

**36th Annual Wine Show**  
**Entry Catalogue**



**Entries Close - Friday, 2nd September, 2016**

**Enter online [www.inlandwine.com](http://www.inlandwine.com)**

Entries will also be accepted by fax, post or email.

**ALL WINES MUST BE RECEIVED BY  
FRIDAY, 16th SEPTEMBER, 2016**

**Judging**  
**October 1st to 3rd 2016**  
**Chief Judge - David Morris**

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THE NATIONAL  
MOSCATO  
CHALLENGE  
[www.nationalmoscatochallenge.com](http://www.nationalmoscatochallenge.com)

**All enquiries to:-  
Secretary & Entry Co-ordinator  
Margaret Lucardie**

Australian Inland Wine Show

P.O. Box 268, Swan Hill 3585 Victoria

Ph: (03) 5033 1726 Fax: (03) 5032 2706

Email: [entries@inlandwine.com](mailto:entries@inlandwine.com) or [secretary@inlandwine.com](mailto:secretary@inlandwine.com)

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**President  
Peter Holt**

Mobile: 0428 549 003

email: [president@inlandwine.com](mailto:president@inlandwine.com)

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**Deliver wines by 16th September to:-  
Murray River Motel**

481 Campbell Street, Swan Hill 3585 Victoria

Ph: (03) 5032 2217 - Fax: (03) 5032 2257

## 2016 Judging Line Up

**Chief Judge**

David Morris (Pernod Ricard/Morris Wines)

**Senior Judges**

Andrew Santarossa (Fratelli Wine Company), Hamish Seabrook (Seabrook Wines),

Brendan Heath (Cofield Wines), Tim Gneil (Tarac Technologies),

Shavaughn Wells (Saltram Wines, Nuriootpa), Jen Pfeiffer (Pfeiffer Wines).

**Associate Judges**

Jeremy Nascimben (Calabria Family Wines), David King (Andrew Peace Wines),

Matt De Sciascio (Santa & D'Sas), Michael Cope-Williams (Gapsted Wines).

To make up the numbers of Associate Judges, every year we invite two students of Oenology from Waite Campus, Adelaide University. This allows these students the opportunity to rub shoulders with experienced winemakers as well as giving them an invaluable insight into wine judging and its importance to the industry in general.

Judges and Associates may change by the date of Judging.

Please check our website for current details.

## The National Moscato Challenge

This year will see the third **National Moscato Challenge** being held concurrently with the 36th annual Australian Inland Wine Show.

Australia's inland regions lend themselves perfectly to growing some of what are arguably the best muscat style grapes, which is the base for Moscato wines.

Once again we give every **Moscato producer in Australia** an opportunity to showcase their wines for critical assessment and formal judging.

As in the past, the National Moscato Challenge is open to **all Australian producers** of this wine style. However wines must be made from 85% or more of recognised Muscat varieties, and must comply with the Australian Inland Wine Show Regulations **except for item 15** (please refer to this entry catalogue (page 4) or our web site [www.inlandwine.com/regulations/](http://www.inlandwine.com/regulations/)).

## The Chief Judge's Award

After its introduction last year, **The Chief Judge's Award** will once again be awarded by our eminently qualified Chief Judge David Morris.

As he said in 2014 ...

*... a wine chosen to receive the Chief Judge's Award could attract my attention for any number of reasons.*

*It may be a wine that just misses out on being awarded a significant trophy by the scoring of the judging panels'. In my opinion it may be a truly good wine with many great attributes and deserving of some further recognition.*

*Or it may be a known variety that has been very well made but not necessarily in the style normal for that variety. The wine may have been made with the intention to be outside the expected norms and has resulted in an exceptional variant.*

*Or it may simply be a wine that shows great innovation by the winemaker in its creation.*

And David is still excited about personally evaluating, recognising and encouraging winemakers and producers with this great award.

## Things to note!

- **New Trophy**  
Sparkling Wines in classes 4.1 & 4.2
- **New Moscato Trophies**  
Best Still Moscato & Best Sparkling

## 2016 AUSTRALIAN INLAND WINE SHOW REGULATIONS

- No wine is to be entered more than once in the show.
- There is no limit to the number of entries per class.
- The entry fee of **\$35.00** per entry is payable prior to the commencement of judging. The Australian Inland Wine Show committee reserves the right to remove entries from the show if the fees have not been paid by this date.
- Entry fees are non refundable.
- Each entry will consist of **four** 750ml bottles or **eight** 375ml bottles (Exhibitors please note Trophy and Gold medal award winners will be requested to supply additional bottles for the Swan Hill Food and Wine Festival held in March).
- The Chief Steward reserves the right to transfer entries between classes if he considers they are incorrectly entered in a class. The exhibitor will be advised accordingly if this happens.
- Upon receipt of entry forms and within seven days Australian Inland Wine Show labels will be forwarded to exhibitors for each wine entered. Labels must be checked and correctly attached to all entries before sending them to the address shown in the official entry catalogue. Please avoid obscuring your commercial label where possible.
- All labelled entries must be received no later than 16th September 2016 and all freight costs paid for by the exhibitor. A copy of the entry form must be included with the consignment and attached to the outside of the carton.
- The Australian Inland Wine Show reserves the right to audit any entry for non compliance with the Regulations applicable to the show. LIP's may be requested at random for any wine.
- All decisions of the Australian Inland Wine Show committee are final.
- All wines will be judged out of 60 points. Entries that are fully dressed and commercially available at the time of judging will be eligible for medals and trophies as follows:-

.....	Gold medal	55.5 to 60.0 points
.....	Silver medal	51.0 to 55.0 points
.....	Bronze medal	46.5 to 50.5 points

- Trophy and medal winners may be requested to provide additional bottles for our Public Presentation & Tasting Event.
  - Wines that are *not* fully dressed and not commercially available at the time of judging plus tank and barrel samples will be eligible for commendations only, as follows:-
- |       |                       |                     |
|-------|-----------------------|---------------------|
| ..... | Very highly commended | 55.5 to 60.0 points |
| ..... | Highly commended      | 51.0 to 55.0 points |
| ..... | Commended             | 46.5 to 50.5 points |
- For the purpose of determining the most successful exhibitor of the show only medal winning wines will be taken into consideration. Points will be given for each medal awarded and tallied to determine the winner. Points scored will be as follows:-
- |       |               |          |
|-------|---------------|----------|
| ..... | Gold medals   | 5 points |
| ..... | Silver medals | 3 points |
| ..... | Bronze medals | 1 point  |
- All wines entered in the 2016 Australian Inland Wine Show (with the exception of the entries in the National Moscato Challenge) must comply with Wine Australia LIP regulations regarding GI region and variety. 85% of grapes sourced for the wine entry must be from the GI regions included in the Australian Inland Wine Show (except for classes 7.4, 7.5, 7.6 and 7.7 which can be a minimum of 51% and are only eligible for the Best Large Volume Trophy and Chief Judge's Award). These regions are Murray Darling, Perricoota, Riverina, Riverland and Swan Hill. Details can be viewed on our website [www.inlandwine.com](http://www.inlandwine.com).
  - In addition to all other regulations, entries in class six (Organic wines) must be appropriately certifiable as organic or biodynamic by the relevant bodies governing this type of wine & food production. The Australian Inland Wine Show committee reserves the right to request certification to confirm eligibility.
  - All Exhibits shall conform to the respective Act of the States and Commonwealth of Australia which govern the production and sale of Australian Wine and Australian Brandy, i.e. the Customs and Excise Act and Regulations, the Spirit Act and Regulations, the Health Act and Regulations.
  - It is a prerequisite of entry that exhibitors also agree to comply with the WFA Code of Practice relating to the display of awards. Copies of the Code of Practice are available from the Australian Inland Wine Show secretary or can be viewed and downloaded at [www.wfa.org.au/PDF/Awards Code.pdf](http://www.wfa.org.au/PDF/Awards Code.pdf).

## 2016 NATIONAL MOSCATO CHALLENGE REGULATIONS - CLASS M

- The above Australian Inland Wine Show Regulations also apply to the National Moscato Challenge EXCEPT Regulation 15.
- Wines may be entered made with grapes sourced from ANY REGION within Australia.
- Wines must be in the Moscato style and contain not less than 85% of recognised muscat varieties.
- We may require up to three dozen bottles of the wine that wins the National Moscato Challenge for presentation at the Swan Hill Food and Wine Festival.

## Entry Checklist

Entry form returned by 2nd September

- \* Correct classes checked
- \* LIPs checked
- \* Payment method advised/ included

All labels received and checked against entry form

All entries correctly label and despatched

- \* 4 x 750ml bottles for each entry (or 8 x 375ml)
- \* Entries to arrive by 16th September
- \* Receiver and sender details clearly marked on consignment
- \* Details of consignment clearly shown on all boxes (i.e. 1 of 5, 2 of 5 etc.)
- \* A copy of entry form is included with entries

Entry fee is paid by September 30th (if not sent with entry)

Please note if payment hasn't been received prior to Judging, your entry will be withdrawn.



## Class One — Current Vintage Table Wines

### 1,000 litres minimum

- Entries in this class are eligible for trophies for Best Wine of Show, Best Dry Red, Best Dry White, Best Sweet Table Wine, Best Regional & Chief Judge's Award.
- There is no limit to the number of entries in any class. No wine is to be entered more than once in the show.
- Barrel and tank samples are welcome and will be awarded commendations but are ineligible for medals.

Class	Description
Class 1.0	Dry Red — Cabernet Sauvignon
Class 1.1	Dry Red — Shiraz
Class 1.2	Dry Red — Merlot
Class 1.3	Dry Red — Other varieties
Class 1.4	Dry Red — Blends
Class 1.5	Dry White — Chardonnay
Class 1.6	Dry White — Pinot Grigio/Gris
Class 1.7	Dry White — Sauvignon Blanc
Class 1.8	Dry White — Riesling
Class 1.9	Dry White — Other varieties
Class 1.10	Dry White — Blends
Class 1.11	Any Sweet White (excluding moscato style)

## Class Two — Dry Table Wines One Year Old (2015)

### 1,000 litres minimum

- Entries in this class are eligible for trophies for Best Wine of Show, Best Dry Red, Best Dry White, Best Regional & Chief Judge's Award.

Class	Description
Class 2.0	Dry Red — Cabernet Sauvignon
Class 2.1	Dry Red — Merlot
Class 2.2	Dry Red — Shiraz
Class 2.3	Dry Red — Durif
Class 2.4	Dry Red — Other varieties
Class 2.5	Dry Red — Blends
Class 2.6	Dry White — Chardonnay
Class 2.7	Dry White — Sauvignon Blanc
Class 2.8	Dry White — Pinot Grigio/Gris
Class 2.9	Dry White — Other varieties
Class 2.10	Dry White — Blends

**\* Remember - All entries four 750ml or eight 375ml bottles per entry.**

## Class Three — Two Years & Older (2014 or older)

### 1,000 litres minimum

- Entries eligible for trophies for Best Wine of Show, Best Dry Red, Best Dry White, Best Regional & Chief Judge's Award.

Class	Description
Class 3.0	Dry Red — Cabernet Sauvignon
Class 3.1	Dry Red — Durif
Class 3.2	Dry Red — Merlot
Class 3.3	Dry Red — Shiraz
Class 3.4	Dry Red — Other varieties
Class 3.5	Dry Red — Blends
Class 3.6	Dry White — All varieties and/or blends

## Class Four — Special Classes any vintage

### 1,000 litres minimum

- Entries eligible for trophies for Best Wine of Show, Best Sweet Table Wine, Best Regional & Chief Judge's Award with Classes 4.1 and 4.2 being eligible for Best Sparkling Wine.

Class	Description
Class 4.0	Rosé — Any vintage, style or variety
Class 4.1	Red sparkling — Any vintage, style or variety excluding Moscato
Class 4.2	White sparkling — Any vintage, style or variety excluding Moscato
Class 4.3	Late Harvest/Botrytis — Any vintage

## Class Five — Fortified Wines any Vintage

### 1,000 litres minimum

- Entries eligible for Best Wine of Show, Best Fortified — Chris Killeen, Best Regional & Chief Judge's Award.

Class	Description
Class 5.0	Fortified Muscat
Class 5.1	Aperative Style
Class 5.2	Fortified Tawny Style
Class 5.3	Vintage Fortified Red
Class 5.4	Sweet White (all others)

## Class Six — Open Class - Organic & Biodynamic any vintage

### 1,000 litres minimum

- Entries must comply with the relevant certification of the bodies governing these wines. Proof of conformity may be requested.
- Entries eligible for Best Wine of Show, Best Dry Red, Best Dry White, Best Regional, Best Sweet Table Wine, Best Organic/Bio Dynamic Wine & Chief Judge's Award.

Class	Description
Class 6.0	Red — Any vintage and variety
Class 6.1	White — Any vintage & variety

## Class Seven — Large Volume – Any Vintage

### 500,000 litres minimum

- Entries in this class are eligible for trophies for Best Wine of Show, Best Large Volume Wine, Best Dry Red, Best Dry White & Chief Judge's Award.

Class	Description
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Class 7.0	Red Varietal (85% minimum inland regional content)
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Class 7.1	Red Blends (85% minimum inland regional content)
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Class 7.2	White Varietal (85% minimum inland regional content)
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Class 7.3	White Blends (85% minimum inland regional content)
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- Entries in the following classes are only eligible for Best Large Volume & Chief Judge's Award.

Class 7.4	Red Varietal (51% minimum inland regional content)
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Class 7.5	Red Blends (51% minimum inland regional content)
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Class 7.6	White Varietal (51% minimum inland regional content)
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Class 7.7	White Blends (51% minimum inland regional content)
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## Class Eight — Amateur Winemakers

### No minimum (CLASS NOT COMMERCIALY AVAILABLE)

- Wines will be judged and pointed but ineligible for trophies or awards only a certificate.

Class	Description
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Class 8.0	Wine produced by entrant from fruit grown within the GI regions shown in Reg 14.
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# The National Moscato Challenge

## Class 'M' — Moscato Clas

### 1,000 litres minimum

- Entries in this class are eligible to win the National Moscato Challenge, Best Sparkling Moscato, Best Still Moscato and for those that comply with regulation 15 are eligible for Best Wine of Show, Best Sweet Table Wine, Best Regional & Chief Judge's Award.

Class	Description
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Class M.0	Moscato, Pink with greater than 4.0 g/L CO <sub>2</sub> (SPK), distinct muscat characters
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Class M.1	Moscato, White with greater than 4.0 g/L CO <sub>2</sub> (SPK), distinct muscat characters
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Class M.2	Moscato, Pink less than 4.0 g/L, CO <sub>2</sub> distinct muscat characters
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Class M.3	Moscato, White less than 4.0 g/L, CO <sub>2</sub> distinct muscat characters
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**\* Remember - All entries four 750ml or eight 375ml bottles per entry.**

## Australian Inland Wine Show TROPHIES

- Best Wine of the Show
- Best Dry Red of Show
- Best Dry White of Show
- Best Fortified Wine of Show – Chris Killeen Memorial Trophy
- Best Sweet Table Wine of Show
- Best Large Volume Wine
- Best Organic/Bio Dynamic Wine
- Best Sparkling Wine\*
- Chief Judges Award
- Most Successful Exhibitor

### Regional Awards

- Best regional wine – Murray Darling GI
- Best regional wine – Perricoota GI
- Best regional wine – Riverina GI
- Best regional wine – Riverland GI
- Best regional wine – Swan Hill GI – Jack Bail Memorial Perpetual Trophy

### Other Awards

- Best Wine of Class Certificate – Amateur Class 8

## National Moscato Challenge TROPHIES

- **National Moscato Challenge**
- Best Still Moscato\*
- Best Sparkling Moscato\*

\* New trophies introduced 2016

# A brief history of the Australian Inland Wine Show

The Wine Show was the original idea of Stan Lewin, who was chief steward of the Swan Hill Agricultural Show Society at the time. It was intended to create another format for the Agricultural Show, presenting local produce.

Stan, a school teacher, Kevin Magee, a dry land farmer and Les Oxley who was Swan Hill Shire engineer, got together to produce the first wine show in 1978.

Some local enthusiasts had contacts with winery operators, so eventually six wineries entered their wines into the first Swan Hill Wine Show. These were Mildara, Bests, Bullers, Brown Brothers, Fairfield (Woorinen), and Bennanee of Irymple. After that, support came from other wineries such as Viv Thompson from Great Western, Bruce Chambers from Rosewood and Renmano from Berri, Renmark.

Viv Thompson suggested that to attract top entries, top judges were needed, so Bill Chambers was invited to judge at the first show.

Accreditation of winning wineries took approximately 10 years of sending names of judges and booklets with results of wine entries. As there was no criteria, it was difficult to know what was required. Accredited meant that prior to 2007 any medals won by wineries qualified them to enter into the Canberra National Wine Show.

Since that time many regional wine shows have lost accreditation from the National Wine shows.

The Swan Hill Agricultural and Pastoral Society supported the wine show until 1995 when the running of it was taken over by the Swan Hill Wine Region Grape Growers' Association, chaired by Colin Free.

The Wine Show became an autonomous body in 2004 and to this day still has involvement from wine grape growers, winemakers, wine retailers, wine merchants and of course wine enthusiasts.

In 2014 the Australian Inland Wine Show introduced the **National Moscato Challenge**, a stand alone trophy designed to showcase this emerging style of wine and opened it up to any producer Australia wide.