

## Class 21 Homemade Wine

**Coordinator:** Nola Logan-Knelsen (705-818-1969)

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** 750 ml glass bottle unless otherwise stated
3. Wine bottles may be **corked** or have **screw tops**
4. Wine must be **labelled** (variety, fruit type and year)
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 p.m. 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  
**Sponsors:** Mike & Susan McGarrell (**First prize winner receives a \$75.00 Gift Certificate from Claire's Fine Wines**)
2. **WHITE WINE** from grapes, kit, concentrate or fresh juice  
**Sponsor:** Jean Jolie
3. **FRUIT WINE** from any fruit other than grapes, from kit, concentrate or fresh juice  
**Sponsors:** Richard & Arden Maltby
4. **DESSERT WINE** (Ice Wine, Port, Sherry) can use a 375ml wine bottle for this section  
**Sponsors:** Richard & Arden Maltby
5. **ROSE/BLUSH WINE** from grapes, kit, concentrate or fresh juice  
**Sponsor:** Mike & Susan McGarrell
6. Design a wine label (size 3" wide x 4" long). Can use the computer to design your label. Judged on Creativity, Design, Colour and Craftsmanship
7. **Best in Show from Section 1 to 6**  
**Prize: \$50.00 Gift Certificate from Suds-U-Brew**

**Sponsors:** Orillia Wine Experience  
Claire's Fine Wines, Midland

Suds-U-Brew, Orillia