

## Bottle Entry Form

Please send this form with bottle entries & fees to:

2015 National Competition

c/- Mr D Grant

14 Vigor Brown St

Napier 4110

**LEAVE BOXES AT REAR OF PROPERTY**

PH 06 8354498 [DAVIDGRANT@NOWMAIL.CO.NZ](mailto:DAVIDGRANT@NOWMAIL.CO.NZ)

If at all possible please endeavour to fill in the excel workbook and email a copy as well, thanks.

Entrants Name			
Address			
Ph. and email			
Affiliated Club			
Total Bottles entered		@ \$2.00 each = Total encl	\$

Please make cheques payable to HB Am Winemakers & Brewers Club

*The rules of this competition are those provided by the NZ Amateur Winemakers & Brewers Federation, copies of which are held by your club secretary, or available by email upon request to, v.bailey@xtra.co.nz. Entries placed in the wrong class will not be moved. The use of a good hydrometer will assist in confirming SG specifications.*

### Maximum of 2 entries per class or sub-class

Last entries accepted 5pm Friday 18th September 2015

Wine

✓(Entry)	Class	Class Description	Ingredients / Variety
	W 1	Dry Red Grape	
	W 1	Dry Red Grape	
	W 2	Medium Red Grape	
	W 2	Medium Red Grape	
	W 3	Sweet Red Grape	
	W 3	Sweet Red Grape	
	W 4	Dry White Grape	
	W 4	Dry White Grape	
	W 5	Medium White Grape	
	W 5	Medium White Grape	
	W 6	Sweet White Grape	
	W 6	Sweet White Grape	
	W 7	Dry Red Fruit	
	W 7	Dry Red Fruit	
	W 8	Medium Red Fruit	
	W 8	Medium Red Fruit	
	W 9	Sweet Red Fruit	
	W 9	Sweet Red Fruit	
	W 10	Dry White Fruit	
	W 10	Dry White Fruit	
	W 11	Medium White Fruit	
	W 11	Medium White Fruit	
	W 12	Sweet White Fruit	
	W 12	Sweet White Fruit	
	W 13	Dry Other Ingredients	
	W 13	Dry Other Ingredients	
	W 14	Medium Other Ingredients	
	W 14	Medium Other Ingredients	
	W 15	Sweet Other Ingredients	
	W 15	Sweet Other Ingredients	

✓(Entry)	Class	Class Description	Ingredients / Variety
	W 16	Dry Rose	
	W 16	Dry Rose	
	W 17	Medium Rose	
	W 17	Medium Rose	
	W 18	Sweet Rose	
	W 18	Sweet Rose	
	W 19	Dry Sparkling	
	W 19	Dry Sparkling	
	W 20	Medium Sparkling	
	W 20	Medium Sparkling	
	W 21	Aperitif	
	W 21	Aperitif	
	W 22	Dessert	
	W 22	Dessert	
	W 23	Sherry	
	W 23	Sherry	
	W 24	Port	
	W 24	Port	
	W 25	Medium Mead	
	W 25	Medium Mead	
	W 26	Dry Feijoa	
	W 26	Dry Feijoa	
	W 27	Medium Feijoa	
	W 27	Medium Feijoa	
	W 28	Dry Citrus	
	W 28	Dry Citrus	
	W 29	Dry Red Berry	
	W 29	Dry Red Berry	
	W 30	Medium Red Berry	
	W 30	Medium Red Berry	
	W 31	Sweet Red Berry	
	W 31	Sweet Red Berry	
	W 32	Draught Cider*	
	W 32	Draught Cider*	
	W 33	Sparkling Cider*	
	W 33	Sparkling Cider*	

\*Note Cider Bottles should conform to Beer Bottle requirements.

#### Liqueur

	L 1	Essence Base Liqueur	
	L 1	Essence Base Liqueur	
	L 2	Natural Ingredients Liqueur	
	L 2	Natural Ingredients Liqueur	
	L 3	Cream Based Liqueur	
	L 3	Cream Based Liqueur	

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Beer

✓(Entry)	Class	Class Description	Ingredients / Variety
<b>B 1</b>	Light Beer / Low Alcohol		
	B 1 . 1	Standard Light Beer	
	B 1 . 1	Standard Light Beer	
	B 1 . 2	Low Alcohol	
	B 1 . 2	Low Alcohol	
<b>B 2</b>	Pilsner		
	B 2 . 1	German Pilsner	
	B 2 . 1	German Pilsner	
	B 2 . 2	Bohemian Pilsner	
	B 2 . 2	Bohemian Pilsner	
	B 2 . 3	NZ & New World Pilsner	
	B 2 . 3	NZ & New World Pilsner	
<b>B 3</b>	Lager		
	B 3 . 1	NZ Standard Lager	
	B 3 . 1	NZ Standard Lager	
	B 3 . 2	Vienna Lager	
	B 3 . 2	Vienna Lager	
	B 3 . 3	Munich Helles	
	B 3 . 3	Munich Helles	
<b>B 4</b>	Bitter/Pale Ales		
	B 4 . 1	Ordinary Bitter	
	B 4 . 1	Ordinary Bitter	
	B 4 . 2	Special Bitter	
	B 4 . 2	Special Bitter	
	B 4 . 3	3 Pale Ale	
	B 4 . 3	3 Pale Ale	
	B 4 . 4	India Pale Ale	
	B 4 . 4	India Pale Ale	
	B 4 . 5	NZ & New World Pale Ale	
	B 4 . 5	NZ & New World Pale Ale	
<b>B 5</b>	Brown Ale / Mild		
	B 5 . 1	Northern Brown Ale	
	B 5 . 1	Northern Brown Ale	
	B 5 . 2	Southern Brown Ale	
	B 5 . 2	Southern Brown Ale	
	B 5 . 3	Mild	
	B 5 . 3	Mild	
<b>B 6</b>	Porter		
	B 6 . 1	Brown Porter	
	B 6 . 1	Brown Porter	
	B 6 . 2	Robust Porter	
	B 6 . 2	Robust Porter	
<b>B 7</b>	Stout		
	B 7 . 1	Sweet Stout	
	B 7 . 1	Sweet Stout	
	B 7 . 2	Oatmeal Stout	
	B 7 . 2	Oatmeal Stout	
	B 7 . 3	Irish Stout	
	B 7 . 3	Irish Stout	
	B 7 . 4	Foreign Extra Stout	
	B 7 . 4	Foreign Extra Stout	
	B 7 . 5	Imperial Stout	
	B 7 . 5	Imperial Stout	

✓(Entry)	Class	Class Description	Ingredients / Variety
<b>B 8</b>	Strong Ale (>6% Alc)		
	B 8 . 1	Strong Ale	
	B 8 . 1	Strong Ale	
	B 8 . 2	Imperial IPA	
	B 8 . 2	Imperial IPA	
	B 8 . 3	Dopplebock	
	B 8 . 3	Dopplebock	
	B 8 . 4	Barley Wine	
	B 8 . 4	Barley Wine	
<b>B 9</b>	Specialty Beer		
	B 9 . 1	Fruit Beer	
	B 9 . 1	Fruit Beer	
	B 9 . 2	Spice/herb/Veg Beer	
	B 9 . 2	Spice/herb/Veg Beer	
	B 9 . 3	Smoked Beer	
	B 9 . 3	Smoked Beer	
	B 9 . 4	Wood-aged Beer	
	B 9 . 4	Wood-aged Beer	
	B 9 . 5	Other Specialty	
	B 9 . 5	Other Specialty	
<b>B10</b>	Dark Ale		
	B 10 . 1	NZ Dark ale	
	B 10 . 1	NZ Dark ale	
<b>B11</b>	Wheat Beer		
	B 11 . 1	Weizen/Weissbier	
	B 11 . 1	Weizen/Weissbier	
	B 11 . 2	Dunkelweizen	
	B 11 . 2	Dunkelweizen	
	B 11 . 3	Weizen Bock	
	B 11 . 3	Weizen Bock	
	B 11 . 4	Witbeer	
	B 11 . 4	Witbeer	
<b>B12</b>	Belgian or French Ale		
	B 12 . 1	Belgian Blonde Ale	
	B 12 . 1	Belgian Blonde Ale	
	B 12 . 2	Belgian Dubbel	
	B 12 . 2	Belgian Dubbel	
	B 12 . 3	Belgian Pale Ale	
	B 12 . 3	Belgian Pale Ale	
	B 12 . 4	Belgian Strong Ale	
	B 12 . 4	Belgian Strong Ale	
	B 12 . 5	Saison	
	B 12 . 5	Saison	

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