

2019 NSW WINE AWARDS RULES & REGULATIONS

Please read these carefully. If you have any questions email wineawards@nswwine.com.au for assistance. This year the Awards are being conducted using the AWRI Showrunner on-line entry and judging program. All entries must be made on line via the portal. You will need to set up a Showrunner account in order to do this.

Note: to access the NSWWIA Corporate Members discount you must tick the box that you are a Corporate Member of the NSW Wine Industry Association when registering for Showrunner. There is no need to specify a member number.

CLASSES

1. Sparkling Wine – White (including pink) any vintage including NV, any style, any sweetness including carbonated
2. Sparkling Wine – Red, any vintage including NV, any style, any sweetness including carbonated
3. Current Riesling (2017 – 2019)
4. Mature Riesling (2016 and older)
5. Current Semillon (2017 – 2019)
6. Mature Semillon (2016 and older)
7. Current Sauvignon Blanc (2017 – 2019)
8. Mature Sauvignon Blanc (2016 and older)
9. Current Pinot Gris/ Grigio (2017 – 2019)
10. Mature Pinot Gris/ Grigio (2016 and older)
11. Current Chardonnay (2017 – 2019)
12. Mature Chardonnay (2016 and older)
13. Current Other Single Varieties (2017 – 2019)
14. Mature Other Single Varieties (2016 and older)
15. Current White Blend (2017 – 2019)
16. Mature White Blend (2016 and older)
17. Current Light Red Including Rose (2017 – 2019)
18. Mature Light Red Including Rose (2016 and older)
19. Current Pinot Noir (2016 – 2019)
20. Mature Pinot Noir (2015 and older)
21. Current Shiraz (2016 – 2019)
22. Mature Shiraz (2015 and older)
23. Current Cabernet Sauvignon (2016 – 2019)
24. Mature Cabernet Sauvignon (2015 and older)
25. Current Other Red Single Varieties (2016 – 2019)
26. Mature Other Red Single Varieties (2015 and older)
27. Current Red Blend (2016 – 2019)
28. Mature Red Blend (2015 and older)
29. Sweet Wine (non-fortified) including Moscato
30. 1828 Innovators (red or white NV winemaking innovation class)

This is a new class for 2019. 1828 was the first year of commercial wine production in NSW & Australia and in recognition of those innovators and pioneers of the NSW wine industry, this class has been created to showcase and support the continuing progression of ground-breaking wines in NSW. This class highlights winemakers who push the boundaries of winemaking to produce wine styles that are at the leading edge of wine production in NSW. Entries for the 1828 Innovators Wine Award can be a red or white wine and must include a brief description of the fruit source, wine making technique and the underlying philosophy behind the innovative wine.

AWARD CATEGORIES

1. Sparkling Wine – White (including pink) or Red, any vintage including NV, any style, any sweetness including carbonated
2. Riesling
3. Semillon
4. Sauvignon Blanc
5. Pinot Gris/ Grigio
6. Chardonnay
7. Other Single Varieties
8. White Blend
9. Light Red Including Rose
10. Pinot Noir
11. Shiraz

12. Cabernet Sauvignon
13. Other Red Single Varieties
14. Red Blends
15. Sweet Wine (non-fortified) including Moscato
16. Best Organic Wine
17. 1828 Innovators
18. Best Dry White
19. Best Dry Red
20. NSW Wine of the Year

The "NSW Wine of the Year" will be selected from category winners – Best Dry Red, Best Dry White, Best Sparkling and Best Sweet Wine. There is also a "Best Organic Wine Award" selected from organic wines entered in the above categories.

AWARD RECOGNITION

All wines entered will be eligible to receive Gold, Silver and Bronze medals. Trophies for the award categories will only be presented if a wine first achieves gold medal standard. Trophy winners will be announced at a gala presentation to be held at the International Convention Centre, Sydney on Friday 18th October 2019.

JUDGING

Exhibits will be judged blind in accordance with Wine Show standards using the 100pt scale. Judging will be led by Chairman, Dave Brookes. Dave is a freelance wine writer and a regular contributor to Australian Gourmet Traveller WINE & Wine Companion magazines.

RULES

A. An exhibitor shall mean a Person, Partnership, Association, Co-operative, Company or Corporate Body, licensed to sell wine under its own registered trading marks and under which the exhibit will finally be sold and which in the opinion of the Awards organising committee:

- (i) Manufactures wine, or
- (ii) Grows grapes and has wine manufactured for him/her or it, for the purpose of sale by wholesale or by retail under the name or preferred business name of the Exhibitor, as stated in the application for entry.

B. All exhibited wines must originate from NSW according to the Australian Wine & Brandy Corporation Export Regulation Amendment 1993, the Australian Wine & Brandy Corporation Amendment Act 1993 (which includes G.I.C. & register of Protected Names) and LIP (1989).

Wines carrying non-NSW identifiers are not permitted. Wines designated South East Australia are permitted but must meet the minimum NSW content rule. Varietal wines must be at least 85% of the variety.

All exhibits shall conform to the respective Acts of the States & Commonwealth of Australia which govern the production of Australian Wines & Brandy, including but not limited to: the Customs & Excise Act; Health Act, Spirit Act and the Regulations relevant to such Acts.

C. Organic Award – wines considered for this award can be either certified organic or organic-under conversion. Organic certification number to be noted on entry form.

D. Stock Volume:

- (i) Recent Vintages: White Wines and Light Reds from 2017 to 2019, Full-bodied Red Wines from 2016-2019. Minimum of 900 litres at time of entry or at time of judging.
- (ii) Older Vintages: White Wines from 2016 and older, Red Wines from 2015 and older. Minimum of 450 litres at time of entry or time of judging.
- (iii) Sweet White, Sparkling Wines, Innovator Wines: Minimum of 450 litres or equivalent at time of entry or time of judging.

E. Commercial Entries – these must be:

- Bottled, fully dressed with commercial label & on sale in the Australian market at the time of judging. Wines bearing Export labels or wines not bearing commercial labels at judging will be judged as finished wines only.

F. Finished Wines/Wines not commercially available

- These are wines that have been bottled during a commercial bottling run with the seal/cork that the consumer will break to consume. They may or may not bear a commercial label.
- Where a finished wine is not commercially labelled, the exhibitor must list on the entry form the commercial brand under which it will be sold.

G. General Provisions

- Sparkling wines may be of any style, vintage or production method and can include carbonated and non-vintage wines. If multiple disgorgements, the disgorgement details of the wine entered must be noted
- Entry fee is \$99 per exhibit. Corporate Members of the NSWWIA receive a discount of \$11 per entry
- Number of bottles per exhibit required: 4 bottles, regardless of bottle size.
- All wines must comply to the Australian Label Integrity Program as per The Wine Australia Act 2013
- Each blend of any specific wine can only be entered once in the show.
- The Committee or a representative of the Committee reserves the right to inspect the integrity of all exhibits and their stock volumes.
- All exhibits shall become the property of the NSWWIA.

H. Labels for all entries.

Once the closing date has occurred. Labels will be generated through the AWRI Showrunner system. These will be randomised and emailed out to all entrants as a pdf document.

Labels will need to be applied to the back of all 4 wine samples, prior to them being couriered to the delivery address below.

I. Presentation lunch

Trophies and the NSW Wine of the Year will be presented at a gala presentation to be held on Friday 18th October at the International Convention Centre Sydney. Contact info@nswwine.com.au for further information and bookings. Exhibitors agree to supply up to 12 bottles free of charge (these may be drawn from all Gold and Silver medal winners).

Public relations where required – one dozen bottles for media briefings.

The NSWWIA will not be conducting a formal consumer event. However the Association will be seeking to further identify and build on sales and/ or promotion opportunities for Trophy and Gold/Silver medal winners, on the basis that these producers meet the cost of pursuing the private benefits received.

J. Results Embargo

All finalists contacted for additional wine are committed to embargoed information until after the Trophy Presentation.

K. Entries

These must be made online at www.nswwine.com.au via the AWRI Showrunner portal.

Entries close Monday 9th August 2019.

L. Delivery of Exhibits (4 bottles per entry regardless of bottle size)

All wines to be delivered by courier delivery only

This is from Tuesday 20th August – Monday 9th September 2019. Exhibits should indicate the sender and number of boxes (if more than one) and be addressed to:

NSW Wine Awards

Warehouse 2

19 Drapers Rd, Braemar NSW 2575

[your winery name]

[box X of Y]

CONTACT

If you have any questions please contact the ShowRunner team showrunner@awri.com.au 08 8313 6600 or wineawards@nswwine.com.au or Mark Bourne, Treasurer NSW Wine Industry Association on 0409 902982