



Judging - October 1st to 3rd 2011

Exhibitor's Tasting and Awards Presentation

Spoon's Riverside Restaurant, Swan Hill

Friday, October 28th 2011 from 6.00pm

Bookings through the Swan Hill Region Information Centre

Telephone: (03) 5036 2444

Entries Close - Monday, 12th September, 2011

ENTRIES WILL NOT BE ACCEPTED AFTER THIS DATE.

Entries will be accepted by fax, post or email but the original signed copy must be posted with your entry fees.

**ALL WINES MUST BE RECEIVED BY
THURSDAY, SEPTEMBER 22nd, 2011**

**31st Annual Wine Show
Entry Catalogue**

Closing date for entries Monday, September 12th, 2011

**PLEASE DIRECT ALL QUERIES REGARDING ENTRIES
TO THE ENTRY CO-ORDINATOR.**

Entry forms, fees and queries to:-

Entry Co-ordinator - Helen Day

Australian Inland Wine Show

P.O. Box 268, Swan Hill 3585 Victoria

Ph: (03) 5032 9166 B/H - Mobile: 0427 329 166

Email: entries@inlandwine.com

Fax: (03) 5032 9958

Deliver wines by 22nd September to:-

Chief Steward - Peter Holt

C/o Murray Valley Office National

Shop 3, 3-4 McNeill Court, Swan Hill 3585 Victoria

Ph: (03) 5032 2217 - Fax: (03) 5032 2257

Email: chief.steward@inlandwine.com

General enquiries to:-

Secretary - Margaret Lucardie

P.O. Box 268, Swan Hill 3585 Victoria

Ph/Fax: (03) 5033 1726

Email: secretary@inlandwine.com

**Exhibitor Tasting and
Awards Presentation
Friday October 28th 2011**

2011 REGULATIONS

1. No wine is to be entered more than once in the show.
2. There is no limit to the number of entries per class.
3. The entry fee of **\$30.00** per entry and is payable prior to the commencement of judging on 2nd October 2011. The Australian Inland Wine Show committee reserves the right to remove entries from the show if the fees have not been paid by this date.
4. Entry fees are non refundable.
5. Each entry will consist of **four** 750ml bottles (or their equivalent) except for class 8 (amateur class) who are required to submit only **two** 750ml bottles.
6. The Chief Steward reserves the right to transfer entries between classes if he considers they are incorrectly entered in a class. The exhibitor will be advised accordingly if this happens.
7. Upon receipt of entry forms and within seven days Australian Inland Wine Show labels will be forwarded to exhibitors for each wine entered. Labels must be checked and correctly attached to all entries (**where possible avoid obscuring your commercial label**) before sending them to the address shown in the official entry catalogue.
8. All labelled entries must be received no later than 22nd September 2011 and all freight costs paid for by the exhibitor. A copy of the entry form must be included with the consignment.
9. The Australian Inland Wine Show reserves the right to audit any entry for non compliance with the Regulations applicable to the show. LIP's may be requested at random for any wine.
10. All decisions of the Australian Inland Wine Show committee are final.
11. All wines will be judged out of 60 points including tank & barrel sample entries. Only entries that are fully dressed and commercially available at the time of judging will be eligible for medals and trophies. Tank and barrel samples will be eligible for commendations.
Medals will be awarded as follows:-

Gold medal 55.5 to 60.0 points

Silver medal 51.0 to 55.0 points

Bronze medal 46.5 to 50.5 points

Trophy and medal winners may be requested to provide additional bottles for the Exhibitor Tasting/Awards Presentation.

12. Wines that are *not* fully dressed and commercially available at the time of judging plus tank and barrel samples, with the exception of the Amateur Class (Class 8) will be eligible for commendations as follows:-
 - Very highly commended . . . 55.5 to 60.0 points
 - Highly commended . . . 51.0 to 55.0 points
 - Commended. 46.5 to 50.5 points
13. The wine scoring the highest number of points in Class 8 (Amateur Class) and Class 6 (Organic) will be awarded an Australian Inland Wine Show Best Wine of Class certificates.
14. For the purpose of determining the most successful exhibitor of the show only medal winning wines will be taken into consideration. Points will be given for each medal awarded and tallied to determine the winner. Points scored will be as follows:-
 - Gold medals 5 points
 - Silver medals 3 points
 - Bronze medals 1 point
15. All wines entered must comply with AWBC LIP regulations for Australia regarding GI region and variety. 85% of grapes sourced for the wine entry must be from the GI regions included in the Australian Inland Wine Show. These are Murray Darling, Perricoota, Riverina, Riverland and Swan Hill and can be viewed on our website www.inlandwine.com/regions.asp
16. In addition to all other regulations, entries in class six (Organic wines) must be appropriately certifiable as organic or biodynamic by the relevant bodies governing this type of wine & food production. The Australian Inland Wine Show committee reserves the right to request certification to confirm eligibility.
17. All Exhibits shall conform to the respective Act of the States and Commonwealth of Australia which govern the production and sale of Australian Wine and Australian Brandy, i.e. the Customs and Excise Act and Regulations, the Spirit Act and Regulations, the Health Act and Regulations.
18. It is a pre-requisite of entry that exhibitors also agree to comply with the WFA Code of Practice relating to the display of awards. Copies of the Code of Practice are available from the Australian Inland Wine Show secretary or can be viewed and downloaded at www.wfa.org.au/PDF/Awards Code.pdf.
19. A results catalogue will be sent to each entrant when available as well as being published on the Australian Inland Wine Show web site, www.inlandwine.com.
20. To be eligible to enter for the Grape Grower's Trophy exhibitors must be a current member of their local grape grower association (eg Murray Valley Winegrowers).

Entry Checklist

- Entry form returned by September 12th
 - * Correct classes checked
 - * LIPs checked
 - * Payment method advised/ included
- All labels received and checked against entry form
- All entries correctly label and despatched
 - * 4 x 750ml bottles for each entry (or equivalent)
 - * Entries to arrive by September 22nd
 - * Receiver and sender details clearly marked on consignment
 - * Details of consignment clearly shown on all boxes (i.e. 1 of 5, 2 of 5 etc.)
 - * A copy of entry form is included with entries
- Entry fee is paid by September 30th (if not sent with entry)
- Reservations made for Presentations, Exhibitor and Public Tasting on October 28th at Spoons Riverside - Bookings through the Swan Hill Region Information Centre - Phone : (03) 5036 2444

Australian Inland Wine Show

If you need further Entry Forms, you can download a pdf from the website www.inlandwine.com/entrant.asp

<i>Class No.</i>	<i>Vintage Year</i>	<i>Commercial Name of Wine to be displayed in Results Catalogue</i>	<i>Commercially available and fully dressed at time of entry</i>
			yes <input type="checkbox"/> no <input type="checkbox"/>
			yes <input type="checkbox"/> no <input type="checkbox"/>
			yes <input type="checkbox"/> no <input type="checkbox"/>
			yes <input type="checkbox"/> no <input type="checkbox"/>
			yes <input type="checkbox"/> no <input type="checkbox"/>
			yes <input type="checkbox"/> no <input type="checkbox"/>
			yes <input type="checkbox"/> no <input type="checkbox"/>
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			yes <input type="checkbox"/> no <input type="checkbox"/>
			yes <input type="checkbox"/> no <input type="checkbox"/>
			yes <input type="checkbox"/> no <input type="checkbox"/>
			yes <input type="checkbox"/> no <input type="checkbox"/>
			yes <input type="checkbox"/> no <input type="checkbox"/>

Exhibitor / Winery Name:

Address:

..... *Postcode:*

Telephone: *Fax:*

Contact Person:

Email:

Reminder

* 4 x 750ml bottle per entry (or equivalent)

* Still only \$30 per entry



Please reserve _____ tickets for the Exhibitor Tasting/Awards Presentation on Friday 28th October at Spoons Riverside.

Entry Form 2011

Proportions of Grape Varieties e.g. Semillon 40% Chardonnay 60%	Grapegrower Trophy	Regional Trophies (tick)				
		Murray Darling	Perricoota	Riverina	Riverland	Swan Hill
	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>

Tick preferred payment method -

Please forward your cheque with entry form to
Entry Co-ordinator, Australian Inland Wine Show,
P.O. Box 268, Swan Hill 3585 Victoria

Deposit payment directly to
Australian Inland Wine Show
Bendigo Bank BSB: 633-000 Account No: 136783263

I agree that I have read and understood the Australian Inland Wine Show's entry regulations and the wine we are entering complies with those regulations.

Signed:

Authorised Person:

Class One — 1,000 litres minimum

CURRENT VINTAGE TABLE WINES (2011)

- Entries in this class are eligible for trophies for Best Wine of Show, Best Grower's, Best Dry Red, Best Dry White, Best Sweet Table Wine, Best Regional.
- Four 750ml bottles per entry (or equivalent).
- There is no limit to the number of entries in any class. No wine is to be entered more than once in the show.
- Barrel and tank samples are welcome and will be awarded commendations but are ineligible for medals.

Class	Description
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<i>Class 1.0</i>	<i>Dry Red – Cabernet Sauvignon</i>
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<i>Class 1.1</i>	<i>Dry Red - Shiraz</i>
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<i>Class 1.2</i>	<i>Dry Red – Other varieties</i>
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<i>Class 1.3</i>	<i>Dry Red – Blends</i>
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<i>Class 1.4</i>	<i>Dry White – Chardonnay</i>
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<i>Class 1.5</i>	<i>Dry White – Pinot Grigio/Gris</i>
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<i>Class 1.6</i>	<i>Dry White – Sauvignon Blanc</i>
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<i>Class 1.7</i>	<i>Dry White – Riesling</i>
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<i>Class 1.8</i>	<i>Dry White – Other varieties</i>
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<i>Class 1.9</i>	<i>Dry White – Blends</i>
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<i>Class 1.10</i>	<i>Any Sweet White \geq 3.0 Bé</i>
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<i>Class 1.11</i>	<i>Any Sweet White \leq 3.0 Bé</i>
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Class Two — 1,000 litres minimum

DRY TABLE WINES ONE YEAR OLD (2010)

- Entries in this class are eligible for trophies for Best Wine of Show, Best Grower's, Best Dry Red, Best Dry White, Best Regional.
- Four 750ml bottles per entry (or equivalent).

Class	Description
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<i>Class 2.0</i>	<i>Dry Red – Cabernet Sauvignon</i>
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<i>Class 2.1</i>	<i>Dry Red – Durif</i>
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<i>Class 2.2</i>	<i>Dry Red – Merlot</i>
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<i>Class 2.3</i>	<i>Dry Red – Shiraz</i>
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<i>Class 2.4</i>	<i>Dry Red – Other varieties</i>
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<i>Class 2.5</i>	<i>Dry Red – Blends</i>
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<i>Class 2.6</i>	<i>Dry White – Chardonnay</i>
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<i>Class 2.7</i>	<i>Dry White – Sauvignon Blanc</i>
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<i>Class 2.8</i>	<i>Dry White – Other varieties</i>
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<i>Class 2.9</i>	<i>Dry White – Blends</i>
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Class Three — 1,000 litres minimum

TWO YEARS & OLDER

- Entries in this class are eligible for trophies for Best Wine of Show, Best Dry Red, Best Dry White, Best Grower's, Best Regional.
- Four 750ml bottles per entry (or equivalent).

Class	Description
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<i>Class 3.0</i>	<i>Dry Red – Cabernet Sauvignon</i>
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<i>Class 3.1</i>	<i>Dry Red – Durif</i>
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<i>Class 3.2</i>	<i>Dry Red – Merlot</i>
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<i>Class 3.3</i>	<i>Dry Red – Shiraz</i>
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<i>Class 3.4</i>	<i>Dry Red – Other varieties</i>
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<i>Class 3.5</i>	<i>Dry Red – Blends</i>
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<i>Class 3.6</i>	<i>Dry White – All varieties and/or blends</i>
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Class Four — 1,000 litres minimum

SPECIAL CLASSES ANY VINTAGE

- Entries in this class are eligible for trophies for Best Wine of Show, Best Sweet Table Wine, Best Grower's, Best Regional.
- Four 750ml bottles per entry (or equivalent)

Class	Description
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<i>Class 4.0</i>	<i>Rosé – Any vintage, style or variety</i>
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<i>Class 4.1</i>	<i>Red sparkling – Any vintage, style or variety</i>
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<i>Class 4.2</i>	<i>White sparkling – Any vintage, style or variety</i>
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<i>Class 4.3</i>	<i>Moscato – Any vintage</i>
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<i>Class 4.4</i>	<i>Late Harvest/Botrytis – Any vintage</i>
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Class Five — 1,000 litres minimum

CLASS – FORTIFIED WINES ANY VINTAGE

- Entries in this class are eligible for trophies for Best Wine of Show, Best Fortified – Chris Killeen, Best Grower's, Best Regional.
- Four 750ml bottles per entry (or equivalent).

Class	Description
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<i>Class 5.0</i>	<i>Muscat</i>
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<i>Class 5.1</i>	<i>Sherry</i>
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<i>Class 5.2</i>	<i>Tawny Port</i>
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<i>Class 5.3</i>	<i>Vintage Port</i>
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<i>Class 5.4</i>	<i>Sweet White (all others)</i>
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Class Six — 1,000 litres minimum

OPEN CLASS – ORGANIC and BIODYNAMIC WINES ANY VINTAGE

- Entries must comply with the relevant certification of the bodies governing these wines. Proof of conformity may be requested.
- Entries in this class are eligible for trophies for Best Wine of Show, Best Dry Red, Best Dry White, Best Grower's, Best Regional, Best Sweet Table Wine.
- Four 750ml bottles per entry (or equivalent).

Class	Description
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<i>Class 6.0</i>	<i>Red – Any vintage and variety</i>
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<i>Class 6.1</i>	<i>White – Any vintage & variety</i>
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Class Seven — 100,000 litres minimum

LARGE VOLUME CLASS – ANY VINTAGE

- Entries in this class are eligible for trophies for Best Wine of Show, Best Large Volume Wine, Best Dry Red, Best Dry White,
- Four 750ml bottles per entry (or equivalent).

Class	Description
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<i>Class 7.0</i>	<i>Red Varietal</i>
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<i>Class 7.1</i>	<i>Red Blends</i>
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<i>Class 7.2</i>	<i>White Varietal</i>
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<i>Class 7.3</i>	<i>White Blends</i>
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Class Eight — No minimum

AMATEUR WINEMAKERS' CLASS

- Two 750ml bottles per entry (or equivalent).
- Wines will be judged and pointed but ineligible for trophies or awards.
- A certificate will be awarded for the best wine in the class.

Class	Description
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<i>Class 8.0</i>	<i>Any Wine produced by the entrant from fruit grown within the GI regions shown in Regulation 17 and not commercially available.</i>
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NOTE FOR GRAPE GROWER TROPHY ENTRANTS

Entrants wishing to enter for these trophies should tick the boxes marked "Grape Grower" on the entry form. The spirit of this award is to recognise small to medium grape and wine producers who make their wines exclusively from their own estate grown fruit. Refer to regulation 20.

TROPHIES

- Most Successful Exhibitor
- Best Wine of the Show
- Best Dry Red of the Show – all classes
- Best Dry White of the Show
- Best Fortified Wine of the Show - Chris Killeen Memorial Trophy
- Best Sweet Table Wine of the Show
- Best Large Volume Wine
- Best Grape Grower's Wine

Regional Trophies

- Best regional wine – Murray Darling GI
- Best regional wine – Perricoota GI
- Best regional wine – Riverina GI
- Best regional wine – Riverland GI
- Best regional wine – Swan Hill GI – Jack Bail Memorial Perpetual Trophy

Other Awards

- Best Wine of Class Certificate - Amateur Class 8
- Best Organic/Bio Dynamic Wine Certificate - Class 6

join us @
*Spoons.
Riverside*

Exhibitors Tasting and Awards Presentation Evening, both to be held in the idyllic Spoons Riverside Restaurant. The Exhibitors only tasting will start at 6pm followed by the Presentation Evening where guests can sample the many medal winning wines from this years Australian Inland Wine Show.



Friday 28th October 2011
Spoons Riverside,
Swan Hill
Bookings Essential