

RIVER VALLEY AMATEUR WINEMAKERS & BREWERS GUILD

Helensville A&P Show Day 2020

Saturday 29 February 2020

Maximum Entries – 2 per class

Specifications – Wine as for Nationals – Beer Attached

\$1.00 per bottle entry

All bottles to be received by Saturday 15 February 2020

No	Class	Entries	Fee	No	Class	Entries	Fee
1	Dry Red Grape (7)			22	Pale Ale (8)		
2	Sweet Red Grape (7)			23	Lager (1) (8)		
3	Dry White Grape (7)			24	Bitter (8)		
4	Sweet White Grape (7)			25	Brown Ale (8)		
5	Dry Red Berry (7)			26	Dark Ale (8)		
6	Sweet Red Berry (7)			27	Porter (8)		
7	Dry Red Fruit (7)			28	Dry Stout (8)		
8	Sweet Red Fruit (7)			29	Sweet Stout (8)		
9	Dry White Fruit (7)			30	Barley Wine/Strong Beer (+6%) (8)		
10	Sweet White Fruit (7)			31	Pilsener (8)		
11	Dry Other (7)			32	APA (8)		
12	Sweet Other (7)			33	Liqueur (5)		
13	Dry Citrus (7)			34	Spirits White (4)		
14	Sweet Citrus (7)			35	Spirits Dark (4)		
15	Medium to Sweet Rose (7)			36	Fruit Schnapps (4)		
16	Dry Feijoa (7)(2)			37	Mead (4)		
17	Sweet Feijoa (7)(2)			38	Dry Cider (9)		
18	Sweet Tamarillo (7) (6)			39	Sweet Cider (9)		
19	Sweet Special (7) (3)			40	Fortified Wine (4)		
20	Dry Special (7) (3)			41	Speciality Beer (8)		
21	Light Ale (8)			42	Full Mash Beer (8) (10)		

(Numbers in brackets refer to notes on page 2). 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 15 February 2020.

Deliver entries to: Andy Cummings
9 St James Avenue
Helensville

Phone: 021 685 199

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NOTES

1. **Class 23 – 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. Compete for the Stan Soutar Memorial Trophy.

2. **Classes 16 & 17 – Dry/Sweet Feijoa**

Compete for the Jean Stevens Memorial Trophy.

3. **Class 18 – Sweet Tamarillo**

Compete for Bent Dayberg Memorial Trophy for Tamarillo only, as of note 3.

4. **Classes 19 & 20 – Dry/Sweet Special**

Includes Rhubarb, Tomato, Strawberry, Blueberry – (no specific colour)
Note to Judges – Brownish tinge acceptable

5. **Class 34 & 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 small pint bottles to 20 cm of cork. Label to indicate flavour. Compete for the Rudi Erb Trophy.

6. **Class 33 & 36 – Liqueur and Fruit Schnapps**

In bottles as for Class 34 & 35. Label to indicate flavour.

7. **Class 40 – Fortified Wine**

In bottles as for Class 34 & 35. Label to indicate flavour.

8. **Wine Entries**

Half size bottles may be used for entries in the wine classes, clear only.

9. **Beer Entries**

Small pint beer bottles with flanged or screw tops may be used in beer classes, amber only.

10. **Class 38 & 39 – 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.

11. **Class 42 – Full Mash Beer**

Excludes Lager, Dark or Stout.

All entries returned at owner's expense.