

SECTION T – WINE, BEER & ITALIAN HOME PRESERVES

Location: Held in the Stanthorpe Showgrounds Wine Pavilion

Chief Steward: Ray Palmer - Phone 0428 535 784, 07 4681 2952

Wine Stewards:

David McCarthy 0417 602 284
Mandy Cattarin 07 4681 2298

Beer Stewards:

Geoff Marsden 0428 058 361
Kerry Marsden 0409 064 331

Italian Home Preserves Stewards:

David Oag – 07 4683 5286
Peggy Channon - 07 4683 3260
Michelle Coelli – 07 4684 1282

Entry fees: All Classes: \$1.00 per entry. Complete the General Entry Form for all entries.

All entries to remain the property of the Wine Sub-Committee.

Wine & Beer: Two bottles for each entry must be submitted. Entries to be delivered to Brinx Deli (preferably before 11.45am or after 2.15pm) or the Stanthorpe Show Office 07 4681 2107, by 2pm Tuesday 29th January.

Italian Home Preserves: Entries to be delivered to Mandy Cattarin 07 4681 2298 by 4pm Wednesday 30th January.

Judging: Will take place Wednesday 30th January at 7pm.

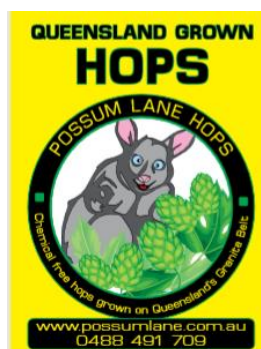
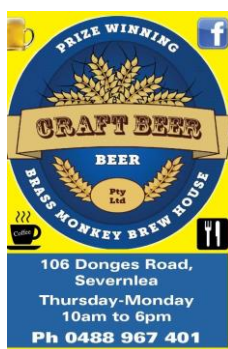
Awards presentation: The awards presentation will be held at 3pm Friday 1st February at the Wine Pavilion.

Public tasting: A public tasting (wine, beer) will follow from 3.30pm - 5pm.

Gate admission fees apply on Friday & Saturday. Members free.

SPONSORS

THANK YOU TO ALL THE SPONSORS OF THE STANTHORPE SHOW WINE, BEER & HOME PRESERVES SECTION



WINE CLASSES

Wine entered in classes TW1, TW3 to TW6 must be made from grapes.

Entries in TW2 must be made from fruit (not from a commercially available kit).

Note: These classes are all based on style, not variety.

TW1	DRY WHITE WINE - colour light to full amber, palate displaying no residual sugar. Any variety.	TW5	DRY RED WINE - full bodied style, intense colour, optional oak ageing.
TW2	FRUIT BASED WINE (made from fruit).	TW6	SWEET RED/WHITE TABLE WINE - any colour, palate clean and fruity e.g. white or red Lambrusco Style.
TW3	LIGHT RED TABLE WINE - light in colour, body and alcohol e.g. Rose style.	TW7	Red or white wine made from a commercial home brew kit (any variety, any style).
TW4	ITALIAN STYLE RED WINE - based on original wine style of the Granite Belt, light to medium bodied, floral bouquet, moderate ageing e.g. Shiraz, Muscat, Isabella.	TW8	Cider – alcoholic or non-alcoholic.
		TW9	Ginger beer – alcoholic or non-alcoholic.

AWARDS

GRAND CHAMPION WINE (TW1 – TW9)

ITALIAN HOME PRESERVES

SALAMI

TS1 Salami, non-commercial - Any style.

Whole salami or piece, uncut, at least 15 cm long.

All entries must be cryovac sealed.

OLIVES

TO1 Olives - Preserved, any style, min. 200 grams.

DRIED TOMATOES

TT1 Dried tomatoes, any style, prepared for consumption. Min. 150 grams.

BEER CLASSES

TB 1 German-Style Pilsener

(Commercial beer in this style: Pilsner Urquell, Heineken, Stella Artois)

- Colour: Straw to pale
- Clarity: Appearance should be bright; chill haze should not be present
- Perceived Malt Aroma & Flavour: A malty sweet aroma and flavour should be present.
- Perceived Hop Aroma & Flavour: Hop aroma and flavour is moderate and pronounced, derived from late hopping (not dry hopping) with noble-type hops.
- Perceived Bitterness: Medium to high
- Fermentation Characteristics: Very low levels of DMS aroma and flavour, usually below most people's thresholds, may be detectable by trained or sensitive palates.
- Other fermentation or hop-derived sulphur aromas and flavours may be perceived at low levels. Fruity-estery aromas and flavours should not be perceived.
- These are well attenuated beers.
- Body: Medium-light
- Additional notes: The head should be dense, pure white and persistent.

Original Gravity (°Plato) 1.044-1.055(11-13.6 °Plato)

- Apparent Extract/Final Gravity (°Plato) 1.006-1.012(1.5-3.1 °Plato)
- Alcohol by Weight (Volume) 3.6%-4.2% (4.6%-5.3%)
- Bitterness (IBU) 25-40
- Colour SRM (EBC) 3-4(6-8 EBC)

TB 2 American-Style Light Lager

(Commercial beer in this style: XXXX Gold, Fosters, Carlton Mid)

- Colour: Very light to pale
- Clarity: Chill haze should not be present
- Perceived Malt Aroma & Flavour: Very low
- Perceived Hop Aroma & Flavour: Absent to very low
- Perceived Bitterness: Absent to very low
- Fermentation Characteristics: Low fruity-estery aromas and flavours are acceptable. Diacetyl should be absent. Corn, rice, or other grain or sugar adjuncts are often used. These beers are characterized by an extremely high degree of attenuation. Final gravity is often less than 1.000 (0 °Plato).
- Body: Low with dry mouthfeel
- Additional notes: These beers are high in carbonation. Flavour attributes typical of beer are usually very low when present. Calories should not exceed 125 per 12-ounce serving. Low carb beers should have a maximum carbohydrate level of 3.0 gm per 12 oz. (356 ml).

Original Gravity (°Plato) 1.024-1.040(6.1-10 °Plato)

- Apparent Extract/Final Gravity (°Plato) 0.992-1.008 (minus 2.1-2.1 °Plato)
- Alcohol by Weight (Volume) 2.8%-3.5%(3.5%-4.4%)
- Bitterness (IBU) 4-10
- Colour SRM (EBC) 1.5-4(3-8 EBC)

TB 3 American-Style Pale Ale

(Commercial beer in this style: Sierra Nevada Pale Ale, Mountain Goat Pale Ale)

- Colour: Deep golden to copper or light brown
- Clarity: Chill haze is acceptable at low temperatures. Hop haze is allowable at any temperature.
- Perceived Malt Aroma & Flavour: Low caramel malt aroma is allowable. Low to medium maltiness, may include low caramel malt character.
- Perceived Hop Aroma & Flavour: Hop aroma and flavour is high, exhibiting floral, fruity (berry, tropical, stone fruit and other), sulfur/diesel-like, onion-garlic-catty, citrusy, piney or resinous character that was originally associated with American-variety hops. Hops with these attributes now originate from countries other than the USA.

- Perceived Bitterness: Medium to medium-high
- Fermentation Characteristics: Fruity-estery aroma and flavour may be low to high. Diacetyl should not be perceived.
- Body: Medium

Original Gravity (°Plato) 1.044-1.050(11-12.4 °Plato)

- Apparent Extract/Final Gravity (°Plato) 1.008-1.014 (2.1-3.6 °Plato)
- Alcohol by Weight (Volume) 3.5%-4.3% (4.4%-5.4%)
- Bitterness (IBU) 30-50
- Colour SRM (EBC) 6-14 (12-28 EBC)

<p>TB 4 Australian-Style Pale Ale</p> <p>(Commercial beer in this style: James Squire One Fifty lashes, Cascade Pale Ale, Matilda Bay Fat Yak Pale Ale and Coopers Pale Ale) Colour: Straw to medium amber</p> <ul style="list-style-type: none"> • Clarity: Yeast, chill and/or hop haze may be present in this style at low levels but are not essential • Perceived Malt Aroma & Flavour: Very low to medium • Perceived Hop Aroma & Flavour: Medium-low to medium-high, exhibiting attributes typical of modern Australian hop varieties such as tropical fruit, mango, passionfruit, and/or stone-fruit • Perceived Bitterness: Low to medium-high • Fermentation Characteristics: Very low to low fruity estery Flavour and aroma are acceptable but not essential. • Body: Low to low-medium with a dry finish • Additional notes: Overall impression is a well-integrated easy drinking, refreshing pale ale style with distinctive fruity Australian hop aromas and flavours. Diacetyl if present should be very low. DMS should not be present. <p>Original Gravity (°Plato) 1.040-1.052(10-13 °Plato)</p> <ul style="list-style-type: none"> • Apparent Extract/Final Gravity (°Plato) 1.006-1.010 (1.5-2.5 °Plato) • Alcohol by Weight (Volume) 3.2-4.7(4-6) • Bitterness (IBU) 15-40 <p>Colour SRM (EBC) 3-9(6-18 EBC)</p>	<p>TB 5 English-Style India Pale Ale</p> <p>(Commercial beer in this style: Gage Roads Sleeping Giant IPA)</p> <ul style="list-style-type: none"> • Colour: Gold to copper • Clarity: Chill haze is acceptable at low temperatures • Perceived Malt Aroma & Flavour: Medium malt flavour should be present • Perceived Hop Aroma & Flavour: Hop aroma and flavour is medium to high, and often flowery. Hops from a variety of origins may be used to contribute to a high hopping rate. Earthy and herbal English-variety hop character should be perceived, but may result from the skilful use of hops of other origin. • Perceived Bitterness: Medium to high • Fermentation Characteristics: Fruity-estery flavours are moderate to very high. Traditional interpretations are characterized by medium to medium-high alcohol content. The use of water with high mineral content results in a crisp, dry beer with a subtle and balanced character of sulfur compounds. Diacetyl can be absent or may be perceived at very low levels. • Body: Medium • Additional notes: Non-English hops may be used for bitterness or for approximating traditional English hop character. The use of water with high mineral content may result in a crisp, dry beer rather than a malt-accentuated version. <p>Original Gravity (°Plato) 1.046-1.064(11.4-15.7 °Plato)</p> <ul style="list-style-type: none"> • Apparent Extract/Final Gravity (°Plato) 1.012-1.018(3.1-4.6 °Plato) • Alcohol by Weight (Volume) 3.6%-5.6%(4.5%-7.1%) • Bitterness (IBU) 35-63 • Colour SRM (EBC) 6-14(12-28 EBC)
<p>TB 6 Special Bitter or Best Bitter</p> <p>(Commercial beer in this style: XXXX Bitter)</p> <ul style="list-style-type: none"> • Colour: Deep gold to deep copper • Clarity: Chill haze is acceptable at low temperatures • Perceived Malt Aroma & Flavour: Medium residual malt sweetness should be present • Perceived Hop Aroma & Flavour: Very low to medium at the brewer's discretion • Perceived Bitterness: Medium and not harsh • Fermentation Characteristics: Low carbonation traditionally characterizes draft-cask versions, but in bottled versions, a slight increase in carbon dioxide content is acceptable. 	
	<ul style="list-style-type: none"> • Fruity-estery aromas and Flavours and very low levels of diacetyl are acceptable, but should be minimized in this form of Bitter. The absence of diacetyl is also acceptable. • Body: Medium <p>Original Gravity (°Plato) 1.038-1.045(9.5-11.2 °Plato)</p> <ul style="list-style-type: none"> • Apparent Extract/Final Gravity (°Plato) 1.006-1.012 (1.5-3.1 °Plato) • Alcohol by Weight (Volume) 3.3%-3.8%(4.2%-4.8%) • Bitterness (IBU) 28-40 • Colour SRM (EBC) 6-14(12-28 EBC)

<p>TB 7 English-Style Brown Ale</p> <p>(Commercial beer in this style: Newcastle Brown Ale, Tooheys Old)</p> <ul style="list-style-type: none"> • Colour: Copper to dark brown • Clarity: Chill haze is acceptable at low temperatures • Perceived Malt Aroma & Flavour: Roast malt may contribute to a biscuit or toasted aroma profile. Roast malt may contribute to the flavour profile. Malt profile can range from dry to sweet. • Perceived Hop Aroma & Flavour: Very low • Perceived Bitterness: Very low to low • Fermentation Characteristics: Low to medium-low levels of fruity-estery flavours are appropriate. Diacetyl, if evident, should be very low. • Body: Medium <p>Original Gravity (°Plato) 1.040-1.050(10-12.4 °Plato)</p> <ul style="list-style-type: none"> • Apparent Extract/Final Gravity (°Plato) 1.008-1.014 (2.1-3.6 °Plato) • Alcohol by Weight (Volume) 3.3%-4.7%(4.2%-6.0%) • Bitterness (IBU) 12-25 • Colour SRM (EBC) 12-17(24-34 EBC) 	<p>TB 8 British-Style Imperial Stout</p> <p>(Commercial beer in this style: Guinness Stout)</p> <ul style="list-style-type: none"> • Colour: Ranging from dark copper typical of some historic examples, to very dark more typical of contemporary examples • Clarity: Opaque in darker versions. When clarity is perceivable, chill haze is acceptable at low temperatures. • Perceived Malt Aroma & Flavour: Extremely rich malty flavour, often expressed as toffee or caramel, and may be accompanied by very low roasted malt astringency. • Perceived Hop Aroma & Flavour: Very low to medium, with floral, citrus or herbal qualities. • Perceived Bitterness: Medium, and should not overwhelm the overall balance. The bitterness may be higher in darker versions while maintaining balance with sweet malt. • Fermentation Characteristics: High alcohol content is evident. High fruity-estery character may be present. Diacetyl should be absent. • Body: Full <p>Original Gravity (°Plato) 1.080-1.100(19.3-23.7 °Plato)</p> <ul style="list-style-type: none"> • Apparent Extract/Final Gravity (°Plato) 1.020-1.030 (5.1-7.6 °Plato) • Alcohol by Weight (Volume) 5.5%-9.5% (7.0%-12.0%) • Bitterness (IBU) 45-65 • Colour SRM (EBC) 20-35+(40-70+ EBC)
<p>TB 9 Any Other Beer</p> <p>Please specify style of beer on entry form, e.g. Brown Porter Ale</p> <p>TB 10 Novice (Any Beer)</p> <p>Open to all competitors who have not previously won a place at this show.</p> <p>Please specify style of beer on entry form, e.g. Brown Porter Ale</p>	<p>AWARDS</p> <p>GRAND CHAMPION BEER (TB1 – TB8)</p>

2019 STANTHORPE SHOW – GENERAL ENTRY FORM

To the Stanthorpe Show Secretary (or representative subcommittee), subject to the rules, by-laws and regulations of your committee and the Stanthorpe Ag Society, I make the following entries for the 2019 Stanthorpe Show.

Exhibitors must **pay fees** with entry form – **no late fees accepted**.

If printing, please print clearly all the details for the classes you are entering. Illegible information will causes errors.

Section	Class No.	Exhibit No.	Description of entry	Fees paid
TOTAL PAID				\$

Exhibitor name (print)..... Age (Junior/Teen events)

Email* Mobile

Home address Postcode.....

I have read and agree to the special regulations applying to the section I have entered and declare the exhibits to be my property and eligible to contest events entered. If your association accepts the fees I agree to abide by any decision of its committee and to release the Stanthorpe Agricultural Society, its committee & members from any action, suit, claim or demand that I may have against it, them, or any of them for or in conjunction with any loss, damage or injury suffered by me on the premises of the association, or at, or in the course of the show.

Signature of exhibitor upon delivery Date

Signature of collector upon collection Date