WINE

thewineshow.com.au

royal
adelaide
wine
show

IMPORTANT DATES

CLOSING DATE OF ENTRIES - Friday 13 July 2012

ENTRIES: See conditions of entry on opposite page

DELIVERY OF EXHIBITS:

Monday, 24 September to Tuesday, 2 October 2012

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:

Sunday, 7 to Wednesday, 10 October 2012

Judging will be conducted from 8.00 am each day

SEMINAR:

Thursday, 11 October 4.00 - 6.15 pm

In 2012 a seminar will be held hosted by our International Judge Madeleine Stenwreth MW from Sweden. Please see inside back cover for additional details.

4.00 - 5.30 pm Part 1 – A tasting of Argentinian Malbec - $50

5.30 - 6.15 pm Part 2 – Insights into the Nordic Wine Market - Free

PRESENTATION OF TROPHIES:

Thursday, 11 October 6.30 – 8.00 pm

The Presentation of Trophies will be in the form of an informal cocktail function following the completion of the Seminar.

TASTING DAY:

Friday 12 October 2012

Exhibitors Tasting - 8.00 am to 12.00 am – Ridley Centre

VIP Tasting – 11.30 am to 1.30 pm – Wayville Pavilion

WCA Royal Adelaide Wine Show Awards Luncheon – 12.30pm – Ridley Centre

Taste of the Best – 6.00 pm to 8.00 pm – Wayville Pavilion

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2012 ROYAL ADELAIDE WINE SHOW

CLOSING DATE OF ENTRIES
FRIDAY 13 JULY 2012 at 5.00 pm

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 13 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 you entry form.

ONLINE ENTRIES
The RA&HS is pleased to provide all Wine Show exhibitors with the ability to submit entries via our website.
Simply go to: thewineshow.com.au and follow the easy steps to complete your entry.
Entries can be submitted online until 5.00 pm CST on Friday, 13 July.
Payment can be made using Visa or Mastercard.

ENTRY FEE
Entry fee for each entry: $90.00 (GST included)
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.

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. theshow.com.au - 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.
Please make every effort 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 wfa.org.au for more detail.

Enquiries: Telephone 08 8210 5211 or email info@adelaideshowground.com.au

135TH ROYAL ADELAIDE WINE SHOW - SINCE 1871

IMPORTANT NOTICE TO EXHIBITORS FROM THE CHAIR

PLEASE ENSURE THAT THIS INFORMATION IS PROVIDED TO YOUR WINEMAKER AND STAFF AS THIS MAY BE OF INTEREST TO THEM

The Wine Committee would like to draw your attention to a number of significant changes to the format of the 2012 Royal Adelaide Wine Show. It is hoped that these changes will offer additional value to the wine exhibitor through better access to the judging panel, especially the International Judge, more convenient scheduling and provide continued support to the wine industry.

Entries
After feedback from the industry, the minimum quantity on hand required for entry of table and sparkling wines has been reduced to 2,250 litres (250 dozen) to provide for entry of specialty wines and participation by smaller wineries.

Judging and Awards
In a major change, we are combining the Judging, announcement of Trophies and Exhibitor tasting into one week. Judging will commence on Sunday, 7 October and finish on Wednesday, 10 October. We will also increase our judging panels from 5 to 6 to accommodate this quicker turnaround and allow the Judges sufficient time to properly evaluate exhibits.
The Presentation of Trophies will take place during the evening of Thursday, 11 October to ensure that all results have been announced and trophy wines are available for tasting during the Exhibitor Tasting. This presentation will be a cocktail event and we encourage our exhibitors to attend the preceding seminar and stay on for the Trophy presentation.
The Exhibitor tasting session will be held in the Ridley Pavilion on Friday, 12 from 8am until 12pm allowing exhibitors additional time to sample the wines entered.

Seminar
Prior to the presentation of Trophies on Thursday evening a two part seminar will be offered commencing at 4pm, hosted by our International Judge, Madeleine Stenwreth MW from Sweden.
Part 1 – A tasting of Argentinian Malbec
Part 2 – Insights into the Nordic Wine Market

The Wine Show Committee strives to keep the Royal Adelaide Wine Show relevant to all exhibitors and stakeholders and is always keen to receive feedback towards the ongoing development of our Wine Show.
On behalf of the Wine Show Committee I trust these changes will prove to enhance your experience of the Royal Adelaide Wine Show.

Andrew Hardy
Chair

Please note that in the still and sparkling wine classes there is no limit to the numberof entries per exhibitor.

The wine exhibited for entry must be commercially bottled or tiraged by the 31st August 2012. If the wine is commercially available this information needs to be included on the entry form for consumer trophy eligibility.

Wines should 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.

COMMITTEE

Andrew HARDY, Chair	Philip LAFFER
Michael FARMILO Deputy Chair	Emma SHAW
Greg FOLLETT	Nick RYAN
Bill SEPPELT	Peter GODDEN

TASTING DAY

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

EXHIBITORS TASTING - EXHIBITORS ONLY, RIDLEY CENTRE

Friday, 12 October 2012
8.00 - 12.00 am

VIP TASTING - INVITATION ONLY, WAYVILLE PAVILION

Friday, 12 October 2012
11.30 am - 1.30 pm

'TASTE OF THE BEST' PUBLIC TASTING

Friday, 12 October 2012
6.00 pm - 8.00 pm
For additional details please go to: thewineshow.com.au

WINE COMMUNICATORS OF AUSTRALIA, ROYAL ADELAIDE WINE SHOW AWARDS LUNCHEON

Friday, 12 October
Guest Speaker: James Halliday
For tickets: winecommunicators.com.au

Trophy and medal winners may also be contacted by Wine Communicators of Australia. If contacted, the Exhibitor is asked to consider providing wine at a negotiated discount on the wholesale price for up to six dozen bottles to feature at the WCA Royal Adelaide Wine Show Awards Luncheon.

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 3 October 2012 by contacting the RA&HS on (08) 8210 5211.

TROPHIES

MOST OUTSTANDING RED OR WHITE WINE IN SHOW

THE MAX SCHUBERT TROPHY
for
BEST RED WINE IN SHOW
• Trophy sponsored by **Dan Murphys**

THE F MILLER & CO TROPHY
for
BEST WHITE WINE IN SHOW
• Trophy sponsored by **F Miller & Co Pty Ltd**

THE GRAMP, HARDY, HILL SMOTH PRIZE
for
OUTSTANDING WINE OF PROVENANCE
• Voucher sponsored by
Gray Management Group

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

THE BDO TROPHY
for
BEST DRY WHITE BLEND
• Trophy sponsored by **BDO**

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 LALLEMAND TROPHY
for
BEST PINOT NOIR IN SHOW
• Trophy sponsored by
Lallemand Australia Pty Ltd

THE WINE COMMUNICATORS OF AUSTRALIA SA CHAPTER TROPHY
for
BEST SHIRAZ IN SHOW
• Trophy sponsored by
The Wine Communicators of Australia SA Chapter

THE RADOUX AUSTRALIA TROPHY
for
BEST OTHER RED BLEND
• Trophy sponsored by
Radoux Australia

THE HURTLE AND NORMAN WALKER TROPHY
for
BEST SPARKLING WINE IN SHOW
• Trophy sponsored by
Cellarbrations Independent Liquor Stores

BEST WHITE WINE UNDER $20
Selected from top golds, commercially available, with a RRP below $20.

THE MONTGOMERY TROPHY
for
BEST RED WINE UNDER $20
Selected from top golds, commercially available, with a RRP below $20.
• Trophy sponsored by
Bidvest Hospitality Supplies

THE T.W.C ANGOVE AM, MEMORIAL TROPHY
for
BEST BRANDY IN SHOW
• Trophy sponsored by **Gerry Colella**

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

BEST AUSTRALIAN RUBY OR TAWNY

THE RAY BECKWITH TROPHY
for
TRADITIONAL AUSTRALIAN RED BLEND
(Shiraz/Cabernet - Cabernet/Shiraz)
• Trophy sponsored by **Sip'n Save**

THE KARL SEPPELT TROPHY
for
BEST OTHER VARIETAL RED
• Trophy sponsored by **Mr David C. Dridan OAM and Integrated Precision Viticulture**

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

The Society gratefully acknowledges the support of **Crowne Plaza Adelaide** for their assistance with judges accommodation

The Society gratefully acknowledges the support of the **Wine Australia** for assisting with the expenses of the International Judge

The Society gratefully acknowledges the support of **Wine Showcase Publishing** for the magazine feature on the Royal Adelaide Wine Show and top trophy winners and sponsors.

SECTION 1 - STILL WINE

There is NO limit to entries in each class, however a wine may be entered only once.
The wine exhibited for entry must be commercially bottled by the 31st August 2012. 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 2,250 litres (250 dozen) at the time of entry and qualifying stock must be in bottle at the time of despatch of wines for judging.
Varietal makeup and vintage of all wines must be stated on the entry form. All wines must comply with the Australian Label Integrity (LIP) regulations.

WHITE WINE

Class 1–Chardonnay, 2012 vintage.

Class 2–Chardonnay, 2011 vintage.

Class 3–Chardonnay, 2010 vintage.

Class 4–Chardonnay, 2009 vintage and older.

Class 5–Riesling, 2012 vintage.

Class 6–Riesling, 2011 vintage.

Class 7–Riesling, 2010 vintage and older.

Class 8–Semillon, 2012 vintage.

Class 9–Semillon, 2011 vintage.

Class 10–Semillon, 2010 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, not included in classes 1-15, any vintage.

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 Wine, 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, 2011 vintage.

Class 23–Cabernet Sauvignon, 2010 vintage.

Class 24–Cabernet Sauvignon, 2009 vintage.

Class 25–Cabernet Sauvignon, 2008 vintage and older.

Class 26–Shiraz, 2011 vintage.

Class 27–Shiraz, 2010 vintage.

Class 28–Shiraz, 2009 vintage.

Class 29–Shiraz, 2008 vintage and older.

Class 30–Grenache, 2011 vintage and older.

Class 31–Pinot Noir, 2011 vintage and older.

Class 32–Merlot, 2011 vintage.

Class 33–Merlot, 2010 vintage and older.

Class 34–Durif, 2011 vintage and older.

Class 35–Tempranillo, 2011 vintage and older.

Class 36–Petit Verdot, 2011 vintage and older.

Class 37–Other Single Red Variety, 2011 vintage and older, not included in classes 22-36.

Class 38–Blends, 2011 vintage, labelled with only Cabernet Sauvignon, Cabernet Franc, Merlot, Malbec and Petit Verdot, in any percentage.

Class 39–Blends, 2010 vintage, labelled with only Cabernet Sauvignon, Cabernet Franc, Merlot, Malbec and Petit Verdot, in any percentage.

Class 40–Blends, 2009 vintage and older, labelled with only Cabernet Sauvignon, Cabernet Franc, Merlot, Malbec and Petit Verdot, in any percentage.

Class 41–Blends, 2011 vintage, labelled only as Cabernet Sauvignon/Shiraz and Shiraz/Cabernet Sauvignon.

Class 42–Blends, 2010 vintage, labelled only as Cabernet Sauvignon/Shiraz and Shiraz/Cabernet Sauvignon.

Class 43–Blends, 2009 vintage and older, labelled only as Cabernet Sauvignon/Shiraz and Shiraz/Cabernet Sauvignon.

Class 44–Blends, 2011 vintage labelled as Shiraz/Viognier.

Class 45–Blends, 2010 vintage and older labelled as Shiraz/Viognier.

Class 46–Shiraz Blends, 2011 and older, blended with Grenache and/or Mataro, with Shiraz as the dominant variety.

Class 47–Shiraz Blends, 2011 and older, with Grenache and/or Mataro as the dominant variety.

Class 48–Other Red Blend, 2011 vintage not covered by classes 38-47.

Class 49–Other Red Blend, 2010 vintage and older not covered by classes 38-47.

SECTION 2 - SPARKLING WINE

There is no limit on entries in each class, however a wine may be entered only once. The wine exhibited must be on tirage or commercially bottled prior to dispatch for judging. Tirage DATE must be entered on the entry form. Where multiple tirages of the same wine occur, the tirage date of the sample entered is to be quoted. The minimum quantity is 2,250 litres. Tirage classes include transferred wine.

Class 50–Sparkling White, up to 24 months tirage.

Class 51–Sparkling White, 2 years to 4 years tirage.

Class 52–Sparkling White, over 4 years tirage.

Class 53–Sparkling Rosé, any tirage.

Class 54–Sparkling Red, any tirage.

Class 55–Sparkling Wine, Tank, Carbonated, including (Red, White, Rose & Moscato).

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 57b & c must be bottled stock but do not need to be commercially labelled. For Sub-classes 58, 59 & 60c & 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 56a–Pale Dry (<10g/l Residual Sugar).

Class 56b–Medium Dry (<1.5 Be).

Class 56c–Medium Sweet (1.5 to 4.0 Be).

Class 56d–Sweet Cream (>4.0 Be).

AUSTRALIAN RUBY / VINTAGE

Class 57a–Ruby (any age).

Class 57b–Vintage (0 to 5 years).

Class 57c–Vintage (over 5 years).

TAWNY

Class 58a–Australian Tawny (any age).

Class 58b–Classic Tawny (over 5 years).

Class 58c–Grand Tawny (over 10 years).

Class 58d–Rare Tawny (over 15 years).

TOPAQUE

Class 59a–Australian Fortified Muscadelle (any age) any Be

Class 59b–Classic Fortified Muscadelle (over 5 years) ≥9 Be

Class 59c–Grand Fortified Muscadelle (over 10 years) ≥9 Be

Class 59d–Rare Fortified Muscadelle (over 15 years) ≥9 Be

MUSCAT

Class 60a–Australian Muscat (any age) any Be

Class 60b–Classic Muscat (over 5 years) ≥9 Be

Class 60c–Grand Muscat (over 10 years) ≥9 Be

Class 60d–Rare Muscat (over 15 years) ≥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 61–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 62–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 2012, this section will be open to red wines only from Australia.
The entry will comprise three wines of the same label, (a) one of 0 - 5 years of age and (b) one of between 5 & 9 years older and (c) one of at least 10 years older - 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.
Extra samples of the wine (a) 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 2012 and 30th June, 2013.
Wines entered in this section may also be entered in the appropriate class listed within this Schedule.

Class 63a–Red Wine, Wines 0 - 5 years of age.

Class 63b–Red Wine, Between 5 & 9 years older.

Class 63c–Red Wine, 10 years or older.

SEMINAR

Thursday, 11 October 4-6.15pm

"The Effect of Altitude on Malbec in Mendoza, Argentina and insights into the Nordic Wine Market"

In 2012 a seminar will be held hosted by our International Judge Madeleine Stenwreth MW from Sweden.

Part 1– A tasting of Argentinian Malbec
4.00 - 5.30pm

This session is particularly suitable for winemakers and viticulturists. Madeleine will present a tasting based on "The effect of altitude on Malbec in Mendoza" which received the Quinta do Noval Award for the MW best dissertation in 2008.

The cost for this session will be $50 per person which will include 2 brackets of wines. Please see the included invitation. RSVP and payment are required prior to the session. Additional applications can be found on our website thewineshow.com.au or by contacting KheShan Wood kwood@adelaideshowgound.com.au. Numbers for this session will be capped at 100.

Part 2 – Insights into Nordic Wine Markets
5.30 - 6.15pm

This session will appeal to exporters and international marketers as well as winemakers and is open to all exhibitors at no cost.

Then please join us for a glass of wine during the 2012 Trophy Presentation from 6.30 until 8 pm.

ROYAL AGRICULTURAL &
HORTICULTURAL SOCIETY OF
SOUTH AUSTRALIA INCORPORATED