

Classes

The New England Wine Show has four classes of wines: Retail (A); Micro (B); Unfinished (C); and, Museum (D).

A. Rules for Retail Classes

- A1. Exhibits in Retail Classes must be made from at least 50% of **grapes grown** in the New England Australia GI or from grapes from invited neighbouring regions and must be available for purchase through a licensed outlet.

Invited neighbouring regions include: Hastings, Namoi Valley, Northern Slopes Zone outside the New England area, Stanthorpe, Tamworth and Western Plains.

- A2. Exhibits in single variety Retail Classes will contain at least 85% of specified wine variety.
- A3. The Wine Show Committee may elect to **purchase** wines that have been entered (see General Regulation 23).
- A4. A minimum of **270 litres** of each entry must be held in stock at the date of show entry.
- A5. Exhibits in Retail classes must each be **labelled, either with a commercial label or gummed label substitute**, with the variety or wine style, producer and contact details plus any other mandatory information for a commercially available wine (except for the Unfinished Classes – see Clause C1).

If a wine is NOT correctly labelled, it will be entered in the 'Unfinished Class.'

- A6. There is **no limit** to the number of entries per exhibitor in each class.
- A7. **Four (4) bottles** are required per entry for all bottle sizes. That is, if only magnums or half bottles are available, then four (4) magnums or four (4) halves are required.
- A8. **Aromatic white** varieties are: Riesling, Sauvignon Blanc, Traminer.
- A9. **Bordeaux varieties** are: Cabernet Sauvignon, Merlot, Petit Verdot, Cabernet Franc, Malbec.
- A10. **Other** varieties are:
Whites: All whites other than Chardonnay, Semillon and Aromatic whites (see Rule A8).
Reds: All reds other than Bordeaux varieties (see Rule A9), Pinot Noir and Shiraz.
- A11. Awards are **not transferable** and can therefore only be used for the exclusive promotion of the label entered.

Retail Classes

White Table Wines

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|----|-----------|---|
| 1. | Dry White | Aromatic whites (see A8) - Vintage 2009, 2008, 2007, 2006, 2005, 2004 |
| 2. | Dry White | Chardonnay - Vintage 2009 |
| 3. | Dry White | Chardonnay - Vintage 2008, 2007, 2006, 2005, 2004 |

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4. Dry White Semillon - Vintage 2009
5. Dry White Semillon - Vintage 2008, 2007, 2006, 2005, 2004
6. Dry White Other varieties (see A10) - Vintage 2009, 2008, 2007, 2006, 2005, 2004
7. Dry White White blends (not eligible for classes 1-6) - Vintage 2009, 2008, 2007, 2006, 2005, 2004
[Predominant variety must be stated on entry form.]
8. Sweet White Any variety or blend (minimum of 30g/L) - Vintage 2009, 2008, 2007, 2006, 2005, 2004
[Predominant variety must be stated on entry form.]

Red Table Wines

9. Dry Red Shiraz - Vintage 2009, 2008
10. Dry Red Shiraz - Vintage 2007, 2006, 2005, 2004
11. Dry Red Bordeaux varieties (see A9) - Vintage 2009, 2008
12. Dry Red Bordeaux varieties (see A9) - Vintage 2007, 2006, 2005, 2004
13. Dry Red Pinot Noir - Vintage 2009, 2008, 2007, 2006, 2005, 2004
14. Dry Red Other varieties (see A10) including blends made up of 85% or more from other varieties - Vintage 2009, 2008, 2007, 2006, 2005, 2004
[Predominant variety must be stated on entry form.]
15. Dry Red Red blend (not eligible for classes 9-14, 16, 17) - Vintage 2009, 2008, 2007, 2006, 2005, 2004
[Predominant variety must be stated on entry form.]
16. Rosé style Rosé - Vintage 2009, 2008, 2007, 2006, 2005, 2004
[Predominant variety must be stated on entry form.]
17. Other Red Such as 'sweeter' style – Vintage 2009, 2008, 2007, 2006, 2005, 2004
[Predominant variety must be stated on entry form.]

Sparkling and Fortified Wines

18. Sparkling Red or White. Vintage 2009, 2008, 2007, 2006, 2005, 2004
[Predominant variety must be stated on entry form.]
19. Fortified Vintage 2009, 2008, 2007, 2006, 2005, 2004
[Predominant variety must be stated on entry form.]

B. Rules for Micro Classes

- B1. Rules **A1** and **A2** apply here.
- B2. The Micro Classes are exclusively **small batches** (less than 270L) of finished commercial wines.
- B3. Exhibits in the Micro Classes must be **commercially labelled** (see A5).
- B4. There is **no** limit to the number of entries per exhibitor in the Micro Classes.

- B5. **Two (2) bottles** are required per entry for all bottle sizes.
- B6. Wines from this class will be available at the **Exhibitors' Tasting** but not at the Public Tasting.
- B7. The judging panel will award points for these classes but **no medals or awards** will be given.

Micro Classes

White Table Wines

- 20. White Any variety or blend - Vintage 2009, 2008
[Predominant variety must be stated on entry form.]

Red Table Wines

- 21. Red Any variety or blend – Vintage 2009, 2008, 2007
[Predominant variety must be stated on entry form.]

C. Rules for Unfinished Classes

- C1. The Unfinished Classes are exclusively for batches (greater than 270L) of **commercial wines** not yet released.
- C2. Rules **A1** and **A2** apply here.
- C3. Exhibits in the Unfinished Classes must show all **mandatory information** for a commercially available wine including the variety or wine style, producer and contact details on either a gummed label or a commercial label.
- C4. There is **no limit** to the number of entries per exhibitor in the Unfinished Classes.
- C5. **Two (2) bottles** are required per entry for all bottle sizes.
- C6. Wines from this class will be available at the **Exhibitors' Tasting** but not at the Public Tasting.
- C7. Awards are **not transferable** and can therefore only be used for the exclusive promotion of the label entered. (Certificate of Merit only)

Unfinished Classes

White Table Wines

- 22. White Any variety or blend – Vintage 2009, 2008
[Predominant variety must be stated on entry form.]

Red Table Wines

- 23. Red Any variety or blend – Vintage 2009, 2008, 2007
[Predominant variety must be stated on entry form.]

D. Rules for Museum Classes

- D1. Rules **A1**, **A2**, **A5**, **A6** and **A11** apply here.

- D2. There are no minimum volume requirements for these classes.
- D3. Medals will be awarded to the Museum Classes, but these medals will not count towards a Trophy.
- D4. There is **no limit** to the number of entries per exhibitor in the Unfinished Classes.
- D5. **Two (2) bottles** are required per entry for all bottle sizes.
- D6. Wines from this class will be available at the **Exhibitors' Tasting** but not at the Public Tasting.

Museum Classes

White Table Wines

- 24. White Any variety or blend – Vintage older than allowed in other classes
[Predominant variety must be stated on entry form.]

Red Table Wines

- 25. Red Any variety or blend – Vintage older than allowed in other classes
[Predominant variety must be stated on entry form.]

Awards (and Certificates of Merit)

Awards are:

- Best Overall Wine of Show (The Whish Family Trophy)
- Chief Stewards' Pick of Golds (Judges' Trophy)
- Champion Winery of Show (see Regulation 20 for points allocation)
- Best New England Australia GI Wine of Show (Classes 1-19)
- Best Aromatic White Wine of Show (Class 1)
- Best Non-aromatic White Wine of Show (Classes 2, 3, 4, 5)
- Best Other Variety of White Wine of Show (Classes 6, 7)
- Best Sweet White Wine of Show (Class 8)
- Best Young Red Wine of Show – vintages 2009 and 2008 (Classes 9, 11, 13)
- Best Mature Red Wine of Show – vintages 2007 & older (Classes 10, 12, 13)
- Best Other Variety of Red Wine of Show (Classes 14, 15, 16, 17)
- Best Unfinished Wine of Show – Certificate of Merit only (Classes 22, 23)

Note that Awards will only be given to wines that have gained a Gold Medal. A Certificate of Merit (not Award) may be given to a wine that has gained a Silver or Bronze Medal [refer to General Regulations 17, 18, 19, 20].

Regulations

General Regulations

1. The Show is **open to** licensed Vignerons, Winemakers, Wineries & Merchants.
2. The Class descriptions and Preamble make up part of these Regulations.
3. There will be a maximum of **300** exhibits. Exhibits will be accepted in order of receipt of Entry Forms up to the maximum number permitted within the stated dates for the current year.
4. It is a condition of entry and an exhibitor undertakes on entering the Show to abide by the spirit and letter of the **Winemakers Federation of Australia Code of Practice for the Display of Awards**. Any wine winning an award that is subsequently found not to comply with the aforementioned WFA Code, will be disqualified and have its medal and any other awards removed. In this case, the wine that was runner-up will become the winner and the third place wine will become the second placegetter and so on.
5. All exhibits shall **conform to** the respective Acts of the State & Commonwealth of Australia, which govern the production of Australian Wines and Brandy, including but not limited to: The Customs and Excise Act; Spirit Act; the Regulations relevant to such Acts; and, relevant Health Acts.
6. All exhibits made in 1994 and later vintages are required to conform to the following amendments:
 - the Australian Wine & Brandy Corporation Export Regulations Amendments 1993; and,
 - the Australian Wine and Brandy Corporation Amendment Act 1993.
7. Retail exhibits shall be **finished wine** made wholly in Australia from at least 50% of **grapes grown** in the New England Australia GI or from grapes grown in invited neighbouring regions.
8. A wine shall be **entered** in the Show only **once**, irrespective of the number of Trade Labels under which it is released.
9. A given wine may not be entered by more than **one exhibitor**.
10. Exhibits of **blended** wines must declare the quantity already blended and the maximum quantity that may be blended. The quantity already blended may be held in more than one container.
11. The quantity already blended of a blended exhibit must meet the minimum quantity requirements of these Regulations.
12. All exhibits shall become the **property** of the Wine Show Committee.
13. The Wine Show Committee reserves the right to **verify** the origin and quantity held as per the requirements of these regulations, of any wine entered. This may include, but not be limited to, the following:
 - Further wine samples may be required and or be inspected by the Wine Show Committee or its nominees, for origin, quantitative or comparative analysis,
 - The Wine Show Committee or its nominees, shall not be required to give notice of its intention to make any such inspection and

- In the event of any discrepancy disclosed by such inspection, the Wine Show Committee if it shall so determine, may cancel any award won by the Exhibitor and disqualify the Exhibitor from further exhibition for such a period as the Wine Show Committee in its absolute discretion, may determine.
14. The Committee reserves the right to **accept or reject** any entry, to question exhibitors on detail of exhibits and to change exhibits to a more appropriate Class. . It should also be noted that any entry will be disqualified if the:
- entry is not commercially bottled or
 - quantity claimed to be produced is found to be false.
15. **Judging** will be by panels of **three (3) or more** judges who will judge all wines independently. The senior member of each panel of judges will tally the scores and after consultation, arrive at the final assessment of the wines.
16. Judge **impartiality** will be maintained to the maximum extent possible via the following procedures, among others:
- Judges will be screened off at all times from the exhibits;
 - Judges will not be present in the room during pouring;
 - Judges will be required to declare in which classes any exhibits from their organisation are entered;
 - The judging order of wines within classes will be randomized to ensure that wines are not presented to the judges in the same order as the show numbering system;
 - The chief judge will enforce a code of silence while judges are tasting wines; and so, talking and discussion between judges will only occur upon completion of tasting;
 - Senior judges cannot enter their wines in the Show; and,
 - Associate judges will not take part in judging those classes in which their wines are entered (the Chief Judge will receive a list of classes in which each Associate Judge has entered wine.)
17. Award judging will be scored using the **Borda Count** method.
18. Exhibits shall be judged out of a total of **20 points** for each judge, added together (excluding Associate Judges' scores) then divided by the number of judges (excluding Associate Judges' scores) to give a standardised score out of 20. Awards will be made as follows:
- Gold 18.50 to 20.00 points
 - Silver 17.00 to 18.49 points
 - Bronze 15.50 to 16.99 points
19. An **Award** shall not be given unless a wine has earned a Gold Medal. A Certificate of Merit may be given to a wine that has earned a Silver or Bronze Medal.
20. Only an exhibitor's **highest marked** entry in each class shall be counted in the tally for the trophy for the Champion Winery of the Show. A minimum of four (4) entries are required. Points are awarded as follows:
- Five (5) points for each Gold
 - Three (3) for each Silver
 - One (1) for each Bronze

The points awarded shall be added and the Exhibitor with the highest total shall be the winner. Where there are equal totals, the total having the greater number of Gold Medals shall prevail, or if the number of Gold Medals is also equal, the total having the greater number of Silver and so on.

21. All **results** will be released electronically and available on the New England Regional Wine Show website.

No **protest** will be entertained unless it is made in writing within seven (7) days of the announcement of the Awards. However, it must be noted that the decision of the judges is final and no discussion will be entered into. However, the reason for the decision will be given to the protestor.

23. It is a condition of entry that exhibitors will make available for purchase by the Wine Show Committee up to 5 dozen of any medal winning wines during a period of 2 months following the show for the normal commercial wholesale price up to a maximum of \$150.00 per dozen (including all taxes).

24. Cancellation of Show. It is agreed between the parties that if, at the sole discretion of the Directors or the Chief Executive Officer of the Society or some other authorised officer, the Show is to be partially or fully cancelled for any reason whatsoever, the exhibitor shall not pursue the Society for the recoveries of lost income or damages. This complete bar to an action applies to all Headings of Law, whether it be Common Law in Contract or Tort or pursuant to any State, Territorial, or Commonwealth Statute Law. It is acknowledged by the exhibitor that the Society has no duty to have a Show in any particular year and that this Clause operates as a complete defence for the Society to any such action.

Entry Process Regulations

25. All entries shall be made on the **Entry Form** supplied by the Wine Show Committee, or on a fair copy of the same by the stated entry closing date.

26. An entry fee **is** required for each wine submitted on an entry form. Entry fees (inc GST) are due with entry form and will be:

- Retail and Museum Classes \$25.00
- Micro and Unfinished Classes \$20.00

27. Entry fees will **not** be refunded for withdrawn or disqualified exhibits. Requests for any other refunds must be in writing to the Committee.

28. Exhibitors will **remove** all capsules and neck labels prior to their dispatch to the Wine Show Committee. Commercial labels must not be removed from bottles.

Each exhibitor will **attach** the show labels to each entered wine and to the boxes that wines are to be delivered in, before they are dispatched to the Wine Show Committee. The Wine Show Committee will supply these show labels to each exhibitor after receipt of entries and fees

30. All wines will be **dispatched** to the stated location by the official delivery closing date.

31. Entries with **unpaid freight** costs will be excluded from the Show.

Programme

Monday	6 July 2009		Entries open
Friday	11 September 2009	5pm	Entries close
Monday	21 September 2009	9am	First day for arrival of exhibits in Glen Innes
Friday	9 October 2009	5pm	Last day for arrival of exhibits in Glen Innes
Tuesday	20 October 2009	All day	Preparation of exhibits
Wednesday	21 October 2009	All day Evening	Judging wines Judges' Dinner
Thursday	22 October 2009	All day	Judging wines
Friday	23 October 2009	early am 9:30-11:30am 1:30-3:30 pm 4-5 pm	If needed -- Judging wines Exhibitors' Master Class Industry presentations Exhibitors' Tasting & Discussions with judges
		8pm	Exhibitors' Awards Dinner