

DIVISION 19 - WINE, LIQUEURS & BEER

DIRECTOR: Marie Van Der Wilk spirits@armstrongipe.com

ENTRIES CLOSE - Friday, August 2nd, 2024

SPECIAL ATTENTION is called to the **General Rules & Regulations** printed at the beginning of the prize list. Failure to abide by IPE rules may result in disqualification, forfeiture of prize money & possible disbarment from the fair.

EXHIBITOR INFORMATION

1. All exhibits will be labelled when exhibit received.
2. Fill in information sheet for each entry & attach to bottle with elastic. Information sheets are available at the IPE office.
Important that you identify properly what fruit or grape type you have used.
3. Liqueurs may be presented in small liqueur bottles.
4. Wine should be presented in plain uncoloured clear glass bottles with **plastic screw caps or plastic corks**. Bottles and caps need to be clean, free from labels, seals, etc. Those who submit corked bottles must understand that re-corking may not always be possible and your product may be open while it is on display during the fair.
5. Entries are limited to two (2) per class per exhibitor. The intent of this division is to showcase "homemade" wine.
6. Liqueurs & Beer, the rules allow for Kits to be used if they are "produced" at home. Those who make their wine or beer at "U-Brews" are usually not involved enough in the production for the product to be considered "homemade" are therefore disqualified from entry, unless you are the person working at the U-Brew who is directly in charge of "production" OR you enter the U-Brew section. This is an "honour system" we hope entrants will adhere to.

EXHIBITS DROP OFF Horticultural Building, Tuesday, August 27th, 8-11am. You will receive your exhibitors after dropping off entries. Exhibitors are encouraged to bring in their exhibits on Monday evening to avoid congestion on the Tuesday morning.

JUDGING PREP STARTS AT 11:30am // NO LATE ENTRIES

EXHIBITS PICK UP Horticulture Building, Monday, September 2nd, **9-1pm**. Unclaimed unsealed bottles will be discarded. Unclaimed sealed bottles will be taken to the IPE office for 2 weeks then discarded.

ENTRY FEES: 1.50 per class (min. entry \$3)
plus \$26 Exhibitor ticket unless 2024 IPE membership is held

Any prize money not claimed by September 20, 2024 will be considered a donation to the IPE.

WINE - IMPORTANT NOTE Include more clarity re: dry/sweet. We suggest a cut-point of 20 mg of sugar/litre as the line between dry & sweet. Please do your own testing & enter your wine accordingly.

Entry Fees: \$1.50, Late entries: \$3.00

GRAPE WINE FRESH GRAPES ONLY:

Made from fresh grapes only (not concentrated or premade juices)

1. Grape Wine: Red, dry
2. Grape Wine: Red, sweet
3. Grape Wine: White, Rose or Pink, dry
4. Grape Wine: White, Rose or Pink, sweet

GRAPE WINE OTHER THAN FRESH:

5. Grape Wine: Red, dry
6. Grape Wine: Red, sweet
7. Grape Wine: White, Rose or Pink, dry
8. Grape Wine: White, Rose or Pink, sweet

BERRY OR FRUIT WINE:

9. Berry or Fruit Wine: Red, dry
10. Berry or Fruit Wine: Red, sweet
11. Berry or Fruit Wine: White, Rose or Pink, dry
12. Berry or Fruit Wine: White, Rose or Pink, sweet

U-BREW GRAPE WINE:

13. Grape Wine: Red, dry
14. Grape Wine: Red, sweet
15. Grape Wine: White, Rose or Pink, dry
16. Grape Wine: White, Rose or Pink, sweet

MISCELLANEOUS:

17. Miscellaneous: Mead, Sherry, Port, sparkling & other varieties
18. Miscellaneous: Homemade liqueurs, indicate type of base ie: Vodka, Plum
19. Miscellaneous: Cider

HOMEMADE BEER:

On information sheet indicate type of beer & its name, if kit used.

20. Homemade Beer: Lagers
21. Homemade Beer: IPAs
22. Homemade Beer: Stouts, Porters, Cream, Pale, Amber Ales
23. Homemade Beer: Specialty ie: Sours, fruited, etc.
24. Brewed from Your Own Recipe Not B.O.P. Recipe

TROPHIES

Best Bottle of Wine in the show
Donated by:

Best Bottle of Sweet Grape Wine
Donated by:

Best Bottle of Homemade Beer
Donated By: **Okanagan Spring Brewery Ltd.**

Best Bottle of Wine Made with Fresh Grapes
Donated by: **Edge of the Earth Vineyards**