

# HOMEMADE WINES & BEERS – Division 17

**Chairpersons:** Chuck Thompson (250) 748-3344  
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**2017 Exhibition Theme:** “Bee Cause Bees Matter”

**2017 Colour Challenge:** Yellow & Black

**Entry Fee:** \$1 per entry

**Register between July 17<sup>th</sup> and August 26<sup>th</sup>.** Last day to register: August 26<sup>th</sup>, by 5 pm.

**Delivery of Exhibits:** Thursday, Sept. 7<sup>th</sup> – **from 1 to 3 pm.**

Bring exhibits to the Exhibition Office.

**Pick Up of Exhibits:** Sunday, Sept. 10<sup>th</sup> – after 4 pm.

If unable to collect your exhibit(s) by 6 pm that day, the Exhibition is open the following week from 9 am to 5 pm.

**Prize Money:** 1<sup>st</sup> - \$5, 2<sup>nd</sup> - \$3, 3<sup>rd</sup> - ribbon only.

Pick up prize money and special awards from the Exhibition Office during the week of Sept. 25<sup>th</sup> to 29<sup>th</sup> – 9 am to 5 pm.

## Rules:

- a. Each competitor may enter a maximum of 3 entries in each class; each entry **MUST** be a product of different varieties or a different vintage.
- b. Still wine entries must be in UNLABELLED bottles, with any closure.
- c. Wines to be made by exhibitor by fermentation process.
- d. Artificial flavoring or colouring must NOT be used.
- e. Fortified wines may NOT be entered.
- f. Beer, ale and cider entries must be in UNLABELLED bottles with appropriate closures.
- g. Beer, ale and cider entries to be made by the exhibitor.
- h. Attach a card with principal ingredients and year of making to the entry tag; a comment on style may also be appropriate.
- i. **Exhibitor's Pass:** exhibitors may purchase a 3-day pass for \$15. The regular gate fee for adults is \$10 per day.

## Section 1: Grape Wine

### Class #

- 1 Red – dry
- 2 Red – medium or sweet
- 3 White – dry
- 4 White – medium or sweet

## Section 2: Non-Grape Wine

### Class #

- 5 Red – dry
- 6 Red – medium or sweet
- 7 White – dry
- 8 White – medium or sweet

## Section 3: Beer & Cider

### Class #

- 9 Beer or Ale – 2 bottles (one for judging, one for display)
- 10 Cider

WINE JUDGING (20-point system)	
Appearance	1
Aroma and bouquet	5
Acid	2
Sugar	1
Body	1
Astringency	1
Flavour	3
Finish	3
General quality	3
<b>POSSIBLE SCORE</b>	<b>20</b>
<b>Gold (exceptional) . . . 18 to 20</b> <b>Silver (very good) . . . 16 to 17.9</b> <b>Bronze (good/standard) . . . 14 to 15.9</b>	

BEER & CIDER SCORECARD	
Appearance	10
Smell	10
Taste	30
After Taste	20
Drinkability	30
<b>POSSIBLE SCORE</b>	<b>100</b>

## Section 4: Miscellaneous

### Class #

- 11 Misc. Light Wine – Rosé, Sparkling
- 12 Theme class: Original wine bottle label – design to be inspired by the Exhibition’s 2017 theme: “Bee Cause Bees Matter”. Artwork to be presented on any 8.5” x 11” paper mounted on or in black Bristol board or mat board no larger than 11” x 14”.