

# **The 42nd The Australian Inland Wine Show**



Riverina • Pericoota • Swan Hill • Murray Darling • Riverland

## **2024 Entry Catalogue**

**Entries Close - Friday, 13 September, 2024**

**Enter online <https://www.inlandwine.com>**

Entries will also be accepted by email or post.

**ALL WINES MUST BE RECEIVED BY  
FRIDAY, 27 SEPTEMBER, 2024**

**Judging**

**11 and 12 October 2024**

**Chief Judge - Jen Pfeiffer**

## All enquiries to:-

Secretary & Entry Coordinator - Margaret Lucardie  
Australian Inland Wine Show  
P.O. Box 268, Swan Hill 3585 Victoria

Ph: (03) 5033 1726 - Email: [entries@inlandwine.com](mailto:entries@inlandwine.com) or [secretary@inlandwine.com](mailto:secretary@inlandwine.com)

## Deliver wines by 27th September to:-

Ridgee Digital

75 McCallum Street, Swan Hill 3585 Victoria - Ph: (03) 5032 9166

### President

Roger Day  
Mobile: 0407 370 348  
email: [president@inlandwine.com](mailto:president@inlandwine.com)

### Chief Steward

Bruce Whittaker  
Mobile: 0407 521 602  
email: [chief.steward@inlandwine.com](mailto:chief.steward@inlandwine.com)

## Judges

Updates on Judges can be found on our website at [inlandwine.com/judges](http://inlandwine.com/judges).

### 2024 Judging line up

#### Chief Judge

**Jen Pfeiffer** - Pfeiffer Wines

#### Senior Judges

**Jeremy Nascimben** - Mount Majura Vineyard, **Geoff Alexander** - Brown Family Wine Group,  
**Sally Carusi** - Casella Wines, **Amelia Anspach** - Angove Family Winemakers,  
**Steve Yang** - Trentham Estate, **Mark Hickin** - Wine by Sam P/L

#### Associate Judges :

**Joel Veenhuizen** - De Bortoli Wines, **Cameron Atkinson** - Andrew Peace Wines  
**Matt Santos** - Berton Vineyards, **Paul Jackson** - Loverman Wines  
**University of Adelaide** - Waite Campus Students

At the time of publication, Judges and some Associates had been approached and had agreed but we are still waiting on written confirmation. Please check our website for updated information regarding our Judging team.

### Judges and Associates of the 2023 Australian Inland Wine Show



## A brief history of the Australian Inland Wine Show

Stan Lewin, 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 Great Western, Rosewood and Renmano from Berri, Renmark.

It was 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 A&P 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 and of course wine enthusiasts.

## Swan Hill Food & Wine Festival



The 2024 Swan Hill Food and Wine Show was a big hit for those who attended, and we were there to promote your wines. Exposure to over 2000 people is a great way to get your wines out there, making it good sense to enter the Australian Inland Wine Show.

More information can be found on our website at : [inlandwine.com/swan-hill-food-wine-festival](http://inlandwine.com/swan-hill-food-wine-festival).

## 2024 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 \$40.00 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.
4. Entry fees are non refundable.
5. 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 a public tasting).
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 **27 September 2024** 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 100 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 . . . . .	95 to 100 points
Silver medal . . . . .	90 to 94 points
Bronze medal . . . . .	85 to 89 points
12. Gold Medal winning wines are only eligible for Trophies.
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. . . . .	95 to 100 points
Highly commended . . . . .	90 to 94 points
Commended . . . . .	85 to 89 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 2024 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 9.0 and 9.1 (see regulation 19 below) and classes 10.4, 10.5, 10.6 and 10.7 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 of these regions can be viewed on our website [inlandwine.com/regions](http://inlandwine.com/regions).
16. In addition to all other regulations, entries in class 8 (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/index.php/resources/industry-code-of-conduct](http://www.wfa.org.au/index.php/resources/industry-code-of-conduct).

### NON REGIONAL CLASS

19. Entries in the **NON REGIONAL** Class can be made from 100% grapes sourced outside of the regions of Murray Darling, Perricoota, Riverina, Riverland and Swan Hill **but must be made by a winery that is located within the GI's covered by the Show**. This Class is also **ineligible for trophies** but is eligible to be medalled and pointed and will also be eligible for a Best of Class Certificate. When entering you will need to make a declaration that the entry is made by a winery within one of the 5 regions, failure to do so may cause the entry to be disqualified.



## 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 (2023)

### 1,000 litres minimum

- Entries in this class are eligible for trophies for Best Wine of Show, Best Dry Red, Best Dry White, Best Durif, Best Shiraz, 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 - 4 x 750ml or 8 x 375ml bottles per entry.**

## Class Three — Two Years & Older (2022 or older)

### 1,000 litres minimum

- Entries eligible for trophies for Best Wine of Show, Best Dry Red, Best Dry White, Best Durif, Best Shiraz, 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 — Rosé 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.

Class	Description
Class 4.0	Rosé – Any vintage, style or variety

## Class Five — Special Classes Any Vintage

### 1,000 litres minimum

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

Class	Description
Class 5.0	Red Sparkling – Any vintage, style or variety excluding Moscato
Class 5.1	White Sparkling – Any vintage, style or variety excluding Moscato
Class 5.2	Late Harvest/Botrytis – Any vintage

## Class Six — Moscato Class

### 1,000 litres minimum

- Entries in this class are eligible to win the Best Moscato trophy and are eligible for Regional Trophy & Chief Judge's Award.

Class	Description
Class 6.0	Moscato, Pink with greater than 4.0 g/L CO2 (SPK), distinct muscat characters
Class 6.1	Moscato, White with greater than 4.0 g/L CO2 (SPK), distinct muscat characters
Class 6.2	Moscato, Pink less than 4.0 g/L, CO2 distinct muscat characters
Class 6.3	Moscato, White less than 4.0 g/L, CO2 distinct muscat characters

**\* Remember - 4 x 750ml or 8 x 375ml bottles per entry.**

## Class Seven — 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 7.0	Fortified Muscat
Class 7.1	Operative Style
Class 7.2	Fortified Tawny Style
Class 7.3	Vintage Fortified Red
Class 7.4	Sweet White (All Others)

## Class Eight — 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 8.0	Red – Any vintage and variety
Class 8.1	White – Any vintage and variety

## Class Nine — NON REGIONAL Class

### 1,000 litres minimum

- Entries must comply with Regulation 19. Proof of winery location may be requested.
- Entries are not eligible for any Trophy. They are however eligible for medals and a Best of Class Certificate.
- Entries can be produced from fruit sourced from any region within Australia, but must be produced by a winery that is located within one of the regions covered by the Australian Inland Wine Show. For example, the ABC Winery is located in the Swan Hill Region, and purchase fruit from a vineyard in the Barossa Valley. An entry in this Class is legal if made from grapes sourced from this Barossa Valley Vineyard.

Class	Description
Class 9.0	Red – Any vintage and variety
Class 9.1	White – Any vintage and variety

**\* Remember - 4 x 750ml or 8 x 375ml bottles per entry.**

## Class Ten — 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
Class 10.0	Red Varietal (85% minimum inland regional content)
Class 10.1	Red Blends (85% minimum inland regional content)
Class 10.2	White Varietal (85% minimum inland regional content)
Class 10.3	White Blends (85% minimum inland regional content)

• Entries in the following classes are only eligible for Best Large Volume & Chief Judge's Award.

Class 10.4	Red Varietal (51% minimum inland regional content)
Class 10.5	Red Blends (51% minimum inland regional content)
Class 10.6	White Varietal (51% minimum inland regional content)
Class 10.7	White Blends (51% minimum inland regional content)

## Class Eleven — Amateur Winemakers

### No minimum (CLASS NOT COMMERCIALY AVAILABLE)

- Wines will be judged and pointed but ineligible for trophies, awards or certificates.

Class	Description
Class 11.0	Wine produced by entrant from fruit grown within the GI regions shown in Reg 15.

## Entry Checklist

- Entry form returned by **13th September 2024**
- \* Correct classes checked
  - \* LIPs checked
  - \* Payment method advised/ included

- Entry despatched to Chief Steward c/o Ridge Digital, 75 McCallum Street Swan Hill Vic 3585

- Entry fee is paid by **27th September** (if not sent with entry)

- 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 **27th 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

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

**\* Remember - 4 x 750ml or 8 x 375ml bottles per entry.**

# TROPHIES of the Australian Inland Wine Show

- Best Wine of Show
- Best Dry Red of Show
- Best Dry White of Show
- Best Fortified Wine of Show (inc Chris Killeen Memorial Trophy)
- Best Sweet Table Wine of Show
- Best Shiraz
- Best Moscato
- Best Durif
- Best Rosé
- Best Organic/Bio Dynamic Wine
- Best Sparkling Wine
- Chief Judges Award
- Most Successful Exhibitor
- Best Large Volume Wine

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## ***Regional Trophy***

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- 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