

# RIVER VALLEY AMATEUR WINEMAKERS & BREWERS GUILD

## Helensville A&P Show Day 2015

**Saturday 28 February 2015**

Maximum Entries – 2 per class

Specification – As for Nationals - \$0.50 per bottle entry

**All bottles to be received by Saturday 14 February 2015**

No	Class	Entries	Fee	No	Class	Entries	Fee
1	Dry Red Grape (7)			21	Dry Special (3)		
2	Sweet Red Grape (7)			22	Light Ale (8)		
3	Dry White Grape (7)			23	Pale Ale (8)		
4	Sweet White Grape (7)			24	Lager (1) (8)		
5	Dry Red Berry (7)			25	Bitter (8)		
6	Sweet Red Berry (7)			26	Brown Ale (8)		
7	Dry Red Fruit (7)			27	Dark Ale (8)		
8	Sweet Red Fruit (7)			28	Porter (8)		
9	Dry White Fruit (7)			29	Dry Stout (8)		
10	Sweet White Fruit (7)			30	Sweet Stout (8)		
11	Dry Other (7)			31	Barley Wine/Strong Beer (+6%) (8)		
12	Sweet Other (7)			32	Ginger Beer – Dry (2)		
13	Dry Citrus (7)			33	Ginger Beer – Sweet (2)		
14	Sweet Citrus (7)			34	Liqueur (5)		
15	Medium to Sweet Rose (7)			35	Spirits (35W & 35D) (4)		
16	Dry Feijoa (7)			36	Mead		
17	Sweet Feijoa (7)			37	Cider (9)		
18	Dry Tamarillo (7) (6)			38	Fortified Wine		
19	Sweet Tamarillo (7) (6)			39	Speciality Beer (8)		
20	Sweet Special (3)			40	Full Mash Beer (8)(10)		

Total Entry Fee \$ .....

Competitor's Name .....

Address .....

Club .....

Novice Lager Brewer YES / NO (Please Circle)

I agree to abide by the rules of this competition .....

Corks must be tied down or shrink capsules be used for transport.

Entry form, fees and bottles must be received no later than 14 February 2015.

Deliver entries to: Rudi Erb Phone: (09) 420 7929  
Unit 1

167 Parkhurst Rd

Parakai AK 8030

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### SPECIFICATIONS

1. **Class 24 – Lager**  
State if Novice Brewer, i.e. must not have been a member of an Affiliated Club for more than two years. Must not have won a beer trophy whilst a member of an Affiliated Club.
2. **Classes 32 & 33 – Ginger Beer Specifications**
  - a) NO GLASS: Stewards will reject any Ginger Beer which is submitted in glass, for safety reasons. When glass bottles are received, they will immediately be tipped out to avoid any accidents. The entrant will be notified as soon as possible.
  - b) Container to be small 750ml brown PET (plastic) screw top bottle as sold in brew shops.
3. **Classes 20 & 21 – Dry/Sweet Special**  
Includes Rhubarb, Tomato, Strawberry, Blueberry – (no specific colour)  
Note to Judges – Brownish tinge acceptable
4. **Class 35 – Home Made Spirits – White and Dark**  
Gin, Whisky, Rum, Brandy, Bourbon. Alcohol by volume no greater than 45% to be presented in wine competition bottles half filled, or half pint bottles to 20 cm of cork. Label to indicate flavour. Competitor may enter 2 White and 2 Dark giving up to total of 4 entries in this class.
5. **Class 34 – Liqueur**  
In bottles as for Class 35. Label to indicate flavour.
6. **Classes 18 & 19 – Dry/Sweet Tamarillo**  
Compete for Bent Dayberg Memorial Trophy for Tamarillo only, as of note 3.
7. **Wine Entries**  
Half size bottles may be used for entries in the wine classes, clear only.
8. **Beer Entries**  
Small pint beer bottles with flanged or screw tops may be used in beer classes, amber only.
9. **Class 37 – Cider**  
Must be presented in 740 ml beer bottles and capped with an unmarked crown cap or sparkling wine bottle with plastic cork and tied down with wire.
10. **Class 40 – Full Mash Beer**  
Excludes Lager, Dark or Stout.

**All entries returned at owner's expense.**

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### SPECIFICATIONS

#### Classes 32 & 33 – Ginger Beer Specifications

- a) NO GLASS: Stewards will reject any Ginger Beer which is submitted in glass, for safety reasons. When glass bottles are received, they will immediately be tipped out to avoid any accidents. The entrant will be notified as soon as possible.
- b) Container to be small 750ml brown PET (plastic) screw top bottle as sold in brew shops.
- c) Presentation: Clean container of correct type, no labels or glue, filled to within 30mm of flange, plus or minus 10mm (2 points).
- d) Carbonation: Loss of more than 20% through foaming means over priming; no foaming means under priming (2 points).
- e) Colour: Colourless to lemon straw. Cloudiness permitted – no loss of points (1 point)
- f) Bouquet: Distinct ginger odour required. Lemon or yeast odour permitted, not classed as off odours (2 points).
- g) Aroma Faults: e.g. vinegar, oxidation (2 points)
- h) Sugar/Acid Balance: Ginger beer should be in balance – if sweet, should have acid levels to match. If dry should not be too acid. Excessive sweetness or acid to be severely downgraded (3 points).
- i) Taste Faults: (2 points)
- j) Ginger Taste: Too much or too little (2 points)
- k) Overall Impression: Outstanding, memorable, drinkable, poor, rubbish (5 points)

Maximum possible points                      21

Gold	19 or better
Silver	16 or better
Bronze	13 or better