



NZ NATIONAL WINEMAKERS & BREWERS FEDERATION



22nd Nationals, Christchurch

Friday 11th to Sunday 13th October 2019

Hosted by: PEGASUS AMATEUR WINEMAKERS SOCIETY (est. 1968)

Competition Newsletter August 2019 (No. 4)

Hi Fellow Winemakers and Brewers and Partners.

We are now in that pre-competition limbo period, just waiting for your registrations to come pouring in. We hope that we have been able to present you with an interesting weekend, and that you will take the opportunity to tick off a few other things on your bucket list while you are here.

Come and experience southern hospitality for a few days, then take in some other experience in the South Island that you have always wanted to treat yourself.

Our Sponsors

Dotted through this newsletter you will find logos of our esteemed sponsors. Please click on the link to explore their websites.

GREYSTONE WINES

<https://www.greystonewines.co.nz/>

Register Now

The Registration Form and Bottle Entry Form have been sent to you with the previous Newsletter. If you didn't get them, or have mislaid them, please check on the Federation website

<https://www.fawab.nz/2019/07/registrations-for-2019-nationals-now-open/>

Alternatively, give me a call (03) 357 4204 or email me den44gwen45@gmail.com and I will send you a personal copy.

Early bird registrations have been set at \$85.00 per person. This reverts to full cost of \$95.00 per person after 13th September, so register now while its on your mind.

We have some key sponsors who have assisted us in helping keep costs down. Please support our sponsors whenever you can.

Location

In case you didn't already know, the Nationals will be held at Burnside Bowling Club at 330 Avonhead Road, Avonhead, Christchurch. This is quite near the airport, so for those of you who will be flying in, it's only a short taxi ride away.



<https://www.gladfieldmalt.co.nz/>

A Little Guidance on Bottle Preparation for the Nationals Competition

For the air gap in bottles presented for the competition, some diagrams are provided below, but to me these always seem to be far more complicated than simply stating the facts as we have done below. Anyway, used together with the diagram there should be no confusion.

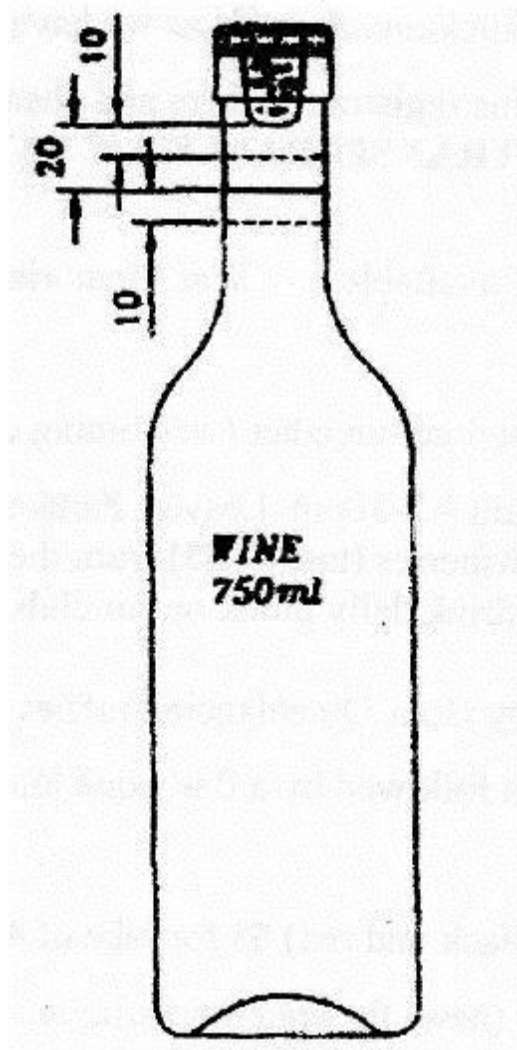
Fill levels are based on air space plus tolerance and should be as follows:

Still Wines 20mm +/- 10mm

Liqueurs 20mm +/- 10mm

Beers 30mm +/- 10mm

Sparkling Wines 70mm +/- 10mm



All wine entries must have plastic shrink caps fitted for transit. Sparkling wines should have a 'cage' to hold the cork in place. Clubs typically sort transport out with the delivery location as noted in the bottle entry sheet.

Corks should be clean, competition style (synthetic is acceptable but not the hollow type).

Labels for all entries should be in the designated colour of the club (recommendation, not a requirement) and the



<https://www.yourshout.co.nz/>

label should be secured with a rubber band – see later for list of club “colours”.

The class, entrant, entrant’s club and main ingredient should be listed on the label.

Presentation is important. It can cost you a point. And, with tight competition this can be critical.

All wine entries should be submitted in clear glass 750mm bottles with competition corks – your brew supplier will have these in stock.

The wine bottles should be straight necked with rounded shoulders. Make sure you have removed any remnants of glue left from the label. Screw top bottles with competition corks are not acceptable for national competition - sorry. The fill level should be 20mm from the bottom of the cork, +/- 10mm.

Wines or liqueurs with sediment, cloudiness or ‘floaties’ will be marked down. Judges should not turn your bottle upside down but may spin or twist to check for sediment. Members of your club or your local brew shop will give you advice on how to avoid this.



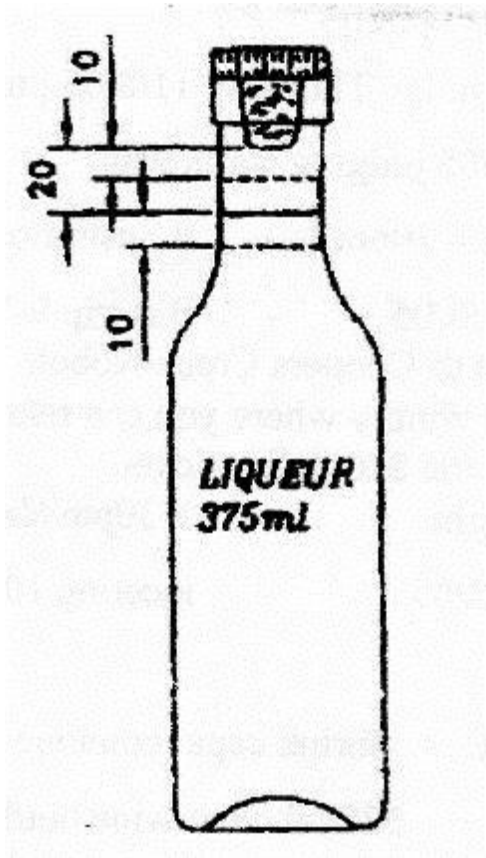
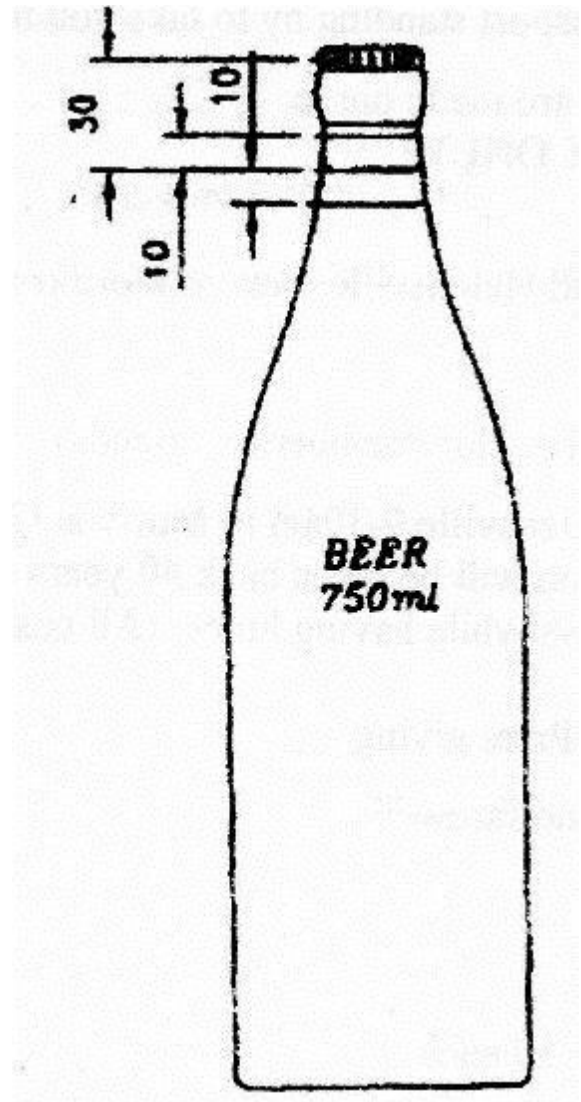
<http://www.thefermentist.co.nz/>

Mt. Beautiful
NORTH CANTERBURY NZ

WINERY | VINEYARD | FARM

<https://www.mtbeautiful.co.nz/>

All beer entries should be in label free brown glass 750mm bottles with plain crown or swing caps. Scratches on the bottle are permitted but the recommendation is to save your best bottles for the competition, making sure they cleaned of any residual glue. The fill level should be to 30mm from the top +/- 10mm.



Liqueur entries should be submitted in clear glass 375mm bottles. These too should be straight necked with rounded shoulders. The fill level should be 20mm from the bottom of the cork, +/- 10mm.

Sparkling wine entries should be submitted in conventional sparkling wine bottles, fully punted, 800 gram weight. The fill level should be 70mm from the bottom of the cork, +/- 10mm. Judges tend to be a bit more forgiving of sediment in sparkling wines. But, by no means does that mean you can get away without de-gorging. If submitted in the wrong bottle, judges will not even open your entry.

BrewHQ

Everything to make beer, spirits, wine, cider & cheese

<http://homebrewhq.co.nz/>

Full Programme of events

Friday 11th October

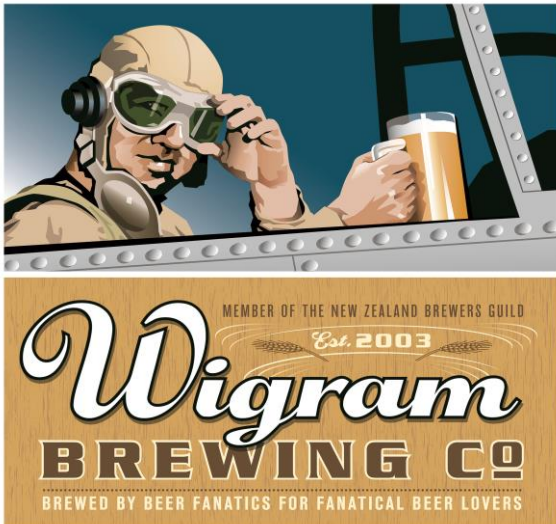
- 9.00am judging commences. Judges and stewards will be provided morning and afternoon tea, and lunch.
- 6.00 – 8.00pm Happy Hour; drinks and nibbles will be provided.

Saturday 12th October

- 10.00am sharp – tour starts and should return by about 4.00pm.
- 6.00pm Happy Hour; drinks and nibbles will be provided.
- 7.00pm Awards Dinner kicks off
- Raffle tickets will be available at the Happy Hour, and the evening will culminate with the presentation of awards and cups.

Sunday 13th October

- 10.00am Biennial Meeting of the Federation
- 12.00 noon barbeque lunch and farewells



<https://www.wigrambrewing.co.nz/>

A Saturday Tour to Remember

A lot of work has gone into planning a tour of Christchurch and its immediate environs that should be of interest to most visitors. Seats are limited to 50, on a first-come first-served basis, so register early if you want a seat.

We head off from the Burnside Bowling Club parking area promptly at 10.00am.

Although the tour focuses on the effects of the 2010 and 2011 earthquakes and the resultant repairs, this is not all that you will see. After cruising the city centre taking in the rebuild, we head for the suburban “Red Zone” before taking off for the beaches and hills.

Our coastal scenery is very special. We give you an opportunity to stretch your legs on the New Brighton pier, which pierces the very heart of our namesake Pegasus Bay. We then cruise the Avon/Heathcote estuary to the beach resort of Sumner.

Driving over the newly re-opened Evans Pass to Port Lyttleton, the tour then passes numerous bays including Rapaki, one of the sites where the Treaty of Waitangi was signed by kaumatua representing the iwi of this part of the Ngai tahu territory. This is a spectacular drive on a fine day which, of course, we aim to provide.

Evansdale Cheese



<https://www.evansdalecheese.co.nz/>

At Governors Bay we head over Dyers Pass to the top of the Crater Rim – don't forget that Banks Peninsula is made up of the remains of two extinct (?) volcanoes - at the Sign of the Kiwi. All the way down to suburbia we get spectacular views over Christchurch and the Canterbury Plains to the foothills of the Southern Alps which form a jagged snow-capped skyline in the distance.

Our final stop is at the Air Force Museum of New Zealand, where there are some

wonderful old aircraft to ogle at, while the disinterested partake of afternoon tea.

We arrive back at the Burnside Bowling Club by about 4.00pm in time to freshen up before the Happy Hour which starts at 6.00pm.

Toilets are available at all stops – i.e Arts Centre, New Brighton, Eastgate Mall, and the Air Force Museum at Wigram, and there will also be time to buy refreshments at all stops.



<https://www.barrysbaycheese.co.nz/>

Show Your Colours

The idea of this is to make it easier for the host club to group entries by club during the competition, and to get them back to the clubs.

The colours can be by printing the bottle labels onto coloured light card, or by sticking coloured dots on the backs of the bottle labels, or by using coloured felt marker pens on the backs of the bottle labels.

They should be big enough for the hosts of a competition to easily identify the colours.

The colours are to be true to their name not shades of them that will confuse e.g. yellow that may look orange etc.

The colouring should be as follows:

Northern Region:

- Auckland Guild Cream
- Cork Club Orange
- Kaitaia Pale Green
- Manukau Green

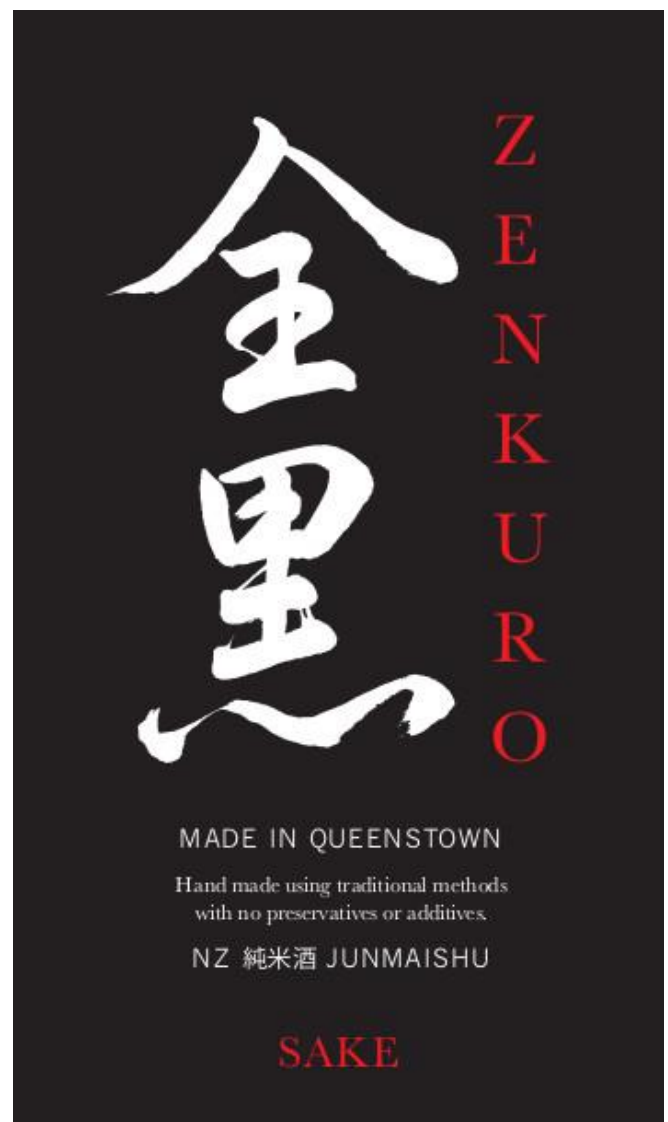
- River Valley Blue
- Whangarei Purple

Central Region:

- Kawerau Red & Silver
- Gisborne Blue & Gold
- Hawkes Bay Green & Black
- Central HB Orange & Purple
- River City Yellow & Red
- Manawatu Red
- Stokes Valley Yellow
- Levin Black

Southern Region:

- Pegasus Gold
- Dunedin Silver
- Wakatu SS Red, Purple & Yellow
- Nelson Green, Orange & Silver
- Cellar Club Blue, Black & Gold



<https://zenkuro.co.nz/>

Au Revoir

There will be another newsletter before the event, but in the meantime, if you have any questions or queries, don't hesitate to ring or email me as below.

- Dennys & Gwen Guild – (03) 357 4204
den44gwen45@gmail.com



https://www.whittakers.co.nz/en_NZ/

Maui Wines are part of the Tiki Wine group



TIKI
WINE & VINEYARDS

<https://mauiwine.com/>

Sponsors

Please remember to support our generous sponsors. Those on board so far include the following:

- Barrys Bay Cheesery
- BrewHQ
- Evansdale Cheesery
- Gladfield Malt
- Greystone Wines
- Maui Wines
- Mt Beautiful Wines
- The Fermentist Brewery
- Wigram Brewery
- Whittakers Chocolate
- Your Shout Brewers
- Zenkuro Sake