



2018 Hawke's Bay Amateur Winemakers & Brewers Competition



Competition Specifications

Section Class Class Description / Specification

Wine

W 1 Dry Red Grape

Medium to dark red in colour. Light to medium body. Acidity and body should be in balance and there should be some tannin present. Bouquet should be fruity and vinous and in harmony with flavour and body. Alcohol 11% - 14% by volume. Should be dry to the palate and the S.G. less than 1000.

W 2 Medium Red Grape

Medium to dark red in colour. Light to medium body. Acidity and body should be in balance and there should be some tannin present. Bouquet should be fruity and vinous and in harmony with flavour and body. Alcohol 11%. 14% by volume. There should be discernible sweetness to the palate and the S.G. between 1000 and 1005.

W 3 Sweet Red Grape

Medium to dark red in colour. Should be full-bodied and in balance with acidity and with some tannin present. Bouquet should be fruity and vinous and in harmony with flavour and body. Alcohol should be 11%. 14% by volume. The palate should be sweet, with an S.G. greater than 1005.

W 4 Dry White Grape

Pale to light straw colour or with a greenish tinge. Light to medium bodied, and acid should be crisp but not harsh, with a fresh fruity bouquet, and with a clean after-taste free of bitterness or sweetness, and dry to the palate. Alcohol 10% - 12% by volume and the S.G. should be less than 1000.

W 5 Medium White Grape

Pale to light straw colour, or with a greenish tinge. Light to medium bodied, and the acid should be crisp, but not harsh. Bouquet fresh and fruity with a clean after-taste and free of bitterness, but with discernible sweetness. The alcohol is 10% - 12% by volume, and the S.G. 1000 – 1005.

W 6 Sweet White Grape

Pale to light straw colour, or with a greenish tinge. Bouquet should be fruity. Should be full-bodied with a soft round flavour and good acid balance. Alcohol 10% - 14% by volume, and the S.G. should be greater than 1005.

W 7 Dry Red Fruit

Excludes grapes and other listed classes. Medium to dark red in colour. Light to medium bodied Acidity should be in balance and bouquet should be applicable to the main ingredient. Raisins, sultanas or grape-juice may be added but only as a minor ingredient up to 5% approximately. Alcohol 11%. 14% by volume, and S.G. less than 1000.

W 8 Medium Red Fruit

Excludes grapes or other listed classes. Medium to dark red in colour. Light to medium bodied. Acidity and body should be in balance and bouquet should be applicable to the main ingredient. Raisins, sultanas, or grape-juice may be added as a minor ingredient up to 5% approximately. Alcohol 11%-14% by volume and S.G. of 1000 - 1005. The wine should have a discernible sweetness.

W 9 Sweet Red Fruit

Excludes grapes or other listed classes. Medium to dark red in colour. Should be full-bodied and in balance with the acidity. Bouquet should be applicable to main ingredient. Raisins, sultanas, or grape-juice may be added as a minor ingredient up to approximately 5%. Alcohol 11%- 14% by volume, and the S.G. is greater than 1005.

W 10 Dry White Fruit

Excludes grapes and other listed classes. Colour mid gold or lighter, or having a greenish tinge. Light to medium bodied. A fresh bouquet applicable to the ingredient used. Acid should be crisp but not harsh, and should have a clean after-taste, free of bitterness or sweetness, and dry to the palate, with the flavour applicable to the main ingredient. Raisins, sultanas, or grape-juice may be used as a minor ingredient up to 5% approximately. Alcohol should be 10%- 12% by volume, and the S.G. less than 1000.

W 11 Medium White Fruit

Excludes grapes and other listed classes. Colour mid gold or lighter, or have a greenish tinge. Light to medium bodied. The acid should be crisp but not harsh, with a clean after-taste free of bitterness, but with discernible sweetness. Flavour should be applicable to main ingredient. Raisins, sultanas, or grape juice may be used as a minor ingredient up to 5% approximately. Alcohol to be 10% - 12% by volume, and the S.C. 1000-1005.

W 12 Sweet White Fruit

Excludes grapes or other listed classes. Colour mid gold or lighter, or have a greenish tinge. Should be full bodied with good acid balance and soft round flavour applicable to the main ingredient. The bouquet should also be applicable to the main ingredient. Raisins, sultanas or grape juice may be added as a minor ingredient up to 5% approximately. Alcohol 10% - 14% by volume, and the S.C. over 1005.

W 13 Dry Other Ingredients

-NO SPECIFIED COLOUR This class is for table wines made from ingredients other than grape, honey, or fruit (as the main ingredient) or other listed classes. Includes vegetables, flowers, cereals, strawberry, rhubarb, etc.. Body light to medium and acidity in balance. Flavour and bouquet should be applicable to main ingredient. Oxidised wines are not permitted. Alcohol 10% - 12% by volume, and the S.C. less than 1000.

W 14 Medium Other Ingredients

-NO SPECIFIED COLOUR This class is for table wines made from ingredients other than grape, honey, or fruit (as the main ingredient) or other listed classes. Includes vegetables, flowers, cereals, strawberry, rhubarb, etc. Body light to medium, and acidity in balance. Flavour and bouquet should be applicable to main ingredient. Oxidised wines are not permitted. Alcohol 11%- 14% by volume, and the S.C. to be between 1000 - 1005.

W 15 Sweet Other Ingredients

-NO SPECIFIED COLOUR This class is for table wines made from ingredients other than grape, honey, or fruit (as the main ingredient) or other listed classes. Includes vegetables, flowers, cereals, strawberry, rhubarb, etc. Body medium to full, and acidity in balance. Flavour and bouquet should be applicable to the main ingredient. Oxidised wines are not permitted. Alcohol is to be 11%- 14% by volume, and the S.C. greater than 1005.

W 16 Dry Rose

May be grape or non-grape. Colour must be pink without any orange coloration. Flavour fresh and fruity and the body light. Bouquet should be in harmony with the flavour and body, and applicable to the main ingredient. Alcohol 10% - 14% and the S.G. less than 1000.

W 17 Medium Rose

May be grape or non grape. Colour pink without any orange colouring. Flavour fresh and fruity with light body. The bouquet should be in harmony with the flavour and body, and applicable to the main ingredient with discernible sweetness. Alcohol 10% - 14% and the S.G. between 1000 and 1005.

W 18 Sweet Rose

May be grape or non grape. Colour pink without any orange colouring. Flavour fresh and fruity with light body. The bouquet should be in harmony with the flavour and body, and applicable to the main ingredient. Alcohol 10% - 15%, and the S.G. greater than 1005.

W 19 Dry Sparkling

May be grape or non grape, and may be any colour. It should have a good acidity and medium body. Bouquet fresh, fruity, and clean. Should have a dry finish. Bubbles, Slight sediment will be allowed.

W 20 Medium Sparkling

May be grape or non grape, and may be any colour. it should have good acidity, with full flavour and body, and with some discernible sweetness. Bubbles should be fine and persistent. Alcohol 8%- 10% by volume, and slight sediment will be allowed.

W 21 Aperitif

Open to grape or non grape and as a wine designed to be drunk prior to a meal. It should be dry and may be fortified. It should be medium bodied and the alcohol 14%-20% by volume. The S.G. should not be more than 1000. Dry sherry included in this class.

W 22 Dessert

This class is for dessert or social wines which are designed to be drunk at the end of, or after dinner. Should have fruity and aromatic bouquet. Full bodied, soft, and round, and yet with sufficient acidity to prevent excess sweetness. Fortification is permitted. The alcohol level is 14% - 20% by volume, and the S.G. is greater than 1005.

W 23 Sherry

This class includes all sherries other than dry (see Aperitif class) Fortification is permitted. It should be medium to full bodied. Bouquet should be aromatic showing sherry character. Alcohol 14% 20% by volume, and the S.G. not less than 1005.

W 24 Port

This includes all classes of Port, colour suitable to ingredient. The bouquet is fruity and aromatic, and the palate full and soft. It should have a Port character and must be fortified. Alcohol 17%- 22%.

W 25 Dry Mead

The only ingredients permitted are Honey, Acid, Tannin, Yeast, Nutrients and Water. No cane sugar is allowed. No Specific colour. Light to medium bodied and be dry to the palate. Should have a distinct honey bouquet and flavour. Alcohol 10% - 14%. SG less than 1000.

W 26 Medium Mead

The only ingredients permitted are Honey, Acid, Tannin, Yeast, Nutrients and Water. No sugar at all is allowed. No specific colour. Medium to full bodied with discernible sweetness to the palate. Should have a distinct honey bouquet and flavour. Alcohol 10% - 14%. SG 1000-1005.

W 27 Sweet Mead

The only ingredients permitted are Honey, Acid, Tannin, Yeast, Nutrients and water, no cane sugar at all is allowed. No specific colour. Medium to full bodied and sweet to the palate. Should have a distinct honey bouquet and flavour. Alcohol 10% - 14%. SG above 1005.

W 28 Draught Cider

Made from apple juice. Straw colour or lighter, or with a pinkish tinge when darkly coloured crab apples have been used. Bouquet should be fresh and fruity. Finish should be still with a medium acidity, dry to taste and be light to medium body. Alcohol 5% by volume and S.G. less than 1000. Bottle is to be the standard 750ml beer bottle and closed with the described crown cap for beer classes.

W 29 Sparkling Cider

Made from apple juice. Straw colour or lighter, or with a pinkish tinge when darkly coloured crab apples have been used. Bouquet should be fresh and fruity. Should have a good acidity, dry to taste and be light to medium body. Bubbles should be fine and persistent and it may be frothy. Alcohol 5 - 8% by volume and a slight sediment is permitted. Bottle is to be the standard 750ml beer bottle and closed with the described crown cap for beer classes.

Beer

B 1 Light Beer / Low Alcohol

B 1 . 1 Standard Light Beer

Colour: Pale to straw Body: Light Aroma: Moderate hop with malt notes

Palate: Agreeable hop, low malt flavours. Clean finish. Head: Firm white head

B 1 . 2 Low Alcohol

Colour: Open Body: Light Aroma: Moderate hop with malt notes Palate: In

keeping with style. Clean finish. Head: Firm head Carbonation: Persistent fine

B 2 Pilsner

B 2 . 1 German Pilsner

Colour: Straw to light gold, brilliant to very clear Body: Medium-light body
 Aroma: Light grainy malt character and distinctive flowery or spicy noble hops. Clean, no fruity esters, no diacetyl Palate: Crisp and bitter, with a dry to medium-dry finish, some grainy flavours and slight malt sweetness are acceptable. Hop bitterness dominates taste and continues through the finish and lingers into the aftertaste. Hop flavour can range from low to high but should only be derived from German noble hops. Head: Creamy, long-lasting white head . Carbonation: Medium, persistent fine bead. Alc/vol: 4.5 – 5.2 %

B 2 . 2 Bohemian Pilsner

Colour: : Very pale gold to deep burnished gold, brilliant to very clear Body: Medium-medium full body Aroma: : Malt and a spicy, floral hop bouquet. Some diacetyl is acceptable. Otherwise clean, with no fruity esters. Palate: Maltiness combined with a pronounced yet soft and rounded bitterness and flavour from hops. Some diacetyl is acceptable, but need not be present. Bitterness is prominent but never harsh, and does not linger. The aftertaste is balanced between malt and hops. Clean, no fruity esters. Head: Long-lasting, creamy white head. Carbonation: : Medium, persistent fine bead Alc/vol:

B 2 . 3 NZ & New World Pilsner

New Zealand and New World Pilseners are very light straw or golden in colour and well hopped. Hop bitterness is medium to high. New Zealand and New World (i.e. not English, European or American) hop aroma and flavour are moderate and quite obvious. It is a well-attenuated, medium bodied beer, but a malty residual sweetness can be perceived in aroma and flavour. Low levels of sweet corn-like dimethylsulfide (DMS) character, if perceived, are characteristic of this style. Fruity esters and diacetyl should not be perceived. There should be no chill haze Head: Its head should be dense and rich. Carbonation: : Medium, persistent fine bead Alc/vol: 3.6-4.2% (4-5%) O.G:

B 3 Lager

B 3 . 1 NZ Standard Lager

Colour: Pale gold to amber Body: Light to medium . Aroma: Descendible hop. Low malt notes. Palate: Crisp, firm , balanced hop/malt flavour, clean to dry finish Head: Firm white head Carbonation: : Medium, persistent fine bead

B 3 . 2 Vienna Lager

Light reddish amber to copper colour. Bright clarity. Large, off-white, persistent head. Body: Mouthfeel: Medium-light to medium body, with a gentle creaminess. Aroma: Moderately rich German malt aroma (of Vienna and/or Munich malt). A light toasted malt aroma may be present. Clean lager character, with no fruity esters or diacetyl. Caramel aroma is inappropriate. Palate: Soft, elegant malt complexity is in the forefront, with a firm enough hop bitterness to provide a balanced finish. Some toasted character from the use of Vienna malt. No roasted or caramel flavour. Fairly dry finish, with both malt and hop bitterness present in the aftertaste. Noble hop flavour may be low to none. Head: Large, off-white, persistent head. Carbonation: :

B 3 . 3 Munich Helles

Colour: Medium yellow to pale gold, Body: Mouthfeel: Medium body, smooth maltiness with no trace of astringency. Aroma: Pleasantly grainy-sweet, clean Pils malt aroma dominates. Low to moderately-low spicy noble hop aroma, No esters or diacetyl. Palate: Slightly sweet, malty profile. Grain and Pils malt flavours dominate, with a low to medium-low hop bitterness. Low to moderately-low spicy noble hop flavour. Finish and aftertaste remain malty. Clean, no fruity esters, no diacetyl. Head: Creamy white head Carbonation: :

B 4 NZ Standard Lager

B 4 . 1 Ordinary Bitter

Colour: Light yellow to light copper. Good to brilliant clarity Body: Light to medium-light body. Aroma: Some malt aroma, mild to moderate fruitiness is common. Hop aroma can range from moderate to none. Palate: Medium to high bitterness. Moderate to low hop flavour (earthy, resinous). Low to medium maltiness with a dry finish. Balance is often decidedly bitter, although the bitterness should not completely overpower the malt flavour. Head: Firm white to off white head Carbonation: Low, persistent fine bead Alc/vol: 3.2 –

B 4 . 2 Special Bitter

Colour: Medium gold to medium copper. Good to brilliant clarity. Body: Medium-light to medium body Aroma: Some malt aroma. Mild to moderate fruitiness. Hop aroma can range from moderate to none Palate: Moderate to low hop. Low to medium maltiness with a dry finish. Caramel flavours are common but not required. Balance is often decidedly bitter, although the bitterness should not completely overpower the malt flavour, esters and hop flavour... Head: Low to moderate white to off-white head. Carbonation: : Low,

B 4 . 3 3 Pale Ale

Colour: Golden to deep copper. Good to brilliant clarity. Body: Medium-light to medium-full body Aroma: Hop aroma moderately-high to moderately-low.. Medium to medium-high malt aroma Palate: Medium-high to medium bitterness with supporting malt flavours. Hop flavour moderate to moderately high (any variety, although earthy, resinous, and/or floral UK hops are most traditional). Hop bitterness and flavour should be noticeable, but should not totally dominate malt flavours. Head: Low to moderate white to off-white head Carbonation: : Low, persistent fine bead Alc/vol: 4.6 – 6.2%

B 4 . 4 India Pale Ale

Colour: Golden amber to light copper. Body: Medium-light to medium body Aroma: Moderate to moderately high hop aroma with malt notes. Palate: Hop flavour is medium to high. Malt flavour should be medium-low to medium-high, but should be noticeable. The malt should show an English character and be somewhat bread-like, biscuit-like, toasty, toffee-like and/or caramelly. Finish is medium to dry, and bitterness may linger into the aftertaste but should not be harsh. Head: Good head should persist Carbonation: : Moderate to medium-high carbonation Alc/vol: 5 – 7.5% O.G: 1.050 – 1.075

B 4 . 5 NZ & New World Pale Ale

New Zealand and New World Pale Ales range from light golden to copper in colour. The style is characterised by New Zealand and New World (i.e. not English, European or American) hops used to produce medium to high hop bitterness, flavour, and aroma. New Zealand and New World pale ales have medium body and low to medium maltiness. Low caramel character is allowable. Fruity-ester flavour and aroma should be moderate to strong. DMS should not be evident, and diacetyl (if present) should be low and in balance. Chill haze is allowable at cold temperatures. Head: Good head should persist
Carbonation: Moderate to medium-high carbonation Alc/vol: 4.5-5.5% O.G:

B 5 Brown Ale / Mild**B 5 . 1 Northern Brown Ale**

Colour: Dark amber to reddish-brown colour Body: Medium-light to medium body Aroma: Light, sweet malt aroma with toffee, nutty and/or caramel notes. A light but appealing fresh hop aroma may also be noticed. Palate: Gentle to moderate malt sweetness, medium-dry to dry finish. Medium to medium-low bitterness. Malt-hop balance is nearly even, with hop flavour low to none. Head: Low to moderate off-white to light tan head. Carbonation: Medium to medium-high carbonation Alc/vol: 4.2 – 5.4% O.G: 1.040 – 1.052

B 5 . 2 Southern Brown Ale

Colour: Light to dark brown, and can be almost black. Body: Medium body Aroma: Malty-sweet, moderately fruitys. Very low to no hop aroma. Palate: Malty sweetness . Low hop bitterness. Hop flavour is low to non-existent. Little or no perceivable roasty or bitter black malt flavour. Moderately sweet finish with a smooth, malty aftertaste. Head: Low to moderate off-white to light tan head. Carbonation: : Low to moderately low carbonation Alc/vol:

B 5 . 3 Mild

Colour: Copper to dark brown Body: Light to medium body Aroma: Low to moderate malt aroma, and may have some fruitiness. Little to no hop aroma. Very low to no diacetyl. Palate: Generally a malty beer. Can finish sweet or dry. Versions with darker malts may have a dry, roasted finish. Low to moderate bitterness, enough to provide some balance but not enough to overpower the malt and hop flavour low to none. Head: Low to moderate off-white to light tan head. Carbonation: Generally low to medium-low

B 6 Porter

B 6 . 1 Brown Porter

Colour: Light brown to dark Body: Medium-light to medium body. Aroma: Malt aroma with mild roastiness. English hop aroma moderate to none. Diacetyl low to none. Palate: Malt flavour includes a mild to moderate roastiness (frequently with a chocolate character). English hop flavour moderate to none. Medium-low to medium hop bitterness. Moderate to low fruity esters. Head: Moderate off-white to light tan head Carbonation: Moderately low to moderately high carbonation. Alc/vol: 4 – 5.4% O.G:

B 6 . 2 Robust Porter

Colour: Medium brown to very dark brown Body: Medium to medium-full body. Aroma: Roasty aroma. Hop aroma low to high. Fruity esters are moderate to none. Diacetyl low to none. Palate: Moderately strong malt flavour with a bit of roasty dryness in the finish. Overall flavour may finish from dry to medium-sweet. Medium to high bitterness, Hop flavour can vary from low to moderately) and balances the roasted malt flavours. Diacetyl low to none. Fruity esters moderate to none. Head: Moderately good head retention Carbonation: Moderately low to moderately high carbonation.

B 7 Sweet Stout / Oatmeal Stout

B 7 . 1 Sweet Stout

Colour: Garnet to black in colour. Body: Medium-full to full-bodied and creamy. Aroma: Mild roasted grain aroma. Fruitiness can be low to moderately high. Diacetyl low to none. Hop aroma low to none. Palate: Dark roasted grains and malts dominate. Hop bitterness is moderate (lower than in dry stout). Medium to high sweetness (often from the addition of lactose). Low to moderate fruity esters. Diacetyl low to none. Head: Creamy tan to brown head. Carbonation: Low to moderate carbonation. Alc/vol: 4 – 6% O.G:

B 7 . 2 Oatmeal Stout

Colour: Garnet to black in colour. Body: Medium-full to full body Aroma: Mild roasted grain aromas. Hop aroma low to none a light oatmeal aroma is optional. Palate: Medium sweet to medium dry palate, with the complexity of oats and dark roasted grains present. Medium hop bitterness with the balance toward malt. Diacetyl medium-low to none. Hop flavour medium-low to none. Head: Thick, creamy, persistent tan- to brown-coloured head. Carbonation: Medium to medium-high carbonation. Alc/vol: 4.2 – 5.9% O.G:

B 7 . 3 Irish Stout

Colour: Garnet to black in colour. Body: Medium-light to medium-full body Aroma: Coffee-like roasted barley and roasted malt aromas are prominent. Esters medium-low to none. No diacetyl. Hop aroma low to none. Palate: Moderate roasted, grainy sharpness, , and medium to high hop bitterness. Medium-low to no fruitiness, and medium to no hop flavour. No diacetyl. Head: Thick, creamy, long-lasting, tan- to brown-coloured head Carbonation:

B 7 . 4 Foreign Extra Stout

Colour: Garnet to black in colour. Body: Medium-full to full body Aroma: Roasted grain aromas moderate to high.. Fruitiness medium to high.. Stronger versions can have the aroma of alcohol. Hop aroma low to none. Diacetyl low to none. Palate: Sweet to moderately high. Roasted grain and malt character can be moderate to high. The roasted flavours may taste of coffee, chocolate, or lightly burnt grain. Little to no hop flavour. Very low to no diacetyl. Head: Large tan to brown head with good retention. Carbonation: Moderate to moderately-high carbonation Alc/vol: 5.5 – 8% O.G: 1.056 – 1.075

B 7 . 5 Imperial Stout

Colour: Colour may range from very dark reddish-brown to jet black
Body: Full to very full-bodied. Aroma: Rich and complex, with variable amounts of roasted grains, maltiness, fruity esters, hops, and alcohol. Fruity esters may be low to moderately strong. Hop aroma can be very low to quite aggressive. An alcohol character may be present, but shouldn't be sharp, hot or solventy. No diacetyl
Palate: Rich, deep, complex and frequently quite intense, with variable amounts of roasted malt/grains, maltiness, fruity esters, hop bitterness and flavour, and alcohol. Medium to aggressively high bitterness. Medium-low to high hop flavour (any variety). Alcohol strength should be evident, but not hot, sharp, or solventy. No diacetyl. Dry to sweet in flavour.
Head: Deep tan to dark brown head
Carbonation: Low to moderate
Alc/vol:

B 8 Strong Ale (>6% Alc)**B 8 . 1 Strong Ale**

Colour: Light amber to very dark reddish-brown colour (most are fairly dark).
Body: Medium to full
Aroma: Malty-sweet with fruity. Some alcohol and oxidative notes are acceptable, akin to those found in Sherry or Port. Hop aromas not usually present due to extended aging.
Palate: Medium to high malt character
Balance is often malty-sweet, but may be well hopped. Moderate to high fruity esters are common. The finish may vary from dry to somewhat sweet. Alcoholic strength should be evident. Diacetyl low to none.
Head: Moderate to low head. Carbonation: Low to moderate carbonation,

B 8 . 2 Imperial IPA

Colour: Colour ranges from golden amber to medium reddish copper
Body: Medium-light to medium-full body
Aroma: A prominent to intense hop aroma. Some clean malty sweetness may be found in the background. Fruitiness, either from esters or hops, may also be detected. Some alcohol can usually be noted, but it should not have a “hot” character.
Palate: Hop flavour is strong and complex. High to absurdly high hop bitterness, although the malt backbone will generally support the strong hop character and provide the best balance. Malt flavour should be low to medium. No diacetyl. A long, lingering bitterness is usually present in the aftertaste but should not be harsh. Medium-dry to dry finish. A clean, smooth alcohol flavour is usually present.
Head: Good head. Carbonation: Moderate to medium-high

B 8 . 3 Doppelbock

Colour: Deep gold to dark brown in colour. Body: Medium-full to full body.
Aroma: Very strong maltiness. Virtually no hop aroma
No diacetyl. A very slight chocolate-like aroma may be present in darker versions, but no roasted or burned aromatics should ever be present. Moderate alcohol aroma may be present.
Palate: Very rich and malty. A very slight chocolate flavour is optional in darker versions. Clean lager flavour with no diacetyl. Some fruitiness is optional in darker versions. Some alcoholic strength, but this should be smooth and warming rather than harsh or burning. Little to no hop. Hop bitterness varies from moderate to moderately low. Most versions are fairly sweet.
Head: Large, creamy, persistent head white to off white off.
Carbonation: Moderate to moderately-low carbonation. Alc/vol: 7.5 – 10%+

B 8 . 4 Barley Wine

Colour: Colour may range from rich gold to very dark amber or even dark brown Body: Full-bodied Aroma: Malty-sweet with fruity esters. Hop aromas not usually present . Palate: Strong, intense, complex, multi-layered malt flavours. Moderate to high malty sweetness on the palate, often complex alcohol flavours should be evident. Moderate to fairly high fruitiness. Hop bitterness may range from just enough for balance to a firm presence; balance therefore ranges from malty to somewhat bitter. Low to moderately high hop flavour . Low to no diacetyl. Head: Low to moderate off-white head

B 9 Specialty Beer

B 9 . 1 Fruit Beer

Colour: Colour should be appropriate to the base beer Body: Body appropriate to the base beer Aroma: The distinctive aromatics associated with the particular fruit(s) should be noticeable in the aroma. Palate: Distinctive flavour character associated with the particular fruit(s) should be noticeable... Hop bitterness, flavour, malt flavours, alcohol content, and fermentation by-products, such as esters or diacetyl, should be appropriate to the base beer. Head: Appropriate to the base beer. The head may take on some of the colour of the fruit. Carbonation: Appropriate to the base beer

B 9 . 2 Spice/herb/Veg Beer

Colour: Colour should be appropriate to the base beer Body: Body appropriate to the base beer Aroma: The distinctive aromatics associated with the particular spices, herbs and/or vegetables should be noticeable in the aroma. Palate: Distinctive flavour character associated with the particular spices, herbs and/or vegetables should be noticeable... Hop bitterness, flavour, malt flavours, alcohol content, and fermentation by-products, such as esters or diacetyl, should be appropriate to the base beer. Head: Appropriate to the base beer. Carbonation: Appropriate to the base beer Alc/vol: Open

B 9 . 3 Smoked Beer

Colour: Colour should be appropriate to the base beer Body: Body appropriate to the base beer Aroma: The aroma should be a pleasant balance between the expected aroma of the base beer (e.g. robust porter) and the smokiness imparted by the use of smoked malts. The intensity and character of the smoke and base beer style can vary, with either being prominent in the balance. Palate: Balance between smokiness and the expected flavour characteristics of the base beer style. Smokiness may vary from low to assertive. Peat-smoked malt can add an earthiness. Smoke can add some dryness to the finish.). Head: Appropriate to the base beer. Carbonation:

B 9 . 4 Wood-aged Beer

Colour: Deep amber/light copper to dark brown colour. Body: Medium body
Aroma: The malt character can be low to moderate, and be somewhat sweet, toasty, or malty. The malt and wood components are often inversely proportional (i.e. when wood increases, malt decreases, and vice versa). Hop aroma may be very low to none. Clean, lager character with no fruity esters, diacetyl or DMS. Palate: Generally follows the aroma profile, with a blend of wood and malt in varying balance and intensity. The palate can be somewhat malty and sweet, yet the finish can reflect both malt and wood. Moderate, balanced, hop bitterness, with a medium-dry to dry. Hop flavour moderate to none. Clean lager character with no fruity esters, diacetyl or DMS. Head: Medium to medium-high Carbonation: Appropriate to the base beer Alc/vol:

B 9 . 5 Other Specialty

Colour: Colour should be appropriate to the base beer Body: Body appropriate to the base beer Aroma: The distinctive aromatics associated with the ingredients(s) should be noticeable in the aroma. Palate: Distinctive flavour character associated with the particular ingredient(s) should be noticeable... Hop bitterness, flavour, malt flavours, alcohol content, and fermentation by-products, such as esters or diacetyl, should be appropriate to the base beer. Head: Appropriate to the base beer. The head may take on some of the colour of special ingredient. Carbonation: Appropriate to the

B 10 Dark Ale

B 10 . 1 NZ Dark ale

Colour: Dark amber to garnet Body: Full Body Aroma: Pronounced hops & malty bouquet Palate: Sweetness allowed but in balance with ingredients. Head: Firm creamy texture Carbonation: Persistent fine bead Alc/vol: 4% - 6%

B 11 Wheat Beer

B 11 . 1 Weizen/Weissbier

Colour: Pale straw to very dark gold in colour. Body: Medium-light to medium body; never heavy. Suspended yeast may increase the perception of body. Aroma: Moderate to strong phenols (usually clove) and fruity esters (usually banana). Noble hop character ranges from low to none. No diacetyl or DMS. Palate: Low to moderately strong banana and clove flavour \. Optionally, a very light to moderate vanilla character and/or low bubblegum notes can accentuate the banana flavour, sweetness and roundness; neither should be dominant if present. Hop flavour is very low to none, and hop bitterness is very low to moderately low. A tart, citrusy character from yeast and high carbonation is often present. No diacetyl or DMS. Head: A very thick, moussy, long-lasting white head Carbonation: High carbonation. Always effervescent.

B 11 . 2 Dunkelweizen

Colour: Light copper to mahogany brown in colour. Body: Medium-light to medium-full body. Aroma: Moderate to strong phenols (usually clove) and fruity esters (usually banana). Optionally, a low to moderate vanilla character and/or low bubblegum notes may be present, but should not dominate. Noble hop character ranges from low to none No diacetyl or DMS. A light tartness is optional but acceptable. Noble hop character ranges from low to none. No diacetyl or DMS Palate: Low to moderately strong banana and clove flavour. Optionally, a very light to moderate vanilla character and/or low bubblegum notes can accentuate the banana flavour, sweetness and roundness; neither should be dominant if present. Hop flavour is very low to none, and hop bitterness is very low to moderately low. A tart, citrusy character from yeast and high carbonation is often present. No diacetyl or DMS. Head: A very thick, moussy, long-lasting off-white head is characteristic. Carbonation: High carbonation. Always effervescent. Alc/vol 4.3 – 5.6% OG:

B 11 . 3 Weiszan Bock

Colour: Dark amber to dark, ruby brown in colour. Body: Medium-full to full body. Aroma Rich, bock-like melanoidins and bready malt combined with a powerful aroma of dark fruit (plums, prunes, raisins or grapes). No hop aroma, diacetyl or DMS. Palate: A complex marriage of rich, bock-like melanoidins, dark fruit, spicy clove-like phenols, light banana and/or vanilla, and a moderate wheat flavour. The malty, bready flavour of wheat is further enhanced by the copious use of Munich and/or Vienna malts. May have a slightly sweet palate, and a light chocolate character is sometimes found (although a roasted character is inappropriate). Hop flavour is absent, and hop bitterness is low. No diacetyl or DMS. Head: A very thick, moussy, long-lasting light tan head Carbonation: Moderate to high carbonation. Alc/vol:

B 11 . 4 Witbeer

Colour: Very pale straw to very light gold in colour. The beer will be very cloudy from starch haze and/or yeast, which gives it a milky, whitish-yellow appearance. Body: Medium-light to medium body. Aroma: Moderate sweetness (often with light notes of honey and/or vanilla) with light, grainy, spicy wheat aromatics, often with a bit of tartness. Moderate perfumy coriander, often with a complex herbal, spicy, or peppery note in the background. Moderate zesty, orangey fruitiness. A low spicy-herbal hop aroma is optional, but should never overpower the other characteristics. No diacetyl. Palate: Pleasant sweetness (often with a honey and/or vanilla character) and a zesty, orange-citrusy fruitiness. Refreshingly crisp with a dry, often tart, finish. . Optionally has a very light lactic-tasting sourness. Coriander and other spices can be there at a more subtle level. A spicy-earthy hop flavour is low to none, Hop bitterness is low to medium-low. No diacetyl. Head: A very thick, moussy, long-lasting white head Carbonation: Dense, white, moussy head. Head retention should be quite good. Alc/vol: 4.5 – 5.5%

B 12 Belgian or French Ales

B 12 . 1 Belgian Blonde Ale

Colour: Light to deep gold colour. Generally very clear. Body: Medium body. Light to moderate alcohol warmth, but smooth. Can be somewhat creamy. Aroma: Light earthy or spicy hop nose, along with a lightly sweet Pils malt character. Shows a subtle yeast character that may include spicy phenolics, perfumy or honey-like alcohol, or yeasty, fruity esters (commonly orange-like or lemony). Light sweetness that may have a slightly sugar-like character. Subtle yet complex. Palate: Smooth, light to moderate Pils malt sweetness initially, but finishes medium-dry to dry with some smooth alcohol becoming evident in the aftertaste. Medium hop and alcohol bitterness to balance. Light hop flavour, can be spicy or earthy. Very soft yeast character (esters and alcohols, which are sometimes perfumy or orange/lemon-like). Light spicy phenolics optional. Some lightly caramelized sugar or honey-like sweetness on palate. Head: Large, dense, and creamy white to off-white head. Good head retention with Belgian lace. Carbonation: Medium-high to high carbonation, can give mouth-filling bubbly sensation. Overall Impression: A moderate-strength golden ale that has a subtle Belgian complexity, slightly sweet flavour, and dry finish. Alc/Vol: 6 – 7.7% OG: 1.062 – 1.075.

B 12 . 2 Belgian Dubbel

Colour: Dark amber to copper in colour, with an attractive reddish depth of colour. Generally clear. Body: Medium-full body. Low alcohol warmth. Smooth, never hot or solventy. Aroma: Complex, rich malty sweetness; malt may have hints of chocolate, caramel and/or toast (but never roasted or burnt aromas). Moderate fruity esters (usually including raisins and plums, sometimes also dried cherries). Esters sometimes include banana or apple. Spicy phenols and higher alcohols are common (may include light clove and spice, peppery, rose-like and/or perfumy notes). Spicy qualities can be moderate to very low. Alcohol, if present, is soft and never hot or solventy. A small number of examples may include a low noble hop aroma, but hops are usually absent. No diacetyl. Palate: Similar qualities as aroma. Rich, complex medium to medium-full malty sweetness on the palate yet finishes moderately dry. Complex malt, ester, alcohol and phenol interplay (raisiny flavours are common; dried fruit flavours are welcome; clove-like spiciness is optional). Balance is always toward the malt. Medium-low bitterness that doesn't persist into the finish. Low noble hop flavour is optional and not usually present. No diacetyl. Should not be as malty as a bock and should not have crystal malt-type sweetness. No spices. Overall Impression: A deep reddish, moderately strong, malty, complex Belgian ale. Head: Large, dense, and long-lasting creamy off-white head. Carbonation: Medium-high carbonation, which can influence the perception of body. Alc/Vol: 6 – 7.6%

B 12 . 3 Belgian Pale Ale

Colour: Amber to copper in colour. Clarity is very good. Body: Medium to medium-light body. Alcohol level is restrained, and any warming character should be low if present. Aroma: Prominent aroma of malt with moderate fruity character and low hop aroma. Toasty, biscuity malt aroma. May have an orange- or pear-like fruitiness though not as fruity/citrusy as many other Belgian ales. Distinctive floral or spicy, low to moderate strength hop character optionally blended with background level peppery, spicy phenols. No diacetyl. Palate: Fruity and lightly to moderately spicy with a soft, smooth malt and relatively light hop character and low to very low phenols. May have an orange- or pear-like fruitiness, though not as fruity/citrusy as many other Belgian ales. Has an initial soft, malty sweetness with a toasty, biscuity, nutty malt flavour. The hop flavour is low to none. The hop bitterness is medium to low, and is optionally complemented by low amounts of peppery phenols. There is a moderately dry to moderately sweet finish, with hops becoming more pronounced in those with a drier finish. Overall Impression: A fruity, moderately malty, somewhat spicy, easy-drinking, copper-coloured ale. Head: Creamy, rocky, white head often fades more quickly than other Belgian beers. Carbonation: Medium carbonation. Alc/Vol: 4.8 – 5.5% OG: 1.048 –

B 12 . 4 Belgian Strong Ale

Colour: Yellow to medium gold in colour. Good clarity. Body: Light to medium body, although lighter than the substantial gravity would suggest. Smooth but noticeable alcohol warmth. No hot alcohol or solventy character. Aroma: Complex with significant fruity esters, moderate spiciness and low to moderate alcohol and hop aromas. Esters are reminiscent of lighter fruits such as pears, oranges or apples. Moderate spicy, peppery phenols. A low to moderate yet distinctive perfumy, floral hop character is often present. Alcohols are soft, spicy, perfumy and low-to-moderate in intensity. No hot alcohol or solventy aromas. The malt character is light. No diacetyl. Palate: Marriage of fruity, spicy and alcohol flavours supported by a soft malt character. Esters are reminiscent of pears, oranges or apples. Low to moderate phenols are peppery in character. A low to moderate spicy hop character is often present. Alcohols are soft, spicy, often a bit sweet and are low-to-moderate in intensity. Bitterness is typically medium to high from a combination of hop bitterness and yeast-produced phenolics. Substantial carbonation and bitterness leads to a dry finish with a low to moderately bitter aftertaste. No diacetyl. Overall Impression: A golden, complex, effervescent, strong Belgian-style ale. Head: Effervescent. Massive, long-lasting, rocky, often beady, white head resulting in characteristic “Belgian lace” on the glass as it fades. Carbonation: Very highly carbonated. Alc/Vol:

B 12 . 5**Saison**

Colour: Often a distinctive pale orange but may be golden or amber in colour. There is no correlation between strength and colour. Body: Light to medium body. Alcohol level can be medium to medium-high, though the warming character is low to medium. No hot alcohol or solventy character. Aroma: High fruitiness with low to moderate hop aroma and moderate to no herb, spice and alcohol aroma. Fruity esters dominate the aroma and are often reminiscent of citrus fruits such as oranges or lemons. A low to medium-high spicy or floral hop aroma is usually present. A moderate spice aroma (from actual spice additions and/or yeast-derived phenols) complements the other aromatics. When phenolics are present they tend to be peppery rather than clove-like. A low to moderate sourness or acidity may be present, but should not overwhelm other characteristics. Spice, hop and sour aromatics typically increase with the strength of the beer. Alcohols are soft, spicy and low in intensity, and should not be hot or solventy. The malt character is light. No diacetyl. Palate: Combination of fruity and spicy flavours supported by a soft malt character, a low to moderate alcohol presence and tart sourness. Extremely high attenuation gives a characteristic dry finish. The fruitiness is frequently citrusy (orange- or lemon-like). The addition of one or more spices serve to add complexity, but shouldn't dominate in the balance. Low peppery yeast-derived phenols may be present instead of or in addition to spice additions; phenols tend to be lower than in many other Belgian beers, and complement the bitterness. Hop flavour is low to moderate, and is generally spicy or earthy in character. Hop bitterness may be moderate to high, but should not overwhelm fruity esters, spices, and malt. Malt character is light but provides a sufficient background for the other flavours.. No diacetyl. Overall Impression: A refreshing, medium to strong fruity/spicy ale with a distinctive yellow-orange colour, highly carbonated, well hopped, and dry with a quenching acidity Head: Long-lasting, dense, rocky white to ivory head resulting in characteristic "Belgian lace" on the glass as it fades. Clarity is poor to good though haze is not unexpected in this type of unfiltered farmhouse beer. Carbonation: Very high carbonation with an effervescent quality. Alc/Vol: 5 – 7%, OG: 1.048 – 1.065

Liqueur

L 1 Essence Base Liqueur

A highly flavoured sweetened spirit intended to be consumed after a meal. Includes all liqueurs made from essences. The alcohol must be in balance with the sugar and flavour. Should be full bodied and fortified with the alcohol level being appropriate to the style and a minimum of 22% alcohol by volume.

L 2 Natural Ingredients Liqueur

A highly flavoured sweetened spirit intended to be consumed after a meal. Includes all liqueurs made from fruits, herbs, spices and any other natural ingredients. The alcohol must be in balance with the sugar and flavour. Should be full bodied and fortified with the alcohol level being appropriate to the style and a minimum of 22% alcohol by volume.