



# VICTORIAN WINES SHOW

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2011 SCHEDULE

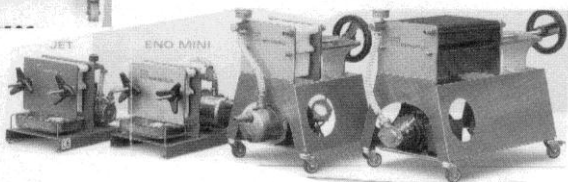
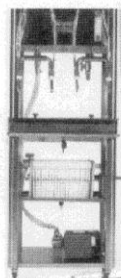
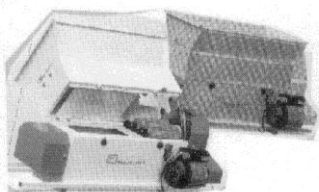
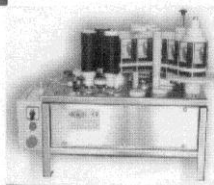
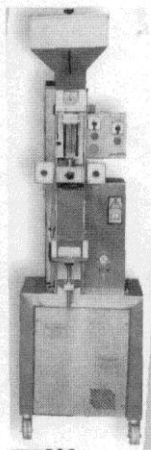
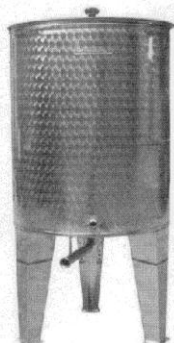
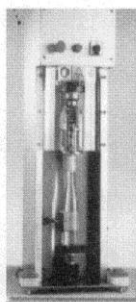


VICTORIAN WINES SHOW - 18<sup>TH</sup> OCTOBER – 21<sup>ST</sup> OCTOBER 2011

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professional wine maker:*

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VICTORIAN  
WINES  
SHOW  
**PATRON**

Mr James Halliday

**OFFICE BEARERS**

DIRECTOR

Mr. Darren Jewell - 0466 397 204 BH/AH  
director@victorianwinesshow.com.au

SECRETARY/TREASURER

Mrs Sarah Rehm – 03 5799 0915  
secretary@victorianwinesshow.com.au

COMMITTEE MEMBERS

Darren Jewell, Robert Berglund,  
Ron Holden, Andrew Hogan,  
Annie Carmichael, David Atkins

DINNER BOOKINGS TO

Mr. Ron Holden 0428938260  
Ms. Annie Carmichael (03) 5792 3738  
Email: dinner@victorianwinesshow.com.au

All correspondence and entries to

The Secretary  
P.O. Box 508  
Seymour 3661  
secretary@victorianwinesshow.com.au

[www.victorianwinesshow.com.au](http://www.victorianwinesshow.com.au)



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**Seymour Club**

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**Are proud to be associated with  
and sponsor the**

**2011  
VICTORIAN WINES  
SHOW**

## **-ACKNOWLEDGEMENT-**

*The Director and Members of Victorian Wines Show committee gratefully acknowledge acceptance by Mr James Halliday to act as Patron of the Victorian Wines Show.*

*We also wish to place on record our sincere appreciation*

- *for the enthusiasm and diligence of those who have assisted us in organising this event.*
- *for the advice which was so courteously extended to us by some key members of the wine industry which has been invaluable.*
- *for the loyal and ongoing support from Sponsors, Trophy Sponsors and Advertisers who assist in defraying the costs of the show.*
- *to the many people who are neither members of our society nor directly involved in the wine industry who have made their particular talents available to us.*
- *to all members and supporters.*

**WE THANK YOU**

# **PROGRAMME OF EVENTS**

## **JUDGING CLASSES**

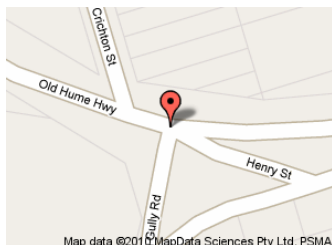
*Tuesday, 18<sup>th</sup> October to Friday, 21<sup>st</sup> October 2011*

***Broadford Leisure Centre**  
Pinniger Street, Broadford*

## **AWARDS PRESENTATION DINNER**

*Friday 21<sup>st</sup> October, 7pm*

***Plunketts Winery Restaurant**  
Corner Old Hume Hwy and Lambing Gully Rd  
Avenel VIC 3664*



## **EXHIBITOR, TRADE, MEDIA AND PUBLIC TASTING**

*Saturday 22<sup>nd</sup> October, 10 a.m. - 2 p.m.*

***Broadford Leisure Centre**  
Pinniger Street Broadford  
(see map above)*

*(Wine Tasting Class to be advised – visit website for  
details)*

## 2011 TROPHIES & TROPHY SPONSORS

THE GOOD FOOD & WINE SHOW

Museum Trophy

COLIN J. RICHARDSON MEMORIAL TROPHY

Most Successful Exhibitor Open classes

AUSTRALIA POST

Best Sparkling Wine in Show

PLASDENE-GLASS PAK/PL.

Best Non Wood Matured Table Wine-White

TO BE ADVISED

Best Wood Mature Table White Wine

AIR LIQUIDE AUSTRALIA LTD.

Best Table Wine-White

VINVICTA

Best Varietal Blended or Table Wine-Red

RIEDEL

Best Pinot Noir

VICTORIAN WINES SHOW INC.

Best Merlot

SAINT MARTIN AUSTRALASIA

Best Cabernet Sauvignon

SHIRAZ CLUB OF VICTORIA

Best Shiraz

DIVERSIFIED EXHIBITIONS AUSTRALIA

Best Table Wine-Red

WINE MAKERS OF RUTHERGLEN

Best Fortified Dessert

TO BE ADVISED

Best Amateur Grape Wine-White

SEYMOUR A. & P. SOCIETY INC.

Best Amateur Grape Wine-Red

DIRECTORS TROPHY

Best Non Grape Wine Excludes Fortified

MITCHELL SHIRE "MAC" STEWART MEMORIAL

Most Successful Exhibitor (Amateur Classes)

ENOLTECH AUSTRALIA PTY LTD.

Best Wine (School Section)

WINE TITLES WINE INDUSTRY JOURNAL AWARD

Best Wine (Commercial Classes)

RADOUX WINE AWARD

Best Alternative Variety (Commercial Classes)

VWS INC.

Best Sweet White Table Wine

# CLOSING DATES AND FEES:

The Closing date for all entries will be:  
**23rd September 2011**

## ENTRY FEES:

<b>Open:</b>	\$40 all entries
<b>Amateur</b>	\$20 1 <sup>st</sup> entry \$15 2 <sup>nd</sup> entry \$10 3 <sup>rd</sup> entry \$5 each additional entry \$40 for section G entries.
<b>Schools:</b>	\$10 1 <sup>st</sup> entry \$5 each additional entry

## MEMBERSHIP

The Victorian Wines Show invites you to become a general member. The cost is \$40 per annum for which you will receive:

- 10% discount on entries to VWS - no limit to numbers
- Entry to the post show tasting
- The Results Booklet
- Priority to Master class sessions run by VWS
- A 10% discount to the Presentation of Awards Dinner no limit to numbers
- Voting rights at the AGM

As in the past non-member exhibitors will gain free entry to the post show tasting, but will have to pay other costs, including a schedule, if not purchased when entries submitted.

Membership can be registered under a business name, but the name of the contact has to be given for voting purposes. As indicated there is no limit to the discounts for entries in the Wines Show or the number of people attending the Wines Show Dinner. The newsletter will tell General Members what the VWS is doing, along with especially written articles about the industry -written by our own associated writers.

## DELIVERY OF EXHIBITS

Exhibitors are to arrange with their courier of choice to ensure that WINES MUST be delivered to:

**Victorian Wines Show  
C/O GATE Enterprises  
1 Oak Street  
Seymour 3660**

## ENTRIES MUST BE DELIVERED AS ABOVE BY:

7<sup>TH</sup> OCTOBER 2011

## JUDGING

Judging will commence at 9 a.m. on Tuesday, 18th October 2011.

## EXHIBITOR AND PUBLIC TASTING

Exhibitor Trade and Media Tasting will be held from 10 a.m. - 2 p.m. Saturday 22<sup>nd</sup> October 2011 at Broadford Leisure Centre, Pinniger Street, Broadford (see Map).

Masterclass- held during the Tasting. Visit the website for further details and updates. Booking recommended.

## **RESULTS**

Complete wine Judging results will be released at the wine Tasting. Results will be forwarded to exhibitors in the results book, available for pre-purchase on the entry form or at the Tasting.

## **PRESENTATIONS**

Special Trophies will be awarded at the Presentation of Awards Dinner to be held at Plunketts Winery Restaurant, Friday, 21<sup>st</sup> October 2011. Exhibitors and friends are welcome to attend. **BOOKING IS ESSENTIAL.**

## **DINNER BOOKINGS**

To: Mr. Ron Holden or Ms. Annie Carmichael  
Phone: (03) 5793 8260 (03) 5792 3738  
Email: dinner@victorianwinesshow.com.au  
Mail: Victorian Wines Show Dinner Committee  
P.O. Box 508  
Seymour 3661

## **AWARD WINNERS ELIGIBLE FOR NATIONAL WINE SHOW CANBERRA**

Only Gold medal wines from classes bottled at the time of judging will be accepted from accredited Regional Wines Shows (the bottled at the time of judging criteria now applied to wines from all Shows).

Award Winners will have to meet the minimum quantity requirements for the appropriate class in the Australian Wine Show.

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

## **LATE ENTRIES FROM THE VICTORIAN WINES SHOW WILL BE ACCEPTED.**

We have always believed that a policy of the highest possible standards would rapidly receive widespread recognition within the industry. Eligibility of our award winning wines for the Australian Wine Show endorses this policy.

We can assure you this policy will be maintained.

## **MEDAL WINES FOR EXPORT**

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

## **REGULATIONS GOVERNING EXHIBITORS TO THE VICTORIAN WINES SHOW**

1. All classes are open for competition to Winemakers and vigneron.

2. 'Grapes' shall mean grapes grown within Victoria.
3. A 'winegrower' shall mean any person or firm producing wine from grapes, or other matter as otherwise specified, grown in Victoria.
4. Each wine entry to the Open Section shall consist of 4 x 750ml bottles as specified in Section A-G in the Schedule of Conditions.
  - 4.1. Each wine entry to the Amateur Section shall consist of 2 x 750ml bottles as specified in Section H in the Schedule of Conditions.
  - 4.2 Each wine entry to the College/Schools section shall consist of 2 x 750ml bottles.
5. The same wine may not be entered twice.
6. Exhibits will be judged on points and the points will be set out in a list of awards.
7. Gold, silver and bronze diplomas will be issued to award winners.
8. Bottled wines only eligible for medals.
9. Unbottled wines will be judged with assessment forwarded to the winemaker under confidential cover.
10. Entries must be made on the Victorian Wines Show entry form. Please keep a copy for your record. The entry form serves as a tax invoice, make a copy if you require one.
11. Exhibitors must state the class to be competed for, the style or type and vintage or approximate age of the wine and sweetness where requested.
12. No person will be allowed to inspect an entry form, after lodgment with the Victorian Wines Show, until the judges' awards have been made public.
13. In all classes the stock, as stated on the entry form, may be inspected and checked by a representative of the Victorian Wines Show or its nominee before Wines Show judging. Samples of award-winning entries must be held for at least one month after announcement of awards.

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

14.1. The number of the class and the name of the grape variety/s.

14.2. Distinguishing mark to enable exhibits to be positively identified.

14.3. The year of vintage, or if blended, the approximate age of the exhibit.

14.4. Density in classes where the sweetness is specified.

14.5. If the exhibit is to be eligible for the best wood Matured Wine Trophy, whether or not it is wood matured.

14.6 If including words other than the name of the maker and the variety, the commercial name of the wine shall be specified on the entry form.

- NOTE:
1. Bottles unlabelled or commercially labeled must also bear labels supplied by the Victorian Wines Show.
  2. Bottles bearing commercial labels will not be disqualified.
  3. Branded bottles and corks are permissible.
  4. No capsules on cork-sealed bottles.

15. 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.

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

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

18. All exhibits become the property of the Victorian Wines Show.

19. An official of the Victorian Wines Show may, within one month of the announcement of awards, make an inspection of the quantity of such wine in accordance with the entry form and procure one bottle of the same for comparison with the original entry.

**20. THE VWS COMMITTEE RESERVES THE RIGHT TO PURCHASE UP TO FOUR (4) DOZEN OF ANY WINES FOR ENSUING YEAR'S AWARDS PRESENTATION DINNER.**

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

22. 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.

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

24. No entry will be received from any person/s 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.

25. 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.

26. 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 Wines Show**

**Year of award.**

**Description of class vintage year when applicable.**

**Type of wine.**

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

GOLD AWARD	5 points
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SILVER AWARD	3 points
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BRONZE AWARD	1 point
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28. Each exhibitor shall be restricted to three (3) wines per class. For the purpose of this regulation 'exhibitor' shall mean the true owner of the stock who shall be permitted to use any awards granted to the exhibit if it has been entered with the commercial name which will be used, or is being used, at the point of sale. The Victorian Wines Show reserves the right to disqualify entries at its discretion if it believes the spirit of this regulation is being breached and shall, in such circumstances, refund the entry fee and return the stock in question to the exhibitor, return freight at the cost of the exhibitor.

## 29. Sections

### 29.1 A to F- Open (Classes 1 to 44)

29.2 Wines made in Victoria from grapes grown in Victoria.

29.3 G - Developmental (Classes 45 -47) Open to both commercial and amateur winemakers with a WRITTEN EXPLANATION stating reasons for entry in the class - ie. new yeast, grape variety, techniques implemented in the vineyard/winery etc.

### 29.4 H - Amateur (Classes 48-70)

(a) Wines made in Victoria from grapes, fresh or dried fruits, herbs or other vegetation, or any other ingredients grown or sourced in Victoria.

(b) Amateur winemaker' shall mean any person or group of people who produce wine in a non-commercial basis.

(c) Amateur entries shall not be vintaged on commercial premises.

## 30 College/Schools Section (Classes 71-73)

Wines made in Victoria from grapes grown in Victoria.

## JUDGING CONDITIONS

1. Judges will judge each class without collaboration and on receipt of all result sheets applicable to any one class, the Chairman 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 on points as follows:

Colour and clarity	3
Bouquet	7
Palate	<u>10</u>
TOTAL:	20

4. Awards will be made as follows

Gold Award      18.5 points and over

Silver Award     17.0 points to 18.4

Bronze Award    15.5 points to 16.9

Unbottled wines may receive a commendation

5. Most successful exhibitor will be judged on the aggregate total of their five highest pointed wines. In the case of a tie, the result will be determined by the next highest pointed wine/s.

6. To determine trophy awards where more than one class is involved only the highest pointed award from each class will be eligible.

7. The Chairman of the judging panel 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.

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VICTORIAN  
WINES  
SHOW

## **WINE DELIVERIES**

All exhibits are due by  
7<sup>th</sup> October 2011.

The Victorian Wines  
Show does not endorse a  
preferred courier. Wines  
must be delivered to:

**Victorian Wines Show  
c/o GATE Enterprises  
1 Oak Street  
Seymour 3660**

Entries are invited for the following classes:

## **OPEN SECTION**

CLASSES 1 TO 47

### **A. CURRENT VINTAGE WINE CLASSES**

#### **2011 VINTAGE TABLE WINES**

Maximum 3 entries per class

Minimum quantity 1000 litres

4 bottles per entry 750ml or 8 x 375ml

Nominated variety must contain not less than 85% of that variety. Exceptions are classes 5, 6, 11, 12 and 13.

CLASS 1 : Chardonnay.

CLASS 2 : Riesling.

CLASS 3 : Sauvignon Blanc.

CLASS 4 : Semillon.

CLASS 5 : Of other nominated varieties or blends (other than those eligible for Class 1 -4 varieties and percentages to be stipulated on entry form)

CLASS 6 Sweet White (varieties, percentages and sugar level to be stipulated on entry form)

CLASS 7: Pinot Noir

CLASS 8: Merlot

CLASS 9: Shiraz

CLASS 10: Cabernet Sauvignon.

CLASS 11: Other nominated red varieties or blends (other than those eligible for classes 7 - 10, varieties and percentages to be stipulated on entry form).

CLASS 12: Rose Style (varieties and percentages to be stipulated on entry form)

CLASS 13: Light dry red wines for early consumption, any variety or blends.

## **B. 2010 VINTAGE WINE CLASSES**

### **2010 VINTAGE TABLE WINES - WHITE**

Maximum 3 entries per class

Minimum quantity 1000 litres.

4 bottles 750ml or 8 x 375 ml.

Nominated variety must contain not less than 85% of that variety.

CLASS 14 Wines from highly aromatic, floral varieties such as Riesling, Gewurtztraminer, Frontignac, etc. and blends thereof

CLASS 15 : White table wines without oak treatment and of less aromatic fruit variety such as Chardonnay, Semillon, Chenin Blanc, Sauvignon Blanc, Trebbiano, etc. and blends.

CLASS 16 : White table wines Chardonnay, with oak Fermentation and/or maturation.

CLASS 17 : White Table Wines of Semillon, Chenin Blanc, Sauvignon Blanc, Trebbiano, etc. And blends, with oak fermentation and/or maturation.

CLASS 18: Sweet White (varieties, percentages and sugar level to be stipulated on entry form.

### **2010 VINTAGE TABLE WINES - RED**

Maximum 3 entries per class

Minimum quantity 1000 litres

4 bottles per entry

Nominated variety must contain not less than 85% of that variety. Exceptions are classes 23 and 24.

CLASS 19 : Pinot Noir.

CLASS 20 : Merlot

CLASS 21: Shiraz.

CLASS 22 : Cabernet Sauvignon.

CLASS 23 : Other nominated varieties or blends (other than those eligible for classes 19 - 22, varieties and percentages to be stipulated on entry form)

CLASS 24: Rose Style (varieties and percentages to be stipulated on entry form)

### **C. 2009 VINTAGE OR OLDER WINES**

#### **2009 OR OLDER VINTAGE TABLE WINES - WHITE**

Maximum 3 entries per class

Minimum quantity 500 litres

4 bottles per entry

Nominated variety must contain not less than 85% of that variety.

CLASS 25 : Table wines from highly aromatic floral varieties such as Riesling, Gewurtztraminer, Frontignac etc. and blends thereof.

CLASS 26 : Table wines without oak treatment and of less aromatic fruity variety such as Chardonnay, Semillon, Chenin Blanc, Sauvignon Blanc, Trebbiano etc. and blends.

CLASS 27 : Table wines of less aromatic fruit variety such as Chardonnay, Semillon. Chenin Blanc, Sauvignon blanc, Trebbiano etc. and blends with oak treatment and/or maturation.

CLASS 28: Sweet White (varieties, percentages and sugar level to be stipulated on entry form)

#### **2009 OR OLDER VINTAGE TABLE WINES -RED**

Maximum 3 entries per class

Minimum quantity 500 litres

4 bottles per entry

Nominated variety must contain not less than 85% of that variety -exception is class 33

CLASS 29 : Pinot Noir

CLASS 30: Merlot.

CLASS 31 : Shiraz.

CLASS 32: Cabernet Sauvignon.

CLASS 33 : Other nominated varieties or blends (other than those eligible for Classes 29 - 32, varieties and percentages to be stipulated on entry form)

#### **D. PREMIUM FORTIFIED WINE CLASSES - ANY VINTAGE**

Maximum 3 entries per class.

Minimum quantity 500 litres

4 bottles per entry

CLASS 34 : Tawny Port - not to exceed 6 baume.

CLASS 35 : Vintage Port - not to exceed 6 baume.

CLASS 36 : Muscat - any baume.

CLASS 37 : Sweet white Dessert Wine - any baume.

#### **E. SPARKLING WINES**

Maximum 3 entries

Minimum quantity 500 litres

4 bottles per entry

Bottle fermented sparkling wines

CLASS 38 : White wine made from Chardonnay, Pinot Noir, Pinot Meunier or blends thereof.

CLASS 39 : White wine made from other varieties/blends, not eligible for Class 38.

CLASS 40 : Red or pink wines made from red varieties/blends.

#### **F. MUSEUM CLASSES - 2006 AND OLDER VINTAGES**

Mature wines, possibly with potential for further maturation. Not necessarily commercial wines.

No limit on entries per class. Each entry to consist of 3 bottles. Quantity -20 dozen 700+ml or equivalent bottles. Sweet White Table wines to include sugar levels. Entries in this class only eligible for the Museum trophy.

CLASS 41 : Dry White - fragrant and flowery varieties or blends (Riesling, Traminer, etc).

CLASS 42 : Dry White -soft fruity and flinty varieties or blends.

CLASS 43 : Sweet-White-fragrant and flowery varieties or soft fruity varieties (Sauternes, Barsacs Styles, etc).

CLASS 44 : Dry Red

### **G. DEVELOPMENTAL WINES**

Maximum 3 entries per class

Minimum quantity 100 litres

4 bottles per entry

NB viticultural and/or winemaking process to be attached to the entry form

CLASS 45 : Table wine - white

CLASS 46 : Table wine - red.

CLASS 47 : Sparkling.

## **AMATEUR SECTION**

Classes 48 to 70

No quantity limit

2 bottles per entry

### **CLASSES 48 TO 63 MADE FROM GRAPES**

CLASS 48 : Still red table wine, predominantly Merlot 2011 vintage

CLASS 49 : Still red table wine, predominantly Cabernet Sauvignon 2011 vintage.

CLASS 50 : Still red table wine, predominately Shiraz 2011 vintage.

CLASS 51 : Other nominated red varieties or blends (other than those eligible for Classes 48 -50), varieties and percentages to be stipulated on entry form) 2011 vintage.

CLASS 52 : Rose style (varieties and percentages to be stipulated on entry form) 2011 vintage.

- CLASS 53 : Still white table wine highly aromatic any style 2011 Vintage (varieties and percentages to be stipulated on entry form).
- CLASS 54 : Still white table wine, from less aromatic fruit variety any style 2011 vintage (varieties and percentages to be stipulated on entry form).
- CLASS 55 : Sweet White (varieties, percentages and sugar level to be stipulated on entry form) 2011 vintage.
- CLASS 56 : Still red table wine, predominantly Merlot 2010 and older.
- CLASS 57 : Still red table wine, predominately Cabernet Sauvignon 2010 vintage and older.
- CLASS 58 : Still red table wine, predominantly Shiraz 2010 and older.
- CLASS 59 : Other nominated red varieties or blends (other than those eligible for Classes 56 -58) varieties and percentages to be stipulated on entry form, 2010 and older.
- CLASS 60: Still white table wine any style 2010 vintage and older (varieties and percentages to be stipulated on entry form).
- CLASS 61: Sweet Wine (varieties, percentages and sugar level to be stipulated on entry form) 2010 and older.
- CLASS 62: Fortified grape wine (Ports, Liqueurs, etc
- CLASS 63: Any grape wine not eligible for classes 48 to 62

## **CLASSES 64 TO 70 OTHER THAN MADE FROM GRAPES**

- CLASS 64 : Still table wine style made from fruit, fresh or dried other than berries/plums - dry.
- CLASS 65 : Still table wine style made from fruit, fresh or dried other than berries/plums - sweet (SG 1.020 and over.)
- CLASS 66 : Still table wine style made from berries/plums, fresh or dried/dry.
- CLASS 67 : Still table wine style made from berries/plums fresh or dried sweet. (S.G. 1.020 and over)
- CLASS 68 : Mead or cider.
- CLASS 69 : Any non grape wine style, sparkling and/fortified, excluding ciders.
- CLASS 70: Non-grape wines not eligible for class 64-69, eg. veg, herbs etc.

## **COLLEGES/SCHOOLS SECTION**

Classes 71 to 73

2 bottles per entry

Open to schools who incorporate a wine-making course in the curriculum

- CLASS 71 : White Wine made from grapes, denote sugar levels and variety.
- CLASS 72 : Red Wine made from grapes, denote variety/blend.
- CLASS 73 : Fortified grape wine, any vintage, denote variety /baume
- 

**NB.Wines bearing commercial labels are permitted and must also bear labels supplied by the Victorian Wines Show. Entry forms can be downloaded from the website.**

**Any questions or queries relating to classes can be forwarded to the Director.**

**Please refer to Regulations Governing Exhibitors.**



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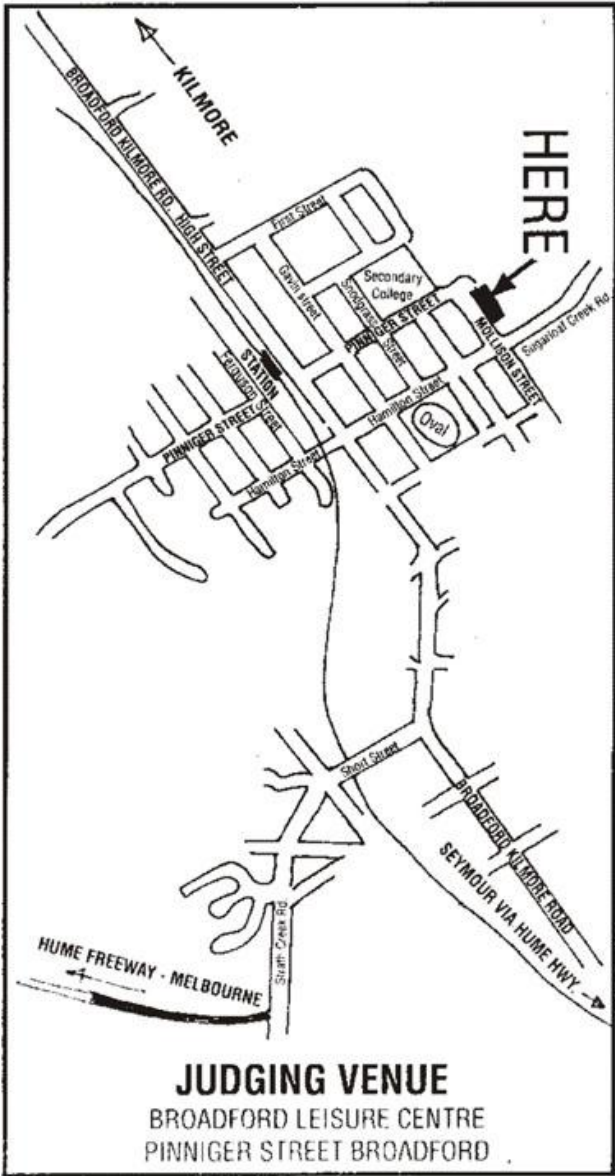
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2011 Victorian Wines Show



