

# Riverland Wine Show 2010

## 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 the secretary,

**Phone (08) 8582 2952** 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) 8582 3309**

**(a signed original must be sent by post)**

### Entry Fee

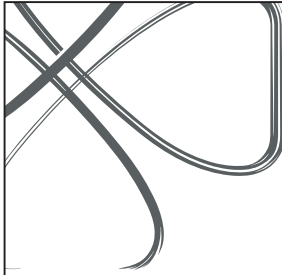
Entry fee is **\$35** per entry (inc GST), Please make cheques payable to the 'Riverland Wine Show Society'

### Delivery of wine exhibits

Exhibits must be delivered to:

**Attn: Riverland Wine Show**  
**Berri Estates Winery**  
**Sturt Highway Glossop S.A. 5343**

*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 2nd August 2010

## **Receive entry labels from wine show secretary**

Week commencing Monday 16th August 2010

## **Deliver wine exhibits for judging**

By Friday 27th August 2010

## **Judging takes place**

Monday 6th and Tuesday 7th September 2010

## **Exhibitors tasting**

Wednesday 15th September 2010  
1:00pm to 3:30pm at the Renmark Hotel

## **Public tasting**

Wednesday 15th September 2010  
from 6:00pm at the Renmark Hotel (enter off 15th street)

## **Presentation of Awards**

Wednesday 15th September 2010  
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: (08) 8582 2952)*

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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 19 where the wine shall be at least 51% from these regions and special classes 30 to 33 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 eight (8). **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.htm>
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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# 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 8.

Class 1	Dry White Table Wine	Fragrant and floral varietals and blends
Class 2	Dry White Table Wine	Viognier
Class 3	Dry White Table Wine	Unwooded, soft and fruity varietals(excluding Chardonnay)
Class 4	Dry White Table Wine	Chardonnay and Chardonnay predominant blends
Class 5	Dry White Table Wine	Full bodied varietals (excluding Chardonnay)
Class 6	Dry White Table Wine	Blends
Class 7	Dry Red Table Wine	Rosé only
Class 8	Dry Red Table Wine	Early drinking styles (commercially dressed wines only)

## Section 2 - 2009 & 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 9	Dry White Table Wine	Fragrant and floral varietals and blends
Class 10	Dry White Table Wine	Viognier
Class 11	Dry White Table Wine	Unwooded, soft and fruity varietals (excluding Chardonnay)
Class 12	Dry White Table Wine	Full bodied varietals
Class 13	Dry White Table Wine	Full bodied blends
Class 14	Dry Red Table Wine	Cabernet Sauvignon
Class 15	Dry Red Table Wine	Shiraz
Class 16	Dry Red Table Wine	Durif
Class 17	Dry Red Table Wine	Other varietals
Class 18	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 19      Sparkling Wine

## Section 3 - 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 20      Sweet White Table Wine      One baume to three baumé  
Class 21      Sweet White Table Wine      Greater than three baumé

## Section 4 - 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 22      Fortified White Wine      Sweet Sherry /Apera Style  
Class 23      Fortified White Wine      Dry Apera Style  
Class 24      Fortified White Wine      Dessert Style (inc. Muscat)  
Class 25      Fortified Red Wine      Ruby Style  
Class 26      Fortified Red Wine      Tawny Style  
Class 27      Fortified Red Wine      Vintage Style

## Section 5 - 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 28	Brandy	2 to 3 year old (minimum stock 2600 Lal)
Class 29	Brandy	Open (minimum stock 1300 Lal)

## Section 6 - 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 30	Dry White Wine	Unoaked or lightly oaked. Includes fragrant and floral varieties
Class 31	Dry White Wine	Full bodied oaked styles.
Class 32	Dry Red Wine	Light Medium Style
Class 33	Dry Red Wine	Full Bodied Style

# 2010 Riverland Wine Show Awards

## **Air Liquide Trophy**

Best White Wine Classes 1-6, 9-13

## **Radoux Trophy**

Best Dry Red Wine Classes 8, 14-18

## **Austwine Trophy**

Best Sweet Table Wine Classes 20-21

## **Wally Ware Trophy**

Most Successful Exhibitor Dry Red Classes 8,14-18

## **Label Makers Trophy**

Most Successful Exhibitor in White Wine Classes 1-6, 9-13, 20-21

## **SAGE Automation Trophy**

Most Successful Exhibitor Classes 1-21

## **A&G Engineering Trophy**

Best Fortified White Wine Classes 22-24

## **NOVASYS Group Pty Ltd Trophy**

Best Fortified Red Wine Classes 25-27

## **AUSTRALIAN VINTAGE AW KELLY Memorial Trophy**

Best Rosé Class 7

## **Booth Transport Trophy**

Best Brandy Classes 28-29

## **Oak Solutions Trophy**

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## **Novozymes Australia Pty Ltd Trophy**

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