



THE 133RD



THE RUTHERGLEN
WINE SHOW

EST. 1880

RUTHERGLEN WINE SHOW

**INCORPORATING THE AUSTRALIAN
FORTIFIED WINE SHOW**

13th - 16th September 2021



AUSTRALIAN
FORTIFIED
WINE SHOW
◊ Rutherglen ◊

133RD ANNUAL RUTHERGLEN WINE SHOW

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EXHIBITOR SUBMISSION INFORMATION

EXHIBITS MUST BE FORWARDED, WITH FREIGHT PAID, TO:

Rutherglen Agricultural Society Inc.
Att: Tamara Hindle
Henderson Pavilion Rutherglen Park
171 High Street,
Rutherglen VIC 3685

ENTRIES CLOSE

Friday August 20th 2021

ENTRIES TO ARRIVE BY

Friday September 3rd 2021

JUDGING COMMENCES

Monday September 13th 2021

JUDGING CONCLUDES

Thursday September 16th 2021

PROGRAMME OF EVENTS 2021

MONDAY 13TH – THURSDAY 16TH SEPTEMBER

Judging at Henderson Pavilion, Rutherglen Showgrounds.

THURSDAY 23RD SEPTEMBER

Exhibitors Tasting

Venue: Henderson Pavilion

Time: 9am – 2 pm.

Cost: No charge

Conditions: Restricted to persons representing Exhibitor

THURSDAY, 23RD SEPTEMBER

Winemakers of Rutherglen Presentation Dinner

Venue: Rutherglen Memorial Hall

Time: 7pm – 11.30pm

Cost: \$165pp or \$1500 for a table of 10

Dress: Smart casual

Catering by The Pickled Sisters Café Rutherglen

FRIDAY 24TH SEPTEMBER

Public Tasting

Venue: Henderson Pavilion Rutherglen

Time: 6pm – 10pm

Cost: \$65pp

Light refreshments provided.

BOOKINGS ESSENTIAL FOR ALL FUNCTIONS

Contact: Tamara Hindle, Rutherglen Agricultural Society

Phone: 02 6032 8044

Mobile: 0438 192 766

Email: wineagshow@westnet.com.au

Website: www.rutherglenwineshow.com.au

IMPORTANT SHOW INFORMATION

SHOWRUNNER

The Rutherglen Wine Show will accept entries via AWRI's ShowRunner entry portals. Links to these Portals are listed below and can also be found on our website.

Entering via the ShowRunner System is \$65 per Entry.

[Click here to enter the Rutherglen Wine Show](#)

GI LOCATIONS FOR THE RUTHERGLEN AND NORTH EAST REGIONS

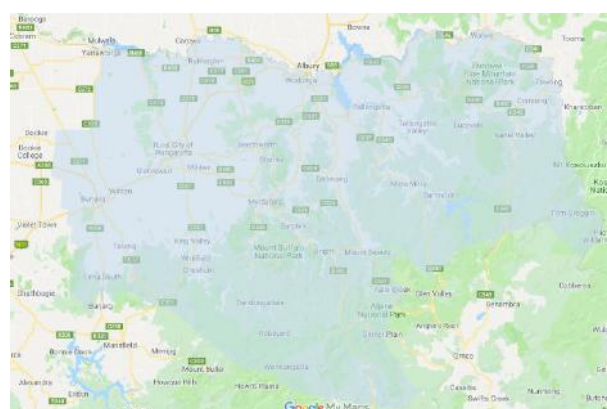
Clauses 14 and 15 in the Rutherglen Wine Show terms and conditions are listed below and detail exhibitors' requirements in entering wines for the North East and Rutherglen Region Awards. See below for the GI location maps and details.

14. For a wine to qualify for any North East region award it must be made from fruit grown and be produced in, the wine region as defined by Australian Geographical Indication as North East Victoria.
15. For a wine to qualify for any Rutherglen region award it must be made from fruit grown and be produced in, the region as defined by Australian Geographical Indication as Rutherglen Victoria.

RUTHERGLEN GEOGRAPHICAL INDICATION



NORTH EAST VICTORIA GEOGRAPHICAL INDICATION



REGULATIONS FOR TABLE WINES

1. Entry fees \$65.00 (Incl. GST) are applicable for entering via AWRI's ShowRunner System. No rebate of fees for withdrawn exhibits will be made.
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. Each entry to consist of four (4) x 750ml bottles or equivalents.
4. A wine may be entered only ONCE in the show.
5. Exhibitors may enter as many entries as they choose in all classes.
6. Dry white exhibits from vintages 2020 & older must be from a commercial bottling run. Dry red exhibits from vintages 2019 & older must be from a commercial bottling run.
7. Exhibits must be the produce of Australian grapes and conform to the respective State or Commonwealth regulations.
8. Entries of blended wines must represent the prescribed quantities already blended.
9. Exhibitors may be awarded more than one (1) award in any one class.
10. Exhibits will be judged on points.
11. After close of entries no person will be permitted access to exhibits except judges, stewards and persons authorised by the Rutherglen Agricultural Society.
12. In all classes the wine in stock as stated on the Certificate of Entry, may be inspected and checked by the Rutherglen Agricultural Society or its nominees. Inspections will be made. Each exhibitor may be asked to supply the Rutherglen Agricultural Society with a sealed envelope containing details of sale(s) reducing stock below the stipulated minimum quantities after the entry date.
13. 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.
14. For a wine to qualify for any North East region award it must be made from fruit grown and be produced in, the wine region as defined by Australian Geographical Indication as North East Victoria.
15. For a wine to qualify for any Rutherglen region award it must be made from fruit grown and be produced in, the region as defined by Australian Geographical Indication as Rutherglen Victoria.
16. Minimum quantity held in stock at time of entry:
Classes 1-21, 23-45: 1000 litres or 110 dozen
Classes 46-53: No minimum quantity
Classes 54-62: 1000 litres or 110 dozen
Winemakers from North East Victoria, including Rutherglen, are subject to modified stock requirements as follows:
Classes 1-21, 23-45: 500 litres or 55 dozen
Classes 54-62: 500 litres or 55 dozen, providing fruit is sourced from the NE Victorian zone.
17. To qualify for the "Best Table Wine from a Small Winery Award", a small winery is defined as one that crushes and bottles 500 tonne or less annually under its own label and is independently owned. i.e. not part of a group.

EXHIBITOR REQUIREMENTS

1. Exhibitors please note: Trophy and Gold Medal award winners will be requested, in some sections, to supply additional exhibits for the exhibitors and public tastings at no cost to the Society.
2. 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 \$250.00 per dozen including GST and WET tax for such wines. This will be restricted to a maximum of three (3) dozen per exhibit.
3. Exhibits are to bear exhibition labels as supplied by the Society. Note: If exhibits are entered with commercial labels attached these labels do not have to be covered.
4. All exhibits become the property of the Society. Exhibits must be delivered in containers properly marked to show the exhibitor's name.

AUSTRALIAN GRAPE AND WINE CODE OF PRACTICE FOR DISPLAY OF AWARDS

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.

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.*

Awards received by a class of wine (i.e. 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.

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.

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.

The Code of Practice will enter into force for all wine produced from the 2006 vintage.

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 organising and conducting of wine shows. A portion of every entry fee for the Rutherglen Wine Show goes towards the cost of completing an audit of wines entered in the Show to ensure that all wine exhibits conform to the regulations and exhibit requirements of the Show.

The Audit process shall be as follows:

- Prior to judging and before presentation of awards a random selection of wines entered in the Show shall be tested against the commercially available wine the exhibit represents, to ensure the wine to be judged is as represented and meets the quantity requirement.
- Following the judging of awards a percentage of medal winning wines shall be audited to ensure that they meet the commercial bottling and quantity requirement at the time of judging as specified in the conditions of entry.
- In 2019 an audit in accordance with this process was carried out and it was found that all wines audited met the requirements for exhibition and judging. The same process will continue in 2021 so as to ensure all exhibitors are competing in a correctly regulated and monitored environment.
- The Rutherglen Wine Show is pleased to be able to work with industry in a process of continual development to any issues raised through the EU Agreement.

THANK YOU TO OUR SPONSORS

The Rutherglen Wine Show Committee would like to extend a warm thank you to our sponsors for their valued support of our Shows.

Without your support it would be very difficult to hold our shows and continue with this long-established event.

Thank you again for your continued support, and we look forward to working with you into the future.

Kind Regards,

Chris Pfeiffer
Wine Show Chairman

2021 WINES OF SHOW AND MAJOR AWARDS

SPONSOR	TROPHY	CLASS
<p>Ozpak</p>  <p>OZPAK</p> <p>www.ozpak.com.au</p>	<p>Best Australian Sparkling Wine – Bottle Fermented</p>	<p>Classes 54-57, 60</p>
<p>Wines of the King Valley</p>  <p>www.winesofthekingvalley.com.au</p>	<p>Best Australian Sparkling Wine – Prosecco</p>	<p>Class 59</p>
<p>Sutherland Smith</p>  <p>www.warrabillawines.com.au</p>	<p>Best Australian Dry White Table Wine Vintages 2020 & 2021</p>	<p>Classes 1,2,4-18, 46,47</p>
<p>Rutherglen Wine Show</p>  <p>www.rutherglenwineshow.com.au</p>	<p>Best Australian Dry White Table Wine – Chardonnay Any vintage, must be in bottle</p>	<p>Classes 1-3</p>

Portavin

www.portavin.com.au

Best Australian Dry White
Table Wine – Riesling
Any vintage, must be in
bottle

Classes 4,5

Laffort Oenologie

laffort.com/en

Best Australian Dry White
Table Wine – Semillon
Any vintage, must be in
bottle

Classes 6,7

Rutherglen Wine Show

www.rutherglenwineshow.com.au

Best Australian Dry White
Table Wine – Other
Varieties & Blends
Any vintage, must be in
bottle

Classes 8-18, 46,47

Rutherglen Agricultural Society

www.rutherglenwineshow.com.au

Best Australian Sweet
White Table Wine
Exceeding 3.0 Baume
All vintages, must be in
bottle

Classes 19,20

The Winemakers of Rutherglen



Best Australian Dry White Table Wine, made from fruit grown in the **Rutherglen region** of Victoria (as defined by GI) from vintages 2020 & 2021
Must be in bottle

Classes 1,2,4-18, 46,47

www.winemakers.com.au

**Brown Brothers
John C Brown Memorial Trophy**



Best Australian Dry White Table Wine, made from fruit grown and made in the **North East Victorian region** (as defined by GI) Vintages 2020 & 2021
Must be in bottle

Classes 1,2,4-18, 46,47

www.brownbrothers.com.au

Rutherglen Beefsteak & Burgundy Club



Best Australian Dry Red Wine, 2020 & 2019 vintages

Classes 24,25,27,28,30-33, 35-45,48-53

Multi-Colour



Best Australian Dry Red Wine – Pinot Noir
Vintage 2020 & older, must be in bottle

Classes 30,31

www.mcclabel.com/australia





Vinvicta Services



Best Australian Dry Red Wine – Shiraz
Vintage 2019 & older, must be in bottle

Classes 28,29

www.vinvicta.com.au

Rutherglen IGA Plus Liquor	Best Australian Dry Red Wine – Cabernet Sauvignon Vintage 2019 & older, must be in bottle	Classes 25,26
		
The Winemakers of Rutherglen	Best Australian Dry Red Wine – Durif from vintages 2019 & older. Must be in bottle.	Classes 32-34
		
www.winemakers.com.au		
Jet Technologies	Best Australian Dry Red Wine – Other Varieties & Blends Vintage 2019 & older, must be in bottle	Classes 41-45,48-53 Classes 35-40 also eligible
		
www.jet-ap.com		
Seppelt Wines	Best Australian Dry Red Wine, made from fruit grown in the Rutherglen region of Victoria (as defined by GI) Any vintage, must be in bottle	Classes 23-45, 48-53
		
www.seppelt.com.au		
The Border Wine & Food Society Albury-Wodonga	Best Australian Dry Red Wine, made from fruit grown in the North East region of Victoria (as defined by GI) Any vintage, must be in bottle	Classes 23-45, 48-53

Orora Group



Iberian Varietals
All vintages, must be in
bottle

Classes 46-53

www.ororagroup.com

Labelhouse



Best Table Wine
produced by a small
winery

All classes

www.labelhousevic.com.au

Seguin Moreau



en.seguin-moreau.fr

Best Australian Dry
White Table Wine
Must be in bottle
From vintages 2020 &
older only

Eligible classes
2,3,5,7,9,11-18, 46,47

Best Australian Dry Red
Table Wine
Must be in bottle
From vintages 2019 &
older only

Eligible classes
25,26,28,29,31,33,34,35-
45,48-53

Best Barrel Matured
Table Wine for NE
region of Victoria
Must be in bottle

All vintages, all classes

THE RUTHERGLEN WINE SHOW

JUDGING CATEGORIES

SECTION 1: STILL WINE

WHITE WINE

Quantity 1000 litres OR 110 dozen (750ml or equivalent)

Quantity for North East region and Rutherglen region awards are 500L or 55 doz. See Regulation Clause 16.

Dry white exhibits from vintages 2020 & older must be from a commercial bottling run.

NB: Iberian varieties refer Classes 46 & 47.

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

- | | |
|----------|--|
| Class 1 | Chardonnay, 2021 vintage. |
| Class 2 | Chardonnay, 2020 vintage. |
| Class 3 | Chardonnay, 2019 and older. |
| Class 4 | Riesling, 2021 vintage. |
| Class 5 | Riesling, 2020 and older. |
| Class 6 | Semillon, 2021 vintage. |
| Class 7 | Semillon, 2020 and older. |
| Class 8 | Sauvignon Blanc, 2021 vintage. |
| Class 9 | Sauvignon Blanc, 2020 and older. |
| Class 10 | Pinot Gris, Pinot Grigio, 2021 vintage. |
| Class 11 | Pinot Gris, Pinot Grigio, 2020 and older. |
| Class 12 | Fiano, any vintage. |
| Class 13 | Gruner Veltliner, any vintage. |
| Class 14 | Vermentino, any vintage. |
| Class 15 | Marsanne, any vintage. |
| Class 16 | Other single white variety not included in classes 1 – 15, any vintage. |
| Class 17 | Blends, predominantly Sauvignon Blanc Semillon OR Semillon Sauvignon Blanc, any vintage. |
| Class 18 | Other blended white wine, not included in class 17, any vintage. |
| Class 19 | Aromatic sweet white wine, non- botrytised, any vintage or style including Moscato. |

Class 20 Sweet white, botrytised, any vintage or style.

ROSE

Quantity 1000 litres OR 110 dozen (750ml or equivalent).

Quantity for North East region and Rutherglen region awards are 500l or 55 dozen. See Regulation clause 16.

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

Class 21 Any variety, vintage or style.

RED WINE

Quantity 1000 litres OR 110 dozen (750ml or equivalent)

Quantity for North East/Rutherglen region awards are 500L or 55 doz. See Regulation Clause 16.

Dry red exhibits from vintages 2019 & older must be from a commercial bottling run.

NB: Iberian varieties refer to classes 48-53

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

* Please note that Grenache and Tempranillo can now be found in the Iberian Varieties section.

Exhibitors who enter wines in either the Rutherglen Wine Show or the Australian Fortified Wine Show may submit a maximum of two x 2021 Vintage Dry Red Wines of any variety or blend for the assessment of the judges. Conditions for the judging of these wines are:

- No fee is payable for entry, but exhibitors must have entered another class in the Show
- Only two bottles required to be submitted for judging
- Variety or blends must be included in ShowRunner
- No awards will be given
- Points and feedback on the wines will be provided to the exhibitor.

Class 22 Any variety or blend, 2021 vintage (only points awarded)

Class 23 Light dry red for early consumption.

Class 24 Cabernet Sauvignon, 2020 vintage.

Class 25 Cabernet Sauvignon, 2019 vintage.

Class 26 Cabernet Sauvignon, 2018 and older.

Class 27 Shiraz, 2020 vintage.

Class 28 Shiraz, 2019 vintage.

Class 29 Shiraz, 2018 and older.

Class 30 Pinot Noir, 2020 vintage.

Class 31 Pinot Noir, 2019 and older.

Class 32 Durif, 2020 vintage.

Class 33 Durif, 2019 vintage.

Class 34 Durif, 2018 and older.

Class 35 Merlot, any vintage.

Class 36 Malbec, any vintage.

Class 37 Sangiovese, any vintage.

Class 38 Montepulciano, any vintage.

- Class 39 Nebbiolo, any vintage.
- Class 40 Barbera, any vintage.
- Class 41 Other single red varieties, any vintage not included in classes 24 – 40.
- Class 42 Blends, any vintage labelled with any combination of Cabernet Sauvignon, Cabernet Franc, Merlot, Malbec and Petit Verdot in any percentage.
- Class 43 Blends, any vintage labelled with any combination of Cabernet Sauvignon and Shiraz.
- Class 44 Blends, any vintage labelled with any combination of Shiraz, Grenache and/or Mataro.
- Class 45 Other red blends, any vintage not included in classes 42 – 44.

SECTION 2: IBERIAN VARIETIES

No minimum quantities required.

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

- | | |
|----------|---|
| Class 46 | Albarino, any vintage |
| Class 47 | White other, single varietal or blend, any vintage. |
| Class 48 | Grenache, any vintage. |
| Class 49 | Tempranillo, any vintage. |
| Class 50 | Mencia, any vintage. |
| Class 51 | Touriga Nacional, any vintage. |
| Class 52 | Tinta Cao, Tinta Barocca, any vintage. |
| Class 53 | Red Other, single varietal or blend, any vintage. |

SECTION 3: AUSTRALIAN SPARKLING WINE

Quantity 1000l or 110 Dozen
(750ml or equivalent)

Quantity for North East/Rutherglen region awards are 500L or 55 doz. See Regulation Clause 16

The minimum volume need not be disgorged but can be held on tirage. Exhibitors may enter as many wines as they choose. A wine may be entered once only in the show.

Exhibits must be from a commercial bottling run.

- | | |
|----------|---|
| Class 54 | Sparkling white, up to 24 months tirage, bottle fermented |
| Class 55 | Sparkling white, 2-4 years tirage, bottle fermented |
| Class 56 | Sparkling white, over 4 years tirage, bottle fermented |
| Class 57 | Sparkling rose, any tirage, bottle fermented |
| Class 58 | Sparkling Moscato. |
| Class 59 | Prosecco, any style. |
| Class 60 | Sparkling red, any tirage, bottle fermented |
| Class 61 | Sparkling wine, Charmat, carbonated, including red, white and rose. Not suitable for Moscato or Prosecco. |
| Class 62 | Any Sparkling wine not eligible for classes 54-61, not suitable for Moscato or Prosecco. |



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WINE SHOW

EST. 1880

AUSTRALIAN FORTIFIED WINE SHOW

INCORPORATING THE RUTHERGLEN WINE SHOW

13th - 16th September 2021



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FORTIFIED
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IMPORTANT SHOW INFORMATION

REGULATIONS FOR FORTIFIED WINES

1. Entry fees \$65.00 (Incl. GST) are applicable for entering via AWRI's ShowRunner System. No rebate of fees for withdrawn exhibits will be made.
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. Each entry to consist of four (4) x 750ml bottles or equivalents.
4. A wine may be entered only ONCE in the show
5. Exhibitors may enter as many entries as they choose in all classes.
6. Certificates for "best of class" will be awarded on the Judges' selection in the Australian & Classic classes of the Tawny, Topaque (Muscadelle) and Muscat in the Australian Fortified Wine Show. Classes 10, 11, 16, 17, 22, 23.
7. Exhibits entered in classes 8, 9, 10, 11, 16, 17, 22 & 23 must be from a commercial bottling run.
8. Exhibits must be the produce of Australian grapes and conform to the respective State or Commonwealth regulations.
9. Entries of blended wines must represent the prescribed quantities already blended.
10. Exhibitors may be awarded more than one (1) award in any one class.
11. Exhibits will be judged on points.
12. After close of entries no person will be permitted access to exhibits except Judges, Stewards and persons authorised by the Rutherglen Agricultural Society.
13. In all classes the wine in stock as stated on the Certificate of Entry, may be inspected and checked by the Rutherglen Agricultural Society or its nominees. Inspections will be made. Each Exhibitor shall supply the Rutherglen Agricultural Society with a sealed envelope containing details of sale(s) reducing stock below the stipulated minimum quantities after the entry date.
14. 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.

EXPLANATORY NOTES FOR AUSTRALIAN FORTIFIED WINES

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.

CLASSIC

A maturing style showing more complexity from wood maturation, yet still with some fruit character evident. A minimum of five (5) years maturation in wooden vessels less than 6000 litres in size for tawny style. Would expect an age of five (5) to ten (10) years for Muscat/Topaque. For Topaque and Muscat a minimum of 9 Be required.

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 for tawny style. Would expect an age of ten (10) to fifteen (15) years for Muscat/Topaque. For Topaque and Muscat a minimum of 9 Be required.

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 for tawny style. Would expect in excess of fifteen (15) years in age for Muscat Topaque. For Topaque and Muscat a minimum of 9 Be required.

The Rutherglen Wine Show has adopted the EU Agreement on naming wine styles. The Winemakers of Rutherglen have developed 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 a process of continual development to any issues raised through the EU Agreement. We look forward to the all the entries received.

EXHIBITOR SUBMISSION INFORMATION

EXHIBITS MUST BE FORWARDED, WITH FREIGHT PAID, TO:

Rutherglen Agricultural Society Inc.
Att: Tamara Hindle
Henderson Pavilion Rutherglen Park
171 High Street,
Rutherglen VIC 3685

ENTRIES CLOSE

Friday August 20th 2021

ENTRIES TO ARRIVE BY

Friday September 3rd 2021

JUDGING COMMENCES

Monday September 13th 2021

JUDGING CONCLUDES

Thursday September 16th 2021

PROGRAMME OF EVENTS 2021

MONDAY 13TH – THURSDAY 16TH SEPTEMBER

Judging at Henderson Pavilion, Rutherglen Showgrounds.

THURSDAY 23RD SEPTEMBER

Exhibitors Tasting

Venue: Henderson Pavilion

Time: 9am – 2 pm.

Cost: No charge

Conditions: Restricted to persons representing Exhibitor

THURSDAY, 23RD SEPTEMBER

Winemakers of Rutherglen Presentation Dinner

Venue: Rutherglen Memorial Hall

Time: 7pm – 11.30pm

Cost: \$165pp or \$1500 for a table of 10

Dress: Smart casual

Catering by The Pickled Sisters Café Rutherglen

FRIDAY 24TH SEPTEMBER

Public Tasting

Venue: Henderson Pavilion Rutherglen

Time: 6pm – 10pm

Cost: \$65pp

Light refreshments provided.

BOOKINGS ESSENTIAL FOR ALL FUNCTIONS

Contact: Tamara Hindle, Rutherglen Agricultural Society

Phone: 02 6032 8044

Mobile: 0438 192 766

Email: wineagshow@westnet.com.au

Website: www.rutherglenwineshow.com.au

IMPORTANT SHOW INFORMATION





SHOWRUNNER

The Rutherglen Wine Show will accept entries via AWRI's ShowRunner entry portals. Links to these Portals are listed below and can also be found on our website.

Entering via the **ShowRunner System** is **\$65 per Entry**.

[Click here to enter the Australian Fortified Wine Show](#)

2021 AUSTRALIAN FORTIFIED WINE SHOW SPECIAL AWARDS

SPONSOR	AWARD	CLASS
Richard Buller Wines A.N Woodroffe trophy 	Australian Aperitif Fortified Wine	Classes 1-4
www.richardbullerwines.com.au		
Stanton & Killeen Wines The Chris Killeen Memorial Trophy 	Best Australian Vintage Fortified Red (Vintage Port)	Class 8
www.stantonandkilleenwines.com.au		
Round Oak Barrels 	Best Commercial Australian Fortified Tawny	Classes 10,11
www.roundoakbarrels.com		
Tarac Technologies Pty Ltd 	Best Australian Fortified Tawny	Classes 12,13
www.tarac.com.au		
The Rutherglen Wine & Food Club	Commercial Australian Fortified Topaque	Classes 16,17

The Winemakers of Rutherglen

Best Australian Fortified Topaque
Muscadelle

Classes 18,19



www.winemakers.com.au

Duxson Family

Best Commercial Australian Fortified
Muscat

Classes 22,23

Allan Duxson Memorial Trophy

A & G Engineering Limited

Best Australian Fortified Muscat

Classes 24,25



www.agengineering.com.au

THE AUSTRALIAN FORTIFIED WINE SHOW

JUDGING CATEGORIES

PART A: APERITIF FORTIFIED WINES

Quantity 450 litres (equivalent to 50 dozen 750ml bottles)

All wine stock does not have to be in bottle.

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

- | | |
|---------|--|
| Class 1 | Dry Apera (less than 10 g/L residual sugar.) |
| Class 2 | Medium Dry Apera (less than 1.5 Be.) |
| Class 3 | Medium Sweet Apera (1.5 to 4.0 Be.) |
| Class 4 | Sweet Fortified Apera including Cream Fortified White Wine (e.g. Non-Muscadelle Styles. 4.0Be and above) |

PART B: FORTIFIED RED WINES

Quantity 450 litres

(Equivalent to 50 doz 750mL bottles)

All wine stock does not have to be in bottle.

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

- | | |
|---------|--|
| Class 5 | Australian Ruby, any vintage. |
| Class 6 | 2021 Vintage Fortified Red (not exceeding 5.0 Be.) |
| Class 7 | 2020 Vintage Fortified Red (not exceeding 5.0 Be.) |

Quantity 450 litres

(Equivalent to 50 doz 750mL bottles)

All wine stock does not have to be in bottle.

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 8 | 2019 and older Vintage Fortified Red (not exceeding 5.0 Be.) |
| Class 9 | Other sweet Fortified Red |

PART C: FORTIFIED AUSTRALIAN TAWNY STYLE

Quantity 450 litres

(Equivalent to 50 doz 750mL bottles)

All wine stock does not have to be in bottle.

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 10 Australian Tawny.

Class 11 Australian Classic Tawny.

Quantity 450 litres

(Equivalent to 50 doz 750mL bottles)

All wine stock does not have to be in bottle.

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

Class 12 Australian Grand Tawny.

Class 13 Australian Rare Tawny.

PART D: AUSTRALIAN FORTIFIED TOPAQUE MUSCADELLE

Quantity 450 litres

(Equivalent to 50 doz 750mL bottles)

All wine stock does not have to be in bottle.

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

Class 14 2021 Fortified Muscadelle.

Class 15 2020 Fortified Muscadelle.

Quantity 450 litres

(Equivalent to 50 doz 750mL bottles)

All wine stock does not have to be in bottle.

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 16 Australian Topaque (Muscadelle).

Class 17 Australian Classic Topaque (Muscadelle).

Quantity 450 litres
(Equivalent to 50 doz 750mL bottles)
All wine stock does not have to be in bottle.

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

Class 18 Australian Grand Topaque. (Muscadelle).

Class 19 Australian Rare Topaque. (Muscadelle).

PART E: AUSTRALIAN FORTIFIED MUSCAT

Quantity 450 litres
(Equivalent to 50 doz 750mL bottles)
All wine stock does not have to be in bottle.

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

Class 20 2021 Fortified Muscat.

Class 21 2020 Fortified Muscat.

Quantity 450 litres
(Equivalent to 50 doz 750mL bottles)
All wine stock does not have to be in bottle.

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 22 Australian Muscat.

Class 23 Australian Classic Muscat.

Quantity 450 litres
(Equivalent to 50 doz 750mL bottles)
All wine stock does not have to be in bottles

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

Class 24 Australian Grand Muscat.

Class 25 Australian Rare Muscat.

PART F: OTHER FORTIFIED STYLES

Quantity 450 litres

(Equivalent to 50 doz 750mL bottles)

All wine stock does not have to be in bottle.

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

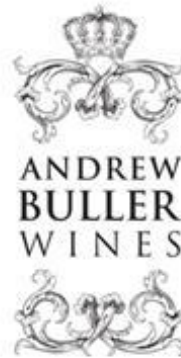
Class 26

Other Varieties including Semillon, Verdelho & Pedro Ximenez

133rd RUTHERGLEN WINE SHOW AND THE AUSTRALIAN FORTIFIED WINE SHOW

Proudly presented by
Rutherglen Agricultural Society
Winemakers of Rutherglen

Thanks to the following members of the
Winemakers of Rutherglen



BULLER WINES

