

Royal Queensland Wine Show Schedule



2017 Competitions



ROYAL QUEENSLAND FOOD & WINE SHOW

ROYAL QUEENSLAND WINE SHOW

Council Steward
Cr Angus Adnam

Honorary Council Steward
Mr Rod Wellings, Mr Peter Marchant, Mrs Elaine Millar, Ms Leanne Hixon

Chief Judge
Mr David Bicknell

APPLICATIONS TO ENTER OPEN	Monday 19 December 2016 at 8.30am
APPLICATIONS TO ENTER CLOSE	Friday 21 April 2017 at 5.00pm
ENTRY FEES	Online \$100.00 per entry per class Non Online \$115.00 per entry per class
NUMBER OF ENTRIES PER CLASS	No individual wine can be entered in more than 1 class No restriction on number of classes entered
VOLUME REQUIREMENTS (minimum requirement at time of delivery)	Entries must have 2250 Litres per entry or 250 dozen Queensland Producers 405 Litres per entry 45 doz *must nominate on entry form Single Vineyard exhibits 900 Litres per entry 100 doz *must nominate on entry form <u>See how to enter for volumes specific to fortified classes</u>
DELIVERY OF WINES	Monday 12 June 2017 to Friday 16 June 2017
DELIVERY TIMES	8.30am – 4.30pm Deliver to: Royal Queensland Wine Show Brisbane Showgrounds Lower Exhibition Building Access off Carriage Street Bowen Hills, Brisbane Qld 4006 Note: delivery label and instructions provided after the close of entries
JUDGING	Commences Monday 26 June 2017 Concludes Thursday 29 June 2017
RESULTS CATALOGUE	The results catalogue will be posted on the Royal Queensland Food & Wine Show website www.rqfws.com.au on Friday 7 July 2017 following the awards announcement.
AWARDS ANNOUNCEMENT	Date Friday 7 July 2017 Time 9.30am Venue Upper Exhibition Building Brisbane Showgrounds, 600 Gregory Terrace, Bowen Hills
EXHIBITOR TRADE TASTING (entry via Business Card)	Date Friday 7 July 2017 Time 9.30am – 12.30pm Venue Upper Exhibition Building, Brisbane Showgrounds * Result Catalogue will be available on entry
CONSUMER TASTING EVENT	Date Friday 7 July 2017 Time 5.30pm – 8.30pm Venue Upper Exhibition Building, Brisbane Showgrounds * Ticketed event, tickets will be available at www.rqfws.com.au

LATE ENTRIES WILL NOT BE ACCEPTED
NO REFUNDS WILL BE MADE AFTER CLOSE OF ENTRIES

SPONSORED BY

The RNA wishes to thank the following sponsors who have contributed towards prize money, prizes or conduct of the **ROYAL QUEENSLAND WINE SHOW** Competition

Stodart Family

Davies Family

Mr Andrew Fleming

Mr Dan O'Connor

Liquor Merchants of Australia Ltd

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Message from the Chief Judge



The Royal Queensland Wine Show (RQWS) is one of the largest and most respected wine shows in Australia and I am delighted to again preside over the program as Chief Judge.

While the awards are built on longstanding traditions celebrating excellence, they are also reflective of current industry trends and in particular, changes in consumer interest. In response to industry and trade, we have added a new class for current release dry red wines that are bottled early for consumer consumption. This is a class for the modern 'bar wines' that have captured the imagination of many consumers and where multiple varieties and winemaking techniques are used to great effect.

We have also reviewed the schedule and have made some subtle changes. This is to provide additional information and clarity when entering, to make it easier for exhibitors to place the right wine in the right class. I would encourage all exhibitors to review the exhibit requirements and explanatory notes before entering.

In 2015, a new post show program of activities was introduced with great success and will continue to be enhanced in 2017. The Friday following judging - Friday 7 July, 2017 - will begin with the all-important announcement of the results, including the Grand Champion Wine of Show, and coveted Stodart Trophy and the Single Vineyard Trophy prize, followed by the wine library trade tasting session.

The third 'Grape Grazing by Night, Celebrating Australian Wine' event will follow that evening. In 2016, more than 600 wine enthusiasts took part in the once a year event, tasting their way through more than 1,800 entries from the competition, while enjoying Royal Queensland Food and Wine Show award-winning produce. This event, through entering the competition, is where your wines are showcased to Queensland in a setting that is truly all about the wine.

2017 will continue the evolution of the RQWS and I look forward to your participation.

Cheers

DBicknell

David Bicknell
Chief Judge – Royal Queensland Wine Show

HOW TO ENTER

1. Please read the competition schedule thoroughly as there have been some changes to classes and entry requirements. Please take note of closing date; entry process; entry receipt process; judging process; classes and class structure; vintages; volume requirements and the Royal Queensland Wine Show Regulations.

NOTE: Class structures reflect Best Practice Recommendations.

2. Exhibitors must state on the "Application to Enter" Form:
 - a. Class to be competed for
 - b. Commercial name of the exhibits
 - c. Varietal breakdown
 - d. Vintage of the wine
 - e. Australian Geographical Indicator
 - f. Quantity in stock (at time of delivery)
 - g. Lot or bottling batch number
 - h. Bottling date
 - i. Apera style (Class 60)
 3. Entry can be completed online at www.rqfws.com.au or by downloading the Application to Enter form from the website and submit either by post or fax.
 4. No individual wine can be entered in more than one (1) class. No restriction on number of classes entered.
 5. Entry is open to Wine Merchants and Growers with minimum volume requirement of 2250 litres (250 dozen) per entry with Queensland producers 405 litres (45 dozen) per entry and Single Vineyard exhibits require 900 litres (100 dozen) per entry. Volume requirements are minimum bottled and labelled at the time of delivery.
 6. Exhibits must be from a batch of finished, bottled product bearing the exhibitors commercial label. The batch of which the bottled sample for judging came from must meet the minimum volume requirements of the class. The lot number or bottling batch number and bottling date must match the wine entered.
- Barrel Samples will not be accepted.**
7. Apera, Sweet Fortified White, Vintage Fortified Red - a minimum 900 litres must be held with a minimum of 25 dozen commercially labelled and bottled and available for sale at the time of delivery.
 8. Innovative and Alternative Fortified – a minimum of 25 dozen must be labelled and bottled for sale at the time of delivery.
 9. Australian & Classic Topaque, Muscat & Tawny – a minimum of 900 litres must be bottled and labelled for sale at the time of delivery.
 10. Grand & Rare Topaque, Muscat & Tawny – a minimum of 10 dozen must be bottled and labelled for sale at the time of delivery.
 11. Each entry requires the following quantities to be supplied:
 - a. All Wine Classes (exception being item 11 b and 11 c) - 6 (six) x 750ml bottles or equivalent 4.5 litres.
 - b. Fortified Apera, Sweet White and Vintage Red, Innovative & Alternative, Australian & Classic, Topaque, Tawny, Muscat - 3 (three) x 750ml bottles or equivalent 2.25 litres.
 - c. Fortified Grand & Rare minimum 1 (one) litre over at least 2 bottles.
 12. Upon completion of your entry you will receive electronic confirmation from the Competitions Department.
 13. For online entry queries, payments, refunds and incorrect entry details, exhibitors are requested to contact the Competitions Department in the first instance.
 14. After entries have closed exhibitors will receive an E-Label issued by the RNA via email, which must be adhered to each entry prior to delivery. Please ensure the correct label is adhered to the correct entry.
 15. Please ensure your entries are delivered during the specified time.
 16. Contact will be made if your entry has not arrived onsite during the required delivery timeframe.

17. There will be no refund of entry fees for entries withdrawn, non-arrivals or not presented entries.

Please contact the Competitions & Events Coordinator for any clarification of this schedule.

EXPLANATORY NOTES

Wine Australia wishes to advise that an interim determination of additional terms in relation to wines (regardless of origin) has been made for the following terms:

- SPARKLING
- TRADITIONAL METHOD / CLASSIC METHOD / FERMENTED IN THIS BOTTLE
- BOTTLE FERMENTED
- SINGLE VINEYARD
- CABERNETS BLENDS
- RED RHONE VARIETAL OR BLENDS
- SHIRAZ/CABERNET OR CABERNET/SHIRAZ BLENDS
- FORTIFIED WINE

The terms 'fermented in this bottle' and 'bottle fermented' distinguish between wines produced using the traditional (methode champenoise) method and those produced using the transfer process. In summary, these determinations will prevent carbonated wines being described as "sparkling", and wines produced using the transfer process being described as "traditional" or "classic" method.

SPARKLING

The description and presentation of wine shall contain the term 'Sparkling' only if the wine has become surcharged with carbon dioxide by complete or partial fermentation of contained sugars. Carbon dioxide from other sources must only derive from Good Manufacturing Practice, as defined in Standard 1.1.1 of the Australia New Zealand Food Standards Code.

BOTTLE FERMENTED

The description and presentation of wine shall contain the term 'bottle fermented', 'fermented in the bottle', or similar, only if the wine is a sparkling wine produced by fermentation in a bottle not exceeding five litres capacity, and aged on its lees for no less than six months.

TRADITIONAL METHOD

The description and presentation of wine shall contain the terms 'Traditional Method', 'Classic Method', 'Fermented in this bottle', or similar, only if the wine is a sparkling wine produced by fermentation in the bottle, aged on its lees for no less than nine months, after which time the wine is separated from its lees by disgorging.

SINGLE VINEYARD

An individually named and continuous vineyard, the name of which, **must appear on the label of the wine**. The wine must be made with no less than ninety-five per cent (95%) grapes grown on the named vineyard.

CABERNETS BLENDS

Cabernet and related blends using Bordeaux varieties. Medium to full bodied blends made with an emphasis on complexity rather than variety or extract. Made using Cabernet Sauvignon, Merlot, Cabernet Franc, Malbec and Petit Verdot in any combination.

RED RHONE VARIETAL OR BLENDS

Made from traditional red Rhone varieties Grenache, Mourvèdre, Carignan, Cinsault etc (though excluding single varietal Shiraz/Syrah), or blends of red Rhone varieties, and red blends that include white Rhone varieties Viognier, Roussanne, Marsanne etc. judges in like groups of varietal mix.

SHIRAZ CABERNET/CABERNET SHIRAZ BLENDS

Classic Australian blend. Medium to full bodied in style with some modern interpretations of the style.

FORTIFIED WINE

- Australian - a younger style showing fresh fruit characters, integration of spirit and some wood maturation, though not essential. Expect up to 5 years of age.
- Classic - a maturing style showing more complexity from wood maturation, yet with still some fruit character evident. A minimum of 5 years in wooden vessels. For Topaque and Muscat a minimum 9 degrees baume is required.

- Grand - a mature style showing great complexity from wood maturation with a hint of fruit evident. Flavoursome, rich with great length. A minimum of 10 years maturation in wooden vessels. For Topaque and Muscat a minimum 9 degrees baume is required.
- Rare - the epitome of maturation in the style showing rancio from wood maturation, richness of flavour and extraordinary flavour length. A minimum of 15 years maturation in wooden vessels. For Topaque and Muscat a minimum 9 degrees baume is required.

MOSCATO

The term "Moscato" must only be used in the description and presentation of a wine when 85% of the wine is obtained from Muscat varieties. Wine Australia considers the following (with any valid synonyms) to be Muscat varieties:

- Muscat a Petits Grains ("red" "white" and "brown")
- variants including "frontignac" synonyms
- Muscat of Alexandria (Muscat Gordo and synonyms)
- Muscat Hamburg
- Orange Muscat
- Morio Muskat (note spelling)
- Moscato Giallo
- Canada Muscat
- Diamond Muscat
- Summer Muscat
- Gewurtztraminer (aka traminer musque).
- Sun Muscat
- Hawson's Seedless Muscat; and
- Muscat Ottonel

JUDGING PROCESS

- A wine is entered in to the Royal Queensland Wine Show (RQWS) dependent on:
 - the wine's **variety** (e.g Shiraz)
 - **blend** of varieties (e.g Rhone Blends) or
 - wine **type** (sparkling, fortified, sweet wine), and
 - the wine's **vintage** (e.g 2009, 2011)
- In 2017 there are a total of 66 classes.
- Wines will be sorted by geographical indicator (GI) as published by Wine Australia and grouped in a random order for the purpose of judging within a class.
- Judges are only informed of GI region breaks within a class and are not disclosed of the named regions whilst judging.
- Where an exhibitor has not stated a geographical indicator upon entry those exhibits will be grouped and judged as one group, in a random order for the purpose of judging.
- Each class is assigned to a judging panel to be blind tasted.
- Judging Panels shall consist of:
 - 1 x Panel Chair
 - 2 x Judges
 - 2 x Associate Judges
- Large classes may be "split" across a number of panels; as determined by the Chief Steward following the Panel Class Allocation provided by the Chief Judge.
- All judges will record a comment for each entry judged.
- Judges' comments will be summarised and recorded by the Panel Chair for that class.
- Succeeding the judging of each class, medals may be awarded at this panel tasting round.
- All exhibits judged are judged on points allocated by each judge.
- All exhibits will be judged to the internationally recognised 100 point scoring system.
- The process for determining 'top gold' within a non-split class derives from a blind tasting using the borda count method.
- Split class judging is processed after each panel involved determines their 'top gold' from within their portion of the class. The Panel Chairs will then re convene the panels, re-taste in a random order and thus determine the single top gold for that class. It is this wine that will progress to the trophy tasting stage for that class.

- Best Young White Wine and Best Young Red Wine will be awarded to Exhibits from the 2017, 2016 and 2015 vintages. Fortified, Sweet and Sparkling class wines are not eligible for these trophies.
- Best Mature White Wine and Best Mature Red Wine will be awarded to Exhibits from the 2012 vintage and older (5 years+). Fortified, Sweet and Sparkling class wines are not eligible for these trophies.
- Any gold medal winners identified during judging will be notified after by the conclusion of judging by the Competitions and Events Coordinator and will be required to courier a further one dozen bottles of that gold medal winning wine for use in tastings by Wednesday 5 July 2017.
- All 2017 Trophy winning exhibitors will be contacted once judging is complete to enable them or a representative to attend on Friday 7 July. If required they must supply at wholesale cost cases of the winning entry for consumption at the 2017 Awards Presentation and post event tastings with delivery by Wednesday 5 July 2017. Please label boxes accordingly.

AUDIT

An audit process will be carried out at random post judging to verify entry information of selected exhibits. Exhibits may be disqualified pending the findings of audits conducted. The RNA may nominate a person or persons to conduct the audit by inspecting and/or analysing any Exhibit or wine held by an Exhibitor purporting to be of the type entered as an Exhibit, to verify that it meets the relevant conditions for the relevant class in which it was exhibited, and that the wine held by the Exhibitor represents the Exhibit provided for judging.

The Exhibitor must permit the person or persons to take samples of the relevant wine held by the Exhibitor if so requested. Any inspection may be conducted either prior to the announcement of Awards or within a reasonable period of time, being no greater than eight (8) weeks, following the announcement of the Awards. The person or persons appointed to carry out the inspection will make a report to the RNA.

ASVO

The RNA endorses the ASVO Wine Show Committee commendations.

We endeavour to make the **ASVO Best Practice Recommendations** as part of the RQWS strategy, and undertake to make a clear communication of these commitments to our esteemed judges, stewards, exhibitors, sponsors, and consumers. With this endorsement, we express our intent to advance those recommendations and commitments. For a copy of the recommendations please visit The Australian Society of Viticulture and Oenology at www.asvo.com.au

GEOGRAPHICAL INDICATOR

Exhibitors must nominate their Geographical Indicator (GI) as per Australian Wine Law in accordance with the Australian Wine and Brandy Corporation. See page 7 for a full Geographical Indicator Listing (Source: Wine Australia). Geographical Indicator is mandatory for all exhibitors.

All entries will be grouped and judged in random regional, state, or zone order.

For those exhibits received with no nominated geographical indicator, entries will be all grouped and judged at the end of each class.

LABELLING

Entries should be entered into the Class that is most appropriate to the label. All wines must comply with the Australian Label Integrity Program (LIP) regulations. Varietal makeup of all wines must be nominated on entry forms, for all blend classes. Source: Wine Australia

EXHIBITOR PRODUCT PROMOTION

All medal winning exhibitors may have the opportunity to promote their award winning product through the following channels in 2017:

1. Featured at the RQFWS wine tasting event 'Grape Grazing by Night – celebrating Australian wine,' held on 7 July 2017. Exhibitors have the opportunity to supply promotional materials, installations and industry personnel (where appropriate) at the event.

2. Featured throughout the 10 days of the Royal Queensland Show (Ekka), the largest and most loved annual event in Queensland, through supply of product, promotional materials and industry personnel across various activations including:
 - a. Ekka Media Launch (11 July 2017)
 - b. RQFWS Cooking Stage
 - c. The Royal Queensland Steakhouse
 - d. Corporate Suites
 - e. Sponsor Lounge
 - f. RNA Council events

3. The supply of award-winning product to the Royal International Convention Centre (Royal ICC) for inclusion on their menu compendium, which is offered to international, national and local events and featured on the printed event menus.

Following the announcement of the awards, exhibitors interested in participating in any or all of the promotional opportunities should contact the competition coordinator to direct the enquiry to the appropriate contact within the organisation.

AUSTRALIAN GEOGRAPHICAL INDICATOR

Source: Wine Australia www.wineaustralia.com

AUS - Australia
ACT - Australian Capital Territory
NSW – New South Wales
NSW – Big Rivers
NSW - Canberra District
NSW – Central Ranges
NSW - Cowra
NSW - Gundagai
NSW - Hastings River
NSW - Hilltops
NSW - Hunter includes Broke Fordwich, Polokbin & Upper Hunter Valley
NSW - Mudgee
NSW - Murray Darling ² Murray Darling and Swan Hill are contained within the zones of Big Rivers (NSW) and North West Victoria (VIC.).
NSW - New England Australia
NSW - Orange
NSW - Perricoota
NSW - Riverina
NSW - Southern Highlands
NSW – Southern New South Wales
NSW – South Coast
NSW - Shoalhaven Coast
NSW - Swan Hill ² Murray Darling and Swan Hill are contained within the zones of Big Rivers (NSW) and North West Victoria (VIC.).
NSW - Tumbarumba
NSW - Western Plains
NT - Northern Territory
QLD - Queensland
QLD - Granite Belt
QLD - South Burnett
SA – South Australia
SA - Adelaide (Super Zone includes Mount Lofty Ranges, Fleurieu and Barossa)
SA - Adelaide Hills includes Lenswood and Piccadilly Valley
SA - Adelaide Plains
SA - Barossa (includes subregion Barossa Valley)
SA - Clare Valley
SA – Far North (Southern Flinders Ranges)
SA – Fleurieu (Zone)
SA – Limestone Coast
SA – Lower Murray
SA - Coonawarra
SA - Currency Creek
SA - Eden Valley includes High Eden
SA - Kangaroo Island
SA - Langhorne Creek
SA - McLaren Vale
SA - Mount Benson
SA - Mount Gambier
SA – Mount Lofty Ranges

SA - Padthaway
SA – Riverland
SA - Robe
SA - Southern Fleurieu
SA - The Peninsulas
SA - Wrattontully
SEA - South Eastern Australia - The zone South Eastern Australia incorporates the whole of the states of NSW, VIC. and TAS and only part of QLD and SA.
TAS - Tasmania
VIC - Victoria
VIC - Alpine Valleys
VIC - Beechworth
VIC - Bendigo
VIC – Central Victoria
VIC - Geelong
VIC - Gippsland
VIC - Glenrowan
VIC - Goulburn Valley inc Nagambie Lakes
VIC - Grampians inc Great Western ³ The use of Great Western is subject to legally enforceable conditions of use.
VIC - Heathcote
VIC - Henty
VIC - King Valley
VIC - Macedon Ranges
VIC - Mornington Peninsula
VIC - Murray Darling ² located partly within the zones of North West Victoria (Vic) and Big Rivers (NSW).
VIC – North East Victoria
VIC – North West Victoria
VIC – Port Phillip
VIC - Pyrenees
VIC - Rutherglen
VIC - Strathbogie Ranges
VIC - Sunbury
VIC - Swan Hill ² located partly within the zones of North West Victoria (VIC) and Big Rivers (NSW).
VIC - Upper Goulburn
VIC – Western Victoria
VIC - Yarra Valley
WA – Western Australia
WA - Blackwood Valley
WA - Central Western Australia
WA - Eastern Plains, Inland and North of Western Australia
WA – Geographe
WA - Great Southern includes Albany, Denmark, Frankland River, Mount Barker and Porongurup
WA – Greater Perth
WA - Manjimup
WA - Margaret River
WA - Peel

WA - Pemberton
WA - Perth Hills
WA - South West Australia
WA - Swan District (includes Swan Valley)
WA - Western Australian South East Coast

GENERAL REGULATIONS AND ACCEPTANCE OF ENTRIES

Judging will be performed by a panel of Judges appointed by the Royal National Agricultural and Industrial Association of Queensland.

Subject to the Royal National Agricultural and Industrial Association of Queensland Act 1971, and to the Rules, By-Laws and Regulations of the Association the following Special General Regulations shall apply.

The attention of Exhibitors is drawn to the fact that entries are accepted subject to the Royal National Agricultural and Industrial Association of Queensland Act 1971, and to the Rules, By-Laws and Regulations of the Association, in addition to the Special Regulations which appear in this schedule. Copies of the Rules and By-Laws may be obtained upon application to the Competitions Department.

No refunds will be made after close of entry.

NOTICE TO INTENDING EXHIBITORS

Entries for 2017 can be made either on the Application to Enter Form enclosed with this schedule or online at www.rqfws.com.au. Entries submitted other than on the correct form or online will be returned to the Exhibitor and, unless all requirements are complied with and the forms returned to the office by 5.00pm on the Application to Enter closing date, as shown in the Schedule, they will not be considered.

All bottles must bear the labels supplied by the RNA. Wines entered in classes must also carry the exhibitor's commercial label and be currently available for retail sale.

PRIVACY STATEMENT

You can be assured that the privacy of your personal information is of the utmost importance to us. The information provided by you in any application for membership or application to enter is used by the Royal National Agricultural and Industrial Association of Queensland (RNA) to offer member services or to organise and conduct competitions at the Royal Queensland Show. By applying for membership or entering such competitions you consent to provide such details as your name, address, phone, email and exhibit details. Competition information may be made available to the media, event sponsors and included in RNA publications.

Your information will not be disclosed without your consent for any other purpose unless required by the law. You may request access to your information and request that our records of that information be corrected by contacting our Privacy Officer (07) 3253 3900 or by writing to the RNA, Locked Bag 1010, ALBION QLD 4010.

Please refer to the by-laws available on the RNA Corporate website for further details <http://www.rna.org.au/about-us/by-laws-and-rules.aspx>

GOODS AND SERVICES TAX

The RNA's ABN is 41 417 513 726

ENTRY FORMS

Exhibitors **must complete** "STATEMENT BY EXHIBITOR" section on the front page of the Entry Form advising their taxation status.

ENTRY FEES

There will be no refund of entry fees for entries withdrawn, non-arrivals or not presented. The RNA is required to pay GST on all entry fees received.

All entry fees stated in the schedule **include GST**.

All Exhibitors must pay the GST inclusive entry fees whether they are registered for GST purposes or not registered. Exhibitors who are registered for GST purposes may be able to claim a credit for GST paid. We recommend you check with your Financial Advisor or the Australian Taxation Office. To assist with any claim for credit we will forward all Exhibitors a **Tax Invoice/Receipt** for the total entry fees received including GST.

SPONSORSHIP

The Association is required to pay GST on sponsorship monies received. Sponsorship monies stated in the front of the schedule **include GST** paid.

Sponsors who are registered for GST purposes may be able to claim a credit for GST paid. We recommend Sponsors check with their Financial Advisor or the Australian Taxation Office. We will issue a Tax Invoice to all Sponsors. **Sponsorships may be subject to change.**

DISCIPLINARY COMMITTEE

132. It there is any inconsistency between By-laws 133 - 153 and any other By-laws of the Association, By-laws 133 - 153 will prevail.

(Copies of the Rules and By-Laws may be obtained upon application to the Competitions Department.)

Functions of the Disciplinary Committee

133. The functions of the Disciplinary Committee shall be to hear and determine all complaints, allegations and other matters relating to:

- Prohibited substances, as defined in these By-laws or Sectional Regulations.
- Any alleged breach of the Rules, By-Laws and Regulations of the Association by an exhibitor and relating to an exhibit or to a competition, except if the alleged breach is of a kind that the Chairman of a Sectional Committee considers is of a less serious nature and should properly be dealt with by the Sectional Committee, and
- Any other alleged breach of the Rules, By-Laws and Regulations of the Association that may be referred to Disciplinary Committee pursuant to By-Law 137 (a).

SPECIAL REGULATIONS

- Entries for 2017 can be made either online or on official entry forms.**
- All Classes are open for competition to wine growers and wine and spirit merchants. The quantity in stock bulk or bottled must be as specified as outlined in How to Enter.
- A wine and spirit merchant shall mean any person, association or company buying wine and brandy.
- A wine grower shall mean any wine grower owning or occupying a vineyard and manufacturing wine from grapes grown in such vineyard, or from grapes purchased for the purposes of wine-making.
- As a condition of entry all Gold Medal winning exhibitors will be contacted during the judging week and must supply at the exhibitors expense, a further 1 dozen (12) bottles of the winning wine for use in the post competition tastings and RNA events. Contact will be made daily during judging.
- All Trophy winning exhibitors will be contacted once judging is complete to enable them or a representative to attend the award announcements. If required they must supply at wholesale cost cases of the winning entry for consumption at the 2017 Wine Awards Presentation and post event tastings. Emails and/or calls will be made on Thursday 29th June 2017 and Friday 30th June 2017.

BRAND NAME - Brand names should not mislead as to the origin, age or identity of the wine.

VOLUME - Mandatory. Must be 3.33ml in height. May be presented on the front or back label.

DESIGNATION - Mandatory. Must convey the true nature of the food, for example the word "wine" or the variety.

COUNTRY OF ORIGIN - Mandatory. Wording is not defined, for example, "Wine of Australia" or "Product of Australia".

ALCOHOL CONTENT - Mandatory. Wording is not defined. Tolerances vary between products.

ALLERGENS - Mandatory. Sulphites in concentrations above 10ppm and processing aids including milk and egg must be declared.

NAME AND ADDRESS - Mandatory. The name and street address of responsible entity - must not be postal address only.

LOT NUMBER

STANDARD DRINKS - Mandatory. Labels must declare the number of standard drinks it contains. "Contains approx x.x standard drinks" or logo acceptable.

750ml

WINE OF AUSTRALIA

13.5% ALC/VOL

CONTAINS SULPHITES

PRODUCED WITH MILK PRODUCTS

PRODUCED BY BEYOND WINES, 23 THE ROAD, ADELAIDE, SA 5005

Standard Drinks 8.3

Beyond Boundaries

2008

McLaren Vale

Cabernet Sauvignon

VINTAGE - The harvest year. Vintage claims are optional but must be 95% if claimed.

REGION (GI) - GI claims are optional but must be 95% if claimed. Multiple GI claims are acceptable but must be 95% and listed in descending order.

VARIETY - Variety claims are optional but must be 85% if claimed. Multiple variety claims are acceptable but varieties must be listed in descending order.

7. All entries must comply with the Australian Label Integrity Program Regulations. Please visit www.wineaustralia.com for further information.
8. Awards shall be made by the Judges on the following scale of points:

Gold Medal	95 points – 100 points
Silver Medal	90 points - 94 points
Bronze Medal	85 points - 89 points
9. No person will be allowed to inspect an "Application to Enter" Form after receipt by the Competitions Department, until the Judges awards have been made public.
10. After the close of entries, no person will be permitted access to the exhibits, except the Judges, Council Stewards, and Staff, until the awards have been made.
11. In all the specified grape varietal classes, the wine must contain at least 85% of the named variety. Varietal breakdown must be specified on the Application to Enter form.
12. Wine exhibits will not be permitted to leave the Wine Pavilion without the permission of the Competitions Department.
13. Exhibits are to bear RNA provided labels and must show:
 - a. The year of the competition
 - b. The number of the Class
 - c. The proposed or actual Commercially Released Name of Product
 - d. The year of vintage
 - e. The variety or predominant variety of grape with percentages
 - f. Geographical Indicator (if applicable)

After the closing date of entries, e-labels will be emailed to Exhibitors. It is the responsibility of the Exhibitors to ensure that before despatch of samples to the RNA, the labels are attached to each bottle.

ALL BOTTLES MUST BEAR THE LABELS SUPPLIED BY THE RNA. WINES ENTERED MUST ALSO CARRY THE EXHIBITOR'S COMMERCIAL LABEL, COMPLY WITH THE AUSTRALIAN LABEL INTEGRITY PROGRAM (LIP) REGULATIONS AND BE CURRENTLY AVAILABLE OR INTENDED FOR RETAIL SALE.

14. As class numbers change each year, it is the responsibility of the Exhibitor to ensure that samples are in accordance with the requirements of the class for which they are entered.
15. Exhibits to be delivered between Monday 12 June 2017 to Friday 16 June 2017 only to:

2017 Royal Queensland Wine Show
Brisbane Showgrounds
Lower Exhibition Building
Access off Carriage Street
Bowen Hills QLD 4006
16. Delivery of exhibits to be in cases/boxes with Exhibitor details listing:
 - a. 2017 Royal Queensland Wine Show
 - b. Exhibitor Name
 - c. Exhibitor Contact Phone
 - d. Number of cartons/cases/boxes e.g. 1 of 3
17. In all classes the wine in stock as stated on the "Application to Enter" Form may be inspected and checked by a representative of the Association or its nominee. Each Exhibitor must supply the Association with a sealed envelope containing the record of any sale made subsequent to their entries being lodged provided such sale has reduced the stipulated quantity below the minimum.
18. Immediately after the closing date of entries a draw may be made for the selection of three Exhibitors from whose entries a further draw will be made to enable one sample to be selected from each Exhibitor. An official of the Association may make an inspection of the quantity of such wine in accordance with the Application to Enter form and his report will be later considered by the Committee.
19. All exhibits to become the property of the Association.
20. Exhibits must represent stock as set out on the "Application to Enter" Form and be the bona fide property of the Exhibitor at the time of

entry.

21. All exhibits must be solely the produce of Australian grapes and conform to the respective Acts of the States and the Commonwealth which governs the production of Australian wine and Australian brandy; those to include the Customs and Excise Act and Regulations; the Distillation Act and Regulations, Health Act and Regulations, and any other similar Acts.
22. The Association reserves the right to have any exhibit inspected and/or analysed by one or more persons appointed for that purpose. Selected Gold and Trophy winning wines may be checked for entry volume, tasted and evaluated alongside entry samples.
23. Each Exhibitor shall keep a complete record of all sales made from the quantity of the stock on hand as stated in the Application for Entry of each of the Exhibitor's entries between the date of entry and the commencing day of judging which shall be made available for inspection by the RNA or by its nominee at any time if the RNA shall so determine.
24. No entry will be received from any person or persons disqualified by this or any other similar Association 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 to the Association.
25. All persons exhibiting shall accept the decision of the judges appointed by the Association as to the merits of their exhibits.
26. If the outright winner of any trophy cannot be determined at the expiration of the period the trophy was in competition the winner shall be decided on points gained and in the event of the winner not being able to be determined in this manner, the matter will be referred to the Wine & Brandy Committee. All quantity litres listed are for production volumes not stock on hand.
30. To be considered eligible for the minimum requirements for the Trophy specifically nominated for Queensland produced wine, exhibitors must indicate that their entry is a Queensland wine in the applicable column on the entry form.
31. Trophies will only be awarded to entries that have won Gold Medals during the current Show except where indicated.
32. The Exhibitor irrevocably consents to the RNA publishing or reproducing in any manner whatsoever any particulars or information in relation to their exhibits; the publication or reproduction may be in a printed form or visual image through electronic means and/or on the internet.
33. Exhibitors are required to adhere to the Winemakers' Federation of Australia Code of Practice for the Display of Awards.
34. Any reference to a medal and/or award win at the Royal Queensland Wine Show must use the full and correct Show name, the Royal Queensland Wine Show as stated in the medal usage guidelines a document provided by the RNA. Any Exhibitor making improper use of Awards won in the Royal Queensland Wine Show for advertising purposes shall be subject to disqualification from further Shows conducted by the RNA.
35. An Exhibitor who in the opinion of the RNA breaches any of these Regulations may be disqualified by the RNA from exhibiting at any of its future Shows as the RNA in its absolute discretion may determine.

INSTRUCTIONS TO JUDGES

1. Judging of all wine exhibits to be marked on a scale of 100 points per Judge as follows:

Gold Medal	95 points – 100 points
Silver Medal	90 points - 94 points
Bronze Medal	85 points - 89 points
2. Every wine in a class must be pointed. Points will be awarded on condition and colour; bouquet and flavour.
3. The Judges, including the Chief Judge, shall have power to disqualify or dismiss as not being eligible for judging, any exhibit which, in their opinion, does not comply with the regulations in every respect, and such disqualification or dismissal shall be accepted as final. The

Judges, including the Chief Judge, shall have power to call in one or more persons, not being Exhibitors, for consultative or advisory purposes.

4. In the event of there being no competition in a class, the Judges may award a prize or not, as they think fit. Prizes may be withheld in any class where exhibits are considered unworthy.
5. Where, in the opinion of the Judges including the Chief Judge, a wine is not in accordance with the conditions, they shall before making the award in the class, refer the matter to the Honorary Council Steward for inquiry.
6. Fortified and Brandy to be judged in Riedel Glassware
7. Sparkling wines will be judged and poured at 12°C.

HONOUR LIST

For the Grand Champion Wine of Show selected from all Trophy winning wines, excluding fortifieds and brandies.

The Royal Queensland Wine Show congratulates previous winners.

WINNERS OF THE COURIER MAIL GRAND CHAMPION WINE OF SHOW

2016	Grand Vintage Sparkling 2007 House of Arras
2015	Winemaker's Reserve Chardonnay 2014 First Creek Wines
2014	Piccadilly Reserve Chardonnay 2012 Wolf Blass Wines
2013	D Block Reserve Cabernet Sauvignon 2010 Shingleback
2012	Annie's Lane Cooper Trail Shiraz 2010 Annie's Lane At Quelltaler,
2011	Seppelt Drumboy Riesling 2005 Treasury Wine Estate
2010	Leo Buring Leonay Maturation Release Riesling 2005 Foster's Group Ltd
2009	Mount Pleasant Lovedale 2003 McWilliams Wines
2008	Saltram No.1 Shiraz 2006 Foster's Group Ltd
2007	Oakridge Chardonnay 2006 Oakridge Vineyards
2006	Majella Cabernet 2004 Majella Wines
2005	Coldstream Hills Reserve Chardonnay 2003 Coldstream Australia

ROYAL QUEENSLAND WINE SHOW

SPARKLING WINES

Exhibitors who compete in classes 1 to 9 may be eligible to compete towards the Best Sparkling of Show Trophy award.

- Class 1 Semi-sparkling, Sparkling, Charmat & Carbonated - Moscato**
Open to all vintages and non vintage - Muscat Varieties
- Class 2 Semi-sparkling, Sparkling, Charmat & Carbonated - Non Muscat Varieties**
Open to all vintages and non vintage - Non Muscat Varieties
- Class 3 Sparkling White - any variety any blend, no yeast age requirements**
Open to all vintages and non vintage sparkling white wines
- Class 4 Sparkling White - bottle fermented 6 - 30 months yeast age**
Open to all vintages and non vintage sparkling white - bottle fermented wines, yeast age 6 - 30 months
- Class 5 Sparkling White - bottle fermented 30+ months yeast age**
Open to all vintages and non vintage sparkling white - bottle fermented wines, yeast age 30+ months
- Class 6 Sparkling White - traditional/classic methode 9 - 30 months yeast age**
Open to all vintages and non vintage sparkling white - traditional/classic methode, yeast age 9 - 30 months
- Class 7 Sparkling White - traditional/classic methode 30+ months yeast age**
Open to all vintages and non vintage sparkling white - traditional/classic methode, yeast age 30+ months
- Class 8 Sparkling Rosé**
Open to all vintages and non vintage sparkling rosé wines
- Class 9 Sparkling Red**
Open to all vintages and non vintage sparkling red wines

WHITE TABLE

Exhibitors who compete in the White Table category may be eligible to compete towards the following trophy awards in addition to the trophies listed within each class range.

- Best Single Vineyard White Wine of Show
- Best Young White Wine of Show (2017, 2016 & 2015 vintages)
- Best Mature White Wine of Show (2012 vintages & older - 5 years+)
- Best White Wine of Show

RIESLING

Exhibitors who compete in classes 10 to 12 may be eligible to compete towards the Best Riesling of Show Trophy award.

- Class 10 Riesling 2017**
- Class 11 Riesling 2016**
- Class 12 Riesling 2015 & Older**

SEMILLON

Exhibitors who compete in classes 13 to 15 may be eligible to compete towards the Best Semillon of Show Trophy award.

- Class 13 Semillon 2017**
- Class 14 Semillon 2016**
- Class 15 Semillon 2015 & Older**

CHARDONNAY

Exhibitors who compete in classes 16 to 18 may be eligible to compete towards the Best Chardonnay of Show Trophy award.

- Class 16 Chardonnay 2017**
- Class 17 Chardonnay 2016**
- Class 18 Chardonnay 2015 & Older**

SAUVIGNON BLANC

Exhibitors who compete in classes 19 and 20 may be eligible to compete towards the Best Sauvignon Blanc or Semillon & Sauvignon Blanc of Show Trophy award.

- Class 19 Sauvignon Blanc 2017**
- Class 20 Sauvignon Blanc 2016 & Older**

PINOT GRIS

Exhibitors who compete in classes 21 and 22 may be eligible to compete towards the Best Pinot Gris of Show Trophy award.

- Class 21 Pinot Gris 2017**
- Class 22 Pinot Gris 2016 & Older**

SINGLE WHITE VARIETIES

Open to all single white varieties that are not eligible for classes 10 to 22. Varietal percentage is to be stated at the time of entry.

Exhibitors who compete in classes 23 and 24 may be eligible to compete towards the Best Single White Variety of Show Trophy award.

- Class 23 Single White Varieties 2017**
- Class 24 Single White Varieties 2016 & Older**

SEMILLON & SAUVIGNON BLANC BLENDS

Varietal percentage is to be stated at the time of entry.

Exhibitors who compete in classes 25 and 26 may be eligible to compete towards the Best Sauvignon Blanc or Semillon & Sauvignon Blanc of Show Trophy award.

Class 25 Semillon & Sauvignon Blanc Blends 2017

Class 26 Semillon & Sauvignon Blanc Blends 2016 & Older

WHITE BLENDS

Open to all white blend varieties that are not eligible for classes 23 to 26. Blend percentage is to be stated at the time of entry.

Exhibitors who compete in classes 27 to 28 may be eligible to compete towards the Best White Blend of Show Trophy award.

Class 27 White Blends 2017

Class 28 White Blends 2016 & Older

SWEET WHITE

Exhibitors who compete in classes 29 and 30 may be eligible to compete towards the Best Sweet White of Show Trophy award.

Class 29 Sweet White Non Bortrytis 2017 & Older
Name and percentages of varieties to be shown on label.

Class 30 Sweet White Bortrytis 2017 & Older
Name and percentages of varieties to be shown on label.

ROSÉ

Exhibitors who compete in class 31 may be eligible to compete towards the Best Rosé of Show Trophy award.

Class 31 Rosé – Any Vintage

RED TABLE

Exhibitors who compete in the Red Table category may be eligible to compete towards the following trophy awards in addition to the trophies listed within each class range.

- Best Single Vineyard Red Wine of Show
- Best Young Red Wine of Show (2017, 2016 & 2015 vintages)
- Best Mature Red Wine of Show (2012 vintages & older - 5 years+)
- Best Red Wine of Show

CURRENT VINTAGE RED

Open to any variety, blend or style that has been early bottled for immediate consumption that is not eligible for class 33 to 59. May include white grapes in the blend. Varietal percentage is to be stated at the time of entry.

Exhibitors that compete in this class may be eligible to compete towards the Best Single Vineyard Red of Show and The Stodart Trophy Best Young Red of Show.

Class 32 Current drinking, light dry red 2017

PINOT NOIR

Exhibitors who compete in classes 33 to 35 may be eligible to compete towards the Best Pinot Noir of Show Trophy award.

Class 33 Pinot Noir 2016

Class 34 Pinot Noir 2015

Class 35 Pinot Noir 2014 & Older

SHIRAZ

Exhibitors who compete in classes 36 to 38 may be eligible to compete towards the Best Shiraz of Show Trophy award.

Please note Shiraz blends should be entered into their appropriate classes (Shiraz/Cabernet Blends Classes 54 to 56 or Grenache, Red Rhone Varieties or Blends Classes 48 to 50).

Class 36 Shiraz 2016

Class 37 Shiraz 2015

Class 38 Shiraz 2014 & Older

CABERNET SAUVIGNON

Exhibitors who compete in classes 39 to 41 may be eligible to compete towards the Alan Cook MBE Trophy Best Merlot, Cabernet Sauvignon or Cabernets Blends of show award.

Please note entries with blends listed on the commercial label should be entered into the Shiraz/Cabernet (Classes 54 to 56) or Cabernets Blends (Classes 51 to 53).

Class 39 Cabernet Sauvignon 2016

Class 40 Cabernet Sauvignon 2015

Class 41 Cabernet Sauvignon 2014 & Older

MERLOT

Exhibitors who compete in classes 42 to 44 may be eligible to compete towards the Alan Cook MBE Trophy Best Merlot, Cabernet Sauvignon or Cabernets Blends of show award.

Class 42 Merlot 2016

Class 43 Merlot 2015

Class 44 Merlot 2014 & Older

SINGLE RED VARIETIES

Open to all red varieties that are not eligible for classes 33 to 44 or Rhone varieties. Varietal percentage to be stated on the entry form.

Exhibitors who compete in classes 45 to 47 may be eligible to compete towards the Best Single Red Varietal of Show Trophy award.

Class 45 Single Red Varieties 2016

Class 46 Single Red Varieties 2015

Class 47 Single Red Varieties 2014 & Older

GRENACHE, RED RHONE VARIETIES OR BLENDS

Open to all red varieties not eligible for classes 45 to 47 or Rhone varieties. Varietal percentage to be stated on the entry form. Wines commercially labelled and sold as shiraz/syrah should not be entered in this class. Traditional white varieties may be included.

Exhibitors who compete in classes 48 to 50 may be eligible to compete towards the Best Grenache, Red Rhone or Blends of Show Trophy award.

Class 48 Grenache, Red Rhone Varietal or Blends 2016

Class 49 Grenache, Red Rhone Varietal or Blends 2015

Class 50 Grenache, Red Rhone Varietal or Blends 2014 & Older

CABERNETS BLENDS

Open to wines made from blends with Cabernet Sauvignon, Merlot, Cabernet Franc, Malbec, Petit Verdot and not eligible to compete in classes 48 to 50. Varietal percentage to be stated on the entry form.

Exhibitors who compete in classes 51 to 53 may be eligible to compete towards the Alan Cook MBE Trophy Best Merlot, Cabernet Sauvignon or Cabernets Blends of show award.

Class 51 Cabernets Blends 2016

Class 52 Cabernets Blends 2015

Class 53 Cabernets Blends 2014 & Older

SHIRAZ/CABERNET BLENDS

Varietal percentage to be stated on the entry form.

Exhibitors who compete in classes 54 to 56 may be eligible to compete towards the Best Shiraz/Cabernet Blend of Show Trophy award.

Class 54 Shiraz/Cabernet Sauvignon Blends 2016

Class 55 Shiraz/Cabernet Sauvignon Blends 2015

Class 56 Shiraz/Cabernet Sauvignon Blends 2014 & Older

RED BLENDS

Open to exhibits other than those eligible for classes 48 to 56. Varietal percentage to be stated on the entry form.

Exhibitors who compete in classes 57 to 59 may be eligible to compete towards the Best Red Blend of Show Trophy award.

Class 57 Red Blends 2016

Class 58 Red Blends 2015

Class 59 Red Blends 2014 & Older

FORTIFIED WINES

Fortified wine volume requirements are listed on page 5 under the How to Enter heading, points 7 to 10.

Exhibitors who compete in the Fortified Wines category may be eligible to compete towards the Best Fortified of Show trophy awards:

Class 60 Apera (dry, med dry, med sweet, sweet, cream)
Exhibitors to state style on entry form.

Class 61 Sweet Fortified White non-muscadelle > 4.0 Be

Class 62 Vintage Fortified Red > 5.0 Be

Class 63 Fortified Wines - Innovative and Alternative

Class 64 Tawny - Australian, Classic, Grand & Rare

Class 65 Topaque - Australian, Classic, Grand & Rare

Class 66 Muscat - Australian, Classic, Grand & Rare

TROPHY AWARDS

THE MALDWYN AND IAN DAVIES BEST SPARKLING OF SHOW

For the Best Sparkling selected from classes 1 to 9
Trophy sponsored by The Davies Family

BEST RIESLING OF SHOW

For the Best Riesling selected from classes 10 to 12.

BEST SEMILLON OF SHOW

For the Best Semillon selected from classes 13 to 15

BEST SAUVIGNON BLANC OR SEMILLON & SAUVIGNON BLANC BLEND OF SHOW

For the Best Sauvignon Blanc or Semillon and Sauvignon Blanc Blend selected from classes 19, 20, 25 and 26

THE AO FLEMING BEST CHARDONNAY OF SHOW

For the Best Chardonnay selected from classes 16 to 18
Medallion and Perpetual Trophy sponsored by Mr Andrew Fleming

BEST PINOT GRIS OF SHOW

For the Best Pinot Gris selected from classes 21 and 22

BEST SINGLE WHITE VARIETAL OF SHOW

For the Best Single White Varietal selected from classes 23 and 24

BEST WHITE BLEND OF SHOW

For the Best White Blend selected from classes 27 and 28

BEST SWEET WHITE OF SHOW

For the Best Sweet White selected from classes 29 and 30

BEST YOUNG WHITE OF SHOW

For the Best Young White selected from White Table classes vintages 2015, 2016 and 2017

BEST MATURE WHITE OF SHOW

For the Best Mature White selected from White Table classes vintages 2012 and older

BEST SINGLE VINEYARD WHITE OF SHOW

For the Best Single Vineyard White selected from classes 10 to 28. Entrants to nominate Single Vineyard upon entry to be valid.

RNA BEST WHITE OF SHOW

For the Best White Wine selected from classes 10 to 28.
Trophy sponsored by The RNA

BEST ROSE OF SHOW

For the Best Rose selected from class 31

BEST PINOT NOIR OF SHOW

For the Best Pinot Noir selected from classes 33 to 35

BEST GRENACHE, RED RHONE VARIETAL OR BLENDS RED OF SHOW

For the Best Grenache & Rhone Style Red selected from classes 48 to 50

THE ALAN COOK MBE TROPHY BEST MERLOT, CABERNET SAUVIGNON OR CABERNETS BLENDS OF SHOW

For the Best Merlot, Cabernet Sauvignon or Cabernet Blends selected from classes 39, 40, 41, 42, 43, 44, 51, 52 and 53
Trophy sponsored by Liquor Merchants of Australia Ltd

THE WINE GUILD OF AUSTRALIA INC (QUEENSLAND) BEST SHIRAZ/CABERNET BLEND OF SHOW

For the Best Cabernet/Shiraz Blend selected from classes 54 to 56
Trophy sponsored by Wine Guild of Australia Inc (Queensland)

BEST SINGLE RED VARIETAL OF SHOW

For the Best Single Red Varietal selected from classes 45 to 47

BEST SHIRAZ OF SHOW

For the Best Shiraz selected from classes 36 to 38

BEST RED BLEND OF SHOW

For the Best Red Blend selected from classes 57 to 59

BEST MATURE RED OF SHOW

For the Best Mature Red selected from vintages 2012 and older in classes 35,38,41,44,47,50,53,56 and 59

BEST SINGLE VINEYARD RED OF SHOW

For the Best Single Vineyard Red selected from classes 32 to 59. Entrants to nominate Single Vineyard upon entry to be valid.

RNA BEST RED OF SHOW

For the Best Red Wine selected from classes 32 to 59
Trophy sponsored by The RNA

BEST FORTIFIED OF SHOW

For the Best Fortified selected from classes 60 to 66

THE COURIER-MAIL BEST QUEENSLAND WINE OF SHOW

For the best Queensland wine made and produced in Queensland by a Queensland winery to be judged by interstate judges only.

Trophy sponsored by Queensland Newspapers

MOST SUCCESSFUL QUEENSLAND EXHIBITOR OF SHOW

For the Most Successful Queensland Exhibitor gaining the greatest number of points. Best average point score per exhibitor based on medals awarded only.

THE DAN O'CONNOR TROPHY MOST SUCCESSFUL EXHIBITOR OF SHOW

Awarded to the Most Successful Exhibitor securing the highest number of points in Wine and Brandy Classes.

Perpetual Trophy sponsored by Councillor Dan O'Connor

THE STODART TROPHY BEST YOUNG RED OF SHOW

For the best gold medal winning young red. Eligible vintages 2017, 2016 and 2015. Classes 32, 33, 34, 36, 37, 39, 40, 42, 43,45,46,48,49,51,52,54,55,57 and 58.

Perpetual Trophy sponsored by The Stodart Family

GRAND CHAMPION WINE OF SHOW TROPHY

For the Grand Champion Wine of Show selected from all Sparkling and Table trophy winning wines.