

121st ANNUAL WINE SHOW

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IMPORTANT EXHIBITOR INFORMATION

ENTRIES CLOSE:-

FRIDAY AUGUST 14th 2009

EXHIBITS MUST BE FORWARDED FREIGHT PAID TO:-

**RUTHERGLEN AGRICULTURAL SOCIETY INC.
HENDERSON PAVILION, HIGH ST, RUTHERGLEN VIC 3685**

NO LATER THAN TUESDAY SEPTEMBER 8TH 2009

For the convenience of interstate Exhibitors, our Major Sponsor,
FRANCIS TRANSPORT, services the Rutherglen Wine Show.

Programme of Events 2009

THURSDAY, SEPTEMBER 17th:

Judging (Henderson Pavilion). Rutherglen Showground

FRIDAY, SEPTEMBER 18th:

Judging (Henderson Pavilion). Rutherglen Showground

SATURDAY, SEPTEMBER 19th:

Judging (Henderson Pavilion). Rutherglen Showground

SUNDAY, SEPTEMBER 20th:

Judging (Henderson Pavilion). Rutherglen Showground

MONDAY, SEPTEMBER 21st:

Judging (Henderson Pavilion). Rutherglen Showground

TUESDAY, SEPTEMBER 22nd:

Judging (Henderson Pavilion). Rutherglen Showground

THURSDAY, SEPTEMBER 24th:

SEMINAR: "STRESSED VINES, STRESSED WINES, STRESSED YOU!"

Tuileries Restaurant, Conference Room - Rutherglen
9 am-5 pm.

Cost: \$110.00 (incl. GST of \$10) lunch, morning and
afternoon tea provided.

RUTHERGLEN WINEMAKERS WINE SHOW DINNER and PRESENTATION of AWARDS —

Rutherglen Memorial Hall, 7,00 pm.
(limited number of tickets). \$110.00 (incl. GST of \$10).
All inclusive.

FRIDAY, SEPTEMBER 25th:

EXHIBITORS TASTING — Henderson Pavilion 9.00 am-
1.00 pm.

(Restricted to persons representing exhibitors)

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

BOOKINGS ESSENTIAL FOR ALL FUNCTIONS.

Ph: 02 6032 8044. Email: wineagshow@westnet.com.au

REGULATIONS

1. Entry fees **\$38 - 50** per entry (Includes GST of \$3.50)
2. All entries must be on forms supplied by the Rutherglen Agricultural Society unless otherwise permitted by the Secretary. No rebate of fees for withdrawn exhibits will be made.
3. 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.
4. Each entry to consist of **four (4) 750ml bottles or equivalents.**
5. A wine may be entered only **ONCE** in the show
6. 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.**
7. Only **two (2)** entries per class will count towards the awarding of the Victorian Winegrowers Association Trophy for Most Successful Exhibitor, Fortified Wines.
8. Exhibits entered in classes **111-127, 231-252, 415, 416, 421, 422, 433, 434, 445 & 446** must be from a **commercial bottling run.**
9. Exhibits must be the produce of **Australian grapes** and **conform** to the respective **State or Commonwealth regulations.**
10. Entries of blended wines must represent the prescribed quantities already blended.
11. Exhibitors may be awarded more than one (1) award in any one class.
12. Exhibits will be judged on points.
13. After close of entries no person will be permitted access to exhibits except Judges, Stewards and persons authorised by the Rutherglen Agricultural Society.
14. 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.
15. The Rutherglen Agricultural Society shall have complete **control of the Show** and **no Exhibitor shall have relief from any court** arising from a decision made by the organisers, the judges associated with the show, or the staff of the Society.

EXHIBITOR REQUIREMENTS

- A. **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 Rutherglen Agricultural Society.
- B. The Rutherglen Agricultural Society reserves the right to purchase Award Winning Wines from exhibitors for promotional purposes. The Rutherglen Agricultural 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.
- C. Exhibits to bear labels supplied by the Rutherglen Agricultural Society. Note: **If Exhibits are entered with Commercial Labels attached these labels must be adequately covered.**

CONTINUED ON PAGE 5

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EXHIBITOR REQUIREMENTS - Continued

- D. All exhibits become the property of the Rutherglen Agricultural Society.
- E. 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.**

WINEMAKERS FEDERATION OF AUSTRALIA CODE OF PRACTICE FOR THE DISPLAY OF AWARDS

Rutherglen Wine Show adheres to these regulations

1. 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.
2. 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.
3. 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.
4. 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.
5. 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.
6. The Code of Practice will enter into force for all wine produced from the 2006 vintage.

For the convenience of interstate Exhibitors, our Major Sponsor,
FRANCIS TRANSPORT, services the Rutherglen Wine Show.

Special Awards 2009

A.N WOODROFFE Perpetual Trophy for Best Australian Aperitif 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, 2008 & 2009 Vintage. Trophy donated by Brown Brothers Milawa Vineyard. Classes 103, 104, 105, 106, 107, 108 and 113, 114, 115 and 116.

THE WANGARATTA WINE & 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 in the Rutherglen Region of Victoria (as defined by GI) and exhibited in Classes 101-108 and 111-116. **WINE MUST BE FROM A COMMERCIAL BOTTLING RUN.**

J&R INDUSTRIES Perpetual Trophy for Best Australian Dry White Table Wine, Chardonnay, Class 113, 2008 Vintage and Class 122, 2007 Vintage & Older.

THE PORTAVIN Perpetual Trophy for Best Australian Dry White Table Wine, Riesling, Class 112, 2008 Vintage and Class 121, 2007 Vintage & Older.

THE LAFFORTE OENOLOGIE Perpetual Trophy for Best Australian Dry White Table Wine, Semillon, Class 114, 2008 Vintage and Class 123, 2007 Vintage & Older.

GOOD FOOD AND WINE SHOW Perpetual Trophy for Best Australian Dry White Table Wine, Other Varieties, Class 115, 2008 Vintage and Class 124, 2007 Vintage & Older.

FINE WINE AND SPIRITS SHOW Perpetual Trophy for Best Australian Dry White Table Wine, Blends, Class 116, 2008 Vintage, and Class 125, 2007 Vintage & Older.

RUTHERGLEN AGRICULTURAL SOCIETY INC Perpetual Trophy for Best Australian Sweet White Table Wine Exceeding 3.0 Baume, 2009, 2008 and 2007 Vintages & Older Classes 110, 117 and 127.

RL SEPPELT Perpetual Trophy for Best Australian Dry Red Wine, made from fruit grown 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 in the North East 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, 2008 Vintage, Classes 211, 212, 213, 214, 215, 216 and 217.

THE LES & DIANA HARMER Perpetual Trophy for Best Australian Dry Red Wine, Pinot Noir, Class 214, 2008 Vintage, Class 234, 2007 Vintage and Class 244, 2006 Vintage & 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, 2007 Vintage and Class 243, 2006 Vintage & Older.

RUTHERGLEN IGA PLUS LIQUOR Perpetual Trophy for Best Australian Dry Red Wine, Cabernet Sauvignon, Class 231, 2007 Vintage and Class 241, 2006 Vintage & Older.

DURIF OF RUTHERGLEN Trophy for Best Australian Dry Red Wine, Durif, Class 235, 2007 Vintage and Class 245, 2006 Vintage & Older.

WINEMAKERS OF RUTHERGLEN Perpetual Trophy for Best Australian Dry Red Wine, Other Varieties, Class 236, 2007 Vintage, and Class 246, 2006 Vintage & Older.

WINEMAKING SUPPLIES AND SERVICES Perpetual Trophy for Best Australian Dry Red Wine, Blended Wine, Class 237, 2007 Vintage and Class 247, 2006 Vintage & Older.

THE WINE SOCIETY Perpetual Trophy for Best Australian Fortified Red Wine (Vintage Port) 2009 and 2008 Vintage, Classes 413 and 414.

TARAC TECHNOLOGIES PTY LTD Perpetual Trophy for Best Australian Vintage Fortified Red (Vintage Port) Classes 415 and 416.

THE CHRIS KILLEEN MEMORIAL Perpetual Trophy for Best Australian Fortified Tawny, Classes 421, 422, 423 and 424.

DEPARTMENT OF PRIMARY INDUSTRIES, RUTHERGLEN CENTRE Perpetual Trophy for Best Australian Fortified Muscadelle, Class 431, 2009 Vintage and Class 432, 2008 Vintage.

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

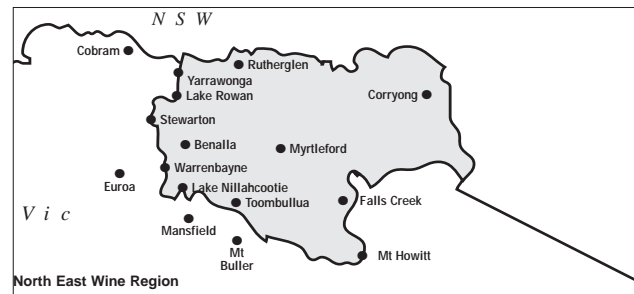
AMORIM AUSTRALASIA PTY LTD Perpetual Trophy for Best Australian Fortified Topaque (Muscadelle), Classes 433, 434, 435 and 436.

THE FOOTSCRAY WINE AND FOOD SOCIETY Perpetual Trophy for Best Australian Fortified Muscat 2009 and 2008 Vintage, Classes 441 and 442.

THE ANNA BRYERS (KARKLINS) Memorial Trophy for Best Commercial Australian Fortified Muscat, Classes 443, 444, 445 and 446. Wine made from fruit grown in the 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.

NORTH EAST VICTORIAN WINE REGION



2009 WINES OF THE SHOW

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: 1x225 Litre American Oak Barrel

Best Australian Fortified Wine of the Show

Radoux Australia: 1x225 Litre French Oak Barrel

Exhibits for the best Dry White and Dry Red Table Wine “Wine of the Show” Awards must be in the bottle at time of judging and exhibits must be from a commercial bottling run. “Wines of the Show” information displayed inside the front cover.



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Rutherglen Agricultural Society Incorporated
121st 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 22nd Annual Rutherglen Wine Seminar and the 24th 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 24th; COST: \$110.00 per ticket (includes GST)

Rutherglen Wine Show 22nd Annual Seminar

THURSDAY, SEPTEMBER 24th, 2009 9am-5pm.

TUILERIES RESTAURANT, CONFERENCE ROOM

SEMINAR: "STRESSED VINES, STRESSED WINES, STRESSED YOU!"

A symposium to look at ways to address the impact of climate change and environmental factors on the wine industry.

9 am-5 pm

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

CHRIS PFEIFFER: Chairman

Telephone: (02) 6033 2805; Fax: (02) 6033 3158.

MARK ELTRINGHAM: Secretary/Manager

Telephone: (02) 6032 8044, Fax: (02) 6032 9388.

Email: wineagshow@westnet.com.au

SECTION 1:
Australian White Table Wine

Part A: 2009 Vintage

(QUANTITY 1000 LITRES)

**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. **(The variety and blend composition for wines entered in this class must be nominated on the entry form as it is required for judging).**
- 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. **(The variety of wines entered in this class must be nominated on the entry form as it is required for judging).**
- 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 all blends entered in these classes must be less than 85%. The varieties and blend composition must be nominated on the entry form as it is required by the judges.)**
- 109 Sweet White, not exceeding 3.0 Be.
- 110 Sweet White, exceeding 3.0 Be.

**Entries close Friday, August 14th
Exhibits to arrive no later than Tuesday, September 8th**

PART B: 2008 VINTAGE

(QUANTITY 110 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). **(The variety and blend composition for wines entered in this class must be nominated on the entry form as it is required for judging).**
- 112 Dry White, Riesling
- 113 Dry White, Chardonnay
- 114 Dry White, Semillon
- 115 Dry White other varieties. E.g. Sauvignon Blanc, Viognier, Marsanne, Pinot Gris, Verdelho.
- a) Pinot Gris
 - b) Viognier
 - c) Marsanne
 - d) Chenin Blanc
 - e) Sauvignon Blanc
 - f) Other varieties. **(The variety of wines entered in this class must be nominated on the entry form as it is required for judging).**
- 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 all blends entered in these classes must be less than 85%. The varieties and blend composition must be nominated on the entry form as it is required by the judges.)**
- 117 Sweet White, not exceeding 3.0 Be.
- 118 Sweet White, exceeding 3.0 Be.

**Entries close Friday, August 14th
Exhibits to arrive no later than Tuesday, September 8th**

For the convenience of interstate Exhibitors, our Major Sponsor,
FRANCIS TRANSPORT, services the Rutherglen Wine Show.

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Part C: 2007 Vintage and Older

(QUANTITY 110 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:

- 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. **(The variety of wines entered in this class must be nominated on the entry form as it is required for judging).**
- 125 Dry White, Blends
 - a) Semillon/Chardonnay
 - b) Semillon/Sauvignon Blanc
 - c) Other blends. **(The major varietal component of all blends entered in these classes must be less than 85%. The varieties and blend composition must be nominated on the entry form as it is required by the judges.)**
- 126 Sweet White, not exceeding 3.0 Be
- 127 Sweet White, exceeding 3.0 Be

WINE SHOW AUDIT OF EXHIBITS

The Rutherglen Agricultural Society Inc. is a member of the Australian Society of Viticulture and Oenology and as the organisers of the Rutherglen Wine Show we support the principles and guidelines of the ASVO for the organisation and conducting of wine shows. A portion of every entry fee for the Rutherglen Wine show goes towards the cost of the completion of an Audit of wines entered in the wine show to ensure that all wine exhibits conform to the regulations and exhibit requirements of the show.

In 2008 the ASVO carried out an audit on a random selection of all exhibits including medal and award winning wines and it was found that all wines audited met the requirements of the audit. This audit process will continue in 2009 so exhibitors can be assured that they are exhibiting and competing in a correctly monitored environment.



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AGENTS :

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SECTION 2:
Australian Red Table Wine

PART A: 2009 VINTAGE

(QUANTITY 1000 LITRES)

Exhibitors are limited to two (2) entries per class.

Exhibits will be pointed only and classified as Commended (C), highly commended (HC), or Very highly Commended (VHC). No awards will be given in these classes.

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). **(The variety of wines entered in this class must be nominated on the entry form as it is required for judging).**
- 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 all blends entered in these classes must be less than 85%. The varieties and blend composition must be nominated on the entry form as it is required by the judges.)**

Entries close Friday, August 14th
Exhibits to arrive no later than Tuesday, September 8th

Part B: 2008 Vintage

(QUANTITY 1000 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). **(The variety of wines entered in this class must be nominated on the entry form as it is required for judging).**
- 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 all blends entered in these classes must be less than 85%. The varieties and blend composition must be nominated on the entry form as it is required by the judges.)**

WINE SHOW AUDIT OF EXHIBITS

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PART C: 2007 VINTAGE

(QUANTITY 110 DOZEN)

(750ml or equivalent)

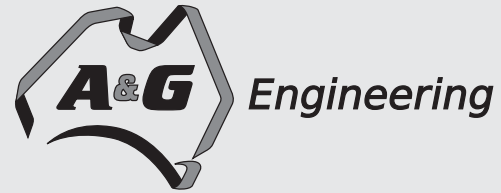
**Exhibitors may enter as many wines as they choose
Exhibits must be from a commercial bottling run
A wine may be entered once only in the Show**

CLASS:

- 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). (The variety of wines entered in this class must be nominated on the entry form as it is required for judging).
- 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 all blends entered in these classes must be less than 85%. The varieties and blend composition must be nominated on the entry form as it is required by the judges.)

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For the convenience of interstate Exhibitors, our Major Sponsor,
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Part D: 2006 Vintage and Older

(QUANTITY 110 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:

- 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). **(The variety of wines entered in this class must be nominated on the entry form as it is required for judging).**
- 247 Dry Red, blends.
 - a)** Blends of Cabernet/Shiraz, Shiraz/Cabernet.
 - b)** Blends of Cabernet/Merlot
 - c)** Grenache based blends
 - d)** Other blends **(The major varietal component of all blends entered in these classes must be less than 85%. The varieties and blend composition must be nominated on the entry form as it is required by the judges.)**

**Entries close Friday, August 14th
Exhibits to arrive no later than Tuesday, September 8th**

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PART E: LIGHT DRY RED, ANY VINTAGE

(QUANTITY 110 DOZEN)

(750ml or equivalent)

**Exhibitors may enter as many wines as they choose
Exhibits must be from a commercial bottling run
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CLASS:

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

SECTION 3:

Australian Sparkling Wine

(QUANTITY 110 DOZEN)

(750ml or equivalent)

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

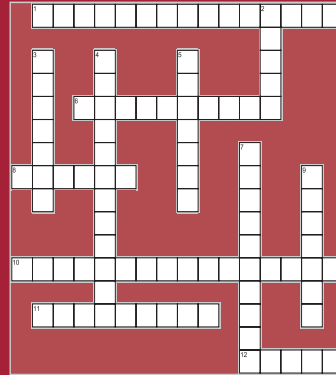
CLASS:

- 301 Red Style, bottle fermented.
- 302 White Style, bottle fermented. (2007 vintage and younger, or younger than 30 months average for NV wines.)
- 303 White Style, bottle fermented. (2006 vintage and older, or older than 30 months average for NV wines.)
- 304 Rosé. Style, bottle fermented, any vintage.

**Entries close Friday, August 14th
Exhibits to arrive no later than Tuesday, September 8th**

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Across

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Down

- 2. A leading supplier of yeasts, tannins and polysaccharides.
- 3. Used as an addition to add body and mouth feel to wines.
- 4. Earth used in filtration.
- 5. Ingredients used in laboratory analysis.
- 7. Area used for analysis.
- 9. Brand name of natural cork using membrane technology.

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SECTION 4:
Australian Fortified Wine

Part A: Aperitif Fortified Wines

(QUANTITY 900 LITRES)

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

CLASS:

- 401 Pale Dry Apera (less than 10 g/l residual sugar) (eg. Fino Style)
- 402 Medium Dry Apera Wine (less than 1.5 Be.) (eg. Amontillado Style)
- 403 Medium Sweet Apera (1.5 to 4.0 Be.) (eg. Oloroso Style)
- 404 Sweet Fortified Apera 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 1000 LITRES)

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

CLASS:

- 412 Australian Ruby, any Vintage.
- 413 2009 Vintage Fortified Red (Vintage Port) not exceeding 5.0 Be.
- 414 2008 Vintage Fortified Red (Vintage Port) not exceeding 5.0 Be.

(QUANTITY 110 DOZEN)

(750ml or equivalent)

Exhibitors may enter as many wines as they choose
Exhibits must be from a commercial bottling run
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CLASS:

- 415 2007 to 2003 Vintage Fortified Red (Vintage Port) not exceeding 5.0 Be.
- 416 2002 and older Vintage Fortified Red (Vintage Port) not exceeding 5.0 Be.

Entries close Friday, August 14th
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PART C: AUSTRALIAN FORTIFIED TAWNY STYLE

(QUANTITY 1000 LITRES)

**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:

- 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 Topaque/Muscadelle

(QUANTITY 1000 LITRES)

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

CLASS:

- 431 2009 Fortified Muscadelle
- 432 2008 Fortified Muscadelle

(QUANTITY 1000 LITRES)

**Exhibitors may enter as many wines as they choose
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CLASS:

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

(QUANTITY 900 LITRES)

**Exhibitors may enter as many wines as they choose
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CLASS:

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

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PART E: AUSTRALIAN FORTIFIED MUSCAT

(QUANTITY 1000 LITRES)

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

CLASS:

- 441 2009 Fortified Muscat
- 442 2008 Fortified Muscat

(QUANTITY 1000 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
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CLASS:

- 445 Australian Grand Muscat
- 446 Australian Rare Muscat

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Wines of The Show

The importance of these Awards (see inside cover) 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 Topaque 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 Topaque 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 Topaque 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

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