

Riverland Wine Show 2011

CLASS SCHEDULE

Entry Information

Entry Process

1. Obtain an entry form from the show secretary.
2. Complete the entry form and return it to the show secretary by the due date (outlined below).
3. Receive entry labels from show secretary. Place entry labels on corresponding exhibits.
4. Forward wine exhibits (with label attached) to exhibit collection point (outlined below).

Entry Forms

Entry forms can be obtained from

Phone 0414 595 153 or completed online at
<http://www.riverlandwine.com.au/wineshow.php>

Please send completed entry forms to:

The Secretary
Riverland Wine Show Society Inc
PO Box 852
Berri S.A 5343

Or fax to : **(08) 8584 6289**

(a signed original must be sent by post)

Entry Fee

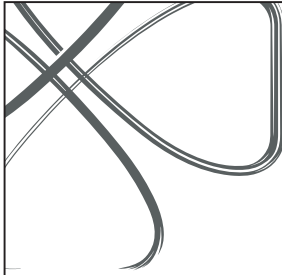
Entry fee is **\$35** per entry (inc GST), Please make cheques payable to the 'Riverland Wine Show Society'

Delivery of wine exhibits

Exhibits must be delivered to:

Attn: Riverland Wine Show
Angove Winery
Bookmark Avenue, Renmark, S.A. 5341

*Please mark boxes with class and exhibit numbers (exhibit numbers will be provided to you on the labels sent from wine show office).
Late or missing exhibits may not be judged.*



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Important Dates

Return entry form to wine show secretary

Monday, 1st August 2011

Receive entry labels from wine show secretary

Week commencing Monday, 15th August 2011

Deliver wine exhibits for judging

By Friday, 26th August 2011

Judging takes place

Monday 5th and Tuesday 6th September 2011

Exhibitors tasting

Wednesday, 14th September 2011
3:30pm to 5:30pm at the Renmark Hotel.

Public tasting

Wednesday, 14th September 2011
6:00pm at the Renmark Hotel (enter off 15th Street)

Presentation of Awards

Wednesday, 14th September 2011
7:00pm onwards at the Renmark Hotel. Dress: Semi-formal.

To purchase tickets to the Presentation Dinner please contact Andrea Logos on 0414 595 153.

(Recipients of awards must be available to pick up the respective trophies either on the night or shortly after. Contact the secretary for more information: 0427 772 185)

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Regulations

1. All classes shall be open to Wine and Brandy producers, hereinafter called “exhibitors” for competition according to the conditions applicable to respective sections. An exhibitor in this section shall mean a Person, Partnership, Association, Cooperative, Company or Corporate Body holding a current producer’s license and licensed to sell wine and or brandy under its own registered trading marks and under which the exhibit will finally be sold.
2. All exhibitors must conform to relevant State and Commonwealth health and regulatory Acts that govern the production or labelling of Australian wine and/or Australian brandy.
3. Wines competing in the Riverland Wine Show must be made using a minimum of 85% of grapes grown within the Australian Geographical Indicator regions of Swan Hill, Murray Darling, Riverina, Rutherglen and Riverland, exceptions being for class 17 where the wine shall be at least 51% from these regions and special classes 29 to 30 where there is no restriction to the grape growing region as per the class description.
4. No wine is to be entered more than once in the show.
5. There is no limit to the number of entries per class.
6. Exhibitors must complete the Society’s entry form in its entirety. Exhibitors shall detail the following when entering exhibits in the wine show:
 - Class, variety(s) or generic description as required
 - Vintage (state NV if non vintage or average age where applicable)
 - Quantity in stock
 - Name to be used in the results catalogue
 - State whether commercially dressed
 - Sweetness or Alcoholic strength as required.
7. All exhibits shall bear the labels supplied by the Society and every effort should be made to ensure the label supplied by the Society does not obscure the commercial label.
8. Exhibits received late may be disqualified.
9. The description provided for each section (and class) must be adhered to; incorrectly entered exhibits may be disqualified.
10. The stewards reserve the right to transfer entries from one class to another.
11. Trueness to style will be at the discretion of the Chief of judges.
12. Exhibits become the property of the Riverland Wine Show Society once received.
13. Wines entered in single variety classes must have a minimum of 85% of the specified variety. The predominant component of an entry in a blend class must not exceed 84% of the total volume. All components of the blend must be nominated on the entry form.
14. Each entry shall comprise in the:
 - Dry, sparkling and sweet wine classes 4 x 750ml bottles.
 - Fortified wine 2 x 750ml bottles
 - Brandy 2 x 700ml bottlesEntries in bottles of equivalent nominal sizes will be eligible

15. Exhibitors please note - trophy and medal winners may be requested to supply additional bottles for the exhibitors/public tasting and the presentation dinner at no cost to the Society.
17. The Riverland Wine Show Society Inc reserves the right to audit any entry for the following: Non conformance with minimum stock requirements as stated, regional integrity, compositional integrity, and any other matter.
18. The Society reserves the right to have any exhibit inspected or analysed by one or more persons appointed for that purpose.
19. An exhibitor breaking any regulation may be disqualified from any future show or shows. No entry will be received from any person or persons disqualified by this or any other similar Society during the period of such disqualification. Should any such entry be accepted, it shall, when discovered, be deemed void and the entry fee and exhibit shall be forfeited.
20. Exhibitors shall be judged out of 20 points and awards will be made on the following basis:

Gold	18.5-20.0 points
Silver	17.0-18.4 points
Bronze	15.5-16.9 points
21. Trophies for best wines. Non commercially dressed wines can be entered into all sections of the show with the exception of class seven (7). **However only entries fully dressed and commercially available for sale at the time of judging will be eligible for trophies. Only commercially dressed wines will be eligible for medals. Non commercially dressed wines will only be given a point score.**
22. 'Commercially available' is defined as wines for sale via general distribution through the retail market (including wine clubs) in Australia and/or overseas as well as wines only available for sale at cellar doors or cellar door mail order.
23. Points for aggregate trophies will be allocated on the following scale:
Gold 5 points, Silver 3 points, Bronze 1 point. Points will only be awarded to commercially dressed wines.
24. Awards may be withheld in any class where exhibits are considered unworthy.
25. Medals may only be claimed or advertised under the name in which the wine was entered.
26. Judges will assess each class without collaboration and on receipt of all result sheets for a particular class the panel Chairman shall have the points totalled, checked and determine the awards.
27. Judges will not have access to exhibits apart from the glass of each placed in front of them by the stewards.
28. Judges and Associate Judges shall not at any time prior to the announcement of awards have any access or knowledge as to the identity of the exhibits.
29. The decision of the Society and Judges shall be final.
30. No protest will be entertained unless made in writing within seven days of the announcement of the awards.
31. All results from this year's wine show will be published in the results catalogue, released to the media and displayed on <http://www.riverlandwine.com.au/wineshow.php>
32. Exhibitors are expected to comply with the Winemakers Federation (WFA) Code of Practice for the display of awards (except for clause 1, which applies to wines labelled for export only).

Winemakers' Federation of Australia

Code of Practice for the display of awards

1. Producers will only display awards gained from competitions authorised by the AWBC.
2. Producers will not use medals, stickers, symbols or other devices in order to misleadingly convey the impression that the wine has received an award at an open, objective and independent competition.
3. Awards received by an individual wine will bear the year of award and the class description and as a general rule shall only be applied to wines bearing the name under which the exhibit was entered. However, in recognition that a wine could be entered in a show before a wine has been finally allocated to a Brand, portability of an award so that it can stay with the wine which won it shall be permitted providing it is allowed by that show.
4. Awards received by a class of wines (eg “Winemaker of the Year”, “Most Successful Exhibitor”) shall not be used to suggest the individual wine has received any particular distinction. These awards will not be presented on the bottle in the form of a medal.
5. Compliance by a producer (including by subsidiaries or by associated companies) with this Code of Practice is a prerequisite for entry to any show of which the display of awards or medals are authorised by the AWBC for export to Europe.



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Artwork for 2011 Riverland Wine Show printing by Visual-Link

Sections

Section 1 - CURRENT VINTAGE DRY TABLE WINES

Description

- Dry table wines, trueness to style will be at the discretion of the judges.
- There is no reference to sweetness.
- Wines designed for export (glass or bulk) are encouraged in these classes
- Each bottle will bear the wine entry label supplied by the wine show.
- Each entry shall consist of four (4) 750ml bottles or equivalent.
- Each exhibit shall require a minimum stock of 110 cases or 990 litres.
- Only commercially dressed wines are eligible for entry into class 7.

Class 1	Dry White Table Wine	Fragrant and floral varietals and blends
Class 2	Dry White Table Wine	Unwooded, soft and fruity varietals (excluding Chardonnay)
Class 3	Dry White Table Wine	Chardonnay and Chardonnay predominant blends
Class 4	Dry White Table Wine	Full bodied varietals (excluding Chardonnay)
Class 5	Dry White Table Wine	Blends
Class 6	Dry Red Table Wine	Rose' only
Class 7	Dry Red Table Wine	Early drinking styles (commercially dressed wines only)

Section 2 - 2010 & OLDER VINTAGES DRY TABLE WINES

Description

- Dry table wines, trueness to style will be at the discretion of the judges.
- There is no reference to sweetness.
- Wines designed for export (glass or bulk) are encouraged in these classes.
Each bottle will bear the wine entry label supplied by the wine show.
- Each entry shall consist of four (4) 750ml bottles or equivalent.
- Each exhibit shall require a minimum stock of 110 cases or 990 litres.

Class 8	Dry White Table Wine	Fragrant and floral varietals and blends
Class 9	Dry White Table Wine	Unwooded, soft and fruity varietals and blends
Class 10	Dry White Table Wine	Full bodied varietals
Class 11	Dry White Table Wine	Full bodied blends
Class 12	Dry Red Table Wine	Cabernet Sauvignon
Class 13	Dry Red Table Wine	Shiraz
Class 14	Dry Red Table Wine	Durif
Class 15	Dry Red Table Wine	Other varietals
Class 16	Dry Red Table Wine	Blends

Section 3 - SPARKLING WINE

Description

- Wine made by transfer, Charmat and Champenoise methods; trueness to style will be at the discretion of the judges.
- There is no reference to sweetness.
- Each bottle will bear the wine entry label supplied by the wine show.
- Each entry shall consist of four (4) 750ml bottles or equivalent.
- Each exhibit shall require a minimum stock of 110 cases or 990 litres.
- **Entries with crown seals will be deemed 'non dressed'.**
- **Entries in the sparkling wine class shall be 51% or greater from the Swan Hill, Murray Darling, Riverina, Rutherglen and Riverland regions.**

Class 17 Sparkling Wine

Section 4 - MOSCATO

Description

- Trueness to style is at the discretion of the judges.
- There is no reference to sweetness.
- Each bottle will bear the wine entry label supplied by the wine show.
- Each entry shall consist of four (4) 750ml bottles or equivalent.
- Each exhibit shall require a minimum stock of 110 cases or 990 litres.

Class 18 Moscato any style/vintage

Section 5 - SWEET TABLE WINE ANY VINTAGE

Description

- Sweet table wine (this could be spatlese, auslese or sauterne in style), trueness to style will be at the discretion of the judges.
- Each bottle will bear the wine entry label supplied by the wine show.
- Each entry shall consist of four (4) 750ml bottles or equivalent.
- Each exhibit shall require a minimum stock of 110 cases or 990 litres.

Class 19 Sweet White Table Wine One baume to three baume

Class 20 Sweet White Table Wine Greater than three baume

Section 6 - FORTIFIED WINE ANY VINTAGE

Description

- Wine or juice fortified with grape spirit or brandy, trueness to style will be at the discretion of the judges.
- There is no reference to sweetness.

- Each bottle will bear the wine entry label supplied by the wine show.
- Each entry shall consist of two (2) 750ml bottles or equivalent.
- Each exhibit shall require a minimum stock of 110 cases or 990 litres.

Class 21	Fortified White Wine	Sweet Sherry/Apera Style
Class 22	Fortified White Wine	Dry Apera Style
Class 23	Fortified White Wine	Dessert Style (inc. Muscat)
Class 24	Fortified Red Wine	Ruby Style
Class 25	Fortified Red Wine	Tawny Style
Class 26	Fortified Red Wine	Vintage Style

Section 7 - BRANDY ANY VINTAGE

Description

- Trueness to style will be at the discretion of the judges.
- Exhibit strength (%v/v Alc.) must be declared on the entry form.
- Each bottle will bear the wine entry label supplied by the wine show.
- Each entry shall consist of two (2) 700ml bottles or equivalent.
- Each exhibit shall require the minimum stock specified below:

Class 27	Brandy	2 to 3 year old (minimum stock 2600 Lal)
Class 28	Brandy	Open (minimum stock 1300 Lal)

Section 8 - DRY TABLE WINE SPECIAL CLASSES

Description

- Open to winemakers of the Riverland Geographical Indicator region. The entering winery must be situated in the Riverland Geographical Indicator region.
- Any vintage.
- No restriction on fruit origin.
- Trueness to style is at the discretion of the judges.
- There is no reference to sweetness.
- Wines designed for export (glass or bulk) are encouraged in these classes.
- Each bottle will bear the wine entry label supplied by the wine show.
- Each entry shall consist of four (4) 750ml bottles or equivalent.
- Each exhibit shall require a minimum stock of 80KL.

Class 29	Dry White Wine	Special Class
Class 30	Dry Red Wine	Special Class

2011 Riverland Wine Show Awards

Air Liquide Trophy

Best White Wine Classes 1-5, 8-11,18

Radoux Trophy

Best Dry Red Wine Classes 7, 12-16

Austwine Trophy

Best Sweet Table Wine Classes 19-20

Wally Ware Trophy

Most Successful Exhibitor Dry Red Classes 7,12-16

Label Makers Trophy

Most Successful Exhibitor in White Wine Classes 1-5, 8-11,18, 19-20

SAGE Automation Trophy

Most Successful Exhibitor Classes 1-20

A&G Engineering Trophy

Best Fortified White Wine Classes 21-23

NOVASYS Group Pty Ltd Trophy

Best Fortified Red Wine Classes 24-26

AUSTRALIAN VINTAGE AW KELLY Memorial Trophy

Best Rosé Class 6

Booth Transport Trophy

Best Brandy Classes 27-28

Oak Solutions Trophy

The Best Wine in Show

Novozymes Australia Pty Ltd Trophy

Most Successful Exhibitor

2011 JMA Riverland Wine Maker of the Year