

130th ANNUAL RUTHERGLEN WINE SHOW & THE AUSTRALIAN FORTIFIED WINE SHOW

• IMPORTANT EXHIBITOR INFORMATION

- Entries Received VIA AWRI's ShowRunner on the Link :Below

<http://wineshow.awri.com.au//2018-rutherglen-wine-show>

EXHIBITS MUST BE FORWARDED

FREIGHT PAID TO:

Rutherglen Agricultural Society Inc.
Henderson Pavilion 171 High Street,
Rutherglen VIC 3685

Entry Fee Remains **\$65.00**

Entries Close: **Thursday 6th September 2018**

Entries to arrive: **Thursday 13th September 2018**

Judging commences: 17th September 2018

Judging concludes: 21st September 2018

SECTION 1

AUSTRALIAN WHITE TABLE WINE

PART A: 2018 VINTAGE

Quantities for the North East Region 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 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 in ShowRunner as it is required for judging)
- Class 102** Dry White, Chardonnay.
- Class 103** Dry White, Semillon.
- Class 104** Dry White, Sauvignon Blanc.
- Class 105** Dry White, Pinot Gris/Grigio.
- Class 106** 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 In ShowRunner 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 In ShowRunner 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: 2017 VINTAGE

Quantity 110 Dozen

(750ml or equivalent)

Quantities for the North East Region 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 111** 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 in ShowRunner 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 In ShowRunner 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 In ShowRunner as it is required by the judges.)**
- Class 119** Sweet White, not exceeding 3.0 Be.
- Class 120** Sweet White, exceeding 3.0 Be.

PART C: 2016 VINTAGE AND OLDER

Quantity 110 Dozen

(750ml or equivalent)

Quantities for the North East Region 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 121** 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 In ShowRunner 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 In ShowRunner 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 In ShowRunner 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

(750ml 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.

SECTION 2
AUSTRALIAN RED TABLE WINE

PART A: 2018 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 2018 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 winery.

PART B: 2017 VINTAGE

Quantity 1000 litres

Quantities for the North East Region 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 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) Barbera
- g) Malbec
- h) 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 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 In ShowRunner as it is required by the judges.)

Best Australian Dry Red Table Wine

1 X 225 litre American Oak Barrique

PART C: 2016 VINTAGE

Quantity 110 Dozen

Quantities for the North East Region 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 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) Barbera

g) Malbec

h) 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 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 in ShowRunner as it is required for judging.)

PART D: 2015 VINTAGE AND OLDER

Quantity 110 Dozen

(750 ml or equivalent)

Quantities for the North East Region 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 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) Barbera

g) Malbec

h) 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 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 In ShowRunner as it is required for judging.)

PART E: LIGHT DRY RED, ANY VINTAGE

Quantity 110 Dozen

(750 ml or equivalent)

(Quantities for the North East Region 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 251 Light Red Table Wine made for early consumption

Class 252 Rose

SECTION 3
AUSTRALIAN SPARKLING WINE

Quantity 110 Dozen

(750ml or equivalent)

Quantities for the North East Region 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. (2016 vintage and younger, or younger than 30 months average for NV wines.).
- Class 303** White Style, bottle fermented. (2015 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.

PRESENTING THE AUSTRALIAN FORTIFIED WINE SHOW

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: FORTIFIED RED 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 2018 Vintage Fortified Red, not exceeding 5.0 Be.
Class 414 2017 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** 2016 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

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 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 431** 2018 Fortified Muscadelle.
Class 432 2017 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 2018 Fortified Muscat.

Class 442 2017 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.

130th ANNUAL WINE SHOW

Winemakers of Rutherglen Presentation Dinner.

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. We are proud to present the awards dinner to our guests again this year.

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 a five-course fine dining experience, prepared by Rutherglen's Pickled Sisters Restaurant. Each course is individually paired with award winning wines from past year's shows.

DATE: Thursday 27th September

COST: \$165 per ticket (includes GST)

TIME: 7pm – 11.30pm

Tickets are limited, and bookings are essential.

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