THE WALES & WEST FESTIVAL COMPETITION

OPEN WINE CLASSES

1 Table red, dry
2 Table red, sweet
3 Table white, dry
4 Table white, sweet
5 Table white, medium sweet
6 Table rose, medium dry
7 Aperitif, dry, citrus, herbal or spiced (excluding sparkling wine and sherry type)
8 Social white
9 Social elderflower
10 Social red
11 After dinner wine, any colour sweet (dessert)
12 3 Bottle Class
Table white, dry
Table red, dry
After dinner wine, red sweet (dessert)
13 Liqueur, fruit based see rule 11
14 Liqueur, chocolate/coffee based see rule 11

COUNTRY WINE CLASSES - see rule 9e

15 Fruit Base White, medium sweet
16 Root or Vegetable White, medium sweet
17 Flower or Herb Any Colour, medium dry
18 Fruit Base Red, sweet

BEER CLASSES

19 Light Lager, O.G. 35-40
20 Pale Ale (Bitter), O.G. 40-45
21 Brown Ale, O.G. 45-55 Any Type
22 Dry Stout, O.G. 45-50
23 Belgian Strong, O.G. 70 upwards
24 Three bottle class; Strong Lager, O.G. 50-65; English IPA, O.G. 50-60; Barley Wine, O.G. 90 upwards
25 German Style Wheat Beer, O.G. 45-60
26 Saison [Pale] O.G. 50-65
27 American IPA, O.G. 65-85
28 Russian Imperial Stout O.G. 75 upwards

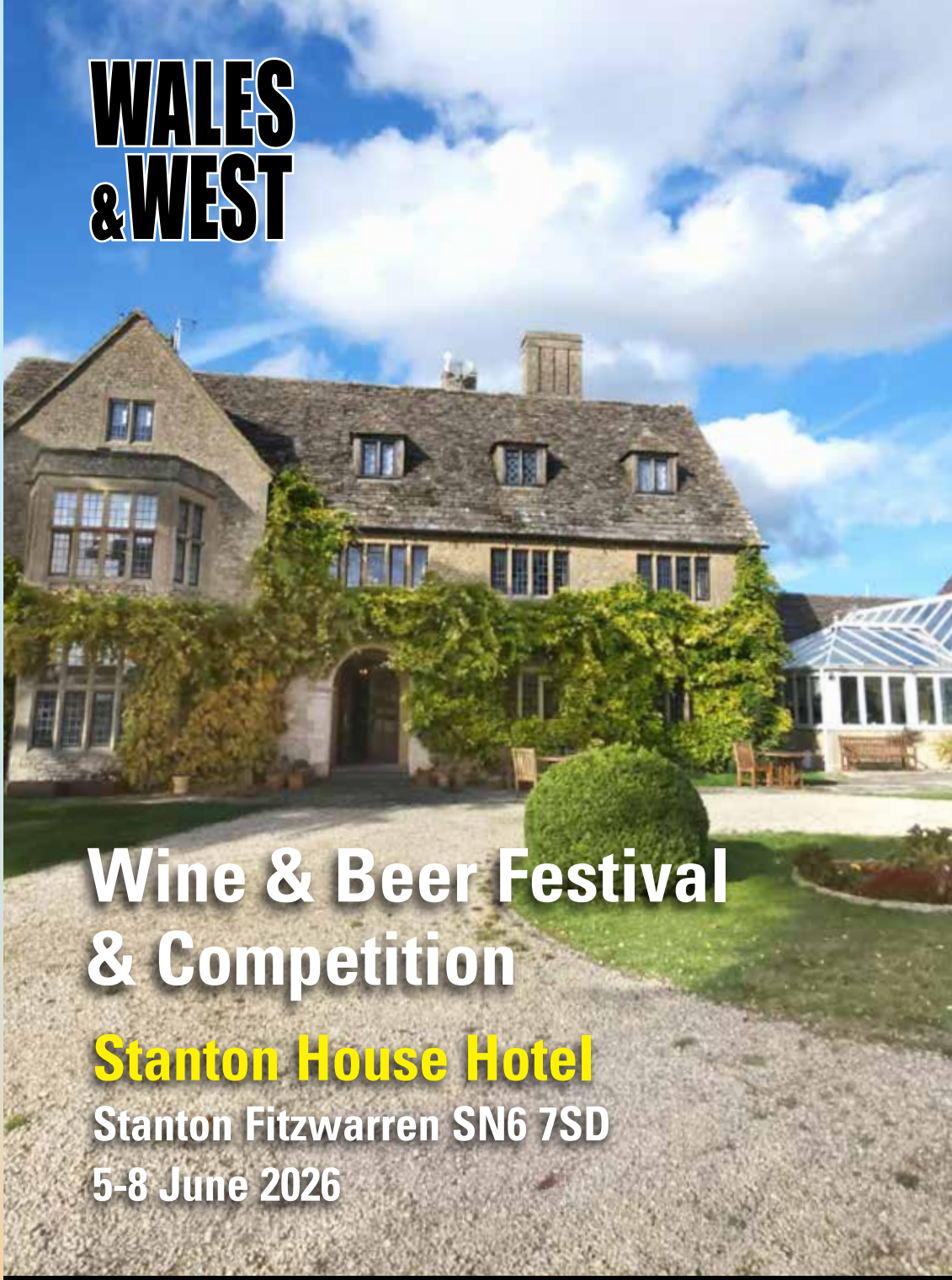
COOKERY CLASSES - see rule 16 & recipes

29 A Bara Brith Cake
30 A Dorset Apple Cake
31 6 Shortbread Fingers
32 1 Jar Jam

ART CLASSES - see rule 14 & 15

33 Decorated Bottle
34 Photograph

Competition rules can be found on our website www.walesandwest.org.uk/rules



www.walesandwest.org.uk

Stanton House Hotel

WALES & WEST FEDERATION WINE & BEER FESTIVAL

WINE & BEER LOVERS COME AND ENJOY OUR FESTIVAL BREAK 5th to 8th JUNE 2026

The 2026 Festival will be held at Stanton House Hotel Stanton Fitzwarren just north east of Swindon. It is open to everyone and especially for those interested in food, wine, beer and homebrewing. It features wine and beer tutored tastings*, and hosts one of the country's premier wine, beer and cookery competitions.

The festival package is half board with a full English or Continental breakfast, dinner and entertainment.

In addition to the Festival itself there are all the features of this wonderful Cotswold area with the pretty bath stone villages of Bibury, Lechlade and the town of Swindon with it's impressive rail museum and shopping outlets.

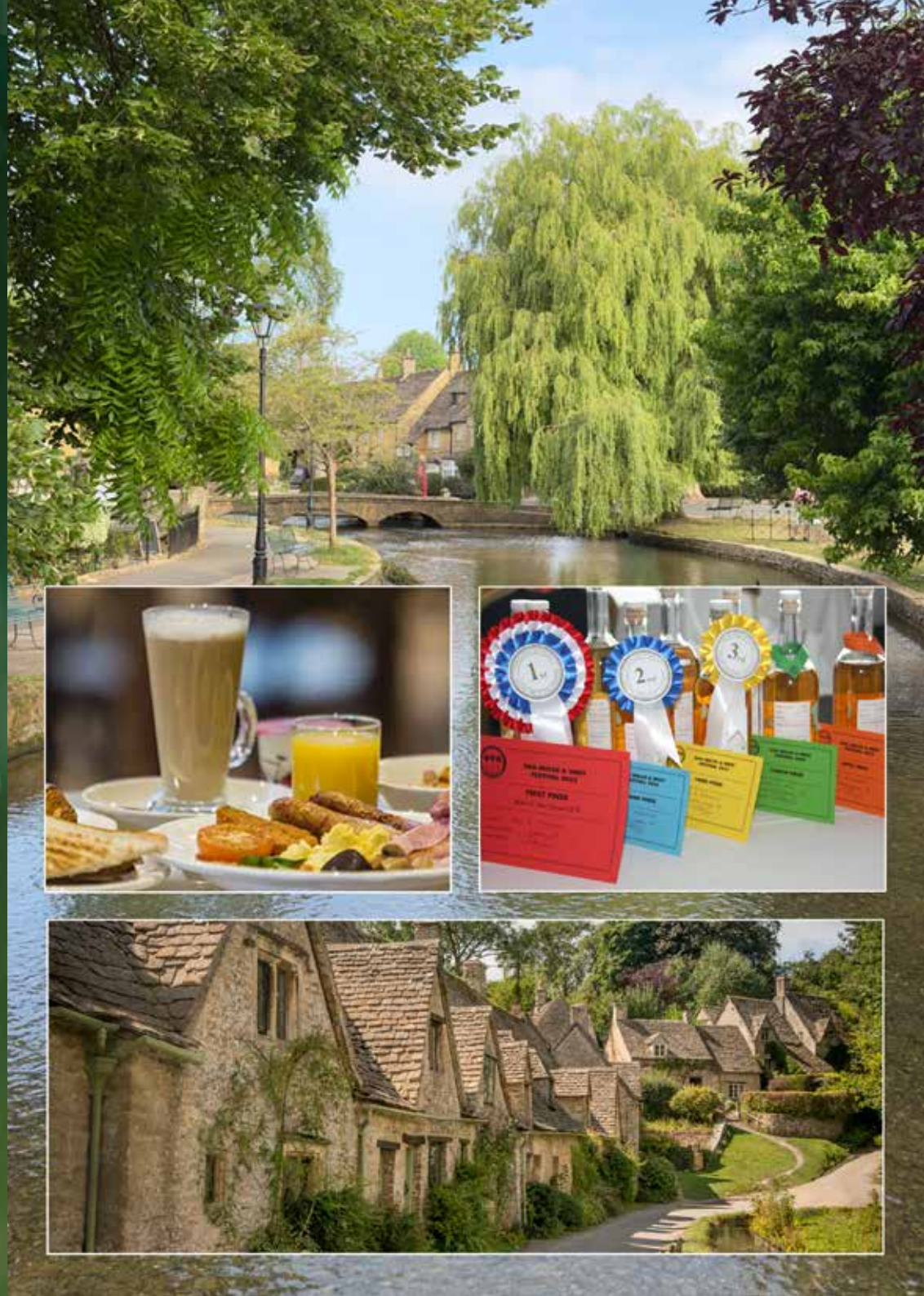
For the 2026 Festival you will be able to drink your home made wine and beer at any time but only in our dedicated event space areas.

To keep informed about the Festival you can email us: info@walesandwest.org.uk, or call 0117 960 8347 or 07770 750327 or pop back to our website from time to time. You will get a fully detailed itinerary provided in your information pack when you arrive.

ENJOY THE FESTIVAL BREAK WITH 2 NIGHTS FROM £295; OR 3 NIGHTS FROM £390 PER PERSON

Why not extend your stay from just £90 Bed & Breakfast per person per night
Price includes VAT, complimentary Tea & Coffee, Toiletries
There are no single supplements

*Tickets for tutored tastings on Saturday and Sunday can be purchased at the Information Stand.



Wales & West Wine & Beermakers Festival

2 nights: Arrival: Friday 5th June 2026 Departure: Sunday 7th June 2026
3 nights: Arrival: Friday 5th June 2026 Departure: Monday 8th June 2026

BOOKING FORM

We have a limited number of rooms available and would advise you to book your accommodation by 31st January to avoid any disappointment. To book please send this booking form by post or email to: Peter Coombs, 32 Siston Common, Warmley, Bristol, BS30 5LP Tel: 0117 960 8347 / 07770 750327 / email: peter@applause.co.uk. Payments for deposits and final balance will be made directly to Stanton House Hotel. Bank details are at the bottom of this form

Your Details

Full Name & Title	
Home Address	
Postcode	
Email Address	
Telephone No	

Wine Circle or Party you would like to sit with at mealtimes

Nominated Wine Circle for Competition Entries

Room Booking

Please tick the box for the number of nights required 2 nights ☐ 3 nights ☐
(Rooms must be vacated by 11am on the day of departure

Please select the room type required

Single Occupancy	Double Occupancy	Twin Double Occupancy	Deluxe/Executive
			Supplement Applies

Friday Evening Dinner

Friday evening dinner will be a two course hot buffet

Special Requirements

Please list any special requests, dietary requirements or disabilities. We will do our very best to meet your requirements but no guarantee is given.

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Wales & West Information

The Wales & West will store your contact details so that we can automatically send you information & a booking form for next year's festival.
If you do NOT want us to keep your details please tick the box. ☐

Paying for your stay

Please pay a deposit of £100 per room to secure your booking. Your final balance will be due 14 days before arrival. You can pay by BACS (please include 'wwwf' and your surname in the payee field) or card by contacting the reservation team.

Bank details are:
Lloyds Bank: Account Name: Stanton House Hotel Ltd; Account No: 25127268; Sort Code: 30-80-12

Address:
Stanton House Hotel, The Avenue, Stanton Fitzwarren, Swindon, SN6 7SD

WALES & WEST 2026 COMPETITION ENTRY FORM

Mark X against the classes entered, please return to: Mrs Lynn Barton, 33 Award Road, Stapehill, Wimborne, BH21 7NT 01202 861077 email: lynncbarton@gmail.com

Open Wine Classes

1		8	
2		9	
3		10	
4		11	
5		12	
6		13	
7		14	

Country Wine Classes

15	
16	
17	
18	

See Rule 5e

Beer Classes

19		24	
20		25	
21		26	
22		27	
23		28	

Cookery Classes

29	
30	
31	
32	

See changes to Rule 11

Art Classes

33	
34	

See changes to Rule 9&10

Closing date for entries is no later than Saturday May 23rd 2026
If sending your form by post please include a stamped and addressed envelope to yourself [aprx 9 x 4.5in]; or for online forms please include £1 extra for postage

Name _____ Circle _____

Email _____

Address _____

_____ Telephone _____

Total number of Classes entered at 30p _____ Total entry fee [inc £1 postage if required] _____

Payment by BACS [preferred] or cheque to: Wales & West Wine Federation Sort: 20-68-15 No. 23175480;

Signed _____ Date _____

CLASSES

OPEN WINE CLASSES

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2 Table red, sweet
3 Table white, dry
4 Table white, sweet
5 Table white, medium sweet
6 Table rose, medium dry
7 Aperitif, dry, citrus, herbal or spiced (excluding sparkling wine and sherry type)
8 Social white
9 Social elderflower
10 Social red
11 After dinner wine, any colour sweet (dessert)
12 3 Bottle Class
Table white, dry
Table red, dry
After dinner wine, red sweet (dessert)
13 Liqueur, fruit based see rule 7
14 Liqueur, chocolate/coffee based see rule 7

COUNTRY WINE CLASSES - see Rule 5e

15 Fruit Base White, medium sweet
16 Root or Vegetable White, medium sweet
17 Flower or Herb Any Colour, medium dry
18 Fruit Base Red, sweet

BEER CLASSES

19 Light Lager, O.G. 35-40
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26 Saison [Pale] O.G. 50-65
27 American IPA, O.G. 65-85
28 Russian Imperial Stout O.G. 75 upwards

COOKERY CLASSES - see rule 11 & Recipes

29 A Bara Brith Cake
30 A Dorset Apple Cake
31 6 Shortbread Fingers
32 1 Jar Jam

ART CLASSES - see rule 9 & 10

33 Decorated Bottle [see rule 10]
34 Photograph [see rule 9]

Competition rules can be found on our website www.walesandwest.org.uk/rules