

2012

CLASS 21 - HOMEMADE WINE

Director: Cheryll Barr (705 686-7899)

This Competition is open to those who are Amateur Wine Makers Only...

RULES

1. Exhibitors may enter only one bottle per category
2. Wine must be displayed in clear or coloured 750ml glass bottle unless otherwise stated.
3. Wine bottles may be corked or have screw tops.
4. Wine must be labeled (variety, fruit type)
5. Wine may be from scratch, kit, or Craft Winery
6. All wine to be judged by an accredited wine judge.

All exhibitors in the Homemade Wine Class are invited to be present for the judging of the wine on Thursday evening at 8:30 pm. Come and learn about what makes a homemade wine a good wine.

Prizes: 1st \$10.00; 2nd \$6.00; 3rd \$4.00

1. **RED WINE** from grapes, kit, concentrate or fresh juice
2. **WHITE WINE** from grapes, kit, concentrate or fresh juice
3. **COUNTRY WINE** made from any fruit, except grapes not using a kit
4. **FRUIT WINE** using a kit
5. **DESSERT WINE** (Ice Wine, Port, Sherry) can use a 375ml wine bottle for this section
6. **ROSE/BLUSH WINE** from grapes, kit, concentrate or fresh juice
7. Design a wine label (size 3" wide x 4" long). Can use the computer to design your label. Judged on Creative & Design, Colour, Craftmanship
8. Best in Show ...from Section 1-6
Prize of a **\$50.00 Gift Certificate** for kit or juice

Sponsor: *Suds-U-Brew, Orillia*
Orillia Wine Experience

The Director would like to thank her sponsor for their support in this class

COLDWATER FAIR IS AN ALCOHOL-FREE EVENT