

129TH RUTHERGLEN WINE SHOW

Incorporating

THE AUSTRALIAN FORTIFIED WINE SHOW

INTRODUCING

Australian Wine Research Institute
'Show Runner' Online Entry System

129th Rutherglen Wine Show:
<http://wineshow.awri.com.au//2017-rutherglen-wine-show>

2017 Australian Fortified Wine Show:
<http://wineshow.awri.com.au//2017-australian-fortified-wine-show>

Sponsored by Specialty Press, Albury

Gold, Silver and Bronze Awards

Wine Judging dates to 21 - 26 September, 2017

Entries Close - Monday 14 August 2017

*Presented by
The Rutherglen Agricultural Society Incorporated & The Winemakers of Rutherglen*



Enquiries to Rutherglen Agricultural Society ~ 02 6032 8044
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129th ANNUAL WINE SHOW

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THE AUSTRALIAN FORTIFIED WINE SHOW

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IMPORTANT EXHIBITOR INFORMATION

ENTRIES CLOSE – MONDAY 14th AUGUST 2017.
EXHIBITS MUST BE FORWARDED FREIGHT PAID TO-

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

ENTRIES TO ARRIVE NO LATER THAN

WEDNESDAY 6th SEPTEMBER 2017

Programme of Events 2017

THURSDAY 21st to TUESDAY 26th SEPTEMBER

Judging (Henderson Pavilion) Rutherglen Showgrounds.

THURSDAY 28th SEPTEMBER

RUTHERGLEN WINEMAKERS PRESENTATION OF AWARDS DINNER

Venue: Rutherglen Memorial Hall, 7.00pm

(limited number of tickets) \$160.00 - All Inclusive.

FRIDAY 29th SEPTEMBER

EXHIBITORS TASTING

Venue: Henderson Pavilion 9.00am – 1.00pm

No Charge

(Restricted to Persons representing Exhibitor)

PUBLIC TASTING

Venue: Henderson Pavilion 6.30pm – 10.00pm

Tickets: \$65.00 (Includes Food, Glass & Results Book)

(Early Purchase of Tickets Advised)

BOOKINGS ESSENTIAL FOR ALL FUNCTIONS

Rutherglen Agricultural Society

Contact: Geoff O'Dwyer

Phone: 02 6032 8044

Fax: 02 6032 9388

Mobile: 0424 161 488

Email: wineagshow@westnet.com.au



Proud Supporters of the
Rutherglen Wine Show

Rutherglen Agricultural Society Incorporated

129th ANNUAL WINE SHOW Presentation Dinner

The Rutherglen Wine Show, one of the oldest known Wine Shows in Australia, is presented to you by the Rutherglen Agricultural Society in conjunction with The Winemakers of Rutherglen. We are proud to co-host another Presentation of Awards Dinner.

Throughout the course of the evening all Trophies won during the current show will be presented to a representative from the winning wineries.

Each course is complemented with a selection of appropriate award-winning wines selected from previous Rutherglen Wine Shows.

DATE: Thursday 28th September

COST: \$160 per ticket (includes GST)

TIME: 7pm

Tickets are limited and bookings are essential

Phone: (02) 6032 8044 Email: wineagshow@westnet.com.au

2017 Wine of Show & Major Awards

BEST AUSTRALIAN DRY WHITE TABLE WINE

1x225 litre Seguin Moreau American Oak Barrique

Classes: 111, 112, 113, 114, 115, 116, 117 and 118

Classes: 121, 122, 123, 124, 126, 127 and 128

BEST AUSTRALIAN DRY RED TABLE WINE

1x225 litre Seguin Moreau American Oak Barrique

Classes: 231, 232, 233, 234, 235, 236 and 237

Classes: 241, 242, 243, 244, 245, 246 and 247

BEST BARREL MATURED TABLE WINE FOR NE REGION OF VIC.

1x Seguin Moreau Premium Barrel

Classes: All vintage, all classes

BEST TABLE WINE PRODUCED BY A SMALL WINERY

(as defined under Regulation 18)

"Labelhouse" product/services to the value of \$1000.

Classes: All vintage, all classes

Regulations

TABLE WINES

1. Entry fees **\$60.00** (Incl. GST). No rebate of fees for withdrawn exhibits will be made.
2. All entries must be on the form provided unless otherwise permitted by the Secretary. No rebate of fees for withdrawn exhibits will be made.
3. All classes are open for competition to Winemakers and Wine Merchants. A wine Merchant shall mean a Person, Association or Company buying Wine for resale by Wholesale.
4. **Each entry to consist of four (4) x 750ml bottles or equivalents.**
5. A wine may be entered only **ONCE** in the show
6. Exhibitors may enter as many entries as they choose in **all classes**.
7. **Exhibits** entered in classes **III-132, 231-252, and 305-307** 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.
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.
17. The minimum quantity held in stock at time of entry, for wines entered in classes 101 to 132 and 211 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).
18. 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

- A. **Exhibitors please note:** Trophy and Gold Medal award winners will be requested, in some sections, to supply extra exhibits for the Exhibitors and Public tastings at no cost to the Society.
- B. The Rutherglen Agricultural Society reserves the right to purchase Award Winning Wines from exhibitors for promotional purposes. The Rutherglen Agricultural Society will pay wholesale price, up to a maximum of \$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.
- C. Exhibits to bear labels supplied by the Society. **Note: If Exhibits are entered with Commercial Labels attached these labels must be adequately covered.**
- D. All exhibits become the property of the Society.
- E. Exhibits must be delivered in containers **Properly Marked** to show the **Exhibitor's name**. If more than 1 entry in a class, please mark entry, **Exhibit No 1, 2 etc.**

Winemakers Federation of Australia

Code of Practice

for the Display of Awards

Rutherglen Wine Show adheres to these regulations.

1. Producers will not use medals, stickers, symbols or other devices on a bottle or soft pack in order to misleadingly convey the impression that the wine has received an award at an open objective and independent competition.
2. Awards received by an individual wine will bear the year of award and the class description and as a general rule shall only be applied to wines bearing the name under which the exhibit was entered.
* However, in recognition that a wine could be entered in a show before a wine has been finally allocated to a Brand, portability of an award so that it can stay with the wine which won it shall be permitted
3. Awards received by a class of wine (e.g. "Winemaker of the Year", "Most Successful Exhibitor") shall not be used to suggest the individual wine has received any particular distinction. These awards will not be presented on the bottle in the form of a medal.
4. The use of gold, black or gold discs, bronze discs and silver discs to promote anniversaries, events, sponsorship and the like, must not be used.
Stickers and symbols or other devices, should be sufficiently differentiated from show medals, in terms of shape and / or colour to ensure no confusion.
* It is recognised that identification stickers attached to a bottle of for wine not intended for resale, such as supplied to airlines, may fall outside the control of the producer.
5. Compliance by a producer (including by subsidiaries or by associated companies) with this Code of Practice be a prerequisite for entry to any show of which the display of awards or medals are authorised by the AWBC for export to Europe.
6. The Code of Practice will enter into force for all wine produced from the 2006 vintage.

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 presentation 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 2015 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. This same process will continue in 2016 so as to ensure all exhibitors are competing in a correctly regulated and monitored environment.

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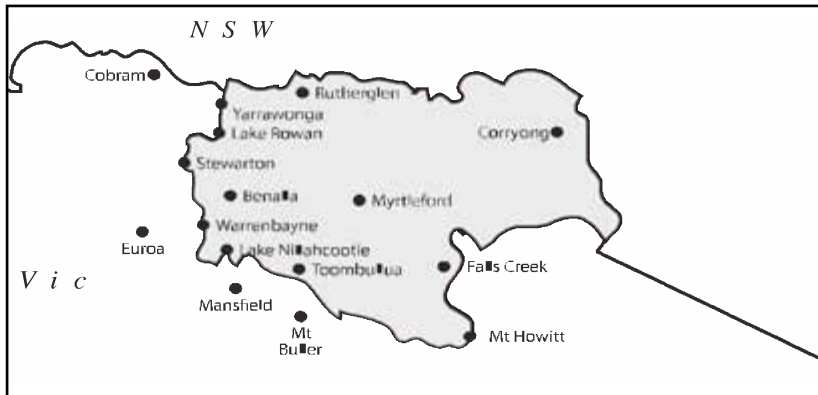
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www.portavin.com.au
portavin@portavin.com.au



North East Victorian Wine Region



2017 Wines of the Show & Major Show Awards

Best Australian Dry White Table Wine of the Show.

IX Seguin Moreau Australasia 225 Litre American Oak Barrique

Best Australian Dry Red Table Wine of the Show

IX Seguin Moreau Australasia 225 Litre American Oak Barrique

Best Barrel Matured Table Wine produced in the North East region of Victoria

IX Seguin Moreau Australasia Premium barrel

Best Table Wine produced by a Small Winery (as defined under Regulation 18)

"Labelhouse" product/services to the value of \$1000

Classes – All vintages, All classes

Exhibits for the above four Major Show Awards must be in the bottle at time of judging and exhibits must be from a commercial bottling run.

Special Awards 2017

DIAM PTY LTD. Perpetual Trophy for Best Australian Sparkling Wine, Bottle Fermented. Classes 301 - 304.

KING VALLEY PROSECCO Perpetual trophy for best Australian Sparkling Wine - Prosecco. Class 305

SUTHERLAND SMITH Trophy for Best Australian Dry White Table Wine, 2017 & 2016 Vintage. Trophy donated by Warrabilla Wines. Classes 101 - 108 and 111-118.

JOHN C BROWN MEMORIAL TROPHY for Best Australian Dry White Table Wine, made from fruit grown and made in the North East Victorian region (as defined by GI). Exhibited in Classes 101-108 and 111-118.
****Wine must be from a Commercial bottling run.**

THE WINEMAKERS OF RUTHERGLEN Perpetual Trophy for Best Australian Dry White Table Wine, made from fruit grown in the Rutherglen Region of Victoria (as defined by GI) and exhibited in Classes 101-108 and 111-118.
****Wine must be from a Commercial bottling run.**

RUTHERGLEN WINE SHOW Trophy for Best Australian Dry White Table Wine, Chardonnay, Class 103, 2017 Vintage; 113, 2016 Vintage and Class 123, 2015 Vintage & Older. ****Wine must be from a Commercial bottling run.**

THE PORTAVIN Perpetual Trophy for Best Australian Dry White Table Wine, Riesling, Class 102, 2017 Vintage; 112, 2016 Vintage and Class 122, 2015 Vintage & Older. ****Wine must be from a Commercial bottling run.**

THE LAFFORTE OENOLOGIE Perpetual Trophy for Best Australian Dry White Table Wine, Semillon, Class 104, 2017 Vintage; 114, 2016 Vintage and Class 124, 2015 Vintage & Older. ****Wine must be from a Commercial bottling run.**

RUTHERGLEN WINE SHOW Trophy for Best Australian Dry White Table Wine, Other Varieties and Blends, Class 105-108, 2017 Vintage; 115-118, 2016 Vintage and Class 126 to 128, 2015 Vintage & Older.
****Wine must be from a Commercial bottling run.**

RUTHERGLEN AGRICULTURAL SOCIETY INC. Perpetual Trophy for Best Australian Sweet White Table Wine Exceeding 3.0 Baume, 2017, 2016 and 2015 Vintages & Older Classes 110, 120 and 130.

RL SEPPELT Perpetual Trophy for Best Australian Dry Red Wine, made from fruit grown in the Rutherglen Region of Victoria (as defined by GI) and exhibited in Classes 211-217 (2016 wines), 231-237 (2015 wines) and 241-247 (2014 wines only).
****Wine must be from a Commercial bottling run.**

THE BORDER WINE & FOOD SOCIETY ALBURY-WODONGA Perpetual Trophy for Best Australian Dry Red Wine, made from fruit grown in the North East Region of Victoria (as defined by GI) and exhibited in Classes 211-217 (2016 wines), and 231-237 (2015 wines) and 241-247 (2014 wines only).
****Wine must be from a Commercial bottling run.**

RUTHERGLEN BEEFSTEAK & BURGUNDY CLUB Perpetual Trophy for Best Australian Dry Red Wine, 2016 Vintage, Classes 211 – 217. 2015 Vintage Classes 231-237.

MULTI-COLOR Perpetual Trophy for Best Australian Dry Red Wine, Pinot Noir, Class 214, 2016 Vintage, Class 234, 2015 Vintage and Class 244, 2014 Vintage & Older. ****Wine must be from a Commercial bottling run.**

THE PLASDENE GLASS-PAK PTY LIMITED Perpetual Trophy for Best Australian Dry Red Wine, Shiraz, Class 233, 2015 Vintage and Class 243, 2014 Vintage & Older.

RUTHERGLEN IGA PLUS LIQUOR Perpetual Trophy for Best Australian Dry Red Wine, Cabernet Sauvignon, Class 231, 2015 Vintage and Class 241, 2014 Vintage & Older.

WINEMAKERS OF RUTHERGLEN – DURIFS OF RUTHERGLEN GROUP Perpetual Trophy for Best Australian Dry Red Wine, Durif, Class 235, 2015 Vintage and Class 245, 2014 Vintage & Older.

WINEMAKERS OF RUTHERGLEN Perpetual Trophy for Best Australian Dry Red Wine, Other Varieties, Class 232 and 236, 2015 Vintage, and Class 242 and 246, 2014 Vintage & Older.

ENOLTECH AUSTRALIA Perpetual Trophy for Best Australian Dry Red Wine, Blended Wine, Class 237, 2015 Vintage and Class 247, 2014 Vintage & Older.

SECTION I

Australian White Table Wine

PART A: 2017 VINTAGE

Quantity 1000 litres

(Quantity may vary for North East region awards. See Regulation Clause 17)

Exhibitors may enter as many wines as they choose.

A wine may be entered once only in the show.

- Class 101** Dry White, varieties and blends of aromatic floral varieties (Muscat related) other than Riesling. E.g. Traminer, Frontignac, Traminer-Riesling.
(The variety and blend composition for wines entered in this class must be nominated on the entry form as it is required for judging)
- Class 102** Dry White, Riesling.
- Class 103** Dry White, Chardonnay.
- Class 104** Dry White, Semillon.
- Class 105** Dry White, Sauvignon Blanc.
- Class 106** Dry White, Pinot Gris/Grigio.
- Class 107** Dry White, other varieties.
- a) Verdelho
 - b) Viognier
 - c) Marsanne
 - d) Vermentino
 - e) Fiano
 - f) Arneis
 - g) Any variety Not Specified
- (The variety of wines entered in this class must be nominated on the entry form as it is required for judging.)
- Class 108** Dry White, Blends of soft fruity and flinty varieties.
- a) Semillon/Chardonnay
 - b) Semillon/Sauvignon Blanc
 - c) Other blends
- (The major varietal component of all blends entered in these classes must be less than 85%. The varieties and blend composition must be nominated on the entry form as it is required by the judges.)
- Class 109** Sweet White, not exceeding 3.0 Be.
- Class 110** Sweet White, exceeding 3.0 Be.

PART B: 2016 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.

Exhibits must be from a commercial bottling run.

A wine may be entered once only in the show.

- Class 111** Dry White, varieties & blends of aromatic floral varieties (Muscat related) **(The variety and blend composition for wines entered in this class must be nominated on the entry form as it is required for judging)**
- Class 112** Dry White, Riesling.
- Class 113** Dry White, Chardonnay.
- Class 114** Dry White, Semillon.
- Class 115** Dry White, Sauvignon Blanc
- Class 116** Dry White, Pinot Gris/Grigio
- Class 117** Dry White, Other Varieties
- a) Verdelho
 - b) Viognier
 - c) Marsanne
 - d) Vermentino
 - e) Fiano
 - f) Arneis
 - g) Any variety Not Specified
- (The variety of wines entered in this class must be nominated on the entry form as it is required for judging.)**
- Class 118** Dry White, blends of soft fruity and flinty varieties.
- a) Semillon/Chardonnay
 - b) Semillon/Sauvignon Blanc
 - c) Other blends
- (The major varietal component of all blends entered in these classes must be less than 85%. The varieties and blend composition must be nominated on the entry form as it is required by the judges.)**
- Class 119** Sweet White, not exceeding 3.0 Be.
- Class 120** Sweet White, exceeding 3.0 Be.



2017 "Wine of the Show" Sponsor

Best Australian Dry White Table Wine

1X 225 litre American Oak Barrique

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PART C: 2015 VINTAGE AND OLDER

Quantity 110 Dozen

(750 ml or equivalent)

(Quantity may vary for North East region awards. 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 121** Dry White, varieties & blends of aromatic floral varieties (Muscat related) (The variety and blend composition for wines entered in this class must be nominated on the entry form as it is required for judging)
- Class 122** Dry White, Riesling.
- Class 123** Dry White, Chardonnay.
- Class 124** Dry White, Semillon.
- Class 126** Dry White, Pinot Gris/Grigio
- Class 127** Dry White, Other Varieties
- a) Verdelho
 - b) Viognier
 - c) Marsanne
 - d) Vermentino
 - e) Fiano
 - f) Arneis
 - g) Any variety Not Specified
- (The variety of wines entered in this class must be nominated on the entry form as it is required for judging.)
- Class 128** Dry White, Blends.
- a) Semillon/Chardonnay
 - b) Semillon/Sauvignon Blanc
 - c) Other blends
- (The major varietal component of all blends entered in these classes must be less than 85%. The varieties and blend composition must be nominated on the entry form as it is required by the judges.)
- 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

(750 ml or equivalent)

Exhibitors may enter as many wines as they choose.

Exhibits must be from a commercial bottling run.

A wine may be entered once only in the show.

- Class 131** Pink & White Styles -Still or Less than 4.0g/L CO₂.
- Class 132** Pink & White Styles -Sparkling or Greater than 4.0g/L CO₂.

Premium Wine needs Premium Oak



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Graeme Little

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glittle@seguinmoreau.com.au

Dan Eggleton

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deggleton@seguinmoreau.com.au

Bridget Davidsz

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The RUTHERGLEN WINE SHOW
& AUSTRALIAN FORTIFIED
WINE SHOW

sincerely acknowledges the support &
sponsorship provided by
SEGUIN MOREAU AUSTRALIA
over the past ten years.

RUTHERGLEN WINE SHOW 2017 Entry Form

EXHIBITS MUST BE FORWARDED 'FREIGHT PAID' TO:

**Rutherglen Agricultural Society
Henderson Pavilion
High Street
RUTHERGLEN VIC 3685**

**Entries Close:
14th August 2017**

**Exhibits to arrive no later than:
6th September 2017**

IMPORTANT INFORMATION

Rutherglen & North East wineries should ensure that they indicate on the form, for entry of each wine, if it is eligible for the Rutherglen and/or North East regional trophies. Failure to do so may mean you miss out on being included in that particular trophy judging.

Rutherglen Agricultural Society Inc
PO Box 106
Rutherglen Vic 3685
Phone: 02 6032 8044. Fax : 02 6032 9388
Email: wineagshow@westnet.com.au
Website: www.rutherglenwineshow.com.au

RUTHERGLEN AGRICULTURAL SOCIETY
129TH RUTHERGLEN WINE SHOW
Incorporated in Victoria
THE AUSTRALIAN FOOD & WINE SHOW
ABN 76 400 000 000

Seq	Class No.	1,2 etc.	Office only Ex. No.	COMMERCIAL TRADING NAME (for Results Book publication, wine description only. Maximum of 28 characters please).	IMPORTANT INFORMATION
1					
2					
3					
4					
5					
6					
7					
8					
9					
10					

Winery: (Block letters) _____

Postal Address: _____

Town _____ **Post code:** _____

Email: _____ **Phone: ()** _____

Authorised person: _____

Signature of Authorised Person _____

Exhibits to be delivered NO later than Wednesday, 7th September, 2016.

Labels will be provided and **MUST** be attached to exhibits prior to despatch.

Quantity should be shown in dozens where Schedule indicates, otherwise in litres

When more than one entry per class, please **number your exhibits 1, 2 etc..**

Actual percentage of predominant grape varieties in blended wines **IS REQUIRED**.

WINE SHOW BANK ACCOUNT

Bank - NAB

Acc. Name - Rutherglen Wine Show

BSB: 083 820

Acc. No: 8148 57951

(Your Winery Name to be Q

PLEASE USE BLACK BIRO IF ENTRY IS HANDWRITTEN

CULTURAL SOCIETY INC.
GLEN WINE SHOW
Cooperating
ORTIFIED WINE SHOW
471039 957

ENTRY FEES \$65.00

Please tick for eligibility of
Rutherglen District North East
Vic Region trophies. (Refer to
Map in Schedule & on back of
Entry Form).

Exhibitor No.

IT - Variety(ies) please state % for blends

	Vintage Year or N/V	Qty Ltr/ Doz	BOTTLED (tick)	TANK (tick)	Barrel matured Red or White NE Vic. Region	Dry White NE Vic. Region	Dry Red NE Vic. Region	Dry White Ruth Region	Dry Red Ruth Region

☐ **Small Winery Award**
(tick) (500 Tonne or less)

Entries = _____ @ \$65.00 ea

Results Book

TOTAL

\$ 15.00

C.DETAILS ne Show uoted as Reference)	TICK PAYMENT TYPE	EFT	Card	Chq
	CREDIT CARD DETAILS	Card Type : Mastercard / Visa		
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SECTION 2

Australian Red Table Wine

PART A: 2017 VINTAGE

Quantity 225 litres

Class 201 **Dry Red, 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 2017 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 on the entry form.
- No awards will be given.
- Points and feedback on the wines will be provided to the winery.

2017 “Wine of the Show” Sponsor

The logo for labelhouse, featuring the word 'labelhouse' in a bold, blue, sans-serif font. The 'l' is stylized with a vertical bar extending upwards.

Best Australian Table Wine produced by a Small Winery
Product/Services to the value of \$1000

PART B: 2016 VINTAGE

Quantity 1000 Litres

(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 211 Dry Red, Cabernet Sauvignon.

Class 212 Dry Red, Merlot.

Class 213 Dry Red, Shiraz.

Class 214 Dry Red, Pinot Noir.

Class 215 Dry Red, Durif

Class 216 Dry Red, Other Varieties

a) Sangiovese

b) Tempranillo

c) Grenache

d) Petit Verdot

e) Nebbiolo

f) Barbero

g) Malbec

h) Any Variety Not Specified.

(The variety of wines entered in this class must be nominated on the entry form as it is required for judging.)

Class 217 Dry Red, blends.

a) Blends of Cabernet / Shiraz

b) Blends of Cabernet / Merlot

c) Grenache based blends

d) Other blends

(The major varietal component of all blends entered in these classes must be less than 85%. The varieties and blend composition must be nominated on the entry form as it is required by the judges.)

2017 "Wine of the Show" Sponsor



Best Australian Dry Red Table Wine

1X 225 litre American Oak Barrique

PART C: 2015 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.

Exhibits must be from a commercial bottling run.

A wine may be entered once only in the show.

Class 231 Dry Red, Cabernet Sauvignon.

Class 232 Dry Red, Merlot.

Class 233 Dry Red, Shiraz.

Class 234 Dry Red, Pinot Noir.

Class 235 Dry Red, Durif

Class 236 Dry Red, other varieties.

- a) Sangiovese
- b) Tempranillo
- c) Grenache
- d) Petit Verdot
- e) Nebbiolo
- f) Barbero
- g) Malbec
- h) Any Variety Not Specified

(The variety of wines entered in this class must be nominated on the entry form as it is required for judging.)

Class 237 Dry Red, blends.

- a) Blends of Cabernet / Shiraz
- b) Blends of Cabernet / Merlot
- c) Grenache based blends
- d) Other blends

(The major varietal component of all blends entered in these classes must be less than 85%. The varieties and blend composition must be nominated on the entry form as it is required for judging.)

2017 Major Show Award Sponsor



**Best barrel matured Table Wine
produced in the North East Region of Victoria
1x 225 litre Premium Barrel**

PART D: 2014 AND OLDER 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.

Exhibits must be from a commercial bottling run.

A wine may be entered once only in the show.

- Class 241 Dry Red, Cabernet Sauvignon.
Class 242 Dry Red, Merlot.
Class 243 Dry Red, Shiraz.
Class 244 Dry Red, Pinot Noir.
Class 245 Dry Red, Durif
Class 246 Dry Red, other varieties.
a) Sangiovese
b) Tempranillo
c) Grenache
d) Petit Verdot
e) Nebbiolo
f) Barbero
g) Malbec
h) Any Variety Not Specified
(The variety of wines entered in this class must be nominated on the entry form as it is required for judging.)
- Class 247 Dry Red, blends.
a) Blends of Cabernet / Shiraz
b) Blends of Cabernet / Merlot
c) Grenache based blends
d) Other blends
(The major varietal component of all blends entered in these classes must be less than 85%. The varieties and blend composition must be nominated on the entry form as it is required for judging.)

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.

Exhibits must be from a commercial bottling run.

A wine may be entered once only in the show.

- Class 251 Light Red Table Wine made for early consumption.
Class 252 Rose.

SECTION 3

Australian Sparkling Wine

Quantity 110 Dozen

(750 ml or equivalent)

(Quantity may vary for NE region awards. See Reg. 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. (2015 vintage and younger, or younger than 30 months average for NV wines.).
- Class 303** White Style, bottle fermented. (2014 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.

[w] winetitles
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THE
AUSTRALIAN
FORTIFIED WINE
SHOW



Regulations

FORTIFIED WINES

1. Entry fees **\$60.00 per entry (incl GST)**.
2. All entries must be on forms supplied by the Rutherglen Agricultural Society unless otherwise permitted by the Secretary. No rebate of fees for withdrawn exhibits will be made.
3. All classes are open for competition to Winemakers and Wine Merchants. A wine Merchant shall mean a Person, Association or Company buying Wine for resale by Wholesale.
4. **Each entry to consist of four (4) x 750ml bottles or equivalents.**
5. A wine may be entered only **ONCE** in the show
6. Exhibitors may enter as many entries as they choose in all classes.
7. 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**.
8. **Exhibits** entered in classes **415, 416, 421, 422, 433, 434, 443 & 444** must be from a commercial bottling run.
9. **Exhibits** must be the produce of **Australian grapes** and **conform** to the respective **State or Commonwealth regulations**.
10. Entries of **blended wines** must represent the prescribed quantities already blended.
11. Exhibitors may be awarded more than one (1) award in any one class.
12. Exhibits will be judged on points.
13. After close of entries no person will be permitted access to exhibits except Judges, Stewards and persons authorised by the Rutherglen Agricultural Society.
14. In all classes the **wine** in stock as stated on the Certificate of Entry, **may be inspected and checked by the 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.
15. **The Rutherglen Agricultural Society** shall have complete **control of the Show** and **no Exhibitor shall have relief from any court** arising from a decision made by the organisers, the judges associated with the show, or the staff of the Society.

Exhibitor Requirements

- A. **Exhibitors please note:** Trophy and Gold Medal award winners will be requested, in some sections, to supply extra exhibits for the Exhibitors and Public tastings at **NO** cost to the Society.
- B. The Society reserves the right to purchase Award Winning Wines from exhibitors for promotional purposes. The 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.
- C. Exhibits to bear labels supplied by the Society. **Note: If Exhibits are entered with Commercial Labels attached these labels must be adequately covered.**
- D. All exhibits become the property of the Society.
- E. Exhibits must be delivered in containers **Properly Marked** to show the **Exhibitor's name**. If more than 1 entry in a class, please mark entry, **Exhibit No 1, 2 etc.**

THE AUSTRALIAN FORTIFIED WINE SHOW

Special Awards 2017

A.N WOODROFFE Perpetual Trophy for Best Australian Aperitif Fortified Wine, Classes 401 – 403, 404A, 404B. Trophy donated by Bullers wines

THE WINE SOCIETY Perpetual Trophy for Best Australian Fortified Vintage Red Wine (Vintage Port) 2017 and 2016 Vintage, Classes 413 and 414.

TARAC TECHNOLOGIES PTY LTD Perpetual Trophy for Best Australian Fortified Tawny, Classes 423- 424.

ROUND OAK BARRELS Perpetual Trophy for Best Commercial Australian Fortified Tawny Classes 421 & 422

THE CHRIS KILLEEN MEMORIAL Perpetual Trophy for Best Australian Vintage Fortified Red (Vintage Port) Classes 415 and 416.

AGRICULTURE VICTORIA – RUTHERGLEN Perpetual Trophy for Best Australian Fortified Topaque (Muscadelle), Class 431, 2017 Vintage and Class 432, 2016 Vintage.

THE RUTHERGLEN WINE AND FOOD CLUB Perpetual Trophy for Best Commercial Australian Fortified Topaque. Classes 433-434.

WINEMAKERS OF RUTHERGLEN Perpetual Trophy for Best Australian Fortified Topaque (Muscadelle), Classes 435-436.

ALLAN DUXSON MEMORIAL Perpetual Trophy for Best Australian Fortified Muscat 2017 and 2016 Vintage, Classes 441 and 442. Sponsored by the Duxson family in memory of Allan Duxson.

THE INDIGO SHIRE COUNCIL Perpetual Trophy for Best Commercial Australian Fortified Muscat, Classes 443-444.

A & G ENGINEERING LIMITED Perpetual Trophy for Best Australian Fortified Muscat, Classes 445-446.

2017 SPECIAL AWARD

BEST AUSTRALIAN FORTIFIED WINE

Trophy plus "GRAPHIX" products to the value of \$1000

Classes: 401,402,403 and 404A & 404B

Classes: 412, 415, 416 and 417

Classes: 421,422,423 and 424

Classes: 433,434,435 and 436

Classes: 443,444,445 and 446



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.

- 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.)
a) 4.0 Be – 7.0 Be
b) Greater than 7.0 Be

PART B: AUSTRALIAN FORTIFIED WINES.

Quantity 900 litres

Exhibitors may enter as many wines as they choose.

A wine may be entered once only in the show.

- Class 412** Australian Ruby, any vintage.
Class 413 2017 Vintage Fortified Red, not exceeding 5.0 Be.
Class 414 2016 Vintage Fortified Red, not exceeding 5.0 Be.

Quantity 900 litres

Exhibitors may enter as many wines as they choose.

Exhibits must be from a commercial bottling run.

A wine may be entered once only in the show.

- Class 415** 2015 to 2011 Vintage Fortified Red, not exceeding 5.0 Be.
Class 416 2010 and older Vintage Fortified Red, not exceeding 5.0 Be.
Class 417 Other sweet Fortified Red Wine

900 LITRES IS EQUIVALENT TO 100 DOZEN 750ml BOTTLES

All wine stock does not have to be in bottles.



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PART C: FORTIFIED AUSTRALIAN TAWNY STYLE.

Quantity 900 litres

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

- Class 421 Australian Tawny.
Class 422 Australian Classic Tawny.

Quantity 900 litres

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

- Class 423 Australian Grand Tawny.
Class 424 Australian Rare Tawny.

PART D: AUSTRALIAN FORTIFIED TOPAUQUE (MUSCADELLE).

Quantity 900 litres

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

- Class 431 2017 Fortified Muscadelle.
Class 432 2016 Fortified Muscadelle.

Quantity 900 litres

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

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

Quantity 900 litres

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).

900 LITRES IS EQUIVALENT TO 100 DOZEN 750ml BOTTLES
All wine stock does not have to be in bottles.

PART E: AUSTRALIAN FORTIFIED MUSCAT.

Quantity 900 litres

Exhibitors may enter as many wines as they choose.

A wine may be entered once only in the show.

Class 441 2017 Fortified Muscat.

Class 442 2016 Fortified Muscat.

Quantity 900 litres

Exhibitors may enter as many wines as they choose.

Exhibits must be from a commercial bottling run.

A wine may be entered once only in the show.

Class 443 Australian Muscat.

Class 444 Australian Classic Muscat.

Quantity 900 litres

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.

900 LITRES IS EQUIVALENT TO 100 DOZEN 750ml BOTTLES

All wine stock does not have to be in bottles.

Entries close Monday 14th August

Exhibits to arrive no later than Wednesday 6th September



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Round Oak Barrels is proud to sponsor the new award category

Perpetual Trophy for Best Fortified Tawny

Class 421 Australian Tawny & Class 422 Australian Classic Tawny

Round Oak Barrels sources the highest-quality new and used wine and spirit barrels from 14 different countries in French, Hungarian, Slavonian and American Oak, with sizes ranging from 1 to 10,000 litres.

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<i>Cognac, Armagnac & Muscat</i>	<i>France</i>
<i>Sherry</i>	<i>Spain</i>
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Contact

Gareth Lott: gareth@roundoakbarrels.com

Explanatory Notes For The New Classifications For Australian Fortified Wine.

1. AUSTRALIAN

- A younger style showing fresh fruit characters, integration of spirit and some wood maturation, though not essential.
- Would expect up to five (5) years of age.

2. CLASSIC

- A maturing style showing more complexity from wood maturation, yet 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.

3. GRAND

- A mature style showing great complexity from wood maturation with a hint of fruit evident.
- Flavoursome, rich and great length.
- A minimum of ten (10) years maturation in wooden vessels less than 6000 litres in size 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.

4. RARE

- The epitome of maturation in the style, showing rancio from wood maturation, richness of flavour and extraordinary flavour length.
- A minimum of fifteen (15) years maturation in wooden vessels less than 6000 litres in size 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 commenced moving down the path of accommodating the EU Agreement on naming wine styles. The Winemakers of Rutherglen have been developing a classification system that will accommodate the changes plus invigorate the category by developing consistent branding for the wine styles, thereby building consumer confidence.

The Rutherglen Wine Show is pleased to be able to work with industry in developing solutions to the issues raised through the EU Agreement. We look forward to the all the entries received.

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The RUTHERGLEN WINE SHOW
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