BAROSSA

WINE SHOW

36th
BAROSSA
WINE SHOW
2012

The Orlando Wines - L Hugo Gramp Memorial Trophy
Best Dry White Varietal Riesling,
Current Vintage, Class 1

The ASA Cork Trophy
Best Dry White Varietal Riesling,
One year old & older, Class 2

The Prowine Trophy
Best Dry White Varietal Semillon, Class 3

The Lallemand Australia Trophy
Best Dry White Varietal Chardonnay, Class 4

The Lynas Valley Volkswagen Trophy
Best Dry White Wine, variety or blend, Class 5

The Lynas Valley Honda Trophy
Best Rosé Wine, Class 6

The Roaring 40's Trophy
Best Sweet Wine, Class 7

The Cozwine Trophy
Best Sparkling Wine, Class 8

The Tanunda Cellars Trophy
Best Varietal Shiraz, 2011 & 2010, Class 9 & 10

The Lynas Valley Ford Trophy
Best Varietal Shiraz, 2009 & older, Class 11

The AP John Cooperage Trophy
Best Shiraz dominant blends, excluding Shiraz/Cabernet Sauvignon blends, (must contain greater than 51% Shiraz. Excludes wines eligible for Class 14 & 9 – 11), 2011 & older Class 12

The Wine Barossa Trophy
Best Varietal Cabernet Sauvignon, 2011 & older,
Class 13

The Vinpac International Trophy
Best blend of Shiraz and Cabernet Sauvignon,
2011 & older, Class 14

The Vintners Bar & Grill Trophy
Best Varietal Grenache, 2011 & older, Class 15

The Riedel Trophy
Best Grenache and/or Mourvedre dominant blends
(must contain greater than 51% Grenache and or Mourvedre, with other varieties in any variation),
2011 & older, Class 16

The Cooperage 1912 Australia Trophy
Best Dry Red, all other Blends and single varietals,
not eligible for classes 9 – 16, 2011 & older, Class 17

The Hahn Corporation Trophy
Best Fortified Wine, Premium Classes 18 & 19

The Air Liquide Trophy
Best Museum White Wine, Class 20

The Classic Oak Products Trophy
Best Museum Dry Red Wine, Class 21

The Barossa Grape & Wine Association Trophy
Best Museum White Fortified Wine,
Classes 22 & 23

The Tarac Technologies Trophy
Best Museum Red Fortified Wine,
Classes 24 & 25

The Barossa Living Trophy
Most outstanding Single Vineyard Table Wine,
Premium Classes.

The Barossa PrintMasters Trophy
Best Table Wine, Small Producer,
Premium Classes

Baron's of Barossa Bruce Thiele Memorial Trophy
Most Outstanding Barossa White Table Wine,
Premium Classes

The Rod Schubert Trophy
Most Outstanding Barossa Red Table Wine,
Premium Classes

The Appellation @ The Louise Trophy
Most Successful Exhibitor

The Wine Business Traveller Trophy
Most Outstanding Barossa Table Wine,
Premium Classes

Note that sponsors are subject to change without notice.

2012 BAROSSA WINE SHOW PROGRAMME

BY 5pm FRIDAY 20 JULY 2012
Entries, together with entry fees to be entered online via www.barossa.com
Cost: $45 per entry (inc GST)

Cheques should be made payable to: "Barossa Grape & Wine Association" (BGWA)
A Tax Invoice will be issued upon receipt of entry fees.

Direct entry queries in the first instance to:

Julie Mount
Barossa Grape & Wine Association (BGWA)
PO Box 420
TANUNDA SA 5352

Phone (08) 8563 0650
Email BGWA@barossa.com

BY FRIDAY 10 AUGUST 2012
Exhibit labels will be mailed back to wineries.

BETWEEN MONDAY, 3 SEPTEMBER AND FRIDAY 7 SEPTEMBER 2012
Labelled exhibits to be delivered to:
Richmond Grove Wines, Para Road Tanunda.

Please ensure each carton is clearly marked with the name of exhibitor and respective classes.

MONDAY 17, TUESDAY 18 AND WEDNESDAY 19 SEPTEMBER 2012
Judging of exhibits.

THURSDAY EVENING 20 SEPTEMBER 2012
Formal dinner/trophy presentation will be held, venue to be confirmed.

FRIDAY 21 SEPTEMBER 2012
Exhibitor tasting, time to be confirmed.

CONSUMER EVENT
Details yet to be determined.

BAROSSA WINE SHOW REGULATIONS

1 All Classes are open for competition to all financial Winemaker contributors to the Barossa Wine Industry Fund. All wines, vintaged from grapes grown in the Barossa (minimum of 85%).

2 There is NO limit to the number of entries per class.

(a) Each bottle to contain 750 ml or equivalent 375 ml

(b) Each exhibit to consist of:

Table Wines	6 bottles
Fortified Wines	4 bottles

(c) Exhibits to be packed in cartons, displaying Class Number on outside of carton.

(d) Any one wine can only be entered once in the show.

(e) The Museum Section is primarily intended as an exhibition of the best of Barossa.

(f) Sweetness specifications will apply.

(g) Donations of successful exhibits will be required for promotional activities only, to a maximum of 4 dozen.

3 Exhibits will be judged on the 3, 7 and 10 point system.

4 An exhibitor may be awarded more than one award in any one class.

5 Entries must be made on the Association's electronic entry form.

Exhibitors must state the class to be competed for, type of wine, vintage or approximate age where applicable, and in the case of table wines, the grape variety(ies).

6 Exhibitors must supply to the Committee, in a sealed envelope, the record of any sale made subsequent to their entries being lodged if such has reduced the stipulated quantity below the minimum.

7 No person will be allowed to inspect any entry form after reception by the Association, until the judges' awards have been made public.

8 After the close of entries, no person will be permitted access to the exhibits except the judges, stewards and staff until after the awards have been announced.

9 Exhibits are to bear the labels supplied by the Association for that purpose and must show:

(a) Class Number

(b) Exhibit Number (as supplied by the Association)

(c) Year of Vintage or if blended, approximate age

(d) Description/Variety where required

(e) Exhibitor

10 Sparkling wines must be bottle or tank fermented.Carbonated wines are not eligible.
The minimum stock quantity held may be on tirage, but exhibits must be disgorged. Crown seals are permitted.

11 Exhibits of blended wines must represent the prescribed quantity already blended.

12 Exhibits of blended wines must represent the prescribed minimum average age.

13 In all classes, the stock as stated on the entry form may be inspected and checked by a representative of the Association, or its nominee.

14 All exhibits are the property of the Association.

15 Each exhibit must represent stock as set out on the entry form and be the bonafide property of that exhibitor

16 All exhibits must be solely the produce of Australian grapes and not contravene any Act of the States and the Commonwealth of Australia, which governs the production of Australian Wine and Australian Brandy; these to include the Customs and Excise Act and Regulations, or any re-enactment of the above acts or any other act (ie. Australian Standards for Winemaking Practice).

The Association reserves the right to have any exhibit inspected and/or analysed by one or more persons appointed for the purpose.

17 No protests will be entertained unless made within seven days of the announcement of the awards.

18 An exhibitor breaking any regulations may be disqualified from any future Show or Shows.

19 The Barossa Grape & Wine Assoc reserves the right to disqualify from the Barossa Wine Show any person or persons disqualified from any other Wine Show during the period of such disqualification. Should any such entry be accepted, it may, when discovered be deemed void and the entry fee and exhibit shall be forfeited.

20 All exhibitors shall accept the decision of the judges as to the merits of the exhibits.

21 Judges shall not at any time prior to the announcement of awards have any access or knowledge as to the identity of the exhibits.

22 No exhibitors shall advertise or allow to be advertised by any means whatsoever whether by broadcasting, pictorially or in writing, the fact that any exhibit has won any prize in the Barossa Wine Show unless such advertisement shows clearly:

(a) Award (b) Year of Award (c) Description of class with vintage year where applicable &, (d) Type of wine.

Any competitor making improper use of awards won at the Barossa Wine Show for advertising purposes may be disqualified from any future Show or Shows.

23 A small producer will be classified as a company crushing, for its own purposes, less than 500 tonnes of grapes during the 2012 vintage. Indication of Small Producer is to be included on the entry form.

24 Dry Red entries in the Premium Section are restricted to 2011 and older.

25 Where appropriate, special prizes will be awarded to the exhibitor obtaining the highest number of points for a particular entry in any one class.

26 Gold medal wines only will be considered for trophies. If there are no gold medals awarded in a particular trophy section, then that trophy will not be awarded in that particular year.

27 The trophy for the Most Successful Exhibitor will be awarded to the exhibitor whose 5 or more judged entries gain the highest average points. This includes points for all judged entries, medal winning or otherwise.

28 Fortified Wines in Classes 18 & 19, 22 to 25 will be judged as per the new Classifications for Australian Fortified Wine.

29 A wine should be entered only into the class which best reflects the label. That is, a wine entered into a varietal class should be labelled as a single variety only. Wines that are described and presented as containing more than one variety should be entered into the appropriate Blends class.

30 All wines must conform to the Australian Wine and Brandy Corporation 'Label Integrity Program' inclusive of the latest amendments.

31 The trophy for the best wine from a Single Vineyard will be awarded to a table wine, Premium Classes (1-7 & 9 -17). The wine must comprise not less than 95% from that vineyard. A Single vineyard defined as having a single continual boundary. Related class regulations apply.

2012 BAROSSA WINE SHOW

PREMIUM SECTION

For wines, vintaged from grapes grown in the Barossa (minimum of 85%).
Wines must be commercially bottled at the closing date for the delivery of exhibits.
Exhibits may retain commercial labels.

Grape variety(ies) must be stated on the entry form.
Dry Red entries are restricted to 2011 and older.

There is NO limit to the number of entries per class.

Quantity specifications classes 1 – 6
Large Producers 400 dozen
Small Producers 100 dozen

Class	1	Dry White, Varietal Riesling, Vintage 2012
	2	Dry White, Varietal Riesling, Vintage 2011 and older
	3	Dry White, Varietal Semillon, (any vintage)
	4	Dry White, Varietal Chardonnay, (any vintage)
	5	Dry White, other Varieties and Blends, not eligible in Classes 1-4, (any vintage) * Please state Variety %
	6	Rosé, any style, any variety, (any vintage)

Quantity specifications classes 7 - 8
Large Producers 200 dozen
Small Producers 50 dozen

Class	7	Sweet White Table Wine, (any vintage), please indicate sugar level (g/l) on entry form
	8	Sparkling Wine, bottle or tank fermented, White, Rosé or Red

Quantity specifications classes 9-17
Large Producers 400 dozen
Small Producers 100 dozen

Class 9	Dry Red, Varietal Shiraz, Vintage 2011
10	Dry Red, Varietal Shiraz, Vintage 2010
11	Dry Red, Varietal Shiraz, Vintage 2009 & older
12	Dry Red, Shiraz dominant blends, excluding Shiraz/Cabernet Sauvignon blends (must contain greater than 51% Shiraz.) This class excludes wine eligible for Class 14 and Classes 9-11. Vintage 2011 & older
13	Dry Red, Varietal Cabernet Sauvignon, Vintage 2011 and older
14	Dry Red, Blends labelled as Shiraz/Cabernet Sauvignon or Cabernet Sauvignon/Shiraz only, Vintage 2011 and older
15	Dry Red, Varietal Grenache, Vintage 2011 and older
16	Dry Red, Grenache and/or Mourvedre dominant blends (must contain greater than 51% Grenache and/or Mourvedre, with other varieties in any variation) Vintage 2011 and older
17	Dry Red, all other blends and single varietals, not eligible for classes 9 – 16, Vintage 2011 and older.

Quantity specifications classes 18 & 19
Large Producers 200 dozen
Small Producers 25 dozen

CARE: On entry forms enter classes 18 and 19 using numeric descriptor only. Ie enter class 18A as 18. Sub-classes will be defined by Chairman.

Class 18	Fortified Wine, Tawny style- sub classes-	
	18A	Australian Tawny (< 5 years)
	18B	Classic Tawny (5 to NE 10 years)
	18C	Grand Tawny (10 to NE 15 years)
	18D	Rare Tawny (> 15 years)
19	Fortified Wine, vintage style- sub classes-	
	19A	Ruby
	19B	Vintage < 5 Years
	19C	Vintage 2006 and older

MUSEUM SECTION

For wines not necessarily commercially available, coming within the requirements of the Premium Section (see regulations 23 & 24), being Barossa fruit and being 2007 vintage and older or as otherwise stated.

Fortified wines ex cask are accepted.

There is NO limit to the number of entries per class.

Quantity specifications classes 20 - 25

Table Wines 50 dozen
Fortified Wines 20 dozen

CARE: On entry forms enter classes 22, 23 and 24 using numeric descriptor only. Ie enter class 22C as 22. Sub-classes will be defined by Chairman.

Class 20 White Wine, (for sweet wines please indicate sugar level (g/l) on entry form)

21 Dry Red wine

22 Fortified wine, Aperitif Style- sub classes

- 22A Pale Dry (<10g/l Residual Sugar)
- 22B Medium (< 1.5 Be)
- 22C Medium Sweet (1.5 to 4.0 Be)
- 22D Sweet inc Cream (>4.0 to NE 9.0 Be)

23 Fortified wine, Sweet White, including Tokay & Muscat ≥ 9 Be - sub classes

- 23A Grand Fortified (10 to NE 15 Years)
- 23B Rare Fortified (>15 years)

24 Fortified wine Tawny Style- sub classes

- 24A Grand Tawny (10 to NE 15 years)
- 24B Rare Tawny (>15 years)

25 Fortified wine Vintage style NE 5.0 Be Vintage 2007 & older