

## REGULATIONS

1. All regulations are to be read in association with the preamble for each group of classes.
2. The Show is open to licensed Winemakers, Distillers and Merchants who adhere to the **Winemakers Federation of Australia Code of Practice for the Display of Awards**.
3. All exhibits shall conform to the respective Acts of the States and Commonwealth of Australia which govern the production and sale of Australian Wine and Brandy, including but not limited to; the Custom and Excise Act, Health Act, Spirit Act, the Australian Wine and Brandy Corporation Export Regulations Amendments 1993, the Australian Wine and Brandy Corporation Amendments Act 1993 and the regulations relevant to such Acts.
- 4a. All exhibits shall be made wholly in Australia utilising only Australian grapes.
- 4b. Entries for table wines will only be accepted where the wine is made wholly from grapes of a single vintage, and the vintage is stated on the commercial label, or in the case of wines entered in Industry Classes, the vintage will be stated on the commercial label when released. This regulation does not apply to fortified wines or sparkling wines in classes 88 - 94.
- 4c. Entries for Single Vineyard Classes will only be accepted where the wine is made wholly from grapes of a single vineyard and the name of the vineyard is stated on the commercial label, or in the case of wines entered in Industry Classes, the named vineyard will be stated on the commercial label when released.

5. All entries shall be made on the form supplied by the Cowra Show Society Inc. or a fair copy of the same. All information requested must be supplied. Faxed or e-mailed entry forms will be accepted but original signed entry forms must be sent by post with payment. Please indicate method of payment on original entry form.
6. An entry fee of \$40.00 (including Audit Levy and GST) per entry is required when submitting the entry form. Entries will not be accepted unless accompanied by the required fee. Entry fees are non refundable.
7. Exhibitors may submit unlimited entries per class.
8. A wine shall only be entered once, irrespective of the number of trade labels under which it is released.
9. Exhibits of blended wines must represent the prescribed quantity already blended, but not necessarily in the one container. In all single varietal classes, not less than 85% of the wine shall be of the specified variety.
10. Exhibits of wines subject to multiple bottling runs shall be in all respects, the same wine that is currently available for retail sale.
11. Entries competing for a Local Award shall be made using a minimum of 85% grapes grown within the Cowra Region GI boundaries. The letter "L" is to be used to denote entries seeking consideration for a Local Award.

## 12. EXHIBIT REQUIREMENTS

- (a) **Industry Classes**  
Classes :-1 to 35, six (6) 750ml bottles, or equivalent

## Exhibitor Requirements cont.

- (b) **Retail Classes**  
Classes:- 36 to 45, 47 to 52 and 54 to 89,  
six (6) 750ml bottles, or equivalent.  
Classes:- 46, 53 and 90 to 94  
four (4) 750ml bottles, or equivalent.
  - (c) **Single Vineyard Classes**  
Classes: 95 to 98  
(6) 750ml bottles, or equivalent
  - (d) All exhibits must be delivered to the Cowra Wine Show, Cowra Show Pavilion, Cowra, NSW, 2794. Cases must be properly marked with the exhibitors name and the enclosed exhibits.
  - (e) **Exhibits to arrive no later than Wednesday 1st July 2009.** Exhibits on which freight has not been paid will be excluded from judging.
  - (f) Identification labels will be supplied and mailed to exhibitors on 10<sup>th</sup> June and must be affixed to bottles before delivery.
  - (g) **Commercial labels must not be removed from bottles.**
- 13.** All exhibits will become the property of the Cowra Show Society Inc.
- 14.** The Cowra Show Society Inc. reserves the right to accept or reject any entry, to question exhibitors on details of entries and to change entries to a more appropriate class.

## **15. STOCK VALIDATION AND TEST SAMPLES**

- (a) In all cases, the wine in stock, as declared on the entry form, may be inspected and checked by a representative or nominee of the society to verify origin, quantity held and availability for retail sale.
- (b) After the closing date for receipt of exhibits, a draw may be made for the selection of three regions from which entries by at least three exhibitors may be checked. An official appointed by the society may make an inspection of the quantity of such wines in accordance with the declaration on the entry form and take at least one sample bottle for comparison with the exhibit submitted.
- (c) The Society may also purchase at random samples from licensed retail outlets for comparison with exhibits submitted for judging

- 16.** Exhibits will be judged out of a total of 60 points and medals awarded in all Classes as follows;  
Gold (55.5 to 60.0 points), Silver (51.0 to 55.0 points) and Bronze (46.5 to 50.5 points).

## **17. TROPHIES**

- (a) All wines entered will be eligible for trophies. Trophies will not be awarded unless the selected entry has gained a gold medal in its class.

## **Trophies Cont.**

- (b) An exhibitor's highest marked entry in each class shall be counted in the tally to decide the "Most Successful Exhibitor". Five (5) points shall be awarded for a Gold Medal, three (3) points for a Silver Medal and one (1) point for a Bronze Medal. The exhibitor with the highest total points shall be the Trophy winner. Where equal, the total with the greatest number of Gold Medals shall prevail, and if still equal, Silver Medals and so on.
- (c) Wines entered in a class for "*blends or other varieties*" are only eligible for trophies for that class.
- (d) Trophy winners are expected to collect their trophies at the presentation. If the Society is required to mail trophies, the cost of transport and insurance against damage in the transit will be the responsibility of the trophy winner.

## **18. PROTESTS**

No protest will be considered unless made within 7 days of the announcements of the awards. However, it must be noted that the decision of the judges is final and whilst no discussion will be entered into, the reason for the decision will be given.

## **19. DISQUALIFICATIONS**

- (a) Any exhibitor breaking any regulation may be disqualified from this and any future Show or Shows.

## Disqualifications cont.

- (b) No entry will be received from any exhibitor disqualified by this or any other similar society during the period of such disqualification. Should an entry be accepted, it shall, when discovered, be deemed void, and the entry fee and the exhibit shall be forfeited.
- (c) It should also be noted that an entry may be disqualified if:-
  - (i) The check wine (see regulation 15 (a),(b) and (c) does not conform with the entered wine.  
or
  - (ii) A wine entered is not finished and commercially bottled.  
or
  - (iii) A wine entered in a retail class does not bear a commercial label, or is not available for retail sale at time of entry.  
or
  - (iv) The quantity claimed to be held in stock is found to be false.

20. The Cowra Wine Show Exhibitor Tasting is a ***“restricted industry function”*** and therefore attendance is limited to bona-fide company personnel associated with the entry. All exhibitors will be entitled to two (2) free tickets. Limited extra tickets, based upon entries submitted, will only be issued upon a direct request to the Cowra Show Society Inc.

21. **Entries close 1<sup>st</sup> June 2009**

## **INDUSTRY CLASSES**

### **Classes 1 to 35 Finished & Bottled Wine Not Yet Released**

Classes 1 to 35 are exclusively for finished wine that is bottled, but not currently available for sale. A minimum quantity of 900 litres of each entry is to be held in stock for a wine to be eligible to enter this classification. A wine entered in this classification, whilst not required to bear a commercial label must be entered in the commercial name under which it is to be released. Each entry judged will be pointed, and gold, silver & bronze medals presented. Entries will be eligible for trophies including most successful exhibitor. Awards are not transferable and therefore to only be used exclusively to promote the commercial name under which the wine was entered. All results from this classification will be published in the Results Catalogue and released to the media and public. Exhibits will be made available for tasting at both the Exhibitor Tasting and Public Tasting.

**Six (6) 750ml bottles, or equivalent, are required per entry.**

### **VINTAGE 2009**

1. Dry White - Chardonnay
2. Dry White - Pinot Gris
3. Dry White - Riesling
4. Dry White - Sauvignon Blanc
5. Dry White - Semillon
6. Dry White - Verdelho
7. Dry White - Viognier
8. Dry White - Blend or Other Varieties  
*(not eligible for classes 1 to 7)*
9. Rosé Style- any variety

## VINTAGE 2008

10. Dry White - Chardonnay
11. Dry White - Riesling
12. Dry White - Semillon
13. Dry White - Viognier
14. Dry White - Blend or Other Varieties  
*(not eligible for classes 10 to 13)*
15. Dry Red - Cabernet Sauvignon
16. Dry Red – Durif
17. Dry Red - Merlot
18. Dry Red - Pinot Noir
19. Dry Red – Shiraz
20. Dry Red – Shiraz Viognier  
**(a)** Entries in this class must consist of not less than 85% Shiraz and must be described in the commercial name under which it is to be released as “Shiraz Viognier”  
**(b)** Entries in this class are eligible for the trophy for “Best Shiraz of the Show”
21. Dry Red – Shiraz Dominant Blend  
(eg. Shiraz Cabernet , name and percentages of varieties to be declared on entry form)
22. Dry Red – Cabernet Dominant Blend  
(eg. Cabernet Merlot, name and percentages of varieties to be declared on entry form)
23. Dry Red – Blend or Other Varieties  
*(not eligible for classes 15 – 22)*

[www.cowrashow.com/CowraWineshow](http://www.cowrashow.com/CowraWineshow)

## VINTAGE 2007 & OLDER

24. Dry White - Chardonnay
25. Dry White - Riesling
26. Dry White - Semillon
27. Dry Red - Cabernet Sauvignon
28. Dry Red - Durif
29. Dry Red - Merlot
30. Dry Red – Pinot Noir
31. Dry Red - Shiraz
32. Dry Red – Shiraz Viognier  
**(a)** Entries in this class must consist of not less than 85% Shiraz and must be described in the commercial name under which it is to be released as “Shiraz Viognier”)  
**(b)** Entries in this class are eligible for the trophy for “Best Shiraz of the Show”)
33. Dry Red – Shiraz Dominant Blend  
eg. Shiraz Cabernet , name and percentages of varieties to be declared on entry form)
34. Dry Red – Cabernet Dominant Blend  
(eg. Cabernet Merlot , name and percentages of varieties to be declared on entry form)
35. Dry Red – Blend or Other Varieties  
(not eligible classes 27 – 34)

## TRAVEL AWARDS FOR WINEMAKERS

Travel awards will be presented to the winemaker (s)  
of the following wines in 2009



***Best Dry White of the Show \$2000***  
***Best Dry Red of the Show \$2000***

## RETAIL CLASSES

### **Classes 36 to 94**

#### **Commercially Released & Available Wines**

Entries in Retail Classes (36 to 94) must be commercially bottled, **commercially labelled** and on sale through a licensed outlet at date of entry. A minimum quantity of 900 litres of table wine or 300 litres of fortified wine must be held in stock at date of entry to be eligible for this classification.

Sweet White Table Wines entered in classes 46 and 53 must have 300 litres in stock at date of entry.

Any wine entered in this classification must be entered under its commercial name and **all bottles supplied for judging must be commercially labelled**. All entries will be pointed and gold, silver & bronze medals will be awarded. Entries will be eligible for trophies including most successful exhibitor. Awards are non transferable and are therefore only to be used exclusively to promote the label entered. All results from this classification will be published in the Results Catalogue and released to the media and public. **Six (6) 750ml bottles, or equivalent, are required per entry.**

**(except for classes 46,53 and 90 to 94 which require four (4) 750ml bottles or equivalent.)**

#### **WHITE TABLE WINE - VINTAGES 2009 & 2008**

36. Dry White - Chardonnay
37. Dry White - Pinot Gris
38. Dry White - Riesling
39. Dry White - Sauvignon Blanc
40. Dry White - Semillon
41. Dry White - Verdelho
42. Dry White – Viognier
43. Dry White - Semillon Dominant Blend  
(eg. Semillon Sauvignon Blanc, name and percentages of varieties to be declared on entry form)

### **White Table Wine - Vintages 2009 & 2008 cont.**

- 44. Dry White – Blend or Other Varieties  
(not eligible for class 36 – 43)
- 45. White, Sweet – Varietal Table Wines
- 46. White, Sweet - Dessert Wines (eg. Botrytis & Late Picked Styles)

### **WHITE TABLE WINE - VINTAGES 2007 & OLDER**

- 47. Dry White - Chardonnay
- 48. Dry White - Riesling
- 49. Dry White - Semillon
- 50. Dry White - Verdelho
- 51. Dry White - Viognier
- 52. Dry White - Blend or Other Varieties  
(not eligible for classes 47 to 51)
- 53. White, Sweet - Dessert Wines (eg. Botrytis and Late Picked Styles)

### **RED TABLE WINE – VINTAGES 2009 & 2008**

- 54. Rosé Style - any variety
- 55. Dry Red - Light Bodied, early drinking style
- 56. Dry Red - Cabernet Sauvignon
- 57. Dry Red - Durif
- 58. Dry Red - Merlot
- 59. Dry Red - Pinot Noir
- 60. Dry Red – Petit Verdot
- 61. Dry Red - Sangiovese
- 62. Dry Red - Shiraz
  
- 63. Dry Red - Shiraz Viognier
  - (a)** Entries in this class must consist of not less than 85% Shiraz and must be described on the commercial label as “Shiraz Viognier”
  - (b)** Entries in this class are eligible for the trophy of the “Best Shiraz of the Show”

## Red Table Wine Vintages 2009 & 2008 cont.

- 64. Dry Red - Shiraz Dominant Blend  
(eg. Shiraz Cabernet , name and percentages of varieties to be declared on entry form)
- 65. Dry Red – Cabernet Dominant Blend  
(eg. Cabernet Merlot, name and percentages of varieties to be declared on entry form)
- 66. Dry Red - Blend or Other Varieties  
*(not eligible for classes 56 to 65)*

## RED TABLE WINE – VINTAGES 2007

- 67. Dry Red - Cabernet Sauvignon
- 68. Dry Red - Durif
- 69. Dry Red - Merlot
- 70. Dry Red - Pinot Noir
- 71. Dry Red - Petit Verdot
- 72. Dry Red - Sangiovese
- 73. Dry Red - Shiraz
- 74. Dry Red - Shiraz Viognier  
**(a)** Entries in this class must consist of not less than 85% Shiraz and must be described on the commercial label as “Shiraz Viognier”  
**(b)** Entries in this class are eligible for the trophy of the “Best Shiraz of the Show”
- 75. Dry Red - Shiraz Dominant Blend  
(eg. Shiraz Cabernet , name and percentages of varieties to be declared on entry form)
- 76. Dry Red - Cabernet Dominant Blend  
(eg. Cabernet Merlot, name and percentages of varieties to be declared on entry form)
- 77. Dry Red - Blend or Other Varieties  
*(not eligible for classes 67 to 76)*

## **RED TABLE WINE – VINTAGES 2006 & OLDER**

78. Dry Red - Cabernet Sauvignon  
79. Dry Red - Durif
80. Dry Red - Merlot  
81. Dry Red - Pinot Noir  
82. Dry Red - Petit Verdot  
83. Dry Red - Shiraz  
84. Dry Red - Shiraz Viognier  
**(a)** Entries in this class must consist of not less than 85% Shiraz and must be described on the commercial label as “Shiraz Viognier”  
**(b)** Entries in this class are eligible for the trophy of the “Best Shiraz of the Show”
85. Dry Red - Shiraz Dominant Blend  
(eg. Shiraz Cabernet , name and percentages of varieties to be declared on entry form)
86. Dry Red – Cabernet Dominant Blend  
(eg. Cabernet Merlot, name and percentages of varieties to be declared on entry form)
87. Dry Red - Blend or Other Varieties  
*(not eligible for classes 78 to 86)*

## **COWRA WINE SHOW TROPHY**

### **REGIONAL WINE SHOW AWARD**

**COWRA REGION G.I. SOURCED WINE (Classes 1 to 98)**  
**for**  
***Best Red of the Show***  
***Best White of the Show***

## **SPARKLING WINES – ANY VINTAGE**

- 88. Sparkling White & Pink Wine, bottle fermented
- 89. Sparkling Red Wine, bottle fermented

## **FORTIFIED WINES – ANY VINTAGE** **Four (4) 750ml bottles or equivalent required**

- 90. Sherry (Any Style)
- 91. Sweet White
- 92. Muscat
- 93. Tawny Port
- 94. Vintage Port

## **SINGLE VINEYARD WINES**

### **Classes 95 to 98**

Entries in classes (95 to 98) are exclusively for finished wine that is bottled, meets the entry criteria for either Industry or Retail Class, and is made wholly from grapes of a single vineyard, and the name of the vineyard is stated on the commercial label, or in the case of wine bottled but not yet released, will be stated on the commercial label when released. **Six (6) 750ml bottles or equivalent are required per entry.**

### **SINGLE VINEYARD WINES – ANY VINTAGE**

- 95. Named Vineyard – Chardonnay
- 96. Named Vineyard – Semillion
- 97. Named Vineyard – Shiraz
- 98. Named Vineyard – Pinot Noir  
(entries in classes 95 – 98 are eligible for the trophies for Best Chardonnay, Semillion, Shiraz of the Show respectively)

## **COWRA WINE SHOW TROPHIES**

*THE MOST SUCCESSFUL EXHIBITOR (Classes 1 to 98)*

*CHARDONNAY (Classes 1,10,24,36,47 & 95)*

*PINOT GRIS (Classes 2 & 37)*

*RIESLING (Classes 3,11,25,38 & 48)*

*SAUVIGNON BLANC (Class 4 & 39)*

*SEMILLON (Classes 5,12,26,40,49 & 96)*

*VERDELHO (Classes 6,41 & 50)*

*VIOGNIER (Classes 7,13,42 & 51)*

*DRY WHITE BLEND OR OTHER VARIETIES (Classes 8,14,43,44 & 52)*

*DRY WHITE TABLE WINE OF SHOW  
(Classes –1 to 8,10 to 14,24 to 26,36 to 44, 47 to 52)*

*SWEET WHITE TABLE WINE (Classes 45,46 & 53)*

*CABERNET SAUVIGNON (Classes 15,27,56,67 & 78)*

*DURIF (Classes 16,28,57,68 & 79)*

*MERLOT (Classes 17,29,58,69 & 80)*

*PETIT VERDOT (Classes 60, 71 & 82)*

*PINOT NOIR (Classes 18,30,59,70,81 & 98)*

*SANGIOVESE (Class 61 & 72)*

*SHIRAZ (Classes 19,20,31,32,62,63,73,74,83 & 84 & 97)*

*DRY RED BLEND OR OTHER VARIETIES  
(Classes 21 to 23, 33 to 35, 64 to 66 & 75 to 77 & 85 to 87)*

*DRY RED TABLE WINE OF SHOW (Classes 15 to 23,27 to 35,55 to 87)*

*ROSÉ STYLE (Classes 9 & 54)*

*SPARKLING WINE (Classes 88 & 89)*

*FORTIFIED WINE (Classes 90 to 94)*