



**NATIONAL  
COOL CLIMATE  
WINE SHOW**

# 2019 MEDAL CLASSES

www.coolwines.com.au

ABN 82 266 124 165

**Wines to be received by:**  
**Friday 11<sup>th</sup> October 2019**  
 National Cool Climate Wine Show  
 Ph: 0408 866 008  
 c/- Clyde Business Park  
 105 Sydney Road  
 KELSO NSW 2795

**Entries Close: 5pm, Friday 27<sup>th</sup> September 2019**

## 22<sup>nd</sup> to 25<sup>th</sup> October 2019

22 <sup>nd</sup> to 25 <sup>th</sup> October 2019			Class	Red Table Wine – Vintage 2018
<b>Class</b>	<b>White Table Wine – Vintage 2019</b>		021	Cabernet Sauvignon
001	Riesling	<i>Sugar level not to exceed 7.5 g/l</i>	022	Shiraz <i>Includes Shiraz / Viognier where is Shiraz is 85% or greater</i>
002	Chardonnay	<i>Sugar level not to exceed 7.5 g/l</i>	023	Pinot Noir
003	Sauvignon Blanc	<i>Sugar level not to exceed 7.5 g/l</i>	024	Merlot
004	Sweet White Table Wine	<i>Sugar level above 7.5 g/l</i>	025	Single Red Varieties <i>Other than those classes above and including Italian, Spanish, etc.</i>
005	Rose	<i>Any style</i>	026	Dry Red Blends <i>Blend red wine varieties (specify composition and %)</i>
006	Pinot Gris / Grigio	<i>Sugar level not to exceed 7.5 g/l</i>	<b>Class Red Table Wine – Vintage 2017</b>	
007	Single White Varieties	<i>Other than those classes above and including Italian, Spanish, etc.</i>	031	Cabernet Sauvignon
008	Dry White Blends	<i>Blend white wine varieties (specify composition and %)</i>	032	Shiraz <i>Includes Shiraz / Viognier where is Shiraz is 85% or greater</i>
<b>Class</b>	<b>White Table Wine – Vintage 2018 &amp; Older</b>		033	Pinot Noir
011	Riesling	<i>Sugar level not to exceed 7.5 g/l</i>	034	Merlot
012	Chardonnay	<i>2018 vintage Sugar level not to exceed 7.5 g/l</i>	035	Single Red Varieties <i>Other than those classes above and including Italian, Spanish, etc.</i>
013	Chardonnay	<i>2017 and older vintages Sugar level not to exceed 7.5 g/l</i>	036	Dry Red Blends <i>Blend red wine varieties (specify composition and %)</i>
014	Sauvignon Blanc	<i>Sugar level not to exceed 7.5 g/l</i>	<b>Class Red Table Wine – Vintage 2016 &amp; Older</b>	
015	Sweet White Table Wine	<i>Sugar level above 7.5 g/l</i>	041	Cabernet Sauvignon
016	Rose	<i>Any style</i>	042	Shiraz <i>Includes Shiraz / Viognier where is Shiraz is 85% or greater</i>
017	Pinot Gris / Grigio	<i>Sugar level not to exceed 7.5 g/l</i>	043	Pinot Noir
018	Single White Varieties	<i>Other than those classes above and including Italian, Spanish, etc.</i>	044	Merlot
019	Dry White Blends	<i>Blend white wine varieties (specify composition and %)</i>	045	Single Red Varieties <i>Other than those classes above and including Italian, Spanish, etc.</i>
<b>Class</b>	<b>Sparkling Wines – Any Vintage &amp; Non-Vintage</b>		046	Dry Red Blends <i>Blend red wine varieties (specify composition and %)</i>
051	Sparkling White or Rose Wine	<i>Blend composition to be specified</i>	<b>Schedule of Medal Classes</b>	
052	Sparkling Red Wine	<i>Bottle fermented. Blend composition to be specified</i>	Varietal wines, as set out in the schedule of classes, must comprise of 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.	

**Entries Close 5.00pm, 27<sup>th</sup> September 2019, Wines must be shown in four (4) 750mL bottles or equivalents. Entry Fee = \$50.00 per exhibit.**

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.