



## WINE

Prize Schedule | Competition Information

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[thewineshow.com.au](http://thewineshow.com.au)



royal  
adelaide  
wine  
show

# IMPORTANT DATES

## CLOSING DATE OF ENTRIES

**Friday 7 July 2017**

## ENTRIES

See conditions of entry on opposite page

## DELIVERY OF EXHIBITS

**Wednesday, 13 September to Tuesday, 19 September 2017**

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

Deliveries will not be accepted after the cut off date.

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

## JUDGING

**Sunday, 24 September to Wednesday, 27 September 2017**

## PRESENTATION OF TROPHIES

**Friday 29 September 2017**

from 7.45am - Wayville Pavilion

## TASTING DAY

**Friday 29 September 2017**

Exhibitors Tasting - from 8.00 Wayville Pavilion

VIP Tasting – guests will be admitted after 11.30am - Wayville Pavilion

WCA Luncheon – 12.30 pm – Ridley Centre

Royal Adelaide Wine Show ‘Taste of the Best Public Tasting’ – 6.00 pm to 8.30 pm – Wayville Pavilion

## WINE COMMUNICATORS OF AUSTRALIA, SA CHAPTER ROYAL ADELAIDE WINE SHOW AWARDS LUNCHEON

**Friday, 29 September 2017**

For tickets: [www.winecommunicators.com.au](http://www.winecommunicators.com.au)

[www.thewineshow.com.au](http://www.thewineshow.com.au)

# 2017 ROYAL ADELAIDE WINE SHOW

## CLOSING DATE OF ENTRIES

FRIDAY, 7 JULY 2017 at 5.00 pm CST

### CLOSING DATE OF ENTRIES

#### The following conditions will strictly apply:

- All entries, whether lodged in person or completed online (if applicable) must be in the Society's possession at its Administration Office by 5.00 pm (CST) on Friday 7 July 2017.
- When sending entry forms and fees by post, the onus is on the exhibitor to ensure adequate delivery time.
- Entry forms by facsimile or email will not be accepted.
- 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.
- Late entries will only be accepted on line

**Absolutely no exception to the above conditions will be made to any exhibitor under any circumstances.**

### ONLINE ENTRIES

[www.thewineshow.com.au](http://www.thewineshow.com.au)

### ACKNOWLEDGEMENT OF ENTRIES

Entries submitted online will be acknowledged via email.

For postal entries, if you require formal acknowledgement that your entry has been received please include a stamped, self-addressed envelope with your entry form.

### ENTRY FEE (INC GST)

\$110.00 per exhibit - online

\$120.00 per exhibit - paper entry (Admin Fee)

Catalogue \$10.00

**Entry fees will not be refunded after close of entries.**

### CONTACT US

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

**Email** [entries@adelaideshowground.com.au](mailto:entries@adelaideshowground.com.au)

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

### 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 Wine and Brandy Section and are supplementary to the General Regulations. [www.theshow.com.au](http://www.theshow.com.au) - [www.thewineshow.com.au](http://www.thewineshow.com.au).

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

**Each entry (unless otherwise stated) shall comprise in the:**

Table and Sparkling Wine Classes

6 x 750 ml bottles

Sweet White Table and Fortified Wine Classes

3 x 750 ml bottles

Brandy Classes

2 x 700 ml bottles

Entries in bottles of equivalent nominal sizes will be eligible. **All samples submitted must bear a label identifying the wine being entered. Please make every effort to ensure the label supplied by the Society does not obscure the commercial label.**

### Tasting Requirements

Exhibitors of gold medal winning table and sparkling wines may be required to make available **12 bottles** for the tasting sessions at no cost to the Society.

### Audit Procedures

In line with ASVO protocols, 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 WFA Code of Practice for the display of awards. Please refer to [www.wfa.org.au](http://www.wfa.org.au) for more detail.

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## 140TH ROYAL ADELAIDE WINE SHOW - SINCE 1871

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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 31st August 2017. If the wine is commercially available this information needs to be included on the entry form for consumer trophy eligibility.

**Wines should be entered under the principal brand name** - NOT under a parent/subsidiary company name. The entry should reflect the label.

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

Exhibitors are reminded that entry in the incorrect class can lead to disqualification.

- Medals may only be claimed under the name in which the wine was entered.

### **About the Provenance Prize**

The Gramp, Hardy, Hill Smith Prize for Outstanding 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 Royal Adelaide Wine Show was first 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 are:**

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

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 and Iain Riggs 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, the Wine Committee Chair of Adelaide’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 Chair of Judges, says *“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.”*

**COMMITTEE**

Andrew HARDY, Chair

Michael FARMILO Deputy Chair

Greg FOLLETT

Bill SEPPELT

Emma SHAW

Nick RYAN

Peter GODDEN

Fiona DONALD

### CATALOGUES

**Exhibitors may pre-purchase catalogues for collection at the tastings at the time of entry. Please indicate on your entry form how many additional catalogues you wish to purchase.**

Every exhibitor will receive a complete listing of all results and any diplomas awarded in late October.

### TASTING TICKETS

Tickets for each session will be issued as follows:-

- Exhibitors with 1 to 10 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.

Please indicate on your entry form how many tickets to each tasting you require.

**Additional tickets to either tasting can be purchased at a cost of \$60 each prior to 22 September 2017 by contacting the RA&HS on (08) 8210 5211.**

## THANK YOU TO OUR SPONSORS

Arkaba Hotel

Australian Grape and Wine Authority

Australian Wine Research Institute

BDO

Bunzl Outsourcing Services Ltd

CCL Label Clear Image

Cutler Brands

David C Dridan OAM

F Miller & Co Pty Ltd

Fassina Liquor

Finlaysons

Gerry Colella

Independent Brands Australia

Inventure Partners

Lallemand

National Wine Centre of Australia

Negociants Australia

Oeneo Australasia (trading as Seguin Moreau)

Pellenc Australia

Programmed Property Services Limited

Prowine

Radoux Australasia

Sip'n Save

Solstice Media

Tillbrook Rasheed

Vili's

Wine Communicators of Australia Inc - SA Chapter

Wine Showcase Publishing

### JUDGES PROGRAM

The Society gratefully acknowledges the support of the following Judges Program sponsors:

- **Australian Wine Research Institute  
Advanced Wine Assessment Course**
- **National Wine Centre**
- **Negociants Australia**
- **Pellenc Australia**
- **Prowine**
- **Wine Australia**

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## TROPHIES

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### **THE GRAMP, HARDY, HILL SMITH PRIZE for OUTSTANDING WINE OF PROVENANCE**

Prize is one full day Tailored Innovation Education and Funding Workshop tailored to the winner's needs. This could include:

- What is Innovation and how can funding be leveraged to further Innovation within a Wine Business;
- Detailed review of sources of Funding and Government Support available for Innovation in the Wine Industry, including initial assessment and assistance with programs;
- Review of winner's current Innovation program (if any) or preparation of an Innovation Roadmap;
- Latest innovations in the Wine Industry (facilitated by an independent expert).
- Prize sponsored by **Inventure Partners**

### **THE F. MILLER & CO PRIZE for WINEMAKER OF THE OUTSTANDING WINE OF PROVENANCE**

To be awarded to the winning exhibitor for the winemaker of the current vintage.

Prize is one return economy international airfare to a winemaking destination of the winner's choice within the providing airline's network. (Taxes and charges to be borne by the winner).

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

### **THE MAX SCHUBERT AM TROPHY for MOST OUTSTANDING RED WINE IN SHOW**

### **THE GEORGE FAIRBROTHER TROPHY for MOST OUTSTANDING WHITE WINE IN SHOW**

### **THE SEGUIN MOREAU TROPHY for BEST CHARDONNAY IN SHOW**

- Trophy sponsored by  
**Seguin Moreau Australasia**

### **WINEMAKER OF THE MOST OUTSTANDING RED WINE IN SHOW**

To be awarded to the winning exhibitor for the winemaker of the Most Outstanding Red Wine in Show.

*Please Note: this prize will only be awarded if a sponsor has been found.*

### **WINEMAKER OF THE MOST OUTSTANDING WHITE WINE IN SHOW**

To be awarded to the winning exhibitor for the winemaker of the Most Outstanding White Wine in Show.

*Please Note: this prize will only be awarded if a sponsor has been found.*

### **THE AUSTRALIAN WINE RESEARCH INSTITUTE COMMERCIAL SERVICES TROPHY for**

#### **BEST RIESLING IN SHOW**

- Trophy sponsored by  
**AWRI Commercial Services**

### **THE ARKABA CELLARS TROPHY for**

#### **BEST SAUVIGNON BLANC IN SHOW**

- Trophy sponsored by **Arkaba Hotel**

### **THE FINLAYSONS TROPHY for**

#### **BEST SEMILLON IN SHOW**

- Trophy sponsored by **Finlaysons**

### **THE PROGRAMMED PROPERTY SERVICES TROPHY for**

#### **BEST OTHER VARIETAL WHITE OR ROSÉ**

- Trophy sponsored by  
**Programmed Property Services Limited**

### **THE BDO TROPHY for**

#### **BEST DRY WHITE BLEND**

- Trophy sponsored by **BDO**

### **THE CCL LABEL CLEAR IMAGE TROPHY for**

#### **BEST SWEET WHITE TABLE WINE**

- Trophy sponsored by **CCL Label Clear Image**

**THE PROFESSOR A.J. PERKINS TROPHY**  
for

**BEST CABERNET SAUVIGNON IN SHOW**

- Trophy sponsored by **Vili's**

**THE LALLEMAND TROPHY**  
for

**BEST PINOT NOIR IN SHOW**

- Trophy sponsored by **Lallemant**

**THE WINE COMMUNICATORS OF AUSTRALIA,  
SA CHAPTER TROPHY**

for

**BEST SHIRAZ IN SHOW**

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

**THE TILBROOK RASHEED TROPHY**  
for

**BEST GRENACHE OR GRENACHE BLEND**

To be selected from classes 36, 37 and 53.

- Trophy sponsored by **Tilbrook Rasheed**

**THE RADOUX AUSTRALIASIA TROPHY**  
for

**BEST OTHER RED BLEND**

- Trophy sponsored by **Radoux Australiasia**

**THE HURTLE AND NORMAN WALKER TROPHY**  
for

**BEST SPARKLING WINE IN SHOW**

- Trophy sponsored by  
**Cellarbrations Independent Liquor Stores**

**THE FASSINA LIQUOR TROPHY**  
for

**BEST WHITE WINE UNDER \$20**

Selected from top golds, commercially available, with a RRP below \$20.

- Trophy sponsored by **Fassina Liquor**

**THE MONTGOMERY TROPHY**  
for

**BEST RED WINE UNDER \$20**

Selected from top golds, commercially available, with a RRP below \$20.

- Trophy sponsored by  
**Bunzl Outsourcing Services Ltd**

**THE T.W.C ANGOVE AM MEMORIAL TROPHY**  
for

**BEST BRANDY IN SHOW**

- Trophy sponsored by **Gerry Colella**

**THE JOHN FORNACHON MEMORIAL TROPHY**  
for

**BEST APERA, TOPAQUE OR MUSCAT**

- Trophy sponsored by **Cutler Brands**

**THE IN DAILY TROPHY**

for

**BEST AUSTRALIAN VINTAGE, TAWNY OR RUBY**

Trophy sponsored by **www.indaily.com.au**

**THE DR RAY BECKWITH OAM MEMORIAL  
TROPHY**

for

**BEST TRADITIONAL AUSTRALIAN RED BLEND**

(Shiraz/Cabernet - Cabernet/Shiraz)

- Trophy sponsored by **Sip'n Save**

**THE KARL SEPPELT AO TROPHY**

for

**BEST OTHER VARIETAL RED**

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

The Society gratefully acknowledges the support of  
**Wine Showcase Publishing**  
for the magazine feature in Australian Wine Showcase  
on the Royal Adelaide Wine Show, trophy winners and sponsors.



## SECTION 1 - STILL WINE

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

There is NO limit to entries in each class, however a wine may be entered only once.

The wine exhibited for entry must be commercially bottled by the 31<sup>st</sup> August 2017. Wines are to be entered in the class most appropriate to the label or the intended label.

Commercial name, vintage and normal retail price to be stated on the entry form. The minimum quantity is 2250 litres (250 dozen) at the time of entry and qualifying stock must be in bottle at the time of despatch of wines for judging. Varietal makeup and vintage of all wines must be stated on the entry form. All wines must comply with the Australian Label Integrity (LIP) regulations.

### WHITE WINE

- Class 1 - Chardonnay**, 2017 vintage.
- Class 2 - Chardonnay**, 2016 vintage.
- Class 3 - Chardonnay**, 2015 vintage.
- Class 4 - Chardonnay**, 2014 vintage and older.
- Class 5 - Riesling**, 2017 vintage.
- Class 6 - Riesling**, 2016 vintage.
- Class 7 - Riesling**, 2015 vintage and older.
- Class 8 - Semillon**, 2017 vintage.
- Class 9 - Semillon**, 2016 vintage.
- Class 10 - Semillon**, 2015 vintage and older.
- Class 11 - Sauvignon Blanc**, 2017 vintage.
- Class 12 - Sauvignon Blanc**, 2016 vintage and older.
- Class 13 - Pinot Gris or Pinot Grigio**, 2017 vintage.
- Class 14 - Pinot Gris or Pinot Grigio**, 2016 vintage or older
- Class 15 - Verdelho**, any vintage.
- Class 16 - Viognier**, any vintage.
- Class 17 - Fiano**, any vintage
- Class 18 - Gruner Veltliner**, any vintage
- Class 19 - Vermentino**, any vintage
- Class 20 - Other Single Variety**, not included in classes 1-19, any vintage.
- Class 21 - Blends, predominantly Sauvignon Blanc Semillon and Semillon Sauvignon Blanc etc**, any vintage.
- Class 22 - Other blended White Wine**, any vintage, not included in class 21.
- Class 23 - Aromatic Sweet White Wine, non-botrytised**, any vintage or style including Moscato.
- Class 24 Sweet White, botrytised**, any vintage or style.

### ROSÉ

- Class 25 - Rosé**, any variety, vintage or style.

### RED WINE

- Class 26 - Cabernet Sauvignon**, 2016 vintage.
- Class 27 - Cabernet Sauvignon**, 2015 vintage.
- Class 28 - Cabernet Sauvignon**, 2014 vintage.
- Class 29 - Cabernet Sauvignon**, 2013 vintage.
- Class 30 - Cabernet Sauvignon**, 2012 vintage and older.
- Class 31 - Shiraz**, 2016 vintage.
- Class 32 - Shiraz**, 2015 vintage.
- Class 33 - Shiraz**, 2014 vintage.
- Class 34 - Shiraz**, 2013 vintage.
- Class 35 - Shiraz**, 2012 vintage and older.
- Class 36 - Grenache**, 2016 vintage.
- Class 37 - Grenache**, 2015 vintage and older.
- Class 38 - Pinot Noir**, 2016 vintage.
- Class 39 - Pinot Noir**, 2015 vintage and older.
- Class 40 - Merlot**, any vintage.
- Class 41 - Malbec**, any vintage
- Class 42 - Sangiovese**, any vintage
- Class 43 - Montepulciano**, any vintage
- Class 44 - Tempranillo and Tempranillo predominant blends**, 2016 vintage and older.
- Class 45 - Other Single Red Variety**, 2016 vintage and older, not included in classes 26 to 44.
- Class 46 - Blends, 2016 vintage**, labelled with only Cabernet Sauvignon, Cabernet Franc, Merlot, Malbec and Petit Verdot, in any percentage.
- Class 47 - Blends, 2015 vintage**, labelled with only Cabernet Sauvignon, Cabernet Franc, Merlot, Malbec and Petit Verdot, in any percentage.

**Class 48 - Blends, 2014 vintage and older,** labelled with only Cabernet Sauvignon, Cabernet Franc, Merlot, Malbec and Petit Verdot, in any percentage.

**Class 49 - Blends, 2016 vintage,** labelled only as Cabernet Sauvignon/Shiraz and Shiraz/Cabernet Sauvignon

**Class 50 - Blends, 2015 vintage,** labelled only as Cabernet Sauvignon/Shiraz and Shiraz/Cabernet Sauvignon.

**Class 51 - Blends, 2014 vintage and older,** labelled only as Cabernet Sauvignon/Shiraz and Shiraz/Cabernet Sauvignon.

**Class 52 - Blends, Shiraz, Grenache and/or Mataro,** 2016 and older with Shiraz as the dominant variety.

**Class 53 - Blends, predominantly Grenache,** 2016 and older.

**Class 54 - Other Red Blend,** 2016 vintage not covered by classes 44 or 46 to 53.

**Class 55 - Other Red Blend,** 2015 vintage and older not covered by classes 44 or 46 to 53.

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## SECTION 2 - SPARKLING WINE

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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 2,250 litres. Tirage classes include transferred wine. Wines on tirage to be disgorged for presentation.

**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

Exhibitors may enter two entries in each Sub-class but individual wines may only be entered once. Minimum quantity is 1800 litres or 200 dozen at the time of entry. All age requirements refer to time in wood.

Where there is more than one entry per exhibitor in each Sub-class, one must be commercially labelled and available for purchase in the retail market-place. Sub-classes 63b & c must be bottled stock but do not need to be commercially labelled. For Sub-classes 64, 65 & 66c & d qualifying stock may be held in wood and should be entered in the Sub-class in which it is intended to be labelled or sold.

### APERA

**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).

### AUSTRALIAN VINTAGE, TAWNY OR RUBY

**Class 63a - Ruby** (any age).

**Class 63b - Vintage** (0 to 5 years).

**Class 63c - Vintage** (over 5 years).

### TAWNY

**Class 64a - Australian Tawny** (any age).

**Class 64b - Classic Tawny** (over 5 years).

**Class 64c - Grand Tawny** (over 10 years).

**Class 64d - Rare Tawny** (over 15 years).

### TOPAQUE

**Class 65a - Australian Fortified Muscadelle** (any age) any Be

**Class 65b - Classic Fortified Muscadelle** (over 5 years) > 9 Be

**Class 65c - Grand Fortified Muscadelle** (over 10 years) >9 Be

**Class 65d - Rare Fortified Muscadelle** (over 15 years) > 9 Be

### MUSCAT

**Class 66a - Australian Muscat** (any age) any Be

**Class 66b - Classic Muscat** (over 5 years) >9 Be

**Class 66c - Grand Muscat** (over 10 years) >9 Be

**Class 66d - Rare Muscat** (over 15 years) > 9 Be

## SECTION 4 - BRANDY

Exhibitors may enter two entries in any class, one of which must be commercially labelled and available in the retail market.

Where only one entry in a class is provided, this exhibit must be commercially presented and be available in the retail market. Exhibits shall meet the Brandy production requirements as set out in FSANZ section 4.5.1. The age of brandy shall be determined by the age of the youngest component of any blend.

The exhibitor must be the producer of the product or the proprietor of the commercial brand, and must nominate at least one current licensed retail stockiest in Australia. Exhibits shall be entered at strength between 37% and 40% alc/vol at 20C and the actual strength and obscuration, if any, notified on the entry form.

**Class 67 - Brandy** – 2 years and under 3 years.  
Bulk sample quantity - 2,000 litres of absolute alcohol.  
Commercial sample quantity - 250 dozen in bottle and on sale less than \$30 per bottle.

**Class 68 - Brandy**, over 3 years.  
Bulk sample quantity - 1,200 litres of absolute alcohol.  
Commercial sample quantity - 50 dozen in bottle.

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## SECTION 5 - WINE OF PROVENANCE

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This section is open to both red and white wines.

The entry will comprise three wines of the same label,

- (a) Current Vintage, e.g. a 2015 wine
- (b) One of between 5 & 9 years older than current vintage, e.g. a wine from 2010 or older
- (c) One of at least 10 years or older, e.g. a wine from 2005 or older

Intrinsic quality and trueness to style are the judging attributes.

Only TWO bottles of each wine is required for judging.

Extra samples of wine (a) ONLY will be required on the exhibitors tasting day.

For the purpose of this class, current vintage means a wine that is, or will be, on commercial release in Australia between 1st April 2016 and 30th June, 2018.

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

### PROVENANCE RED WINES

**Class 69a - Red Wine**, current vintage.

**Class 69b - Red Wine** - Between 5 & 9 years older.

**Class 69c - Red Wine** - 10 years or older.

### PROVENANCE WHITE WINE

**Class 70a - White Wine**, current vintage.

**Class 70b - White Wine**, Between 5-9 years older.

**Class 70c - White Wine**, 10 years or older.

# COMPETITIVE EXHIBITOR – ROYAL ADELAIDE SHOW

## Conditions of Entry

### HAZARD REPORTING

Competitors must notify the Area/Pavilion Supervisor or the Venue Management Office immediately of any hazards detected. Hazards are any situation which has the potential to cause:

1. Injury, illness or death to people or animals either immediately or in the future
2. Damage or destruction to property

### INCIDENT REPORTING

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

1. The injury, illness or death of any person or animal
2. The damage, destruction or loss of property
3. 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. Build-up of combustible waste must be avoided.

Care must be taken to minimise trip hazards and obstacles that people may walk into. Avoid laying unprotected cables or pipes on or above paths, walkways or roads.

### HAZARDOUS MATERIALS

The RA&HS are to be advised of all hazardous materials that are brought onto the Showground. Appropriate warning signs and Safety Data Sheets (SDS) will need to be provided before allowing these materials on site. SDS are to be available onsite and provided immediately upon request by a RA&HS Representative.

### 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:

- a) the Society has no responsibility or liability for any loss, damage or injury to or caused by any Exhibit;
- b) 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;
- c) 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
- d) 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:

# COMPETITIVE EXHIBITOR – ROYAL ADELAIDE SHOW

## Conditions of Entry

- a) loss, damage or injury to any person in connection with the Exhibit or the relevant Event;
  - b) 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
  - c) 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.

### EMERGENCY INFORMATION

**Emergency information and Emergency Assembly Points for the various animal pavilions and stables will be included with Exhibitor Entry Detail Returns and Notice to Exhibitor mail outs. Competitors should be familiar with these plans.**

### FIRST AID

During the Royal Adelaide Show, St John provides First Aid Services but it is suggested that competitors have a basic First Aid kit for minor injuries. St John is not in attendance after public hours. For emergency contact details, check Notice Boards, theshow.com.au website or 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. The Royal Adelaide Show is a smoke free event.



### 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 Permits.

### ELECTRICAL EQUIPMENT

1. All extension cords and electrical appliances must be tested and tagged in accordance with current legislation as per Australian Standards 3760.
2. Power boards with overload protection can only be used at the discretion of the Venue Manager.
3. The use of double adaptors is strictly prohibited.
4. Appliances and power cables must not be used or laid through any area that may become wet.
5. Power cables must not be laid across walkways, paths, roads or any area where damage could occur to the cable.
6. Bar (resistance) heaters are strictly prohibited.
7. Light sockets must not be used for any other purpose
8. In external areas only extension leads that are Heavy Duty Rated must be used.

## 2017 NATIONAL SCHOOL WINE COMPETITION

The RA&HS aims to establish this competition and seminar as an annual event to lift the profile of those schools that make 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 will be 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 **Chalieu Bayliss on 08 8210 5251**



ROYAL AGRICULTURAL &  
HORTICULTURAL SOCIETY OF  
SOUTH AUSTRALIA INCORPORATED

