

# OLD BASING AND LYCHPIT VILLAGE SHOW

## Exhibiting your home made wine and beer

Carefully read the schedule, be certain that you know what is required and how it should be presented.

**Wine** must be in clear glass wine bottles, approx. 75cl (26 Fl oz), with a punt and should be closed with a cork with white plastic top, although a natural flanged cork will be accepted. Bottles should be filled with an air space below the cork of no less than a quarter of an inch and not more than three-quarters of an inch. The wine judge will mark the wine for:

- Presentation
- Clarity
- Bouquet
- Flavour

### Presentation

- Display the wine according to the schedule.
- Make sure that the bottle is perfectly clean inside and outside and without any chips or scratches. Marks from sticky labels can be removed using “Sticky Stuff Remover” (yes that is what it’s called) available from Lakeland.
- Aim for half an inch air space to give some tolerance. Remember when inserting the cork the air will be compressed and may push the cork partly out. This can be avoided by using a short length of string dangling in the bottle and gently pulling out, to release any compressed air, as the cork is pushed in.
- If using a label, place it horizontally and mid way between the bottle seams.
- Polish the bottle with a clean dry cloth, to remove any fingerprints, when placing bottle at show.
- The wine should be stable, no bubbles rising to the surface or prickly sensation on the tongue (unless it is in a sparkling wine class).

### Clarity

- To gain the highest points the wine must be starbright or of brilliant appearance.
- The colour of the wine should be in accordance with the class.
- There should be no floaters or sediment these can be removed by filtering. A useful tip is to store wine in a litre bottle, this will ensure you have sufficient when it is decanted into the show bottle.
- There should no haze. There are now many products available to clear wines. This should be done as part of wine making and not left until the show. Check the wine for haze several days before showing and if necessary clear again, before decanting.
- If a sugar syrup or other sweetener has been added it may show as a dense layer on the bottom of the bottle, known as inhomogeneity. Shake the bottle until this is not visible.

### Bouquet

- The wine must be free from any undesirable odours.
- The bouquet should be compatible with the type of wine.

### Flavour

Included with flavour are balance, quality and general impression. This section will carry the most marks, the judge will consider:

- Acid
- Alcohol
- Tannin
- Sugar residue
- Flavour
- Body
- Texture

The judge will be looking for a good balance of these factors. The required balance will be different for different types of wine. If possible compare your wine with a commercial wine of the same type.

**Beer** must be in 1 pint plain brown or green bottles and should be closed with a crown cork, screw stoppers are also allowed. Bottles should be filled with an air space below the closure of no less than a quarter of an inch and not more than three-quarters of an inch.

The judge will mark the beer for:

- Presentation
- Condition
- Clarity
- Bouquet
- Flavour

#### Presentation

- Make sure that the bottle is perfectly clean inside and outside and without any chips or scratches.
- Aim for half an inch air space to give some tolerance.
- If using a label, place it horizontally and mid way between the bottle seams.
- Polish the bottle with a clean dry cloth, to remove any fingerprints, when placing bottle at show.

#### Condition

- Yeast deposit in the bottle should be light and firm.
- Head retention should be full with fast moving beads

#### Clarity

- Beers should be star bright i.e. brilliant to the eye.

#### Bouquet

- Lagers should have a lightly hopped bouquet.
- Bitters should have a bouquet of grain and hops - well balanced.

#### Flavour

Beers should taste fresh and clean on the palate, flavour derived from malt and hops.