Royal Hobart Wine Show

28th + 29th October 2020 Revised Schedule



Create. Inspire. Innovate. Educate



28th - 29th October 2020

Royal Hobart Wine Show is conducted under the authority of The Royal Agricultural Society of Tasmania

RAST President – Peter Spotswood CEO – Scott Gadd

Committee:

James Godfrey (Chairman)

Bill Geeves- (Deputy Chair)

Jeremy Dineen (COJ)

Graeme Geard

Peter Kearney

Tony Peters

Carole Rodger

Brian Smith

Henry Burbury

John Ellis

Jen Doyle

Michael Johnston

Ockie Myburgh

Kathryn Kerstan (RAST Project Officer)

Mission Statement

To reward excellence; To promote the Wine Industry; To educate consumers

EXHIBITOR INFORMATION

CLOSING DATE OF ENTRIES

5pm, Friday 4th September 2020

HOW TO ENTER

Enter online at: http://entries.hobartshowground.com.au

POSTAL ADDRESS

Royal Hobart Wine Show PO Box 94, GLENORCHY TAS 7010

Faxed entries will not be accepted

DELIVERY OF ENTRIES

Entries to be delivered after 30th September and NO LATER than 12th October, 2020

ADDRESS TO:

Royal Hobart Wine Show Lower Level, Main Grandstand, Hobart Showground 2 Howard Road GLENORCHY TAS 7010

JUDGING

Judging will be conducted adhering to all Covid protocols as developed by the ASVO.

Wednesday the 28th and Thursday the 29th of October 2020 Commencing at 8.30 am each day, Grandstand Hall, Hobart Showground

ENTRY FEES

All Exhibitors: Free Entry for 2020

MEMBERSHIP

Full Membership of the Royal Agricultural Society of Tasmania is available for a subscription of \$95.00.

For more details go to:- www.hobartshowground.com.au, or phone 0362 726812

FURTHER INFORMATION

Phone: (03) 6272 6812

Email: events@hobartshowground.com.au Web site: www.hobartshowground.com.au

RESULTS

To be published as a press release and on social media, Exhibitors to be notified.

TROPHIES

Only wine attaining a Gold Medal in this Show will be eligible for trophy awards.

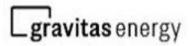
Trophy	Sponsor			
Best Riesling Classes: 1,2	GDA			
Best Chardonnay Classes: 3,4	Abel Labels			
Best Other White Varieties Sauvignon Blanc or Pinot Gris Class 5	Cellarbrations			
Best Pinot Noir Classes: 6,7	Gravitas			
Best Sparkling Classes: 8,9,10	Red + White			
Best Wine in Show Chair's Trophy Selected by the Chair of Judges from the winners of all other trophies	Department of State Growth			

SPONSORSHIP

The Royal Agricultural Society of Tasmania

Gratefully acknowledges the following Sponsors -

Major Trophy Sponsors-



Sustainable Tasmania/Gravitas Energy



Department of State Growth



GDA

Red + White

redowhite



Abel Labels



Cellarbrations



Riedel Glasses

Supporting Partners-

The Old Woolstore Apartment Hotel

Burgess Rawson

Knight Frank

Wine Tasmania

Vantage Group WLF

Accounting and Advisory



Burgess Rawson









RULES AND REGULATIONS

WHO MAY ENTER?

- 1. All classes are open for competition to vignerons, wine makers, distillers and wine and spirit merchants
 - a) A wine and spirit merchant shall mean any person, association, or company buying wine and brandy for resale. Includes importers of wine.
 - b) A wine maker shall mean any person or firm manufacturing and selling wine from grapes in any country.
 - c) A vigneron is any person or firm who grows grapes in any country for the production of wine for sale.

WHAT IS THE COST OF ENTERING?

- 2. No entry fees for 2020.
- 3. All entries become the property of the Society.

HOW MANY BOTTLES ARE REQUIRED?

- 4. Each entry shall consist of FOUR 750ml bottles or EIGHT 375ml bottles or equivalent
- 5. A further 6 bottles will be required in the event that the entry wins a Trophy.

HOW MUCH STOCK IS REQUIRED TO ENTER?

6. The qualifying stock volume of wine for each class is 1125 litres, 125 dozen (750ml bottles) or equivalent for all entrants except for Tasmanian entrants whose qualifying stock volume is 225 litres, 25 dozen (750ml bottles) or equivalent for each class. The qualifying stock volume must be held at the commencement of judging. If during a subsequent check by examiners authorised by the RAST, the quantity has fallen below the qualifying volume, records must be available to substantiate the change in volume.

DOES EACH ENTRY HAVE TO BE BOTTLED?

7. The entry bottles supplied must be from a bottling run of at least the qualifying volume. In the case that there are several bottling runs of the wine described in the entry form, the qualifying stock held to comply with Rule 6 must be of the bottling run from which the sample was taken.

HOW DO I ENTER?

8. Entries can be made online or on an Entry Form downloaded from the RAST website. Exhibitors must state on the entry form the competitive class, the brand, sub brand and/or name under which the wine is marketed; vintage or blend details if a blend of vintages; the grape varieties contained therein; their proportions; the alcohol content and that the stipulated quantity will be in stock at the time of judging.

HOW MANY EXHIBITS CAN I ENTER?

9. There is no restriction on the number of entries in any one class, but no exhibit may be entered more than once, regardless of class, even if bottled under a different label and/or by a different exhibitor.

WHAT ARE THE LABELLING REQUIREMENTS FOR EXHIBITS?

- 10. All bottles received by the RAST must carry the RAST Wine Show Label showing;
 - (a) the year of the competition
 - (b) the number of the class
 - (c) the year of the vintage
 - (d) the grape varieties and proportions thereof
 - (e) the alcohol content

Incorrect or incomplete information on the entry form may result in the disqualification of the entry. Bottles not carrying the RAST Wine Show Label will be excluded from judging.

11. In Addition to the RAST Wine Show Label, exhibitors must have on the bottle their own commercial label, or an accurate facsimile as per Regulation 12. The RAST label must be placed so that on a least one bottle of the entry, the variety (i.e.), vintage and vineyard name (if applicable) on the commercial label(s) are clearly visible.

WHAT IS A FACSIMILE LABEL & WHAT SHOULD IT LOOK LIKE?

12. If a wine has not been released, then a label must be attached which includes the following information, all of which must be as it will appear (if applicable) on the commercial label when the wine is released.

The Brand and sub-brand or name under which the wine will be

marketed. Vintage Variety (varieties) Alcohol %

Such a label would appear as follows

XYZ Winemakers Shiraz

Series/Bin

Vintage 14

85% Shiraz 13% Grenache

2% Viognier etc

Tasmania Hill Vineyard

Alcohol %

HOW DO I DECIDE WHICH CLASS TO ENTER?

- 13. Varietal Classes: Wines containing 85% or more of any single variety must be entered into the applicable varietal
- 14. Sparkling Wine: Entries must represent wine with natural effervescence as a result of fermentation.
- 15. **All Trophies:** To be eligible to win any trophy in the Royal Hobart Wine Show, wines must be entered under individual company names and not a conglomerate/parent company. Please contact the Royal Agricultural Society of Tasmania should you have any questions.

WHAT HAPPENS IF A WINE IS ENTERED IN THE WRONG CLASS?

16. At the absolute discretion of the Chairman of Judges, Cellar master, Chief Steward or Committee Chairman a wine entered in the wrong class may be transferred to the correct class or disqualified.

WILL QUALIFYING STOCK BE CHECKED?

- 17. In all classes, the wine stock as stated on the entry form may be inspected and checked by a representative of the Society or its nominee at any time between the closing date for entries and the completion of judging.
- 18. Inspection and/or testing of any award-winning wines may be made in the eight weeks following the announcement of awards and the Committee of the Society will later consider the result of this inspection and take appropriate action if necessary.

WHO HAS ACCESS TO MY ENTRY FORMS AND EXHIBITS?

- 19. No person, except for the RAST Staff and the Chair or the nominee of the Wine Show Committee will be allowed to inspect an entry form of any entry until the Judges' Awards have been made public.
- 20. After the close of entries, no person will be permitted to have access to bottles except the Wine Show Coordinators, Stewards and authorised RAST staff until the awards have been made.

DELIVERY OF EXHIBITS

21. Entries must be delivered as follows: -

AFTER 30 September 2020 and NO LATER than 12 October 2020

TO: Hobart Showground, Main Grandstand 2 Howard Road, GLENORCHY TAS 7010

In containers holding not more than one dozen bottles, properly marked to show the Exhibitor's name and the class number(s)

GENERAL REGULATIONS

- 22. All entries; except as otherwise provided for in these rules, must be solely the product of grapes and conform to the respective Acts of States and the Commonwealth of Australia. These include the Customs and Excise Act and Regulations, Health Act and Regulations, and the Australian Wine and Brandy Corporation Act 1980.
- 23. A judging panel shall consist of three judges.
- 24. All persons exhibiting shall accept the decision of the judges appointed by the Society as to the merit of the entries.
- 25. Entries will be awarded points (on the 20-point scale) by the judges and aggregate trophy points per Regulation 27 will be set out in the list of awards. Certificates for Gold, Silver and Bronze Medals will be issued to award winners.
- 26. Points for aggregate trophies will be allocated according to

the following scale: <u>Points</u>
GOLD AWARD 5
SILVER AWARD 3
BRONZE AWARD 1

- 27. No protest with respect to process will be entertained unless made within seven days of the announcement of the awards.
- 28. The exhibitor must comply with the Winemakers' Federation of Australia Code of Practice for the display of Awards.
- 29. Any Exhibitor making misleading or other improper use of awards won in the Royal Hobart Wine Show may be disqualified from any future Show or Shows.
- 30. No entry will be received from any person or persons disqualified by this or any similar Society during the period of such disqualification. Should any such entry be accepted, it shall, when discovered be deemed void and the entry fee and exhibit shall be forfeited.

JUDGING CRITERIA

- Judging will be conducted adhering to all COVID-19 protocols as developed by the ASVO.
- 2. Judges will judge each class and on receipt of all judging sheets applicable to any one class, the Panel Chair shall have the points totaled. He or she shall have the power to arbitrate the results.
- 3. Judges will not have access to entries apart from the glasses placed in front of them by the Stewards.
- 4. All entries will be judged on points allocated by each of the three Judges in a panel as follows:

Colour and Clarity 3 max points
Bouquet 7 max points
Palate 10 max points

TOTAL 20 max (in 0.5 increments)

5. Awards will be made as follows:

Bronze Award 46.5 to 50.5 points Silver Award 51.0 to 55.0 points Gold Award 55.5 to 60.0 points

The RAST shall have the power to disqualify or dismiss, as being not eligible for judging, any exhibit which in their opinion does not comply with regulations in every respect. Such disqualification shall be accepted as final.

Class No.	Class Description	Vintage	Applicable Trophy	No. Of bottles required per entry				
White Wine								
Qualifying stock volume for classes 1-7 is 1125 litres, 125doz (750ml Bottles)								
Tasmanian Exhibitors qualifying stock volume for classes 1-6 is 225 litres, 25 dozen (750ml bottles)								
1	Riesling 2019/2020	2019/2020	Best Riesling	4				
2	Riesling 2018 & Older	2018 & older	Best Riesling	4				
3	Chardonnay 2019/2020	2019/2020	Best Chardonnay	4				
4	Chardonnay 2018 & Older	2018 & older	Best Chardonnay	4				
5	Sauvignon Blanc and Pinot Gris 2020 & older	2020 & older	Best Other White Varieties	4				
Red Table								
6	Pinot Noir 2019 2020	2019 2020	Best Pinot Noir	4				
7	Pinot Noir 2018 & older	2018 & older	Best Pinot Noir	4				

Sparkling Wine						
Minimum Quantity 1125 litres = 125doz 750ml bottles or equivalent.						
8	Sparkling Wine - any vintage or a blend of vintages. Bottle fermented. 85% of the wine must be from the varieties Chardonnay, Pinot Noir and Pinot Meunier or blends of these varieties. Aged on lees not less than 24 months.	Any Vintage greater than 24mths	Best Sparkling Wine	4		
9	Sparkling Wine - any vintage or a blend of vintages. Bottle fermented. 85% of the wine must be from the varieties Chardonnay, Pinot Noir and Pinot Meunier or blends of these varieties. Aged up to 24 months	Any Vintage less than 24mths	Best Sparkling Wine	4		
10	Sparkling Red Wine - any vintage or blend of vintages. Naturally fermented, including tank fermented and carbonated wines. Blend composition to be specified.	Any Vintage	Best Sparkling Wine	4		

