIGHT CLASS: Select your wines by tasting them some weeks or days prior to the show; note the following qualities:

Dryness: Because Judges assess wines by palate and not by hydrometer, competitors should do likewise.

Alcohol: Note if your wine has that warmth and burning taste of high alcohol.

Body: The feel of a wine or beer in the mouth, especially between the tongue and the roof of the mouth. Expressed as: thin or low, as in the case of water or pure alcohol, or: medium or high, as in the case of syrup or thick soup. Body is provided by some products of fermentation, e.g. glycerol and un-fermented components such as sugars and dextrin's.

Acid: Acidity is measured as Tartaric Acid.

Having noted these points about your wines, suit them to the schedule as follows:

APERITIFS: Wines taken before a meal to stimulate the appetite. Aperitifs should have sufficient acid to taste fresh and leave the palate clean. Alcohol should be between 14% and 17%.

TABLE WINE CLASSES: These wines are meant to accompany the enjoyment of food. They can vary from light to strong flavour. Table wines are varied in style and colour and are dealt with under separate headings.

RED TABLE WINE DRY: Colour should be red but tints of purple or black or tawny is acceptable. The wine must be without easily recognizable sweetness. The flavour can be substantial and should remain in the aftertaste. Some astringency from tannins is expected, with mellowness and maturity desirable. The bouquet should be complex and vinous. Acidity should be between 0.45% & 0.65% and the alcohol from 10% to 14%. Examples such as Bordeaux, Burgundy, Rioja.

WHITE TABLE WINE DRY: Pale colour is desirable, there should be no brown or pink tones. The wine should taste dry without easily recognizable sweetness. The flavour should be pleasant with no bitter aftertaste and should give an impression of freshness leaving the mouth clean. Acidity should be between 0.5% to 0.8% and alcohol between 9% and 13%. The bouquet should be clean fragrant & vinous. Examples such as White Burgundies, Alsace and dry Loire wines.

ROSE TABLE WINE: Commercial examples from the dry Tavel to the medium or medium-sweet Anjou. The wine should be pink, variations in colour intensity and slight orange or 'onion skin' tints are acceptable. The flavour must be light, fruity and fresh and the bouquet should reflect these points. There should not be excessive astringency. Acidity should be between 0.55% and 0.9% and the alcohol between 10% and 12% and the whole should be in balance with any sweetness.

AFTER-DINNER WINE RED SWEET: The colour should be deep. Mature wines may have tawny characteristics but should display some red colour. The flavour should be rich fruity and vinous, the whole being mellow and mature. Acidity should be between 0.45% and 0.7%. The alcohol should be as high as may be achieved by fermentation. The wine should be as sweet as the other characteristics will permit without it becoming cloying. Although this wine is often called 'Dessert' it is meant for drinking after dinner. Examples would be Mavrodaphne of Patras 15% to Port 22%.

AFTER-DINNER WINE WHITE TO BROWN SWEET: Here a wide range of colours is acceptable with the deeper colours usually providing the best wines but there must be no Red colouring. Acidity should be between 0.5% and 0.9%. All other characteristics are as After Dinner Wine Red Sweet. Examples Madeira, Muscat & sweet Oloroso Sherries.

FORTIFIED WINES – Sherry Type: Wines in this class should be full bodied & have a full sweet flavour with caramelised overtones on the farewell. The sweetness balanced by a fairly high level of acidity. The final SG should be from 1.025 to 1.050, alcohol about 18% & the acid from 0.6% to 0.7% .

MEAD: Mead is essentially a wine whose character is derived from the use of honey, as the major source of fermentable sugar. Variants with added fruit juice and/or herbs and spices are acceptable. A wide range of colours is acceptable; including red where red fruit juice is added.

LIQUEURS: Homemade liqueurs are strong (usually 25-40% alcohol), sweet, and highly flavoured after-dinner drinks. Many flavours and styles are encountered but they can be divided into four general groups.

- a. Fruit base: e.g. alcohol infusions using various fruits (approx. 25-35% alcohol: 35-40% for orange liqueurs such as Cointreau and Grand Marnier).
- b. Chocolate/Coffee base: e.g. Tia Maria, cacao types etc. (approx. 25-30% alcohol).
- c. Herb/Spice base: e.g. peppermint, aniseed and more complex blends such as Benedictine types (approx. 30-40% alcohol, with Green Chartreuse an exception at 55%).
- d. Cream base: e.g. Irish Cream, Welsh Cream: cream emulsions with flavourings such as coffee or whisky (approx. 17% alcohol).

BOTTLE LABEL: Class 24 any style of *WINE* bottle is permitted but the label must describe the wine. Identification of persons or circles is not allowed. Entries will be judged on artistic merit, originality & in relation to the exhibit as a whole. The bottle will not be opened. Rule 6 does not apply.

PRESENTATION: Two points are awarded for presentation and everyone should get these two points

- by:
- a) Using the type of bottle and cork specified in the schedule.
 - b) Leaving the required air space between wine/beer and cork.
 - c) Placing the correct label where stated in the schedule.
 - d) Ensuring the bottle is clean inside and out. Look for gum smears after fitting the label.
 - e) Checking wine is star bright and is free of deposit or floating debris.

BEER Definitions

All beers entered should be bottle matured and should therefore have a yeast deposit. This deposit should be firm and light. The beers should be conditioned to give a fine running bead and close-knit head. Head retention should be good although beers high in alcohol may have little head retention. Acidity should not be predominant in any of these beer types.

LIGHT LAGER: Original gravity (O.G.) should be from 35-40. The beer should be of a light golden colour and the bouquet a delicate blend of hops, malt and DMS (dimethyl sulphide). The flavour should be dry, clean and refreshing, light in malt and hops. Alcohol normally ranges from 3.5-4.5%.

HEAVY LAGER: With an O.G. of 50-65, alcohol content ranges from 5-7%. Colour varies from golden to amber. The bouquet should be malty and grainy with slight DMS and a good hop balance. The beer should be full bodied with a malty flavour, a firm hop background and perceptible alcohol. Some sweetness due to dextrins may be apparent.

LIGHT ALE: The term 'light' refers to the flavour and not the colour so with an O.G. of 30-35 and an alcohol level of 3-3.5% the colour may vary from straw to amber. The beer should have a bouquet light in hop. The taste should be clean, dry and lightly hopped with no flavour components too prominent.

PALE ALE or BOTTLED BITTER: Original gravity should be from 40-45 and the colour from golden to deep copper. The aroma of hops in the bouquet should lead to those of malt and grain. The flavour should be full, malty and grainy with a hoppy bitter farewell and perhaps a little sweetness from residual dextrins. Alcohol content 4-5%.

INDIA PALE ALE: This full bodied premium bitter has an O.G. of 50-60 and a rich golden to deep copper colour. The bouquet should be hoppy and grainy. The flavour should be full malty and grainy with a predominant hop and clean bitter farewell. There should be a little residual sweetness to balance the hop. Alcohol 5-6.5%.

DRY STOUT: This beer has an O.G. of 45-50 and an alcohol content of 4.5 - 5.0%. The bouquet should be that of roasted grain. The flavour should be of roasted grains full and dry with a long hard bitter finish. The colour is almost black.

SWEET STOUT: With an O.G. of 40-45 and an alcohol content of about 3.5% this beer has a predominately malty bouquet with some dark grain. The colour varies from deep garnet to almost black. The flavour is a sweet smooth blend of caramel and malt with slight bitterness.

BARLEY WINE: Colour ranges from golden to brown. O.G. is from 90 upwards. The bouquet should be rich fruity hoppy alcoholic and vinous. The flavour should be full and malty with a smooth and mature blend of sweetness, hop and alcohol. Alcohol content will be 9% or greater.

Select your wines/beers by sight and taste, and not by the name of the recipe used.

Many good wines/beers fail to get prizes because they are in the wrong class.

Wine and Beer definitions from 2000 NGWBJ Handbook with kind permission.