



royal
adelaide
wine
show

COMPETITION
SCHEDULE



**144TH ROYAL
ADELAIDE
WINE SHOW -
SINCE 1871**

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KEY DATES

Entries Close	Friday 9 July 2021 at 5.00pm
Deliveries to Adelaide Showground	Wednesday 15th, Thursday 16th, Friday 17th, Monday 20th & Tuesday 21st September 2021
Judging	Monday 27 September to Friday 1 October 2021
Trophy Presentation	Friday 8 October 2021
Tasting Day	Friday 8 October 2021 Exhibitors Tasting: 8:00am - 12.30pm VIP Tasting: 10:30am - 12.30pm WCA Luncheon: 12.30pm 'Taste of the Best Public Tasting' 6.00pm - 8.30pm

IMPORTANT INFORMATION

ONLINE ENTRIES / WEBSITE

www.thewineshow.com.au

ENTRY FEE (inc GST)

\$120.00 per exhibit

Entry fees cannot be refunded after close of entries.

CATALOGUES

Exhibitors may pre-purchase \$10 catalogues for collection at the tasting at the time of entry or purchase on the day.

DELIVERY OF EXHIBITS

Wednesday 15th, Thursday 16th, Friday 17th, Monday 20th, Tuesday 21st September (9am-5pm)

Exhibits must be delivered to the Wayville Pavilion, Adelaide Showground, Wayville.

Deliveries will not be accepted after the cut off date.

All late arrivals will be returned to the exhibitor at their own cost.

JUDGING

Monday, 27 September to Friday, 1 October 2021.

TROPHY PRESENTATION

Friday 8 October 2021.

Major winners announced at the WCA Luncheon from 12:30pm

TASTING DAY

Friday 8 October 2021.

Exhibitors Tasting - 8.00am - 12.30pm Wayville Pavilion

VIP Tasting – 10.30am - 12.30pm Wayville Pavilion

WCA Luncheon* – 12.30pm – Ridley Centre

‘Taste of the Best Public Tasting’ – 6.00 pm to 8.30 pm – Wayville Pavilion

WINE COMMUNICATORS OF AUSTRALIA, SA CHAPTER ROYAL ADELAIDE WINE AND SPIRITS AWARDS LUNCH

Friday, 8 October 2021.

Exhibitors are encouraged to attend the luncheon and are offered a maximum of two tickets at a significantly discounted ‘Exhibitor’ rate.

For tickets visit www.winecommunicators.com.au

All wine trophies and trophies from the Royal Australian Spirit Awards are presented at the WCA lunch. The Most Outstanding Red, Most Outstanding White, two Governor’s Trophies, Champion Spirit of Show and -National Wine of Provenance **winners are announced and presented at this event**. Exhibitors may be contacted by WCA to provide wine at a flat rate of \$100 a dozen for use at the lunch.

ACKNOWLEDGEMENT OF ENTRIES

Entries submitted online will be acknowledged via email.

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 7 days after the official closing date (by 5.00 pm CST)
- An additional fee equivalent to three times the standard entry fee is paid which is donated to the Society Foundation.

CONTACT US

Post RA&HS - Wine Section
PO Box 108, GOODWOOD, SA 5034

Email entries@adelaideshowground.com.au

Phone (08) 8210 5211 Between 9.00 am - 5.00 pm Monday to Friday

Web www.thewineshow.com.au

TASTING REQUIREMENTS

Exhibitors of gold medal winning table and sparkling wines will be required to provide an additional **12 bottles** for the tasting sessions at no cost to the Society.

TASTING TICKETS

Tickets for each session will be issued electronically as follows:-

- Exhibitors with 1 to 10 entries will be sent two (2) tickets to both the Exhibitor Tasting and the VIP Tasting.
- Exhibitors with 11 to 30 entries will be sent four (4) tickets to both the Exhibitor Tasting and the VIP Tasting.
- Exhibitors with over 31 entries will be sent seven (7) tickets to both the Exhibitor Tasting and the VIP Tasting.

Additional tickets to either tasting can be purchased at a cost of \$60 each prior to 19 September 2021 by contacting the RA&HS on (08) 8210 5253.

YOUR PRIVACY

By exhibiting at The Show you acknowledge that you have read and agree to the privacy policy of the RA&HS which can be viewed here <https://www.theshow.com.au/contact-us/>

In relation to your entry into a competition we may specifically use and/or disclose your personal information to:

- Communicate competition information to you such as entry opening dates, delivery and collection details and entry ticket distribution
- Publish competition results both online and in printed results listings
- Publish competition entries in Competition Catalogues
- Advise sponsors of competition prize winners for distribution of prizes from both the RA&HS and sponsors

By entering into a competition you consent to your contact details being provided to the sponsors of that competition for the purpose of distributing your prize. You also consent to your name, suburb and postcode being listed in a competition catalogue and, if you are a prize winner your name in competition results.

If you do not wish for your name and address to be printed in a competition catalogue please ensure that you select the 'Keep Private' option in your online exhibitor profile.

REGULATIONS

The General Regulations of the Society apply to all sections of the Show. The Special Regulations hereunder set out apply specifically to the Wine Section and are supplementary to the General Regulations. www.theshow.com.au - www.thewineshow.com.au.

All classes shall be open to Wine producers, hereinafter called "exhibitors", for competition according to the conditions applicable to the respective sections.

Each entry (unless otherwise stated) shall comprise of:

Table and Sparkling Wine Classes

6 x 750ml containers

Sweet White Table and Fortified Wine Classes

3 x 750ml containers

Entries in bottles of equivalent nominal sizes will be eligible.

All samples submitted must bear a label identifying the wine being entered.

AUDIT

In line with ASVO protocols, for all classes the stock and price as stated on the entry form may be inspected and checked by a representative of the Society or its nominee.

All exhibits become the property of the Society.

All exhibits must be solely the produce of Australian Grapes and comply with the relevant regulations.

USE OF MEDALS/AWARDS

Exhibitors shall comply with the Australian Grape and Wine 'Wine Industry Display of Awards Code of Practice' Please refer to www.agw.org.au/about-australian-grape-and-wine/codes-guidelines/ for more detail.

Please note that in the still and sparkling wine classes there is no limit to the number of entries per exhibitor. The wine exhibited for entry must be commercially bottled or tiraged by the time of delivery.

Wines should be entered under the principal brand name - (not under a parent/subsidiary company name).

It is a requirement that wines are entered into the class which most reflects how they are or will be commercially labelled.

With sufficient time before judging, should the committee identify a wine has been incorrectly entered, every endeavor will be made to move it into the correct class. Should time not permit the identified wine will be disqualified.

Medals may only be claimed or displayed with the brand and wine description under which the wine was entered.

COMMITTEE

Greg FOLLETT, Chair

Peter GODDEN, Deputy Chair

Andrew HARDY

Bill SEPPELT

Emma SHAW

Nick RYAN

Fiona DONALD

Kate LAURIE

JUDGING REGULATIONS

All Judges (including the Chair of Judges) shall not at any time prior to the announcement of the Awards have any access as to the identity of the Exhibits.

All wines will be judged in the order best considered by the Chair of Judges.

Judges under the direction of the Chair of Judges shall judge their allocated Classes and complete a score/provide feedback for those Classes. The Chair of Judges shall confirm the results to determine the awards.

Judges will not have access to exhibits apart from the glass of each placed in front of them by the stewards.

All exhibitors shall accept the final decision of the Society and Judges.

The Chair of Judges shall have the power to disqualify or dismiss as being not eligible for judging any exhibit which, in his/her opinion does not comply with the regulations in every respect and such disqualification shall be accepted as final.

MEDALS

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.



ABOUT THE PROVENANCE PRIZE

The Gramp, Hardy, Hill Smith Prize for National Wine of Provenance, also known as The Provenance Prize is the Royal Adelaide Wine Show's most prestigious award. It was first introduced in 2009 in response to the growing interest and importance of identity and longevity of Australian fine wine.

Each entry consists of three vintages spanning more than a decade and including the current release. The wine must have a track record of ten vintages. All white and red table wines are eligible for entry, although it is assumed that entries are self-regulated through pre-selection by winemakers and belong to a fine wine category.

The pursuit of quality and longevity is not a recent tradition. The first wine competition in Adelaide was held in 1845 and is one of the world's oldest wine competitions. Throughout the 19th Century, it became the reference for colonial winemakers. During the 1890s a committee of experts met at the cellars of the Royal Agricultural and Horticultural Society in Adelaide to "test the keeping qualities of the wines which gained the awards at the Adelaide Wine Show" of three years before. A ballot and the award of the "cup wine" followed the "testing of the prize wines". The Provenance Prize, however, adds the elements of identity, personality and individuality. This can only be achieved through judging three vintages of the same wine at various stages of life.

PREVIOUS WINNERS

2009 - Wynns Coonawarra Estate John Riddoch Cabernet Sauvignon

2010 - Houghton, Jack Mann Cabernet Sauvignon

2011 - Majella Wines, Majella Cabernet Sauvignon

2012 - McWilliams, 1877 Cabernet Sauvignon Shiraz

2013 - Saltram Wine Estate, Saltram No 1 Shiraz

2014 - Tyrrells, Vat 1 Semillon

2015 - Rosemount Estates, Rosemount Balmoral Syrah

2016 - Rosemount Estates, Rosemount Estate GSM

2016 - Naked Run Wines, Naked Run the First Riesling

2017 - Lindemans Coonawarra Limestone Ridge Cabernet Shiraz

2018 - Leasingham, Classic Clare Shiraz

2019 - Peter Lehmann Wines, Wigan Riesling

2020 - Leo Burning, Leonay Riesling

Former Chairman of Judges Brian Walsh, the creator of the Provenance Prize says "If wine shows are about improving the breed, then we believe this is a sound way to look at the breed, rather than assessing a single offspring." The Judging panel comprises Australia's most influential and experienced wine opinion leaders. Drawn from diverse disciplines of winemaking, wine criticism and fine wine business, the aim is to bring a technical and aesthetic approach to the selection of the prize.

In previous years James Halliday AM, Brian Croser AO, Tim James, Michael Hill Smith MW, Brian Walsh, Huon Hooke, Jeannie Cho Lee MW, Andrew Caillard MW, Madeleine Stenwreth MW, Chris Waters, Michael Brajkovich MW, Jeremy Oliver, Ian McKenzie, Matthew Jukes, Iain Riggs, Sue Hodder and Pam Dunsford have participated as members of the judging and selection panel.

Andrew Caillard MW, a long-term observer, critic and auctioneer of fine Australian wine says "The Provenance Prize is one of the most important advances in the Australian Wine Show system in over 100 years. At last here is something evolutionary with real meaning, relevance and traction for Australian fine wine. Could this become the Australian wine equivalent to the Archibald or Miles-Franklin Prizes?"

Andrew Hardy, past Wine Committee Chair of South Australia's Royal Agricultural and Horticultural Society, says "The annual Provenance Prize is one of the Australian wine industry's most important wine show awards with an increasing international currency. The winning wine is a tangible benchmark of Australian winemaking excellence. It's entirely appropriate that age-worthy white wines are now accepted. We welcome all red and white wines, from winemakers great and small, in the spirit of competition and the future success of Australian fine wine."

Sue Hodder - former Chair of the RA&HS Wine Committee and former Chair of Judges. "The Australian wine show system has played a significant role in the quality and style evolution of our wines. The Provenance Prize is the Adelaide Wine Show's ultimate accolade for winemaking excellence. The winning wine must show a consistency of style and a performance of longevity through the prism of three vintages stretching over at least ten years."

TROPHIES

THE GRAMP, HARDY, HILL SMITH PRIZE
NATIONAL WINE OF PROVENANCE

Prize sponsored by **F Miller & Co Pty Ltd**

THE MAX SCHUBERT AM TROPHY
MOST OUTSTANDING RED WINE IN SHOW

Trophy sponsored by **CCL Label**

THE GEORGE FAIRBROTHER MEMORIAL TROPHY
MOST OUTSTANDING WHITE WINE IN SHOW

Trophy sponsored by **Duxton Capital Australia**

THE GOVERNOR'S TROPHY
BEST SOUTH AUSTRALIAN RED WINE IN SHOW

Trophy sponsored by **Government House**

THE GOVERNOR'S TROPHY
BEST SOUTH AUSTRALIAN WHITE WINE IN SHOW

Trophy sponsored by **Government House**

THE AUSTRALIAN WINE RESEARCH INSTITUTE COMMERCIAL SERVICES TROPHY
BEST RIESLING IN SHOW

Trophy sponsored by **AWRI Commercial Services**

THE SEGUIN MOREAU TROPHY
BEST CHARDONNAY IN SHOW

Trophy sponsored by **Seguin Moreau Australasia**

THE FINLAYSONS TROPHY
BEST SEMILLON IN SHOW

Trophy sponsored by **Finlaysons**

THE BDO TROPHY
BEST DRY WHITE BLEND IN SHOW

Trophy sponsored by **BDO**

THE ARKABA CELLARS TROPHY
BEST SAUVIGNON BLANC IN SHOW

Trophy sponsored by **Arkaba Hotel**

THE PROGRAMMED PROPERTY SERVICES TROPHY
BEST OTHER VARIETAL WHITE IN SHOW

Trophy sponsored by **Programmed Property Services Limited**

THE BRAUD AUSTRALIA TROPHY
BEST SWEET WHITE TABLE WINE IN SHOW

Trophy sponsored by **Braud Australia**

THE PIPER ALDERMAN TROPHY
BEST ROSE IN SHOW

Trophy sponsored by **Piper Alderman**

THE HURTLE & NORMAN WALKER TROPHY
BEST SPARKLING WINE IN SHOW

Trophy sponsored by **Vinocor**

THE LALLEMAND TROPHY
BEST PINOT NOIR IN SHOW

Trophy sponsored by **Lallemmand**

THE TILBROOK RASHEED TROPHY
BEST GRENACHE IN SHOW

To be selected from classes 34 & 35.

Trophy sponsored by **Tilbrook Rasheed**

THE RADOUX AUSTRALIA TROPHY
BEST OTHER RED BLEND IN SHOW

Trophy sponsored by **Radoux Australia**

THE WINE COMMUNICATORS OF AUSTRALIA, SA CHAPTER TROPHY
BEST SHIRAZ IN SHOW

Trophy sponsored by **Wine Communicators of Australia, SA Chapter**

THE PROFESSOR A.J. PERKINS TROPHY
BEST CABERNET SAUVIGNON IN SHOW

Trophy sponsored **In Memory of Vilimos (Vili) Milistis**

THE KARL SEPPELT AO TROPHY
BEST OTHER VARIETAL RED IN SHOW

Trophy sponsored by **Mr David C Dridan OAM and Integrated Precision Viticulture**

THE ORORA CLOSURES TROPHY
BEST SHIRAZ 2018 VINTAGE AND OLDER

Trophy sponsored by **Orora Closures**

THE DOREAU AUSTRALIA TROPHY
BEST SHIRAZ 2019 VINTAGE AND YOUNGER

Trophy sponsored by **Doreau Australia Pty Ltd**

THE DR RAY BECKWITH OAM MEMORIAL TROPHY
BEST TRADITIONAL AUSTRALIAN RED BLEND IN SHOW

(Shiraz/Cabernet - Cabernet/Shiraz)

Trophy sponsored by **Fassina Liquor**

BEST APERA, TOPAQUE, MUSCAT OR SWEET WHITE IN SHOW

BEST AUSTRALIAN VINTAGE, TAWNY OR RUBY IN SHOW

JUDGES PROGRAM SPONSORS

The Society gratefully acknowledges the support of the following sponsors whose contributions enable the participation of our Judges or provide other support essential to the judging process.

Hobart Food Equipment

National Wine Centre of Australia

Negociants Australia

RSN Australia

TAFE SA - Primary Industries Animal & Laboratory Sciences

Wine Australia

MEDIA SPONSORS

I-Age Media

Wine Showcase Publishing

TOP GOLD MEDALLIONS SPONSOR

Pellenc Australia

SECTION 1 - STILL WINE

All wines submitted must bear a label to identify the Exhibit.

There is NO limit to the number of entries in each class an Exhibitor can make, however a wine may be entered only once.

The wine delivered must be commercially bottled. Wines are to be entered in the class most appropriate to the label or the intended label. Commercial name, vintage, varietal makeup, and normal retail price are to be stated on the entry form.

The minimum quantity of stock per entry is 100 dozen 750ml bottle (or equivalent), at the time of delivery.

All wines must have been manufactured according to the FSANZ Food Standards Code, and comply with the Wine Australia Label Integrity Program (LIP) regulations.

WHITE WINE

CLASS NO.	CLASS DESCRIPTION
Class 1	Chardonnay, 2021 vintage.
Class 2	Chardonnay, 2020 vintage.
Class 3	Chardonnay, 2019 vintage.
Class 4	Chardonnay, 2018 vintage and older.
Class 5	Riesling, 2021 vintage.
Class 6	Riesling, 2020 vintage.
Class 7	Riesling, 2019 vintage and older.
Class 8	Semillon, 2021 vintage.
Class 9	Semillon, 2020 vintage.
Class 10	Semillon, 2019 vintage and older.
Class 11	Sauvignon Blanc, 2021 vintage.
Class 12	Sauvignon Blanc, 2020 vintage and older.
Class 13	Pinot Gris or Pinot Grigio, 2021 vintage.

Class 14	Pinot Gris or Pinot Grigio, 2020 vintage or older.
Class 15	Fiano, any vintage.
Class 16	Gruner Veltliner, any vintage.
Class 17	Vermentino, any vintage.
Class 18	Other Single White Variety, not included in classes 1-17, any vintage.
Class 19	Blends of Sauvignon Blanc and Semillon, any vintage.
Class 20	Other blended White Wine, any vintage, not included in class 19.
Class 21	Sweet White any vintage or style not including wines covered by class 22 or class 63.
Class 22	Moscato, Still & Sparkling.

ROSE

CLASS NO.	CLASS DESCRIPTION
Class 23	Rosé, any variety, vintage or style.

RED WINE

CLASS NO.	CLASS DESCRIPTION
Class 24	Cabernet Sauvignon, 2020 vintage and younger.
Class 25	Cabernet Sauvignon, 2019 vintage.
Class 26	Cabernet Sauvignon, 2018 vintage.
Class 27	Cabernet Sauvignon, 2017 vintage.
Class 28	Cabernet Sauvignon, 2016 vintage and older.
Class 29	Shiraz, 2020 vintage and younger.
Class 30	Shiraz, 2019 vintage.
Class 31	Shiraz, 2018 vintage.
Class 32	Shiraz, 2017 vintage.
Class 33	Shiraz, 2016 vintage and older.
Class 34	Grenache, 2020 vintage or younger.
Class 35	Grenache, 2019 vintage and older.
Class 36	Pinot Noir, 2020 vintage and younger.
Class 37	Pinot Noir, 2019 vintage and older.
Class 38	Merlot, any vintage.
Class 39	Malbec, any vintage.
Class 40	Sangiovese, any vintage.
Class 41	Nero D'Avola, any vintage.

Class 42	Montepulciano, any vintage.
Class 43	Tempranillo, any vintage.
Class 44	Tempranillo dominant blends, any vintage.
Class 45	Other Single Red Variety, any vintage, not included in classes 24 to 43.
Class 46	Blends, 2020 vintage, labelled with any combination of Cabernet Sauvignon, Cabernet Franc, Merlot, Malbec and Petit Verdot, in any percentage.
Class 47	Blends, 2019 vintage, labelled with any combination of Cabernet Sauvignon, Cabernet Franc, Merlot, Malbec and Petit Verdot, in any percentage.
Class 48	Blends, 2018 vintage and older, labelled with any combination of Cabernet Sauvignon, Cabernet Franc, Merlot, Malbec and Petit Verdot, in any percentage.
Class 49	Blends of Cabernet Sauvignon and Shiraz, 2020 vintage (either variety dominant).
Class 50	Blends of Cabernet Sauvignon and Shiraz, 2019 vintage (either variety dominant).
Class 51	Blends of Cabernet Sauvignon and Shiraz, 2018 vintage and older (either variety dominant).
Class 52	Blends, Shiraz, Grenache and/or Mataro, any vintage with Shiraz as the dominant variety.
Class 53	Blends, dominant Grenache, any vintage.
Class 54	Other Red Blend, 2020 vintage not covered by classes 44 or 46 to 53.
Class 55	Other Red Blend, 2019 vintage and older not covered by classes 44 or 46 to 53.

SECTION 2 - SPARKLING WINE

There is no limit on entries in each class, however a wine may be entered only once. The wine exhibited must be on tirage or commercially bottled prior to dispatch for judging. Tirage DATE must be entered on the entry form. Where multiple tirages of the same wine occur, the tirage date of the sample entered is to be quoted. The minimum quantity is 900 litres (i.e., 100 doz) Tirage classes include transferred wine. Wines on tirage to be disgorged for presentation.

All wines submitted must bear a label to identify the Exhibit.

All wines must have been manufactured according to the FSANZ Food Standards Code, and comply with the Wine Australia Label Integrity Program (LIP) regulations.

CLASS NO.	CLASS DESCRIPTION
Class 56	Sparkling White, up to 24 months tirage.
Class 57	Sparkling White, 2 years to 4 years tirage.
Class 58	Sparkling White, over 4 years tirage.
Class 59	Sparkling Rosé, any tirage.
Class 60	Sparkling Red, any tirage.
Class 61	Sparkling Wine, Tank, Carbonated, including (Red, White, Rose - not suitable for Moscato).

SECTION 3 - FORTIFIED WINE

All wines submitted must bear a label to identify the Exhibit.

There is NO limit to the number of entries in each class an Exhibitor can make, however a wine may be entered only once.

There is NO minimum quantity requirement of bottled and commercially labelled stock for entry. The wine delivered must be **commercially bottled and labelled with the commercial label**, and be commercially available at the time of delivery. Wines are to be entered in the class most appropriate to the label.

Commercial name, vintage, varietal makeup, and normal retail price are to be stated on the entry form.

All wines must have been manufactured according to the FSANZ Food Standards Code or equivalent, in operation at the time they were made, and comply with the Wine Australia Label Integrity Program (LIP) regulations.

APERA

CLASS NO.	CLASS DESCRIPTION
Class 62a	Pale Dry (<10g/l Residual Sugar).
Class 62b	Medium Dry (<1.5 Be).
Class 62c	Medium Sweet (1.5 to 4.0 Be).
Class 62d	Sweet Cream (>4.0 Be).

SWEET WHITE

Varieties not eligible for other fortified classes

CLASS NO.	CLASS DESCRIPTION
Class 63a	Australian Fortified (any age) any Be.
Class 63b	Classic Fortified (over 5 years) any Be.
Class 63c	Grand Fortified (over 10 years) any Be.
Class 63d	Rare Fortified (over 15 years) any Be.

AUSTRALIAN VINTAGE, TAWNY OR RUBY

CLASS NO.	CLASS DESCRIPTION
Class 64a	Ruby (any age).
Class 64b	Vintage (0 to 5 years).
Class 64c	Vintage (over 5 years).

TAWNY

CLASS NO.	CLASS DESCRIPTION
Class 65a	Australian Tawny (any age).
Class 65b	Classic Tawny (over 5 years).
Class 65c	Grand Tawny (over 10 years).
Class 65d	Rare Tawny (over 15 years).

TOPAQUE

CLASS NO.	CLASS DESCRIPTION
Class 66a	Australian Fortified Muscadelle (any age) any Be.
Class 66b	Classic Fortified Muscadelle (over 5 years) > 9 Be.
Class 66c	Grand Fortified Muscadelle (over 10 years) >9 Be.
Class 66d	Rare Fortified Muscadelle (over 15 years) > 9 Be.

MUSCAT

CLASS NO.	CLASS DESCRIPTION
Class 67a	Australian Muscat (any age) any Be.
Class 67b	Classic Muscat (over 5 years) >9 Be.
Class 67c	Grand Muscat (over 10 years) >9 Be.
Class 67d	Rare Muscat (over 15 years) > 9 Be.

SECTION 4 - WINE OF PROVENANCE

This section is open to both red and white wines.

The entry will comprise three wines of the same label,

- (a) Current release, e.g. a 2019 wine
- (b) One of between 5 & 9 years older than the current release, e.g. a wine from 2010 or older
- (c) One of at least 10 years or older than the current release, e.g. a wine from 2009 or older

Intrinsic quality and trueness to style are the judging attributes.

Only TWO bottles of each wine are required for judging.

Extra samples of the current release wine will be required for the exhibitors tasting day.

For the purpose of this class, current release means a wine that is, or will be, on commercial release in Australia between 1st April 2022 and 30th June, 2022

Wines entered in this section may also be entered in the appropriate class listed within this Schedule.

All wines submitted must bear a label to identify the Exhibit.

All wines must have been manufactured according to the FSANZ Food Standards Code in operation at the time they were made, and comply with the Wine Australia Label Integrity Program (LIP) regulations.

PROVENANCE RED WINES

CLASS NO.	CLASS DESCRIPTION
Class 68a	Red Wine, current release.
Class 68b	Red Wine, Between 5 & 9 years older than the current release.
Class 68c	Red Wine, 10 years or older than the current release.

PROVENANCE WHITE WINE

CLASS NO.	CLASS DESCRIPTION
Class 69a	White Wine, current release.
Class 69b	White Wine, Between 5-9 years than the current release.
Class 69c	White Wine, 10 years or older than the current release.

NATIONAL SCHOOL WINE COMPETITION

The RA&HS aims to establish this competition and workshop as an annual event to lift the profile of those schools that are involved in the making of wine, enable the school's wines to be judged by a professional judging panel, promote the vocations of viticulture and wine making and be an educational experience for the students involved.

The establishment of the Australian Schools Wine Competition as a section of the Adelaide Wine Show will raise the profile of the wine industry within schools across South Australia and Australia.

The judging of a red and white wine and wine labels by a Royal Adelaide Wine Show panel will be an excellent education experience for the schools and give them feedback on the quality of their wines and how they might be evolved. The presentation by a Wine Committee member that explains the judging process and the viewing of the wines being judged will also be an excellent experience for the students.

The involvement of schools from across Australia is a first for a Capital City Wine Show

If you would like further information on the competition or would like to be added to our mailing list please contact **Lucy Silva on 08 8210 5253** or lsilva@adelaideshowground.com.au

EXHIBITORS CONDITIONS OF ENTRY

HAZARD REPORTING

Exhibitors must notify the Venue Management Office immediately of any hazards detected. Hazards are any situation which has the potential to cause:

Injury, illness or death to people or animals either immediately or in the future

Damage or destruction to property

INCIDENT REPORTING

Exhibitors must notify the Area/Pavilion Supervisor or the Venue Management Office immediately an incident occurs which has resulted in:

The injury, illness or death of any person

The damage, destruction or loss of property

A near miss incident that could have resulted in the consequences listed in 1 and 2

WASTE DISPOSAL

All waste including liquids must be disposed of responsibly and placed in the appropriate bin or receptacle. Storm drains must not be used for the disposal of any waste.

HAZARD MINIMISATION

All areas must be kept in a clean and tidy order with clearly defined and available access and exit routes at all times.

MEDIA COMMENTS

Any public comment on emergencies, incidents or other venue matters should only come from the RA&HS. The key media spokesperson for the RA&HS is the Marketing Manager.

DUTY OF CARE

It is important to ensure your own safety and that of all other site personnel, visitors and general public at the Adelaide Showground.

All competitors have a "Duty of Care" to avoid exposing themselves or other people to situations which could lead to injury. This "Duty of Care" extends to the prevention of damage to property.

LIABILITY AND INDEMNITY

1. Release

- Entry to and remaining on the Showground is entirely at the risk of the Exhibitor and to the maximum extent permitted by law, the Exhibitor releases the Society (which term includes in this clause the Society's officers, employees, members and agents), from all claims and demands of every kind resulting from any accident, damage or injury occurring at the Showground, and without limitation, the Exhibitor acknowledges:
- the Society has no responsibility or liability for any loss, damage or injury to or caused by any Exhibit;
- the Society has no responsibility or liability for any loss, damage or injury to or caused by any Exhibitor, his or her family, invitees and Agents;
- the Society has no responsibility or liability for any loss, damage or injury to a Motor Vehicle or any of its contents whilst it is located on the Showground; and
- without limiting Regulations 1 (a) and 1 (b) above, the Society has no responsibility or liability for any loss, damage or injury resulting from the sale, treatment, failure to treat, destruction, disposal or other dealing with any Exhibit, or for loss, damage or injury to any personal belongings, equipment or property brought onto the Showground.

2. Indemnity

To the maximum extent permitted by law, the Exhibitor must indemnify and keep indemnified the Society and its officers, employees, members and agents from and against all actions, claims, demands, losses, damages, costs, expenses and liabilities including without limitation, consequential loss and loss of profits for which the Society is or may be or become liable in respect of or arising from:

loss, damage or injury to any person in connection with the Exhibit or the relevant Event;

without limiting Regulation 2(a), loss, damage or injury to any other Exhibit or Exhibitor, his or her family, invitees, Agents, or to the property of the Society, or its members, or to the general public, caused or contributed to or by any act or omission of an Exhibit of the Exhibitor or by the Exhibitor, his or her family, invitees or Agents; and

without limiting Regulation 2(a), loss, damage or injury to the Exhibit, or the Exhibitor, his or her family, invitees, or Agents caused or contributed by an act or omission of an Exhibit of the Exhibitor or by the transportation, feeding or housing of an Exhibit of the Exhibitor.

3. Removal from Showground

Without prejudice to any other provision in these Regulations, where the Society, its officers, employees, members or agents removes an Exhibit, or causes an Exhibit to be removed from the Showground, the Exhibit is removed or caused to be removed entirely at the risk of the Exhibitor. The person or persons removing the Exhibit will be deemed to be the agent of the Exhibitor, and his or her acts and omissions will be deemed to be the acts and omissions of the Exhibitor.

4. Insurance

The Society will arrange Animal Exhibitors Public Liability insurance cover for all Exhibitors of Exhibits being animals. The Exhibitor is bound by the terms and conditions of this insurance and by Statutory Duties as defined under the Insurance Contracts Act (1984). Details of the Animal Exhibitors Public Liability insurance are set out in the Relevant Schedule. The Society does not insure first party loss, damage or injury to Exhibits, and Exhibitors should consider purchasing insurance if required.

5. Personal effects

The Society has no responsibility or liability for any loss or damage caused to personal belongings, equipment or property which is brought onto the Showground by an Exhibitor, his or her family, invitees or Agents.

FIRST AID

Contact Royal Adelaide Show staff on site or via phone 08 8210 5247 for minor first aid, if an emergency dial 000.

RA&HS EMERGENCY FACILITIES

Firefighting and other emergency equipment must not be removed or used for any other purpose. Missing or unserviceable equipment should be reported to the Venue Management Office immediately.

SMOKING

Smoking is only permitted in designated locations.

TRAFFIC CONTROL

The RA&HS Traffic Control Policy imposes speed restrictions within the Showground. For the duration of the Royal Adelaide Show the speed limit is 10 kph on the grounds and 8 kph inside buildings

The use of vehicles inside the Showground is closely managed during the Royal Adelaide Show. Conditions of entry will be provided with the issue of Vehicle Entry Permit



Royal Agricultural & Horticultural
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