

2022 VICTORIAN WINE SHOW

IMPORTANT INFORMATION

HOW TO ENTER	To enter online, visit www.victorianwineshow.com Email: secretary@victorianwineshow.com Mail: Victorian Wine Show Committee PO Box 508 Seymour VIC 3661 Entries open: 8th August 2022
CLOSING DATE FOR ENTRIES	16th September 2022
ENTRY FEES	\$75 (+ gst) for online entry \$85 (+ gst) for postal entry
DELIVERY OF EXHIBITS	VICTORIAN WINE SHOW c/o MITCHELTON WINERY MITCHELLSTOWN ROAD NAGAMBIE VIC 3608 (Closing date for receipt of exhibits: 14th October 2022)
JUDGING DATES	Wednesday 26th October--Friday 28th October 2022
EXHIBITORS' TASTING	Thursday 10th November 2022 from 9.30 am to 12 noon
AWARDS PRESENTATION	Thursday 10th November 2022 , commencing at 12 noon Cost: \$120 + gst per person (exhibitors) \$130 + gst per person (others)
PUBLICATION of RESULTS	Medal results will be available at the exhibitors' tasting. Full results, including trophy awards, will be available at the awards presentation lunch
SOCIAL MEDIA	www.victorianwineshow.com
CONTACT	Email: secretary@victorianwineshow.com Mail: Victorian Wine Show Committee PO Box 508 Seymour VIC 3661

CLOSING DATE

The closing date for entries will be 16th September 2022.

ENTRY FEES

\$75 + gst for on-line entries

\$85 + gst for postal entries

DELIVERY OF EXHIBITS

Exhibitors are to arrange with their courier of choice to ensure that wines are delivered to:

VICTORIAN WINE SHOW
c/o MITCHELTON WINERY
MITCHELLSTOWN ROAD
NAGAMBIE VIC 3608

EXHIBITS MUST BE DELIVERED BY 14th OCTOBER 2022

EXHIBITOR TASTING

Exhibitor tasting will be held on Thursday 10th November 2022 from 9.30 am till 12 noon at Mitchelton Wines, Mitchellstown Rd, Nagambie.

RESULTS

Wine judging results will be released at the exhibitor tasting and luncheon. Results will be forwarded to exhibitors as soon as possible after the completion of judging.

PRESENTATIONS

Trophies will be awarded at the Presentation of Awards luncheon to be held at Mitchelton wines restaurant on Thursday 10th November 2022. The luncheon commences at 12 noon.

Exhibitors and friends are encouraged to attend. **BOOKING IS ESSENTIAL.** Cost \$120 + gst per head for exhibitors, \$130 + gst for others.

LUNCH BOOKINGS

Bookings online: www.victorianwineshow.com

Email: secretary@victorianwineshow.com

Mail: Victorian Wine Show Committee

PO Box 508

Seymour VIC 3661

AWARD WINNERS ARE ELIGIBLE FOR NATIONAL WINE SHOW, CANBERRA

Gold or silver medal wines from classes bottled at the time of judging will be accepted from the Victorian Wines Show, an accredited regional wine show.

Entries will have to meet the minimum quantity requirements for the appropriate classes in the National Wine Show of Australia.

It will be the responsibility of the exhibitor to ensure that any eligible wines are entered.

MEDAL WINES FOR EXPORT

The Victorian Wine Show medals can be applied to wine bottles exported to the EU.

REGULATIONS GOVERNING EXHIBITS TO THE VICTORIAN WINES SHOW

1. All classes are open for competition to winemakers and vignerons.
2. "Grapes" shall mean 85% variety or vintage of grapes grown within Victoria in compliance with Australian Geographical Indication regulations.
3. A "winegrower" shall mean any person or firm producing wine from grapes with 85% of variety or vintage grown in Victoria.
4. Each wine entry shall consist of 4 x 750 ml bottles or equivalent as specified in the Schedule of Conditions.
 - 4.1 All entries must be commercially bottled at the time of entry
 - 4.2 Unbottled wines are not permitted
5. The same wine may not be entered more than once. No exhibit may be entered in more than one class.
6. Exhibits will be judged on points and the points will be set out in a list of awards.
7. Gold, silver and bronze certificates will be issued to award winners.
8. Entries should be made through our website: www.victorianwinesshow.com.au
Alternatively, an entry form can be submitted by post. Such entries will be subject to an additional administration fee.
 - 8.1 Entries will only be accepted via on-line entry system or by post
 - 8.2 No faxed entries will be accepted
9. Exhibitors must state, on the entry form, the class to be competed for, the style or type and vintage or approximate age of the wine, the region(s) and the level of sweetness where requested. In addition, please indicate eligibility for the Best Small Producer trophy (see conditions for eligibility in item 26 below).
10. No person will be allowed to inspect an entry form after lodgement with the Victorian Wines Show until the judges' awards have been made public.
11. In all classes the **stock as required to be held according to the class requirements** may be inspected and checked by a representative of the Victorian Wines Show Committee or its nominee before the Presentation of Awards ceremony and for up to one month after this time. Samples of award-winning wines must be held for at least one month after

announcement of awards. The representative may procure one bottle of such inspected entry for comparison with the original entry.

12. Exhibits are to bear the labels supplied by the Victorian Wines Show for the purpose and must show:

- 12.1 The number of the class and the name of the grape variety or varieties.
- 12.2 Distinguishing mark to enable exhibits to be positively identified.
- 12.3 The year of vintage or, if blended, the approximate age of the blend
- 12.4 Density in classes where the sweetness level is specified
- 12.5 The commercial name of the wine if the entry includes words other than the name of the maker and the variety.

NOTES:

- A. All bottles, either unlabelled or commercially labelled, must bear labels supplied by the Victorian Wine Show.
- B. Commercially labelled bottles are permissible
- C. Branded bottles and corks are permissible
- D. Exhibitors are requested to remove capsules from cork-sealed bottles for entry.

13. After the close of entries, no person will be permitted access to the exhibits except the stewards, secretary and staff, until the awards have been made.

14. Each exhibit must represent stock as set out on the entry form and be the bona fide property of that exhibitor.

15. Exhibits of blended wines must represent the prescribed quantity already blended.

16. All exhibits become the property of the Victorian Wine Show.

17. The Victorian Wine Show committee may request up to two (2) dozen of any exhibits for awards presentation function or other promotional activity by donation. We will make contact to arrange delivery.

18. All exhibits must be 85% Victorian grapes and, where required, conform to the respective Acts of the State of Victoria and the Commonwealth of Australia which govern the production of Australian wine, these to include the Health Act regulations, and any others. The Victorian Wine Show reserves the right to have any exhibit inspected and/or analysed.

19. No protest will be entertained unless made in writing within seven days of the announcement of the awards, and is to be accompanied by a deposit of \$100.00.

20. An exhibitor breaking any rule or regulation may be disqualified from this show or any future shows conducted by the Victorian Wine Show. The length of this disqualification is at the discretion of the Executive.

21. No entry will be received from any disqualified exhibitor 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 and any awards or trophies will be forfeited.

22. Judges shall not at any time prior to the announcement of the awards have any access or knowledge as to the identity of the exhibits.

23. No exhibitor shall advertise or allow to be advertised by any means whatsoever, whether by broadcasting, pictorially, or in writing, the fact that any exhibit has won any prize in this Show unless such advertisement shows clearly:

- a. **Victorian Wine Show**
- b. **the name (trophy, gold, silver or bronze) of the award;**
- c. **the year of the medal or trophy award;**
- or, if applicable;**
- d. **the special prize won;**

Exhibitors are also expected to comply with the Australian Grape & Wine Inc Wine Industry Display of Awards Code of Practice, which can be found at <https://www.agw.org.au/about-australian-grape-and-wine/codes-guidelines/>.

24. In connection with aggregate prizes, points for Major Awards will be allocated as follows:

GOLD AWARD	5 points
SILVER AWARD	3 points
BRONZE AWARD	1 point

25. Exhibitors have no restriction on number of entries per class as long as the same wine is not entered more than once.

26. A refund of Entry Fees shall not be made unless a notification of withdrawal is received by the VWS before the Closing Day of Entry.

27. Small Producer Trophy
Exhibitors are to mark at the time of entry if exhibits qualify for consideration.

A small producer is defined as one who grows grapes on a vineyard not exceeding 10 hectares and owns or leases a winery that produces the wines submitted as entries to the show.

JUDGING CONDITIONS

1. Judges will judge each class without collaboration and on receipt of all result sheets applicable to any one class, the Chair of the Judges panel shall have the points totalled, checked and determine the awards.

2. Judges will not have access to exhibits apart from the glass of each placed in front of them by the stewards.

3. Exhibits will be judged using the 100-point scale.

4. Awards will be made as follows:

Gold Award	95 points and over
Silver Award	90-94 points
Bronze Award	85-89 points

5. Most successful exhibitor will be judged on the aggregate total of an exhibitor's five highest pointed wines. Only one wine from any class will be counted towards the aggregate total in the first instance. In the case of a tie, the result will be determined by the next highest award(s) in any class.

6. To determine trophy awards where more than one class is involved only the highest pointed award from each class will be eligible. In the case of the Most Successful Exhibitor award, only one wine from any class will be eligible, except as outlined in item 5 in the case of a tie of points.

7. The Chief Judge shall have the power to disqualify, dismiss or relocate as being not eligible for judging, any exhibit which, in his opinion, does not comply with the regulations in every respect, and such action shall be accepted as final.

8. Awards may be withheld in any class where exhibits are considered unworthy.

ACKNOWLEDGEMENT

PROGRAMME OF EVENTS

JUDGING

Wednesday 26 October--Friday 28 October 2022

Mitchelton Wines

Mitchellstown Rd, Nagambie VIC 3608

AWARDS PRESENTATION LUNCHEON

Thursday 10 November 2022, 12 noon

Mitchelton Wines

Mitchellstown Rd, Nagambie VIC 3608

\$120 + gst (exhibitors)

\$130 + gst (others)

EXHIBITOR TASTING

Thursday 10 November 2022, 9.30 am-12 noon

Mitchelton Wines

Mitchellstown Rd, Nagambie VIC 3608

2022 TROPHIES AND TROPHY SPONSORS

PREMIUM TROPHIES

Most Successful Exhibitor

COLIN J. RICHARDSON MEMORIAL TROPHY

Presented by **MITCHELTON WINES**

Best Wine of Show

Presented by PLASDENE

Best Sparkling Wine

Presented by OZPAK

Best White Table Wine

Presented by WINEQUIP

Best Red Table Wine

Presented by LABELHOUSE

Best Small Producer Exhibit

Presented by VWS

Best Fortified Wine

Presented by WINEMAKERS OF RUTHERGLEN

TROPHIES

Best Riesling (Classes 1, 2)

Presented by ORORA

Best Chardonnay (Classes 10, 11)

Presented by COOPERAGES 1912

Best Other White Table Wine (Classes 3-5, 8, 9, 12)

Presented by ENARTIS

Best Pinot Noir (Classes 14-16)

Presented by CLASSIC OAK

Best Shiraz or Shiraz Viognier (Classes 17, 18)

Presented by SEYMOUR A&P

Best Cabernet Sauvignon (Classes 19, 20)

Presented by WINEQUIP

Best Other Red Varietal or Red Blend (Classes 23, 24)

Presented by HAHN CORPORATION

Best Rosé (Class 13)

Presented by LAFFORT

Best wine from varieties with Iberian heritage (Classes 6, 21)

Presented by TBC

Best wine from varieties with Italian heritage (Classes 7, 22)

Presented by MCC

Best Museum Wine (Classes 33, 34)

Presented by ROYAL SELANGOR

SPECIAL AWARDS

THE PREMIER'S TROPHY for BEST VICTORIAN WINE

The Best Wines of Show from Victoria's regional wine shows will be assessed by a specially-convened panel. The winning wine will be awarded the Premier's Trophy. Entry is by invitation only.

THE VICTORIAN WINE SHOW SCHOLARSHIP

To student of Melbourne Polytechnic

1. OPEN SECTION

No limit of entries per class.

Minimum quantity 600 litres.

4 bottles per entry (750 ml) or 8 x 375 ml.

In classes where more than one variety and/or blend is eligible (eg classes 1, 2, 6-9, 14, 21-24), wines will be grouped and judged by variety and/or blend as far as possible.

LIP blending rules apply.

1.1 White wines

Class number	Description	Vintage
1	Riesling and other aromatics e.g. Traminer, Frontignac	2022
2	Riesling and other aromatics e.g. Traminer, Frontignac	2021 and older
3	Sauvignon Blanc	Any vintage
4	Pinot Grigio/Gris	2022
5	Pinot Grigio/Gris	2021 and older
6	Iberian white varieties and blends	Any vintage
7	Italian white varieties and blends	Any vintage
8	Other white varieties	Any vintage
9	Other white blends	Any vintage
10	Chardonnay	2022 and 2021
11	Chardonnay	2020 and older
12	Sweet white wines	Any vintage

1.2 Red Wines

Class number	Description	Vintage
13	Rose	Any vintage
14	Early-drinking red styles	Any vintage
15	Pinot Noir	2021
16	Pinot Noir	2020 and older
17	Shiraz and Shiraz Viognier	2021
18	Shiraz and Shiraz Viognier	2020 and older
19	Cabernet Sauvignon	2021
20	Cabernet Sauvignon	2020 and older
21	Iberian varietal reds or blends	2021 and older
22	Italian varietal reds or blends	2021 and older
23	Other red varieties (eg Grenache, Malbec etc)	2021 and older
24	Other red blends	2021 and older

1.3 Sparkling Wines

Class number	Description	Vintage
25	White and Rose sparkling wines from Chardonnay, Pinot Noir and Pinot Meunier	Any vintage or non-vintage
26	White and Rose sparkling wines from other varieties or blends e.g. Prosecco	Any vintage or non-vintage
27	Sparkling red wines (varieties and percentages to be stated on entry form)	Any vintage or non-vintage

1.4 Fortified Wines

Class number	Description	Vintage
28	Apera	Any vintage or non-vintage
29	Vintage fortified red	Any vintage
30	Tawny	Any vintage or non-vintage
31	Muscat and Topaque--Australian and Classic	Any vintage or non-vintage
32	Muscat and Topaque--Grand and Rare	Any vintage or non-vintage

2. MUSEUM SECTION--vintage 2017 and prior

No limit of entries per class.

There are no minimum entry requirements for this class but exhibitors may be asked to supply one dozen bottles for the Awards Presentation function.

4 bottles per entry (750 ml) or 8 x 375 ml.

LIP blending rules apply.

Entries in this class are only eligible for the Best Museum Wine Trophy and will not be included in any calculation for Most Successful Exhibitor award or any other award except as specified in this schedule.

Class number	Description	Vintage
33	White varietals and blends	2017 and older
34	Red varietals and blends	2017 and older