

SECTION P - HOMEMADE WINE

Convenor: Peter Fofonoff
Phone: 250-392-2821

Entry Fee: \$0.50 per entry (entries unlimited)
Prize Money: 1st-\$2.50, 2nd-\$2.00, 3rd-\$1.50

Best Wine in Show - Rosette and \$50 Gift Certificate from Wine off the Vine

HIGH POINT: Rosette, Wine Glasses and a \$75 Gift Basket donated by Woodland Jewellers

RULES:

- A All entries must have been made by the process of fermentation.
- B Wine must be exhibited in round 750 ml to 1 liter glass bottles (clear or colored) with screw caps or corks. Liqueurs may be exhibited in 350 ml to 500 ml bottles, as above, screw caps or corks. Beer entries require 2 bottles (with same content) per entry. One for judging and one display. Screw type or crown cap for beer.
- C Exhibitor's house label must not be left on bottle.
- D The same wine, liqueur, etc. may be entered only once in the competition.
- E Exhibitors may enter a maximum of three entries, (with different content) in each class.
- F Exhibitor must label computer tags to indicate what variety of fruit content is made from.
- G Division between sweet and dry is a specific gravity of 1.000
- H Entries entered in wrong class will be disqualified.
- I In the absence of competition in any class, the judges will give only such prizes as they deem worthy.
- J Wines will be judged by International System considering: maximum 30 points
 - a. Presentation up to 3 points
 - b. Colour/clarity up to 3 points
 - c. Bouquet up to 4 points
 - d. Flavor, balance and quality up to 20 points

GRAPE WINE:	BERRY WINE:	FRUIT WINE:	CONCENTRATES:	VEGETABLE WINE:
1 Red - dry	7 Red - dry	13 Red - dry	19 Red - dry	25 Red - dry
2 Red - sweet	8 Red - sweet	14 Red - sweet	20 Red - sweet	26 Red - sweet
3 Rose - dry	9 Rose - dry	15 Rose - dry	21 Rose - dry	27 Rose - dry
4 Rose - Sweet	10 Rose - Sweet	16 Rose - Sweet	22 Rose - Sweet	28 Rose - Sweet
5 White - dry	11 White - dry	17 White - dry	23 White - dry	29 White - dry
6 White - sweet	12 White - sweet	18 White - sweet	24 White - sweet	30 White - sweet

APPERTIF OR DESSERT WINE:

- 31 Fortified wines - any variety
- 32 Social and sparkling wines
- 33 Liqueurs - any variety
- 34 Any other wine, mead or beer

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