



**TERMS AND CONDITIONS FOR ENTRY INTO THE
THE ADELAIDE HILLS SOLITAIRE AUTOMOTIVE WINE SHOW 2021**

(ALL T&C'S MAY BE ADJUSTED IF REQUIRED TO MEET COVID-19 REGULATIONS)

The Adelaide Hills Regional Wine Show is operated according to the 'Wine Show Project Recommendations' provided by the Australian Society of Viticulture and Oenology.

JUDGES

Toby Barlow	(Chair of Judges) Treasury Wines
Kerri Thompson	Wines by KT
Glenn Barry	Tonic Wines
Marie Clay	Treasury Wine Estates
Nic Bowen	Howard Park
Andre Bondar	Bondar Wines
Greer Carland	Quiet Mutiny
Kate Goodman	Goodman Wines
Louis Schofield	Hellbound
Sarah Pigeon	Wynns

WINE SHOW SUBCOMMITTEE

Ella Hoban	Tintara
Amy Hickling	Petaluma
Alyson Tannenbaum	Vinteloper
Turon White	The Lane
Liam Van Pelt	Ashton Hills
Emma Wood	Treasury Wine Estates
Dylan Lee	Bird in Hand
Adam Wadewitz	Shaw + Smith
Sarah Marrocco	Vinteloper
Owen Collins	The Uraidla Hotel
David Phillips	Cobbs Hill
Fiona LeSage	Adelaide Hills Wine Region

IMPORTANT DATES

Closing Date for Entries

Friday 1st October 2021. Late entries will NOT be accepted.

Judging

Monday 22nd to Wednesday 24th November 2021, Oakbank Racecourse members area.

How to Enter and Entry Fees

Each entry will require a fee of \$70 (including GST) payable by Credit Card. Enter via the Showrunner Wine show entry system

<https://wineshow.awri.com.au/2021-adelaide-hills-wine-show>

Payment to be received at the time of entry. Payments can only be made by this method.

Date of Receipt of Exhibits

Monday 8th to Friday 12th November 2021, strictly between 9:00am & 4:00pm

Delivery Instructions

Delivery address is Sidewood, 39b Sydney Road, Nairne. An email will be sent to all exhibitors with instructions along with their exhibit labels.

Please affix the carton delivery note onto your cartons. Entries submitted must have AHWS supplied labels attached clear of the commercial label.

Exhibitors' Tasting

Friday 26th November 2021, time TBA, Oakbank Racecourse, Members Bar

Free entry to exhibitors, catalogues available at the door for exhibitors. \$5 for non-exhibitors.

Awards Presentation Lunch

Thursday 2nd December 2021

Trade Showcase

All trophy winners will receive an invite to show their winning wine plus 2 additional wines at a trade showcase event held in Adelaide in January 2022. Date TBC.

Address for Correspondence

Adelaide Hills Wine Show
C/- Adelaide Hills Wine Region
PO Box 7
Oakbank SA 5243
info@adelaidehillswine.com.au

RULES FOR ENTRY

1. All Classes are only open for competition to financial members of the Adelaide Hills Wine Region who are also fully paid winemaker contributors to the Adelaide Hills Wine Industry Fund.
2. All wines entered must be made from not less than 85% of grapes grown within the "Adelaide Hills" Geographical Indication as defined by Wine Australia.
3. Wines in varietal classes must be made from not less than 85% of that variety.
4. Each entry into all classes is to consist of four (4) 750ml (or equivalent) bottles, excluding class 20 (Wine of Provenance) where (2) 750mL equivalent are required for each of the three vintages.
5. All entries **MUST** have been commercially bottled at the time of wine submission. Tank and barrel samples are **NOT** accepted.
6. A wine may only be entered once in the Show, excluding entries into wine of Provenance.
7. An Exhibitor may enter more than one wine in any class.
8. The identity of the Exhibitor entering the wines must be specified on the Entry Form. This information will be reviewed by the Committee to ensure that wines are entered by an appropriate entity, the definition of which includes but is not limited to, a Person, Partnership, Association, Cooperative, Company or Corporate Body that has a controlling interest in the financial entity entering the wine.
9. The definition of producer size is classified as an exhibitor crushing, for its own label purposes the below applicable tonnage of grapes during the 2020 vintage. Indication of Producer Size is to be included on the entry form:
 - (a) Small Producer: <100 tonnes**
 - (b) Large Producer: >100 tonnes**
10. The commercial name of the wine must be given on the Entry Form, for inclusion in the Catalogue of Results.

11. The class structure is as per the table below, which details the minimum quantity produced and the minimum stock quantity held at the time of the entry. The table also details the eligibility of wines winning medals in those classes for trophies.

Class group	Minimum Produced (Dozens) (See Rule 11)	Minimum Stock Held (Dozens) (See Rule 11)	Entries eligible for medals?	Entries eligible for trophies?
<i>Commercial classes (1-19)</i>	50	25	Yes	Yes
<i>Museum class (Class 20)</i>	10	5	Yes	Only for 'Best Wine in Museum Classes' Trophy
<i>Wine of Provenance (Class 21)</i>	10	10 dozen of current vintage with no minimum for older vintages	Yes	Only 'Best Wine of Provenance' Trophy

The minimum held quantity in rule 11 (see table above) must exist in the Exhibitor's stock and/or the commercial wine trade, in South Australia at the time of entry, and must be ready for immediate inspection at any time within one month of the Awards Presentation Luncheon, at the request of the Show Committee.

The exhibitor must make available for immediate inspection, at the request of the wine show committee, winemaking records that show that the minimum production requirements in Rule 11 have been met.

12. Depending on the number of entries, a class may be divided according to vintage year of entry, at the Judges' discretion. If there are greater than 10 entries of a given variety for which there is no varietal class, the Judges may create a class for that variety, and judge it separately. In such an event, the Show Committee may, at its discretion, award a trophy for the highest pointed wine in that class, provided that this wine has been awarded a Gold medal.
13. In the event of a wine being entered in a Class not in accordance with the Rules, the Judges or Show Committee may, at their absolute discretion, either disqualify, or reallocate the wine to a more appropriate Class.
14. To assist the judges, the concentration of residual sugar must be declared on the Entry Form for any wine with a concentration higher than 5 g/L. Wines assessed as

having a concentration higher than 5g/L, for which an accurate declaration has not been made, may be disqualified.

15. By confirming entries into the show, exhibitors confirm their acceptance of these rules, and the understanding that any breach may result in disqualification.
16. Wines entered into the commercial classes may be of any vintage, however, they must be palatable and ready for consumption. Wines entered into the museum classes must be of, or older than, the vintage guidelines specified.
17. Exhibitors must agree to make available for the Awards Presentation Luncheon, if required, up to 3 dozen of any wine achieving Gold medal status (Except Museum Class) free of charge. Up to 4 dozen additional bottles are to be made available for purchase for the price of \$150 dozen for wines under \$30 RRP, \$250 a dozen for RRP greater than \$30 and under \$50 and \$400 for those with a RRP over \$50 inclusive of all taxes. Failure to do so will result in the wine being disqualified.
18. Exhibitors must agree to make available for the Exhibitors' tasting up to 3 bottles of any wine entered, at no charge.
19. All samples become the sole property of the Adelaide Hills Wine Region.
20. The Judges' decision is final, and while efforts will be made for feedback on entries to be given to Exhibitors by the Judges, no correspondence regarding awards or trophies will be entered into. All Exhibitors, in agreeing to enter, accept that they will abide by the rules, and the interpretation of those rules, by the Show Committee and/or the Judges.
21. Wines entered in the Museum classes are eligible for Awards (Bronze, Silver or Gold medals), but are ineligible for trophies, except for the 'Best Wine in Museum Classes' trophy.
22. The trophies for the Most Successful Exhibitors (Best producer <100 tonnes and Best producer >100 tonnes) will be awarded to the highest average score across:
(a) Producer <100 tonnes: average across highest scoring 3 entries
(b) Producer >100 tonnes: average across highest scoring 5 entries
In the event of a tie, the exhibitor with the most gold medal wines will be deemed the winner.
23. All scores may be published in the Catalogue of Results.
24. Judges may request to know the predominant variety and vintage year of any entry at the time of judging.
25. If a wine is assessed by the judging panel as being affected by cork taint, a second bottle will not be opened.
26. The Single Vineyard Trophy is awarded to the best Exhibit from an individually named continuous vineyard. The wine must be made from not less than ninety-five per cent (95%) grapes grown on the named vineyard.

27. The Wine of Provenance entry must consist of three vintages spanning a minimum of 8 years from the current release with one entry consisting of the current release (current release defined as available at time of entry including website/cellar door, or currently in trade). These must be entered separately into the Showrunner system. The wine must have a track record of 8 vintages. All white and red table wines are eligible for entry, although it is assumed that entries are self-regulated through pre-selection by winemakers and belong to a commercial wine category. Only 1 white and 1 red wine are eligible to be entered per producer.

INSTRUCTIONS TO JUDGES

1. Judges will judge each class individually. On receipt of all result sheets applicable to any one class, the Chair shall have the points totalled, checked and he/she shall have the final power to adjudicate the Certificate Awards.
2. Judges will not have access to exhibits apart from the glass placed in front of them by the Stewards.
3. Judges may be advised the predominant variety and/or vintage year of any wine while it is being judged, on request.
4. Wines will be judged to the internationally recognised one-hundred (100) point scoring system and medals will be awarded by the panels as follows:

Bronze Award	85 to 89 points
Silver Award	90 to 94 points
Gold Award	95 to 100 points

5. Except in a case where exhibits do not achieve gold medal standard, trophies will be awarded as follows:

- **Best Sparkling Wine of the Show** (open to wines entered in Class 1 and 2)
- **Best Riesling of the Show** (open to wines entered in Class 3)
- **Best Sauvignon Blanc of the Show** (open to wines entered in Class 4)
- **Best Chardonnay of the Show** (open to wines entered in Class 5 or 6)
- **Best Pinot Gris/Grigio of the show** (open to wines entered in class 7)
- **Best Gruner Veltliner of the show** (open to wines entered in class 8)
- **Best White Wine Other** (open to wines ineligible for Classes 1-8)
- **Best Rose of the Show** (open to wines entered in Class 10)
- **Best Pinot Noir of the Show** (open to wines entered in Class 11 or 12)
- **Best Shiraz of the Show** (open to wines entered in Class 13 or 14)
- **Best Cabernet family or Blend of the Show** (open to wines entered in Class 16)
- **Best Red Wine Other** (open to wines in for Classes 15,17 and 18)
- **Best Sweet Wine of Show** (open to wines entered in Class 19)
- **Best Wine in Museum Classes** (open to wines entered in Classes 20)
- **Best Wine of Provenance**
- **Best Single Vineyard Wine**
- **Best White Wine of the Show** (Open to the winner of all trophies in classes 1-9)
- **Best Red Wine of the Show** (Open to the winner of all trophies in classes 10-18)
- **Best Wine of the Show** (Open to the winner of all trophies in all commercial classes)
- **Best Producer <100 tonnes of the Show** (open to all producers submitting three or more wines)
- **Best Producer >100 tonnes of the Show** (open to all producers submitting five or more wines)

CLASSES

Commercial Classes

1. Sparkling wine NV, 2021 and 2020 vintage
2. Sparkling wine 2019 vintage and older

3. Dry white wine Riesling (minimum 85%)
4. Dry white wine Sauvignon Blanc (minimum 85%)
5. Dry white wine Chardonnay (minimum 85%) 2020 or 2021 vintage
6. Dry white wine Chardonnay (minimum 85%) 2019 vintage and older
7. Dry white wine Pinot Gris/Grigio (minimum 85%)
8. Dry white wine Gruner Veltliner (minimum 85%)
9. Dry White wine Varieties other than Riesling, Sauvignon Blanc, Chardonnay, Pinot Gris/Grigio and Gruner Veltliner, and/or blends ineligible for classes 2, 3, 4, 5 and 6. The predominant variety(ies) must be specified on Entry Form

10. Rose wine Rosé style any variety, any vintage

11. Dry red wine Pinot Noir (minimum 85%) 2020 or 2021 vintage
12. Dry red wine Pinot Noir (minimum 85%) 2019 vintage and older
13. Dry red wine Shiraz (minimum 85%) 2020 or 2021 vintage
14. Dry red wine Shiraz (minimum 85%) 2019 vintage and older
15. Dry red wine Italian Varietals, any vintage
16. Dry red wine Bordeaux varietals or blends labelled only with Cabernet Sauvignon, Cabernet Franc, Merlot, Malbec and Petit Verdot.
17. Dry red wine Tempranillo, any vintage
18. Dry red wine Varieties and/or blends ineligible for classes 11-17. The predominant variety(ies) must be specified on Entry Form
19. Sweet wines Late harvested, botrytised or fortified. The predominant variety(ies) must be specified on Entry Form

Museum and Award Classes

20. All wine types 2016 vintage and older
21. Wine of Provenance Three vintages of the same wine spanning minimum of eight years including current release wine.

REFUNDS AND RETURNS POLICY

Refunds will only be given if you incorrectly think you are eligible to enter the show and complete your entry including full payment.

To apply for a refund contact the AHWR office by email:

info@adelaidehillswine.com.au. Refunds will be issued subject to approval by the Wine Show Subcommittee dependent on individual circumstances.

PRIVACY POLICY

At AHWR we are committed to protecting your privacy. To our visitors, we offer this pledge:

We will not sell, disseminate, disclose, trade, transmit, transfer, share, lease or rent any personally identifiable information to any third party not specifically authorized by

you to receive your information except as we have disclosed to you in this Privacy Policy.

Information Collection

When you send us email from this Website, you will provide us with certain personally identifiable information including your email address. At anytime, if you wish to no longer receive correspondence via email, please contact us via the address listed on our site under the 'Contact' link.

Use of Anonymous Information

The AHWR automatically gathers anonymous information to monitor the use of our website like the numbers and frequency of visitors. We only use such data in the aggregate. This collective data helps us determine how much our visitors use parts of the site, so we can make improvements and offer relevant information and services to as many users as possible. We may publish or provide this aggregate data to other people.

Third Party Links

This Website may contain links to third party Websites that are not controlled by AHWR. These third party links are made available to you as a convenience and you agree to use these links at your own risk. Please be aware that the AHWR is not responsible for the content of third party Websites linked to the AHWR nor are we responsible for the privacy policy or practices of third party Websites linked to the AHWR. Our Privacy Policy only applies to information we collect from you while you are at and while you are actively in a session with the AHWR. If you should link to a third party Website from the AHWR, we strongly encourage you to review and become familiar with that Website's privacy policy.

Changes In Our Privacy Policy

We reserve the right to change this Privacy Policy without providing you with advance notice of our intent to make the changes.

SECURITY OF DATA

Credit card payments will be processed through a secure third party gateway called eWAY. Credit card information will not be held on file by AHWR. Below is a diagram demonstrating how eWAY works.



ADELAIDE HILLS WINE SHOW

**Sidewood
39b Sydney Road
Nairne SA 5252**

Contact: Henry Borchardt (Mobile 0400 726 683)

COMPANY:

CARTON ____ OF ____ CONTAINING CLASSES:_____