



2011 WINE SHOW 11th - 14th October 2011 Schedule of Classes & Trophies

Note: Varietal wines, as set out in the schedule of classes must comprise at least 85% of the specified variety. The composition of Blends should be specified on the entry form as the information is required by the judges

SCHEDULE OF MEDAL CLASSES

Class	WHITE TABLE WINE – VINTAGE 2011	Class	RED TABLE WINE – VINTAGE 2010
100	Riesling (sugar level not to exceed 7.5 g/l)	1020	Dry Red - Cabernet Sauvignon
200	Chardonnay Unwooded (sugar level not to exceed 7.5 g/l)	2020	Dry Red - Shiraz (includes Shiraz Viognier where Shiraz is 85% or greater)
300	Chardonnay Wooded (sugar level not to exceed 7.5 g/l)	3020	Dry Red - Pinot Noir
400	Sauvignon Blanc (sugar level not to exceed 7.5 g/l)	4020	Dry Red - Merlot
500	Sweet White Table Wine (sugar level above 7.5g/l)	5020	Dry Red - Varieties - other than above
600	Rose - any style	6020	Dry Red - Blends (specify composition)
700	Pinot Gris/Grigio		
800	Dry White Varieties - other than those above.	Class	RED TABLE WINE - VINTAGE 2009
900	Dry White Blends - blend of any white variety specify composition and %	1030	Dry Red - Cabernet Sauvignon
		2030	Dry Red - Shiraz (includes Shiraz Viognier where Shiraz is 85% or greater)
Class	WHITE TABLE WINE – VINTAGE 2010 & Older	3030	Dry Red - Pinot Noir
110	Riesling (2010 vintage & older)	4030	Dry Red - Merlot
210	Chardonnay Unwooded (2010 vintage & older)	5030	Dry Red - Varieties - other than above
310	Chardonnay Wooded (2010 vintage)	6030	Dry Red - Blends (specify composition)
320	Chardonnay Wooded (2009 vintage)		
330	Chardonnay Wooded (2008 vintage & older)	Class	RED TABLE WINE – VINTAGES 2008 & OLDER
410	Sauvignon Blanc (2010 vintage & older)	1040	Dry Red - Cabernet Sauvignon
510	Sweet White Table Wine (2010 vintage & older)	2040	Dry Red - Shiraz (includes Shiraz Viognier where Shiraz is 85% or greater)
710	Pinot Gris/Grigio (2010 vintage & older)	3040	Dry Red - Pinot Noir
810	Dry White Varieties -other than above (2010 & older)	4040	Dry Red - Merlot
910	Dry White Blends - blend of any white wine variety specify composition (2010 vintage & older)	5040	Dry Red - Varieties - other than above
		6040	Dry Red - Blends (specify composition)
Class	Sparkling Wines Any Vintage & Non-Vintage		Experimental or Amateur Wines Entry to consist of 2 x 750 ml bottles in each class, Entry fee \$20.00 per Entry
9000	Sparkling White or Rose Wine - Blend including any two or more of Pinot Noir, Chardonnay or Pinot Meunier.	10	Grape Table Wine:- White
9100	Sparkling Red Wine - bottle fermented (Blend composition to be specified)	20	Grape Table Wine:- Red

Entries Close 5.00pm 2 September 2011. Wines must be shown in four (4), 750ml Bottles or equivalents. Entry Fee: \$35.00, per entry

Entries in these classes are eligible for either a Gold, Silver or Bronze Medal, Gold Medal winners are eligible for consideration for Trophies as scheduled