

**Froggatt & District Horticultural Society Show
Wine & Liqueur Rules (Revised 2011)**

Wines

- 1 All wines should be made by the process of fermentation. The fortification of wine by the addition of extra alcohol is not permissible.
- 2 Wine should be presented in clear glass punted bottles with high, rounded shoulders (Bordeaux type) of approximately 750ml (26 fl oz) capacity.
- 3 Natural cork flanged stoppers, plastic topped cork stoppers or all plastic stoppers may be used. Capsules should not be fitted.
- 4 The bottles should be filled so that when the cork is pushed home, the air space is between 13 & 25mm (0.5" to 1") in depth.
- 5 Wines should be labelled according to their class (Dry Red, Sweet White, etc) and should state the main ingredients on the label. The label should be plain white, approximately 40mm (1.5") in depth and 90mm (3.5") in width. The bottom of the label should be 50mm (2") from the bottom of the bottle and be placed midway between the seams.
- 6 A Dessert wine may be white, golden, tawny or red. It should be rich in bouquet and flavour, medium to sweet, full bodied with high alcohol content.
- 7 A Rose wine should have a true pink colour with no trace of brown, delicate in flavour, light in texture and alcohol, and dry to medium.

Fruit Liqueur

- 8 Fruit Liqueurs should be presented in clear glass bottles of approximately 375ml or 750ml. Metal or plastic screw tops can be used.
- 9 The air space between the top of the liqueur and the bottom of the closure shall be between 13 & 25 mm (0.5" to 1").
- 10 The labels should be plain white, approximately 40mm (1.5") in depth and 90mm (3.5") in width. The bottom of the label should be 50mm (2") from the bottom of the bottle and be placed midway between the seams. The main ingredients should be stated on the label.

Comments on the Presentation and Judging of Wines

The wine which will score the most points is one which is stable, well balanced in all aspects, brilliantly clear, with a good colour in the case of a red wine, and with a suitable bouquet and flavour. On a standard marking sheet, the maximum of 50 marks is divided as follows:

Presentation	2 marks	Deduct 1 mark for a dirty cork or a dirty bottle
Clarity	4 marks	Deduct 1 or 2 marks for 'floaters' or a precipitate or sediment. Award up to 3 marks for a well cleared wine. Award 4 marks for a really brilliant wine.
Colour	4 marks	
Bouquet	10 marks	This should be vinous or fruity; or a mixture of both. It should not be too powerful.
Taste	30 marks	Marks should be deducted for acetification, metallic flavour, excessive sulphite, infections, mustiness or lack of vinosity.