



THE 131ST  
**RUTHERGLEN  
WINE SHOW**

**INCORPORATING THE AUSTRALIAN  
FORTIFIED WINE SHOW**

16 - 27 September 2019



# 131<sup>ST</sup> ANNUAL RUTHERGLEN WINE SHOW

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# EXHIBITOR SUBMISSION INFORMATION

**EXHIBITS MUST BE FORWARDED, WITH FRIEGHT PAID, TO:**

Rutherglen Agricultural Society Inc.  
Att: Geoff O'Dwyer  
Henderson Pavilion Rutherglen Park  
171 High Street,  
Rutherglen VIC 3685

**ENTRIES CLOSE**

Friday August 30<sup>th</sup> 2019

**ENTRIES TO ARRIVE BY**

Wednesday September 11<sup>th</sup> 2019

**JUDGING COMMENCES**

Monday September 16<sup>th</sup> 2019

**JUDGING CONCLUDES**

Thursday September 19<sup>th</sup> 2019

# PROGRAMME OF EVENTS 2019

## MONDAY 16TH – THURSDAY 19<sup>TH</sup> SEPTEMBER

Judging at Henderson Pavilion, Rutherglen Showgrounds.

## THURSDAY 26TH SEPTEMBER

Exhibitors Tasting

**Venue:** Henderson Pavilion

**Time:** 9am – 12 Strictly Noon

**Cost:** No charge

**Conditions:** Restricted to persons representing Exhibitor

## THURSDAY, 26TH SEPTEMBER

Winemakers of Rutherglen Presentation Dinner

**Venue:** Rutherglen Memorial Hall, High Street, Rutherglen

**Highlights:** The Rutherglen Wine Show is one of the longest running known wine shows in Australia. It is presented to you by the Rutherglen Agricultural Society in conjunction with The Winemakers of Rutherglen.

Throughout the course of the evening our Chairman will present all trophies won during the current show to representatives from the winning wineries.

By attending you will be treated to catering by the renowned Pickled Sisters Café. The night includes pre-dinner drinks and canapes, along with a fabulous four course meal, with each course paired with award winning wines selected by our Chairman.

**Time:** 7pm – 11.30pm

**Cost:** \$165 all inclusive, \$1,500 for tables of 10

## FRIDAY 27TH SEPTEMBER

Public Tasting

**Venue:** Henderson Pavilion

**Time:** 6pm – 10pm

**Cost:** \$65

**Includes:** Selection of finger food, souvenir glass and results book.

New Caterer this year: Rutherglen's Gallery Café

*(Early purchase of tickets advised as this event sells out)*

## BOOKINGS ESSENTIAL FOR ALL FUNCTIONS

**Contact:** Geoff O'Dwyer, Rutherglen Agricultural Society

**Phone:** 02 6032 8044

**Mobile:** 0424 161 488

**Email:** [wineagshow@westnet.com.au](mailto:wineagshow@westnet.com.au)

**Website:** [www.rutherglenwineshow.com.au](http://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 new website.

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

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

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

**Entering via a Manual Entry Form is \$75 per Entry** to cover administration costs.

[Click here](#) for a manual entry form.

## GI LOCATIONS FOR THE RUTHERGLEN AND NORTH EAST REGIONS

Clauses 15 and 16 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.

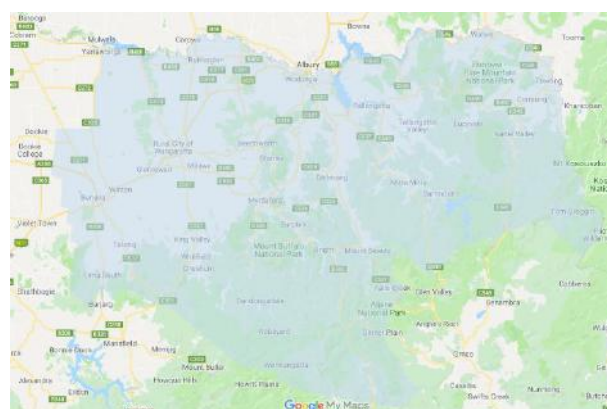
15. For a wine to qualify for any North East region award it must be made from fruit grown and be produced in, the wine region as defined by Australian Geographical Indication as North East Victoria.
16. For a wine to qualify for any Rutherglen region award it must be made from fruit grown and be produced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

Visit our [website](#) to view more information.

### 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. Entry fees of \$75.00 (incl. GST) are applicable when entering Manually on an entry form, or, other means. 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. Exhibits entered in classes 111-117, 209-216, and 305-307 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 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.
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. The minimum quantity held in stock at time of entry, for wines entered in classes 101 to 122 and 202 to 307, or to qualify for open class awards, is 1000 litres or 110 dozen bottles. For wines entered in North East or Rutherglen regional awards however, the minimum quantity is 500 litres or 55 dozen bottles (refer clauses 15 & 16 above).
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 extra 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 to bear labels 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.
5. 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.

## 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 confirm 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 2018 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 2019 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

## 2019 WINES OF SHOW AND MAJOR AWARDS

SPONSOR	TROPHY	CLASS
<b>The Winemakers of Rutherglen</b>  WINEMAKERS of RUTHERGLEN <a href="http://www.winemakers.com.au">www.winemakers.com.au</a>	Best Australian Dry White Table Wine, made from fruit grown in the <b>Rutherglen region</b> of Victoria (as defined by GI)  Best Australian Dry Red Wine – Durif  Best Australian Fortified Topaque Muscadelle	102 – 108 Vintage 2019 C112 – 118 Vintage 2018  235 Vintage 2017 245 Vintage 2016 & older  435 & 436
<b>Seguin Moreau</b>  <a href="http://en.seguin-moreau.fr">en.seguin-moreau.fr</a>	Best Australian Dry White Table Wine  Best Australian Dry Red Table Wine  Best Barrel Matured Table Wine for NE region of Victoria	111–118 121-128  231-237 241-247  All vintages, all classes
<b>Labelhouse</b>  <a href="http://www.labelhousevic.com.au">www.labelhousevic.com.au</a>	Best Table Wine produced by a small winery	All classes

## 2019 SPECIAL AWARDS TABLE WINES

SPONSOR	AWARD	CLASS
<p><b>Ozpak</b></p>  <p><b>OZPAK</b></p> <p><a href="http://www.ozpak.com.au">www.ozpak.com.au</a></p>	<p>Best Australian Sparkling Wine – Bottle Fermented</p>	<p>301 – 304</p>
<p><b>Wines of the King Valley</b></p>  <p><a href="http://www.winesofthekingvalley.com.au">www.winesofthekingvalley.com.au</a></p>	<p>Best Australian Sparkling Wine – Prosecco</p>	<p>305</p>
<p><b>Sutherland Smith</b></p>  <p><a href="http://www.warrabillawines.com.au">www.warrabillawines.com.au</a></p>	<p>Best Australian Dry White Table Wine</p>	<p>102– 108 Vintage 2019 Classes 112 – 118 Vintage 2018</p>
<p><b>Brown Brothers</b> <b>John C Brown Memorial Trophy</b></p>  <p><a href="http://www.brownbrothers.com.au">www.brownbrothers.com.au</a></p>	<p>Best Australian Dry White Table Wine, made from fruit grown and made in the <b>North East Victorian region</b> (as defined by GI)</p>	<p>102– 108 Vintage 2019 Classes 112 – 118 Vintage 2018</p>
<p><b>Rutherglen Wine Show</b></p>  <p><a href="http://www.rutherglenwineshow.com.au">www.rutherglenwineshow.com.au</a></p>	<p>Best Australian Dry White Table Wine – Chardonnay</p> <p>Best Australian Dry White Table Wine – Other Varieties &amp; Blends</p>	<p>103 Vintage 2019 113 Vintage 2018 123 Vintage 2017 &amp; older</p> <p>106–107 Vintage 2019 117-118 Vintage 2018 127-128 Vintage 2017 &amp; older</p>

SPONSOR	AWARD	CLASS
<p><b>Portavin</b></p>  <p><a href="http://www.portavin.com.au">www.portavin.com.au</a></p>	<p>Best Australian Dry White Table Wine – Riesling</p>	<p>102 Vintage 2019 112 Vintage 2018 122 Vintage 2017 &amp; older</p>
<p><b>Laffort Oenologie</b></p>  <p><a href="http://laffort.com/en">laffort.com/en</a></p>	<p>Best Australian Dry White Table Wine – Semillon</p>	<p>104 Vintage 2019 114 Vintage 2018 124 Vintage 2017 &amp; older</p>
<p><b>Rutherglen Agricultural Society</b></p>  <p><a href="http://www.rutherglenwineshow.com.au">www.rutherglenwineshow.com.au</a></p>	<p>Best Australian Sweet White Table Wine Exceeding 3.0 Baume</p>	<p>110, 120, 130 All Vintages</p>
<p><b>Seppelt Wines</b></p>  <p><a href="http://www.seppelt.com.au">www.seppelt.com.au</a></p>	<p>Best Australian Dry Red Wine, made from fruit grown in the <b>Rutherglen region</b> of Victoria (as defined by GI)</p>	<p>211-217 Vintage 2018 231-237 Vintage 2017 241-247 Vintage 2016 &amp; older</p>
<p><b>The Border Wine &amp; Food Society Albury-Wodonga</b></p>	<p>Best Australian Dry Red Wine, made from fruit grown in the <b>North East region</b> of Victoria (as defined by GI)</p>	<p>211-217 Vintage 2018 231-237 Vintage 2017 241-247 Vintage 2016 &amp; older</p>
SPONSOR	AWARD	CLASS

**Rutherglen Beefsteak & Burgundy Club**

Best Australian Dry Red Wine

211-217 Vintage 2018

231-237 Vintage 2017



**Multi-Colour**

Best Australian Dry Red Wine  
– Pinot Noir

214 Vintage 2018

234 Vintage 2017

244 Vintage 2016 &

older



[www.mcclabel.com/australia](http://www.mcclabel.com/australia)

**Plasdene Glass-Pak Pty Ltd**

Best Australian Dry Red Wine  
– Shiraz

233 Vintage 2017

243 Vintage 2016 &

older



**Plasdene**

Glass • Pak

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

**Rutherglen IGA Plus Liquor**

Best Australian Dry Red Wine  
– Cabernet Sauvignon

211 Vintage 2018

231 Vintage 2017 &

older



**Enoltech Australia**

Best Australian Dry Red Wine  
– Other Varieties & Blends

236 & 237 Vintage

2017

246 & 247 Vintage

2016 & older



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

# THE RUTHERGLEN WINE SHOW

## JUDGING CATEGORIES

### CATEGORY 1: AUSTRALIAN WHITE TABLE WINE

#### PART A: 2019 VINTAGE

Quantity 1000 litres

Quantity for North East region awards are 500L or 55 doz. See Regulation Clause 17.

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

Class 102	Riesling
Class 103	Chardonnay
Class 104	Semillon
Class 105	Sauvignon Blanc
Class 106	Pinot Gris/Grigio
Class 107	Other Varieties
	a. Verdelho
	b. Viognier
	c. Marsanne
	d. Vermentino
	e. Fiano
	f. Arneis
	g. Traminer, Frontignac etc
	h. Gruner Veltliner
	i. Any variety not specified
	<i>The variety of wines entered in this class must be nominated in ShowRunner as it is required for judging.</i>
Class 108	Blends
	a. Semillon/Sauvignon Blanc
	b. Other Blends
	<i>The major varietal component of all blends entered in these classes must be less than 85%. The varieties and blend composition must be nominated In ShowRunner as it is required by the judges.</i>
Class 109	Sweet White, not exceeding 3.0 Be
Class 110	Sweet White, exceeding 3.0 Be

## PART B: 2018 VINTAGE & OLDER

Quantity 110 Dozen  
(750ml or equivalent)

Quantity for North East region awards are 500L or 55 doz. See Regulation Clause 17.

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 112 | Riesling   |
| Class 113 | Chardonnay   |
| Class 114 | Semillon   |
| Class 115 | Sauvignon Blanc  |
| Class 116 | Pinot Gris/Grigio  |
| Class 117 | Other Varieties  |
|           | a. Verdelho  |
|           | b. Viognier  |
|           | c. Marsanne  |
|           | d. Vermentino  |
|           | e. Fiano   |
|           | f. Arneis  |
|           | g. Traminer, Frontignac etc  |
|           | h. Gruner Veltliner  |
|           | i. Any variety not specified   |
|           | <i>The variety of wines entered in this class must be nominated in ShowRunner as it is required for judging.</i>   |
| Class 118 | Blends   |
|           | a. Semillon/Sauvignon Blanc  |
|           | b. Other Blends  |
|           | <i>The major varietal component of all blends entered in these classes must be less than 85%. The varieties and blend composition must be nominated In ShowRunner as it is required by the judges.</i> |
| Class 119 | Sweet White, not exceeding 3.0 Be  |
| Class 120 | Sweet White, exceeding 3.0 Be  |

## PART C: 2017 VINTAGE AND OLDER

Quantity 110 Dozen  
(750ml or equivalent)

Quantity for North East region awards are 500L or 55 doz. See Regulation Clause 17.

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 122 | Riesling   |
| Class 123 | Chardonnay   |
| Class 124 | Semillon   |
| Class 125 | Sauvignon Blanc  |
| Class 126 | Pinot Gris/Grigio  |
| Class 127 | Other Varieties  |
|           | a. Verdelho  |
|           | b. Viognier  |
|           | c. Marsanne  |
|           | d. Vermentino  |
|           | e. Fiano   |
|           | f. Arneis  |
|           | g. Traminer, Frontignac etc  |
|           | h. Gruner Veltliner  |
|           | i. Any variety not specified   |
|           | <i>The variety of wines entered in this class must be nominated in ShowRunner as it is required for judging.</i>   |
| Class 128 | Blends   |
|           | a. Semillon/Sauvignon Blanc  |
|           | b. Other Blends  |
|           | <i>The major varietal component of all blends entered in these classes must be less than 85%. The varieties and blend composition must be nominated In ShowRunner as it is required by the judges.</i> |
| Class 129 | Sweet White, not exceeding 3.0 Be  |
| Class 130 | Sweet White, exceeding 3.0 Be  |

## **PART D: MOSCATO ANY VINTAGE**

Quantity 110 Dozen  
(750ml or equivalent)

Quantity for North East region awards are 500L or 55 doz. See Regulation Clause 17.

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 131      Pink & White Style – Still, or less than 4.0g/L CO<sub>2</sub>

Class 132      Pink & White Style – Sparkling, or greater than 4.0g/L CO<sub>2</sub>



## CATEGORY 2: AUSTRALIAN RED TABLE WINE

### PART A: 2019 VINTAGE

Quantity 225 litres

Class 201      Any variety or blend.

Exhibitors who enter wines in either the Rutherglen Wine Show or the Australian Fortified Wine Show may submit a maximum of two x 2019 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.

## PART B: 2018 VINTAGE

Quantity 1000 litres

Quantity for North East region awards are 500l or 55 doz. See Regulation Clause 17.

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

Class 211 Cabernet Sauvignon

Class 212 Merlot

Class 213 Shiraz

Class 214 Pinot Noir

Class 215 Durif

Class 216 Other Varieties

- a. Sangiovese
- b. Tempranillo
- c. Grenache
- d. Petit Verdot
- e. Nebbiolo
- f. Barbera
- g. Malbec
- h. Montepulciano
- i. Nero D'Avola
- j. Any variety not specified

*The variety of wines entered in this class must be nominated In ShowRunner as it is required for judging.*

Class 217 Blends

- a. Blends of Cabernet/Shiraz
- b. Blends of Cabernet/Merlot
- c. Blends incorporating Grenache
- 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 In ShowRunner as it is required by the judges.*

## PART C: 2017 VINTAGE

Quantity 110 Dozen  
(750ml or equivalent)

Quantity for North East region awards are 500l or 55 doz. See Regulation Clause 17.

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 Cabernet Sauvignon

Class 232 Merlot

Class 233 Shiraz

Class 234 Pinot Noir

Class 235 Durif

Class 236 Other Varieties

- a. Sangiovese
- b. Tempranillo
- c. Grenache
- d. Petit Verdot
- e. Nebbiolo
- f. Barbera
- g. Malbec
- h. Montepulciano
- i. Nero D'Avola
- j. Any variety not specified

*The variety of wines entered in this class must be nominated In ShowRunner as it is required for judging.*

Class 237 Blends

- a. Blends of Cabernet/Shiraz
- b. Blends of Cabernet/Merlot
- c. Blends incorporating Grenache
- 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 In ShowRunner as it is required by the judges.*

## PART D: 2016 VINTAGE AND OLDER

Quantity 110 Dozen  
(750ml or equivalent)

Quantity for North East region awards are 500l or 55 doz. See Regulation Clause 17.

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 Cabernet Sauvignon

Class 242 Merlot

Class 243 Shiraz

Class 244 Pinot Noir

Class 245 Durif

Class 246 Other Varieties

- a. Sangiovese
- b. Tempranillo
- c. Grenache
- d. Petit Verdot
- e. Nebbiolo
- f. Barbera
- g. Malbec
- h. Montepulciano
- i. Nero D'Avola
- j. Any variety not specified

*The variety of wines entered in this class must be nominated In ShowRunner as it is required for judging.*

Class 247 Blends

- a. Blends of Cabernet/Shiraz
- b. Blends of Cabernet/Merlot
- c. Blends incorporating Grenache
- 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 In ShowRunner as it is required by the judges.*

**PART E: LIGHT DRY RED, ANY VINTAGE**

Quantity 110 Dozen

(750 ml or equivalent)

(Quantity may vary for NE region awards. See Reg. 17)

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

Class 251      Light Red Table Wine, made for early consumption

Class 252      Rose

## CATEGORY 3: AUSTRALIAN SPARKLING WINE

### PART A: AUSTRALIAN SPARKLING WINE

Quantity 110 Dozen  
(750ml or equivalent)

Quantity for North East region awards are 500l or 55 doz. See Regulation Clause 17.

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.

- |           |  |
|-----------|--|
| Class 301 | Red Style, bottle fermented.   |
| Class 302 | White Style, bottle fermented. (2017 vintage and younger, or younger than 30 months average for NV wines.) |
| Class 303 | White Style, bottle fermented. (2016 vintage and older, or older than 30 months average for NV wines.)     |
| Class 304 | Rose Style, bottle fermented, any vintage.   |
| Class 305 | Prosecco, not bottle fermented   |
| Class 306 | White Style other, not bottle fermented (other than Moscato Style)   |
| Class 307 | Red Style not bottle fermented.  |



AUSTRALIAN  
FORTIFIED  
WINE SHOW  
◦ Rutherglen ◦

# THE AUSTRALIAN **FORTIFIED** **WINE SHOW**

**PART OF THE RUTHERGLEN  
WINE SHOW**

16 - 27 September 2019



# 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. Entry fees of \$75.00 (incl. GST) are applicable when entering Manually on an entry form, or, other means. 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 421,422, 433,434,443 & 444.
7. Exhibits entered in classes 415, 416, 421, 422, 433, 434, 443 & 444 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.

## 2019 AUSTRALIAN FORTIFIED WINE SHOW SPECIAL AWARDS

SPONSOR	AWARD	CLASS
<b>Richard Buller Wines</b> <b>A.N Woodroffe trophy</b>  <a href="http://www.richardbullerwines.com.au">www.richardbullerwines.com.au</a>	Australian Aperitif Fortified Wine	Classes 401 – 404
<b>Tarac Technologies Pty Ltd</b>  <a href="http://www.tarac.com.au">www.tarac.com.au</a>	Best Australian Fortified Tawny	Classes 423 & 424
<b>Round Oak Barrels</b>  <a href="http://www.roundoakbarrels.com">www.roundoakbarrels.com</a>	Best Commercial Australian Fortified Tawny	Classes 421 & 422
<b>Stanton &amp; Killeen Wines</b> <b>The Chris Killeen Memorial Trophy</b>  <a href="http://www.stantonandkilleenwines.com.au">www.stantonandkilleenwines.com.au</a>	Best Australian Vintage Fortified Red (Vintage Port)	Classes 415 & 416
<b>The Rutherglen Wine &amp; Food Club</b>	Commercial Australian Fortified Topaque	Classes 433 & 434
<b>Duxson Family</b> <b>Allan Duxson Memorial Trophy</b>	Best Commercial Australian Fortified Muscat	Classes 443 & 444
<b>A &amp; G Engineering Limited</b>  <a href="http://www.agengineering.com.au">www.agengineering.com.au</a>	Best Australian Fortified Muscat	Classes 445 & 446

# THE AUSTRALIAN FORTIFIED WINE SHOW

## JUDGING CATEGORIES

### PART A: APERITIF FORTIFIED WINES

Quantity 500 litres

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

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|-----------|--|
| Class 401 | Dry Apera (less than 10 g/l residual sugar.)   |
| Class 402 | Medium Dry Apera (less than 1.5 Be.)   |
| Class 403 | Medium Sweet Apera (1.5 to 4.0 Be.)  |
| Class 404 | Sweet Fortified Apera including Cream Fortified White Wine (e.g. Non-Muscadelle Styles. 4.0Be and above) |

### PART B: FORTIFIED RED WINES

Quantity 900 litres

(Equivalent to 100 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 412 | Australian Ruby, any vintage.                      |
| Class 413 | 2019 Vintage Fortified Red (not exceeding 5.0 Be.) |
| Class 414 | 2018 Vintage Fortified Red (not exceeding 5.0 Be.) |

Quantity 900 litres

(Equivalent to 100 doz 750ml bottles)

All wine stock does not have to be in bottles

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 415 | 2017 and older Vintage Fortified Red (not exceeding 5.0 Be.) |
| Class 416 | Other sweet Fortified Red                                    |

## **PART C: FORTIFIED AUSTRALIAN TAWNY STYLE**

Quantity 900 litres

(Equivalent to 100 doz 750ml bottles)

All wine stock does not have to be in bottles

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.

Class 422      Australian Classic Tawny.

Quantity 900 litres

(Equivalent to 100 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 423      Australian Grand Tawny.

Class 424      Australian Rare Tawny.

## **PART D: AUSTRALIAN FORTIFIED TOPAQUE MUSCADELLE**

Quantity 900 litres

(Equivalent to 100 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 431      2019 Fortified Muscadelle.

Class 432      2018 Fortified Muscadelle.

Quantity 900 litres

(Equivalent to 100 doz 750ml bottles)

All wine stock does not have to be in bottles

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 433      Australian Topaque (Muscadelle).

Class 434      Australian Classic Topaque (Muscadelle).

Quantity 900 litres  
(Equivalent to 100 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 435      Australian Grand Topaque. (Muscadelle).

Class 436      Australian Rare Topaque. (Muscadelle).

## **PART E: AUSTRALIAN FORTIFIED MUSCAT**

Quantity 900 litres  
(Equivalent to 100 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 441      2019 Fortified Muscat.

Class 442      2018 Fortified Muscat.

Quantity 900 litres  
(Equivalent to 100 doz 750ml bottles)  
All wine stock does not have to be in bottles

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 443      Australian Muscat.

Class 444      Australian Classic Muscat.

Quantity 900 litres  
(Equivalent to 100 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 445      Australian Grand Muscat.

Class 446      Australian Rare Muscat.

## **PART F: OTHER FORTIFIED STYLES**

Quantity 900 litres

(Equivalent to 100 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 451      Other Styles Such as Pedro Ximenez, Semillon, Verdelho

## NOTES

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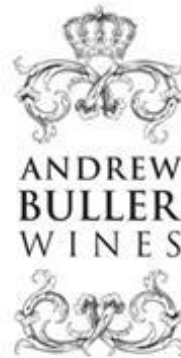
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# 131<sup>st</sup> RUTHERGLEN WINE SHOW AND THE AUSTRALIAN FORTIFIED WINE SHOW



Proudly presented by  
Rutherglen Agricultural Society  
Winemakers of Rutherglen

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BULLER WINES

