



Tumbarumba GI Wine Show 2018 Rules

The judging of the Tumbarumba Wine Show will be conducted under the umbrella of the Riverina Winemakers Association. It is an initiative designed to support and champion the excellence of the smaller growers and winemakers within the neighbouring Tumbarumba GI who not only produce their own boutique labels, but make an important contribution to the greater Riverina by supplying significant quantities of cool climate fruit. This development is a natural progression that seeks to acknowledge and celebrate the partnership of these distinct yet interdependent regions and their respective strengths

JUDGING PANEL

CHAIR JUDGE: Gabrielle Poy

PANEL CHAIRS: Sue Hodder; Jo Marsh, Bryan Currie

JUDGES: Brian Freeman; Jason Bower; Joel Veenhuizen; Jeremy Nascimben; Jeremy Prideaux; Kara Maisano

ASSOCIATE JUDGES: Stephanie Lucas; Frank Barbaro; Ellie Ash, Jared Hill; Jacob Zanatta/Jordon Bellato

CHIEF STEWARD

Russell Cody

SHOW MANAGER

Carrah Lymer

SHOW SECRETARIES

Carrah Lymer and Laura DeMamiel

ENTRIES CLOSING DATE

Monday 31 July 2018. Exhibitor labels will be sent following the closing date

FEES

\$55.00 (inc. gst.) per entry. Payment must be made at time of entry via the website through the new AWRI Showrunner app.

DELIVERY OF EXHIBITS

All exhibits must be delivered by no later than Friday 24th August 2018 and **MUST BE** clearly marked with your exhibitor label* ***Tumbarumba Wine Show + Exhibitor Name + Number of Cartons***

c/- Linx Logistics,
78-82 Mackay Avenue, Griffith
NSW 2680, (02 6969 0500)

*generated via the showrunner system

JUDGING

Will take place on 3-6 September 2018.

PRESENTATION OF AWARDS

Friday 14th September 2018. Black tie event at the Woodside Hall, Griffith NSW 2680. More details to come, tickets will be available to purchase from

<https://www.unwinedriverina.com/upcoming-events/2018/9/14/riverina-wine-show-awards-night-23b8k>

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CONTACT DETAILS

Show Manager, Carrah Lymer M: 0427 660 151 E: info@riverinawinemakers.com.au or carrah@emergecreativeagency.com

Show Secretary, Laura DeMamiel M: 0417 862 947 E: laura@emergecreativeagency.com

CLASSES

SPARKLING WINE

Class 1: Sparkling (any method, any style)

WHITE CLASSES

Class 2: Young Chardonnay (2016 to 2018)

Class 3: Young Other White Varieties and Blends (2016 to 2018)

Class 4: Mature Whites (2015 and older)

RED CLASSES

Class 5: Young Pinot Noir (2015 - 2018),

Class 6: Young Other Red Varieties and Blends (2015 - 2018),

Class 7: Mature Red Varietals and Blends (2014 and older)

TROPHIES

- Best Sparkling (Class 1)
- Best Young White (Class 2 and 3)
- Best Mature White (Class 4)
- Best Young Red (Class 5 and 6)
- Best Mature Red (Class 7)
- Wine of Show
- Small Producers Award

RULES 2018

IMPORTANT INFORMATION

The Tumbarumba Wine Show is only open to finished wines i.e. wines that have been bottled during a commercial bottling run with a seal/cork that the consumer will break to consume. THEY NEED NOT necessarily bear a commercial label or be available for sale at the time of judging. Where a finished wine is not commercially labelled, the exhibitor must list on the entry form the commercial brand under which the wine will be sold. Failure to do so may see the wine disqualified. Commercial labels should NOT be removed from exhibits.

1. All classes are open for competition to winemakers and distillers and wine and spirit merchants. A wine merchant shall mean any person, association or company buying wine and brandy for re-sale or wholesale. A winemaker shall mean any person or firm manufacturing wine from grapes.
2. An Exhibitor shall mean the person(s), business or company as designated on the Wine Show entry form and also includes an agent and anyone acting or purporting to be acting on the Exhibitor's behalf, whether or not employed by the Exhibitor.
3. The Committee means the Riverina Wine Show Committee convened under the Riverina Winemakers Association Inc.
4. "Tumbarumba" means the geographical indication registered as "Tumbarumba". The Tumbarumba Wine Show is

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conducted on behalf of Tumbarumba Vignerons by the Riverina Winemakers Association Inc.

5. 2018 entry fee is \$55.00 (inc. gst).
6. Exhibits shall comprise FOUR bottles.
7. There is no limit to the number of entries in any Class.
8. An exhibitor may be awarded more than one medal in any one Class.
9. No exhibit may be entered in more than one class, and no exhibit may be entered in the show by more than one exhibitor.
10. MINIMUM QUANTITIES: 50 by one-dozen cases (450 litres) or equivalent at the time of entry.
11. Up to 1 dozen of any medal winning wines may be requested at wholesale price for the presentation function.
12. Medals will be awarded as follows, based on the average score of the three judge panel:

Bronze Medal	85-89 points
Silver Medal	90 – 94 points
Gold Medal	95-100 points
13. Entries are to be made via the online form found at <https://www.riverinawinemakers.com.au/wine-shows/>
14. No person will be permitted to inspect an entry form after receipt by the Secretary. No person will be permitted access to the exhibits, with the exception of the Judges, Stewards, Secretary and staff, until the awards have been determined.
15. EXHIBIT LABELS WILL BE GENERATED VIA THE ONLINE SHOWRUNNER SYSTEM. Exhibits are to bear the labels supplied by the Committee. Commercially labelled wines should retain commercial labels. Please apply Committee labels on the entries in a manner that allows the organisers to ascertain product descriptions and other label matters
16. Varietal wines must comprise at least 85% of the nominated variety. Wines must contain at least 85% Tumbarumba fruit. Labelling of blended wines must conform to the Australian Food standards and the Australian Wine and Brandy Corporation Acts and Regulations as amended from time to time.
17. Still table wines may contain a small amount of residual sugar to balance the palate. However they must have a dry finish and exhibitors should refer to the wine style descriptors. All still table wines entered with a residual sugar greater than 7.5g/L must declare the level of residual sugar on the entry form. Sweet white table wines should enter the Australian Sweet Wine Challenge.
18. All exhibits shall become the property of the Committee.
19. Exhibits must be solely the produce of Australian grapes and conform to the respective Acts of the States and the Commonwealth which govern the manufacture of Australian Wine and Brandy. The Committee reserves the right to have any exhibit inspected and/or analysed by one or more persons appointed for that purpose.
20. No protest will be entertained unless made within seven (7) days of the announcement of the awards.
21. No entry will be received from any person or persons disqualified by this or any other similar Wine Show Organisation. Should any entry be accepted, it shall, when discovered, be deemed void, and the entry fee and exhibit shall be forfeited.

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22. All persons exhibiting shall accept the decision of the Judges appointed by the Committee, as to the merits of the exhibits.

23. Exhibitors agree that their results can be published in the catalogue of results.

24. Audit of exhibits and use of medals will be undertaken. This may involve establishing minimum stock levels and consistency between exhibits and commercially obtained products. It is a condition of entry that exhibitors will co-operate with auditors acting at the request of the Riverina Wine Show. If requested, exhibitors will provide samples from company warehouses.

TROPHY AND MEDAL ASSESSMENT

25. Trophies will only be awarded where a wine has won a gold medal in the Show.

26. Judges will judge each Class without collaboration. The Chair of Judges shall have the final power to arbitrate the Awards.

27. Judges will not have access to the exhibits apart from the glass placed in front of them by the Stewards. Judging will be conducted in accordance with the rules of the show.

28. The judges shall have the power to disqualify or dismiss, as not being eligible for judging, any exhibit which, in their opinion, does not comply with regulations in every respect, and any such disqualification shall be accepted as final.

29. Awards may be withheld in any Class where exhibits are considered unworthy.

DISPLAY OF AWARDS

30. Awards received by an individual wine will bear the year of the award and the class description and shall only apply to wines bearing the name under which the exhibit was entered.

31. Any exhibitor making improper use of Awards for Advertising purposes may be disqualified from any future shows.

CLASS DESCRIPTIONS

STILL WHITE TABLE WINE

32. Should be in brilliant condition, pale to medium straw in colour, preferably with a slight green tinge. Light to full-bodied, medium to high acidity with a fresh bouquet, clean after taste, no lingering sweetness. In the wooded classes, the oak should be balanced and in harmony with the body and flavour of the wine.

STILL RED

33. Colour medium to deep red. According to age, a blue or purple tint may be present in a young wine or a light brown edge may be present in an aged wine. Aroma and bouquet – varietal aroma may occur in varying degrees. It should be fruity and in harmony with the body and flavour of the wine. The bouquet may show evidence of maturation in oak and in older wines, bottle age. Palate soft, rounded and generous in mid palate. Body medium to full and in balance with the acidity. Finish clean, with tannin from maturation in wood but this should not predominate.

SPARKLING WHITE & ROSÉ

34. Colour should be pale to straw or pink. Should have good acidity and not be too light in body. Bouquet should be fresh without particular varietal character and may indicate some years in the bottle. Entries in the dry class should have a dry finish but show no astringency. Bubbles should be fine and persistent. Carbonated wines are not permitted in the dry class.

SPARKLING RED

35. Colour should be light to medium ruby. Older wines may show a trace of amber but no more than a trace. Bouquet fruity but may show bottle age. Fairly pronounced acidity. Entries in the dry class should have a full flavour and body,



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some sweetness but with a dry finish, and may show slight oak character. Bubbles should be fine and persistent. Carbonated wines are not permitted in the dry class.

SMALL PRODUCERS

is defined as a producer with a maximum wine production of 100 cases (900 litres) of Tumbarumba wines. Wines must contain at least 85% Tumbarumba fruit