



2021
Wine Awards
Competition
Schedule



2021 ROYAL QUEENSLAND WINE SHOW

For 144 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.

Chief Judge Jim Chatto will lead a team of expert wine judges from across the nation to benchmark exhibits against their peers in Australian wine.

The RQWS continues to be an exciting opportunity for proven and emerging winemakers.

The recipient of the 2021 Angelo Puglisi Grand Champion Wine of Show Trophy will receive a \$12,000 fellowship to further their knowledge of the national and international wine industry, with fellowship funds to be used for travel, training and education.

In addition, the RNA in partnership with Treasury Brisbane, is pleased to offer the winner of the new Treasury Brisbane Emerging Queensland Winemaker of the Year Award the opportunity to attend the Australian Wine Research Institute's Advanced Wine Assessment Course and to have their wines sold at Treasury Brisbane outlets.

The RQWS continues to embrace its role assisting exhibitors to realise the commercial potential of their achievements. Post judging, exhibits will be showcased to consumers at 'Grape Grazing by Night' on Friday 9 July 2021. Opportunities will be offered to exhibitors to showcase their own wines on the night and to engage directly with 800+ consumers.

SUPPORTERS

The RNA thanks the following supporters who have contributed towards prize money, prizes or conduct of the 2021 Royal Queensland Wine Show.

Stodart Family

Davies Family

Mr Andrew Fleming

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www.wga.net.au



LION

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2021 ROYAL QUEENSLAND WINE SHOW

COUNCIL STEWARDS

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Mrs Elaine Millar, Mrs Tess Gower, Mr Tyson Stelzer, Ms Penny Grant, Mr Ari McCamley

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HONOUR LIST

The Royal Queensland Wine Show congratulates previous winners.

WINNERS OF THE GRAND CHAMPION WINE OF SHOW

2019	Giant Steps Nocton Vineyard Pinot Noir 2018 Giant Steps Wine
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 Drumborg 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

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MESSAGE FROM THE CHIEF JUDGE

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

The Show aims to improve and promote the quality of Australian wine, whilst remaining relevant in an ever-evolving industry. The show has a long history of setting quality benchmarks, whilst continually exploring the boundaries of style and new varieties.

Our Show aligns itself very closely with the Australian Society of Viticulture and Oenology's (ASVO's) 2020 Wine Show Best Practice Recommendations.

After considerable changes to the show for 2019, and the Covid gap year of 2020.... This year we have made smaller tweaks to the schedule. Fine tuning the class structure and awards, to ensure better clarity of where to enter, and ultimately better pathways for the judges to assess and award the best wines. These changes are particularly focused around the newer 'emerging' varieties and blends, which are quickly becoming very important to the Australian wine industry for their suitability to our warmer and arid climates. Resulting in growing consumer interest and increased entry numbers. Accordingly, we have two new awards for 2021:

- **Best Varieties of Italian origin of show** - being awarded to the Best Sangiovese, Montepulciano, Nero D'Avola, Barbera, Dolcetto or Nebbiolo and blends thereof of show.
- **Best Grenache of show.**

We have also brought in a new class and award for small batch and/or experimental wines, towards encouraging further innovation and experimentation throughout the industry.

Acknowledging that the now long-established single vineyard classes, and awards, embraced by many shows over the last few decades have served their purpose well in encouraging producers from across the country to produce outstanding and unique single vineyard wines as part (or in entirety) of their portfolio of wines. As such we have decided to cease awarding single vineyard wines separate trophies from dual or multi vineyard blended wines.

We are excited to announce that entries for Queensland Winemaker Bursary, which acknowledges and supports up and coming talent in the local wine industry, will now be judge inside the normal classes and as such against the wines from the rest of the country. This we believe will be a true test of the emerging talent coming out of the Queensland wine industry.

This year we have assembled a strong team of highly experienced judges to assess and award the entries. They hail from all over the country, and many walks of the wine life including: Winemakers, Sommeliers, Restaurateurs, Retailers and Educators. This diversity of experience helps casts a broad net towards finding the very best wines right across the spectrum of style.

They will be led by our expert Panel Chairs:

Glenn Barry - Tonic Wines, Barossa Valley, SA

Tom Carson – Yabby Lake, Mornington Peninsula, VIC

Melanie Chester – Sutton Grange, Bendigo, VIC

Sarah Fagan – De Bortoli Wines, Yarra Valley, VIC

Julian Langthworthy – Deepwoods Wines, Margaret River, WA

We welcome our new partners and sponsors, and the continuing support of existing partners and sponsors.

In my second year as Chief Judge, I am looking forward to seeing many months' hard work, that has gone into this schedule, realised in the best Royal Queensland Show to date, and measured by the quality of results and the lessons they bring to the industry.

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

Jim Chatto

Chief Judge – Royal Queensland Wine Show



IMPORTANT DATES

APPLICATIONS TO ENTER OPEN
APPLICATIONS TO ENTER CLOSE
DELIVERY OF WINES

Wednesday 10 February 2021 at 8.30am
Friday 30 April 2021 at 5.00pm
Monday 14 June 2021 to Friday 18 June 2021

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 MAY NOT BE ACCEPTED

JUDGING COMMENCES
JUDGING CONCLUDES
AWARDS ANNOUNCEMENT
'GRAPE GRAZING BY NIGHT' (CONSUMER TASTING EVENT)

Monday 28 June 2021
Thursday 1 July 2021
More information to follow.
Friday 9 July 2021

5.30pm – 8.30pm

Upper Exhibition Building, Brisbane Showgrounds

* 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. An exhibitor may enter different wines in any number of classes.

MINIMUM FINISHED BOTTLED STOCK ON HAND

An exhibit 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:

- exhibit eligible to be labelled as Queensland wine (at least 85% of the wine must have been obtained from grapes grown in Queensland): 405 litres (45 dozen 750mL bottles or equivalent);
- exhibit entered into a Small Batch class: no minimum (but note requirement to deliver 4.5 litres for judging and a further one dozen bottles for promotion purposes if exhibit is awarded a gold medal);
- exhibit entered into the Apera, Sweet Fortified White or Vintage Fortified Red class: 25 dozen from a total of 900 litres held finished or unfinished in barrel or vat;
- exhibit entered into the Innovative and Alternative Fortified class: 25 dozen;
- exhibit entered into the Tawny, Topaque or Muscat class: 10 dozen from a total of 900 litres held finished or unfinished in barrel or vat; or
- 2250 litres (250 dozen 750mL bottles or equivalent) for any other class/exhibit.

HOW TO ENTER

ENTRY FEES

Online \$110 per entry per class

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;
- for exhibits entered in a fortified class, classification information;
- for exhibits entered into the Apera class, the Apera style;
- Australian Geographical Indication (GI);
- whether the exhibit is eligible to be labelled as Queensland wine (at least 85% of the wine must have been obtained from grapes grown in Queensland);
- 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); 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 wine's:

- variety (e.g Shiraz), blend of varieties (e.g Grenache dominant blend) 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.

COMPETITION LABELS

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

- the Geographical Indication of the exhibit.

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

DELIVERY

The following minimum 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 750 mL bottles or equivalent);
- all other classes – 4.5 litres (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:

- 2021 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

The 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 each gold medal winning exhibit to be delivered by Wednesday 7 July 2021.

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 RQWS trade event;
- at the RQWS 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 Treasury Brisbane Emerging Queensland Winemaker of the Year Award.

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 AND FEEDBACK

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

The judges' feedback on individual exhibits will be shared with exhibitors in person at an exhibitor's forum following the awards announcement.

EXHIBITOR PROMOTION OPPORTUNITIES

RQWS award winning exhibitors may receive the following benefits:

1. Unique showcase opportunity at the RQFWS wine tasting event 'Grape Grazing by Night – celebrating Australian wine,'. All trophy winning exhibitors will be contacted once judging is complete to enable one or more representatives to attend the Awards Presentation and to showcase their exhibits (not limited to the trophy-winning exhibit) at 'Grape Grazing by Night'.
2. Opportunity to be featured at the Royal Queensland Show (Ekka) in August.
3. 2021 wine supplier to the Royal International Convention Centre, listed in the internationally distributed menu compendium.
4. Free access to RQWS medal artwork
5. 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.

2021 ANGELO PUGLISI GRAND CHAMPION WINE OF SHOW FELLOWSHIP

The RNA will award a \$12,000 fellowship to the 2021 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.

APPLICATION PROCESS

To find out more and to submit an application for the award, please visit the RQWS website:
<http://www.rqfws.com.au/royal-qld-wine-show/>

2021 TREASURY BRISBANE EMERGING QUEENSLAND WINEMAKER OF THE YEAR

DESCRIPTION

The RNA and Treasury Brisbane are committed to supporting the Queensland wine industry through the annual awarding of the Treasury Brisbane Emerging Queensland Winemaker of the Year Award.

The recipient will be provided with the following, aimed to further develop the winemaker's skills and to encourage the continued growth of the Queensland wine industry:

- attendance at the Advanced Wine Assessment Course (AWAC) facilitated by the Australian Wine Research Institute;
- a \$1,500 allowance towards travel costs associated with attendance at the AWAC;
- invitation to the 2022 Royal Queensland Wine Show as an Associate Judge;
- opportunity to enter into a 12-month commercial agreement with Treasury Brisbane to sell an agreed range in Treasury Brisbane outlets; and
- invitation to attend and speak at functions hosted by Treasury Brisbane to promote their craft and range.

ELIGIBILITY

Any winemaker of an exhibit in the 2021 RQWS eligible to be labelled as Queensland wine (at least 85% of the wine must have been obtained from grapes grown in Queensland) may submit an application for the award.

An applicant must answer the question, "What makes you the Emerging Queensland Winemaker of the Year?".

The ideal applicant:

- is currently working as a winemaker in the Queensland Industry; and
- commits to participate in Royal Queensland Wine Show Awards Presentation; and
- commits to attend RQWS and Treasury Brisbane events as required.

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

Containing more than 2.0g/L dissolved CO₂. 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 Best White Table Wine of Show trophy award in addition to the trophies listed within each class range.

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 2021

Class 8 Riesling 2020

Class 9 Riesling 2019 & 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 2021 & 2020

Class 11 Semillon 2019 & Older

SAUVIGNON BLANC

Exhibits that compete in class 12 or 13 may be eligible to compete towards the Best Sauvignon Blanc of Show Trophy award.

Class 12 Sauvignon Blanc 2021

Class 13 Sauvignon Blanc 2020 & Older

PINOT GRIS / GRIGIO

Exhibits that compete in class 14 or 15 may be eligible to compete towards the Best Pinot Gris / Grigio Wine of Show Trophy award.

Class 14 Pinot Gris / Grigio 2021

Class 15 Pinot Gris / Grigio 2020 & Older

CHARDONNAY

Exhibits that compete in classes 16 to 18 may be eligible to compete towards the The Fleming Best Chardonnay Wine of Show Trophy award.

Class 16 Chardonnay 2021

Class 17 Chardonnay 2020

Class 18 Chardonnay 2019 & Older

OTHER WHITE VARIETALS

Open to other single white varieties that are not eligible for classes 7 to 18. Variety 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 Other White Varietal Wine of Show Trophy award.

Class 19 Other White Varietals 2021

Class 20 Other White Varietals 2020 & Older

WHITE BLENDS

Open to white blends.

Semillon Sauvignon Blanc and Sauvignon Blanc Semillon wines are to be entered in these classes.

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

Class 21 White Blends 2021

Class 22 White Blends 2020 & Older

SWEET WHITE

Exhibits that compete in class 23 may be eligible to compete towards the Best Sweet White Wine of Show Trophy award.

Class 23 Sweet White 2021 & Older

Includes Botrytis and Non Botrytis. Variety composition percentages to be stated at time of entry.

ROSÉ

Exhibits that compete in class 24 may be eligible to compete towards the Best Rosé Wine of Show Trophy award.

Class 24 Rosé – Any Vintage

RED TABLE

Exhibits that compete in the Red Table category may be eligible to compete towards the Best Red Table Wine of Show following trophy award in addition to the trophies listed within each class range.

PINOT NOIR

Exhibits that compete in classes 25 to 27 may be eligible to compete towards The Dr Bill Ryan Best Pinot Noir Wine of Show Trophy award.

Class 25 Pinot Noir 2020

Class 26 Pinot Noir 2019

Class 27 Pinot Noir 2018 & Older

GRENACHE

Open to exhibits labelled or intended to be labelled as varietal Grenache.

Grenache dominant wines labelled or intended to be labelled as a blend (for example, Grenache Shiraz Mourvedre) are **not** to be entered in these classes and should instead be entered into a Grenache Blends class (class 30 or 31).

Exhibits that compete in class 28 or 29 may be eligible to compete towards the Best Grenache Wine of Show Trophy award.

Class 28 Grenache 2020

Class 29 Grenache 2019 & Older

GRENACHE BLENDS, MOURVEDRE, CARIGNAN, CINSULT AND BLENDS

Open to varietal Mourvedre, Carignan or Cinsault and blends in which Grenache, Mourvedre, Carignan or Cinsault is present in greater proportion than any other variety.

Grenache Shiraz Mourvedre, Grenache Mourvedre Shiraz, Grenache Shiraz Touriga, Grenache Shiraz Zinfandel etc are to be entered in these classes.

Shiraz dominant blends are **not** to be entered in these classes.

Exhibits that compete in class 30 or 31 may be eligible to compete towards the Best Grenache Blend, Mourvedre, Carignan, Cinsault or Blend Wine of Show Trophy award.

Class 30 Grenache Blends, Mourvedre, Carignan, Cinsault and Blends 2020

Class 31 Grenache Blends, Mourvedre, Carignan, Cinsault and Blends 2019 & Older

SANGIOVESE, MONTEPULCIANO, NERO D'AVOLA, BARBERA, DOLCETTO, NEBBIOLO AND BLENDS

Open to varietal Sangiovese, Montepulciano, Nero d'Avola, Barbera, Dolcetto, Nebbiolo and blends in which Sangiovese, Montepulciano, Nero d'Avola, Barbera, Dolcetto and Nebbiolo is present in greater proportion than any other variety.

Exhibits that compete in class 32 or 33 may be eligible to compete towards the Best Sangiovese, Montepulciano, Nero d'Avola, Barbera, Dolcetto, Nebbiolo or Blend Wine of Show Trophy award.

Class 32 Sangiovese, Montepulciano, Nero d'Avola, Barbera, Dolcetto, Nebbiolo and Blends 2020

Class 33 Sangiovese, Montepulciano, Nero d'Avola, Barbera, Dolcetto, Nebbiolo and Blends 2019 & Older

SHIRAZ

Open to exhibits labelled or intended to be labelled as varietal Shiraz.

Shiraz dominant wines labelled or intended to be labelled as a blend (for example, Shiraz Grenache Mourvedre or Shiraz Viognier) are **not** to be entered in these classes and should instead be entered into an Other Red Blends class.

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

Class 34 Shiraz 2020

Class 35 Shiraz 2019

Class 36 Shiraz 2018 & Older

SHIRAZ/CABERNET SAUVIGNON BLENDS

Open to blends labelled or intended to be labelled as Shiraz Cabernet Sauvignon or Cabernet Sauvignon Shiraz.

Blends labelled or intended to be labelled with varieties in addition to Cabernet Sauvignon and Shiraz are **not** to be entered in these classes.

Exhibits that compete in class 37 or 38 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 2020 & 2019

Class 38 Shiraz/Cabernet Sauvignon Blends 2018 & Older

CABERNET SAUVIGNON

Open to exhibits labelled or intended to be labelled as varietal Cabernet Sauvignon.

Exhibits labelled or intended to be labelled as blends are **not** to be entered in these classes and should instead be entered into a Shiraz/Cabernet class or Other Cabernets, Merlot, Malbec, Petit Verdot and Blends class as appropriate.

Exhibits that compete in classes 39 to 41 may be eligible to compete towards The Alan Cook MBE Best Cabernet Sauvignon Wine of Show Trophy award.

Class 39 Cabernet Sauvignon 2020

Class 40 Cabernet Sauvignon 2019

Class 41 Cabernet Sauvignon 2018 & Older

OTHER CABERNETS, MERLOT, MALBEC, PETIT VERDOT AND BLENDS

Open to varietal Cabernet Franc, Ruby Cabernet, Merlot, Malbec and Petit Verdot and blends in which Cabernet Sauvignon, Cabernet Franc, Ruby Cabernet, Merlot, Malbec or Petit Verdot is present in greater proportion than any other variety.

Wines labelled or intended to be labelled as varietal Cabernet Sauvignon must be entered into a Cabernet Sauvignon class.

Wines labelled or intended to be labelled as Cabernet Sauvignon Shiraz or Shiraz Cabernet Sauvignon must be entered into a Shiraz/ Cabernet Sauvignon Blend class.

Exhibits that compete in class 42 or 43 may be eligible to compete towards the Best Other Cabernets, Merlot, Malbec, Petit Verdot or Blend Wine of Show Trophy award.

Class 42 Other Cabernets, Merlot, Malbec, Petit Verdot and Blends 2020 & 2019

Class 43 Other Cabernets, Merlot, Malbec, Petit Verdot and Blends 2018 & Older

OTHER RED VARIETALS

Open to all red varietals that are not eligible for classes 25 to 27 (Pinot Noir), 28 to 29 (Grenache), 30 to 31 (Mourvedre, Carignan and Cinsault), 32 to 33 (Sangiovese, Montepulciano, Nero d'Avola, Barbera, Dolcetto and Nebbiolo), 34 to 36 (Shiraz), 39 to 41 (Cabernet Sauvignon) or 42 to 43 (Other Cabernets, Merlot, Malbec and Petit Verdot). Exhibits labelled or intended to be labelled as blends are not to be entered in this class.

Exhibits that compete in class 44 or 45 may be eligible to compete towards the Best Other Red Varietal Wine of Show Trophy award.

Class 44 Other Red Varietals 2020

Class 45 Other Red Varietals 2019 & Older

OTHER RED BLENDS

Open to red blends other than those eligible for classes 30, 31, 32, 33, 37, 38, 42 and 43. Exhibits labelled or intended to be labelled as single varietals should not be entered in these classes.

Exhibits that compete in class 46 or 47 may be eligible to compete towards the Best Other Red Blend Wine of Show Trophy award.

Class 46 Other Red Blends 2020

Class 47 Other Red Blends 2019 & Older

SMALL BATCH WINES

Open to all table wines that do not meet the minimum-finished-bottled-stock-on-hand requirement for classes 7 to 22 or 24 to 47.

Exhibits that compete in class 48 may be eligible to compete towards the Best Small Batch Wine of Show Trophy award.

Class 48 Small Batch

FORTIFIED WINES

Exhibits that compete in the Fortified Wines category may be eligible to compete towards the Best Fortified Wine of Show Trophy award.

Class 49 Apera (dry, med dry, med sweet, sweet, cream)

Exhibitors to state style at time of entry.

Class 50 Sweet Fortified White non-muscadelle > 4.0 Be

Class 51 Vintage Fortified Red > 5.0 Be

Class 52 Fortified Wines - Innovative and Alternative

Class 53 Tawny - Australian, Classic, Grand & Rare

Class 54 Topaque - Australian, Classic, Grand & Rare

Class 55 Muscat - Australian, Classic, Grand & Rare

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 WINE OF SHOW

For the Best Sauvignon Blanc selected from classes 12 and 13.

BEST PINOT GRIS / GRIGIO WINE OF SHOW

For the Best Pinot Gris selected from classes 14 and 15.

THE FLEMING TROPHY BEST CHARDONNAY WINE OF SHOW

For the Best Chardonnay selected from classes 16 to 18. Perpetual Trophy.

Supported by Mr Andrew Fleming.

BEST OTHER WHITE VARIETAL WINE OF SHOW

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

BEST WHITE BLEND WINE OF SHOW

For the Best White Blend selected from classes 21 and 22.

BEST SWEET WHITE WINE OF SHOW

For the Best Sweet White selected from class 23.

BEST WHITE TABLE WINE OF SHOW

For the Best White Wine selected from classes 7 to 23.

BEST ROSÉ OF SHOW

For the Best Rosé selected from class 24.

THE DR BILL RYAN BEST PINOT NOIR WINE OF SHOW

For the Best Pinot Noir selected from classes 25 to 27.

BEST GRENACHE WINE OF SHOW

For the Best Grenache selected from classes 28 and 29.

BEST GRENACHE BLEND, MOURVEDRE, CARIGNAN, CINSAULT OR BLEND WINE OF SHOW

For the Best Grenache Blend, Mourvedre, Carignan, Cinsault or Blend selected from classes 30 and 31.

BEST SANGIOVESE, MONTEPULCIANO, NERO D'AVOLA, BARBERA, DOLCETTO, NEBBIOLO OR BLEND WINE OF SHOW

For the Best Sangiovese, Montepulciano, Nero d'Avola, Barbera, Dolcetto, Nebbiolo or Blend selected from classes 32 and 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 and 38.

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

THE ALAN COOK MBE TROPHY BEST CABERNET SAUVIGNON WINE OF SHOW

For the Best Cabernet selected from classes 39 to 41.

BEST OTHER CABERNETS, MERLOT, MALBEC, PETIT VERDOT OR BLEND WINE OF SHOW'

For the Best Other Cabernets, Merlot, Malbec, Petit Verdot or Blend selected from classes 42 and 43.

Supported by Liquor Merchants of Australia Ltd.

BEST OTHER RED VARIETAL WINE OF SHOW

For the Best Other Red Varietal selected from classes 44 and 45.

BEST OTHER RED BLEND WINE OF SHOW

For the Best Other Red Blend selected from classes 46 and 47.

THE STODART TROPHY BEST RED TABLE WINE OF SHOW

For the Best Red Wine selected from classes 27 to 47.

Perpetual Trophy supported by The Stodart Family.

BEST SMALL BATCH WINE OF SHOW

For the Best Small Batch Wine selected from class 48.

BEST FORTIFIED WINE OF SHOW

For the Best Fortified selected from classes 49 to 55.

THE TREASURY BRISBANE TROPHY BEST QUEENSLAND WINE OF SHOW

For the best wine eligible to be labelled as Queensland wine (at least 85% of the wine must have been obtained from grapes grown in Queensland) selected from all sparkling and table wine classes excluding the Small Batch class.

Supported by Treasury Brisbane.

THE ANGELO PUGLISI TROPHY GRAND CHAMPION WINE OF SHOW

For the Grand Champion Wine of Show selected from the best white and red table wines of show excluding the Small Batch class.

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 (Qld)*, 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 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 winemaking.
5. After the close of entries, no person will be permitted access to the exhibits, except the judges, stewards and RNA employees until the awards have been made.

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>

6. 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.
7. Exhibits will not be permitted to leave the competition venue without the permission of the RNA.
8. All exhibits become the property of the RNA.
9. Exhibits must be the bona fide property of the exhibitor at the time of entry.
10. 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.
11. 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.
12. All exhibitors must accept the decision of the judges appointed by the RNA as to the merits of their exhibits.
13. 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 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.
14. 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) 2020 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" and "Sparkling" 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.