



2025 VICTORIAN WINE SHOW

SCHEDULE

VWS Schedule 2025

SHOW COUNCIL

Narelle King (Chair)
Tobias Ansted (Director)
John Beresford (Secretary)
Peter Holland (Treasurer)
Ron Holden
Susan Joy
Geoff Shenfield
Bruce Anderson
Simon Osicka

JUDGES

Chief Judge - Josh Cooper
International Judge - Kenn Ching

Panel Chairs
Luke Lomax
Sarah Fagan
Emma Wood

Judges
Michael Downer
Tim Perrin
Alistair Timms

KEY DATES

Entries Open: Friday August 1
Entries Close: Friday September 5
Distribution of Labels: September 25
Delivery of Exhibits: September 22 - October 10
Judging: October 28 - 30
Exhibitor Tasting: November 13, 9:30 – 12pm

Awards Presentation: November 13 commencing at 12pm



VWS Schedule 2025

ENTRY INFORMATION

ENTRY PROCESS

1. Entries open on Friday the 1st of August, 2025
2. Wine entries must be submitted online via Showrunner no later than Monday 5th September, 2025 3. Labels will be generated and emailed to exhibitors via the Showrunner system. 4. Exhibitors must print and place entry labels on corresponding exhibits (do not obscure commercial labels, bottles without commercial labels will be accepted).

ENTRY FEES

The cost of entry is: \$90 (inc. GST) per exhibit

DELIVERY OF EXHIBITS

Wine exhibits must be sent, (with Showrunner labels attached) to the following address. Exhibits must be received no later than the 10th of October 2025.

VICTORIAN WINE SHOW

c/o Wine X Sam
69 Anzac Ave,
Seymour VIC 3660

JUDGING

Judging will take place at Nagambie Discovery Park from Tuesday 28th – Thursday 30th October 2025

EXHIBITORS' TASTING

An exhibitors' tasting will be held at Tahbilk winery on Thursday 13th November 9:30am to 12pm

AWARDS PRESENTATION

The Awards Presentation will be held at Tahbilk winery on Thursday 13th November commencing at 12pm
Tickets to the Awards Presentation will be available to purchase from Victorian Wine Show website for \$135 (inc. GST)



VWS Schedule 2025

REGULATIONS GOVERNING EXHIBITS TO THE VICTORIAN WINES SHOW

1. All classes are open for competition to winemakers and vignerons.
2. For a wine to be eligible to be entered into a class it must contain 85 % of the variety or blends of specified varieties and vintage of grapes grown in Victoria in that class in compliance with Australian LIP requirements.

3. 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

4. The same wine may not be entered more than once. No exhibit may be entered in more than one class.

5. Exhibits will be judged on points and the points will be set out in a list of awards.

6. Gold, silver and bronze certificates will be issued to award winners.

7. Entries should be made through the Showrunner website: <https://wineshow.awri.com.au>

8. Exhibitors must indicate eligibility for the Best Small Producer Trophy and Best Single Vineyard Wine (see conditions for eligibility in item 25 and 26 below).

9. In all classes the stock 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.

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

10.1 The number of the class and the name of the grape variety or varieties.

10.2 Distinguishing mark to enable exhibits to be positively identified.

10.3 The year of vintage or, if blended, the approximate age of the blend

10.4 Sugar content in g/L in classes where the sweetness level is specified

10.5 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.

11. 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.



12. Each exhibit must represent stock as set out on the entry form and be the bona fide property of that exhibitor.
13. Exhibits of blended wines must represent the prescribed quantity already blended.
14. All exhibits become the property of the Victorian Wine Show.
15. 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.
16. All exhibits must be made from at least 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.
17. 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.
18. 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 VWS council executive.
19. 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.
20. 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.
21. 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:
- Victorian Wine Show
 - the name (trophy, gold, silver or bronze) of the award;
 - the year of the medal or trophy award; or, if applicable;
 - 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/>.
22. 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



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

24. 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.

25. Best Small Producer Trophy

Exhibitors are to indicate at the time of entry if exhibits qualify for consideration. A small producer is defined as one who produces the wines submitted as entries to the show and processes no more than one hundred (100) tonnes of grapes at all facilities owned or otherwise.

26. Grower Best Single Vineyard Wine

Exhibitors are to indicate at the time of entry if the wine is grown at a specific single vineyard site to be eligible for this award. The aim is for this award to be given to the grower of the winning wine (for example vigneron, viticulturist or vineyard manager) as an acknowledgment of their efforts.



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 (5) 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. Best Small Producer will be judged on the aggregate total of an exhibitor's three (3) 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.
7. 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.
8. The Chief Judge shall have the power to disqualify, dismiss or relocate as being not eligible for judging, any exhibit which, in their opinion, does not comply with the regulations in every respect, and such action shall be accepted as final.
9. Awards may be withheld in any class where exhibits are considered unworthy.



2025 TROPHIES AND TROPHY SPONSORS

PREMIUM TROPHIES

Most Successful Exhibitor
COLIN J. RICHARDSON MEMORIAL TROPHY
Presented by TAHBILK

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
Presented by GRAPEWORKS

Grower Best Single Vineyard Wine
Presented by HIRSCH HILL WINE GROUP

TROPHIES

Best Riesling (Classes 1, 2) - PLUMM

Best Chardonnay (Classes 11, 12) - Presented by COOPERAGES 1912

Best Other White Table Wine (Classes 3-5, 9, 10, 13) - Presented by ENARTIS

Best Pinot Noir (Classes 17, 18) - Presented by CLASSIC OAK

Best Shiraz or Shiraz Viognier (Classes 19, 20) - Presented by SEYMOUR A&P

Best Cabernet Sauvignon (Classes 21, 22) - Presented by WINEQUIP

Best Other Red Varietal or Red Blend (Classes 26, 27) - Presented by HAHN CORPORATION

Best Rosé (Class 14, 15) - Presented by LAFFORT

Best wine from varieties with Iberian heritage (Classes 6, 23) - TBA

Best wine from varieties with Italian heritage (Classes 7, 24) - Presented by MCC LABELS

Best wine from Rhone varieties (Classes 8, 25) – Presented by DEVIL'S CAVE

Best Fortified Wine (Classes 31-35) - Presented by WINEMAKERS OF RUTHERGLEN

Best Museum Wine (Classes 36, 37) - Presented by INTERPACK

International Judge's Award - GLOBAL VICTORIA



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 at time of entry 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 wines will be grouped and judged by variety and/or blend as far as possible. LIP blending rules apply.

White wines

Class number

1. Riesling (2025)
2. Riesling (2024 and older)
3. Sauvignon Blanc (Any vintage)
4. Pinot Grigio/Gris (2025)
5. Pinot Grigio/Gris (2024 and older)
6. Iberian white varieties and blends (Any vintage)
7. Italian white varieties and blends (Any vintage)
8. Rhone white varieties and blends (Any vintage)
9. Other white varieties (Any vintage)
10. Other white blends (Any vintage)
11. Chardonnay (2025 and 2024)
12. Chardonnay (2023 and older)
13. Sweet white wines (Any vintage)

Red Wines

Class number

14. Rosé (2025)
15. Rose (2024 and older)
16. Early-drinking red styles (Any vintage)
17. Pinot Noir (2024)
18. Pinot Noir (2023 and older)
19. Shiraz and Shiraz Viognier (2024)
20. Shiraz and Shiraz Viognier (2023 and older)
21. Cabernet Sauvignon (2024)
22. Cabernet Sauvignon (2023 and older)
23. Iberian red varieties and blends (2024 and older)
24. Italian red varieties and blends (2024 and older)
25. Rhone red varieties and blends (2024 and older) Shiraz must not exceed 49% of any blend.
26. Other red varieties (e.g. Petit Verdot, Malbec etc) (2024 and older)
27. Other red blends (2024 and older)

Sparkling Wines



Class number

- 28. White and Rose sparkling wines from Chardonnay, Pinot Noir and Pinot Meunier (Any vintage or non-vintage)
- 29. White and Rose sparkling wines from other varieties or blends e.g. Prosecco (Any vintage or non-vintage)
- 30. Sparkling red wines (varieties and percentages to be stated on entry form) (Any vintage or non-vintage)

Fortified Wines Class
number

- 31. Apera (Any vintage or non-vintage)
- 32. Vintage fortified red (Any vintage)
- 33. Tawny (Any vintage or non-vintage)
- 34. Muscat and Topaque--Australian and Classic (Any vintage or non-vintage)
- 35. Muscat and Topaque--Grand and Rare (Any vintage or non-vintage)

Museum Section - vintage 2020 and prior Class
number

- 36. White varietals and blends (2020 and older)
- 37. Red varietals and blends (2020 and older) No limit of entries per class.

There are no minimum entry requirements for these classes 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 these classes 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.