

## RULES APPLICABLE TO EXHIBITORS IN THE WINE AND BEER CLASSES

Please read in conjunction with Taunton Flower Show regulations.

1. STAGING AND COLLECTION OF EXHIBIT will be in accordance with Taunton Flower Show Competition Classes Regulations. Collection must be supervised and checked by an appointed steward.
2. BOTTLES:
  - (a) Still Wines must be exhibited in clear unthreaded and unbranded glass bottles approx. 26 fl.oz. (75cl) capacity with rounded and NOT sloping shoulders. Bottles should be filled so that when the cork is fully inserted the gap between the bottom of the stopper and the wine is between 6 to 20 mm (approx.  $\frac{1}{4}$ " to  $\frac{3}{4}$ " ).
  - (b) Aperitif Dry, any colour, competitor to state on the supplied label by the Judge's reference number either Citrus, Herb or Sherry.
  - © Liqueurs must be exhibited in clear colourless glass punted  $\frac{1}{2}$  wine bottles of approx. 13 fl.oz. (370ml) to leave airspace as in (a). Entries for Class 1127 MUST have a base of home-made wine. May be fortified to a maximum of 40% with a recognised spirit. The flavour and spirit to be stated on the label. (e.g. Cherry brandy). For class 1128, kit liqueur flavour to be stated on label.
3. CORKS: White, plastic-topped, flanged cork stoppers must be used, corks may be wired for travelling purposes. NOTE: Flush corks and all-plastic stoppers MUST NOT be used, capsules must not be fitted.
4. LABELS: All labels to be placed 25mm (1 inch) from the bottom of the bottle.
5. NO EXHIBIT may be tasted or in anyway interfered with whilst on the show bench by the exhibitor or any other person unless accompanied by a steward or the show secretary.
6. CARE OF EXHIBITS: All reasonable care will be taken, but the Committee cannot accept responsibility for any loss or damage, however sustained.
7. Kit, grape concentrate and kit liqueur classes. These wines must contain no additional fruit/juice ingredient. The wines in these classes may be improved but ONLY by additional acid or sugar to balance the wine, or in the case of a kit wine, using an alternative yeast or yeast nutrient.
8. TROPHIES: will only be given when the Judge has first given a First Award.
9. JUDGES AND STEWARDS: Judges and stewards may enter any class. However should a judge be allocated a class in which they have an entry, they should inform the convener of judges who will ask another judge to perform finalisation in that class.
10. WINES: Which have been fortified by the addition of alcohol spirit will be disqualified. The liqueur class will be exempt from this rule.
11. POINTS AWARDED AT JUDGES DISCRETION: 1st - 10; 2nd - 7, 3rd - 5, H.C. - 3, C - 1.
12. TROPHIES: Are the responsibility of the holders while in their possession, and should be returned when requested by the committee.