

BEER, WINE AND LIQUEURS

Most fairs have a section for judging of homemade beer, wine and liqueurs. All conveners must realize that they are dealing with an alcoholic product so all regulations must be met and the display area must be secure.

Classes may include the following:

- 1) Grape wine-dry red, sweet red, dry white, sweet white, rose and sparkling. Some fairs also have classes for fortified wines.
- 2) Berry and fruit wines- red dry, red sweet, white dry, white sweet, and rose.
- 3) Beer-dark ale, light ale, dark lager, light lager, pilsner, and dark beer (stout etc)
- 4) Miscellaneous can include ciders and mead.
- 5) Homemade liqueurs-indicate the type of base used.

Beer can be home made or brewed on premises (at a brew shop)

Liqueurs are home made.

Beer Score Card

Score-Card

Clarity.....	30
Colour.....	30
Taste.....	40
	<u>100</u>

Wine can be home made from fresh grapes, fruit and berries or made from a kit, or fermented on premises (commercial brew shop.)

Wines will be judged by the International system considering:

Wine Score Card

Score-Card	
Presentation.....	7
Colour and Clarity.....	14
Bouquet.....	14
Flavour, balance & quality.....	<u>65</u>
	100

Wine is normally presented in plain clear glass bottles with a size of 750 ml. Colored glass bottles may be allowed. Bottles should be sealed with a cork (screw caps may be allowed) Bottles must be filled at least to ½ inch (17 mm) of the cork.

Beer must be in standard beer bottles (341 ml size)

Liqueurs may be presented in small liqueur bottles.

Bottles must be free of labels or anything that could help identify the entrant.

Wines are judged for clarity and presentation, bouquet and taste.

Beer is judged on clarity, color and taste.

Individual fairs may have additional standards. All fairs will use exhibit labels on all the bottles.