48th Riverland Wine Show

2020 Class Schedule





Riverland Wine Show 2020 CLASS SCHEDULE

Entry Information

Entry Process

- 1. Enter online before 28th August 2020.
- 2. Labels will be generated and emailed to exhibitors via the online Show*Runner* system.
- 3. Print and place entry labels on corresponding exhibits, (do not obscure commercial label)
- 4. Forward wine exhibits (with label attached) to the exhibit collection point outlined below.

Online Entry

Enter Online using the AWRI Show*Runner* system by following the link <u>https://wineshow.awri.com.au//2020-riverland-wine-show</u>

Or via the Riverland Wine Show homepage at <u>www.riverlandwineshow.com.au</u>

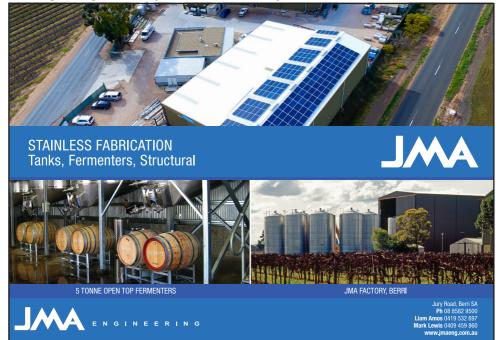
Entry Fee

Entry fee is **\$55** per entry (inc GST). Payment can be made by Credit Card or Bank Transfer to BSB 065 510 Account # 00901522 To ensure exhibits are judged, payment of the entry fee must be made before the delivery of show samples.

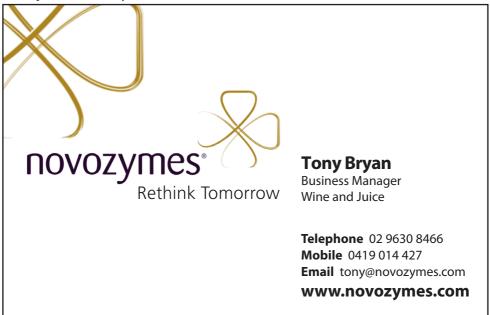
Delivery of Wine Exhibits

Exhibits must be delivered to: Attn: Riverland Wine Show Angove Family Winemakers 271 Bookmark Avenue, Renmark SA 5341

Please mark boxes with class and exhibit numbers (using template provided). Late or missing exhibits may not be judged. JMA Engineering Platinum Sponsor for Wine Industry Person of the Year Award



Novozymes Platinum Sponsor for Most Successful Exhibitor



Important Dates

Enter online

Receive and print entry labels (via email)

Deliver wine exhibits for judging

Judging takes place

Exhibitor tasting

Public tasting

Presentation of awards

Before 28th August 2020

Week commencing Monday 7th September 2020

Before Friday 25th September 2020

Wednesday 7th and Thursday 8th October 2020

Thursday 15th October 2020

Thursday 15th October 2020 (tbc)

Thursday 15th October 2020



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





Riverland Wine Trophy for Best Single Vineyard Riverland Wine Section 1



Ricca Terra Trophy for Best Alternative Wine in Show



Regulations

- 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 Riverland, Swan Hill, Murray Darling, Riverina, and /or Rutherglen Inland Regions, as per the class description. Exceptions being for Section 10 - Special Classes 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 enter using AWRI Show*Runner* System. Exhibitors shall enter details as prompted including:
 - · 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 + Show*Runner* and every effort should be made to ensure the label supplied 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 <u>single</u> variety classes must have a minimum of 85% of the specified variety. The predominant component of an entry in a <u>blend</u> 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 bottles

Entries 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.
- Exhibitors shall be judged out of 100 points and awards will be made on the following basis: Gold 95-100 points Silver 90-94 points Bronze 85-89 points
- 20. Trophies for best wines. Non commercially dressed wines can be entered into all sections of the show with the exception of class nine (9). 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 results 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 <u>www.riverlandwineshow.com.au/wineshow</u>
- 32. Exhibitors are expected to comply with the Australian Grape and Wine Incorporated Code of Practice for the display of awards (except for clause 1, which applies to wines labelled for export only).

Australian Grape & Wine Code of Practice for the Display of Awards

The Code applies to all Australian Wine producers for wine produced or sold in Australia or for export.

- 1. Producers will not use medals, stickers, symbols or other devices on a wine container or on any promotional material in order to misleadingly convey the impression that the wine has received an award at an open, objective and independent competition.
- Awards received by an individual wine will bear the name of the show and the year of award. The class number is recommended but not mandatory. As a general rule, awards 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 so allow.
- 3. Awards received by a class of wines (e.g. "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 consumer package of an award or non-award wine in the form of a medal.
- 4. The use of gold, silver and bronze discs or a combination of one or more of these colours with a black disc to promote anniversaries, events, sponsorship and the like is not acceptable. Stickers and symbols or other devices should be sufficiently differentiated from show medals in terms of shape and/or colour to ensure no confusion.
- 5. It is recognised that there are a number of circumstances in which metallic discs can be used which clearly do not convey the impression that the wine has won an award. These are restricted to:
 - The presence of disc shaped stickers embedded within brand crests and /or architecture; and
 - · Circular metallic devices which are decorative and clearly not medals; and
 - 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.
- 6. 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.





The Australian Wine Research Institute



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AP John Coopers Trophy for Most Successful Exhibitor Classes 1-23



A&G Engineering Trophy for Best Rosé Wine of Show



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- Conveyor systems
- Pipework







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.

BEST ORGANIC / BIODYNAMIC WINE TROPHY

Open to Organically or Biodynamically Certified wines produced in the Swan Hill, Murray Darling, Riverina, Rutherglen and Riverland 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.

BEST ALTERNATIVE WINE TROPHY

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 the above awards are to be indicated at time of entry by marking the relevant check-box when prompted by Show*Runner*.
- Consideration of entries for these awards will be at the discretion of the Chief of Judges.
- Exhibits to be considered for these awards should be 85% or greater from the Riverland, Swan Hill, Murray Darling, Riverina and/or Rutherglen Inland regions.

Hahn Trophy for Best White Wine Classes 3-8, 10-11



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Section 1 - SINGLE VINEYARD RIVERLAND DRY TABLE WINES Description

Entries in Section 1 shall be **85%** or greater from the Riverland Region GI and from a single vineyard.

Class 1	Dry White Table Wine	Any Variety or Blend, Any Vintage
Class 2	Dry Red Table Wine	Any Variety or Blend, Any Vintage

Section 2 - CURRENT VINTAGE 2020 DRY TABLE WINES Description

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

Class 3	Dry White Table Wine	Riesling and Gewurztraminer (excluding Moscato see Section 4)
Class 4	Dry White Table Wine	Pinot Gris/Grigio
Class 5	Dry White Table Wine	Sauvignon Blanc
Class 6	Dry White Table Wine	Chardonnay and Chardonnay predominant blends
Class 7	Dry White Table Wine	Other White Blends
Class 8	Dry White Table Wine	Other White Varietals
Class 9	Dry Red Table Wine	Early Drinking Styles (Red) (commercially dress wines only)

Section 3 - 2019 & OLDER VINTAGE DRY TABLE WINES Description

Entries in Section 3 shall be **85%** or greater from the Riverland, Swan Hill, Murray Darling, Riverina and/or Rutherglen Inland regions.

Class 10	Dry White Table Wine	Any White Varietals
Class 11	Dry White Table Wine	Any White 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 Red Varietals
Class 16	Dry Red Table Wine	Other Red Blends

Section 4 - SPARKLING AND CARBONATED WINES Description

Wine made by transfer, Charmat, Methode Traditionelle and Carbonated methods. Entries in Section 4 shall be **85**% or greater from the Riverland, Swan Hill, Murray Darling, Riverina, and/or Rutherglen Inland regions.

Class 17 Sparkling or Carbonated Wine

Excluding Moscato varietals - use class 19

Section 5 - MOSCATO ANY VINTAGE Description

Entries in Section 5 shall be **85%** or greater from the Riverland, Swan Hill, Murray Darling, Riverina, and /or Rutherglen Inland Regions.

Class 18 Moscato Any Style

Class 19 Moscato Sparkling or Carbonated (> 1.5gL⁻¹ CO₂)

Section 6 - ROSÉ

Description

Entries in Section 6 shall be **85**% or greater from the Riverland, Swan Hill, Murray Darling ,Riverina, and/or Rutherglen Inland regions. Note: NEW BEST ROSE Trophy introduced for this Section.

Class 20	Rosé 2020 Current Vintage	Any Variety
Class 21	Rosé 2019 or Older	Any Variety

Section 7 - SWEET TABLE WINE ANY VINTAGE Description

Entries in Section 6 shall be **85%** or greater from the Riverland, Swan Hill, Murray Darling, Riverina and / or Rutherglen Inland regions.

Class 22 Sweet White Table Wine O	one to three Baume
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Class 23 Sweet White Table Wine Greater than three Baume

Section 8 - FORTIFIED WINE ANY VINTAGE

Description

Wine fortified with grape spirit or brandy. 450 litres <u>minimum</u> stock. Exhibits shall be entered into the appropriate class, with reference to the definitions described in the Australian Grape and Wine Fortified Codes of Practice (available at: <u>https://www.agw.org.au/assets/codes-and-guidelines/Fortified-Wine-Code-of-Practice-final.pdf).</u>

Each entry shall consist of two (2) 750ml bottles or equivalent. Entries in Section 9 shall be **85%** or greater from the Riverland, Swan Hill, Murray Darling, Riverina and / or Rutherglen Inland regions.

Class 24	Fortified White Wine	Dry Apera
Class 25	Fortified White Wine	Sweet Apera
Class 26	Fortified White Wine	Dessert Style Muscat
Class 27	Fortified White Wine	Topaque Style
Class 28	Fortified Red Wine	Ruby Style
Class 29	Fortified Red Wine	Tawny Style
Class 30	Fortified Red Wine	Vintage Style

Rabobank Trophy for Best Fortified White Wine Class 24-27



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Section 9 - BRANDY ANY VINTAGE Description

Exhibit strength (%v/v Alc.) must be declared when entering. Each entry shall consist of two (2) 700ml bottles or equivalent. Each exhibit shall require the minimum stock specified below:

Class 31	Brandy	2 to 3 year old (minimum stock 1000 Lal)
Class 32	Brandy	Open (minimum stock 500 Lal)

Section 10 - DRY TABLE WINE SPECIAL CLASSES Description

Open to winemakers of the Riverland Geographical Indicator region. The entering winery must be situated within the Riverland Geographical

Indicator region.

Any vintage. No restriction on fruit origin.

Each exhibit shall require a minimum stock of 675 Litres.

Class 33	Dry White Table Wine	Special Class
Class 34	Dry Red Table Wine	Special Class

Booth Transport Trophy for Best Brandy Classes 31-32



Section 11 - BULK / NOT COMMERCIALLY DRESSED WINE ANY VINTAGE

Description

Minimum stock of 24,000 litres at time of sampling, Sample does not need to be commercially dressed. Wine shall be **85%** or greater from the Riverland, Swan Hill, Murray Darling, Riverina, and /or Rutherglen Inland Regions. Exhibits will attract point scores but will <u>not</u> be eligible for medals or trophies.

Class 35	Dry White Wine	Any Varietals and Blends
Class 36	Dry Red Wine	Any Varietals and Blends

Australian Vintage AW Kelly Memorial Trophy for Best Fortified Red Wine Classes 28-30





2020 Riverland Wine Show Awards

Riverland Wine Tronhy	Best Single Vineyard Riverland Wine Classes 1-2
HAHN Corporation Trophy	Best White Wine Classes 3-8, 10-11
Laffort Trophy	Best Dry Red Wine Classes 9,12-16
A&G Engineering Trophy	Best Rosé Wine Classes 20-21
Wally Ware Trophy	Most Successful Exhibitor Dry Red Classes 2,9, 12-16
MCC Multi-Color Australia	Most Successful Exhibitor White Wine Classes 1, 3-8, 10-11,18-19
A.P. John Coopers Trophy	Most Successful Exhibitor Classes 1-23
Rabobank Trophy	Best Fortified White Wine Classes 24-27

AUSTRALIAN VINTAGE AW KELLY

Memorial Trophy	Best Fortified Red Wine Class 28-30
Booth Transport Trophy	Best Brandy Classes 31-32
Ricca Terra Trophy	Best Alternative Wine in Show
Austwine Trophy	Best Organic / Biodynamic Wine in Show
Oak Solutions Trophy	Best Wine of Show
Novozymes Trophy	Most Successful Exhibitor
JMA Engineering	2020 Riverland Wine Industry Award

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