

34th Annual Wine Show
Entry Catalogue



Entries Close - Monday, 1st September, 2014

**To enter online contact entries@inlandwine.com
or visit our website www.inlandwine.com/asp/login.asp**

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

**ALL WINES MUST BE RECEIVED BY
MONDAY, 22nd SEPTEMBER, 2014**

Judging
October 4th to 6th 2014
Chief Judge - David Morris

INTRODUCING
THE NATIONAL
MOSCATO
CHALLENGE
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 or secretary@inlandwine.com

**President
Peter Holt**

Mobile: 0428 549 003

email: president@inlandwine.com

**Deliver wines by 22nd September to:-
Murray River Motel**

481 Campbell Street, Swan Hill 3585 Victoria

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

2014 Judging Line Up

Chief Judge

David Morris (Pernod Ricard/Morris Wines - Rutherglen)

Senior Judges

Sally Carusi (Warburn - Riverina), Stuart Kilmister (TWE Global - Karadoc),
Hamish Seabrook (Kirrihill - Clare Valley), Tony Hooper (Pernod Ricard - Rowland Flat),
Paul Kernich, (Angoves - Riverland).

One other senior judge was yet to confirm their availability (at the time the catalogues were printed) but will be placed on the web site as soon as possible.

Associate Judges

Adrian Sparks (McWilliams, Hanwood), Mark Thwaites (TWE - Karadoc),
Trent Eacott (St. Annes - Pericoota), Tim Perrin (McWilliams - Hanwood),
Philip Sweeney and Andrew Kenny from Waite Campus, Adelaide.

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 wine makers as well as affording them an insight into wine judging and the importance it holds for the industry in general.

The Chief Judge's Award

This year we have added to our already impressive mix of awards, **The Chief Judge's Award**. We'll let the Chief Judge use his own words to describe this trophy ...

... David Morris says that a wine he chooses to receive his Chief Judge's Award could attract his 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 his 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.

David is excited about personally evaluating and, where appropriate, recognising and encouraging winemakers and producers with this award.

The National Moscato Challenge

Everyone loves a challenge and so do we at the Australian Inland Wine Show. Our industry is reknown for meeting challenges head on and so we are introducing the **National Moscato Challenge** to be held concurrently with the annual AIWS.

We believe this wine to be an important up and coming player in the Australian domestic and export wine markets though often having to play second fiddle to the better known varieties. In addition, our warm climate regions lend themselves perfectly to growing arguably some of the best muscat style grapes in the whole of the country, which are the base varieties for Moscato style wines.

Therefore, we want to give every Moscato producer in Australia the opportunity to present their wines for critical assessment and formal judging and to recognise those wines and wineries who truly exemplify this style and bring forward the true wine characters so popular amongst a wide cross section of the public.

As such, the National Moscato Challenge is open to **all Australian producers** of this wine style. Wines should be in the Moscato style and apart from the usual AIWS Regulations (refer entry catalogue or web site) the other main requirement is that they be produced from a minimum of 85% recognised Muscat varieties.

We look forward to receiving your entries!

Additional Classes for Large Volume

Another move this year has seen an increase in Large Volume Classes to allow our bigger producers the ability to enter wines that contain only 51% regional content. Although these wines won't be eligible for trophies other than Best Large Volume Trophy and Chief Judge's Award, it's certainly a great way to have them assessed and pointed by our panel of skilled Senior Judges and to showcase more of the fruits of their labours.

Adding these extra classes of 7.4, 7.5, 7.6 and 7.7 will we hope bring a larger sampling of wines to exhibit at next years Swan Hill Food and Wine Festival with exposure to over 1700 people.

2014 AUSTRALIAN INLAND WINE SHOW REGULATIONS

1. No wine is to be entered more than once in the show.
2. There is no limit to the number of entries per class.
3. The entry fee of **\$35.00** per entry is payable prior to the commencement of judging on 4th October 2014. 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.
4. Entry fees are non refundable.
5. Each entry will consist of **four** 750ml bottles or **six** 375ml bottles.
6. 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.
7. 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.
8. All labelled entries must be received no later than 22nd September 2014 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.
9. 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.
10. All decisions of the Australian Inland Wine Show committee are final.
11. 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

12. Trophy and medal winners may be requested to provide additional bottles for our Public Presentation & Tasting Event.
13. 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
14. 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
15. All wines entered in the 2014 Australian Inland Wine Show 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.
16. 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.
17. 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.
18. 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.

2014 NATIONAL MOSCATO CHALLENGE REGULATIONS - CLASS M

1. The above Australian Inland Wine Show Regulations also apply to the National Moscato Challenge EXCEPT Regulation 15.
2. Wines may be entered made with grapes sourced from any region within Australia.
3. Wines must be in the Moscato style and contain not less than 85% of recognised muscat varieties.

Entry Checklist

Entry form returned by 1st 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 equivalent)
- * Entries to arrive by September 22nd
- * 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 October 3rd (if not sent with entry)

Class One – 1,000 litres minimum

CURRENT VINTAGE TABLE WINES (2014)

- 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 – 1,000 litres minimum

DRY TABLE WINES ONE YEAR OLD (2013)

- 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 six 375ml bottles per entry.**

Class Three – 1,000 litres minimum

TWO YEARS & OLDER

- 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 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 – 1,000 litres minimum

SPECIAL CLASSES ANY VINTAGE

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

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

Class Five – 1,000 litres minimum

CLASS – FORTIFIED WINES ANY VINTAGE

- 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 – 1,000 litres minimum

OPEN CLASS – ORGANIC and BIODYNAMIC WINES ANY VINTAGE

- 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 – 500,000 litres minimum

LARGE VOLUME CLASS – ANY VINTAGE

- 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
Class 7.0	Red Varietal (85% minimum inland regional content)
Class 7.1	Red Blends (85% minimum inland regional content)
Class 7.2	White Varietal (85% minimum inland regional content)
Class 7.3	White Blends (85% minimum inland regional content)

- 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)
Class 7.5	Red Blends (51% minimum inland regional content)
Class 7.6	White Varietal (51% minimum inland regional content)
Class 7.7	White Blends (51% minimum inland regional content)

Class Eight – No minimum

AMATEUR WINEMAKERS' (CLASS NOT COMMERCIALY AVAILABLE)

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

Class	Description
Class 8.0	Wine produced by entrant from fruit grown within the GI regions shown in Reg 14.

The National Moscato Challenge

Class 'M' – 1,000 litres minimum

MOSCATO CLASS

- Entries in this class are eligible to win the National Moscato Challenge 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
Class M.0	Moscato, Pink with greater than 4.0 g/L CO ₂ (SPK), distinct muscat characters
Class M.1	Moscato, White with greater than 4.0 g/L CO ₂ (SPK), distinct muscat characters
Class M.2	Moscato, Pink less than 4.0 g/L, CO ₂ distinct muscat characters
Class M.3	Moscato, White less than 4.0 g/L, CO ₂ distinct muscat characters

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

TROPHIES

• National Moscato Challenge

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

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

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.