

49th
Riverland Wine Show




2021



Class Schedule

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Riverland Wine Show 2021 CLASS SCHEDULE

Entry Information

Entry Process

1. Enter online before Monday 26th July 2021.
2. Labels will be generated and emailed to exhibitors using the online ShowRunner system.
3. Print and place entry labels on corresponding exhibits.
4. Forward wine exhibits (with label attached) to the exhibit collection point outlined below.

Online Entry

Enter Online using the AWRI ShowRunner system by following the link
<https://wineshow.awri.com.au//2021-riverland-wine-show>

Or via the Riverland Wine Show homepage at
www.riverlandwineshow.com.au

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 judging commencement.

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.

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Important Dates

Enter online	Before Monday 26th July 2021
Receive and print entry labels (via email)	Week commencing Monday 9th August 2021
Deliver wine exhibits for judging	Before Wednesday 1st September 2021
Judging takes place	Tuesday 7th and Wednesday 8th September 2021
Exhibitor tasting	Wednesday 22nd September 2021 (tbc)
Presentation of awards	Wednesday 22nd September 2021



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

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Riverland Wine Trophy for Best Single Vineyard Riverland Wine Classes 1-2



www.riverlandwine.com.au

Ricca Terra Trophy for Best Alternative Wine in Show

riccaterravintners.com.au

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 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 ShowRunner 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 + ShowRunner 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 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 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 www.riverlandwineshow.com.au/wineshow
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.
2. 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 is a condition for entry to Australian wine shows. Lack of compliance could result in the producer/exhibitor being disqualified from entering wines into specific shows.



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Rabobank Trophy for Most Successful Exhibitor Classes 1-23

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A&G Engineering Trophy for Best Rosé Wine, Section 6



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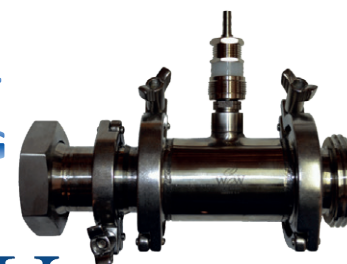
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Laffort Trophy for Best Best Dry Red Wine Classes 9, 12-16



Wally Ware Trophy for Most Successful Exhibitor Red Wine Classes 2, 9, 12 – 16, 23

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Multi-Color Australia MCC Trophy for Most Successful Exhibitor White Wine Classes 1, 3-8, 10-11, 18-19, 21-22



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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.

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 NASAA 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 ShowRunner.
- 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 Dry 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 **95%** 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 2021 DRY TABLE WINES

Description

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

Class 3	Dry White Table Wine	Riesling and Gewurztraminer or blends of both (excluding Moscato - see Section 4)
Class 4	Dry White Table Wine	Pinot Gris and 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 - 2020 & 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

Open to wines 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
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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 (< 1.5g/L CO ₂)
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Class 19	Moscato	Sparkling or Carbonated (> 1.5g/L CO ₂)
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Section 6 - ROSÉ 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.

Note: NEW BEST ROSE Trophy introduced for this Section.

Class 20	Rosé	Any Variety
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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 21	Sweet White Table Wine	> 10g/L Residual Sugar
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Class 22	Sweet White Table Wine	Greater than three Baume
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Class 23	Sweet Red Table Wine	> 10g/L Residual Sugar
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Section 8 - FORTIFIED WINE ANY VINTAGE

Description

Open to wines fortified with grape spirit or brandy. 450 litres minimum stock.

Each entry shall consist of two (2) 750ml bottles or equivalent.

Entries in Section 8 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
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Class 25	Fortified White Wine	Any Style
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Class 26	Fortified Red Wine	Tawny Style
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Class 27	Fortified Red Wine	Vintage Style
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Australian Vintage AW Kelly Memorial Trophy for Best Fortified Wine, Section 8



Section 9 - BRANDY ANY AUSTRALIAN REGION AND VINTAGE

Description

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 1000 Lal)
Class 29	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 30	Dry White Table Wine	Special Class
Class 31	Dry Red Table Wine	Special Class

Booth Transport Trophy for Best Brandy, Section 9




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Section 11 - BULK / NOT COMMERCIAL 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 not be eligible for medals or trophies.

Class 32	Dry White Wine	Any Varietals and Blends
Class 33	Dry Red Wine	Any Varietals and Blends



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2021 Riverland Wine Show Awards

Riverland Wine Trophy	Best Single Vineyard Riverland Wine Classes 1-2
HAHN Corporation Trophy	Best Dry White Wine Classes 3-8, 10-11
Laffort Trophy	Best Dry Red Wine Classes 9, 12-16
A&G Engineering Trophy	Best Rosé Wine, Section 6
Wally Ware Trophy	Most Successful Exhibitor, Red Classes 2,9, 12-16, 23
MCC Multi-Color Australia	Most Successful Exhibitor White Wine Classes 1, 3-8, 10-11,18-19, 21-22
Rabobank Trophy	Most Successful Exhibitor Classes 1-23
Australian Vintage AW Kelly Memorial Trophy	Best Fortified Wine, Section 8
Booth Transport Trophy	Best Brandy, Section 9
Ricca Terra Trophy	Best Alternative Wine in Show
Austwine Trophy	Best Organic / Biodynamic Wine in Show
A.P. John Coopers Trophy	Chief Judge's Choice
Oak Solutions Trophy	Best Wine of Show
Novozymes Trophy	Most Successful Exhibitor
JMA Engineering	2021 Riverland Wine Industry Award

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