



royal
adelaide
wine
show

2010

wine
schedule

enquiries phone: 8210 5211

IMPORTANT DATES

CLOSING DATE OF ENTRIES - Friday 16 July 2009

ENTRIES: See conditions of entry on opposite page

DELIVERY OF EXHIBITS:

Wednesday 15 to Wednesday 22 September 2010

Exhibits must be delivered to the Wayville Pavilion, Adelaide Showground, Wayville.
Deliveries will not be accepted after the cut off date.

All late entries will be returned to the exhibitor at their own cost.

JUDGING: Monday 27 to Thursday 30 September 2010

Judging will be conducted from 8.00 am each day

TASTING DAY: Friday 8 October 2010

Exhibitors Tasting - 8.00 am to 11.00 am

Presentation of Awards - 11.15 am to 11.45 am

Taste of the Best – 6.00 pm to 8.00 pm

www.thewineshow.com.au

2010 ROYAL ADELAIDE WINE SHOW

CLOSING DATE OF ENTRIES

Friday, 16 July 2010

ENTRIES

The following conditions will strictly apply:

1. All entry forms and fees whether lodged in person or sent by post, must be in the Society's possession at its Administration Office by 5.00 pm on 16 July.
2. Postal entry forms and fees will be accepted up to and including entries postmarked on or before the official closing date
3. A late entry option is offered under the following conditions:
Received or postmarked within 7 days of the official closing date.
and
an additional fee equivalent to three times the standard entry fee per class is to be paid.
Late entry option not available on-line.
4. When sending entry forms and fees by post, the onus is on the exhibitor to ensure adequate delivery time.
5. Entry forms by facsimile will not be accepted.
6. If you require formal acknowledgement that your entry has been received, please include a stamped, self-addressed envelope with your entry form.

ONLINE ENTRIES

In 2010, the RA&HS is pleased to provide all Wine Show exhibitors with the ability to submit entries via our website.

Simply go to: www.thewineshow.com.au and follow the easy steps to complete your entry. Entries can be submitted online until 5.00 pm CST on Friday, 16 July.

Payment can be made using Visa or Mastercard.

ENTRY FEE

Entry fee for each entry: \$90.00 (GST included) (includes audit levy)

Entry fees will not be refunded after close of entries.

Make cheques payable to RA&HS and send with completed entry forms to:

RA&HS - Wine Section
PO Box 40
Goodwood SA 5034

ENTRY FORMS

Please assist us with any follow up by printing the name of the person responsible for filling out the entry form in the contact name space.

COMMITTEE

Suzanne HODDER, Chair
Andrew HARDY, Deputy Chair
Michael FARMILO
Prof Sakkie PRETORIUS
Bill SEPPELT
Philip LAFFER
Emma SHAW
Penelope GOODSALL

REGULATIONS

The General Regulations of the Society apply to all sections of the Show. The Special Regulations hereunder set out apply specifically to the Wine and Brandy Section and are supplementary to the General Regulations. www.theshow.com.au - www.thewineshow.com.au.

All classes shall be open to Wine and Brandy producers, hereinafter called "exhibitors", for competition according to the conditions applicable to the respective sections.

Each entry (unless otherwise stated) shall comprise in the:

Table and Sparkling Wine Classes

6 x 750 ml bottles

Sweet White Table and Fortified Wine Classes

3 x 750 ml bottles

Brandy Classes

2 x 700 ml bottles

Entries in bottles of equivalent nominal sizes will be eligible.

Tasting Requirements

Exhibitors of gold medal winning table and sparkling wines may be required to make available **12 bottles** for the tasting sessions at no cost to the Society.

Every effort should be made to ensure the label supplied by the Society does not obscure the commercial label.

Audit Procedures

In all classes the stock and price as stated on the entry form may be inspected and checked by a representative of the Society or its nominee before judging.

All exhibits become the property of the Society. All exhibits must be solely the produce of Australian Grapes and comply with the relevant regulations.

Use of Medals/Awards

Exhibitors shall comply with the WFA Code of Practice for the display of awards. Please refer to www.wfa.org.au for more detail.

133RD ROYAL ADELAIDE WINE SHOW - SINCE 1871

IMPORTANT information for EXHIBITORS - 2010

The Royal Adelaide Wine Show will endeavour to align classes with changing wine market trends and conditions. With this objective in mind, Exhibitors are prompted to look carefully at the new revised class structure and requirements

Important Changes

Please note that in the table and sparkling wine classes there is no limit to the number of entries per exhibitor.

Table wines do not need to be commercially labelled at the time of judging. However, if they are commercially available this information needs to be included on the entry form for consumer trophy eligibility.

Wines must be entered under the principal brand name - NOT under a parent/subsidiary company name. The entry should reflect the label.

It is a requirement that wines are entered into the class which most reflects how they are or will be commercially labelled.

Exhibitors are reminded that entry in the incorrect class can lead to disqualification.

- Medals may only be claimed under the name in which the wine was entered.

Provenance Section

In 2009, the Gramp Hardy Hill Smith 'Outstanding Wine of Provenance' Prize was added to the Royal Adelaide Wine Show Schedule.

In 2010, The Adelaide Wine Show is further developing the Provenance Section by including Red Wines from across Australia.

Experimental in nature, the aim is to encourage, recognise and reward wine brands of high quality that also reflect a consistency of style over time. The provenance attributes will likely reflect both 'place' and winemaker 'thumbprint'.

The judging will comprise wines of the same label, one of current vintage, one of between 5 years and 9 years older than current vintage and one of at least 10 years older than current vintage - being judged as a group.

Intrinsic quality and trueness to style are the judging attributes. The label is the winner, not a particular vintage. In this class there will be one Prize awarded, no additional gold, silver or bronze medals.

In 2010, this section will be open to red wines only from Australia.

As an example: If a winery called Winery XYZ had a wine named Bin XXX consistently made from the same varietal mix and if current vintage was 2006, that would be entered in a trio with another vintage from 2001 or older and also 1996 or older.

If the trio won and "XYZ Bin XXX" was the winner of the Provenance Prize - the individual wines are not winners.

TASTING DAY

EXHIBITORS & GUESTS - Please note the following format for tasting day

Friday 8 October 2010

8.00 am to 11.00 am
Exhibitors tasting - Exhibitors Only

11.15 am
Presentation of Trophies

11.30 am to 1.30 pm
VIP tasting - Invitation Only

CATALOGUES

Exhibitors may pre-purchase catalogues for collection at the tastings at the time of entry. Please indicate on your entry form how many additional catalogues you wish to purchase. The price for catalogues is \$10 each (including GST).

Every exhibitor will receive a complete listing of all results and any diplomas awarded in late October.

TASTING TICKETS

Tickets for each session will be issued as follows:-

- Exhibitors with 1 to 10 will be sent two (2) tickets to both the Exhibitor Tasting and the VIP Tasting.
- Exhibitors with 11 to 30 entries will be sent four (4) tickets to both the Exhibitor Tasting and the VIP Tasting.
- Exhibitors with over 31 entries will be sent seven (7) tickets to both the Exhibitor Tasting and the VIP Tasting.

Please indicate on your entry form how many tickets to each tasting you require.

Additional tickets to either tasting can be purchased at a cost of \$50 each prior to 1 October 2010 by contacting the RA&HS on (08) 8210 5211.

'TASTE OF THE BEST' PUBLIC TASTING

6:00 pm to 8.00 pm - Friday 8 October 2010

For additional details please go to: www.thewineshow.com.au

WINE PRESS CLUB LUNCH

Tickets for the Wine Press Club luncheon can be purchased by contacting Karen Foster, Secretary, Wine Press Club by phone on 0417 733447 or email: karynfoster@adam.com.au.

TROPHIES

THE ADELAIDE TROPHY
for
**MOST OUTSTANDING RED OR
WHITE WINE IN SHOW**

- Trophy - sponsored by **Venue*Tix**.

THE MAX SCHUBERT TROPHY
for
BEST RED WINE IN SHOW

THE F MILLER & CO TROPHY
for
BEST WHITE WINE IN SHOW

- Trophy - sponsored by
F Miller & Co Pty Ltd.

**THE GRAMP, HARDY, HILL SMITH
PRIZE**
for
**OUTSTANDING WINE OF
PROVENANCE**

**THE MACQUARIE PRIVATE WEALTH
PRIZE**

for
**WINEMAKER OF THE MOST
OUTSTANDING RED OR WHITE
WINE IN SHOW**

- sponsored by
Macquarie Private Wealth.

THE SEGUIN MOREAU TROPHY
for
BEST CHARDONNAY IN SHOW

- Trophy - sponsored by
Seguin Moreau.

**THE AUSTRALIAN WINE RESEARCH
INSTITUTE COMMERCIAL SERVICES
TROPHY**

for
BEST RIESLING IN SHOW
• Trophy - sponsored by
AWRI Commercial Services.

THE ARKABA CELLARS TROPHY
for
BEST SAUVIGNON BLANC IN SHOW

- Trophy - sponsored by
Arkaba Hotel.

THE FINLAYSONS TROPHY
for
BEST SEMILLON IN SHOW

- Trophy - sponsored by **Finlaysons.**

**THE PROGRAMMED PROPERTY SERVICES
TROPHY**

for
BEST OTHER VARIETAL WHITE OR ROSÉ
• Trophy - sponsored by
Programmed Property Services Limited.

THE LALLEMAND TROPHY
for
BEST DRY WHITE BLEND

- Trophy - sponsored by
Lallemant Australia Pty Ltd.

THE CCL LABEL CLEAR IMAGE TROPHY
for

BEST SWEET WHITE TABLE WINE
• Trophy - sponsored by
CCL Label Clear Image.

The Society thanks
Malaysia Airlines
for their assistance
with the prize for the
Winemaker of the Most
Outstanding Red or White
Wine in Show.

The Society gratefully
acknowledges
the support of
Boars Rock
for assisting with the
expenses of
Associate Judges

The Society gratefully
acknowledges the support
of the
**Australian Wine Research
Institute Advanced Wine
Assessment Course**
for assisting with the
expenses of Associate Judges

THE PROFESSOR AJ PERKINS TROPHY
for
BEST CABERNET SAUVIGNON IN SHOW
• Trophy - sponsored by **Vili's**.

THE HAROLD DRIDAN MEMORIAL TROPHY
for
BEST MERLOT IN SHOW
• Trophy - sponsored by
David C Dridan OAM & Integrated Precision Viticulture.

THE SUMPTUOUS TROPHY
for
BEST PINOT NOIR IN SHOW
• Trophy - sponsored by
Sumptuous Magazine.

THE WINE PRESS CLUB OF SA TROPHY
for
BEST SHIRAZ IN SHOW
• Trophy - sponsored by
Wine Press Club of SA.

THE SIP'N SAVE CELLARS TROPHY
for
BEST OTHER VARIETAL RED
• Trophy - sponsored by **Sip'n Save Cellars.**

THE RADOUX AUSTRALIA TROPHY
for
BEST DRY RED BLEND
• Trophy - sponsored by
Radoux Australia.

THE TWC ANGOVE AM MEMORIAL TROPHY
for
BEST BRANDY IN SHOW
• Trophy - sponsored by
Gerry Colella.

The Society gratefully acknowledges the support of
Negotiants Australia for the
Royal Adelaide Wine Show Judges Dinner

The Society gratefully acknowledges the support of
Cathay Pacific for their assistance with the travel arrangements for the
International Judge

The Society gratefully acknowledges the support of the
Australian Wine and Brandy Corporation for assisting with the expenses of the
International Judge

THE JB MACMAHON TROPHY
for
BEST WHITE WINE UNDER \$20
Selected from top golds with a price point below \$20.
• Trophy - sponsored by
JB Macmahon Pty Ltd.

THE MONTGOMERY TROPHY
for
BEST RED WINE UNDER \$20
Selected from top golds with a price point below \$20.
• Trophy - sponsored by
Bidvest Hospitality Supplies.

THE CELLARBRACTIONS INDEPENDENT LIQUOR STORES TROPHY
for
BEST SPARKLING WINE IN SHOW
• Trophy - sponsored by
Cellarbrations Independent Liquor Stores.

THE JOHN FORNACHON MEMORIAL TROPHY
for
BEST APERA, TOPAQUE OR MUSCAT
• Trophy - sponsored by
Visy Pty Ltd.

THE BURNSIDE VILLAGE CELLARS TROPHY
for
BEST AUSTRALIAN RUBY OR TAWNY
• Trophy - sponsored by
Burnside Village Cellars.

SECTION 1 - TABLE WINE

There is NO Limit to entries in each class, however a wine may be entered only once.

The wine exhibited must be commercially bottled prior to the despatch for judging. Wines are to be entered in the class most appropriate to the label or the intended label.

Commercial name, vintage and normal retail price to be stated on the entry form.

The minimum quantity is 4,500 litres (500 dozen) and qualifying stock must be in bottle at the time of despatch of wines for judging.

Varietal makeup and vintage of all wines should be nominated on the entry form. All wines must comply with the Australian Label Integrity (LIP) regulations.

WHITE WINE

- Class 1–Chardonnay**, 2010 vintage
- Class 2–Chardonnay**, 2009 vintage
- Class 3–Chardonnay**, 2008 vintage
- Class 4–Chardonnay**, 2007 vintage and older
- Class 5–Riesling**, 2010 vintage
- Class 6–Riesling**, 2009 vintage
- Class 7–Riesling**, 2008 vintage and older
- Class 8–Semillon**, 2010 vintage
- Class 9–Semillon**, 2009 vintage
- Class 10–Semillon**, 2008 vintage and older
- Class 11–Sauvignon Blanc**, any vintage.
- Class 12–Pinot Gris**, any vintage.
- Class 13–Pinot Grigio**, any vintage.
- Class 14–Verdelho**, any vintage.
- Class 15–Viognier**, any vintage
- Class 16–Other Single Variety**, any vintage, not included in classes 1-15.
- Class 17–Predominantly Sauvignon Blanc / Semillion and Semillon Sauvignon Blanc**, any vintage.
- Class 18–Other blended White Wine**, any vintage, not included in class 17.
- Class 19–Aromatic Sweet White**, non-botrytised, any vintage or style
- Class 20–Sweet White**, Botrytised, any vintage or style.

ROSÉ

- Class 21–Rosé**, any variety, vintage or style.

RED WINE

- Class 22–Cabernet Sauvignon**, 2009 vintage.
- Class 23–Cabernet Sauvignon**, 2008 vintage.
- Class 24–Cabernet Sauvignon**, 2007 vintage and older
- Class 25–Shiraz**, 2009 vintage.
- Class 26–Shiraz**, 2008 vintage.
- Class 27–Shiraz**, 2007 vintage and older
- Class 28–Grenache**, 2009 vintage and older
- Class 29–Pinot Noir**, 2009 vintage and older
- Class 30–Merlot**, 2009 vintage and older
- Class 31–Durif**, 2009 vintage and older
- Class 32–Tempranillo**, 2009 vintage and older
- Class 33–Petit Verdot**, 2009 vintage and older
- Class 34–Other Single Red Variety**, 2009 vintage and older, not included in classes 22 - 33.
- Class 35–Blends**, 2009 vintage, labelled with only Cabernet Sauvignon, Cabernet Franc, Merlot, Malbec and Petit Verdot, in any percentage.
- Class 36–Blends**, 2008 vintage, labelled with only Cabernet Sauvignon, Cabernet Franc, Merlot, Malbec and Petit Verdot, in any percentage.
- Class 37–Blends**, 2007 vintage and older, labelled with only Cabernet Sauvignon, Cabernet Franc, Merlot, Malbec and Petit Verdot, in any percentage.
- Class 38–Blends**, 2009 vintage, labelled only as Cabernet Sauvignon/Shiraz and Shiraz/ Cabernet Sauvignon.
- Class 39–Blends**, 2008 vintage, labelled only as Cabernet Sauvignon/Shiraz and Shiraz/ Cabernet Sauvignon.

Class 40–Blends, 2007 vintage and older, labelled only as Cabernet Sauvignon/Shiraz and Shiraz/Cabernet Sauvignon.

Class 41–Blends, 2009 vintage, labelled as Shiraz/Vioignier.

Class 42–Blends, 2008 vintage, labelled as Shiraz/Vioignier.

Class 43–Blends, 2007 vintage and older, labelled as Shiraz/Vioignier.

Class 44–Shiraz Blends, 2009 vintage and older, blended with Grenache and/or Mataro, with Shiraz as the dominant variety.

Class 45–Shiraz Blends, 2009 vintage and older, with Grenache and/or Mataro as the dominant variety.

Class 46–Other Red Blend, 2009 vintage and older not covered by classes 35 - 45.

SECTION 2 - SPARKLING WINE - VINTAGE & NON VINTAGE

Please see Section 1 for entry criteria.

Class 47–Sparkling White, 2009 vintage and younger

Class 48–Sparkling White, 2007 or 2008 vintage

Class 49–Sparkling White, 2006 vintage and older.

Class 50–Sparkling White, Non vintage

Class 51–Sparkling Rosé, 2009 vintage and younger

Class 52–Sparkling Rosé, 2008 vintage and older

Class 53–Sparkling Rosé, Non vintage

Class 54–Sparkling Red, Vintage

Class 55–Sparkling Red, Non vintage

Class 56–Sparkling Wine, (transfer or tank fermented or carbonated including Sparkling Moscato style)

SECTION 3 - FORTIFIED WINE

Exhibitors may enter two entries in each Sub-class but individual wines may only be entered once.

Minimum quantity is 1800 litres or 200 dozen at the time of entry.

All age requirements refer to time in wood.

Where there is more than one entry per exhibitor in each Sub-class, one must be commercially labelled and available for purchase in the retail market-place.

Sub-classes 58b & c must be bottled stock but do not need to be commercially labelled.

For Sub-classes 59, 60, 61c & d qualifying stock may be held in wood and should be entered in the Sub-class in which it is intended to be labelled or sold.

APERA

Class 57a–Pale Dry, (<10g/l Residual Sugar)

Class 57b–Medium Dry, (<1.5 Be)

Class 57c–Medium Sweet, (1.5 to 4.0 Be)

Class 57d–Sweet Cream, excluding Muscadelle (>4.0 Be)

AUSTRALIAN RUBY / VINTAGE

Class 58a–Ruby any age

Class 58b–Vintage, (0 to 5 years)

Class 58c–Vintage, (over 5 years)

TAWNY

Class 59a–Australian Tawny, (any age)

Class 59b–Classic Tawny, (over 5 years)

Class 59c–Grand Tawny, (over 10 years)

Class 59d–Rare Tawny, (over 15 years)

TOPAQUE

Class 60a–Australian Fortified Muscadelle
(any age) any Be

Class 60b–Classic Fortified Muscadelle
(over 5 years) \geq 9 Be

Class 60c–Grand Fortified Muscadelle
(over 10 years) \geq 9 Be

Class 60d–Rare Fortified Muscadelle
(over 15 years) \geq 9 Be

MUSCAT

Class 61a–Australian Muscat
(any age) any Be

Class 61b–Classic Muscat
(over 5 years) \geq 9 Be

Class 61c–Grand Muscat
(over 10 years) \geq 9 Be

Class 61d–Rare Muscat
(over 15 years) \geq 9 Be

SECTION 4 - BRANDY

Exhibitors may enter two entries in any class, one of which must be commercially labelled and available in the retail market.

Where only one entry in a class is provided, this exhibit must be commercially presented and be available in the retail market. Exhibits shall meet the Brandy production requirements as set out in FSANZ section 4.5.1. The age of Brandy shall be determined by the age of the youngest component of any blend.

The exhibitor must be the producer of the product or the proprietor of the commercial brand, and must nominate at least one current licensed retail stockist in Australia. Exhibits shall be entered at strength between 37% and 40% alc/vol at 20C and the actual strength and obscuration, if any, notified on the entry form.

Class 62–Brandy, 2 years and under 3 years.
Bulk sample quantity - 2,000 litres of absolute alcohol.
Commercial sample quantity - 250 dozen in bottle and on sale less than \$30 per bottle.

Class 63–Brandy, Brandy, over 3 years.
Bulk sample quantity - 1,200 litres of absolute alcohol.
Commercial sample quantity - 50 dozen in bottle.

SECTION 5 - WINE OF PROVENANCE

In 2010, this section will be open to red wines only from Australia.

The entry will comprise three wines of the same label, (a) one of current vintage and (b) one of between 5 and 9 years older than current vintage and (c) one of at least 10 years older than current vintage - being judged as a group. Intrinsic quality and trueness to style are the judging attributes.

Only TWO bottles of each wine is required for judging.

There is no limit to the number of different labels that can be entered by the one exhibitor. Extra samples of the current vintage winning wine ONLY will be required on the exhibitors tasting day.

For the purpose of this class, current vintage means a wine that is, or will be, on commercial release in Australia between 1st April 2010 and 30th June, 2011.

Wines entered in this section may also be entered in the appropriate class listed within this Schedule.

Class 64a–Red Wine
Current vintage

Class 64b–Red Wine
Between 5 & 9 years older than current vintage

Class 64c–Red Wine
At least 10 years older than current vintage



ROYAL AGRICULTURAL & HORTICULTURAL
SOCIETY OF SOUTH AUSTRALIA INCORPORATED

Founded 1839

MEMBERS' PRIVILEGES

MEMBERSHIP

- Annual or tri-annual subscription available
- Receive one non-transferable member's card, one transferable member's guest card, a souvenir badge, the right to purchase one extra member's guest card and/or two children's tickets (5 years to under 15 years).

LIFE MEMBERSHIP

- Receive one non-transferable Life Member's card, one transferable member's guest card, souvenir badge, the right to purchase one extra member's guest card and/or two children's tickets (5 years to under 15 years)

JUNIOR MEMBERSHIP

- Available to those under the age of 18 years at 1 January 2010
- Receive one Junior Member's card.

RECIPROCAL RIGHTS

- Full Members desirous of attending other Australian Royal Shows must contact this office for details of reciprocal rights.

ENTRY FEES

- All members are entitled to reduced entry fees in Poultry, Pigeon, Egg, Cat, Dog, Fruit, Horticulture, Grains and Fodder, Horses - Led Stock, Dairy Products, Sheep Dog Trials and Woodcutting sections.

VOTING POWER

- Ordinary and Life Members are entitled to attend and vote at all General and Special General Meetings of the Society and to elect office-bearers.

MEMBER'S FACILITIES

- Access to Member's Dining Room and Grandstand.

Check the website www.rahs.com.au
or phone 8210 5210 for membership pricing details



**ROYAL AGRICULTURAL & HORTICULTURAL
SOCIETY OF SOUTH AUSTRALIA INCORPORATED**