

Riverina Winemakers Association Inc.

entry form

2010 INTERNATIONAL

SWEET WINE

CHALLENGE

9 September 2010



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There is a growing international demand for sweet wines, and many countries produce particular styles of sweet wine based on climatic and varietal characteristics. The aim of the International Sweet Wine Challenge is to bring the various styles together to compare and contrast styles and to promote greater understanding and awareness of sweet wines and to judge the best.

We invite your participation in the Challenge. Entries will be judged under the masterful eye of Lester Jesberg (Winewise). Lester will be joined by Ben Edwards (The Wine Guide) and Simon Nunns (Coopers Creek, NZ).

Last year's challenge saw a high standard of entries, with international entries especially highly rated with two-thirds earning medals.

Brown Bros. of Milawa won the International Sweet Wine of the Year with its 2006 Patricia Noble Riesling, while McWilliams 2004 Limited Release Botrytis Semillon won the trophy in the Museum Class.

This year's Challenge promises to be a keenly contested event.

Les Worland
President
Riverina Winemakers Association

TROPHY RECOGNITION

Best Medium Sweet

Best Young Sweet, Floral styles (2009, 2010)

Best Young Sweet, Semillon Predominant (2009, 2010)

Best Young Sweet, Other Varieties and Blends (2009, 2010)

Best Mature Sweet, Floral styles (2008 and older)

Best Mature Sweet, Semillon predominant (2008 and older)

Best Mature Sweet, Other Varieties and Blends (2008 and older)

Best Ice Wine

Best Sweet Wine from the Museum Class - sponsored by Vinkem

International Sweet Wine of the year -

KEY DATES

Entries close – 27 August 2010

Judging – 9 September 2010

Results announced – 10 September 2010

CLASSES⁺

Vintage 2009, 2010

1. Medium sweet white
2. Sweet white floral
3. Sweet White – Moscato styles
4. Sweet white – Semillon predominant*
5. Sweet white – other varieties/blends
6. Ice wine

Vintage 2008 and earlier

7. Medium sweet white
8. Sweet white floral
9. Sweet - Semillon predominant*
10. Sweet white – other varieties/blends
11. Ice wine

Museum class

12. Vintage 2006 or earlier (entries only eligible for this trophy)

* must represent 85% of the blend.

+ while the Challenge is aimed primarily at white grape varieties, entry of Sweet Red wines will be accepted and judged on their merits

RULES AND JUDGING FORMAT

Entry is only open to sweet table wines – fortified wines are not permitted. To be eligible for the Challenge the wine must be commercially available in the country of origin, holding a minimum stock of 50 case lots (12 x 750ml or equivalent) at the time of entry. Entries must be commercially dressed bearing the label for the market in which it is sold. The wine must conform with winemaking rules of the country of origin.

There is a separate Museum Class for wines five years or older that do not meet the eligibility criteria for the Challenge. A separate trophy is awarded. The aim of this class is to show unusual or rare styles.

Entries will be judged by a 3 person panel of Lester Jesberg, Ben Edwards and Simon Nunn.

Judges will use standard 20pt scoring. As well as trophies, Gold, Silver and Bronze medals will be awarded in accordance with Australian wine show standards. Trophy assessment over more than one class will use the Borda Count.

DELIVERY OF EXHIBITS

For overseas entries, a minimum of three bottles (of any size) are required for judging. For Australian entries four (4) bottles are required.

Overseas entries may be posted to Box 2401, Griffith NSW 2680, Australia or delivered to 15 Holmes Crescent, Griffith, NSW 2680 by Friday 27 August 2010. Overseas entries should be declared as trade samples of no commercial value. Australian entries must be delivered to Riverina Wine Show, c/- Patrick Portlink, Mackay Avenue, Griffith NSW 2680, Attention; Dennis Patten (Ph: 02 6969 0500) by Friday 27 August 2010.

ENTRY FEES

Entry fee for Australian exhibits is \$45.00 (inc. gst). Overseas entries are \$A25. Credit card payments (Mastercard or Visa) are accepted.

CONTACT DETAILS

Further information may be obtained from the Riverina Winemakers Association on: info@riverina-winemakers.org.au or www.sweetwinechallenge.com.au or phone 0011 61 2 6964 3504.

INTERNATIONAL SWEET WINE CHALLENGE

RULES AND REGULATIONS 2010

IMPORTANT INFORMATION

The International Sweet Wine Challenge is only open to sweet unfortified table wines that are commercially labelled with the seal/cork that the consumer will break to consume. They must bear a commercial label. While the Challenge is aimed primarily at white grape varieties, entry of sweet red wines will be accepted and judged on their merits as part of the Challenge.

GENERAL

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 International Sweet Wine Challenge Committee convened under the Riverina Winemakers Association Inc.
4. "Riverina" means the geographical indication registered as "Riverina".
5. 2010 entry fee is \$45.00 (inc. gst). Overseas entries are \$A25
6. There is no limit to the number of entries in any Class.
7. Domestic entries in all classes shall comprise FOUR bottles. Overseas entries in all classes shall comprise a minimum of THREE bottles.
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: With the exception of the MUSEUM CLASS, the minimum quantity is 50 by one-dozen cases of 750 ml bottles or equivalent at the time of entry or at the time of judging.
11. MUSEUM CLASS – This class is for wines which are no longer commercially available. For this class there is only a trophy winner and no medals are awarded. There are no minimum quantities. Wines must bear the commercial label.
12. Exhibits will be judged on points on the following scale:-

Colour and Clarity	3 points
Bouquet	7 points
Palate	10 points
TOTAL	20 points
13. Medals will be awarded as follows, based on the average score of the three judge panel:

Bronze Medal	15.5 to 16.9 points
Silver Medal	17.0 to 18.4 points
Gold Medal	18.5 to 20.0 points
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. Australian exhibits are to bear the labels supplied by the Committee. Committee labels should be applied to entries in a manner that allows the organisers to ascertain product descriptions and other label matters.

16. International entries for the sweet wine challenge may be posted to Box 2401, Griffith NSW 2680, Australia or delivered to 15 Holmes Crescent, Griffith, NSW 2680 by Friday 27 August 2010. Australian entries must be delivered to the Riverina Wine Show, c/- Patrick Portlink, Mackay Avenue, Griffith NSW 2680, Attention; Dennis Patten (Ph: 02 6969 0500) by Friday 27 August 2010.

17. All exhibits shall become the property of the Committee.

18. Entries may be from any country and must be commercially available in the country of origin either at the time of entry or time of judging (exception - Museum Class).

19. No protest will be entertained unless made within seven (7) days of the announcement of the awards.

20. 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.

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

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

23. Up to 3 dozen wines may be requested at wholesale price for the presentation dinner (Australian entries only).

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 cooperate with auditors acting at the request of the Committee.

TROPHY AND MEDAL ASSESSMENT

25. Judges will judge each Class without collaboration. The Chairman of Judges shall have the final power to arbitrate the Awards. Were possible wines will be judged in ascending order of sweetness within a class.

26. 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.

27. 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.

30. With the exception of the Most Successful Exhibitor Trophies and the Museum class, trophies will only be awarded where a wine has won a gold medal in the Show.

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

DISPLAY OF AWARDS

29. International Sweet Wine Challenge adheres to the Winemakers Federation of Australia Code of Practice governing the display of awards. This states that producers will not use medals, stickers, symbols or other devices on a bottle in order to misleadingly convey the impression the wine has received an award at an open, objective and independent competition.

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. Compliance by a producer to the Winemakers Federation of Australia's Code of Practice for the display of awards is a prerequisite for entry to the International Sweet Wine Challenge.

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

CLASS DESCRIPTIONS

Medium Sweet White

Sweetness less than 100 gL-1.

Sweet White

Should be in brilliant condition, straw to light golden colour, medium to full bodied with a bouquet which is aromatic or complete and distinctly sweet in flavour. It should not show excessive sulphur dioxide or volatility. Sweetness equal to or greater than 100 gL-1.



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