



**NATIONAL
COOL CLIMATE
WINE SHOW**

2021 MEDAL CLASSES

www.coolwines.com.au

ABN 82 266 124 165

Wines to be received by:
Monday 11th October 2019
 National Cool Climate Wine Show
 c/- Bathurst Visitors Information Centre
 1 Kendall Avenue
 BATHURST NSW 2795

Entries Close: 5pm, Monday 20th September 2021

18th to 22nd October 2021

18 th to 22 nd October 2021			Class	Red Table Wine – Vintage 2020
Class	White Table Wine – Vintage 2021		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>	Class	Red Table Wine – Vintage 2019
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>
Class	White Table Wine – Vintage 2020 & Older		033	Pinot Noir
011	Riesling	<i>Sugar level not to exceed 7.5 g/l</i>	034	Merlot
012	Chardonnay	<i>2020 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>2019 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>	Class	Red Table Wine – Vintage 2018 & Older
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>
Class	Sparkling Wines – Any Vintage & Non-Vintage		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>	Schedule of Medal Classes	
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, 20th September 2021, Wines must be shown in four (4) 750mL bottles or equivalents. Entry Fee = \$60.00 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.