



# Virtual Wine Circle

## Do you want an unbiased opinion on your homemade wine?

Then Join us for the Virtual Wine  
Circle's International Wine  
Competition!  
May 13-15<sup>th</sup>, 2011  
The New Southlands Hotel, Scarborough

***In conjunction with:***

*Yorkshire Federation of Amateur Winemakers and Brewers*

Entries to be bottled in 250 ml PET bottles with purple tops, and labels will be provided when the bottles are sent. They are available at 30p each (+ P&P) from:

Bob Morton  
LDC House  
Stuart Road  
Pontefract WF8 4PQ

Please refer to the information below as to how to label your wines. It's not hard at all!

UCDavis marking system employed using a 20 point system so the wine is judged against itself and not against other wines as per standard Show Class rules.

- 18 to 20 awarded Gold
- 16-17.5 awarded Silver
- 14-15.5 awarded Bronze
- 12-13.5 awarded Honourable Mention

Bottles should either be mailed to Bob Morton (see address above) by May 10<sup>th</sup> or brought to the show and entered on May 13<sup>th</sup>.

**Questions? More information can be found at:**

<http://www.winesathome.co.uk/forum>

or

<http://www.yfawb.co.uk>

Follow us on Twitter at: VirtualWineO



## Virtual Wine Circle Competition FAQs

Q: How much does it cost?

A: £2.00 shipping for sure. Bottles are 30p each. Entry fee is 40p. We make no money off of it, it's for the stamp, packaging, and for the petrol to get to the post office (the shipping bags cost 32p, shipping £1.72. PayPal fees are also paid by us.

Alternatively, you can send us your bottles in any PET bottle (small coke bottles work well, but please remember to thoroughly clean them and make sure they do not have any coke-residue/smell in them! It affects your wine! If you do that, **you will still need to PayPal us the 30p per bottle and the 40p for the entry fee.** It's just so that it's easier (and quicker for you) to get your wines to us.

Q: I want my bottles back. What do I have to do?

A: PayPal the return postage, write on your entry form that you would like them back.

Q: Where do I send my money to?

A: You have the option of either using PayPal (vwc@winesathome.co.uk) or by sending a cheque to:

Bob Morton  
LDC House  
Stuart Road  
Pontefract WF8 4PQ

Q: How do the open and the dry white/red classes differ in terms of judging etc?

A: Not at all. They are using the same point system and same criteria for each class.

Q: Not sure of the sweetness levels on my wines. What box do I tick?

A: As a rough guide, you can use this table:

Sweetness level	Corresponding SG
Dry	0.990 – 0.992
Medium Dry	0.993 to 1.004
Medium Sweet	1.005 to 1.010
Sweet	1.011 to 1.030
Dessert	1.031 to 1.060

Q: What classes do I enter?

A: There's an Open Wine Class (OWC), an Open Beer Class (OBC) and a Ginger Beer class (GBC) for the young'ns. We **really** would love to see some younger kids enter! Please remember to mark the sweetness level, and let us know what the wine is made out of.

Q: Do you need the name on the label somewhere?

A: No. The bottles will be carefully marked when they are received with your entrant number. This number will be sent to you through either the forum or through your email, depending on how you stumbled across the VWC!

Q: Do I just make up my own bottle number? (the bit I have to write in myself)

A: No. We will allocate a *number* to your bottle when we receive it. *However, label your bottle with a letter.* Letter the bottles A-Z.

**Please make note of which bottle you have labeled with which letter. We will not be able to find out for you!**

This will let you see your comments online.

Q: How do I put on the label?

A: The label attachment can be found in the following pages. Please refer to it to label the bottles correctly.

Q: What's your Twitter account name?

A: VirtualWineO

Q: When will I get my results?

A: The actual comments will be emailed to you as they come in from the judges. We cannot say at what time of day this will actually be. We will try to do our best with our Twitter updates, but since we are expecting over 200 bottles of wine, this might have to be forfeited for the email notification.

Q: How will I know which wine is mine on Twitter?

A: You will receive an entrant number. Using this and the letter you put on your bottle, it will be posted in the following format:

Example 1:

"OWC-35-C: 16. Light nose, welcoming. The wine is high in acid, but with addition of sugar, this wouldn't be quite noticeable."

What does this mean? Entrant 35 is Joe Smith, the third bottle he entered (out of 6!!) in the Open Wine Class (OWC). Joe will know that bottle "C" is his asparagus wine. No one else except him and the secretary will know who got that remark. He also knows that he's received 16 points total for his wine.

Example 2:

"OBC-42-B: 18. Beautiful colour, nice nose. A wonderful example of this class."

The second comment means: Open Beer Class - Entrant 42 (Jane Doe), the second bottle she entered into the same class. She will know that "B" was her lager. She will know she got an outstanding score of 18 for her lager.

Q: I've never used Twitter before. How do I see my results?

A: It's not difficult to watch the results.

1. Go to [www.twitter.com](http://www.twitter.com)
2. Search for VirtualWineO
3. You can sign up for an account or view it as a guest (see comment below)
4. You will be given an entrant number (will be emailed to you once we receive your entries) as well as a letter. The letter will be unique to the bottle.
5. Keep these numbers/letters handy!

Alternatively, the Twitter updates are also live on [www.winesathome.co.uk](http://www.winesathome.co.uk). You don't have to be "following" us to see the tweets we're writing, but if you want a history (in case you missed your wine being judged and commented on), you will have to join the twitter craze.

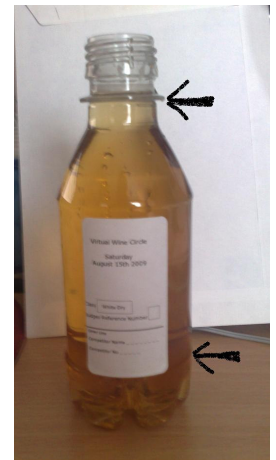
Remember, though, that 3 classes will be running parallel to one another. This means that there could be a slight delay in getting the comments out on the web. We will work as efficiently as we can.

## Virtual Wine Circle Infos

Entries to be bottled in 250 ml PET bottles with purple tops (or sent in your own bottles). Labels will be provided when the bottles are sent or alternatively you can write the detailed information on the entrant form listed at the end of this file. The bottles are available at 30p each (+ £2.00 P&P, address listed below if you'd like your bottles). 40p per entry. You can PayPal the amount to:  
**vwc@winesathome.co.uk**

# Virtual Wine Circle

- Fill out the Entrant's Form on the page provided **for each bottle** (please write legibly!) and return it to us with your bottles. Include your email address on each page!
  - If you decide to send your bottles in different bottles, please mark each bottle carefully so we know which one is which!
- If you can, please use the 250 ml bottles we have provide.
- If, however, you have more wine you'd like to enter, you can use any PET bottle to ship them in. We will transfer this over to a competition bottle before the show. **We welcome all wines!**
- Label all wines with the provided labels.
  - Major Flavour Ingredient(s)
  - Style and Sweetness Level (Sweet, Medium or Dry)
  - Please try to keep the labels straight.
  - Fill the bottle to the base of the neck with your wine.
- If you've sent extra wine, please provide the needed information.
  - Major Flavour Ingredient(s)
  - Style and Sweetness Level (Sweet, Medium or Dry)
- Please label and fill as shown in the picture.
  - Label to be placed with the bottom of the label just above the ridge at the bottle base, and in between the bottle seams.
  - Fill the bottles to the rim as indicated in the picture.



Beer can be prepared in the same way.

Ship your bottles by **May 10<sup>th</sup>, 2011** to

Bob Morton

LDC House

Stuart Road

Pontefract WF8 4PQ

A modified UC Davis marking system is employed using a 20 point system so the wine is judged against itself and not against other wines as per standard Show Class rules. This means your wine will not be compared to others in the class but rather judged based on its own merits! These are exactly the same as the tasting sheets we use monthly at Virtual Wine Circle!

- 18 to 20 awarded Gold
- 16-17.5 awarded Silver
- 14-15.5 awarded Bronze
- 12-13.5 awarded Honourable Mention

Again, we will try to update the results live on Twitter (@VirtualWineO) on the May 14<sup>th</sup> and on the Virtual Wine Circle Website (<http://www.winesathome.co.uk>) as soon as we can after the show. You most definitely will receive an email. **Bottles will not be returned, unless specifically asked and return postage sent to the PayPal account at: [vwc@winesathome.co.uk](mailto:vwc@winesathome.co.uk).**

Thanks for entering!

Bob & Martina

P.S. We'd really appreciate it if you could tell your local HBS about our Virtual Wine Circle Comp and Meetings! There are flyers out on the forum for handing out to your HBS!



## Entrant's Form

Fill out and return this form **for each** of your entries to:

Bob Morton  
LDC House  
Stuart Road  
Pontefract WF8 4PQ

We would like to ask if you could write legibly, so there's no problem with the email addresses!

Last Name:					
First Name:					
Entry Letter: (please mark A, B, C, etc.)					
Class Entered: (please circle one)	OWC	OBC		GBC	
Sweetness:	Dry	Medium Dry	Medium Sweet	Sweet	Dessert
Vintage (Year):					
Email Address:					
Twitter: (Optional)					
Homebrew Shop: (with email/website if they have it)					
Comments: (where did you hear about VWC, etc)					

(Internal Use → Entrant Number: \_\_\_\_\_ )

# VWC Judging Sheet

[www.winesathome.co.uk](http://www.winesathome.co.uk)

<i>Total points</i>	<i>Rating</i>	<i>Bottle Number/Letter</i>
18 - 20	Gold!!!	
16 – 17½	Silver!!	
14 – 15½	Bronze!	
12 – 13½	Honorable mention	

<u>Criterion</u>			<u>Points</u>	<u>Comments</u>
<b>Appearance</b>	<b>Clarity</b>	Brilliant, star bright, crystal leggy	1	
		Translucent, slightly dull, pearling	½	
		Cloudy, hazy, sediment, watery	0	
	<b>Colour</b>	Typical for type and age, vivid	1	
		Nearly correct, attractive, lively	½	
		Off, maderized, brown, colourless	0	
<b>Aroma &amp; Bouquet</b>		Varietal, characteristic, complex, flowery	4	
		Fruity, pronounced, developed, essence	3	
		Clean, pleasant, scented, delicate	2	
		Fleeting, simple, undeveloped, elusive	1	
		Defective, off, sulphurous, vinegary	0	
<b>Balance</b>	<b>Sweetness</b>	Appropriate to type, balanced, normal	1	
		Sweet edged, slightly lacking	½	
		Cloying, syrupy, sugary, lacking	0	
	<b>Acidity</b>	Balanced, appropriate to type	1	
		Slightly low or high, slightly tart	½	
		Flabby, insipid, raw, harsh, vinegary	0	
	<b>Bitterness</b>	Balanced, normal, appropriate for age	1	
Citric, slightly bitter, medium		½		
Bitter, harsh, withered		0		
<b>Body Or Texture</b>		Appropriate, firm, sound, velvety, silky	2	
		Nearly correct, smooth, even	1½	
		Slightly thin, heavy	1	
		Uneven, awkward, coarse	½	
		Empty, thin, rough, clumsy	0	
<b>Taste Or Flavour</b>		Complex, mature, varietal, luscious	4	
		Fruity, robust, multilayered	3	
		Agreeable, clean, simple	2	
		Lacking, green	1	
		Chemical, stemmy, hollow	0	
<b>Finish</b>		Appropriate for age, enticing, lasting	2	
		Nearly correct, tapering	1	
		Harsh, withered	0	
<b>Quality Overall</b>		Noble, distinguished, elegant, grand	3	
		Character, graceful, skillfully made	2	
		No exceptional features	1	
		Flawed	0	
<b>Total Score:</b>				
<b>Judge's Name:</b>		<b>AWARD:</b>	Additional comments can be made on the reverse of this form.	