

NSW Small Winemakers
Wine Show Inc.
26th Annual Wine Show
2017 Schedule



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THE NSW SMALL WINEMAKERS WINE SHOW COMMITTEE

President: Mark Watts **Secretary:** Paul Bennett

Treasurer: Andrew Kerr **Chief Steward:** Alistair Lunn

Panel Stewards: Paul Bennett and Ian Bartholomaeus

Committee: Pierre & Martine Dalle, Kevin Girot, Robert Green, Judy Kerr,
Eleanor Lewis, Lucy Maddox, Amy Millerd, John Saleh, Jenny Watts
and Janine Whitfield

CHAIRMAN OF JUDGES

Mike De Iuliis, De Iuliis Wines, Pokolbin NSW

Panel Chairs:

Deb Pearce, Free-lance Wine Writer, Editor The Real Review , Bowral

Jeff Byrne, Agnew Wines, Pokolbin

Judges:

Simon Killeen, Simão & Co Wines, Rutherglen

Gwyn Olsen, Pepper Tree Wines, Pokolbin

Jacob Stein, Robert Stein Winery Mudgee

Nick O'Leary, Nick O'Leary Wines, Bungendore

Associate Judges:

Lucy Maddox, Madrez Wine Services, Orange

Nadja Wallington, Phillip Shaw Wines Orange

Trent Eacott, Mofro Wines Moama

Jeremy Nascimben, Calabria Family Wines Griffith

All Correspondence should be addressed to:-

The Secretary

The NSW Small Winemakers Wine Show

PO Box 645, Forbes NSW 2871

Phone: 0499 180 101 Fax: 02 6851 2724

Email: smallwine@nswwineshow.com.au

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<https://www.facebook.com/NSWSmallWinemakersWineshow>



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Dear Winemaker,

We are extremely proud to present our 26th Annual Wine Show.

After a very successful show last year for our 25th year, we are expecting to be able to repeat the success again this year, and the Committee & I invite you to enter our show to showcase your wines against other winemakers representing the diverse wine regions we have in New South Wales & ACT.

We are pleased to announce that this year we are embracing the internet and Online Entries will be available. Please click on the link on our website.

For those not able to take advantage of online entries, there are links on this website to download this year's Schedule & Entry form.

In 2016 we received a total of 548 entries from 97 vineyards/wineries across NSW and the ACT. From these wines, 17 Trophies, 34 Gold, 53 Silver and 194 Bronze medals were awarded with 51.3% of wines receiving a medal.

I wish to encourage entrants to consider nominating for the Boutique Trophies, which is open to producers of wine, which is made in a winery that crushes less than 200 tonnes in any vintage year and that is owned by the entrant. Boutique trophies are outlined in regulations 20 and 21.

In addition, I bring your attention to Regulation 3 in the Schedule and that the 85% NSW fruit rule applies to all entries.

I also wish to point out that any winery that is owned or partially owned by a company which may own several wineries, may be eligible to enter, providing it can satisfy the criteria that it independently grows & crushes less than 500 tonnes of grape, and markets the wine under an independent label.

This year the Judging will be held from Monday 28th to Wednesday 30th

August 2017 at the Forbes Youth and Community Centre, Press Street, FORBES.
NSW, 2871

The Exhibitors Tasting will be held at this venue on Friday the 1st September 2017 commencing at 4.30 pm and will be followed by a Public Tasting from 6.30 to 8.30 pm.

This year, Mike de Iuliis continues as our chairman of Judges. Mike is owner and winemaker at de Iuliis Wines in the Hunter Valley. Some of you may be aware, Mike is regarded as one of NSW premier winemakers. As outlined in the schedule, Mike and the Committee have chosen Judges from across NSW Wine Regions and diverse parts of the industry.

Our Major Corporate Sponsors this year are Vintec - Transtherm Storage Cabinets, Winetitles, Clear Image Labels and Riedel Glasses.

We are pleased to announce that our major trophies for the Best Red Wine of Show and the Best White Wine of Show will be Vintec - Transtherm 30 Bottle Wine Storage Cabinets.

The 26th Annual Presentation Dinner will be held on Saturday the 16th of September 2017.

Once again we will be contacting successful Exhibitors to supply wine for this Dinner, as highlighted in regulation 26 of the schedule, as well as inviting those successful exhibitors to attend the Presentation Dinner.

Should you require any further information regarding the Show or Presentation Dinner please contact us via the phone, fax or email listed on the front page of this letter and in the Schedule.

Alternatively, please refer to our website which contains useful links and past results from the show as well as PDF Schedule & Entry forms that can be downloaded.

Visit us at www.nswwineshow.com.au

We look forward to receiving your entries, and good luck.

Regards
Mark Watts
President

2017 PROGRAMME

ENTRIES OPEN: Friday 23rd June 2017

ENTRIES CLOSE: Friday 28th July 2017

EXHIBITS DELIVERED BY: Friday 18th August 2017

JUDGING: 28th to 30th August 2017

EXHIBITORS & PUBLIC TASTING

Friday 1st September 2017

at the Forbes Youth & Community Centre

Cnr Battye & Press Streets, Forbes

Exhibitors from 4.30pm, Public 6.30 - 8.30pm

PRESENTATION DINNER:

At The Forbes Services & Memorial Club

Saturday 16th September 2017

5 course meal accompanied by matched trophy winning wines

JUDGING CLASSES 2017

All wines exhibited must be commercially bottled prior to dispatch for judging and the exhibits from that bottling.

White Table Wines

- Class 1** Dry white table wine, Riesling any vintage
- Class 2** Dry white table wine. Sauvignon Blanc, any vintage
- Class 3** Dry white table wine. Pinot Gris / Pinot Grigio, any vintage
- Class 4** Dry white table wine, Semillon 2017 vintage
- Class 5** Dry white table wine, Semillon 2016 vintage
- Class 6** Dry white table wine, Semillon 2015 vintage
- Class 7** Dry white table wine, Semillon 2014 vintage and older
- Class 8** Dry white table wine, Chardonnay 2017 vintage
- Class 9** Dry white table wine, Chardonnay 2016 vintage
- Class 10** Dry white table wine, Chardonnay 2015 vintage and older
- Class 11** Dry white table wine, other varieties not covered by Classes 1 to 10, any vintage
- Class 12** Dry white table wine, blends not covered by Classes 1 to 10, any vintage
- Class 13** Off Dry white table wine, Off dry to semi sweet, any variety or blend, any vintage
- Class 14** Sweet white table wine, Dessert Style, unfortified, any variety or blend, any vintage

All wines are tasted using Riedel glasses



JUDGING CLASSES 2017

All wines exhibited must be commercially bottled prior to dispatch for judging and the exhibits from that bottling.

Red Table Wines

- Class 15** Light Red or Rose table wine - For early consumption, 2016 or 2017 vintage
- Class 16** Dry Red table wine, Pinot Noir, any vintage
- Class 17** Dry Red table wine, Merlot, any vintage
- Class 18** Dry Red table wine, Cabernet Sauvignon, any vintage
- Class 19** Dry Red table wine, Spanish and Italian Varieties, Single variety any vintage
- Class 20** Dry Red table wine, Shiraz 2016 vintage
- Class 21** Dry Red table wine, Shiraz 2015 vintage
- Class 22** Dry Red table wine, Shiraz 2014 vintage & older
- Class 23** Dry Red table wine, Other varieties not covered by Classes 16 to 22, any vintage
- Class 24** Dry Red table wine, Other Blends not covered by Classes 16 to 22, any vintage

Sparkling Wines

- Class 25** White, red or rose sparkling wine, any vintage

Fortified Wines

- Class 26** Apera and varietal or blended fortified wine not covered by classes 27 or 28, Dry to sweet
- Class 27** Ruby, Vintage or Tawny fortified wine, red wines only
- Class 28** Muscat/Topaque, Red or White

All wines are tasted using Riedel glasses

REGULATIONS NSW SMALL WINEMAKERS SHOW 2017

- 1.** All classes are open to all vignerons provided they produce wine from **no more than 500 tonnes of grapes per annum** and who adhere to **The Winemakers Federation of Australia Code of Practice in all respects.**
- 2.** Prospective entrants should consider the spirit of this wine show encapsulated in its name and refrain from entering if they have a significant attachment to a larger wine producer.
- 3.** Entries are limited to wines made from grapes, 85% of which have been grown anywhere within NSW and the ACT. Varietal wine exhibit entries must be made from not less than 85% of the specified grape variety
- 4.** All exhibits shall conform to the respective Acts of the States & The Commonwealth of Australia which govern the production of Australian Wines and Brandy, including but not limited to: The Customs & Excise Act, Health Act, Spirit Act and the regulations relevant to such Acts.
- 5.** An Entry Fee of \$35.00 per entry or proof of payment of entry fee plus completed Entry Form, or a fair copy of the same, appropriately completed, must accompany each entry.
- 6.** Entries not accompanied by the prescribed fee and an appropriately completed Entry Form or exhibits not bearing an official identification label will be excluded from the judging.
- 7.** A wine shall be entered into the show once only, irrespective of the number of trade labels under which it is released.
- 8.** All wines entered in classes 1 to 28 shall be bottled in their final form and be planned for commercial release
- 9. ENTRIES CLOSE Friday 28th July 2017.**
- 10.** Minimum quantities held in stock at time of entry must be equivalent to 300L or more

REGULATIONS NSW SMALL WINEMAKERS SHOW 2017

11. Each entry shall consist of four 750ml bottles (eight 375ml or six 500ml bottles) for table and sparkling wines and three 750ml bottles or equivalent volume, for Fortified Wines.

12. Exhibits shall be delivered to: The Secretary, NSW Small Winemakers Wine Show with the supplied Box and bottle labels attached to both the entries and the carton, to arrive no later than 5.00 pm on Friday 18th August 2017

13. Exhibits on which freight has not been paid shall be excluded from the Judging and All Exhibits shall become the property of the NSW Small Winemakers Wine Show.

14. Identification labels for bottles & boxes will be mailed to Exhibitors on receipt of Entry Forms and Entry Fees. **The supplied labels shall be affixed to all bottles prior to delivery and the capsule tops removed from all bottles, Stelvin type seals excepted.**

15. The NSW Small Winemakers Committee reserves the right to check that all entries satisfy the condition of entry herein and entrants shall agree to cooperate in any such verification.

16. The NSW Small Winemakers Committee reserves the right to accept or reject any entry, to question exhibitors on details of entries and to change entries to any Class they or the Judges consider appropriate.

17. A Trophy shall not be awarded to a wine unless it has gained a Gold Award. Where a Trophy is not awarded, the notation "Best in Class" shall be endorsed on the Award Certificate gained by that wine.

18. A Best of Class certificate shall not be awarded to any wine not receiving a Gold, Silver or Bronze Award or in any class in which less than two wines are presented to be judged.

19. Exhibits shall be judged out of a total of 60 points and Awards made as follows:-

Gold 55.5 to 60 points

Silver 51.0 to 55.0 points

Bronze 46.5 to 50.5 points

REGULATIONS NSW SMALL WINEMAKERS SHOW 2017

20. Entries competing for the "**Boutique Trophies**" shall have been made in a winery crushing **not more than 200 tonnes** in the vintage year of the entry and be owned by the entrant, who must also own the wine. The grapes having been grown in a named vineyard.

21. Entries eligible to compete for the "Boutique Winemakers' Trophies" shall be marked on the entry form in the boutique wine column and the name of the winery must be supplied on the entry form.

22. All exhibits shall be screened from the Judges and wine shall not be poured in their presence.

23. No protest shall be considered unless it is submitted in writing to reach the Secretary no later than Friday 8th September 2017

24. Exhibitors agree to adhere to **the Winemakers Federation of Australia Code of Practice for the Display of Awards**, and any exhibitor breaking this or any regulation may be disqualified from this and any future show or shows.

25. No entry will be accepted from any exhibitor disqualified by this or any other wine show. Any entry received from such an exhibitor, shall be deemed void, and the entry fee and exhibit shall be forfeited.

26. Exhibitors may be asked to supply up to one dozen of their medal winning wines to be served at the Presentation Dinner for a delivered cost of \$12.00 per bottle and agree to do so.

27. Judges and associate judges are permitted to enter their wines to the show. Except for the Chief of judges and the nominated panel chairs. These entries will be accepted free from show labels and will be labelled by the chief steward or their delegate prior to the commencement of the show.

Any queries regarding these regulations should be directed to the Chief Steward either on 0499 180 101 or smallwine@nswwineshow.com.au

NSW SMALL WINEMAKERS WINE SHOW 2017 TROPHIES

MAJOR TROPHIES

Best White Wine of Show

Classes 1 to 14

Best Red Wine of Show

Classes 15 to 24

Best Boutique White Wine of Show

Classes 1 to 14

Best Boutique Red Wine of Show

Classes 15 to 24

White Wines

Best Riesling

Class 1

Best Sauvignon Blanc

Class 2

Best Pinot Gris / Pinot Grigio

Class 3

Best Semillon 2016/17

Class 4 & 5

Best Semillon 2015 & Older

Classes 6 & 7

Best Chardonnay 2016/17

Classes 8 & 9

Best Chardonnay 2015 & Older

Class 10

Best Dry White Table Wine, Other Varieties or Blends

Classes 11 & 12

Best Off Dry White Table Wine

Class 13

Best Sweet White Table Wine

Class 14

Red Wines

Best Light Red or Rose Table Wine

Class 15

Best Pinot Noir

Class 16

Best Merlot

Class 17

Best Cabernet Sauvignon

Class 18

Best Dry Red Table Wine - Spanish and Italian Varieties

Class 19

Best Shiraz 2015/16

Classes 20 & 21

Best Shiraz 2014 & Older

Class 22

Best Dry Red Table Wine - Other Varieties or Blends

Classes 23 & 24

Best Sparkling Wine

Class 25

Best Fortified Wine of Show

Classes 26, 27 & 28