



**TERMS AND CONDITIONS FOR ENTRY INTO THE
THE ADELAIDE HILLS WINE SHOW 2023**

(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

Sarah Crowe (Chair of Judges)	Yarra Yering (VIC)
Trina Smith (Panel Chair)	Pernod Ricard Winemakers (SA)
Penny Jones (Panel Chair)	Accolade Wines (TAS)
Nic Bowen (Panel Chair)	Howard Park (WA)
Greer Carland	Quiet Mutiny (TAS)
Mick Sandercock	Accolade Wines (SA)
Patrick Madden	Mezzanine (SA)
Chris Parsons	Ministry of Clouds (SA)
Marcell Kustos	Marcell Kustos Wine Concierge (SA)
Megan Kopke	Morevino (WA)

Associate Judges

Jessey McGowen	Pernod Ricard Winemakers (SA)
Sid Pachare	Watkins Grape & Wine Services (SA)
Natillie Johnston	Giant Steps (VIC)
Rachel Sutter	Negociants (SA)
Lauren Skinner	Deviation Road (SA)
Limestone Coast Wine Show swap	- TBC

Wine Show Committee

David Phillips (Chair)	Cobbs Hill
Anna Trowse (Vice Chair)	Deviation Road
Paul Easton (Secretary)	Torresan Estate Adelaide Hills
Dylan Lee	Sidewood
Ella Hoban	Accolade Wines
Turon White	The Lane & Turon Wines
Sarah Marrocco	Vinteloper
Ben Kendrick	Wicks Estate
Jemma McGilton	J & S Fielke
Jackson Farrow	Lodestone
Jill Bauer	University of Adelaide

IMPORTANT DATES

Closing Date for Entries

Friday 6th October 2023. Late entries will NOT be accepted.

Judging

Monday 20th November 2023 to Wednesday 22nd November 2023, Uraidla Football Club Room.

How to Enter and Entry Fees

Each entry will require a fee of \$75 (including GST) payable by Credit Card. Enter via the Showrunner Wine show entry system.

<https://wineshow.awri.com.au/2023-adelaide-hills-wine-show>

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

Receipt of Wine Exhibits

All wines to be received from Monday 30th October to Friday 10th November 2023, strictly between 9:00am & 4:00pm.

Delivery Instructions

Delivery address is **Cobbs Hill Estate, 382 Swamp Rd, Oakbank SA 5243**. 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. Please do not use Styrofoam or plastic when packing your wines for delivery.

Exhibitors' Tasting

Friday 24th November 2023, 8am – 10:30am, Uraidla Football Club Room.

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

Awards Presentation Lunch

Thursday 30th November 2023

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 22 (Wine of Provenance) where three (3) 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 2023 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 (1-3 & 5-20)</i>	50	20	Yes	Yes
<i>Museum classes (Class 4 & 21)</i>	10	5	Yes	Only for 'Best Wine in Museum Classes' Trophy
<i>Wine of Provenance (Class 22)</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 style &/or 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 5g/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 and exhibitors agree that the wines entered into the wine show are donated. Any remaining stock at the conclusion of the wine show and associated events may be offered to charity for fundraising purposes or kept by the region in the museum for future tasting events.
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 eighty-five per cent (85%) 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, 2 or 3)
 - **Best Riesling of the Show** (open to wines entered in Class 5)
 - **Best Sauvignon Blanc of the Show** (open to wines entered in Class 6)
 - **Best Chardonnay of the Show** (open to wines entered in Class 7 or 8)
 - **Best Pinot Gris/Grigio of the show** (open to wines entered in Class 9)
 - **Best Gruner Veltliner of the show** (open to wines entered in Class 10)
 - **Best White Wine Other** (open to wines entered in Class 11)
 - **Best Rose of the Show** (open to wines entered in Class 12)
 - **Best Pinot Noir of the Show** (open to wines entered in Class 13 or 14)
 - **Best Shiraz of the Show** (open to wines entered in Class 15 or 16)
 - **Best Cabernet family or Blend of the Show** (open to wines entered in Class 18)
 - **Best Tempranillo of the Show** (open to wines entered in Class 19)
 - **Best Red Wine Other** (open to wines entered in Classes 17 or 20)
 - **Best Wine in Museum Classes** (open to wines entered in Class 4 or 21)
 - **Best Wine of Provenance** (open to wines entered into Class 22)
 - **Best Single Vineyard Wine** (open to wines entered into Class 1-3 or Class 5-20)
 - **Best White Wine of the Show** (Open to the winner of all trophies in Classes 5-11)
 - **Best Red Wine of the Show** (Open to the winner of all trophies in Classes 12-20)
 - **Best Wine of the Show** (Open to the winner of all trophies in classes 1-3 & 5-20)
 - **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

- | | |
|--------------------------|--|
| 1. Sparkling wine | Bottle Fermented – 47 months or more tirage age (White & Rose) |
| 2. Sparkling wine | Bottle Fermented – Less than 47 months tirage age (White & Rose) |
| 3. Sparkling wine | Any Method & Style |
| 4. Museum Sparkling wine | All Sparkling wine styles, 2016 vintage and older
<i>(Class 4 is only eligible for Best Wine in Museum)</i> |
| 5. Dry white wine | Riesling (minimum 85%) |
| 6. Dry white wine | Sauvignon Blanc (minimum 85%) |
| 7. Dry white wine | Chardonnay (minimum 85%) 2022 or 2023 vintage |
| 8. Dry white wine | Chardonnay (minimum 85%) 2021 vintage and older |
| 9. Dry white wine | Pinot Gris/Grigio (minimum 85%) |
| 10. Dry white wine | Gruner Veltliner (minimum 85%) |
| 11. Dry white wine | Other Whites
(Varieties other than Riesling, Sauvignon Blanc, Chardonnay, Pinot Gris/Grigio and Gruner Veltliner, and/or blends ineligible for classes 5, 6, 7, 8, 9 and 10. The predominant variety(ies) must be specified on Entry Form). |
| 12. Rose wine | Rosé style any variety, any vintage |
| 13. Dry red wine | Pinot Noir (minimum 85%) 2022 or 2023 vintage |
| 14. Dry red wine | Pinot Noir (minimum 85%) 2021 vintage and older |
| 15. Dry red wine | Shiraz (minimum 85%) 2022 or 2023 vintage |
| 16. Dry red wine | Shiraz (minimum 85%) 2021 vintage and older |
| 17. Dry red wine | Italian Varietals, any vintage |
| 18. Dry red wine | Bordeaux varietals or blends labelled only with Cabernet Sauvignon, Cabernet Franc, Merlot, Malbec, and Petit Verdot. |
| 19. Dry red wine | Tempranillo (minimum 85%), any vintage |
| 20. Dry red wine | Other Reds
(Varieties and/or blends ineligible for classes 13 to 19. The predominant variety(ies) must be specified on Entry Form). |
| 21. Museum wines | All wine types (excluding Sparkling), 2018 vintage and older
<i>(Class 21 is only eligible for Best Wine in Museum)</i> |
| 22. 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 any time, 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

Cobbs Hill Estate

382 Swamp Road

Oakbank SA 5243

Contact: Dave Phillips (Mobile 0418 335 808)

COMPANY:

CARTON _____ OF _____ CONTAINING CLASS/ES: _____

****Please do not use Styrofoam or plastic packing when sending exhibits****