



2024 ENTRY SCHEDULE

Judging
Exhibitor's Tasting
Public Tasting
Trophy Presentation

Monday 15th July and Tuesday 16th July
Thursday 18th July
Saturday 20nd July
Saturday 10th August

Wine Show Committee

Chairman
Chief Steward

Michael Flannery
Paul Smith

J Armstrong, P Bishop, K Chambers, G Dick, J Fagan, G Farley, A Jeffery
P Jeffery, R Kelly, P Millard, I Packer, A Pearce, A. Purcell, C Ridding,
D Thomas, K Skinner, T Winwood-Smith.

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Proudly Presented by Cowra Show Society Inc.

KEY DATES

JULY 7 th (Sun)	ENTRIES CLOSE
JUNE 17 th (Mon)	BOTTLE ENTRY LABELS EMAILED TO EXHIBITORS
JULY 10 th (Wed)	ALL EXHIBITS MUST BE RECEIVED BY THE SOCIETY
JULY 15 th (Mon)	JUDGING COMMENCES
JULY 18 th (Thurs)	EXHIBITOR'S TASTING
JULY 20 th (Sat)	PUBLIC TASTING
AUGUST 10 th (Sat)	TROPHY PRESENTATION

REGULATIONS FOR THE AUSTRALIAN SINGLE VINEYARD WINE SHOW

1. All regulations are to be read in association with the preamble for each group of classes.
2. The Australian Single Vineyard Wine Show (ASVWS) 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, and the regulations relevant to such Acts.
4.
 - (a) All exhibits shall be made wholly in Australia utilising only Australian grapes.
 - (b) All classes in the ASVWS are exclusively for finished bottled wine.
 - (c) All table wines will only be accepted where the wine is made from grapes containing not less than 85% of a single vintage and the vintage is stated on the commercial label, or will be stated on the commercial label when released. This regulation does not apply to non-vintage classes.
 - (d) All entries must comply with the following regulations:

- (i) A minimum of 95% of the grapes used to make the entered wine must be sourced from a contiguous parcel of land that is “named” and can be easily identified.
 - (ii) Where the “name” does not appear on the bottle label, a declaration may be required confirming 4(d)(i) above.
 - (iii) All exhibits in the organic classes must adhere to the requirements of the Organic Regulators and carry a Certification Number from the Australian Standards for Organic and Biodynamic Products.
5. All entries shall be made either online or using the form supplied by Cowra Show Society Inc. (“the Society”). All information requested must be supplied. Method of payment must be indicated on the entry form.
6. An entry fee of \$60.00 (including GST) per entry is required within seven (7) days of submitting the entry online or emailing a scanned entry form. Posted 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. Exhibits for a **Local Award** will be made using a minimum of 85% grapes grown within the Cowra Region GI boundaries. The letter “L” is to be used in the ‘Local Award’ column of the entry form, or the ‘Local Award’ box checked for online entries, to denote entries seeking consideration for a Local Award.

12. EXHIBIT REQUIREMENTS

Classes 1 - 25, 31 - 50

six (6) 750 ml bottles, or equivalent

Class 21 – 22, 61 – 63, 71-75

four (4) 750ml bottles, or equivalent

Online, email and posted entries close on **Friday 14th June 2024**. Bottle entry labels will be emailed to exhibitors starting from **Monday 17th June 2024**. The labels should be affixed to all bottles before delivery. Commercially labelled wines must be entered with their commercial labels affixed.

Please note, when affixing wine show labels, where possible, do not cover your commercial labels as we need to cross-check all entries.

All exhibits are to be delivered, at exhibitor’s cost to:

ASVWS

Show Pavilion

3-5 Grenfell Road

Cowra. NSW. 2794

External packaging must be properly marked with the exhibitor's name and the enclosed exhibit(s). Exhibits are to arrive no later than **Wed July 10th 2024** Exhibits on which freight has not been paid will be excluded from judging.

13. All exhibits become the property of the Society upon receipt.

14. The Society 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. AUDITING

- 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. All exhibitors agree to retain stock records at the time of entry that will demonstrate to an auditor, if required, that they meet the volume requirements of the classes entered.
- c. All exhibitors agree that if an entry submitted is from a single blend, then no blend number is required. If the wine submitted is from more than one blend and bottled under the one label, the blend (or batch) number is to be included on the entry form.
- d. All exhibitors are required to declare that their entries meet the entry criteria as set out in the regulations.
- e. All exhibitors agree to cooperate with and abide by the consequences of the wine shows' auditing process.
- f. All exhibitors agree to the publication, as contemplated by these recommendations, of audit results, including details of any penalties imposed; and all exhibitors agree to make no claim of any kind or description arising out of or in connection with that publication, and indemnifies the wine show organisers in respect of any claim by any third party in respect of loss or damage arising out of or in connection with that publication.
- g. After the closing date for receipt of exhibits, a draw may be made for selection of regions from which entries may be checked. An official appointed by the Society may make an inspection of the quantities 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.
- h. The Society may purchase at random, samples from a licensed retail outlet for comparison with the exhibits submitted for judging.
- i. All exhibitors agree that the show organisers and the bodies with which they are associated, are enabled to recognise and act in conformity with any penalties imposed by any other wine show organiser or associated body, and for the exhibitor in question to have no claim of any kind or description against a recognising wine show organiser in respect of any such recognition or action.

16. JUDGING

Exhibits will be judged out of 100 points and the average of three judges points will be the result. Medals awarded in all classes as follows:

Gold	(95.0 to 100 points)
Silver	(90.0 to 94.99 points)
Bronze	(85.0 to 89.99 points)

17. TROPHIES

- (a) The Most Successful Exhibitor Trophy of the ASVWS will be awarded to the exhibitor whose entries have the highest points tally from the ASVWS. Points will be allocated as follows - five points will be awarded for gold medal, three points for silver and one for bronze. This award may only be displayed on or in relation to wines that have won a medal at the ASVWS.
- (b) Exhibitors of trophy winning wines selected by the committee to be served at the Awards Presentation Function, will be required to supply and deliver to the Society 12 x 750ml bottles of table and sparkling wines and up to 6 x 750ml bottles (or equivalent) of dessert and fortified wine.
- (c) Local Awards will be presented to the wines that have attained the highest points but must have received at least silver medal points.
- (d) Travel Awards, each to the value of \$3,000, will be awarded to the winners of the Best Dry White Table Wine and the Best Dry Red Table Wine of the ASVWS, as decided by the judges.

18. PROTESTS

No protest will be considered 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, 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.
- 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. A checked wine (per regulation 15) does not conform to the wine entered. or
 - ii. A wine entered is not finished and commercially bottled. Or
 - iii. The quantity claimed to be held in stock is determined to be false.

20. **The Exhibitors' Tasting** is a "restricted industry function" and therefore attendance is limited to bona-fide company personnel associated with the entry. Limited extra tickets, based upon entries submitted, will only be issued upon a direct request to the Society.

AUSTRALIAN SINGLE VINEYARD WINE SHOW

Minimum Stock quantities required at time of bottling.

White and Red Table Wines	50 dozen
Sparkling and Dessert Wines	25 dozen
Fortified Wines	25 dozen (750ml or equivalent)

Awards are non-transferrable and therefore to be used exclusively to promote the label entered. All results will be published in the Results Catalogue and released to the media and public.

WHITE TABLE WINE

CLASS	TYPE	VARIETY	VINTAGE
1	Dry White	Chardonnay	2024 & 2023
2	Dry White	Chardonnay	2022 & Older
3	Dry White	Pinot Gris/Grigio	Any Vintage
4	Dry White	Riesling	Any Vintage
5	Dry White	Sauvignon Blanc	Any Vintage
6	Dry White	Semillon	2024 & 2023
7	Dry White	Semillon	2022 & Older
8	Dry White	Other White Variety	2024 & 2023
9	Dry White	Other White Variety	2022 & Older
10	Dry White	White Blend	Any Vintage
11	Dry White	Fiano	Any Vintage
12	Dry White Organic	Chardonnay	Any Vintage
13	Dry White Organic	Other White Variety/Blend	Any Vintage
		SWEET WHITE WINE	
21	Sweet White, Any Style	Any Variety, Non Botrytised	Any Vintage
22	Sweet Dessert White	Any Variety Botrytised	Any Vintage
		ROSÉ	
25	Rosé	Any Variety	Any Vintage

RED TABLE WINE

CLASS	TYPE	VARIETY	VINTAGE
31	Dry Red	Cabernet Sauvignon	2023 & 2022
32	Dry Red	Cabernet Sauvignon	2021
33	Dry Red	Cabernet Sauvignon	2020 & Older
34	Dry Red	Durif	Any Vintage
35	Dry Red	Merlot	Any Vintage
36	Dry Red	Pinot Noir	2023 & 2022
37	Dry Red	Pinot Noir	2021 & Older
38	Dry Red	Sangiovese	Any Vintage
39	Dry Red	Tempranillo	Any Vintage
40	Dry Red	Nebbiolo	Any Vintage
41	Dry Red	Shiraz	2023 & 2022
42	Dry Red	Shiraz	2021
43	Dry Red	Shiraz	2020 & Older
44	Dry Red	Montepulciano	Any Vintage
45	Dry Red	Nero d'Avola	Any Vintage
46	Dry Red	Grenache	Any Vintage
47	Dry Red	Other Red Variety	Any Vintage
48	Dry Red	Red Blend	Any Vintage
49	Dry Red Organic	Shiraz	Any Vintage
50	Dry Red Organic	Other Red Variety/Blend	Any Vintage

SPARKLING WINES

Four 750 ml bottles or equivalent required

CLASS	TYPE	VARIETY	VINTAGE
61	Sparkling White/Pink /Rosé	Any Variety, Any Style	Any Vintage
62	Sparkling Red	Any Variety, Any Style	Any Vintage
63	Moscato	Any Variety, Any Style	Any Vintage

FORTIFIED WINES

Four 750ml or equivalent required

CLASS	TYPE
71	Apera, Any Style, Non-Vintage
72	Sweet White Wine, eg Topaque, Any Classification, Non-Vintage
73	Muscat, Any Classification, Non-Vintage
74	Fortified Tawny or Ruby, Non-Vintage
75	Fortified Vintage, Any Vintage

TROPHIES 2024

AUSTRALIAN SINGLE VINEYARD WINE SHOW

MOST SUCCESSFUL EXHIBITOR OF THE SHOW (Classes 1- 75)

WHITE WINES

SINGLE VINEYARD CHARDONNAY (Classes 1 & 2, 12)

SINGLE VINEYARD RIESLING (Class 4 & 13)

SINGLE VINEYARD SEMILLON (Classes 6, 7 & 13)

SINGLE VINEYARD OTHER WHITE VARIETIES (Classes 3, 5, 8, 9, 11 & 13)

SINGLE VINEYARD WHITE BLENDS (Class 10 & 13)

SINGLE VINEYARD ORGANIC WHITE TABLE WINE (Classes 12 & 13)

SINGLE VINEYARD DRY WHITE TABLE WINE OF SHOW (Classes 1 – 13)

VITICULTURIST OR GROWER OF SINGLE VINEYARD DRY WHITE TABLE WINE OF SHOW

TRAVEL AWARD - DRY WHITE TABLE WINE OF SHOW – See Reg 17(d)

SINGLE VINEYARD SWEET WHITE WINE (Classes 21-22)

SINGLE VINEYARD ROSÉ (Class 25)

RED WINES

SINGLE VINEYARD CABERNET SAUVIGNON (Classes 31, 32, 33, 50)

SINGLE VINEYARD PINOT NOIR (Classes 36, 37, 50)

SINGLE VINEYARD SHIRAZ (Classes 41, 42, 43, 49)

SINGLE VINEYARD OTHER RED VARIETIES (Classes 34, 35, 38, 39, 40, 44, 45, 46, 47 & 50)

SINGLE VINEYARD RED BLENDS (Classes 48 & 50)

SINGLE VINEYARD ORGANIC RED TABLE WINE (Classes 49 - 50)

SINGLE VINEYARD DRY RED TABLE WINE OF SHOW (Classes 31 - 50)

VITICULTURIST OR GROWER OF SINGLE VINEYARD DRY RED TABLE WINE OF SHOW

TRAVEL AWARD - DRY RED TABLE WINE OF SHOW – See Reg 17(d)

SINGLE VINEYARD SPARKLING WINE (Classes 61, 62, 63)

SINGLE VINEYARD FORTIFIED WINE (Classes 71 - 75)

LOCAL AWARDS - BEST LOCAL WHITE WINE & BEST LOCAL RED WINE