



2022 AUSTRALIAN SINGLE VINEYARD WINE SHOW (ASVWS)

EVENT INFORMATION

Entries Open 4th April 2022

Entries Close 20th May 2022

Judging Starts 18th July 2022

Judging Ends 19th July 2022

EVENT DESCRIPTION

1. The 2022 Australian Single Vineyard Wine Show (ASVWS) is judged at the Cowra Show Pavilion in Cowra, NSW. The 2022 Cowra Wine Show (CWS) will be judged immediately after the ASVWS. Both Shows are judged in the week of 18-22 July 2022.
2. The Chief Judge for the 2022 ASVWS will be Sarah Pidgeon, Winemaker from Wynns Coonawarra Estate, SA and the Chief Judge for the CWS will be Peter Kelly, Chief Winemaker with Thorn-Clarke Wines Angaston, SA.
3. At the completion of judging for both the ASVWS and the CWS, an Exhibitors' Tasting will be held on Thursday 21 July 2022 at 1.00pm for Exhibitors and their staff.
4. A Public Tasting will be held on 23 July 2022 at 6.00pm. This event is held in the Cowra Show Society Heritage Pavilion where 800 people can enjoy tasting any wine previously judged, along with fine food.
5. Tickets are available on Ticketek at:
<https://premier.ticketek.com.au/shows/show.aspx?sh=WINEFEST21>
6. A Presentation Function will be held on Saturday 6 August 2022 at 7.00pm. Tickets are available through the Cowra Show Society on 02 6342 1977.
7. Any queries about Exhibit Entries should be directed to:
 - Chief Steward Mr Paul Smith phone 0408 637 934 or
 - Chair Mr Michael Flannery phone 0428 453 206

HOW TO ENTER THE ASVWS

Please see Item 6 in **Event Terms and Conditions** below (Page 5).

EXHIBITOR ENTRY INSTRUCTIONS

1. Minimum stock level required to be held by exhibitor at the time of entry:

White and Red Table Wines	50 dozen
Sweet White Dessert Wines	25 dozen
Sparkling Wines	25 dozen
Fortified Wines	25 dozen
(750ml bottles or equivalent volume)	
2. Exhibit requirements are:
 - (a) **Classes 1 to 12, 25, 31 to 49 - six (6) 750ml bottles or equivalent**
 - (b) **Classes 21 to 22, 61 to 63, 71 to 75 - four (4) 750ml bottles or equivalent**
3. Online, email and posted entries open on **Monday 4th April 2022** and close on **Friday 20th May 2022**.
4. Bottle entry labels will be emailed to exhibitors by **Friday 3rd June 2022**. The labels must be affixed to all bottles before delivery.
5. Commercially labelled wines must be entered with their commercial labels affixed.
6. All exhibits are to be delivered, at exhibitor's cost to:

ASVWS
Show Pavilion
3-5 Grenfell Road
Cowra NSW 2794
7. External packaging must be clearly and properly marked with the exhibitor's name.
8. Exhibits are to arrive no later than **Friday 17th June 2022**. Exhibits on which freight has not been paid will be excluded from judging.
9. All exhibits become the property of the Society upon receipt.
10. 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.
11. All entries must comply with the following regulations:
 - (a) 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.
 - (b) Where the "name" does not appear on the bottle label, a declaration may be required confirming 11(a) above.
 - (c) 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.
12. AUDITING
 - (a) The exhibitor agrees 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.

- (b) 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 and quantity held at the time of entry submission.
- (c) The exhibitor agrees 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) The exhibitor is required to declare that the entries meet the entry criteria as set out in the regulations.
- (e) The exhibitor agrees to cooperate with and abide by the consequences of the wine shows' auditing process.
- (f) The exhibitor agrees to the publication, as contemplated by these recommendations, of audit results, including details of any penalties imposed; and the exhibitor agrees 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 inspect 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) The exhibitor agrees 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 wine show organiser in respect of any such recognition or action.

13. JUDGING

Exhibits will be judged out of 100 points and the average of three judges' points will be the result. Medals will be 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)

14. TROPHIES

- (a) The Most Successful Exhibitor Trophy of the ASVWS will be awarded to the exhibitor whose entries have the highest points tally. 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 fortified and dessert wines.
- (c) Local Awards will be presented to the wines that have attained the highest points but must have received at least silver medal points.

15. 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.

16. 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 paragraph 12) 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.

ASVWS TROPHIES and AWARDS 2022

WHITE WINES

THE MOST SUCCESSFUL EXHIBITOR (Classes 1-75)

SINGLE VINEYARD CHARDONNAY (Classes 1-2, 12)

SINGLE VINEYARD RIESLING (Classes 4, 12)

SINGLE VINEYARD SEMILLON (Classes 6-7, 12)

SINGLE VINEYARD OTHER DRY WHITE VARIETIES (Classes 3, 5, 8, 9, 11-12)

SINGLE VINEYARD DRY WHITE BLEND (Classes 10, 12)

SINGLE VINEYARD DRY WHITE TABLE WINE OF SHOW (Classes 1-12)

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

SINGLE VINEYARD SWEET WHITE WINE (Classes 21-22)

ROSÉ WINE

SINGLE VINEYARD ROSÉ (Class 25)

RED WINES

SINGLE VINEYARD CABERNET SAUVIGNON (Classes 31-33, 49)

SINGLE VINEYARD PINOT NOIR (Classes 36-37, 49)

SINGLE VINEYARD SHIRAZ (Classes 41-43, 49)

SINGLE VINEYARD OTHER DRY RED VARIETIES (Classes 34-35, 38-40, 44-46, 49)

SINGLE VINEYARD DRY RED BLENDS (Classes 47-49)

SINGLE VINEYARD DRY RED TABLE WINE OF SHOW (Classes 31-49)

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

SINGLE VINEYARD SPARKLING WINE (Classes 61-63)

SINGLE VINEYARD FORTIFIED WINE (Classes 71-75)

LOCAL AWARDS for BEST RED WINE & BEST WHITE WINE

EVENT TERMS AND CONDITIONS

1. 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**.
2. 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,
 - The Health Act,
 - The Spirit Act,
 - The Australian Wine and Brandy Corporation Export Regulations Amendments 1993 and
 - The regulations relevant to such Acts.
3. All exhibits shall be made wholly in Australia utilising only Australian grapes.
4. All classes in the ASVWS are exclusively for finished bottled wine.
5. All entries for 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.
6. All entries shall be made either online via *ShowRunner* or using the form supplied by Cowra Show Society Inc. ("the Society") if requested. All information requested must be supplied.
7. An Exhibitor 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.

EVENT PRIVACY POLICY

We will not sell, disseminate, disclose, trade, transmit, transfer, share, lease or rent any personally identifiable information to any third party not specifically authorised by you to receive your information except as we have disclosed to you.

EVENT PAYMENT NOTES

Payment for the entries to the Australian Single Vineyard Wine Show and the Cowra Wine Show should be paid to the Cowra Show Society (Westpac Bank) - BSB 032 820 Account 280323. Entry fees are \$55.00 per entry (includes GST), are non-refundable and can be paid in one of the following ways:

- Through ShowRunner (Stripe) or
- Through Direct Debit (please include Vineyard Name in the Reference/Description).

ASVWS WINE CLASSES

CLASS	TYPE	VARIETY	VINTAGE
WHITE TABLE WINE			
1	Dry White	Chardonnay	2022 & 2021
2	Dry White	Chardonnay	2020 & 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	2022 & 2021
7	Dry White	Semillon	2020 & older
8	Dry White	Other White Variety	2022 & 2021
9	Dry White	Other White Variety	2020 & older
10	Dry White	White Blend	Any vintage
11	Dry White	Fiano	Any Vintage
12	Dry White Organic	Any Variety/Any Blend	Any Vintage
ROSÉ			
25	Rosé	Any Variety	Any vintage
SWEET WHITE			
21	Sweet White, Any Style	Any Variety, Non Botrytised	Any Vintage
22	Sweet White Dessert Wine	Any Variety, Botrytised	Any Vintage

RED TABLE WINE			
31	Dry Red	Cabernet Sauvignon	2021 & 2020
32	Dry Red	Cabernet Sauvignon	2019
33	Dry Red	Cabernet Sauvignon	2018 & older
34	Dry Red	Durif	Any vintage
35	Dry Red	Merlot	Any vintage
36	Dry Red	Pinot Noir	2021 & 2020
37	Dry Red	Pinot Noir	2019 & older
38	Dry Red	Sangiovese	Any vintage
39	Dry Red	Tempranillo	Any vintage
40	Dry Red	Nebbiolo	Any vintage
41	Dry Red	Shiraz	2021 & 2020
42	Dry Red	Shiraz	2019
43	Dry Red	Shiraz	2018 & older
44	Dry Red	Montepulciano	Any Vintage
45	Dry Red	Nero d'Avola	Any vintage
46	Dry Red	Other Red Varieties	Any vintage
47	Dry Red	Red Blend	2021 & 2020
48	Dry Red	Red Blend	2019 & older
49	Dry Red Organic	Any Variety/Any Blend	Any vintage

SPARKLING WINE			
61	Sparkling White, Pink or 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 WINE			
71	Fortified	Apera, Any Style	Non Vintage
72	Fortified	Sweet White Wine, Any Classification	Non Vintage
73	Fortified	Muscat, Any Classification	Non Vintage
74	Fortified	Tawny or Ruby	Non Vintage
75	Fortified	Fortified Vintage	Any vintage