



**TERMS AND CONDITIONS FOR ENTRY INTO THE  
2018 SAINT MARTIN ADELAIDE HILLS REGIONAL WINE SHOW**

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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**

Nick Stock (Chairman of Judges)  
Author, Presenter, Freelance Writer & Digital Film Producer

Pablo Theodoras	Stanley Bridge
Josephine Perry	Dormilona
Toby Barlow	St Hallett
Bryan Martin	Ravensworth
Kerri Thompson	Wines by KT
Louella Mathews	Bibo

**WINE SHOW SUBCOMMITTEE**

Greg Clack	Chain of Ponds
Anna Walker	Apal
Charlotte Hardy	Wine Architect & Charlotte Dalton Wines
Michael Schreurs	The Lane Vineyard
Michael Downer	Murdoch Hill Wines
Chris Parsons	Revenir
Nic Bowen	Tintara
Emma Wood	Treasury Wine Estates
Dylan Lee	Bird in Hand
Jess Clark	Tapanappa
Amy Hickling	Petaluma

**IMPORTANT DATES**

**Closing Date for Entries**

Friday 12th October 2018. Late entries will NOT be accepted.

**Judging**

Monday 26<sup>th</sup> to Wednesday 28<sup>th</sup> November 2018, Adelaide Hills Convention Centre, Hahndorf

**How to Enter and Entry Fees**

Each entry will require a fee of \$66 (including GST) payable by Credit Card. Enter via the Showrunner Wine show entry system

<http://wineshow.awri.com.au//2018-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 5<sup>th</sup> to Friday 9<sup>th</sup> November 2018, strictly between 9:00am & 4:00pm

**Delivery Instructions**

Petaluma Winery  
254 Pfeiffer Road  
Woodside

Deliveries to warehouse at the back of the winery, enter through yellow door and place samples on the labelled wine show pallet.

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 30<sup>th</sup> November 2018, 8:00am – 10:30am, Adelaide Hills Convention Centre, Hahndorf

Free entry to exhibitors, catalogues available at the door.

**Awards Presentation Lunch**

Friday 30<sup>th</sup> November 2018

**Address for Correspondence**

Adelaide Hills Wine Show  
C/- Adelaide Hills Wine Region  
PO Box 7  
Oakbank SA 5243  
[info@adelaidehillswine.com.au](mailto:info@adelaidehillswine.com.au)

## **RULES FOR ENTRY**

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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 entry. 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 2018 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 awards presentation. The table also details the eligibility of wines winning medals in those classes for trophies.

<b>Class group</b>	<b>Minimum Produced (Dozens) (See Rule 11)</b>	<b>Minimum Stock Held (Dozens) (See Rule 11)</b>	<b>Entries eligible for medals?</b>	<b>Entries eligible for trophies?</b>
<i>Commercial classes (1-18)</i>	50	25	Yes	Yes
<i>Museum class (Class 19)</i>	10	5	Yes	Only for 'Best Wine in Museum Classes' Trophy
<i>Wine of Provenance (Class 20)</i>	10	10 dozen of current vintage with no minimum for older vintages	Yes	Only 'Best Wine of Provenance' Trophy
<i>Avant Garde Award (Class 21)</i>	50	25	No	No – Award Only

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 the Awards Presentation Luncheon, 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 4 dozen of any wine achieving Gold medal status (Except Museum Class) free of charge. Up to 3 dozen additional bottles are to be made available for purchase at a set price of \$150 per dozen 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 Avant Garde Award is to showcase an up and coming wine style, looking at producers who are pushing the boundaries in a non-conventional winemaking style, the cutting edge of artisanal wine production.  
Entries for the Avant Garde Wine award must include a 100-word description with each entry to describe why the producer believes this wine is eligible for the award.  
This is not an alternate variety class. Wine production methods such as barrel fermentation or wild ferment alone is not non-conventional enough to be eligible for the award.  
  
All entries will be reviewed once entries close by the Wine show committee and if deemed by the committee by means of majority vote to not fit in line with the ethos the award it will be moved to a commercial class or withdrawn with a refund given.  
  
If a wine is entered into the Avant Garde class it will not be eligible for entry into a commercial class, a wine may only be entered once.
28. 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. 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**

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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 17)
  - **Best Red Wine Other** (open to wines ineligible for Classes 11,12,13,14 or 17)
  - **Best Sweet Wine of Show** (open to wines entered in Class 18)
  - **Best Wine in Museum Classes** (open to wines entered in Classes 19)
  - **Best Wine of Provenance**
  - **Best Single Vineyard Wine**
  - **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)
6. The Avant Garde Award will be awarded to the top wine in class 21, Gold, Silver and Bronze awards will not be awarded as this is an award class, judges are encouraged to provide comments for each exhibit.

## CLASSES

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### Commercial Classes

1. Sparkling wine NV, 2018 and 2017 vintage
2. Sparkling wine 2016 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%) 2017 or 2018 vintage
6. Dry white wine Chardonnay (minimum 85%) 2016 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%) 2017 or 2018 vintage
12. Dry red wine Pinot Noir (minimum 85%) 2016 vintage and older
13. Dry red wine Shiraz (minimum 85%) 2017 or 2018 vintage
14. Dry red wine Shiraz (minimum 85%) 2016 vintage and older
15. Dry red wine Shiraz blends containing less than 85% Shiraz - any vintage, blends containing greater than 85% Shiraz to be entered into Class 13 or 14.
16. Dry red wine Varieties and/or blends ineligible for classes 11-15. The predominant variety(ies) must be specified on Entry Form
17. Dry red wine Bordeaux blends or single varietals labelled only with Cabernet Sauvignon, Cabernet Franc, Merlot, Malbec and Petit Verdot.
18. Sweet wines Late harvested, botrytised or fortified. The predominant variety(ies) must be specified on Entry Form

### Museum and Award Classes

19. All wine types 2013 vintage and older
20. Wine of Provenance Three vintages of the same wine spanning minimum of eight years including current release wine.
21. Avant Garde Award Any vintage, any non-conventional style (100 word description on production for eligibility required – will not be shown to judges)

## 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@adelaidewine.com.au](mailto:info@adelaidewine.com.au). Refunds will be issued subject to approval by the Wine Show Subcommittee dependent on individual circumstances.



## **PRIVACY POLICY**

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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

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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**

**Petaluma Winery  
254 Pfeiffer Road  
Woodside**

**Deliveries to warehouse at the back of the winery, enter through yellow door and place samples on the labelled wine show pallet.**

COMPANY:

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CARTON \_\_\_\_ OF \_\_\_\_ CONTAINING CLASSES: \_\_\_\_\_