

Royal Queensland Wine Show 2019



Competition Schedule and Entry Process

2019 ROYAL QUEENSLAND WINE SHOW

For 142 years, thousands of Australian winemakers have entered the nationally esteemed Royal Queensland Wine Show (RQWS) — the first capital city wine show held in Australia each year and the first to judge the new season's vintage. Built upon longstanding traditions celebrating excellence in wine, this prestigious show continues to garner success by aligning with consumer interest and current industry trends.

With the \$12,000 RNA fellowship to be awarded again in 2019, the RQWS continues to be an exciting opportunity for winemakers to further their knowledge of the national and international wine industry, with fellowship funds to be used for travel, training and education towards developing their winemaking skills.

The RQWS welcomes the new Chief Judge Jim Chatto, who will lead a team of expert wine judges and industry peers from across the nation.

Post judging, exhibits will be showcased at 'Grape Grazing by Night' on Friday 12 July 2019. Now in its fourth year, 'Grape Grazing by Night' creates a consumer experience from exhibitors' achievements and allows exhibitors to showcase exhibited wines and engage with 800+ consumers.

SUPPORTERS

The RNA thanks the following supporters who have contributed towards the conducting of the 2019 Royal Queensland Wine Show.

Stodart Family

Davies Family

Mr Andrew Fleming

Mr Dan O'Connor

Liquor Merchants of Australia Ltd



www.wga.net.au

The Courier Mail

www.couriermail.com.au



www.lendlease.com.au

The Royal National Agricultural and Industrial Association of Queensland (RNA)

ABN 41 417 513 726

Brisbane Showgrounds
600 Gregory Terrace
Bowen Hills Brisbane Qld 4006

Locked Bag 1010
Albion Queensland Australia 4010

p: +61 7 3253 3900

f: +61 7 3257 1428

2019 ROYAL QUEENSLAND WINE SHOW

COUNCIL STEWARDS

Cr Angus Adnam, Cr John Cotter

WINE COMMITTEE

Mrs Elaine Millar, Mrs Tess Gower, Mr Tyson Stelzer, Mr Ari McCamley

HONORARY COUNCIL STEWARDS

Mr Rod Wellings, Ms Leanne Hixon

CHIEF JUDGE

Mr Jim Chatto (McWilliams Wines Group Ltd)

RNA COMPETITIONS & EVENTS COORDINATOR

Ms Stephanie Yoon

T +61 7 3253 3921

F +61 7 3253 398

E syoon@royalqueenslandshow.com.au

HONOUR LIST

For the Grand Champion Wine of Show selected from all Trophy winning wines, excluding fortifieds.

The Royal Queensland Wine Show congratulates previous winners.

WINNERS OF THE GRAND CHAMPION WINE OF SHOW

2018	Coldstream Hills Reserve Chardonnay 2017 Coldstream Hills
2017	Xanadu Reserve Chardonnay 2015 Xanadu Wines
2016	Grand Vintage Sparkling 2007 House of Arras
2015	Winemaker's Reserve Chardonnay 2014 First Creek Wines
2014	Piccadilly Reserve Chardonnay 2012 Wolf Blass Wines
2013	D Block Reserve Cabernet Sauvignon 2010 Shingleback
2012	Annie's Lane Cooper Trail Shiraz 2010 Annie's Lane At Quelltaler
2011	Seppelt Drumboy Riesling 2005 Treasury Wine Estate
2010	Leo Buring Leonay Maturation Release Riesling 2005 Foster's Group Ltd
2009	Mount Pleasant Lovedale 2003 McWilliams Wines
2008	Saltram No.1 Shiraz 2006 Foster's Group Ltd
2007	Oakridge Chardonnay 2006 Oakridge Vineyards
2006	Majella Cabernet 2004 Majella Wines
2005	Coldstream Hills Reserve Chardonnay 2003 Coldstream Australia

TABLE OF CONTENTS

MESSAGE FROM THE CHIEF JUDGE	5
2019 IMPORTANT DATES	6
Awards, Presentation, Exhibitor & Trade Tasting	6
'Grape Grazing By Night' (Consumer Tasting Event)	6
ENTRY ELIGIBILITY	7
Number of Entries	7
Minimum Finished Bottled Stock on Hand	7
HOW TO ENTER	7
Entry Fees	7
Applications to Enter	7
Class	7
Labelling	7
Delivery	8
Additional Requirements for Gold Medal and Trophy Winners	8
How We Use Your Wine	8
Enquiries	8
RESULTS	8
EXHIBITOR PROMOTION OPPORTUNITIES	8
\$12,000 GRAND CHAMPION FELLOWSHIP	9
2019 QUEENSLAND WINEMAKER BURSARY	9
Description	9
Rationale	9
Application Process	9
Key Dates	9
ROYAL QUEENSLAND WINE SHOW	10
Sparkling	10
White Table	10
Sweet White	11
Rosé	11
Red Table	11
Fortified Wines	12
Wines of Provenance	12
Trophy Awards	13
REGULATIONS AND ACCEPTANCE OF ENTRIES	15
Judging	15
Audit	15
Other Regulations	15
ASVO Recommendations	16
Interpretation	16
PRIVACY STATEMENT	16

MESSAGE FROM THE CHIEF JUDGE



The Royal Queensland Wine Show (RQWS) is an integral part of the Australian Wine Show system.

The competition aims to improve and promote the quality of Australian wine, while still remaining relevant in an ever-evolving industry. The RQWS has a long history of setting quality benchmarks, while continually exploring the boundaries of style.

The competition aligns itself very closely with the Australian Society of Viticulture and Oenology's (ASVO) most recent wine show recommendations (published in 2016).

As part of the ongoing improvements to further enhance the quality and relevance of results for you, our exhibitors and ultimately your consumers, we have made some key changes to the competition this year:

- **Grand Champion Wine of Show Trophy**
In 2019, the Grand Champion Wine of Show Trophy will be named after Angelo Puglisi. It is befitting that Angelo's contributions to the Queensland wine making industry are embodied and celebrated as the Grand Champion Wine of Show award.
- **Provenance Award**
Provenance, from the French "provenir" meaning "to come from", refers to the chronology of the ownership or location of a historical project. This new award is designed to recognise and celebrate vineyards and wines of exceptional provenance reflecting consistency of style and quality over time (see page 23 for further explanation).
- **Streamlining of classes and trophies**
The RQWS committee has worked hard to streamline the classes and entry system, to make both entry and progression through the judging simpler.
- **Commercial labels**
In recognition of the fact many wines might not be commercially available at the time of the competition, for 2019 onwards entries will not be required to bear commercial labels to be eligible for awards. Exhibitors are encouraged to ensure commercial labels are available to maximise branding and PR opportunities from the results.
- **Second year of digital scoring**
In 2018, the competition embarked on moving to a digital scoring and trophy system. For 2019, this has been further fine-tuned to make the judging process simpler and therefore the results stronger.

THE TEAM

This year we have assembled an excellent team of judges to assess and award the entries. The team is led by our expert Panel Chairs including:

- Tom Carson – Yabby Lake
- Chris Crawford – Crown Group
- Sarah Fagan – De Bortoli Wines
- Glenn Barry – Tonic Wines
- Tony Harper - Craft

We welcome our new partners and supporters and would like to thank our existing partners and supporters for their continued support.

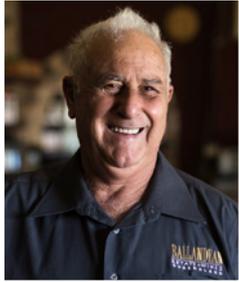
In my first year as Chief Judge, I would like to sincerely thank outgoing Chief Judge David Bicknell for his dedication and hard work over the last three years. Like all good leaders, David leaves the show in far greater shape than he found it. I'm looking forward to seeing the many months of hard work that has gone into this schedule realised in the best RQWS to date, measured by the quality of results and the lessons they bring to the industry.

I encourage all producers of great Australian wine to support this competition and be part of the continuing advancement and celebration of excellence in Australian wine.



Chief Judge – Royal Queensland Wine Show

THE ANGELO PUGLISI GRAND CHAMPION WINE OF SHOW



To many, Angelo Puglisi is the father of the Queensland wine industry.

Angelo was instrumental, among other key figures, in establishing a modern wine industry in Queensland beginning in the 1960s when he took the courageous step of planting recognised wine grape varieties. Previously wine in Queensland had largely been made from table grapes. Subsequently, Angelo became a leading figure in shaping the Queensland industry, continuously improving grapegrowing and winemaking techniques. The result is an industry making quality wines that are now recognised throughout the world.

Angelo's dream of producing great wines on a consistent basis has been tested by devastating crop disease, flood, drought, hail, frost, bird strike and other animal damage. As Angelo has said, "We had the lot and we survived."

2019 IMPORTANT DATES

APPLICATIONS TO ENTER OPEN	MONDAY 25 FEBRUARY 2019
APPLICATIONS TO ENTER CLOSE	FRIDAY 3 MAY 2019 AT 5.00PM
DELIVERY OF WINES	MONDAY 17 JUNE 2019 TO FRIDAY 21 JUNE 2019 8.30AM – 4.00PM DAILY DELIVER TO: ROYAL QUEENSLAND WINE SHOW BRISBANE SHOWGROUNDS UPPER EXHIBITION BUILDING ACCESS OFF GREGORY TERRACE, BOWEN HILLS, BRISBANE QLD 4006
	LATE ENTRIES WILL NOT BE ACCEPTED
JUDGING COMMENCES	MONDAY 1 JULY 2019
JUDGING CONCLUDES	THURSDAY 4 JULY 2019

AWARDS PRESENTATION, EXHIBITOR & TRADE TASTING

FRIDAY 12 JULY 2019
9.30AM (DOORS OPEN 9.15AM) – 12.30PM
UPPER EXHIBITION BUILDING, BRISBANE SHOWGROUNDS,
600 GREGORY TERRACE, BOWEN HILLS QLD 4006

'GRAPE GRAZING BY NIGHT' (CONSUMER TASTING EVENT)

FRIDAY 12 JULY 2019
5.30PM – 8.30PM
UPPER EXHIBITION BUILDING, BRISBANE SHOWGROUNDS
600 GREGORY TERRACE, BOWEN HILLS QLD 4006

* Ticketed event, tickets will be available at www.rqfws.com.au

ENTRY ELIGIBILITY

NUMBER OF ENTRIES

No individual wine can be entered more than once in each year's RQWS, with the exception of wines entered into the Wines of Provenance classes, which may be also entered into one other appropriate class. An exhibitor may enter different wines in any number of classes.

MINIMUM FINISHED BOTTLED STOCK ON HAND

Exhibits must be from a batch of finished, bottled product of which the exhibitor has the following minimum quantity on hand at the time of delivery to the RQWS:

- exhibits made from solely Queensland-grown grapes: 405 litres (45 dozen);
- single vineyard exhibits: 900 litres (100 dozen);
- exhibits entered into the Apera, Sweet Fortified White or Vintage Fortified Red classes: 25 dozen from a total of 900 litres held finished or unfinished in barrel or vat;
- exhibits entered into the Innovative and Alternative Fortified class: 25 dozen;
- exhibits entered into the Tawny, Topaque or Muscat classes: 10 dozen from a total of 900 litres held finished or unfinished in barrel or vat;
- exhibits entered into the Wines of Provenance classes: 100 dozen of the youngest vintage (there is no held finished bottled stock requirement for the two older vintages); or
- 2250 litres (250 dozen) for all other classes/exhibits.

HOW TO ENTER

ENTRY FEES

Online	\$110 per entry per class
Non Online	\$130 per entry per class

NB: Wines of Provenance entries are treated as one entry, therefore only one entry fee is payable for each set of three vintages submitted.

Exhibitors must complete the "Statement by exhibitor" section on the Entry Form advising their taxation status.

There will be no refund of entry fees for entries withdrawn, not delivered or disqualified unless the entry is withdrawn with the approval of a Council Steward for the RQWS.

The RNA is required to pay GST on all entry fees received. All entry fees stated in this Entry Booklet include GST.

All Exhibitors must pay the GST inclusive entry fees whether they are registered for GST purposes or not registered. Exhibitors who are registered for GST purposes may be able to claim a credit for GST paid. Exhibitors should check with their financial advisors or the Australian Taxation Office. To assist with any claim for credit, the RNA will send all exhibitors a Tax Invoice for the total entry fees received including GST.

APPLICATIONS TO ENTER

Applications to Enter can be completed online at www.rqfws.com.au or by downloading the Application to Enter form from the website and submitting it by post or fax.

Exhibitors must state on the Application to Enter for each exhibit:

- class into which entry is sought;
- commercial name;
- varietal or blend as labelled or intended to be labelled;
- varietal or blend composition;
- vintage;
- Australian Geographical Indication (GI);
- whether the exhibit is made from solely Queensland-grown grapes (for eligibility for Best Queensland Wine of Show Trophy);
- whether the exhibit is a single vineyard wine;
- lot or bottling batch number (if unavailable at time of entering this must be supplied at time of delivery);
- bottling date (if unavailable at time of entering this must be supplied at time of delivery);
- for exhibits entered into the Apera class (Class 52), the Apera style and;
- the address where the stock from which the exhibit is drawn can be inspected and audited.

Upon submission of an Application to Enter, exhibitors will receive electronic confirmation of entry from the RNA. It is the exhibitor's responsibility to ensure all details recorded on the confirmation are correct.

CLASS

Exhibits must be entered into the most appropriate class having regard to the wines':

- variety (e.g Shiraz), blend of varieties (e.g Grenache blends) or wine type (sparkling, fortified, sweet wine) as it appears or is intended to appear on the exhibit's commercial label; and
- year of vintage.

As class numbers and requirements may change each year, it is the responsibility of the exhibitor to ensure that exhibits meet the requirements of the class in which they are entered.

LABELLING

After entries have closed, the RNA will send via email to each exhibitor competition labels for each exhibit, which must be adhered to each bottle of the exhibit prior to delivery.

The competition labels must show:

- the year of the RQWS competition;
- the number of the class in which the exhibit is entered;
- the intended or actual commercial name of the exhibit;
- the year of vintage of the exhibit;

- the variety or predominant varieties of grape from which the exhibit is made with composition percentages; and

- Geographical Indication of the exhibit.

Exhibits do not necessarily need to be commercially labelled at the time of delivery.

DELIVERY

The following quantities of each exhibit must be delivered within the specified times for delivery:

- fortified classes: Apera, Sweet White, Vintage Red, Innovative & Alternative, Tawny, Topaque and Muscat – 2.25 litres (3 x 750ml bottles or equivalent);
- Wines of Provenance classes – 2.25 litres (3 x 750ml bottles or equivalent);
- all other classes – A minimum of 4.5 litres (A minimum of 6 x 750ml bottles or equivalent).

Exhibits must be delivered to:

Royal Queensland Wine Show
Brisbane Showgrounds, Upper Exhibition Building
Access off Gregory Terrace, Bowen Hills QLD 4006

Delivery of exhibits must be in cases/boxes each labelled with the following details:

- 2019 Royal Queensland Wine Show;
- exhibitor name;
- exhibitor contact telephone number; and
- number of cartons/cases/boxes (e.g. 1 of 3) of the exhibit.

At the time of delivery, the exhibitor must also inform the RNA Competitions and Events Coordinator of the quantity of finished, bottled stock on hand (at time of delivery) of each exhibit.

There will be no refund of entry fees for entries withdraw or not delivered on time.

ADDITIONAL REQUIREMENTS FOR GOLD MEDAL AND TROPHY WINNERS

Any gold medal winning exhibitors identified during judging will be notified at the conclusion of judging by the RNA Competitions and Events Coordinator and must supply a further one dozen bottles of the gold medal winning exhibit to be delivered by Wednesday 10 July 2019.

HOW WE USE YOUR WINE

The delivery volume requirements ensure there is sufficient quantity for judging including where exhibits are contenders for medals and trophies.

Bottles not used during judging and the required additional bottles of gold medal winning exhibits will be used to help promote and celebrate the exhibits to the industry and consumers:

- at the Royal Queensland Food & Wine Show Awards Presentation and Exhibitor and Trade Tasting;
- at the RQFWS consumer wine tasting event 'Grape Grazing by Night';

- to guests attending the Royal Queensland Show; and
- at other RNA events.

'Grape Grazing by Night' is a ticketed event marketed to consumers for the purpose of promoting exhibitors' wines and the RQFWS. In recognition that some exhibits may not yet have been commercially released, an exhibitor may request that an exhibit be withdrawn from presentation at 'Grape Grazing by Night' by contacting the RNA Competitions & Events Coordinator by the last date for delivery of exhibits.

A limited number of surplus bottles are made available to RNA Councillors, employees and volunteers in exchange for a monetary donation that contributes to the \$12,000 fellowship awarded annually to the maker of the RQWS Grand Champion Wine of Show and Queensland Winemaker Bursary.

The RNA does not publicly or commercially sell any entered wine.

Exhibit stock remaining after the RQWS and its associated events will remain the property of the RNA.

ENQUIRIES

For enquiries about entries, payments, refunds and incorrect entry details, exhibitors should contact the RNA Competitions & Events Coordinator in the first instance.

RESULTS

The results catalogue will be posted on the Royal Queensland Food & Wine Show website www.rqfws.com.au on Friday 12 July 2019 following the awards announcement.

EXHIBITOR PROMOTION OPPORTUNITIES

RQWS award winning exhibitors may receive the following benefits:

1. Unique showcase opportunity at 'Grape Grazing by Night'. All exhibitors may express interest at the time of entry in having one or more representatives present their exhibited wines and engage with 800+ consumers at the RQWS consumer event at no additional cost. Participating exhibitors will have access to the stock of their exhibits not used in judging and a dedicated space to share the story of their exhibits and their achievements in the RQWS directly with attendees.
2. Opportunity to be featured at the Royal Queensland Show (Ekka) in August (and related media launch) in the following locations:
 - Royal Queensland Food and Wine Show Cooking Stage;
 - Royal Queensland Steakhouse presented by JBS;
 - Royal Queensland Food and Wine Show food outlets;
 - Corporate suites;
 - Sponsor Lounge; and
 - RNA Council events.
3. 2020 wine supplier to the Royal International Convention Centre, listed in the internationally distributed menu compendium.
4. A \$12,000 educational fellowship for The Angelo Puglisi Grand Champion Wine of Show

5. Free access to RQWS medal artwork

6. Marketing and social media opportunities

Following the announcement of the awards, exhibitors interested in participating in any or all of the promotional opportunities should contact the RNA Competitions & Events Coordinator.

\$12,000 ANGELO PUGLISI GRAND CHAMPION WINE OF SHOW FELLOWSHIP

The RNA will be awarding a \$12,000 fellowship to the 2019 Angelo Puglisi Grand Champion Wine of Show.

The winner of the fellowship will have the opportunity to develop their own educational experience.

The funds can be used for travel, training and education, aimed at furthering the winners' own knowledge and advancing the Australian wine industry.

2019 QUEENSLAND WINEMAKER BURSARY

DESCRIPTION

The RNA is committed to supporting the Queensland Wine Industry. 2019 will see the recipient provided attendance to the Advanced Wine Assessment Course (AWAC) facilitated by the Australian Wine Research Institute. Following completion of the course, the recipient will be invited as an Associate Judge to the following years Royal Queensland Wine Show competition.

The AWAC course is an intensive four-day course designed for participants with considerable formal wine tasting experience. It aims to prepare potential new wine show judges and develop the sensory analysis capabilities and the vocabulary of Australian wine industry personnel at an elite level.

RATIONALE

This award is open to any Queensland winemaker.

The ideal applicant:

- You are currently working as a winemaker in the Queensland Industry.
- You can provide and outline relevant qualifications and experience as a winemaker.
- You can provide three (3) self-produced wines for evaluation.
- Commitment to attend the Royal Queensland Wine Show Awards Presentation and events on Friday 12 July 2019 at the Brisbane Showgrounds.

APPLICATION PROCESS

1. Application form to be completed (available at <http://www.rqfws.com.au>), and submitted by Friday 31 May 2019

2. Three (3) wine samples, with the following documentation to be delivered with the following documentation by Thursday 13 June and Friday 14 June 2019:

- Covering letter (300-400 words) outlining your vision for and interest in the Queensland wine industry, and the outcomes you hope to achieve by participating in this experience.
- Copy of your resume with outlined experience.

Please note:

1. Attendance at the AWRI Advanced Wine Assessment course will be within the 2019 year, pending on course availability. If the successful applicant has already completed the abovementioned course an equivalent educational opportunity within the wine industry will be provided.
2. The recipient will be required to submit a post-course report to the RNA within three months of their course.

KEY DATES

1. Applications to Enter Close: Friday 31 May 2019
2. Delivery of 3 Wine Samples with Cover letter and Resume:

Thu 13 June 2019 and Fri 14 June 2019

Deliver to:

RNA Queensland Winemaker Bursary
Attn: Competitions Department
Royal International Convention Centre Loading Dock,
600 Gregory Terrace, Bowen Hills Qld 4006
3. Judging: Monday 1 July 2019
4. Announcement of Bursary: Friday 12 July 2019

ROYAL QUEENSLAND WINE SHOW CLASSES

SPARKLING

Exhibits that compete in classes 1 to 6 may be eligible to compete towards the Maldwyn and Ian Davies Best Sparkling Wine of Show Trophy award.

Class 1 Sparkling and Semi-sparkling White - Moscato and similar styles

Any variety or blend. No winemaking method, vintage or yeast age requirements.

Class 2 Sparkling and Semi-sparkling White - Prosecco

No winemaking method, vintage, or yeast age requirements.

Class 3 Sparkling White - bottle fermented & traditional/classic method less than 30 months yeast age

Open to all vintages and non vintage sparkling white - bottle fermented wines and traditional/classic method, less than 30 months yeast age.

Class 4 Sparkling White - bottle fermented & traditional/classic method 30+ months yeast age

Open to all vintages and non vintage sparkling white - bottle fermented wines and traditional/classic method, yeast age 30+ months.

Class 5 Sparkling Rosé

Open to all vintages and non vintage sparkling rosé wines.

Class 6 Sparkling Red

Open to all vintages and non-vintage sparkling red wines.

WHITE TABLE

Exhibits that compete in the White Table classes may be eligible to compete towards the following trophy awards in addition to the trophies listed within each class range.

- Best Single Vineyard White Table Wine of Show
- Best White Table Wine of Show

RIESLING

Exhibits that compete in classes 7 to 9 may be eligible to compete towards the Best Riesling Wine of Show Trophy award.

Class 7 Riesling 2019

Class 8 Riesling 2018

Class 9 Riesling 2017 & Older

SEMILLON

Exhibits that compete in class 10 or 11 may be eligible to compete towards the Best Semillon Wine of Show Trophy award.

Class 10 Semillon 2019

Class 11 Semillon 2018 & Older

CHARDONNAY

Exhibits that compete in classes 12 to 14 may be eligible to compete towards The AO Fleming Best Chardonnay Wine of Show Trophy award.

Class 12 Chardonnay 2019

Class 13 Chardonnay 2018

Class 14 Chardonnay 2017 & Older

SAUVIGNON BLANC

Exhibits that compete in class 15 or 16 may be eligible to compete towards the Best Sauvignon Blanc or Semillon & Sauvignon Blanc Blend Wine of Show Trophy award.

Class 15 Sauvignon Blanc 2019

Class 16 Sauvignon Blanc 2018 & Older

PINOT GRIS / GRIGIO

Exhibits that compete in class 17 or 18 may be eligible to compete towards the Best Pinot Gris / Grigio Wine of Show Trophy award.

Class 17 Pinot Gris / Grigio 2019

Class 18 Pinot Gris / Grigio 2018 & Older

SINGLE WHITE VARIETIES

Open to all single white varieties that are not eligible for classes 7 to 18. Varietal composition percentages are to be stated at the time of entry. Exhibits labelled or intended to be labelled as blends should not be entered into these classes.

Exhibits that compete in class 19 or 20 may be eligible to compete towards the Best Single White Varietal Wine of Show Trophy award. Exhibits will be judged in like groups by variety.

Class 19 Single White Varieties 2019

Class 20 Single White Varieties 2018 & Older

SEMILLON & SAUVIGNON BLANC BLENDS

Variety composition percentages are to be stated at the time of entry. Wines labelled or intended to be labelled as single varietals should not be entered into these classes.

Exhibits that compete in class 21 or 22 may be eligible to compete towards the Best Sauvignon Blanc or Semillon & Sauvignon Blanc Blend Wine of Show Trophy award.

Class 21 Semillon & Sauvignon Blanc Blends 2019

Class 22 Semillon & Sauvignon Blanc Blends 2018 & Older

WHITE BLENDS

Open to all white variety blends that are not eligible for class 21 or 22. Blend composition percentages are to be stated at the time of entry.

Exhibits that compete in class 23 or 24 may be eligible to compete towards the Best White Blend Wine of Show Trophy award. Exhibits will be judged in like groups.

Class 23 White Blends 2019

Class 24 White Blends 2018 & Older

SWEET WHITE

Exhibits that compete in class 25 or 26 may be eligible to compete towards the Best Sweet White Wine of Show Trophy award.

Class 25 Sweet White Non Bortrytis 2019 & Older

Variety composition percentages to be stated at time of entry.

Class 26 Sweet White Bortrytis 2019 & Older

Variety composition percentages to be stated at time of entry.

ROSÉ

Exhibits that compete in class 27 may be eligible to compete towards the Best Rosé Wine of Show Trophy award.

Class 27 Rosé – Any Vintage

RED TABLE

Exhibits that compete in the Red Table category may be eligible to compete towards the following trophy awards in addition to the trophies listed within each class range.

- Best Single Vineyard Red Table Wine of Show;
- The Stodart Trophy Best Red Table Wine of Show.

PINOT NOIR

Exhibits that compete in classes 28 to 30 may be eligible to compete towards The Dr Bill Ryan Best Pinot Noir Wine of Show Trophy award.

Class 28 Pinot Noir 2018

Class 29 Pinot Noir 2017

Class 30 Pinot Noir 2016 & Older

GRENACHE, ASSOCIATED VARIETIES AND BLENDS

Open to Grenache, Mourvedre, Carignan, Cinsault etc. or blends and red blends that include associated white varieties such as Viognier, Roussanne and Marsanne. This is where GSM, Shiraz Viognier, Shiraz Mataro etc wines are to be entered.

Exhibits labelled or intended to be labelled as single varietal Shiraz are not to be entered in these classes.

Exhibits that compete in classes 31 to 33 may be eligible to compete towards the Best Grenache, Associated Variety or Blend Wine of Show Trophy award.

Class 31 Grenache, Associated Varieties or Blends 2018

Class 32 Grenache, Associated Varieties or Blends 2017

Class 33 Grenache, Associated Varieties or Blends 2016 & Older

SHIRAZ

Exhibits that compete in classes 34 to 36 may be eligible to compete towards the Best Shiraz Wine of Show Trophy award.

Shiraz blends should be entered into their appropriate classes (Shiraz/Cabernet Blends classes 37 to 39 or Grenache, Associated Varieties or Blends classes 31 to 33). Exhibits labelled or intended to be labelled as Shiraz Viognier are not to be entered in these classes.

Class 34 Shiraz 2018

Class 35 Shiraz 2017

Class 36 Shiraz 2016 & Older

SHIRAZ/CABERNET BLENDS

Varietal percentage to be stated at the time of entry. Blends labelled or intended to be labelled with varieties in addition to Cabernet & Shiraz should not be entered in these classes.

Exhibits that compete in classes 37 to 39 may be eligible to compete towards The Wine Guild of Australia Best Shiraz/Cabernet Blend Wine of Show Trophy award.

Class 37 Shiraz/Cabernet Sauvignon Blends 2018

Class 38 Shiraz/Cabernet Sauvignon Blends 2017

Class 39 Shiraz/Cabernet Sauvignon Blends 2016 & Older

CABERNET SAUVIGNON

Exhibits labelled or intended to be labelled as blends should be entered into the Shiraz/Cabernet (Classes 37 to 39) or Cabernets, Associated Varieties or Blends (Classes 43 to 45).

Exhibits that compete in classes 40 to 42 may be eligible to compete towards The Alan Cook MBE Best Cabernet, Associated Variety or Blend Wine of Show Trophy award.

Class 40 Cabernet Sauvignon 2018

Class 41 Cabernet Sauvignon 2017

Class 42 Cabernet Sauvignon 2016 & Older

CABERNETS, ASSOCIATED VARIETIES AND BLENDS

Open to wines made from Merlot, Cabernet Franc, Malbec, Petit Verdot and blends of such varieties including blends with Cabernet Sauvignon in any combination. Variety percentages to be stated on the entry form. This is where Cabernet Merlot, Cabernet Malbec, Merlot Franc blends etc are to be entered.

Exhibits labelled or intended to be labelled as single varietal Cabernet Sauvignon are not to be entered in these classes.

Exhibits that compete in classes 43 to 45 may be eligible to compete towards The Alan Cook MBE Best Cabernet, Associated Variety or Blend Wine of Show Trophy award.

Class 43 Cabernets, Associated Varieties or Blends 2018

Class 44 Cabernets, Associated Varieties or Blends 2017

Class 45 Cabernets, Associated Varieties or Blends 2016 & Older

SINGLE RED VARIETY

Open to all single red varieties that are not eligible for classes 28 to 30, 31 to 33, 34 to 36, 40 to 42 or 43 to 45. Variety percentage to be stated on the entry form. Exhibits labelled or intended to be labelled as blends should not be entered in this class.

Exhibits that compete in classes 46 to 48 may be eligible to compete towards the Best Single Red Varietal Wine of Show Trophy award. Exhibits will be judged in like groups.

Class 46 Single Red Varieties 2018

Class 47 Single Red Varieties 2017

Class 48 Single Red Varieties 2016 & Older

RED BLENDS

Open to exhibits other than those eligible for classes 31 to 33, 37 to 39 and 43 to 45. Variety percentage to be stated at the time of entry. Exhibits labelled or intended to be labelled as single varietals should not be entered in these classes.

Exhibits that compete in classes 49 to 51 may be eligible to compete towards the Best Red Blend Wine of Show Trophy award. Exhibits will be judged in like groups.

Class 49 Red Blends 2018

Class 50 Red Blends 2017

Class 51 Red Blends 2016 & Older

FORTIFIED WINES

Classification information must be stated at the time of entry.

Exhibits that compete in the Fortified Wines category may be eligible to compete towards the Best Fortified Wine of Show Trophy award. Exhibits will be judged in like groups, by classification.

Class 52 Apera (dry, med dry, med sweet, sweet, cream)

Exhibitors to state style at time of entry.

Class 53 Sweet Fortified White non-muscadelle > 4.0 Be

Class 54 Vintage Fortified Red > 5.0 Be

Class 55 Fortified Wines - Innovative and Alternative

Class 56 Tawny - Australian, Classic, Grand & Rare

Class 57 Topaque - Australian, Classic, Grand & Rare

Class 58 Muscat - Australian, Classic, Grand & Rare

WINES OF PROVENANCE

An entry comprises a set of three (3) different vintages of the same "label" (named wine), covering a minimum spread of 10 vintages (there is no maximum).

One of the exhibits must be a 2016 vintage or younger. For example; if a 2016 wine is entered then the older wine must be 2007 or older.

The youngest vintage of each set must be from a batch of finished, bottled product but does not necessarily need to be commercially labelled at the time of delivery. The two older vintages in each set must be commercially labelled with the same exhibitor and wine name.

The wines will be poured and judged as a set. Judges will look for consistency of style and excellence across the three vintages reflective of the region, the variety or varieties and the influence of the winemaker.

Judges will taste and score all three (3) exhibits in each set, resulting in a score for the set. The top set will be determined after discussion and re-tasting if required by the judges. The winner will be the "label" (named wine) with the highest score, providing the entry is deemed to be of appropriate quality and consistency of style, not an individual vintage. No set or individual scores will be published.

Exhibits will not be assessed in any other class or be eligible for any other trophy unless entered separately.

A particular wine of a "label" that wins a Wine of Provenance award cannot be entered in the RQWS again for 5 years.

Class 59 White Wines of Provenance

Class 60 Red Wines of Provenance

TROPHY AWARDS

THE MALDWYN AND IAN DAVIES BEST SPARKLING WINE OF SHOW

For the Best Sparkling selected from classes 1 to 6.

Supported by The Davies Family.

BEST RIESLING WINE OF SHOW

For the Best Riesling selected from classes 7 to 9.

BEST SEMILLON WINE OF SHOW

For the Best Semillon selected from classes 10 and 11.

BEST SAUVIGNON BLANC OR SEMILLON & SAUVIGNON BLANC BLEND WINE OF SHOW

For the Best Sauvignon Blanc or Semillon and Sauvignon Blanc Blend selected from classes 15, 16, 21 and 22.

THE AO FLEMING BEST CHARDONNAY WINE OF SHOW

For the Best Chardonnay selected from classes 12 to 14. Medallion and Perpetual Trophy.

Supported by Mr Andrew Fleming.

BEST PINOT GRIS / GRIGIO WINE OF SHOW

For the Best Pinot Gris selected from classes 17 and 18.

BEST SINGLE WHITE VARIETAL WINE OF SHOW

For the Best Single White Varietal selected from classes 19 and 20.

BEST WHITE BLEND WINE OF SHOW

For the Best White Blend selected from classes 23 and 24.

BEST SWEET WHITE WINE OF SHOW

For the Best Sweet White selected from classes 25 and 26.

BEST SINGLE VINEYARD WHITE TABLE WINE OF SHOW

For the Best Single Vineyard White selected from classes 7 to 24. Exhibitors to nominate Single Vineyard upon entry to be eligible.

BEST WHITE TABLE WINE OF SHOW

For the Best White Wine selected from classes 7 to 24.

BEST ROSÉ OF SHOW

For the Best Rosé selected from class 27.

BEST CURRENT DRINKING LIGHT RED WINE OF SHOW

For the Best Current Drinking Light Red Wine. To be judged by Queensland-resident judges from wines selected by the Chief Judge from red table wine classes 28 to 51.

THE DR BILL RYAN BEST PINOT NOIR WINE OF SHOW

For the Best Pinot Noir selected from classes 28 to 30.

BEST GRENACHE, ASSOCIATED VARIETY OR BLEND WINE OF SHOW

For the Best Grenache, Associated Variety or Blend selected from classes 31 to 33.

BEST SHIRAZ WINE OF SHOW

For the Best Shiraz selected from classes 34 to 36.

THE WINE GUILD OF AUSTRALIA INC (QUEENSLAND) BEST SHIRAZ/CABERNET BLEND WINE OF SHOW

For the Best Shiraz/Cabernet Blend selected from classes 37 to 39.

Supported by the Wine Guild of Australia Inc (Queensland).

THE ALAN COOK MBE TROPHY BEST CABERNET, ASSOCIATED VARIETY OR BLEND WINE OF SHOW

For the Best Cabernet, Associated Variety or Blend selected from classes 40 to 42 and 43 to 45.

Supported by Liquor Merchants of Australia Ltd.

BEST SINGLE RED VARIETAL WINE OF SHOW

For the Best Single Red Varietal selected from classes 46 to 49.

BEST RED BLEND WINE OF SHOW

For the Best Red Blend selected from classes 49 to 51.

BEST SINGLE VINEYARD RED TABLE WINE OF SHOW

For the Best Single Vineyard Red selected from classes 28 to 51. Exhibitors to nominate Single Vineyard upon entry to be eligible.

THE STODART TROPHY BEST RED TABLE WINE OF SHOW

For the Best Red Wine selected from classes 28 to 51.

Supported by The Stodart Family.

BEST FORTIFIED WINE OF SHOW

For the Best Fortified selected from classes 52 to 58.

LENDLEASE BEST WINE OF PROVENANCE

For the exhibitor best showing consistency and excellence across 10 years of production with three vintages of the same white or red wine label selected from classes 59 to 60.

Supported by Lendlease

THE COURIER-MAIL BEST QUEENSLAND WINE OF SHOW

For the best Queensland wine made from solely Queensland-grown grapes. Exhibitors to nominate solely Queensland-grown upon entry to be eligible.

Supported by Queensland Newspapers

THE ANGELO PUGLISI GRAND CHAMPION WINE OF SHOW

For the Grand Champion Wine of Show selected from all Sparkling and Table trophy winning wines.

REGULATIONS AND ACCEPTANCE OF ENTRIES

Subject to the Royal National Agricultural and Industrial Association of Queensland Act 1971 (Qld), and to the Rules, By-Laws and Regulations of the RNA the following Special Regulations apply to the RQWS.

Entries are accepted subject to the Royal National Agricultural and Industrial Association of Queensland Act 1971, and to the Rules, By-Laws and Regulations of the RNA in addition to the Special Regulations which appear in this Entry Booklet. Copies of the Rules and By-Laws may be obtained from <https://www.rna.org.au/about-us/by-laws-and-rules.aspx>.

JUDGING

1. Judging will be performed by a panel of judges appointed by the RNA.
2. Wines will be sorted for judging within a class by geographical indication (GI) or in like groups for blend/other variety classes and sorted in a random order within those groups.
3. Judges are only informed of GI breaks within a class and are not informed of the identity of the GIs.
4. Each class is assigned to a judging panel to be blind tasted.
5. Judging panels consist of:
 - 1 x Panel Chair
 - 2 x Judges
 - 2 x Associate Judges
6. Large classes may be “split” across a number of panels as determined by the Chief Steward following the panel class allocation provided by the Chief Judge.
7. All exhibits will be judged to the internationally recognised 100 point scoring system on condition and colour; bouquet and flavour.
8. Medals will be awarded as follows:

Gold Medal	95 points – 100 points
Silver Medal	90 points - 94 points
Bronze Medal	85 points - 89 points
9. The Chief Judge has power to disqualify or dismiss as not being eligible for judging, any exhibit which, in the Chief Judge’s opinion, does not comply with the regulations in every respect provided the Chief Judge first refers the matter to a Council Steward for enquiry. The Chief Judge and Council Steward have power to call in one or more persons, not being exhibitors in the current RQWS, for consultative or advisory purposes.
10. In the event of there being no competition in a class, the judges may award a prize or not, as they think fit. Prizes may be withheld in any class where exhibits are considered unworthy.
11. All judges will record a comment for each exhibit judged.
12. Judges’ comments will be summarised and recorded by the Panel Chair for each class.
13. Following the judging of each class, medals may be awarded at a panel tasting round.

15. The Chief Judge will determine the process for determining the ‘top gold’ within a non-split class.

16. Judging of split classes is finalised after each panel involved determines its ‘top gold’ from within its portion of the class. The Chief Judge will then re convene the Panel Chairs and re-taste in a random order to determine the single top gold for the class. It is this wine that will progress to the trophy tasting round (if applicable) for that class.

The highest-ranked eligible gold medal-winning wines will be retasted and ranked where trophies are awarded across multiple classes. The Chief Judge, in consultation with a RQWS Council Steward, will have the final power to arbitrate the award of a trophy.

Trophies will only be awarded to exhibits that have won gold medals during the current RQWS except where indicated in the regulations.

AUDIT

An audit will be carried out before judging and post judging. Exhibits may be disqualified pending the findings of audits.

The RNA may nominate a person or persons to conduct the audit by:

- inspecting and/or analysing any exhibit or wine held by an exhibitor purporting to be of the type entered as an exhibit, to verify that it matches the information given about the exhibit at the time of entry and delivery, meets the relevant conditions for the relevant class in which it was exhibited and the regulations of the RQWS, and that the wine held by the exhibitor represents the exhibit provided for judging; and/or
- inspecting the exhibitor’s stock of the exhibit and records related to that stock (including record of all sales made from the quantity of the stock on hand since the date of delivery) to verify that the quantity of finished, bottled stock on hand (at time of delivery) was as stated at the time of delivery.

The exhibitor must permit the nominated person or persons (being either from the RNA or nominated by the RNA) to take samples of the relevant wine including different lot/bottling batches of the wine held by the exhibitor if so requested.

Any audit and/or inspection may be conducted after the close of entries and prior to the announcement of awards or within a reasonable period of time, being no greater than eight (8) weeks, following the announcement of the awards. The person or persons appointed to carry out the inspection will make a report to the RNA. The exhibitor must ensure that requests and timeframes are adhered to when contacted otherwise exhibits may be disqualified.

OTHER REGULATIONS

1. The requirements as set out in the “Entry eligibility”, “How to Enter”, “Classes” and “Trophy Awards” sections of this Entry Booklet form part of the Special Regulations of the RQWS.
2. All classes are open for competition to wine growers and wine and spirit merchants.
3. A wine and spirit merchant shall mean any person, association or company buying wine and brandy.
4. A wine grower shall mean any wine grower owning or occupying a vineyard and manufacturing wine from grapes grown in such vineyard, or from grapes purchased for the purposes of wine-making.
5. In all the specified single variety classes, an exhibit must contain at least 85% of the named variety. Varietal composition must be specified on the Application to Enter form and competition label.
6. Exhibits will not be permitted to leave the competition venue

PRIVACY STATEMENT

The Royal National Agricultural and Industrial Association of Queensland (RNA) is committed to protecting your privacy by ensuring that any personal information we collect, or may in the future collect, is handled in compliance with the Privacy Act 1988 as amended from time to time.

Please refer to the RNA's Privacy Policy and Disclaimer available on the RNA Corporate website <https://www.rna.org.au/privacy-policy.aspx>

without the permission of the RNA.

7. All exhibits become the property of the RNA.

8. Exhibits must be the bona fide property of the exhibitor at the time of entry.

9. All exhibits must be the product of solely Australian grapes and conform to the respective Acts of the States and the Commonwealth which governs the production of Australian wine.

10. No entry will be received from any person or persons disqualified by the RNA or any other similar association during the period of such disqualification. Should any such entry be accepted, it shall, when discovered, be deemed void and the entry fee and exhibit shall be forfeited to the RNA.

11. All exhibitors must accept the decision of the judges appointed by the RNA as to the merits of their exhibits.

12. Exhibitors are required to adhere to the Winemakers' Federation of Australia Code of Practice for the Display of Awards. Any reference to an award win at the Royal Queensland Wine Show must use the full and correct show name, the Royal Queensland Wine Show as stated in the medal usage guidelines available from the RNA. Any publicity of a Wine of Provenance award must specifically reference the label of the winning exhibit and the year of the award rather than imply that the exhibitor or brand generally won the award. Any exhibitor making improper use of awards won in the Royal Queensland Wine Show for advertising purposes shall be subject to disqualification from further Shows conducted by the RNA.

13. An exhibitor who in the opinion of the RNA breaches any of these Regulations may be disqualified by the RNA from exhibiting at any of its future shows as the RNA in its absolute discretion may determine.

ASVO RECOMMENDATIONS

The RNA has endeavoured to adopt where consistent with the RQWS strategy the Australian Society of Viticulture and Oenology (ASVO) 2015 Wine Show Best Practice Recommendations available at www.asvo.com.au.

INTERPRETATION

The RQWS adopts:

- the Australian geographical indications (GIs) and other terms as defined in the Registrar of Protected Geographical Indications and Other Terms established under the Wine Australia Act 2013 (Cth); and
- Wine Australia's position on the use of the other terms "Apera", "Topaque", "Cabernets", "Pinots", "Sparkling" and "Single Vineyard" as set out in its publication Additional Label Items and Other Terms available at <https://www.wineaustralia.com/labelling/additional-labelling-terms>.

To the extent of any remaining ambiguity in respect of eligibility of a wine for entry into the RQWS or a particular class, the RQWS adopts the meaning given to terms in the Glossary to the 2015 ASVO Wine Show Best Practice Recommendations available at www.asvo.com.au.