

2010 SHOW SCHEDULE

16 October – 23 October 2010



www.asws.com.au

The 2010 AUSTRALIAN SMALL WINEMAKERS SHOW

16 October – 23 October 2010

DATES, PROGRAM and IMPORTANT INFORMATION

Friday, 17 September 2010	Closing date for entry forms and fees.
Friday, 17 September 2010	Start date for accepting delivery of wine exhibits.
Monday, 11 October 2010	Closing date for delivery of wine exhibits.
Saturday, 16 October 2010 to	
Tuesday, 19 October 2010	Judging.
Wednesday, 20 October 2010	Exhibitors Master Class 10.00 a.m. till 12 noon Exhibition Centre, Stanthorpe Show Grounds
Wednesday, 20 October 2010	Presentation Dinner 7.00 pm for 7.30 pm Queensland College of Wine Tourism, Stanthorpe
Thursday, 21 October 2010	Results available at www.asws.com.au
Friday, 22 October 2010	Exhibitors' Tasting 4.00 pm to 6.00 pm Exhibition Centre, Stanthorpe Show Grounds, High Street Stanthorpe, Queensland 4380, Australia
Saturday, 23 October 2010	Public Tasting - 2.00 pm to 6.00 pm at Exhibition Centre, Stanthorpe Show Grounds, High Street, STANTHORPE, QUEENSLAND, AUSTRALIA

Entry Fees: AU\$40.00 per entry
Fees or Direct Debit Details must be sent as detailed on your entry form.

Payment: By cheque/money order payable to **Stanthorpe Agricultural Society**.
By direct debit: **Please be sure to use your entry name as the reference.**
Bank: **National Australia Bank, Stanthorpe**
Name: **Stanthorpe Agricultural Society Wine Sub Committee**
Numbers: **BSB "084 927" Account Number "50-894-4117"**
By Credit Card. See entry form for details.
The Wine Sub Committee is not, nor is required to be, registered for GST.

Delivery of wine exhibits:

Freight, delivery charges and duties/excise are the responsibility of the exhibitor.
Exhibits arriving without all charges paid will be disqualified.

Consign to: Australian Small Winemakers Show,
Exhibition Centre, Stanthorpe Show Grounds, High Street,
STANTHORPE, QUEENSLAND 4380, AUSTRALIA

Please direct any enquiries about delivery of exhibits to info@asws.com.au or the
ASWS Information Office on 07 4681 4482.

Exhibitors Tasting:

The Exhibitors Tasting will be held on Friday, **22 October 2010** at 1400 (2p.m.). Tickets will not be issued, however those Exhibitors wishing to attend (maximum two per Exhibitor) are to advise the Show administration by email at info@asws.com.au or telephone on (07) 4681 4482 by Friday 15 October 2010. **Entry to the Exhibitors tasting is by Registration ONLY.** Additional tickets are available at \$25.00 each.

Exhibitors Master Class:

The Exhibitors Master class will be conducted by Matthew Holdstock of the AWRI and Chairman of Judges David Morris. The master class will cover topics relating to trends in wine analysis, technical improvements in winemaking science and a structured tasting some wine entries to illustrate the judging panels' findings. Open to Exhibitors of the 2010 show only. Maximum 30 people. Bookings to be made via email to info@asws.com.au or telephone 4681 4482.

Show Results:

Results from the Show will be available on our website www.asws.com.au Thursday 21 October 2010.

Contacts for more information

ASWS Information

Paul Reid
Secretary
Australian Small Winemakers Show
PO Box 924
Stanthorpe, Queensland 4380.
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Facsimile: (07) 4681 4438
Email: info@asws.com.au

President, Australian Small Winemakers Show

Warren Smith
Telephone: (07) 4684 5151 Business Hours
Email: wasawine@halenet.com.au

Chief Steward

Ian Henderson
Telephone: (07) 4684 1241 Business Hours
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Treasurer

Sonya Mather
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Sponsorship/Media/Marketing

Lacey Perrett
Telephone: 04 1117 3736
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Australian Small Winemakers Show website: www.asws.com.au

SCHEDULE OF CLASSES

Entries for varietal classes must contain 85% of the specified variety – less than that must be entered into a blend class

WHITE WINE	
1	Chardonnay - 2010 Vintage
2	Chardonnay - 2009 Vintage
3	Chardonnay - 2008 Vintage and older
4	Pinot Gris/Pinot Grigio - Any Vintage
5	Riesling - 2010 Vintage
6	Riesling - 2009 Vintage and older
7	Sauvignon Blanc - 2010 Vintage
8	Sauvignon Blanc - 2009 Vintage and older
9	Semillon - 2010 Vintage
10	Semillon - 2009 Vintage
11	Semillon - 2008 Vintage and older
12	Semillon/Sauvignon Blanc blends - 2010 Vintage
13	Semillon/Sauvignon Blanc blends - 2009 Vintage and older
14	Verdelho - 2010 Vintage
15	Verdelho - 2009 Vintage and older
16	Viognier - Any Vintage
17	White Wine – dry, single variety or blend - 2010 Vintage
18	White Wine – dry, single variety or blend - 2009 Vintage and older
19	White Wine - medium dry, single variety or blend less than 1 degree Baume - Any Vintage
20	White Wine - sweet (unfortified) single variety or blend greater than 1 degree Baume - Any Vintage
RED WINE	
41	Cabernet Sauvignon - 2009 Vintage
42	Cabernet Sauvignon - 2008 Vintage
43	Cabernet Sauvignon - 2007 Vintage and older
44	Cabernet Sauvignon/Merlot blends - 2009 Vintage
45	Cabernet Sauvignon/Merlot blends - 2008 Vintage and older
46	Grenache - Any Vintage
47	Merlot - 2009 Vintage
48	Merlot - 2008 Vintage and older
49	Pinot Noir - 2009 Vintage
50	Pinot Noir - 2008 Vintage and older
51	Rose - single variety or blend less than 1 degree Baume - 2010 Vintage
52	Rose - single variety or blend less than 1 degree Baume - 2009 Vintage and older
53	Shiraz - 2009 Vintage
54	Shiraz - 2008 Vintage
55	Shiraz - 2007 Vintage and older
56	Shiraz/Viognier blends – Any Vintage
57	Red Wine - single variety or blend - 2010 Vintage
58	Red Wine - single variety or blend - 2009 Vintage
59	Red Wine - single variety or blend - 2008 Vintage

60	Red Wine - single variety or blend - 2007 Vintage and older
61	Red Wine - Italian Varietals - Any Vintage
62	Red Wine - Spanish Varietals - Any Vintage
63	Red Wine - semi sweet - greater than 1 degree Baume - Any Vintage
Fortified and Other Wines	
81	Sparkling Wine (Pink or White) bottle fermented - Any Vintage
82	Sparkling Wine (Red) bottle fermented - Any Vintage
83	Sweet White Fortified Wine (excluding White Muscat) - Any Vintage
84	Muscat (Red or White) fortified - Any Vintage
85	Port (Tawny) - Any Vintage
86	Port (Vintage) - Any Vintage

2010 AUSTRALIAN SMALL WINEMAKERS SHOW

List of Awards

NATIONAL AWARDS

- Champion Small Winery of Show** (All Classes)
- Most Successful Exhibitor Trophy** (All Classes)
- Champion Red Wine** (Classes 41-63)
- Champion White Wine** (Classes 1-20)
- Champion Fortified Wine** (Classes 83-86)
- Best Sparkling Wine** (Classes 81-82)
- Viticulturist Award** (Classes 1-20)
- Winemaker Award** (Classes 41-63)
- Preben Jacobsen Stewards Choice Award** (Classes 41-63)

QUEENSLAND AWARDS

- Award for Technical Excellence in Queensland Winemaking** (All Classes)
Trophy sponsored by Queensland Government – Department of Tourism, Fair Trading and Wine Industry Development
- Most Successful Exhibitor Trophy** (All Classes)
- Best Queensland White Wine** (Classes 1-20)
- Best Queensland Red Wine** (Classes 41-63)
- Dick de Luca Memorial Trophy for Best Queensland Shiraz** (Classes 53-55)
Trophy sponsored by family members and associates of Dick DeLuca.
- Best Queensland Fortified Wine** (Classes 83-86)

2010 JUDGING PANEL

The judging panel for the 2010 Australian Small Winemakers Show may include:

Chairman of Judges

David Morris

Winemaker, Morris of Rutherglen

Judge

Hamish Seabrook

Stephen John

Robert Paul

Peter Howland

Luke Fitzpatrick

David Joeky

Sally Whittaker

Alison Eisermann

Michael Hatcher

David Cleary

Title

Winemaker, Dorrien Estate

Senior Winemaker, Stephen John Wines

Vintage Winemaking Services

Peter Howland Wines

Winemaker, Clovely Estate

Winemaker, Casella Wines

Winemaker, Westend Estate

Wine Educator, Northern Institute of TAFE, Ryde

Winemaker, Hungerford Hill

Winemaker, West Cape Howe



For new entrants, and to refresh others' memories, this is a brief outline of the system of the Australian Small Winemakers Show.

1. You send your completed entry forms and entrance fees to Australian Small Winemakers Show at
PO Box 924, Stanthorpe, Queensland 4380, Australia. Or fax 07 4681 4438
... to reach us by **17 September, 2010.**
You may pay your fees by cheque, direct credit to our account, cash or credit card.
If you pay by direct credit please show as the reference the name under which your wines are entered.
2. We mail Show Labels (to reach you before **01 October, 2010.**) for you to attach to your bottles - you do not have to cover your own labels. Please do **NOT** write on the show labels.
3. All entries (**either 4 x 750 ml bottles OR 6 bottles if smaller than 750 ml**) are to reach the Show by **11 October, 2010.**
4. Mark the outside of your delivery carton with the name of the vineyard/winery.
5. Judging takes place during **16-19 October, 2010.**
6. Results are published on the web at www.asws.com.au and medal certificates and trophies are mailed within a few days of the end of judging.

ASWS RULES and REGULATIONS

The aim of the show is to foster winemaking skills in small wineries and to give wineries with limited resources an avenue to show their commercial wines and compete on level ground.

We realise that ownership of wineries, wine labels/brands and vineyards mixed with contract winemaking leads to many complex relationships. Some of these relationships stretch the boundaries of our "less than 500 tonnes" rule. It is impossible to write rules that cover every situation, but we want to ensure that our show is open only to genuine small winemaking operations. Tonnages are subject to audit.

Definitions

Winemaker The person chiefly responsible for the production of an Exhibit.
Viticulturist The person chiefly responsible for the production of the majority of grapes used to make an Exhibit.

Preben Jacobsen Steward's Choice Award:-

The wine chosen by the stewards as their Champion Dry Red of the Show

Winery Any place used for the manufacture and/or sale of wine.

Show Australian Small Winemakers Show, sometimes referred to as ASWS, (owned and operated by the Stanthorpe Agricultural Society).

Show Committee The body charged by the Australian Small Winemakers Show to arrange the show.

Society Stanthorpe Agricultural Society

Baume Apparent Baume

1. **Eligibility:**

- 1.1 The Wine Show is open to winemakers/wineries that process the juice from less than 500 tonnes of grapes per year. Winemakers/wineries who contract crush or make wine for other winemakers/wineries are eligible to enter provided that they process the juice from less than 500 tonnes of grapes for their own winery label or brand and their total crush (own plus contract) is less than 1000 tonnes. Winemakers/wineries who own more than one label or brand are eligible to enter provided that they process the juice from less than 500 tonnes of grapes in total for all labels or brands owned by them. Where a winemaking operation is partly or totally owned by winemaking interests who process the juice from more than 500 tonnes, it is eligible to enter only if it can demonstrate complete managerial and winemaking independence.
- 1.2 Only commercially available wines are to be entered in the Show. It is not the purpose of the Show to judge barrel samples.
- 1.3 All wines entered in the Show must be made from grapes grown in the country in which the winery is located and must conform to any relevant National, State/Provincial and Regional legislation.
- 1.4 To be eligible for the Queensland trophies, a wine must meet both of the following criteria:
 - a) The wine must be made in a winery located within the state of Queensland.
 - b) A minimum of eighty five percent (85%) of the wine must be made from grapes grown within the State of Queensland.

2. **Entries:**

- 2.1 Each entry must consist of the following number of bottles of wine, either:
 - a) 4 (four) 750 millilitre or larger bottles, or
 - b) 6 (six) bottles if less than 750 ml in size.
- 2.2 Entries must be in the same size bottle in which the wine is normally marketed.
- 2.3 Entries with insufficient bottles will be disqualified.
- 2.4 All entries must be identified with Show Labels supplied by ASWS. 6 Labels will be forwarded for each exhibit and one Show Label is to be affixed to the appropriate number of bottles. However, only send the number of bottles as specified for the size of your bottle. (Refer to Regulation 2.1) More labels are available on request.
- 2.5 Commercial labels may be attached to the bottles of each entry and need not be covered by the Show Label.
- 2.6 The minimum requirement of 400 litres for each entry must be in bottle by the time of despatch of your wine to the Show.
- 2.7 (a) A wine cannot be entered more than once in the Wine Show. This includes the same wine being entered by more than one exhibitor. The same wine entered with different closures does not constitute different wines.
(b) Exhibitors may submit unlimited entries per class.
- 2.8 All columns of the Entry Form **MUST** be completed; in particular the grape variety/varieties must be stated. **The Entry Form must be signed to indicate that you have understood and agreed to the rules and conditions of entry.** (Please do not abbreviate the names of grape varieties on the entry form.) Where entrants provide email addresses, they agree to the Show Committee using them to communicate information about the show.
- 2.9 Entry fees must accompany the entry form or be paid before any entry is accepted and must reach the Show address by **17 September 2010**.
- 2.10 Freight and all other delivery charges including import taxes and associated levies are the responsibility of the exhibitor.

2.11 Entry Fees will not be refunded for any reason. Under some circumstances the ASWS may allow free entry for an equivalent number of entries in the next show. Each case will be evaluated by the ASWS. Failure to consign entries in time to arrive by the due delivery date, no matter the reason for delay and damage to wines in transit, will not be considered.

3. General Rules:

- 3.1 A wine entered out of class may be transferred to another class (if it is eligible for that class and if judging in that class has not been completed) at the discretion of the judges. The Show also reserves the right to question Exhibitors on details of their entries.
- 3.2 "Champion" trophies will only be given to wines achieving gold medal status. "Best" trophies will only be given to exhibits considered worthy of such awards by the judges.
- 3.3 All exhibits become the property of ASWS when received by the Show. Entries that arrive too late for judging will not be returned.
- 3.4 All persons/organisations exhibiting in the Show shall accept the decision of the Judges and Chief Steward appointed by ASWS as to the merit of their entries.
Points from three (3) judges will be totalled to give a score for each entry.
- 3.5 The ASWS reserves the right to inspect the winery and audit winery records of any entrant to ensure that:
- a) the wine entered matches the wine entered in the Show;
 - b) the wine entered is in bottle by the date that entrants' wine is despatched to the Show; and
 - c) the minimum amount of wine was on hand at the date of entrants' wine being despatched to the Show.
- 3.6 Based on the AWBC guidelines for wine labelling, varietal blends entered in any class are subject to the following declarations:
- a) Any varieties less than 5% of total volume CANNOT be named in the wine blend. These wines are ONLY eligible for single variety classes.
 - b) Any varieties 5% to 15% of total volume MAY be named. These wines are eligible for single variety classes (Majority variety) OR blended classes.
 - c) All varieties greater than 15% MUST be named. These wines are NOT eligible for single variety classes.
- Wines entered in classes for specific blends of varieties, e.g. Semillon/Sauvignon Blanc and Shiraz/Viognier classes etc., a minimum of 5% of the wine blend must be from each variety stated in the class name. No more than 5% of the wine can come from varieties not defined in the class name.
- Except for Class 56 (Shiraz Viognier Blends – Any Vintage) where:
- d) Viognier must be 1% or greater of the total volume.
 - e) No other variety, other than Shiraz can exceed the Viognier percentage.
- 3.7 In the Italian varietal classes, the wines must contain at least 85% wine from grape varieties such as Nebbiolo, Dolcetto, Barbera and/or other varieties determined by the Chief Steward to be of Italian origin. If in doubt please contact the Show Administration.
- 3.8 In the Spanish varietal classes, the wines must contain at least 85% wine from grape varieties such as Tempranillo and/or other varieties determined by the Chief Steward to be of Spanish origin. If in doubt please contact the Show Administration.
- 3.9 The Schedule of Classes shall be determined by the ASWS
- 3.10 The Show Committee shall have the sole authority to interpret these rules and its decisions in relation to the interpretation of these rules shall be final and binding on all exhibitors.

4. **Delivery of Wine Exhibits:**

4.1 Entry labels for Show Identification:

- a) When we acknowledge your entry, we will send Show labels for you to attach to your Entry bottles.
- b) Please ensure that each bottle in all of your entries is correctly identified with the appropriate Show label.
- c) **If you do not receive these labels by 01 October 2010 please contact us at info@asws.com.au**

4.2 Cartons must be properly marked with exhibitor's name and/or winery name and the carton number (e.g. 1/3, 2/3, 3/3).

4.3 Cartons must be marked on the outside with the name of the person/organisation entering the wine. (We note that some wineries combine shipments to obtain better transport costs so please identify on the outside of the carton the names of the wineries included in each carton)

4.4 All wines entered in the Show are to be delivered by **11 October 2010** to the Exhibition Centre, Stanthorpe Show Grounds, High Street, Stanthorpe, Queensland 4380, Australia.

Delivery cannot be accepted prior to 04 October 2010.

4.5 ASWS accepts no responsibility for non-delivery of entries. Where delivery is disputed an official delivery docket or registered mail entry signed by an authorised representative of ASWS is the accepted evidence of delivery.

5. **Awards:**

5.1 If you are awarded a medal or win a trophy, you will be given a certificate, plaque or trophy. Please give us the exact commercial name of your wine and your exact winery name as you want them to appear on these certificates, plaques or trophies. Please print very clearly. If we make a mistake, we will correct it. If the mistake is yours, you will be responsible for the costs of reprinting. All errors must be reported within 14 days of receipt of the certificate, plaque or trophy, so please check carefully when they arrive.

5.2 In the event of there being no competition in a class the judges may make an award as they think fit. Trophy awards may be withheld where exhibits are considered unworthy.

5.3 Judging will take place **16-19 October 2010**.

Awards will be made as follows:

Gold Medal Award	55.5 points and over
Silver Medal Award	51.0 points but less than 55.5 points
Bronze Medal Award	46.5 points but less than 51.0 points

Points represent the aggregate number of points allocated by three Judges from a maximum of 20 points awarded by each judge.

5.4 **National Trophies** will be made in the following manner:

CHAMPION AUSTRALIAN SMALL WINERY – Awarded to the winery with the highest total of judges points from three (3) wines entered in three (3) different classes.

Where two or more wineries tie, the next highest pointed wines from each will be taken progressively into account, regardless of class, until a winner is determined.

MOST SUCCESSFUL EXHIBITOR – Awarded to the winery with the highest total score from medal awards across all classes on a score of 5 for Gold, 3 for Silver and 1 for Bronze.

Where two or more exhibitors have equal points in total, the winner shall be the exhibitor with the highest number of Gold Awards; this being equal, the highest number of Silver, and then Bronze

Awards will be considered to determine the winner. In the event of a tie after these determinations, a tally of judges' points for medal Award wines will be made.

CHAMPION RED WINE

CHAMPION WHITE WINE

CHAMPION FORTIFIED WINE

CHAMPION SPARKLING WINE

VITICULTURIST – Awarded to the person responsible for growing the majority of grapes for the production of the Exhibit. In 2010 the award is attached to the Champion Red Wine.

WINEMAKER - Awarded to the person responsible for the production of the Exhibit. In 2010 the award is attached to the Champion White Wine.

5.5 **Queensland Awards and Trophies** will be made in the following manner:

AWARD FOR TECHNICAL EXCELLENCE IN QUEENSLAND WINEMAKING – Awarded to the Queensland winery with the highest total of judges' points from three (3) wines entered in three (3) different classes. Award must be claimed within 12 months of the announcement of the winner.

Where two or more wineries tie, the next highest pointed wines from each will be taken progressively into account, regardless of class, until a winner is determined.

MOST SUCCESSFUL QUEENSLAND EXHIBITOR – Awarded to the Queensland winery with the highest total score from medal awards across all classes on a score of 5 for Gold, 3 for Silver and 1 for Bronze. Where two or more exhibitors have equal points in total, the winner shall be the exhibitor with the highest number of Gold Awards; this being equal the highest number of Silver, then Bronze awards will be considered to determine the winner. In the event of a tie after these determinations, a tally of judges' points for medal award wines will be made.

BEST QUEENSLAND WHITE WINE

BEST QUEENSLAND RED WINE

DICK DELUCA MEMORIAL TROPHY for BEST QUEENSLAND SHIRAZ – The winner will receive a trophy plus have the privilege of exhibiting the Dick DeLuca Shield for a period of time until one month prior to the following year's Show or for a maximum of one year. The winner will be responsible for the safe keeping of this Shield.

BEST QUEENSLAND FORTIFIED WINE

Champion trophies are given only to wines achieving Gold Medal status. In the first instance all eligible Gold Medal wines will be re-assessed by the Judges to determine champion trophies. Queensland "Best" trophies are not awarded to Silver or Bronze Medal wines.

6. Disqualifications:

6.1 Any exhibitor breaking any regulation may be disqualified from this and future Show or Shows.

6.2 No entry will be accepted from any exhibitor disqualified by this or any similar organisation during the period of such disqualification. Should any entry be received it shall be deemed void and the entry fee and exhibit shall be forfeited.

- 6.3 Entries arriving without freight and all other charges paid will be disqualified.
- 6.4 Any exhibitor who fails to co-operate fully with the Audit or fails to pass the Audit may have their exhibits disqualified.

7. Protests:

- 7.1 No protest will be considered unless made within seven (7) days of the announcement of the awards; and in writing, email or facsimile. The decisions of the Judges and Chief Steward are final and, whilst no discussion or correspondence will be entered into, the reason for the Judges' decisions will be given.

8. Cancellation of The Show for any reason

- 8.1 It is agreed between the parties that if, at the sole discretion of the Show Committee or some other authorised officer, the Show be partially or fully cancelled for any reason whatsoever, the exhibitor shall not pursue the Show or Stanthorpe Agricultural Society for the recoveries of lost income or damages. This complete bar to an action applies to all Headings of Law, whether it be Common Law in Contract or Tort or pursuant to any State, Territorial or Commonwealth Statute Law. It is acknowledged by the exhibitor that the Show Committee or Society has no duty to have a show in any particular year and that this clause operates as a complete defence for the Show Committee and Society to any such action

9. ASVO Protocols

Exhibitors are requested to note the Winemakers Federation of Australia's voluntary code of practice with respect to the use of Wine Show medals and similar symbols as displayed on their bottles. For further information please refer to ...

www.asvo.com.au/wineshows... .. "Use of Medals"

We follow the ASVO recommendations for the audit of entries, which we carry out each year. 1% of all entries are audited. Any non-compliance is penalised. Full details of the protocols are on the ASVO web site at...

www.asvo.com.au/wineshows "Audit Protocols"

All wineries audited for the 2008 ASWS passed. **All entrants are required to follow any direction or request made by the ASVO Auditors.**

Australian Small Winemakers Show 2009 Results Schedule

Following is a summary of results from the 2009 Australian Small Winemakers Show held at Stanthorpe, Queensland.

A total of **1816 wines** were entered in the competition. These wines came from all states of Australia and ACT, also from New Zealand.

A total of **793 medals** were awarded by the judges. These consisted of -

74 GOLD
146 SILVER
573 BRONZE