

VITICULTURE  
OPTIMISATION

CLASS  
SCHEDULE

**2017**  
RIVERLAND  
WINE SHOW



# Riverland Wine Show 2017

## CLASS SCHEDULE

# Entry Information

### Entry Process

1. Enter online or complete an entry form and return to the show secretary by 24th July 2017.
2. Receive labels from Wine Show Office.
3. Place entry labels on corresponding exhibits.
4. Forward wine exhibits (with label attached) to the exhibit collection point outlined below.

### Entry Forms

Entry forms can be downloaded from our website;  
[www.riverlandwineshow.com.au/wineshow](http://www.riverlandwineshow.com.au/wineshow) or obtained  
and returned via email from show Secretary- Amelia Anspach  
Phone: **0438 391 222**

Email / Scan: [wineshow@riverlandwine.org.au](mailto:wineshow@riverlandwine.org.au)

Fax : Attn- Amelia Anspach - **(08) 8580 3156**

If posting, please send a signed original to:

**The Secretary**

**Riverland Wine Show Society Inc.**

**PO Box 852**

**Berri SA 5343**

### Entry Fee

Entry fee is **\$40** per entry (inc GST). Payment can be made by EFT or Cheque (No credit card payments accepted). Please make cheques payable to the 'Riverland Wine Show Society', and post to the address above. To ensure exhibits are judged, payment of the entry fee must be made before the delivery of show samples.

### Delivery of wine exhibits

Exhibits must be delivered to:

**Attn: Riverland Wine Show**

**Angove Family Winemakers**

**Bookmark Avenue, Renmark, SA 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

<b>Return entry form to wine show secretary</b>	Before 24th July 2017
<b>Receive entry labels from wine show secretary</b>	Week commencing Monday 7th August 2017
<b>Deliver wine exhibits for judging</b>	Before Friday 1st September 2017
<b>Judging takes place</b>	Tuesday 5th and Wednesday 6th September 2017
<b>Exhibitor tasting</b>	Wednesday 13th September 2017
<b>Public tasting</b>	Wednesday 13th September 2017
<b>Presentation of awards</b>	Wednesday 13th September 2017

Formalities of the Gala Dinner and Tastings will be advertised closer to the date. All exhibitors will receive an invitation when details are available.

*(Recipients of awards must be available to pick up the respective trophies either on the night or shortly after.)*



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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 the required minimum of grapes grown within the Australian Geographical Indicator regions of Swan Hill, Murray Darling, Riverina, Rutherglen and Riverland, as per the class description. Exceptions being for the ‘special classes’ (Section 10) where there is no restriction to the grape growing region.
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)
  - Declare whether quantity in stock meets requirement
  - 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.
16. 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.
17. The Society reserves the right to have any exhibit inspected or analysed by one or more persons appointed for that purpose.
18. 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.
19. 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
20. 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.**
21. '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.
22. 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.
23. In the event one or more exhibitors achieve equal aggregate points for a trophy, the trophy will be awarded to the exhibitor with the most gold medals. If this number is equal, the trophy will be awarded based on a count-back of silver medals.
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 totaled, 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 [www.riverlandwineshow.com.au/wineshow](http://www.riverlandwineshow.com.au/wineshow)
32. Exhibitors are expected to comply with the Winemakers' Federation of Australia (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 not use medals, stickers, symbols or other devices on a bottle or soft pack in order to misleadingly convey the impression that the wine has received an award at an open, objective and independent competition.
2. Awards received by an individual wine will bear the name of the show, 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 the wine show regulations allow.
3. 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.
4. The use of gold, black and gold discs, bronze discs and silver discs to promote anniversaries, events, sponsorship and the like, must not be used. Stickers and symbols or other devices should be sufficiently differentiated from show medals in terms of shape and/or colour to ensure no confusion;  
  
It is recognised that identification stickers attached to a bottle for wine not intended for resale, such as supplied to airlines, may fall outside the control of the producer.
5. Compliance by a producer (including by subsidiaries or by associated companies) with this Code of Practice be a prerequisite for entry to any show of which the display of awards or medals are authorised by the Wine Australia Corporation for export to Europe. Wine show regulations will need to be amended accordingly.

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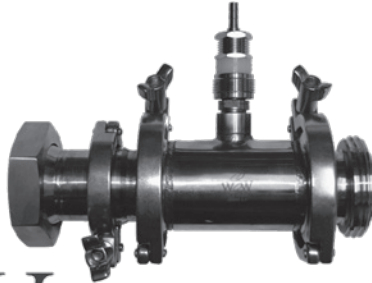
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# Sections

## General Exhibition Notes:

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, unless otherwise specified.  
Each exhibit shall require a minimum stock of 675 litres, unless otherwise specified.

## Section 1 - CURRENT VINTAGE

### DRY TABLE WINES

#### Description

Only commercially dressed wines are eligible for entry into class 8.  
Entries in Section 1 shall be 85% or greater from the Swan Hill, Murray Darling, Riverina, Rutherglen and Riverland regions.

Class 1	Dry White Table Wine	Riesling and Gewürztraminer (Excluding Moscato- see section 4)
Class 2	Dry White Table Wine	Sauvignon Blanc, Pinot Gris/Grigio
Class 3	Dry White Table Wine	Chardonnay and Chardonnay predominant Blends
Class 4	Dry White Table Wine	Other Blends
Class 5	Dry White Table Wine	Other Varietals
Class 6	Dry Red Table Wine	Early drinking styles (commercially dressed wines only)



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## **Section 2 - 2016 & OLDER VINTAGES**

### **DRY TABLE WINES**

#### **Description**

Entries in Section 2 shall be 85% or greater from the Swan Hill, Murray Darling, Riverina, Rutherglen and Riverland regions.

Class 7	Dry White Table Wine	Riesling and Gewürztraminer (Excluding Moscato- see section 4)
Class 8	Dry White Table Wine	Sauvignon Blanc, Pinot Gris/Grigio
Class 9	Dry White Table Wine	Chardonnay and Chardonnay predominant Blends
Class 10	Dry White Table Wine	Other Varietals
Class 11	Dry White Table Wine	Other Blends
Class 12	Dry Red Table Wine	Cabernet Sauvignon
Class 13	Dry Red Table Wine	Shiraz
Class 14	Dry Red Table Wine	Other Varietals
Class 15	Dry Red Table Wine	Blends

## **Section 3 - SPARKLING AND CARBONATED WINE**

#### **Description**

Wine made by transfer, Charmat, Methode Traditionelle and Carbonated methods.

Entries in Section 3 shall be 51% or greater from the Swan Hill, Murray Darling, Riverina, Rutherglen and Riverland regions.

Class 16	Sparkling and Carbonated Wine
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## **Section 4 - MOSCATO**

#### **Description**

Entries in Section 4 shall be 51% or greater from the Swan Hill, Murray Darling, Riverina, Rutherglen and Riverland regions.

Class 17	Moscato any style/vintage
Class 18	Sparkling Moscato or carbonated (> 1.5gL <sup>-1</sup> CO <sub>2</sub> )

## Section 5 - ROSE

### Description

Entries in Class 19 shall be 85% or greater from the Swan Hill, Murray Darling, Riverina, Rutherglen and Riverland regions.

Entries in Class 20 shall be 51%- 85% or greater from the Swan Hill, Murray Darling, Riverina, Rutherglen and Riverland regions.

Class 19 Rose - any vintage and variety (>85%)

Class 20 Rose - any vintage and variety (51-85 %)

## Section 6 - SWEET TABLE WINE ANY VINTAGE

### Description

Sweet table wine (Spatlese, Auslese or Sauterne in style).

Entries in Section 6 shall be 51% or greater from the Swan Hill, Murray Darling, Riverina, Rutherglen and Riverland regions.

Class 21 Sweet White Table Wine One Baume to three Baume

Class 22 Sweet White Table Wine Greater than three Baume

## Section 7 - CURRENT VINTAGE DRY TABLE WINES

### Description

Entries in Section 7 shall be 51% or greater but less than 85% from the Swan Hill, Murray Darling, Riverina, Rutherglen and Riverland regions.

Class 23 Dry White Table Wine Riesling and Gewürztraminer  
(Excluding Moscato- see section 4)

Class 24 Dry White Table Wine Sauvignon Blanc, Pinot Gris/Grigio

Class 25 Dry White Table Wine Chardonnay and Chardonnay  
predominant Blends

Class 26 Dry White Table Wine Other Blends

Class 27 Dry White Table Wine Other Varietals

Class 28 Dry Red Table Wine Early drinking styles  
(commercially dressed wines only)



## Section 8 - 2016 & OLDER VINTAGES

### DRY TABLE WINES

#### Description

Entries in Section 8 shall be 51% or greater but less than 85% from the Swan Hill, Murray Darling, Riverina, Rutherglen and Riverland regions.

Class 29	Dry White Table Wine	Riesling and Gewürztraminer (Excluding Moscato- see section 4)
Class 30	Dry White Table Wine	Sauvignon Blanc, Pinot Gris/Grigio
Class 31	Dry White Table Wine	Other Varietals and Blends
Class 32	Dry Red Table Wine	Cabernet Sauvignon
Class 33	Dry Red Table Wine	Shiraz
Class 34	Dry Red Table Wine	Other Varietals
Class 35	Dry Red Table Wine	Blends

John McGovern

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## Section 9 - FORTIFIED WINE ANY VINTAGE

### Description

Wine or juice fortified with grape spirit or brandy. 675 litres minimum stock. Exhibits shall be entered into the appropriate class, with reference to the definitions described in the Australian Wine Industry Fortified Wine Code of Practice (available at; <http://www.wfa.org.au/assets/codes-and-guidelines/Fortified-Wine-Code-of-Practice-final.pdf>). A copy of these guidelines is available upon request. Each entry shall consist of two (2) 750ml bottles or equivalent.

Class 36	Fortified White Wine	Dry Apera
Class 37	Fortified White Wine	Sweet Apera
Class 38	Fortified White Wine	Dessert Style Muscat (Australian and Classic Styles)
Class 39	Fortified White Wine	Dessert Style Muscat (Grand and Rare Styles)
Class 40	Fortified White Wine	Topaque style (Australian and Classic Styles)
Class 41	Fortified White Wine	Topaque style (Grand and Rare Styles)
Class 42	Fortified Red Wine	Ruby Style
Class 43	Fortified Red Wine	Tawny Style (Australian and Classic Styles)
Class 44	Fortified Red Wine	Tawny Style (Grand and Rare Styles)
Class 45	Fortified Red Wine	Vintage Style

## Section 10 - BRANDY ANY VINTAGE

### Description

Exhibit strength (%v/v Alc.) must be declared on the entry form.

Each entry shall consist of two (2) 700ml bottles or equivalent.

Each exhibit shall require the minimum stock specified below:

Class 46	Brandy	2 to 3 year old (minimum stock 2600 Lal)
Class 47	Brandy	Open (minimum stock 1300 Lal)



## Section 11 - 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.

Each exhibit shall require a minimum stock of 675 Litres.

Class 48 Dry White Wine Special Class

Class 49 Dry Red Wine Special Class

## Section 12 - ORGANIC / BIODYNAMIC WINE ANY VINTAGE

### Description

Open to Organically or Biodynamically Certified wines produced in the Swan Hill, Murray Darling, Riverina, Rutherglen and Riverland Regions. Wines must contain 85% or greater fruit from those regions. Appropriate certification bodies include, but not limited to NASSA and Australian Certified Organic. Current certification for entered wine should be available upon request by the committee for auditing purposes.

Class 50 Dry White Organic / Biodynamic

Class 51 Dry Red Organic / Biodynamic

### **Riverland Wine Best Alternative Wine – conditions for eligibility**

Wines or blends made primarily from the varieties Muscat Gordo, Pinot Gris, Pinot Grigio, Chardonnay, Semillon, Sauvignon Blanc, Cabernet Sauvignon, the Cabernet family generally, Pinot Noir, Merlot, Shiraz, Chenin Blanc, Riesling, Colombard, Grenache and Verdelho will not be eligible for the 'Best Alternative Wine' trophy.

The above varieties may not be considered for this award as a varietal wine, but may be used as a minor component in a blended wine.

Exhibits to be considered for this award are to be indicated at time of entry by marking the relevant check-box.

Consideration of entries for this award will be at the discretion of the Chief of Judges.

# 2017 Riverland Wine Show Awards

<b>Air Liquide Trophy</b> .....	Best White Wine Classes 1-5, 7-11
<b>Laffort Trophy</b> .....	Best Dry Red Wine Classes 6, 12-15
<b>Hahn Corporation Trophy</b> .....	Best Sweet Table Wine Classes 21-22
<b>Austwine Trophy</b> .....	Best White Wine Classes 17-18, 23-26, 29-31
<b>A&amp;G Engineering Trophy</b> .....	Best Dry Red Wine Classes 28, 32-35
<b>Wally Ware Trophy</b> .....	Most Successful Exhibitor Dry Red Classes 6, 12-15, 28, 32-35
<b>Multi-Color Australia</b> .....	Most Successful Exhibitor White Wine Classes 1-5, 7-11, 17-18, 21-26, 29-31
<b>A.P. John Coopers Trophy</b> .....	Most Successful Exhibitor Classes 1-35
<b>Della Toffola Pacific Trophy</b> .....	Best Fortified White Wine Classes 36-41

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<b>Memorial Trophy</b> .....	Best Fortified Red Wine Class 42-45
<b>Booth Transport Trophy</b> .....	Best Brandy Classes 46-47
<b>Riverland Wine Trophy</b> .....	Best Alternative Wine in Show
<b>Riverland Wine Show Trophy</b> .....	Best Organic / Biodynamic Wine in Show
<b>Oak Solutions Trophy</b> .....	Best Wine of Show
<b>Novozymes Trophy</b> .....	Most Successful Exhibitor
<b>JMA Engineering</b> .....	2017 Riverland Wine Industry Award

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