

NATIONAL SCHOOL WINE

Competition Schedule



NATIONAL SCHOOL WINE COMPETITION

The RA&HS aims to establish this competition to lift the profile of those schools that make or are involved in the production of wine, enable the school's wines to be judged by a professional judging panel, promote the vocations of viticulture and wine making.

The establishment of the National School Wine Competition as a section of the Royal Adelaide Wine Show aims to raise the profile of the wine industry within schools across South Australia and Australia.

The judging of wine and wine labels by a Royal Adelaide Wine Show panel will be an excellent education experience for the schools and enable them to recieve feedback on the quality of their wines and how they might be evolved.



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Thank You

to our 2024 Sponsors

CCL Label

Programmed Property Services Limited

University of Adelaide -School of Agriculture, Food & Wine

Key Dates

Entries Close	Monday 15th of July at 5:00pm (ACST)
Deliveries to Adelaide Showground	Wayville Pavilion, Thursday 12th, Friday 13th, Monday 16th, Tuesday 17th September (9am-5pm)
Judging	Monday 23 September to Friday, 27 September. Exhibits will be judged inconjunction with the Royal Adelaide Wine Show
Results Available Online	Monday 21st of October 2024

Important Information

Entry Fees (GST Included)

Entry fee: \$10.00 per exhibit (GST included)

Exhibits must be submitted and paid for by the closing date.

All entries submitted online will be acknowledged via email.

Submission of Entries

- Entries submitted online:www.thewineshow.com.au/school
- The following conditions will strictly apply:
- All entries must be completed and paid for online by the official closing date.
- A late entry option is available under the following conditions:
- Late entries may only be submitted online and will be accepted for 5 days after the official closing date (by 5.00 pm CST)

Closing Date of Entries

MONDAY, 15 JULY 2024 at 5.00 pm (ACST)

T&Cs

The following conditions will strictly apply:

- All online entries must be paid in full by 5.00 pm (ACST) on Monday, 15 July 2024.
- No exceptions to the above conditions will be made to any exhibitor under any circumstance.

Royal Adelaide Wine Show Comittee

- Greg FOLLETT, Chair
- Peter GODDEN, Deputy Chair
- Andrew HARDY
- Emma SHAW
- Nick RYAN
- Fiona DONALD
- Kate LAURIE
- Tony ROBINSON
- Emma WOODS

Each Entry (Unless Otherwise Stated) Shall Comprise Of:

Table Wine Classes

2 x 750 ml bottles or equivalent

Labels will be emailed to affix to exhibits in late July/early August.

Label entries must be attached to a bottle with cap but need not have contents.

Prizes & Awards

Medals will be awarded as follows:

- Top Gold the highest scoring gold in a class
- Gold Award 95 points and over
- Silver Award 90 points to 94.9 points
- Bronze Award 85 points to 89.9 points

After judging, the top Gold Medal winners are re-assessed to determine the Trophy winners.

All Medal winners will be presented with a Medal diploma

Conditions Of Entry

The following conditions will strictly apply:

- All entries must be in the Society's possession at its Administration Office by 5.00 pm (CST) on Monday 15 July 2024
- Online entries only, once submittd you will be acknowledged via email.
- There are no exceptions to the above conditions.

Contact Us

Email entries@adelaideshowground.com.au

Phone (08) 8210 5211 Between 9am - 5pm Monday to Friday

Website www.thewineshow.com.au/school

Your Privacy

If you do not want your details to be made available to other parties, please tick the box on the entry form supplied by the RA&HS. Your personal information will then only be used by the RA&HS to maintain contact with you and allow us to manage your entries. The RA&HS reserves the right to inform prize sponsors of the details of recipients to enable distribution of their voucher/product prizes. Please note: by ticking the box to suppress your details, your name will appear in the Catalogue (if applicable) but your address will not.

Regulations

- The General Regulations of the Society apply to all sections of the Show. The Special Regulations hereunder set out apply specifically to the National School Wine Section and are supplementary to the General Regulations. www.theshow.com.au www.thewineshow.com.au .
- All classes shall be open to Schools growing grapes and/or involved in the producing
 of wine, hereinafter called "exhibitors", for competition according to the conditions
 applicable to the respective sections.
- Wines must be made in compliance with Food Standards Australia and New Zealand (FSANZ) Standard 4.5.1 Wine Production Requirements
- Exhibitors are reminded that the Special Regulations contained within this Schedule are merely supplementary to and subject to the General Regulations.

Submission Of Entries

When accepting the terms and conditions of the entry the Exhibitor is confirming that the wines entered are either made wholly by the school on their premises or with assistance from an outside party and are entered into the class most appropriate for this. The RA&HS reserves the right to disqualify any entry that it is found does not adhere to this criteria.

Royal Adelaide Wine Show Bursery

About the Bursary The Royal Adelaide Wine Show, established in 1871, is the most prestigious wine show in Australia, featuring over 2,500 wines from over 300 wineries across the country. Wines are judged by a panel of esteemed judges from across Australia over four days, to determine medal and trophy winners. The Royal Adelaide Wine Show Committee through the Royal Adelaide Show Society Foundation offers a Bursary program to support the South Australian Wine industry to continue to grow and prosper. The purpose of the funding is to support study pathways by providing a one-year \$5,000 Bursary to a student undertaking either undergraduate or post graduate studies in the field of viticulture or oenology at an Australian university. The Royal Adelaide Wine Show Bursary honours the contributions to the Society of Philip Laffer (AM). Philip maintained a passionate interest in education and research within the grape and wine sector throughout his career and continues his active involvement with the Society as an Honorary Councillor. This bursary reflects the importance that Philip and the Society places on creating pathways for further study and professional advancement.

Complete details along with an application form can be found on the https://www.thewineshow.com.au/

There are no limit to entries in each class, however a wine may be entered only once. If a variety claim is made for any wine, that variety must represent a minimum of 85% of the wine.

Name, vintage and variety to be stated on the entry form.

Wines produced by a school should be made and bottled by staff and students on the school premises without substantial external involvement. Wines not totally produced by a school have some input from students in any capacity of growing or making

Class 1	White Wine produced by a school
Wines should be made and bos substantial external involveme	ttled by staff and students on the school premises without ent.
Wines produced with any kind	
	Red Wine produced by a school ttled by staff and students on the school premises without ent.
Wines produced with any kind	Red Wine not totally produced by a school of third-party involvement, whether that is the use of atments such as stabilisation, filtration or bottling.

The Programmed Property Services Trophy Best Wine Made By A School Trophy sponsored by Programmed Property Services Limited

The University Of Adelaide Trophy Best Wine Commercially Produced Trophy sponsored by University of Adelaide - School of Agriculture, Food & Wine

Labelling

The object of the labelling award is to recognise and reward excellence in the design and visual quality of the label working in conjunction with the other components as a marketable product.

The winning entries will clearly convey all mandatory product information and regulations. The label should be attached to a bottle with cap but need not have contents. The label does not need to be commercially printed but should be reproduced in good quality digital print on label stock.

Entries will be judged on the following criteria:

1	Overall originality & creativity
2	Use of Typography
3	Use of Graphics
4	Overall package appearance

Any enhancements such a texturing, embossing and varnish effects will be taken into account.

Label regulations can be accessed here.

Labels are to be designed wholly by students. We require 2 labels (only 1 attached to bottle) and a brief description of the design and the name/s of the designers







thewineshow.com.au @royaladelaidewineshow | #AdlWineShow