



SOUTH AFRICAN MEAD MASTERS' ASSOCIATION

**The 2022 World Mead Day
 Mead Competition
 Royal Agricultural Show Grounds
 Pietermaritzburg
 28 July – 1 August 2022**

ENTRY FORM

Name and Surname									
Physical Address						Postal address			
Contact numbers									
Email address									
Province	LP	MP	NWP	GP	FS	KZN	NC	EC	WC
Number of entries		Attendance at prize giving						Yes	No

Programme:

Closing date for entries: 20 July 2022.

Pre-delivery for transportation to Pietermaritzburg closes 23 July 2022 @ 17:00

Pre-delivery to collection points in Gauteng are as follows:

Gauteng North – Elize Lundall-Magnuson - 082 379 1093

Midrand – Lynne Hepplestone – 082 809 3236 **Postnet:- Kyalami**

Gauteng South - Eddy Lear – 082 752 7090 **Postnet:- Mall of the South**

Couriered entries to the Royal Agricultural Show (RAS) grounds Closes 26 July 2022. Point TBA

Delivery: In person 28 July 2022 between 09:30 and 13:00.

NO LATE ENTRIES WILL BE ACCEPTED.

Delivery address: Royal Agricultural Society (RAS) Show Grounds, Pietermaritzburg, Kwa-Zulu Natal. Honey Hall

Judging: 29 July 2022.

Judge

Garth Cambray

Chief Steward

Elize Lundall-Magnuson

Public display, tasting and sales 31 July 2022

Prize Giving: Sunday day 31 July 2022 09:00 – 09:45 in Members Dinning Hall

Removal of all exhibits Monday 1 August 2022 08:00 – 12:00.

Exhibitors, who cannot collect their exhibits in person during this time, must please make arrangements for someone to collect/return their goods. Any exhibits not collected or if arrangements have not been made for returns will be used for purposes by SAMMA tasting events.

CONDITIONS RE EXHIBITS

Entry fees R50 per entry.

1. An Exhibitor of Mead may make more than one entry in a class, on payment of the full entry fee for each entry, provided that each additional entry is each from a different source/batch.
2. **All exhibits** other than those entered in the Commercial Display, **TO BE THE BONA FIDE PRODUCTS OF THE EXHIBITOR'S OWN MEADERY OR HANDY WORK.**
3. Each exhibit must have a copy of this entry form in the container before delivery, bearing the name and address of the exhibitor as well as the class and category of the exhibit/s. In addition bottles must have the class and category number displayed on the lid fixed with an elastic band.
4. Pre-delivered consignments must be in a sealed container.
5. If a class does not attract sufficient entries to allow for a prize, the chief steward shall have the right to combine classes before judging begins and shall notify the judge who shall remain impartial towards the exhibits. In the case where insufficient entries are received after combining, no certificates or prizes will be awarded for that class.
6. Exhibits sent by courier must be delivered to the offices TBA
7. Judging will be by points, see Scoring criteria.
8. No prizes will be awarded unless:- i) There are more than 3(three) delivered entries. ii) The exhibits attain the following standards of excellence:
MEAD CLASS:
For a 1st Prize.....90 points or over
For a 2nd Prize.....80 points or over
For a 3rd Prize.....70 points or over
and no Trophy will be awarded except for a First Prize.

GENERAL

1. If an exhibit is below 45%, that exhibit will not be displayed. A first prize if more than 5 exhibits in the class have been entered or unanimity between judges, chief steward and chairman is reached.
2. Polishing or adjustment of bottles inside the hall will be permitted before the bottles are signed over to the Chief Steward. Brand or identification marks, are not permitted.
3. On completion of the judging, exhibitors may if they so desire have their usual label affixed to any one of their bottles only. Please submit label with entry. The Exhibitor must pay an additional fee of R200 in this instance.
4. In the event that the exhibitor attains the best bottle of mead, the Exhibitor is requested to donate the unopened bottle of their exhibit for an auction to raise funds. The open bottle will be used for tasting purposes.
The unopened winning bottle of mead will be auctioned and the winner will receive 50% of the highest bid. The remaining 50% will go towards the Honey Judges Guild

ENTRIES

Class	Cat	Description	Entry requirements	No. of entries	Unit fee	Total
1	1	Traditional mead - Dry	Two (2) 500 – 750 ml		R50	
	2	Traditional mead – Semi Sweet	Two (2) 500 – 750 ml		R50	
	3	Traditional mead - Sweet	Two (2) 500 – 750 ml		R50	
2	1	Select Traditional mead - Orange Blossom	Two (2) 500 – 750 ml		R50	
	2	Select Traditional mead - Avocado	Two (2) 500 – 750 ml		R50	
	3	Select Traditional mead - Boekenhout	Two (2) 500 – 750 ml		R50	
	4	Select Traditional mead – Wag ‘n Biekie Blink Blaar	Two (2) 500 – 750 ml		R50	
3	1	Metheglyn - Dry	Two (2) 500 – 750 ml		R50	
	2	Metheglyn – Semi Sweet	Two (2) 500 – 750 ml		R50	
	3	Metheglyn - Sweet	Two (2) 500 – 750 ml		R50	
4	1	Hippocras - Dry	Two (2) 500 – 750 ml		R50	
	2	Hippocras – Semi Sweet	Two (2) 500 – 750 ml		R50	
	3	Hippocras - Sweet	Two (2) 500 – 750 ml		R50	
5	1	Melomel - Dry	Two (2) 500 – 750 ml		R50	
	2	Melomel – Semi Sweet	Two (2) 500 – 750 ml		R50	

	3	Melomel - Sweet	Two (2) 500 – 750 ml	R50
6	1	Speciality mead - Cyser	Two (2) 500 – 750 ml	R50
	2	Speciality mead - Pyment	Two (2) 500 – 750 ml	R50
	3	Speciality mead - Bochet	Two (2) 500 – 750 ml	R50
	4	Speciality mead - Capsicumel	Two (2) 500 – 750 ml	R50
	5	Speciality mead - Weirdomel	Two (2) 500 – 750 ml	R50
	5	Specialty mead – Sack Mead	Two (2) 500 – 750 ml	R50
	6	Speciality mead - Rhodomel	Two (2) 500 – 750 ml	R50
7	1	Sparkling mead - Dry	Two (2) 750 ml	R50
	2	Sparkling mead – Semi-Sweet	Two (2) 750 ml	R50
	3	Sparkling mead - Sweet	Two (2) 750 ml	R50
8	1	Mead beer	Two (2) 450 ml	R50
	2	Braggot	Two (2) 450 ml	R50
9	1	Fortified Mead - Amormel	Two (2) 250 – 500 ml	R50
	2	Fortified Mead - Faveomel	Two (2) 250 – 500 ml	R50
	3	Fortified Mead - Fructusmel	Two (2) 250 – 500 ml	R50
10	1	Saxumel (Mead Spirit) - Liqueur	Two (2) 250 – 500 ml	R50
11	1	African Traditional mead - Karri/iQhilika	Two (2) 500 – 1000 ml	R50
	2	African Traditional mead – T'ej	Two (2) 500 – 1000 ml	R50
	3	African Traditional mead - iMpandamel	Two (2) 500 – 1000 ml	R50
	4	African Traditional mead – Khadi	Two (2) 500 – 1000 ml	R50
	5	African Traditional mead – Vhinya ya vulomba/vukanyi	Two (2) 500 – 1000 ml	R50
Total				

REGULATIONS FOR MEAD

1. Each bottle may be corked or have a screw thread on the neck. A plastic shrink capsule should be used to finish off.
2. **Colour:** Light to have a maximum Pfund reading of 50 mm. Medium to have a maximum Pfund reading of 114 mm.
3. **Appearance:** Shall be clear, brilliant, never dull. It should give a first impression of cleanliness and brilliance.
4. **Bouquet:** Above all shall be pronounced. The bouquet should provide a distinct aroma, and will determine the overall impression of the mead.
5. **Taste:** The most important facet of the mead. This will be judged on body, depth of flavour, complexity, balance – that is how well the floral flavour, acidity, alcohol, tannin, sweetness etc., combine and harmonise. Does one element overpower the others unpleasantly? There shall be no sign of oxidation in the mead. Select traditional mead will have the added requirement of emanating from a monofloral honey.
6. **After-taste:** Is important too: Mead shall not leave a vague alcoholic sensation. The flavours and scents should linger, and the longer the better. The aroma of the mead shall envelope you for a minute or more after swallowing.
7. **Traditional Mead:** A traditional mead may only be made with honey, water, yeast and nutrient. An “All hive” mead with no flavourings may also be entered in this Class. If the honey required acid balancing; lemon juice or tartaric acid may be added.
8. **Select Tradition Mead:** Shall be a mead of monofloral honey with no additional acid balancing or additional tannin present.
Metheglyn: Is a spiced mead. Spices being powder derived from crushing of seed etc. Type of spice to be declared.
9. **Hippocras:** Is a mead which may have herbs and spices added to it. Type of herb and spice to be declared.
10. **Melomel:** Is a mead with a mixture of fruit and does not have more than a 50% fruit pulp combination. Type of fruit to be declared.
11. **Hippocras:** Is a herbal mead. Herbs being leaves etc. Type of herb to be declared.
10. **Speciality Mead - Cyser:** Is a melomel with only apple added to it. May not have more than a 50% fruit pulp combination
11. **Speciality Mead – Pyment:** Is a melomel with only grape added to it. May not have more than a 50% fruit pulp combination
12. **Speciality Mead – Bochet:** Is a mead where the honey has been Caramelised.
13. **Speciality Mead – Capsicumel:** Is a mead that has had peppers added to it. The peppers should be declared. Must be furnished with a removable label listing ingredients.
14. **Speciality Mead – Weirdomel:** Is a mead which has nuts, vegetables, etc. added to it. The flavourings should be declared. Must be furnished with a removable label listing ingredients.
15. **Speciality Mead – Sack Mead:** Is a mead with honey added to it, having a density >20g/l residual sugar and between 14 and 18%ABV.
16. **Speciality Mead – Rhodomel:** Is a mead which has rose petal or rose hips added during fermentation process. It may also have a fruit that enhances the taste. Must be furnished with a removable label listing ingredients.
17. **Sparkling Mead:** All three mead types (Dry, Semi-Sweet or Sweet) may be entered and shall have their relevant residual sugar level. A ribbon of the appropriate colour (ref to shrink capsule colour) shall be attached to the neck

under the aluminium foil.

- 18 **Mead Beer:** This is a honey mead made exclusively with honey and hops. No grain added. The alcohol content of the product shall not exceed 7%.
- 19 **Braggot:** This is a mead with the addition of grain added. The alcohol content of the product shall not exceed 7%.
- 20 **Fortified Mead – Amormel:** shall be a sack mead, fortified with saxumel to an alcohol content of not more than 25% ABV.
- 21 **Fortified Mead – Faveomel:** shall be a sack mead, fortified with rum or vodka to an alcohol content of not more than 25% ABV.
- 22 **Fortified Mead – Fructusmel:** shall be a sack mead, fortified with brandy to an alcohol content of not more than 25% ABV.
- 23 **Saxumel (Mead Spirit) – Liqueur:** The saxumel shall be a distilled mead with an alcohol content of at least 43 per cent. After the addition of a monofloral honey shall have an ABV of 30% – 45%.
24. **African Traditional Mead – Karri/iQhilika** shall be produced by the addition of peeled Trichodiaderma roots.
- 25 **African Traditional mead – T’ej** shall be produced by the addition of gesho sticks or other bittering agents, raisins and oak bark.
- 26 **African Traditional mead – iMpandamel** shall be produced by the addition of edible roots.
- 27 **African Traditional mead – Khadi** shall be produced by the addition of edible wild berries.
- 28 **African Traditional mead – Vhinya ya vulomba/ vukanyi** shall be produced by the addition of marula fruit.
- 29 **Dry Mead:** Shall have a residual sugar level below 6 g/l.
- 30 **Semi-Sweet Mead:** Shall have a residual sugar level between 7 g/l and 15 g/l.
- 31 **Sweet Mead:** Shall have a residual sugar level greater than 12 g/l.
- 32 **Shrink Capsules:** The following plastic shrink capsules shall be used to identify the mead class. If shrink Capsules cannot be obtained, a suitable cover over the lid of the colour required may be used, which can be coloured wax/cellophane wrap:
- Cream** – Dry,
 - Red** – Semi-sweet,
 - Gold** – Sweet,
 - As above but with **Green stripe** – Melomel
 - As above but with **Blue stripe** - Metheglyn or Hippocras,
 - Sparkling mead to have a **Gold aluminium foil**,
 - Saxumel to have a **clear** shrink capsule.
 - Fortified meads to have a **clear** shrink capsule with a **gold stripe** over it
 - African Traditional mead to have an appropriate closure with a ribbon (cloth or beads) around the neck indicating custom colour:
 - Karri/iQhilika – Eastern Cape origin - red
 - T’ej – Ethiopian origin - Green, yellow & red.
 - iMpandsmel – Zulu origin - Blue, red, white, yellow and green.
 - Khadi – Tswana origin - Blue red and black
 - Vhinya ya vulomba/ vukanyi – Tsonga origin - Blue
- 33 Both Metheglyn and Hippocras may have any one or more spices or herbs added to the mead before bottling. Any of the following spices/herbs may be used: ginger, rosemary, coriander, aniseed, juniper, cinnamon, elderflower, lemon, orange or cloves.

Prizes

Certificates:

All winners of 1st, 2nd or 3rd positions shall receive a certificate.

Floating trophies:

The Arie Dercksen Memorial Mazer Cup

For the highest scoring bottle of mead from all Traditional mead classes and replica, which is awarded to a paid up member of SAMMA. A certificate and photograph to be given to winner.



King Lear's Mazer

For the highest scoring bottle of mead from Metheglyn, Hippocras and Speciality classes, which is awarded to a paid up member of SAMMA. A certificate to be given to winner.



Makana Inqanawa

For the highest scoring bottle of Traditional African Mead, which is awarded to paid up members of SAMMA. A certificate to be given to winner.

Please send your completed form to the Chief Steward - Honey Judges Guild (HJG), (Elize Lundall-Magnuson) and copy the HJG Treasurer, (Linnea Cooper) with proof of payment to the following addresses:

lincoop@gmail.com

lundallme@arc.agric.za

BANKING DETAILS

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Account holder: SA Honey Judges' Guild

FNB

Business account

Branch: Alberton 250942

Account number: 62846241678

Reference: Surname, Name.

By participating in this event, I, the exhibitor, affirm that:

1. I have read and understood the full contents of this form, including the contents of this declaration;
2. All exhibits entered by myself are the bona fide products of my own meadery;
3. The contents of this entry form are true and correct and entirely free of any false information.
4. I understand that if I should win a first prize the bottle maybe auctioned to raise funds for the HJG

Signature

Name & Surname

Date