



# 51st *Riverland Wine Show*

**CLASS SCHEDULE**

# 2023



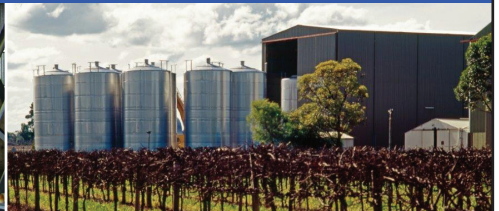
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**Riverland Wine Trophy for Best Single Vineyard Riverland Wine**



**[www.riverlandwine.com.au](http://www.riverlandwine.com.au)**

# Riverland Wine Show 2023

## CLASS SCHEDULE

# Entry Information

### Entry Process

1. Enter online before Monday 24th July 2023.
2. Labels will be generated and emailed to exhibitors using the online *ShowRunner* system.
3. Print and place entry labels on corresponding exhibits.
4. Forward wine exhibits (with label attached) to the exhibit collection point outlined below.

### Online Entry

Enter Online using the AWRI *ShowRunner* system by following the link  
<https://wineshow.awri.com.au/2023-riverland-wine-show>

Or via the Riverland Wine Show homepage at  
[www.riverlandwineshow.com.au](http://www.riverlandwineshow.com.au)

### Entry Fee

Entry fee is **\$55** per entry (inc GST).  
Payment can be made by Credit Card  
or Bank Transfer to BSB 065 510 Account # 00901522  
To ensure exhibits are judged, payment of the entry fee  
must be made before the judging commencement.

### Delivery of Wine Exhibits

Exhibits must be delivered to:

**Attn: Riverland Wine Show**

**Winemasters SA**

**C/O Glossop Post Office,**

**4 Turnbull Terrace, Glossop SA 5344**

*Please mark boxes with class and exhibit numbers (using template provided).  
Late or missing exhibits may not be judged.*

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# Important Dates

<b>Enter online</b>	Before Monday 24th July 2023
<b>Receive and print entry labels (via email)</b>	Week commencing Monday 7th August 2023
<b>Deliver wine exhibits for judging</b>	Before Thursday 31st August 2023
<b>Judging takes place</b>	Tuesday 5th and Wednesday 6th September 2023
<b>Exhibitor tasting</b>	Thursday 21st September 2023
<b>Presentation of awards</b>	Thursday 21st September 2023

A banner for the 51st Riverland Wine Show Gala Dinner. The background is a warm, golden-yellow image of grapevines with leaves. The text is in a bold, sans-serif font. On the left, '51st' is in a large, dark blue font with a white outline. To its right, 'RIVERLAND WINE SHOW' is in a smaller, dark blue font, and 'GALA DINNER' is in a larger, dark blue font. Below '51st' is a logo for the Riverland Wine Show, which consists of a stylized 'W' shape with the words 'Riverland WINE SHOW' inside. To the right of the logo, the text 'Thursday 21st September, Berri Hotel' is written in a dark blue font.

**51st RIVERLAND WINE SHOW  
GALA DINNER**

**Thursday 21st September,  
Berri Hotel**

*(Recipients of awards must be available to pick up the respective trophies either on the night or shortly after).*

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# Regulations

1. All classes shall be open to Wine and Brandy producers, hereinafter called “exhibitors” for competition according to the conditions applicable to respective sections. An exhibitor in this section shall mean a Person, Partnership, Association, Cooperative, Company or Corporate Body holding a current producer’s license and licensed to sell wine and or brandy under its own registered trading marks and under which the exhibit will finally be sold.
2. All exhibitors must conform to relevant State and Commonwealth health and regulatory Acts that govern the production or labelling of Australian wine and/or Australian brandy.
3. Wines competing in the Riverland Wine Show must be made using the required minimum of grapes grown within the Australian Geographical Indicator regions of Riverland, Swan Hill, Murray Darling, Riverina, and /or Rutherglen Inland Regions, as per the class description. Exceptions being for Section 6 - Special Classes where there is no restriction to the grape growing region.
4. No wine is to be entered more than once in the show.
5. There is no limit to the number of entries per class.
6. Exhibitors must enter using AWRI ShowRunner System. Exhibitors shall enter details as prompted including:
  - Class, variety(s) or generic description as required
  - Vintage (state NV if non vintage or average age where applicable)
  - Declare whether quantity in stock meets requirement
  - Name to be used in the results catalogue
  - State whether commercially dressed
  - Sweetness or Alcoholic strength as required.
7. All exhibits shall bear the labels supplied by the Society + ShowRunner and every effort should be made to ensure the label supplied does not obscure the commercial label.
8. Exhibits received late may be disqualified.
9. The description provided for each section (and class) must be adhered to; incorrectly entered exhibits may be disqualified.
10. The stewards reserve the right to transfer entries from one class to another.
11. Trueness to style will be at the discretion of the Chief of Judges.
12. Exhibits become the property of the Riverland Wine Show Society once received.
13. Wines entered in single variety classes must have a minimum of 85% of the specified variety. The predominant component of an entry in a blend class must not exceed 84% of the total volume. All components of the blend must be nominated on the entry form.
14. Each entry shall comprise in the:
  - Dry, sparkling and sweet wine classes 4 x 750ml bottles
  - Fortified wine 2 x 750ml bottles
  - Brandy 2 x 700ml bottlesEntries in bottles of equivalent nominal sizes will be eligible.

15. Exhibitors please note - trophy and medal winners may be requested to supply additional bottles for the exhibitors/public tasting and the presentation dinner.
16. The Riverland Wine Show Society Inc reserves the right to audit any entry for the following: Non conformance with minimum stock requirements as stated, regional integrity, compositional integrity, and any other matter.
17. The Society reserves the right to have any exhibit inspected or analysed by one or more persons appointed for that purpose.
18. An exhibitor breaking any regulation may be disqualified from any future show or shows. No entry will be received from any person or persons disqualified by this or any other similar Society 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.
19. Exhibitors shall be judged out of 100 points and awards will be made on the following basis:
  - Gold 95-100 points
  - Silver 90-94 points
  - Bronze 85-89 points
20. Trophies for best wines. Non commercially dressed wines can be entered into all sections of the show. However only entries fully dressed and commercially available for sale at the time of judging will be eligible for trophies. Only commercially dressed wines will be eligible for medals. Non commercially dressed wines will only be given a point score.
21. 'Commercially available' is defined as wines for sale via general distribution through the retail market (including wine clubs) in Australia and/or overseas as well as wines only available for sale at cellar doors or cellar door mail order.
22. Points for aggregate trophies will be allocated on the following scale:
  - Gold 5 points, Silver 3 points, Bronze 1 point. Points will only be awarded to commercially dressed wines.
23. In the event one or more exhibitors achieve equal aggregate points for a trophy, the trophy will be awarded to the exhibitor with the most gold medals. If this number is equal, the trophy will be awarded based on a count-back of silver medals.
24. Awards may be withheld in any class where exhibits are considered unworthy.
25. Medals may only be claimed or advertised under the name in which the wine was entered.
26. Judges will assess each class without collaboration and on receipt of all results for a particular class the panel Chairman shall have the points totaled, checked and determine the awards.
27. Judges will not have access to exhibits apart from the glass of each placed in front of them by the stewards.
28. Judges and Associate Judges shall not at any time prior to the announcement of awards have any access or knowledge as to the identity of the exhibits.
29. The decision of the Society and Judges shall be final.
30. No protest will be entertained unless made in writing within seven days of the announcement of the awards.
31. All results from this year's wine show will be published in the results catalogue, released to the media and displayed on [www.riverlandwineshow.com.au/wineshow](http://www.riverlandwineshow.com.au/wineshow)
32. Exhibitors are expected to comply with the Australian Grape and Wine Incorporated Code of Practice for the display of awards. See page 16 and 17.

**Enartis Trophy for Best other White/Blend**

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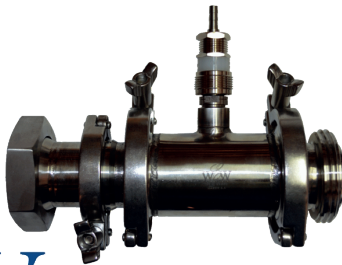
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Wally Ware Trophy for Best Sweet Wine

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**Laffort Trophy for Best Pinot Gris/Grigio**



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**Austwine Trophy for Best Chardonnay**



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# Sections

## **GENERAL EXHIBITION NOTES:**

Trueness to style will be at the discretion of the judging panel.

Each entry shall consist of four (4) 750ml bottles or equivalent, unless otherwise specified.

Each exhibit shall require a minimum stock of 675 litres, unless otherwise specified.

All Entries in sections 1- 4 shall be 85% or greater from the Riverland, Swan Hill, Murray Darling, Riverina and/or Rutherglen Inland Regions.

## **BEST SINGLE VINEYARD RIVERLAND WINE TROPHY**

To be eligible for the above trophy, wines must be 95% or greater from the Riverland Region GI and from a single vineyard. To be considered for award, please specify details relevant when prompted when entering with *ShowRunner*.

## **MOST SUCCESSFUL RIVERLAND EXHIBITOR TROPHY**

To be eligible for the above trophy, wines must be 85% or greater from the Riverland Region GI. To be considered for award, please specify details relevant when prompted when entering with *ShowRunner*.

## **BEST ORGANIC / BIODYNAMIC WINE TROPHY**

Open to Organically or Biodynamically Certified wines produced within shows eligible regions. Appropriate certification bodies include, but not limited to NASAA and Australian Certified Organic (ACO). Current certification for entered wine should be available upon request by the committee for auditing purposes. To be considered for this award please specify details relevant when prompted when entering with *ShowRunner*.

## **BEST ALTERNATIVE WINE TROPHY**

Wines or blends made primarily from the varieties Muscat Gordo, Pinot Gris, Pinot Grigio, Chardonnay, Semillon, Sauvignon Blanc, Cabernet Sauvignon, the Cabernet family generally, Pinot Noir, Merlot, Shiraz, Chenin Blanc, Riesling, Colombard, Grenache and Verdelho will not be eligible for the 'Best Alternative Wine' trophy.

The above varieties may not be considered for this award as a varietal wine, but may be used as a minor component in a blended wine. To be considered for the above award please indicate at time of entry by marking the relevant check-box when prompted by *ShowRunner*.

- Consideration of entries for these awards will be at the discretion of the Chief of Judges.

## **Section 1 - STILL WINE - ANY VINTAGE**

- Class 1 Sauvignon Blanc / Semillon and Blends of
- Class 2 Pinot Gris / Grigio and Blends of
- Class 3 Chardonnay
- Class 4 Other Italian Whites
- Class 5 Other White Single Varietals
- Class 6 Other White Blends
- Class 7 Moscato
- Class 8 Sweet White
- Class 9 Rosé
- Class 10 Early Drinking Reds
- Class 11 Merlot
- Class 12 Shiraz
- Class 13 Shiraz Blends
- Class 14 Cabernet Sauvignon
- Class 15 Cabernet Sauvignon Blends
- Class 16 Durif
- Class 17 Other Italian Reds
- Class 18 Other Red Single Varietals
- Class 19 Other Red Blends
- Class 20 Sweet Red

## **Section 2 - SPARKLING WINE - ANY VINTAGE**

Open to wines made by Transfer, Charmat, Methode  
Traditionelle and Carbonated methods  
Excluding Moscato

- Class 21 Sparkling or Carbonated Wine

## **Section 3 - FORTIFIED WINE**

450L Minimum Stock

Each entry shall consist of 2 x 750ml bottles or equivalent

- Class 22 Fortified Apera
- Class 23 Fortified White
- Class 24 Fortified Red
- Class 25 Fortified Red Vintage

## Section 4 - BULK CLASS - ANY VINTAGE

24,000L Minimum Stock at time of sampling

Exhibits will attract point score but will NOT be eligible for medals or award

Exhibits do not need to be commercially dressed

Class 26 Bulk White Wine

Class 27 Bulk Red Class

## Section 5 - BRANDY

Each entry shall require minimum Stock 500 LAL at time of entering

Each entry shall consist of two (2) 750ml bottles or equivalent

Class 28 Brandy

## Section 6 - SPECIAL CLASS - ANY VINTAGE - ANY REGION

Open to winemakers of the Riverland GI Region

Entering winery must be situated within the Riverland GI region

Minimum 675L stock at time of entering

Class 29 Special White

Class 30 Special Red

### *Booth Transport Trophy for Best Brandy*

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*Hahn Trophy for Best Other Red / Blend*

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*Orora Glass & Closures Trophy for Best Organic Biodynamic Wine in Show*



*CHR Hansen Trophy for Best Shiraz*

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# 2023 Riverland Wine Show Awards

<b>JMA Engineering .....</b>	<b>2023 Riverland Wine Industry Award</b>
<b>Riverland Wine Trophy.....</b>	<b>Best Single Vineyard Riverland Wine</b>
<b>Lallemand &amp; Winequip .....</b>	<b>Technical Sponsors of the Show</b>
<b>Multi-Color Australia Trophy .....</b>	<b>Most Successful Exhibitor</b>
<b>Croplands Trophy .....</b>	<b>Most Successful Riverland Exhibitor</b>
<b>Orora Glass &amp; Closures Trophy ...</b>	<b>Best Organic / Biodynamic Wine in Show</b>
<b>Oak Solutions Trophy .....</b>	<b>Best Wine of Show</b>
<b>Ricca Terra Trophy .....</b>	<b>Best Alternative Wine in Show</b>
<b>A.P. John Coopers Trophy .....</b>	<b>Chief Judge's Choice</b>
<b>Rabobank Trophy .....</b>	<b>Best Fortified Wine</b>
<b>Booth Transport Trophy.....</b>	<b>Best Brandy</b>
<b>CHR Hansen Trophy .....</b>	<b>Best Shiraz</b>
<b>Wine Movement Trophy .....</b>	<b>Best Early Drinking Red</b>
<b>HAHN Corporation Trophy.....</b>	<b>Best Other Red / Blend</b>
<b>A&amp;G Engineering Trophy .....</b>	<b>Best Rosé Wine</b>
<b>W.E. Ware &amp; Co Trophy .....</b>	<b>Best Sweet Wine</b>
<b>Enartis Trophy .....</b>	<b>Best Other White / Blend</b>
<b>Laffort Trophy .....</b>	<b>Best Pinot Gris / Grigio</b>
<b>Austwine Trophy.....</b>	<b>Best Chardonnay</b>
<b>CCW Co-Operative Trophy .....</b>	<b>Stewards Choice</b>

# 51st

## RIVERLAND WINE SHOW GALA DINNER



Thursday 21st September,  
Berri Hotel



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# Australian Grape & Wine

## Code of Practice for the Display of Awards

The Code applies to all Australian Wine producers for wine produced or sold in Australia or for export.

1. Producers will only use medals, stickers, symbols or other devices on a wine container or on any promotional material that are intended to indicate that the product has been granted an award if the award has been gained at an open, objective and independent wine competition.
2. Awards received by an individual wine will bear the name of the show and the year of award. The class number or class description is recommended but not mandatory.
3. Awards can only be applied on the brand and blend under which the wine was entered. Wine award portability is not allowed.
4. Awards received by a class of wines (e.g. “Winemaker of the Year”, “Most Successful Exhibitor”) shall not be used to suggest the individual wine has received any particular distinction. These awards will not be presented on the consumer package of an award or non-award wine in the form of a medal.
5. The use of gold, silver and bronze discs or a combination of one or more of these colours with a black disc to promote anniversaries, events, sponsorship and the like is not acceptable. Stickers and symbols or other devices should be sufficiently differentiated from show medals in terms of shape and/or colour to ensure no confusion.
6. It is recognised that there are a number of circumstances in which metallic discs can be used which clearly do not convey the impression that the wine has won an award. These are restricted to:
  - The presence of disc shaped stickers embedded within brand crests and /or architecture; and
  - Circular metallic devices which are decorative and clearly not medals; and
  - It is recognised that identification stickers attached to a bottle for wine not intended for resale, such as supplied to airlines, may fall outside the control of the producer.
7. Compliance by a producer (including by subsidiaries or by associated companies) with this Code of Practice is a condition for entry to Australian wine shows. Lack of compliance could result in the producer/exhibitor being disqualified from entering wines into specific shows.



ShowRunner



The Australian Wine  
Research Institute

# Australian Grape & Wine

## Code of Practice for the Display of Awards

### Explanatory notes:

1. In general, the Code of Practice for the Display of Awards is supported by industry. Small amendments have been made to the code to help interpretation and clarify the intent.
2. It is now intended to extend its scope internationally and obtain support from international wine shows for its contents. It is also intended to enter into discussion with the key retail chains to adopt the Code.
3. Although the Code is primarily aimed at consumer packaging and labelling, the intent of the code is that all promotional material used to describe or present a wine should also comply.
4. The Code recognises that the presence of metallic discs embedded within brand crests and/or architecture should not be interpreted as medals. The use of disc shaped stickers to communicate volumetric detail and wine critic review ratings etc. is permitted as long as the discs are not gold, silver or bronze in colour. However, the key test is whether the presentation is likely to mislead or deceive a consumer. For the absence of doubt, the use of bottle ornaments that can be misinterpreted as a wine show award are not recommended.
5. The code recognises that awards are a reference point on wine quality for consumers, and that the consumer is not going to understand why a wine that was listed in the results catalogue as an award winner never becomes commercially available. Consequently, the code does not recognise wine award portability.
6. A contact point has been established within Australian Grape and Wine at [info@agw.org.au](mailto:info@agw.org.au). This point is to clarify aspects of the code and to liaise with companies that may have inadvertently breached the Code. Failure to comply will result in notification to the Wine Shows.
7. The Wine Industry Display of Awards Code of Practice has been reviewed by the Australian Society of Viticulture and Oenology (ASVO) Wine Show Technical Advisory Committee in consideration of the ASVO Wine Show Best Practice Recommendations.



