

# **The 43rd The Australian Inland Wine Show**



Riverina • Pericoota • Swan Hill • Murray Darling • Riverland

## **2025 Entry Catalogue**

**Entries Close – Friday, 5th September, 2025**

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

Entries will also be accepted by email or post.

**ALL WINES MUST BE RECEIVED BY  
FRIDAY, 26th SEPTEMBER, 2025**

**Judging  
10th and 11th October 2025**

**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 26th 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).

### 2025 Judging line up

Chief Judge

Jen Pfeiffer - Pfeiffer Wines

Senior Judges

Sally Carusi - Casella, Geoff Alexander - Brown Brothers,

Hannah Medlock - DeBortoli Rutherglen, Jasmine Lawton - Berri Estate,

Mark Hickin - Wine X Sam, Courteney Wills - Zilzie

Associate Judges

At the time of publication, not all Associates had been secured. Please check our website for updated information regarding our Judging team.

## Judges and Associates of the 2024 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 2025 Swan Hill Food and Wine Show was a big hit for those who attended, and we were there to promote your wines. The organisers told us that it was the biggest one ever, which means exposure to over 2500 people, certainly a great way to get your wines out there and making it good sense to enter the Australian Inland Wine Show.

## 2025 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 **\$45.00** 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 the Swan Hill Food and Wine Festival in March). **Please note** that non commercial entrants to supply a minimum of 2 bottles per entry.
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 **26th September 2025** 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 2025 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 56 and 57 (see regulation 19 below) and classes 50, 51, 52 and 53 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 classes 44 and 45 (Organic and biodynamic 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).

### OPEN CLASS

20. Entries in the **OPEN CLASS (formerly 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.

If you need further Entry Forms, you can download a pdf from the website @ [www.inlandwine.com](http://www.inlandwine.com)

Authorised Person: . . . . .

## Regional Trophies (tick)

Please note: Credit Card payments are handled by Square and you will receive an invoice via email with a payment link. Please make sure your email address is correct.

## 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	Dry Red – Cabernet Sauvignon
Class 2	Dry Red – Shiraz
Class 3	Dry Red – Merlot
Class 4	Dry Red – Other varieties
Class 5	Dry Red – Blends
Class 6	Dry White – Chardonnay
Class 7	Dry White – Pinot Grigio/Gris
Class 8	Dry White – Sauvignon Blanc
Class 9	Dry White – Riesling
Class 10	Dry White – Other varieties
Class 11	Dry White – Blends
Class 12	Any Sweet White (excluding moscato style)

## Dry Table Wines One Year Old (2024)

### 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 13	Dry Red – Cabernet Sauvignon
Class 14	Dry Red – Merlot
Class 15	Dry Red – Shiraz
Class 16	Dry Red – Durif
Class 17	Dry Red – Other varieties
Class 18	Dry Red – Blends
Class 19	Dry White – Chardonnay
Class 20	Dry White – Sauvignon Blanc
Class 21	Dry White – Pinot Grigio/Gris
Class 22	Dry White – Other varieties
Class 23	Dry White – Blends

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

## Two Years & Older (2023 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 24	Dry Red – Cabernet Sauvignon
Class 25	Dry Red – Durif
Class 26	Dry Red – Merlot
Class 27	Dry Red – Shiraz
Class 28	Dry Red – Other varieties
Class 29	Dry Red – Blends
Class 30	Dry White – All varieties and/or blends

## 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 31	Rosé – Any vintage, style or variety

## 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 32 and 33 being eligible for Best Sparkling Wine.

Class	Description
Class 32	Red Sparkling – Any vintage, style or variety excluding Moscato
Class 33	White Sparkling – Any vintage, style or variety excluding Moscato
Class 34	Late Harvest/Botrytis – Any vintage

## Moscato Class

### 1,000 litres minimum

- Entries in this class are eligible for trophies for Best Moscato, Best Regional & Chief Judge's Award.

Class	Description
Class 35	Moscato, Pink with greater than 4.0 g/L CO2 (SPK), distinct muscat characters
Class 36	Moscato, White with greater than 4.0 g/L CO2 (SPK), distinct muscat characters
Class 37	Moscato, Pink less than 4.0 g/L, CO2 distinct muscat characters
Class 38	Moscato, White less than 4.0 g/L, CO2 distinct muscat characters

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

## Fortified Wines – Any Vintage

### 1,000 litres minimum

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

Class	Description
Class 39	Fortified Muscat
Class 40	Operative Style
Class 41	Fortified Tawny Style
Class 42	Vintage Fortified Red
Class 43	Sweet White (All Others)

## Organic & Biodynamic – Class 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 trophies for Best Wine of Show, Best Dry Red, Best Dry White, Best Sweet Table Wine, Best Organic/Bio Dynamic, Best Regional & Chief Judge's Award.

Class	Description
Class 44	Red – Any vintage and variety
Class 45	White – Any vintage and variety

## 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 46	Red Varietal (85% minimum inland regional content)
Class 47	Red Blends (85% minimum inland regional content)
Class 48	White Varietal (85% minimum inland regional content)
Class 49	White Blends (85% minimum inland regional content)
Entries in the following classes are only eligible for trophies for Best Large Volume & Chief Judge's Award.	
Class 50	Red Varietal (51% minimum inland regional content)
Class 51	Red Blends (51% minimum inland regional content)
Class 52	White Varietal (51% minimum inland regional content)
Class 53	White Blends (51% minimum inland regional content)

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

## NON Commercial Class

### No minimum

- Wines will be judged and pointed but ineligible for trophies, awards or certificates. This wine to be produced by entrant from fruit grown within the GI regions shown in Regulation 15.

Class	Description
Class 54	Red Any Vintage or Variety
Class 55	White Any Vintage or Variety

## OPEN 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.

Class	Description
Class 56	Red – Any vintage and variety
Class 57	White – Any vintage and variety

## Entry Checklist

- ☐ Entry form returned by **5th September 2025**
- \* 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 **26th 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 despatched to Chief Steward c/o Ridgee Digital, 75 McCallum Street Swan Hill Vic 3585

- ☐ Entry fee is paid by **26th September** (if not sent with entry)

**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
- 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 Trophies**

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- Best Regional Wine – Murray Darling
- Best Regional Wine – Perricoota
- Best Regional Wine – Riverina
- Best Regional Wine – Riverland
- Best Regional Wine – Swan Hill

To maintain an affordable entry fee and minimize our environmental footprint, the Australian Inland Wine Show Committee is introducing a fresh new look for trophies, now issued digitally alongside certificates. We will request an isolated image of the winning wine bottle, which will be incorporated into a unique digital trophy design with strong visual impact. These files will be provided in formats ideal for showcasing on your website, in media releases, or, if preferred, for printing and framing to display proudly at your cellar door.