

120th ANNUAL WINE SHOW

Index

Programme of Events.....Page 2
 Special Regulations Pages 3, 5
 Special Awards Pages 4, 6, 7, 8
 2008-2007 Vintage White Table Wines..... Page 11-12
 2006 Vintage and Older White Table Wines..... Page 15
 2008-2007 Vintage Red Table Wines Page 18-19
 2006-2005 and Older Vintage Red Table Wines Page 20, 22
 Light Dry Red/Australian Sparkling WinesPage 24
 Aperitif Fortified Wines (Sherries) Page 26
 Australian Fortified Red WinePage 26
 Australian Fortified Tawny/Tokay.....Page 27
 Australian Fortified MuscatPage 30
 Explanatory Notes, Fortified Wine.....Page 31
 Seminar/Presentation DinnerPage 10
 Acknowledgements Page 32

Conditions of Entry

EXHIBITS MUST BE SHOWN IN (4) 750ML BOTTLES OR EQUIVALENTS.

Judging takes place on Sept. **18, 19, 20, 21, 22 and 23** commencing at 8.30am. **Tasting on Friday September 26th, 9am-1pm** for exhibitors. **(Strictly Exhibitors Only) and 6.30 pm-10.00 pm for the public.**

ENTRIES CLOSE FRIDAY, AUGUST 22nd

ENTRY FEES: \$35 PER ENTRY.

RESULT BOOK \$15 (All fees include GST).

EXHIBITS MUST BE FORWARDED DIRECT TO:

RUTHERGLEN AGRICULTURAL SOCIETY INC.

HENDERSON PAVILION, HIGH ST, RUTHERGLEN 3685

NO LATER THAN FRIDAY, SEPTEMBER 12th

ALL FREIGHT MUST BE PRE-PAID

For the convenience of interstate exhibitors our major sponsor, Francis Transport, services the Rutherglen Wine Show.

Melbourne Depot:

Francis Transport
1 Minnie Street,
YARRAVILLE Vic 3013
Phone: (03) 9689 2771
Fax: (03) 9689 8250

Sydney Depot:

C/- Brylia Transport
3 Jamieson Place,
GLEN DENNING NSW 2671
Phone: (02) 9625 2663
Fax: (02) 9625 2664

Programme of Events 2008

THURSDAY, SEPTEMBER 18th:

Judging (Henderson Pavilion). Rutherglen Showground.

FRIDAY, SEPTEMBER 19th:

Judging (Henderson Pavilion). Rutherglen Showground.

SATURDAY, SEPTEMBER 20th:

Judging (Henderson Pavilion). Rutherglen Showground.

SUNDAY, SEPTEMBER 21st:

Judging (Henderson Pavilion). Rutherglen Showground.

MONDAY, SEPTEMBER 22nd:

Judging (Henderson Pavilion). Rutherglen Showground.

TUESDAY, SEPTEMBER 23rd:

Judging (Henderson Pavilion). Rutherglen Showground.

THURSDAY, SEPTEMBER 25th: (commencing 9 am)

**SEMINAR: "ALCOHOL, ALCOHOL & ALCOHOL."
A discussion on causes and implications of
alcohol within the wine industry.**

Tuileries Restaurant, Conference Room - Rutherglen
9 am-5 pm, (Limited number of tickets).

Cost: \$110.00 (includes GST), includes lunch, morning
and afternoon tea

RUTHERGLEN WINEMAKERS WINE SHOW DINNER and PRESENTATION of AWARDS —

Rutherglen Memorial Hall, 7,00 pm.
(limited number of tickets). \$110.00 (includes GST) per
ticket - All inclusive.

FRIDAY, SEPTEMBER 26th:

EXHIBITORS TASTING — Henderson Pavilion 9.00 am-
1.00 pm.

(Strictly exhibitors only)

PUBLIC TASTING (Tickets limited). \$40.00 (includes
smorgasbord meal, glass and Result Book). 6.30-10pm.

BOOKINGS ESSENTIAL FOR ALL FUNCTIONS.

SPECIAL REGULATIONS

1. Entry fees \$35.00 per entry (includes GST.)
2. All classes are open for competition to Winemakers and Wine Merchants. A wine merchant shall mean a Person, Association or Company buying Wine for resale by Wholesale.
3. All entries must be made in writing on forms supplied by the Society unless otherwise permitted by the Secretary. No rebate of fees for withdrawn exhibits will be made.
4. **Exhibitors are restricted to two (2) entries in Classes 101-110, 201-217, 412-414, 431,432, 441, 442. Exhibitors may enter as many entries as they choose in classes 111-127, 231-404, 415-424, 433-436, 443-446, however a wine may be entered ONCE ONLY in the show. Each entry to consist of four (4) 750ml bottles or EQUIVALENTS. Only two entries per class will count towards the awarding of the Victorian Winegrowers Association Trophy for Most Successful Exhibitor, Fortified Wines.**
5. **Exhibitors please note: Trophy and Gold Medal award winners will be requested, in some sections, to supply extra exhibits for the exhibitors and public tastings at no cost to the Society.**
6. **The Society reserves the right to purchase award winning wines from exhibitors for promotional purposes. The Society will pay wholesale price, up to a maximum of \$220.00 per dozen including GST and WET tax for such wines. This will be restricted to a maximum of three (3) dozen per exhibit.**
7. Exhibitors may be awarded more than one (1) award in any one class
8. Exhibits will be judged on points.
9. After close of entries no person will be permitted access to exhibits except Judges, Stewards and the Secretary.
10. Exhibits to bear labels supplied by the Society, **if exhibits are entered with commercial labels attached, please ensure that these labels are adequately covered.**
11. **In all classes the wine in stock as stated on the Certificate of Entry, may be inspected and checked by the Society or its nominees. Inspections will be made. Each Exhibitor shall supply the Society with a sealed envelope containing details of sale(s) reducing stock below the stipulated minimum quantities after the entry date.**
12. All exhibits become the property of the Society
13. **Exhibits must be the produce of Australian grapes and conform to the respective State or Commonwealth regulations.**

2008 Special Awards

BEST AUSTRALIAN DRY WHITE TABLE WINE

1x225 litre Radoux French Oak Barrel



Classes: 111, 112, 113, 114, 115 and 116
Classes 121, 122, 123, 124 and 125.

BEST AUSTRALIAN DRY RED TABLE WINE

1x225 litre Seguin Moreau American Oak Barrel



Classes: 231, 232, 233, 234, 235 236 and
237; Classes 241, 242, 243, 244, 245 246
and 247

BEST AUSTRALIAN FORTIFIED WINE

1x225 litre Radoux French Oak Barrel



Classes: 401, 402, 403 and 404, 415 and
416; Classes 421, 422, 423 and 424;
Classes 433, 434, 435 and 436; Classes
443, 444, 445 and 446.

14. Entries of blended wines must represent the prescribed quantities already blended.
15. Exhibits must be delivered in containers **PROPERLY MARKED** to show the Exhibitor's name. If more than 1 entry in a class, please mark entry, **Exhibit No 1, 2 etc.** The Society shall have complete control of the Show and no Exhibitor shall have relief from any court arising from a decision made by the Society or its staff.
16. If a result book is required, please add \$15.00 (includes GST) to cover printing and postage.

CODE OF PRACTICE FOR THE DISPLAY OF AWARDS

17. Producers will not use medals, stickers, symbols or other devices on a bottle or soft pack in order to misleadingly convey the impression that the wine has received an award at an open objective and independent competition.
18. Awards received by an individual wine will bear the year of award and the class description and as a general rule shall only be applied to wines bearing the name under which the exhibit was entered.

* However, in recognition that a wine could be entered in a show before a wine has been finally allocated to a Brand, portability of an award so that it can stay with the wine which won it shall be permitted.
19. Awards received by a class of wine (eg "Winemaker of the Year", "Most Successful Exhibitor") shall not be used to suggest the individual wine has received any particular distinction. These awards will not be presented on the bottle in the form of a medal.
20. The use of gold, black or gold discs, bronze discs and silver discs to promote anniversaries, events, sponsorship and the like, must not be used. Stickers and symbols or other devices, should be sufficiently differentiated from show medals, in terms of shape and / or colour to ensure no confusion. * It is recognised that identification stickers attached to a bottle of wine not intended for resale, such as supplied to airlines, may fall outside the control of the producer.
21. Compliance by a producer (including by subsidiaries or by associated companies) with this Code of Practice be a prerequisite for entry to any show of which the display of awards or medals are authorised by the AWBC for export to Europe.
22. The Code of Practice will enter into force for all wine produced from the 2006 vintage.

Special Awards 2008

A.N WOODROFFE Perpetual Trophy for Best Australian Apperitif Fortified Wine, Classes 401, 402 and 403. Trophy Donated by R L Buller & Son.

AMORIM AUSTRALASIA PTY. LTD. Perpetual Trophy for Best Australian Sparkling Wine, Bottle Fermented, Classes 301, 302, 303 and 304.

GEORGE SUTHERLAND SMITH Perpetual Trophy for Best Australian Dry White Table Wine, 2007 and 2008 Vintage. Trophy Donated by Brown Brothers Milawa Vineyard. Classes 103, 104, 105, 106, 107, 108 and 113, 114, 115 and 116.

THE WANGARATTA WINE AND FOOD SOCIETY The late John C Brown Trophy for Best Australian Dry White Table Wine, made from fruit grown and made in the North East Victorian Region (as defined by GI) Exhibited in Classes 101- 108, and 111- 116. **WINE MUST BE FROM A COMMERCIAL BOTTLING RUN.**

THE WINEMAKERS OF RUTHERGLEN Perpetual Trophy for Best Australian Dry White Table Wine, made from fruit grown and made in the Rutherglen Region of Victoria (as Defined by GI), exhibited in Classes 101-108, 111-116. **WINE MUST BE FROM A COMMERCIAL BOTTLING RUN.**

ELGINS Perpetual Trophy for Best Australian Dry White Table Wine, Chardonnay, Class 113, 2007 Vintage and Class 122, 2006 Vintage and Older.

THE PORTAVIN Perpetual Trophy for Best Australian Dry White Table Wine, Riesling Class 112, 2007 Vintage and Class 121, 2006 Vintage and Older.

THE LAFFORTE OENOLOGIE Perpetual Trophy for Best Australian Dry White Table Wine, Semillon, Class 114, 2007 Vintage and Class 123, 2006 Vintage and Older.

GOOD FOOD AND WINE SHOW Perpetual Trophy for Best Australian Dry White Table Wine, Other Varieties, Class 115, 2007 Vintage and Class 124, 2006 Vintage and older.

FINE WINE AND SPIRITS SHOW Perpetual Trophy for Best Australian Dry White Table Wine, Blends, Class 116, 2007 Vintage and Class 125, 2006 Vintage and older.

CVGT EMPLOYMENT AND TRAINING SPECIALISTS Perpetual Trophy For Best Australian Sweet White Table Wine Exceeding 3.0 Baume, 2008, 2007 and 2006 Vintages and Older Classes 110, 117 and 127.

RL SEPPELT Perpetual Trophy for Best Australian Dry Red Wine, made from fruit grown and made in the Rutherglen Region of Victoria, (as defined by GI) and exhibited in Classes 211, 212, 213, 214, 215, 216, 217, 231, 232, 233, 234, 235, 236 and 237. **WINE MUST BE FROM A COMMERCIAL BOTTLING RUN.**

THE BORDER WINE & FOOD SOCIETY ALBURY-WODONGA Perpetual Trophy for Best Australian Dry Red Wine, made from fruit grown and made in the North East Victorian Region of Victoria (as defined by GI), and exhibited in Classes 211, 212, 213, 214, 215, 216, 217, 231, 232, 233, 234, 235, 236 and 237. **WINE MUST BE FROM A COMMERCIAL BOTTLING RUN.**

RUTHERGLEN BEEFSTEAK & BURGUNDY CLUB Perpetual Trophy For Best Australian Dry Red Wine, 2007 Vintage, Classes 211, 212, 213, 214, 215, 216 and 217.

THE LES AND DIANA HARMER Perpetual Trophy for Best Australian Dry Red Wine, Pinot Noir, Class 214, 2007 Vintage, Class 234, 2006 Vintage and Class 244, 2005 Vintage and Older. **WINE MUST BE FROM A COMMERCIAL BOTTLING RUN.**

THE PLASDENE GLASS - PAK PTY LIMITED Perpetual Trophy for Best Australian Dry Red Wine, Shiraz, Class 233, 2006 Vintage and Class 243, 2005 Vintage and Older.

THE AUSTRALIAN WINEMAKERS Perpetual Trophy for Best Australian Dry Red Wine, Cabernet Sauvignon, Class 231, 2006 Vintage and Class 241, 2005 Vintage and Older.

THE J.B. MACMAHON Perpetual Trophy for Best Australian Dry Red Wine, Merlot, Class 232, 2006 Vintage and Class 242, 2005 Vintage and Older.

HEINRICH COOPERAGE & TONNELLERIE QUINTESSENCE Trophy for Best Australian Dry Red Wine, Durif, Class 235, 2006 Vintage and Class 245, 2005 Vintage and Older.

THE VINTAGE CELLARS, Perpetual Trophy, for Best Australian Dry Red Wine, Other Varieties, Class 236, 2006 Vintage and Class 246, 2005 Vintage and Older.

WINEMAKING SUPPLIES & SERVICES, Perpetual Trophy for Best Australian Dry Red, Blended Wine, Class 237, 2006 Vintage and Class 247, 2005 Vintage and Older.

THE WINE SOCIETY Perpetual Trophy for Best Australian Fortified Red Wine (Vintage Port) 2008 and 2007 Vintage, Classes 413 and 414.

THE CHRIS KILLEEN Memorial Perpetual Trophy for Best Australian Vintage Fortified Red, (Vintage Port) Classes 415 and 416.

tarac technologies Pty Ltd Perpetual Trophy for Best Australian Fortified Tawny, Classes 421, 422, 423 and 424.

RUTHERGLEN RESEARCH INSTITUTE, DEPARTMENT OF AGRICULTURE AND RURAL AFFAIRS Perpetual Trophy for Best Australian Fortified Tokay (Muscadelle), Class 431, 2008 Vintage and Class 432, 2007 Vintage.

THE RUTHERGLEN WINE AND FOOD CLUB Perpetual Trophy For Best Commercial Australian Fortified Tokay. Classes 433, 434, 435, and 436. Wine made from fruit grown in Rutherglen district (as defined by GI). Must be available at the cellar door, price not to exceed \$35.

AMORIM CORK AUSTRALIA PTY LTD Perpetual Trophy for Best Australian Fortified Tokay (Muscadelle), Classes 433, 434, 435 and 436.

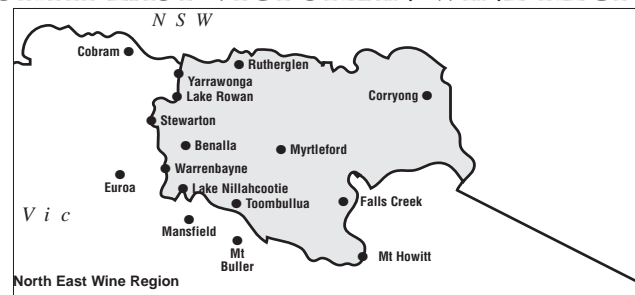
THE FOOTSCRAY WINE AND FOOD SOCIETY Perpetual Trophy for Best Australian Fortified Muscat 2008 and 2007 Vintage, Classes 441 and 442.

THE ANNA BRYERS (KARKLINS) Memorial Trophy For Best Commercial Australian Fortified Muscat, Class 443, 444, 445 and 446. Wine made from fruit grown in Rutherglen district (as defined by GI). Must be available at the cellar door, price not to exceed \$35.

A & G INDUSTRIES LIMITED Perpetual Trophy For Best Australian Fortified Muscat, Classes 443, 444, 445 and 446.

THE VICTORIAN WINEGROWERS ASSOCIATION Perpetual Trophy For Most Successful Exhibitor, Fortified Wines. **(Only two entries per class, count towards the points for this trophy).**

NORTH EAST VICTORIAN WINE REGION



SPECIAL AWARDS: BEST EXHIBIT:

Best Australian Dry White Table Wine of the Show

Radoux Australia: 1 x 225 Litre French Oak Barrel

Best Australian Dry Red Table Wine of the Show

Seguin Moreau: 1 x 225 Litre American Oak Barrel

Best Australian Fortified Wine of the Show

Radoux Australia: 1 x 225 Litre French Oak Barrel

Exhibits for the Dry White and Dry Red Table Wine Awards must be in bottle at time of judging and exhibits must be from a commercial bottling run. For further special awards information. See page 4 for details.



WINE PRODUCTION The Air Liquide Solution

successful winemaking requires
expertise and a little technology....

that technology is here

Contact an Air Liquide wine application specialist
for all of your wine production solutions.

Victoria - Melbourne Tel: (03) 9290 1100 Fax: (03) 9290 1199 **New South Wales - Sydney** Tel: (02) 9892 9777 Fax: (02) 9892 1454 **Newcastle** Tel: (02) 4949 1700
Fax: (02) 4949 1750 **Wollongong** Tel: (02) 4274 4044 Fax: (02) 4276 3879 **Queensland - Brisbane** Tel: (07) 3246 6363 Fax: (07) 3246 6333
Rockhampton Tel: (07) 4936 1066 Fax: (07) 4936 1024 **Townsville** Tel: (07) 4774 8276 Fax: (07) 4774 8313 **Cairns** Tel: (07) 4031 1566 Fax: (07) 4051 4293
South Australia - Adelaide Tel: (08) 8209 3600 Fax: (08) 8255 9885 **Tasmania Launceston** Tel: (03) 6334 9666 Fax: (03) 6334 9600 **Northern Territory - Darwin**
Tel: (08) 8947 1184 Fax: (08) 8947 1203 **Western Australia - Perth** Tel: (08) 9329 1234 Fax: (08) 9330 8013 **Kalgoorlie** Tel: (08) 9021 4399 Fax: (08) 9091 2041

www.airliquide.com.au

Rutherglen Agricultural Society Incorporated
120th ANNUAL WINE SHOW
Presentation Dinner

THE Rutherglen Wine Show, one of the oldest known Wine Shows in Australia, is presented to you by the Rutherglen Agricultural Society Incorporated in conjunction with The Winemakers of Rutherglen proudly co-host the 21st Annual Rutherglen Wine Seminar and the 23rd Annual Presentation of Awards Gourmet Dinner.

All trophies won during the current show will be presented throughout the course of the evening. **Award winners will be notified and it would be appreciated if a representative could be present to accept the award.**

Each selected course is complemented with a selection of appropriate award-winning wines selected from previous Rutherglen Wine Shows.

As tickets for all functions are limited, early bookings are essential.

DATE: Thursday, September 25th; COST: \$110.00 per ticket (includes GST)

Rutherglen Wine Show 21st Annual Seminar

THURSDAY, SEPTEMBER 25th, 2008 9am-5pm.

TUILERIES RESTAURANT, CONFERENCE ROOM

SEMINAR: "ALCOHOL, ALCOHOL & ALCOHOL."

A discussion on causes and implications of alcohol within the wine industry.

9 am-5 pm, (Limited number of tickets).

Cost: \$110.00 (includes GST), includes lunch, morning and afternoon tea

CHRIS PFEIFFER: Chairman, Wine Show Committee,
Telephone: (02) 6033 2805; Fax: (02) 6033 3158.

A. E. HENDERSON: Secretary, Wine Show Committee
Telephone: (02) 6032 8044, (02) 6032 7335; Fax: (02) 6032 9388.
Email: wineagshow@westnet.com.au

SECTION 1:

Australian White Table Wine

PART A: 2008 VINTAGE

(QUANTITY 2000 LITRES)

**Entries close Friday, August 22nd
Exhibits to arrive no later than Friday, September 12th**

**Exhibitors limited to two (2) entries per class.
A wine may be entered once only in the show**

CLASS:

101 Dry White, varieties and blends of aromatic floral varieties (Muscat related) other than Riesling. eg. Traminer, Frontignac, Traminer-Riesling.

(It is important to nominate the varieties and blend composition on the entry form, as this information is required by the judges.)

102 Dry White, Riesling

103 Dry White, Chardonnay

104 Dry White, Semillon

105 Dry White, Sauvignon Blanc

106 Dry White, Verdelho

107 Dry White, other varieties. eg. Viognier, Marsanne, Pinot Gris.

a) Pinot Gris

b) Viognier

c) Marsanne

d) Chenin Blanc

e) Petit Manseng

f) Other varieties, **(please nominate the variety as this information is required by the judges.)**

108 Dry White, blends of soft fruity and flinty varieties.

a) Semillon/Chardonnay

b) Semillon/Sauvignon Blanc

c) Other blends.

(The major varietal component of the blend must be less than 85%. The varieties and blend composition must be entered on the entry form as this information is required by the judges.)

109 Sweet White, not exceeding 3.0 Be.

110 Sweet White, exceeding 3.0 Be.

**To reduce our carbon footprint, the Rutherglen Wine Show
Committee encourages the use of sustainable packaging.**

PART B: 2007 VINTAGE

(QUANTITY 220 DOZEN)

(750ml or equivalent)

Exhibitors may enter as many wines as they choose.

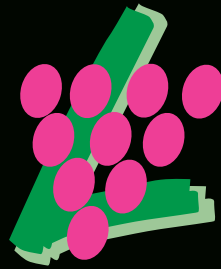
Exhibits must be from a commercial bottling run.

A Wine may be entered once only in the show.

CLASS:

- 111 Dry White, varieties and blends of aromatic floral varieties (Muscat related). **(It is important to nominate the varieties and blend composition on the entry form, as this information is required by the judges.)**
- 112 Dry White, Riesling
- 113 Dry White, Chardonnay
- 114 Dry White, Semillon
- 115 Dry White other varieties. E.g. Sauvignon Blanc, Voignier, Marsanne, Pinot Gris, Verdelho.
- a) Pinot Gris
 - b) Viognier
 - c) Marsanne
 - d) Chenin Blanc
 - e) Sauvignon Blanc
 - f) Other varieties, **please nominate variety as this information is required by the judges.**
- 116 Dry White, blends of soft fruity and flinty varieties.
- a) Semillon/Chardonnay
 - b) Semillon/Sauvignon Blanc
 - c) Other blends.
- (The major varietal component of the blend must be less than 85%. It is important that the varieties and blend composition be nominated on the entry form as this information is required by the judges.)**
- 117 Sweet White, not exceeding 3.0 Be.
- 118 Sweet White, exceeding 3.0 Be.

To reduce our carbon footprint, the Rutherglen Wine Show Committee encourages the use of sustainable packaging.



LAFFORT
œnoLOGIE

Every wine has its secrets...

LAFFORT œNOLOGIE is a dynamic team producing a range of innovative winemaking products to exceed the quality expectations of winemakers whilst respecting our shared environment.



Tannins



Fermentation Aids



Bacteria



Yeasts



Purified Enzymes



Clarifying Agents

www.laffort.com

Contact for Australia and New Zealand : Tertius van der Westhuizen

Tel. +61 (0)8 8260 7974 - Email: tertius.vdw@laffort.com

All products available directly from...

Laffort Oenologie Australia:

- SA: Tel. (08) 8260 6733 - VIC: Mob. 0439 879 873

- NSW: Tel. (02) 4932 0857 - WA: Tel. (08) 9248 5222

Oenological Resources

(New Zealand) Tel. 0213 22290

Advert created by anz Grapegrower & Winemaker



Manufacturers and marketers of GrapEX™ grape tannins, grape alcohol, brandy spirit, tartaric acid and Oakex® Premium Oak Products

**Proudly supports the
Rutherglen Wine Show**

***Perpetual Trophy – Best Australian Fortified
Tawny, Classes 421,422, 423 and 424.***

Head Office

Samuel Road, PO Box 78
Nuriootpa SA 5355

Tel (08) 8562 1522
Fax (08) 8562 2031
Freecall 1800 827 228
www.tarac.com.au



rethinkrecycleformulatevalue

PART C: 2006 VINTAGE AND OLDER

(QUANTITY 120 DOZEN)

(750ml or equivalent)

Exhibits must be from a commercial bottling run.
Exhibitors may enter as many wines as they choose.
A wine may be entered once only in the Show.

CLASS:

- 121 Dry White, Riesling
- 122 Dry White, Chardonnay
- 123 Dry White, Semillon
- 124 Dry White, other varieties.
 - a) Pinot Gris
 - b) Viognier
 - c) Marsanne
 - d) Chenin Blanc
 - e) Petit Manseng
 - f) Other varieties, **please nominate variety as this information is required by the judges.**
- 125 Dry White, Blends
 - a) Semillon/Chardonnay
 - b) Semillon/Sauvignon Blanc
 - c) Other blends.

(The major varietal component of the blend must be less than 85%. It is important that the varieties and blend composition be nominated on the entry form as this information is required by the judges.)
- 126 Sweet White, not exceeding 3.0 Be
- 127 Sweet White, exceeding 3.0 Be

[w] winetitles

LEADING PUBLISHER TO THE WINE INDUSTRY

**Grapegrower
& Winemaker**

NATIONAL JOURNAL OF THE SHIRAZ AND WINE INDUSTRY

Special Awards

The importance of these Special Awards (see page 4) is further enhanced by Winetitles through the Grapegrower and Winemaker Journal, as they have very generously donated a 12 month subscription to the Grapegrower and Winemaker Journal for each of these awards, as well as providing a \$20 voucher towards the purchase of the Australian and New Zealand Wine Industry Directory.



Francis Transport

ESTABLISHED 1910

**INTERSTATE AND LOCAL HAULIERS
DAILY SERVICES TO MELBOURNE,
SYDNEY ETC.**

FRANCIS TRANSPORT DEPOTS:

COROWA
Albury Road,
Corowa 2646
Ph: (02) 6033 1727
Fax: (02) 6033 4179

RUTHERGLEN
Audley Street,
Rutherglen 3685
Ph: (02) 6033 1727
Fax: (02) 6033 4179

WANGARATTA
Tone Road,
Wangaratta 3677
Ph: (03) 5721 7566
Fax: (03) 5721 9188

MELBOURNE
Francis Transport
1 Minnie Street,
YARRAVILLE Vic 3013
Phone: (03) 9689 2771
Fax: (03) 9689 8250

SYDNEY
C/- Brylia Transport
3 Jamieson Place,
GLENDENNING NSW 2671
Phone: (02) 9625 2663
Fax: (02) 9625 2664

AGENTS :

AUSTRAL (Bricks, Pavers, Tiles)

Freight Thru Francis

SECTION 2:
Australian Red Table Wine

PART A: 2008 VINTAGE

(QUANTITY 2000 LITRES)

Entries close Friday, August 22nd
Exhibits to arrive no later than Friday, September 12th

Exhibitors are limited to two (2) entries per class.
Exhibits will be pointed only, no awards will be given.
A wine may be entered once only in the show.

CLASS:

- 201 Dry Red, Cabernet Sauvignon
- 202 Dry Red, Merlot
- 203 Dry Red, Shiraz
- 204 Dry Red, Pinot Noir
- 205 Dry Red, other varieties.

- a) Sangiovese
- b) Tempranillo
- c) Grenache
- d) Petit Verdot
- e) Durif
- f) Other varieties (eg Malbec, Barbera, Marzemino, Tannat, Chambourcin, Saperavi).

(It is important that the variety be entered on the entry form as this information is required by the judges.)

- 206 Dry Red, blends.
- a) Blends of Cabernet/Shiraz.
- b) Blends of Caberne/Merlot.
- c) Grenache based blends.
- d) Other.

(The major varietal component of the blend must be less than 85%. It is important that the varieties and blend composition be nominated on the entry form as this information is required by the judges.)

To reduce our carbon footprint, the Rutherglen Wine Show Committee encourages the use of sustainable packaging.

PART B: 2007 VINTAGE

(QUANTITY 2000 LITRES)

**Exhibitors are limited to two (2) entries only per class.
A wine may be entered once only in the show.**

CLASS:

- 211 Dry Red, Cabernet Sauvignon.
- 212 Dry Red, Merlot.
- 213 Dry Red, Shiraz.
- 214 Dry Red, Pinot Noir.
- 215 Dry Red, Durif
- 216 Dry Red, other varieties.
 - a) Sangiovese
 - b) Tempranillo
 - c) Grenache
 - d) Petit Verdot
 - e) Other varieties (eg Malbec, Barbera, Marzemino, Tannat, Chambourcin, Saperavi).

(It is important that the variety be entered on the entry form as this information is required by the judges.)

- 217 Dry Red, blends.
 - a) Blends of Shiraz/Cabernet.
 - b) blends of Cabernet/Merlot
 - c) Grenache based blends
 - d) Other.

(The major varietal component of the blend must be less than 85%. It is important that the varieties and blend composition be nominated on the entry form as this information is required by the judges.)

[w] winetitles
LEADING PUBLISHER TO THE WINE INDUSTRY

**Grapegrower
& Winemaker**
NATIONAL JOURNAL OF THE GRAPY AND WINE INDUSTRY

Special Awards

The importance of these Special Awards (see page 4) is further enhanced by Winetitles through the Grapegrower and Winemaker Journal, as they have very generously donated a 12 month subscription to the Grapegrower and Winemaker Journal for each of these awards, as well as providing a \$20 voucher towards the purchase of the Australian and New Zealand Wine Industry Directory.

PART C: 2006 VINTAGE

(QUANTITY 120 DOZEN)

(750ml or equivalent)

Exhibits must be from a commercial bottling run.
Exhibitors may enter as many wines as they choose.
A wine may be entered once only in the show.

CLASS:

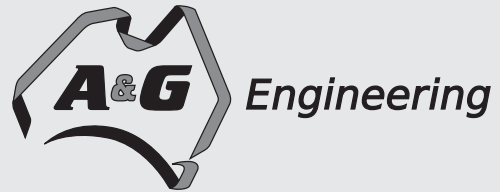
- 231 Dry Red, Cabernet Sauvignon.
- 232 Dry Red, Merlot.
- 233 Dry Red, Shiraz.
- 234 Dry Red, Pinot Noir.
- 235 Dry Red, Durif
- 236 Dry Red, other varieties.
 - a)** Sangiovese
 - b)** Tempranillo
 - c)** Grenache
 - d)** Petit Verdot
 - e)** Other varieties, (eg Malbec, Barbera, Marzemino, Tannat, Chambourcin, Saperavi).

(It is important that the variety be entered on the entry form as this information is required by the judges.)

- 237 Dry Red, blends.
 - a)** Blends of Cabernet/Shiraz.
 - b)** Blends of Cabernet/Merlot
 - c)** Grenache based blends
 - d)** Other blends

The major varietal component of the blend must be less than 85%. It is important that the varieties and blend composition be nominated on the entry form as this information is required by the judges.)

To reduce our carbon footprint, the Rutherglen Wine Show Committee encourages the use of sustainable packaging.



***MAJOR SUPPLIERS OF STAINLESS
STEEL VESSELS AND EQUIPMENT TO THE
WINE INDUSTRY***

- * The "Sweeper Arm Potter Fermenter"**
- * Rotary Fermenters**
- * Marzola Presses**
- * Storage Tanks**
- * Valves and Fittings**
- * All your winery needs**

A. & G. ENGINEERING Pty. Ltd.

NSW: 02 6964 3422
VICTORIA: 03 5024 7183
SOUTH AUSTRALIA: 08 8564 3608

PART D: 2005 VINTAGE AND OLDER

(QUANTITY 120 DOZEN)

(750ml or equivalent)

Exhibits must be from a commercial bottling run.
Exhibitors may enter as many wines as they choose.
A wine may be entered once only in the show.

CLASS:

- 241 Dry Red, Cabernet Sauvignon.
- 242 Dry Red, Merlot.
- 243 Dry Red, Shiraz.
- 244 Dry Red, Pinot Noir.
- 245 Dry Red, Durif
- 246 Dry Red, other varieties.
 - a) Sangiovese
 - b) Tempranillo
 - c) Grenache
 - d) Petit Verdot
 - e) Other varieties (eg Malbec, Barbera, Marzemino, Tannat, Chambourcin, Saperavi).

(It is important that the variety be entered on the entry form as this information is required by the judges.)

- 247 Dry Red, blends.
 - a) Blends of Cabernet/Shiraz, Shiraz/Cabernet.
 - b) Blends of Cabernet/Merlot
 - c) Grenache based blends
 - d) Other blends, **(please nominate the varieties as this information is required by the judges.)**

(The major varietal component of the blend must be less than 85%. It is important that the varieties and blend composition be nominated on the entry form as this information is required by the judges.)

To reduce our carbon footprint, the Rutherglen Wine Show Committee encourages the use of sustainable packaging.



**WEB
DESIGNERS
& HOSTING
SERVICES**

BEARD ONLINE MEDIA

www.beardonlinemedia.com.au

142 MAIN STREET, RUTHERGLEN 3685

Tel. 02 6032 8015. Fax: 02 6032 8030.

Email: david.beard@westnet.com.au

labelhouse[®]
PTY. LTD.

*The Leading Name in
Wine Labelling*

LABELHOUSE THE INTERNATIONAL AWARD WINNING LABEL PRINTER THAT OFFERS
EXPERT ADVICE IN LABELS AND LABELLING FOR EVERY VINTAGE.

FOR PERSONAL ATTENTION PHONE:

MELBOURNE (03) 9460 3211 FAX (03) 9460 7193

14 MALUA STREET, RESERVOIR 3073

• MELBOURNE • SYDNEY • PERTH • BRISBANE • GRIFFITH

PART E: LIGHT DRY RED, ANY VINTAGE

(QUANTITY 220 DOZEN)

(750ml or equivalent)

Exhibits must be from a commercial bottling run.
Exhibitors may enter as many wines as they choose.
A wine may be entered once only in the show.

CLASS:

- 251 Dry Red, light style made for early consumption.
- 252 Rosé.

SECTION 3:

Australian Sparkling Wine

(QUANTITY 150 DOZEN)

(750ml or equivalent)

Entries close Friday, August 22nd
Exhibits to arrive no later than Friday, September 12th

Exhibitors may enter as many wines as they choose.
A wine may be entered once only in the show.

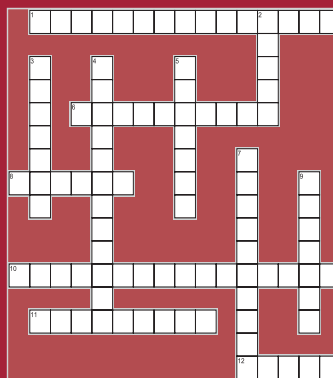
CLASS:

- 301 Red Style, bottle fermented.
- 302 White Style, bottle fermented. (2006 vintage and younger, or younger than 30 months average for NV wines.)
- 303 White Style, bottle fermented. (2005 vintage and older, or older than 30 months average for NV wines.)
- 304 Rosé. Style, bottle fermented, any vintage.

**To reduce our carbon footprint, the Rutherglen Wine Show
Committee encourages the use of sustainable packaging.**

Winemaking can be puzzling.

How can we help you?



Across **Down**

- | | |
|--|---|
| 1. Used as an addition to soften wines. | 2. A leading supplier of yeasts, tannins and polysaccharides. |
| 6. Culture used to convert malic acid. | 3. Used as an addition to add body and mouth feel to wines. |
| 8. An addition that aids maceration, clarification and filtration. | 4. Earth used in filtration. |
| 10. Controlled addition of oxygen to wines. | 5. Ingredients used in laboratory analysis. |
| 11. Our web address. | 7. Area used for analysis. |
| 12. Used as a starter to fermentations. | 9. Brand name of natural cork using membrane technology. |

FREECALL 1800 462 380

Across: 1. Polysaccharides; 6. Malolact; 8. Enzyme; 10. Microoxygenation; 11. wms.com.au; 12. Yeast
Down: 2. Intec; 3. Tannins; 4. Diatomaceous; 5. Reagent; 7. Laboratory; 9. Procork



78 Wedgewood Road Hallam Victoria 3803
PO Box 5109 Hallam Victoria 3803
email enquiries@wms.com.au

www.wmss.com.au

SECTION 4:
Australian Fortified Wine

PART A: APERITIF FORTIFIED WINES

(QUANTITY 900 LITRES)

Entries close Friday, August 22nd
Exhibits to arrive no later than Friday, September 12th

Exhibitors may enter as many wines as they choose.
A wine may be entered once only in the show.

CLASS:

- 401 Pale Dry Fortified White Wine (less than 10 g/l residual sugar.) (eg. Fino Style.)
- 402 Medium Dry Fortified White Wine (less than 1.5 Be.) (eg. Amontillado Style.)
- 403 Medium Sweet Fortified White Wine (1.5 to 4.0 Be.) (eg. Oloroso Style.)
- 404 Sweet Fortified White Wine including Cream Fortified White Wine (eg. Non-Muscadelle Styles).
 - a)** 4.0 Be - 7.0 Be
 - b)** Greater than 7.0 Be

PART B: AUSTRALIAN FORTIFIED RED WINE

(QUANTITY 2000 LITRES)

CLASS:

- 412 Australian Ruby, any Vintage.
- 413 2008 Vintage Fortified Red (Vintage Port) not exceeding 5.0 Be.
- 414 2007 Vintage Fortified Red (Vintage Port) not exceeding 5.0 Be.

(QUANTITY 150 DOZEN)

(750ml or equivalent)

Exhibitors may enter as many wines as they choose.
A wine may be entered once only in the show.
WINE MUST BE FROM A COMMERCIAL BOTTLING RUN.

CLASS:

- 415 2006 to 2002 Vintage Fortified Red (Vintage Port) not exceeding 5.0 Be.
- 416 2001 and older Vintage Fortified Red (Vintage Port) not exceeding 5.0 Be.

Amorim has been able to provide to our traditional cavae collectors what we call "Amorim for quality and progress in our continuous search for excellence."
Philippe Coupat, General Manager & Winemaker, Coupat, France

Quality for a price that is a work of art.
What Amorim is all about.
Ana Garcia, Winemaker, Pago de Tharys, Spain

With Amorim, I have proved consistent quality and services will be the best price-quality relationship for our market segment.
Santuzza Repalino, Technical Director, Gaudini, Italy

Amorim has given me exceptional service for 20 years. Each job has been completed rapidly with outstanding results and the communication, attitude and courtesy of Amorim staff is exemplary.
Robert Foley, Winemaker
Robert Foley Vineyards, USA

My winemaking philosophy extends to my choice of cavae. From a quality natural product and Amorim has been supplying me with that for 20 years.
Ron Laughton, Winemaker, Jacquot Hill, Australia

By choosing Amorim corks in our wine from other brands, we guarantee the conditions we want to share with our customers.
Raf Edwards, Lager Manager
SAB Group, South Africa

I am convinced that natural cork is the perfect way to seal a bottle of wine. It is a noble and essential gift of nature.
Xavier Larran, President
Cuvée y Tercer, Chile

Winemakers think the world of us.

All over the world, time and time again, Amorim proves to be the cork of choice for discerning winemakers. But it's more than just the superior quality of our cavae. Our relationship with winemakers has evolved through constant collaboration over many years to reach a growing maturity.

The strength of our global resources and our partnerships with the wine industry, speak for themselves, with international pleads for our advanced production methods, quality control, environmental record, value for money and service. For longly when it comes to wine cavae, Amorim is world apart.



AMORIM
www.amorimcork.com

PART C: AUSTRALIAN FORTIFIED TAWNY STYLE

(QUANTITY 2000 LITRES)

**Exhibitors may enter as many wines as they choose.
A wine may be entered once only in the show.**

CLASS:

- 421 Australian Tawny
- 422 Australian Classic Tawny

(QUANTITY 900 LITRES)

**Exhibitors may enter as many wines as they choose.
A wine may be entered once only in the show.**

CLASS:

- 423 Australian Grand Tawny.
- 424 Australian Rare Tawny.

PART D: AUSTRALIAN FORTIFIED TOKAY

(Muscadelle)

(QUANTITY 2000 LITRES)

**Exhibitors limited to two (2) entries per class.
A wine may be entered once only in the show.**

CLASS:

- 431 2008 Fortified Tokay. (Muscadelle)
- 432 2007 Fortified Tokay. (Muscadelle)

(QUANTITY 2000 LITRES)

**Exhibitors may enter as many wines as they choose.
A wine may be entered once only in the show.**

CLASS:

- 433 Australian Tokay. (Muscadelle)
- 434 Australian Classic Tokay. (Muscadelle)

(QUANTITY 900 LITRES)

**Exhibitors may enter as many wines as they choose.
A wine may be entered once only in the show.**

CLASS:

- 435 Australian Grand Tokay. (Muscadelle)
- 436 Australian Rare Tokay. (Muscadelle)



Try the Triangle.

Cobram Vintage Cheddar is a hand made vintage cheddar – aged for two years for a subtle, smooth taste and then hand dipped in wax to seal in the flavour. You haven't tasted cheese until you've tried the triangle.



Plasdene Glass-Pak PTY. LIMITED

Suppliers of Quality Local & Imported Glass Wine Bottles, Closures, Bulk Storage, Pallet Bins and Drums, Cartons, Carton Dividers, Cella-Stac and More!



Visit our
Packaging
Plaza
Showroom

52 Albert St, Preston VICTORIA
Phone: 03 9480 3222 Toll-Free: 1800 650 632
www.plasdene.com.au

Sydney . Melbourne . Brisbane . Adelaide . Hobart . Perth . Newcastle

PART E: AUSTRALIAN FORTIFIED MUSCAT

(QUANTITY 2000 LITRES)

**Exhibitors are limited to two (2) entries per class.
A wine may be entered once only in the show.**

CLASS

- 441 2008 Fortified Muscat
- 442 2007 Fortified Muscat

(QUANTITY 2000 LITRES)

**Exhibitors may enter as many wines as they choose.
A wine may be entered once only in the show.**

CLASS:

- 443 Australian Muscat
- 444 Australian Classic Muscat

(QUANTITY 900 LITRES)

**Exhibitors may enter as many wines as they choose.
A wine may be exhibited once only in the show.**

CLASS:

- 445 Australian Grand Muscat
- 446 Australian Rare Muscat

**To reduce our carbon footprint, the Rutherglen Wine Show
Committee encourages the use of sustainable packaging.**

[w] winetitles
LEADING PUBLISHER TO THE WINE INDUSTRY

**Grapegrower
& Winemaker**
NATIONAL JOURNAL OF THE GRAPE AND WINE INDUSTRY

Special Awards

The importance of these Special Awards (see page 4) is further enhanced by Winetitles through the Grapegrower and Winemaker Journal, as they have very generously donated a 12 month subscription to the Grapegrower and Winemaker Journal for each of these awards, as well as providing a \$20 voucher towards the purchase of the Australian and New Zealand Wine Industry Directory.

EXPLANATORY NOTES FOR THE NEW CLASSIFICATIONS FOR AUSTRALIAN FORTIFIED WINE

1. Australian

A younger style showing fresh fruit characters, integration of spirit and some wood maturation, though not essential.

Would expect up to five (5) years of age.

2. Classic

A maturing style, showing more complexity from wood maturation, yet with still some fruit character evident.

A minimum of five (5) years maturation in wooden vessels less than 6000 litres in size.

Would expect an age of five (5) to ten (10) years.

For Tokay and Muscat a minimum of 9 Be required.

3. Grand

A mature style showing great complexity from wood maturation with a hint of fruit evident.

Flavoursome, rich and great length.

A minimum of ten (10) years maturation in wooden vessels less than 6000 litres in size.

Would expect an age of ten (10) to fifteen (15) years.

For Tokay and Muscat a minimum of 9 Be required.

4. Rare

The epitome of maturation in the style, showing rancio from wood maturation, richness of flavour and extraordinary flavour length.

A minimum of fifteen (15) years maturation in wooden vessels less than 6000 litres in size.

Would expect in excess of fifteen (15) years in age.

For Tokay and Muscat a minimum of 9 Be. required.

The Rutherglen Wine Show has commenced moving down the path of accommodating the EU Agreement on naming wine styles. The Winemakers of Rutherglen have been developing a classification system that will accommodate the changes plus invigorate the category by developing consistent branding for the wine styles, thereby building consumer confidence.

The Rutherglen Wine Show is pleased to be able to work with industry in developing solutions to the issues raised through the EU Agreement.

We all look forward to the entries received.

Acknowledgements

A&G Engineering Pty Ltd

<http://www.agengineering.com.au>

Air Liquide

www.airliquide.com.au

Amorim Australasia Pty Ltd

www.amorimcork.com.au

David Beard, Printer

Email: david.beard@westnet.com.au

Francis Transport

www.francistransport.cnl.com.au

Fastway Transport

www.fastway.com.au

Labelhouse

www.assta.com.au

Laffort Oenologie

www.laffort.com

Murray Goulburn

www.mgc.com.au

Plasdene Glass Pak Pty Limited

www.plasdene.com.au

Portavin Intergrated Services

www.portavin.com.au

Premium Estate Bottlers

Email: operations@premiumestatebottlers.com.au

taractechnologies

www.tarac.com.au

Winemaking Supplies & Services

www.winerysupplies.com.au

Winetitles

www.winebiz.com.au

Grapegrower & Winemaker Journal

www.winebiz.com.au

Australian & New Zealand Wine Industry Directory

www.winebiz.com.au



Proud supporters of the Rutherglen Wine Show providing:

state-of-the-art bottling and packaging services at our Cheltenham facility
supply of a full range of dry goods; including Amcor Glass, screwcaps, corks, cartons, dividers and labels
a complete wine analysis service, including export analyses
warehousing and distribution services; intra- and inter-state deliveries
export container packing and facilitation
BRC, ISO9001, ISO22000, NATA and Organic certifications

For more information, details and pricing please contact:

PORTAVIN MELBOURNE

114-118 Talinga Rd

Cheltenham VIC 3192

Phone (03) 95847344 Fax (03) 95847780