

2010 WINE SHOW
Schedule of Classes & Trophies
12th - 15th October 2010



MEDAL CLASSES

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

SCHEDULE OF MEDAL CLASSES

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.

Class	2010 Current Vintage, White Wine Classes (Volume 400L each entry)	Class	2009 Vintages Dry Red Wines (Volume 400L each entry)
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
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 - Dry, crisp and crunchy	<u>2008 Vintage Classes</u> <u>Dry Red Wines</u>	
800	Dry White Varieties , other than those above.	Class	
900	Dry White Blends:- Blend of any white wine variety . (specify composition)	1030	Dry Red: - Cabernet Sauvignon
Class	<u>2009 Vintage and Older Vintages</u> White Wine Classes	2030	Dry Red: - Shiraz
110	Riesling	3030	Dry Red: - Pinot Noir
210	Chardonnay Unwooded, (2009 & older vintage)	4030	Dry Red: - Merlot
310	Chardonnay Wooded, (2009 Vintage)	5030	Dry Red Varieties: - other than above.
320	Chardonnay Wooded, (2008 Vintage)	6030	Dry Red – Blends (specify composition)
330	Chardonnay Wooded (2007& Older Vintages)	<u>2007 Vintage and Older Classes</u> <u>Dry Red Wines</u>	
410	Sauvignon Blanc (2009 Vintage & older)	Class	
510	Sweet White Table Wine: -	1040	Dry Red: - Cabernet Sauvignon
710	Pinot Gris/Grigio (2009 vintage & older)	2040	Dry Red: - Shiraz
810	Dry White Varieties:- other than above (2009 & older)	3040	Dry Red: - Pinot Noir
910	Dry White Blends:- Blend of any white wine variety. (specify composition) (2009Vintage & older)	4040	Dry Red: - Merlot
		5040	Dry Red Varieties: - other than above.
		6040	Dry Red – Blends (specify composition)
		Sparkling Wines Any Vintage & Non-Vintage	
		9000	Sparkling White or Rose Wine: - Blend including any two or more of Pinot Noir, Chardonnay or Pinot Meunier.
		9100	Sparkling Red Wine: - bottle fermented, (Blend composition to be specified)

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EXPERIMENTAL or AMATEUR WINES,
 Entry to consist of two (2) x 750ml bottle in each class
 Entry Fee: \$20.00 per entry

Schedule of Experimental / Amateur Classes

Class	Variety	Class	Variety
10	Grape Table Wine: - White	20	Grape Table Wine: - Red

TROPHIES

Champion Wine Of The Show Champion Dry White Table Wine Champion Central Ranges Wine Of The Show Champion Local Wine Of The Show Champion Riesling Of The Show Champion Chardonnay Of The Show Champion Sauvignon Blanc Of The Show Champion Sweet White Table Wine Champion Dry White Variety Of The Show	Champion Dry Red Table Wine Champion Cabernet Sauvignon Of The Show Champion Shiraz Of The Show Champion Pinot Noir Of The Show Champion Merlot Of The Show Champion Dry Red Variety Of The Show Champion Dry Red Blend Of The Show Champion Bottle Fermented Sparkling Wine Of The Show
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ENTRIES CLOSE : 5.00pm 31/08/2010
EXHIBITS STAGED UP UNTIL: 5pm 30/09/2010
JUDGING Commencing: 8:30am 12/10/2010
HEAD STEWARD: Mark Haley. (0427 404 139)

The Show Committee acknowledge the following Sponsors of the 2009 National Cool Climate Wine Show

