



2024 JUDGING REGULATIONS

(Reviewed Feb 2024)

1. All classes are open for competition to vigneron, wine makers and wine 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 utilising only Australian cool climate sourced grapes and are to be bottled and sealed during a commercial bottling run at time of entry. Where a finished wine is not commercially labelled, the exhibitor must list the commercial brand under which the wine will be sold on the entry form.
4. An Entry Fee per entry is required when submitting the entry form.
Entry Fees are \$65.00 per entry
5. A wine shall only be entered once irrespective of the number of Trade Labels under which it is released.
6. **ENTRIES CLOSE: 26th July 2024**
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:
 - 250 Litres for Table 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) bottles for Table 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. Local area includes all the land included in the Bathurst Region Vignerons Association.
11. Entries competing for the Central Ranges and Local Trophies will be established by the Steward as appropriate.
12. All entries shall be made on AWRI Showrunner by creating an exhibit profile. Alternatively, manual forms can be supplied by the Show Committee only upon email request.
13. Exhibits shall be delivered to;
NCCW Show Committee
c/- Bathurst Visitors Information Centre
1 Kendall Avenue
Bathurst NSW 2795
in cases properly marked with the Exhibitors name, to arrive no later than 9th August 2024.
Exhibits on which freight has not been paid shall be excluded from judging.
14. All Exhibits shall become the property of the Wine Show Committee.
15. Labeling: All 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. Exhibit entry labels must be applied to entries prior to delivery. Label format is supplied directly by ShowRunner and can be printed on adhesive labels, or paper, securely applied to the bottle, not obscuring 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 100 points and Awards made as follows:
Gold Award 95-99 points
Silver Award 90-94 points
Bronze Award 86-89 points
20. The wine show judging follows the recommendations of the Australian Society of Viticulture and Oenology'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 3 dozen of any Medal Winning wines during a period of 6 months following the show for a maximum of \$165.00 per dozen.
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.*

CONTACT DETAILS

Chief Steward | Mark Renzaglia
Phone | 0413 196 036
Email | entry@coolwines.com.au