

COMPETITION PREPARATION

Reference locations: A V V WEBSITE valleyvintners.ca
AWC WEBSITE amateurwines.ca

AWNS COMPETITION:

Review Entry Regulations. (AVV Website)

Review Class Descriptions (AWC Website) and study previous years entries of the competition. Which ones had fewest entries? Particularly vital if it is a First, Second, Third type ranking.

- Typical low AWNS Entries: Aperitif - 0; After Dinner - 2; Dessert - 2; Sparkling - 2; Chardonnay - 3;
- Aromatic White - 3; Rose - 4; Country Table - 4; Country Social - 4

Look for Opportunities - wines that can fit more than one class. (Modify wines to fit: Social, Rose, over 85% limits; under 85% limits; turn Country Table into Country Social.) Consider Tidal Bay Style.

Select wines you wish to enter - Wash bottles, uncork, taste, insert new cork, apply Bottle Tags & complete Entry Forms, stand up for 5 - 6 days, then lay down until shipping. (Bottle Sickness lasts 4 - 6 weeks). Prepare early.

Prepare two or three bottles: 1 for AWNS; 1 for AWC; 1 for Self to taste with Judges comments. Consider rebottling into 375 ml. bottles. (Saves wine and reduce shipping costs)

Serious Competitors:

1) Winemakers Association of Nova Scotia Award (Review Rules) – Plan early. (Maybe a year in advance) Enter numerous classes (only one entry per class counts); make kit wines or import grapes to enter classes not otherwise available.

2) Grape Growers of Nova Scotia Award – Top Scoring wine in AWNS Competition that was made exclusively from grapes grown in Nova Scotia.