



**NATIONAL COOL CLIMATE  
WINE SHOW  
BATHURST - NSW - AUSTRALIA**

**2010 Wine Show**

**Rules & Regulations of Entry**

1. All classes are open for competition to vignerons, wine makers and wine and spirit merchants.
2. All Exhibits shall conform to the respective Acts of the State & Commonwealth of Australia, which govern the production of Australian Wines and Brandy, including but not limited to; The Customs and Excise Act; Health Act; Spirit Act and the Regulations relevant to such Acts.
3. All Exhibits in medal classes **shall be finished wine** made wholly in Australia utilizing only Australian sourced grapes and are to be bottled and currently on sale through licensed retail outlets, cellar door sale or mail order at the time of entry.
4. An Entry Fee per entry is required when submitting the entry form. **Entry Fees will be Medal Class \$35.00 per entry, Experimental/Amateur Class \$20.00 per entry (inc. GST).**
5. A wine shall only be entered once irrespective of the number of Trade Labels under which it is released.
6. **ENTRIES CLOSE: 31<sup>st</sup> August 2010.**
7. Entry fees must be received by the Committee prior to the commencement of judging otherwise the exhibits will be excluded.
8. Minimum Quantities held in stock at the time of entry for Medal Classes must be equivalent to:
  - ♦ 400 Litres for Table Wines and 200 litres for Fortified Wines
  - ♦ Exhibits of blended wines must represent the prescribed quantity already blended. Wines containing 85% or more of a particular variety are considered to be unblended wines and must be entered in the appropriate individual grape variety class.
  - ♦ Varietal classes must be made from 85% or more of the grape variety claimed on the label.
9. **Each entry in medal classes shall consist of four (4) 750ml bottles for Table Wines and the entry for half bottles (375ML) is double that of 750ml bottles. Three (3) such bottles for Fortified Wines (or equivalent quantity in 375 ml bottles). Experimental/Amateur Class shall consist of two (2) such bottles of entered wines.**
10. Entries competing for Central Ranges and Local Trophies shall be made using a minimum of 85% grapes grown within their respective areas. For the purpose of this show Central Ranges includes the **cool climate areas** of Geographical Indications area of Central Ranges and the local area includes all the land included in the Bathurst Region Vignerons Association.
11. Entries competing for the Central Ranges Trophies shall be marked on the Entry Form with "C" after the Class Number (e.g. Class 2020C) and Local Trophies will be denoted by the letters "L" (e.g. 2020L).
12. All entries shall be made on Forms supplied by the Show Committee, or on a fair copy of same.
13. **Exhibits shall be delivered to the Show Committee c/- Bathurst Visitor Information Centre, 1 Kendall Ave, Bathurst 2795, in cases properly marked with the Exhibitors name, to arrive NO LATER than 30th September 2010** Exhibits on which freight has not been paid shall be excluded from the judging.
14. All Exhibits shall become the property of the Wine Show Committee.

15. **Labeling: - All Medal Class exhibits must bear the Commercial label of the product nominated on the entry or a sticker distinguishing the wine with the same wording as entry forms. This is in addition to the label supplied by the Show Committee indicating the class in which the exhibit is entered. Every effort should be made to ensure the label supplied by the Show Committee does not obscure the commercial label.**

16. The Committee reserves the right to verify the origin and quantity held as per the requirements of these regulations, of any wine entered. Exhibitors are to complete the entry form to include the location where entries can be audited.

17. The Committee reserves the right to accept or reject any entry, to question Exhibitors on detail of entries and to change entries to a more appropriate Class.

18. A Trophy shall not be awarded unless the entry has gained a Gold Medal Award.

19. Judging will be by panels of three (3) or more judges who will judge all wines independently. The senior member of each panel of judges will tally the score and after consultation, arrive at the final assessment of the wines. Judges will be screened at all times from the exhibits.

Exhibits shall be judged out of a total of 20 points and Awards made as follows:

Gold Award 18.5 to 20.0 pts

Silver Award 17.0 to 18.4 pts

Bronze Award 15.5 to 16.9 pts

20. The wine show judging follows the recommendations of the Australian Society of Viticulture and Oneology's Wine Show Committee. Exhibitors are expected to follow the Winemakers Federation of Australia Code of Practice for The Display of Awards.

21. No protest will be entertained unless made within 7 days of the announcement of the Awards. However, it must be noted that the decision of the judges is final and no discussion will be entered into but the reason for the decision will be given. It should also be noted that any entry might be disqualified if:

- (a) The entry is not commercially bottled; and/or
- (b) The quantity claimed to be produced is found to be false
- (c) Does not meet all entry conditions

22. It is a condition of entry that Exhibitors will make available for purchase by the Wine Show Committee up to 5 dozen of any Medal Winning wines during a period of 3 months following the show for a maximum of \$150.00 per dozen (including all taxes)

23. **For the purpose of this Show, Cool Climate will be defined as wine made from grapes coming from a vineyard where there are:**

- (a) Heat Degree days 1600 or less
- (b) Cool nights in growing season
- (c) Four distinct seasons
- (d) Large variation in daytime to nighttime temperatures
- (e) Cool autumns.

\*Heat degree-days are calculated by taking the mean temperature of the month, subtracting the value of 10 and multiplying by the number of days in the month. The mean temperature is calculated by taking the mean of the mean maximum and mean minimum daily temperatures. Seasonal degree days (or heat degree days) are the total for the seven months of the growing season (October-April). Temperatures for your site can either be gathered from the closest Bureau of Meteorology Agriculture station or from your own vineyard provided you have continuous temperatures for at least the last 7 years.

\*\* Information on what constitutes a cool climate and on degree-days taken from the following publications:

Jackson D. & Schuster D., The Production of Grapes & Wine in Cool Climates, Nelson Publishers, Melbourne 1987

Coombe BG. & Dry PR., Viticulture; Volume 1 Resources. Australian Industrial Publishers Pty Ltd, Adelaide

1988

**Note: Entries for the National Cool Climate Wine Show 2010  
close on the 31<sup>st</sup> August 2010**

**Exhibits to be delivered by 30<sup>th</sup> September 2010, to:**

**National Cool Climate Wine Show Committee  
Bathurst Visitor Information Centre  
1 Kendall Ave  
Bathurst NSW 2795**

