



**NATIONAL  
COOL CLIMATE  
WINE SHOW**

# 2022 MEDAL CLASSES

www.coolwines.com.au

ABN 82 266 124 165

**Wines to be received by:**  
**Monday 3<sup>rd</sup> October 2022**  
 National Cool Climate Wine Show  
 c/- Bathurst Visitors Information Centre  
 1 Kendall Avenue  
 BATHURST NSW 2795

**Entries Close: 5pm, Friday 23<sup>rd</sup> September 2022**

## 17<sup>th</sup> to 21<sup>st</sup> October 2022

17 <sup>th</sup> to 21 <sup>st</sup> October 2022			Class	Red Table Wine – Vintage 2021
Class	<b>White Table Wine – Vintage 2022</b>		021	Cabernet Sauvignon <i>2021 vintage</i>
001	Riesling	<i>2022 vintage</i>	022	Shiraz <i>2021 vintage, Includes Shiraz / Viognier where is Shiraz is 85% or greater</i>
002	Chardonnay	<i>2022 vintage</i>	023	Pinot Noir <i>2021 vintage</i>
004	Sauvignon Blanc	<i>2022 vintage</i>	024	Merlot <i>2021 vintage</i>
005	Sweet White Table Wine	<i>2022 vintage</i>	025	Single Red Varieties <i>2021 vintage</i>
006	Rose	<i>2022 vintage, Any style</i>	026	Dry Red Blends <i>2021 vintage, Blend red wine varieties (specify composition and %)</i>
007	Pinot Gris / Grigio	<i>2022 vintage</i>	Class	<b>Red Table Wine – Vintage 2020</b>
008	Single White Varieties	<i>2022 vintage</i>	031	Cabernet Sauvignon <i>2020 vintage</i>
009	Dry White Blends	<i>2022 vintage, Blend white wine varieties (specify composition and %)</i>	032	Shiraz <i>2020 vintage, Includes Shiraz / Viognier where is Shiraz is 85% or greater</i>
Class	<b>White Table Wine – Vintage 2021 &amp; Older</b>		033	Pinot Noir <i>2020 vintage</i>
011	Riesling	<i>2021 and older vintages</i>	034	Merlot <i>2020 vintage</i>
012	Chardonnay	<i>2021 vintage</i>	035	Single Red Varieties <i>2020 vintage</i>
013	Chardonnay	<i>2020 and older vintages</i>	036	Dry Red Blends <i>2020 vintage, Blend red wine varieties (specify composition and %)</i>
014	Sauvignon Blanc	<i>2021 and older vintages</i>	Class	<b>Red Table Wine – Vintage 2019 &amp; Older</b>
015	Sweet White Table Wine	<i>2021 and older vintages</i>	041	Cabernet Sauvignon <i>2019 and older vintages</i>
016	Rose	<i>2021 and older vintages, Any style</i>	042	Shiraz <i>2019 and older vintages, Includes Shiraz / Viognier where is Shiraz is 85% or grtr</i>
017	Pinot Gris / Grigio	<i>2021 and older vintages</i>	043	Pinot Noir <i>2019 and older vintages</i>
018	Single White Varieties	<i>2021 and older vintages</i>	044	Merlot <i>2019 and older vintages</i>
019	Dry White Blends	<i>2021 and older vintages, Blend white wine varieties (specify composition and %)</i>	045	Single Red Varieties <i>2019 and older vintages</i>
Class	<b>Sparkling Wines – Any Vintage &amp; Non-Vintage</b>		046	Dry Red Blends <i>2019 and older vintages, 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>  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.	
052	Sparkling Red Wine	<i>Bottle fermented. Blend composition to be specified</i>		

**Entries Close 5.00pm, 23<sup>rd</sup> September 2022, 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.