

## 2017 Queensland Wine

### Awards Schedule

August 2 Wine exhibit deliveries open  
25 August Closing date for entry forms and fees  
25 August Wine exhibit deliveries close (3pm)  
29 August Judging  
30 August Presentation dinner (Evening) Hotel Grand Chancellor, 23 Leichardt Street, Spring Hill

#### Entry fees:

All classes: \$60 per exhibit (includes Winestate Tasting entry fee of \$15)  
Discounted rate for Financial QWIA members 2016-2017: \$45  
Class 18 Provenance: \$50 (flat fee for the three exhibits)  
Cellar Door of the Year \$60  
All fees stated are GST inclusive

**Payment:** Payment is by direct debit to:

#### Queensland Wine Industry Association

BSB: 484799  
Acc: 602150115

#### Ensure that your winery's name is used as the reference

Email confirmation [president@qwia.org.au](mailto:president@qwia.org.au)

Or By Cheque payable to the **Queensland Wine Industry Association** and send to:

Qld Wine Awards  
PO Box 447,  
Murgon QLD 4605.

#### Nominations & Delivery of wines

Wines must be consigned to the Queensland Wine Awards to the address on the **Delivery Address Label**.

Each carton must display the **Delivery Address Label** and have enclosed the **Entry Details Slip**

Nominations to be entered via the form downloaded from the website

<http://qwia.org.au/queensland-wine-awards-2017/>

**NOTE: Shipping cost for exhibits is the responsibility of exhibitors.**

#### Results

Results will be available at the Presentation Dinner and will be posted onto the website [www.qwia.org.au](http://www.qwia.org.au). Results will grouped by Class.

#### Contacts

The Queensland Wine Awards are conducted by Queensland Wine Industry Association. Inquiries in the first instance should be directed to the Chief Steward.

#### Chief Steward

Sandra Deane  
Mobile: 0413 790 501  
[sandraqdeane@yahoo.com.au](mailto:sandraqdeane@yahoo.com.au)

## 34th Annual Queensland Wine Awards

In its thirty-fourth year the **Queensland Wine Awards** is a celebration of our industry recognising excellence in winemaking, viticulture and the contributions made by individuals and businesses in progressing our industry.

Again QWIA is partnering with **Winestate Magazine** to provide entrants the opportunity to be featured in Winestate's annual Queensland wine tasting edition. A single, competitive fee will cover both the Queensland Wine Awards entry and the Winestate Queensland tasting, offering a significant saving over the usual separate fees for these events. No additional bottles will be required offering an additional saving in freight costs. QWIA feels that this is a very cost-effective arrangement for the industry given that considerable editorial space will be given to Queensland wines and regions in this edition.

Results from Queensland Wine Awards judging will be translated directly to star ratings for Winestate.

## 2017 REGULATIONS

Queensland Wine Industry Association Incorporated (QWIA), the organiser of the Queensland Wine Awards (the Awards), is the voluntary, non-profit association that conducts these Awards and provides strategic direction to the Awards. The Association appoints an organising committee to oversee and manage all aspects of the Awards processes.

The aim of the Queensland Wine Awards is to celebrate the achievements of the wine industry in Queensland. This is done via the formal judging of bottled wine by respected, experienced show judges. Show results are disseminated back to the industry, with the intent of allowing this learning to lead to improved quality in viticulture and wine production. The organiser recognises the role of the consumer in the industry by also disseminating results to them and providing opportunities for the consumer to purchase local wine.

Awards are also made and acknowledgement given to the achievements of person within the industry and the support given to the industry from other sectors.

The Association recognises the complexity of arrangements within the industry and within an awards system, and acknowledges that a rule cannot be made to cover every conceivable circumstance. These Awards will be conducted within both the spirit and the letter of these Regulations and exhibitors and exhibits may be subject to audit.

### 1. Eligibility & Volume Requirements

The Awards are open to Queensland wine producers licensed under the Wine Industry Act 1994 [Qld], provided that:

- 1.1. All wines entered must be vinified in Queensland.
- 1.2. Trophy winners must be wines made from grapes grown in Queensland and be able to satisfy the Label Integrity Program (LIP) requirements for being so identified; (i.e. at least 85% of grapes in the wine are grown in Queensland). These wines will be eligible for all medals and trophies.
- 1.3. Entries will also be permitted for wines made in Queensland, but from grapes grown outside of Queensland, providing that this is indicated clearly on the appropriate section of the Entry Form. Wines made from 15% or more of non-Queensland grown grapes will be eligible for medals, but not eligible for trophies.
- 1.4. Entries for varietal Classes must also satisfy the LIP requirements for varietals – i.e. not less than 85% of the named variety.
- 1.5. All exhibits must conform to the respective acts of the State and Commonwealth Governments and relevant Food Standards Acts which govern the manufacture of Australian wine. Judges and stewards reserve the right to have any exhibit inspected and/or analysed. Wines will conform to the Label Integrity Program in Australian Wine and Brandy Corporation Act 1980 (Part VIA, Sections 39A - 39ZL).
- 1.6. Each exhibit must be a bottled, finished wine. Only wines from a commercial bottling run are to be entered – it is not the purpose of the Awards to judge barrel or tank samples
- 1.7. Stock requirement: at the time of entry, all wines entered must meet a stock-on-hand requirement of 270L (equivalent to 30 dozen 750ml bottles)

- 1.8. All wines entered must be commercially available to purchase at the time of entry or must be able to be purchased commercially in the future, in the case of wines not yet released. It is not the purpose of the Awards to judge wines that are sold out or no longer available for commercial sale. The only exception to this clause is wine entered into the Provenance Class.
- 1.9. A random audit of exhibits may be conducted by the organiser or an authorised representative of the organiser. These may be conducted before or after judging. The organisers reserve the right to examine records of any wine entered to ensure compliance with stock-on-hand and commercial availability requirements.

## 2. Entry process

- 2.1. **Entry fees** must accompany the **Entry Form** and are due by 5pm on the date advised in the Schedule. The organiser reserves the right to refuse any nomination form received after this date, or any nomination form with fees unpaid by this date. "Fees unpaid" is taken to mean the absence of payment, underpayment or partial payment of the correct fee, as specified in 2.2, 2.3 and 2.4 below.
- 2.2. The entry fee for the Cellar Door of the Year prize is \$60 (GST inclusive).
- 2.3. The basic entry fee is \$60 (GST inclusive) per exhibit. This is discounted to \$45 (GST inclusive) if the exhibitor is a current financial member of the Queensland Wine Industry Association (QWIA). The organiser will obtain confirmation of financial membership of each exhibitor so claiming and that the organiser's decision is final.
- 2.4. For Class 50 Provenance, the entry fee is \$50 (GST inclusive).
- 2.5. For each exhibit, the year of vintage must be shown on the entry form.
- 2.6. For each exhibit in the Blend Classes (5 and 10), the Museum Class (43) and the Provenance Class (50), the varietal composition and the percentage of each variety must be shown. For Class 19 a description can be chosen by the exhibitor that will assist the judges to evaluate the wine.
- 2.7. For each exhibit, the commercial name (or the proposed commercial name) of the wine must be **clearly** indicated on the entry form and on the bottles.
- 2.8. The number of bottles of each exhibit required to be supplied for CLASSES is three (3) 750mL bottles, or six (6) x 375 or 500mL. The Museum Class (16) and Provenance Class (17) require only 2 bottles
- 2.9. Commercially labelled bottles are preferred. Exhibits must be in the same size bottle in which the wine is normally marketed. Entries with insufficient bottles will be disqualified. Wines that are not commercially labelled must be marked clearly (please use block letters with the vintage, commercial name of the wine, varietal or blend where applicable, and the alcohol content of the wine).
- 2.10. **No show labels will be provided.** A completed **Entry Details Slip** is to be submitted with each carton of wine showing the wine name, class, and vintage
- 2.11. All exhibits become the property of the organiser and cannot be removed from the possession of the organiser without permission from the Chief Steward.
- 2.12. Wines must be delivered by the date stated above and to

### **Queensland Wine Awards 2017**

Hotel Grand Chancellor  
23 Leichardt Street, Spring Hill, 4000

- 2.13. Each carton must be labelled with the **Delivery Address Label** shown in the Schedule.
- 2.14. Exhibitors **may** be asked to supply an agreed quantity of their Gold Medal winning wine to the organiser to serve at the following year's Queensland Wine Awards Dinner. Wines will be purchased at their normal wholesale price. The organiser will contact Gold Medal winners following the Awards to negotiate quantity and logistics.

### 3. Classes

3.1. Wines will be judged in the following classes:

#### Dry White Wine

- 1 Verdelho, dry
- 2 Semillon, Sauvignon Blanc, dry. (**Refer to 3.2 below**)
- 3 Chardonnay, dry
- 4 Dry White Varietal Wine other than Wines eligible for classes 1 to 3
- 5 Dry White Blends

#### Dry Red Wine

- 6 Merlot, dry (any vintage)
- 7 Cabernet Sauvignon, dry (any vintage)
- 8 Shiraz or Shiraz Viognier (**subject to 3.7 below**), dry (any vintage)
- 9 Dry Red Varietal Wine other than Wines eligible for classes 6 to 8. (**Refer to 3.3 below**)
- 10 Dry Red Blends

#### Rose / Light Red Style Wines

- 11 Rose or Light Red, Early Release Red, Dry or slightly Off-Dry styles (<10g/LRS)

#### Fruity, Semi-Sweet and Medium Sweet Style Wines

- 12 White – fruity, semi-sweet and medium sweet styles, including Moscato
- 13 Rose or Red – fruity, semi-sweet and medium sweet styles, including Moscato

#### Dessert Wines, Fortified Wines

- 14 Dessert Whites - dessert styles, rich and luscious, >60g/LRS
- 15 Fortified Wines – all styles

#### Sparkling Wines

- 16 Sparkling Wine– Red or White.

#### Museum, Provenance And Alternative Style Classes

- 17 Museum Class – Red (2009 or earlier) or White (2010 or earlier)
- 18 Provenance Class – (**Refer to 3.4 below**)
- 19 **Alternative Styles / Special Interest Wines (refer to 3.8 below)**

- 3.2. Single varietal Semillons and single varietal Sauvignon Blancs will be judged together in Class 2. Wines will be grouped by varietal. Semillon/Sauvignon Blanc blends should be entered in Class 5.
- 3.3. In the event of a large number of entries of one particular varietal in either Class 4 or Class 9, the Chief Steward may, at her discretion, create an extra single varietal class to accommodate these entries.
- 3.4. Class 18 Provenance: Requires the submission of **at least** three vintages of any wine of the same variety. Refer to judging criterion 4.6.
- 3.5. Class 17 – Museum Class – red wines must be from a vintage 2009 or earlier and white wines must be from a vintage 2010 or earlier.
- 3.6. A wine shall only be entered once irrespective of trade labels under which it is released (with the exception of wine entered in Class 18 Provenance that may be entered in another class.)
- 3.7. As a recognised wine style made in Queensland, Shiraz Viognier wines will be grouped for judging if a sufficient number of examples are entered. **Shiraz Viognier styles may be entered in Class 8 provided their varietal composition is at least 85% Shiraz. The percentage of Viognier should be noted on the Entry Form.** Shiraz Viognier wines with less than 85% Shiraz should be entered in the blend class (Class 10).
- 3.8. Alternative Styles/Special Interest Wines  
This class is for wines that may show "natural", extended skin contact, amarone and other "alternative" features. Exhibitors should add sufficient description that they believe relevant to the judges.

#### 4. Awards

4.1 An award will be in the form of a certificate, plaque, and/or trophy. It is the responsibility of exhibitors to ensure that the winery name, exhibit commercial name, and names of viticulturist and winemaker, provided via the nomination form, are accurate and **clearly written** as this information will be used on the prizes.

4.2 The awards are:

Prize	Certificate	Plaque	Trophy
Bronze Medal	/		
Silver Medal	//		
Gold Medal	///		
Champion Mainstream Variety White Wine (Chardonnay, Chenin Blanc, Colombard, Pinot Gris/Grigio, Riesling, Semillon, Sauvignon Blanc and Verdelho; or blends with these in the majority)	/		/
Champion Alternate Variety White Wine (includes blends with these in the majority)	/		/
Champion Mainstream Red Wine (Cabernet Sauvignon and the Cabernet family generally, Grenache, Merlot, Pinot Noir, Shiraz; or blends with these in the majority)	/		/
Champion Alternative Variety Red Wine (includes blends with these in the majority)	/		/
Champion Fortified or Sparkling Wine	/		//
Champion Wine \$20 or under	//		//
Outstanding Wine of Provenance	//		//
Champion Wine of Show	//		//
Queensland Viticulturist of the Year	//	/	
Queensland Winemaker of the Year	//	//	
Queensland Cellar Door of the Year	//	//	
Queensland Winery of the Year	/	/	

4.3 A Trophy will not be awarded if there is no eligible wine of gold medal standard.

4.4 A runner-up wine in each Trophy category may be named.

4.5 For Class 18, no medals are awarded: instead, a single winner will be declared as the Outstanding Wine of Provenance.

4.6 Award criteria:

**Outstanding Wine of Provenance:** Awarded to a label that has displayed consistency of style over time, reflecting both a Queensland sense of place and the influence of the winemaker. Intrinsic quality and trueness to style are the judging attributes. Judges will ensure that the greater the spread of vintages, the greater the preference given: that is, wines considered to be of equal quality from a wide spread of vintages (say 2005, 2008, 2010) will be placed ahead of wines from three successive vintages (say 2007, 2008, 2009).

**Queensland Winemaker of the Year:** Awarded to the individual who is the winemaker for the exhibits. Exhibits should be of at least three grape varieties and entered into at least three different classes. Exhibits must encompass both red and white wine. The scores awarded to all exhibits of that winemaker will be totaled and an average score calculated. The result will be determined by the Chief Judge, in consultation with the Chief Steward.

**Queensland Viticulturist of the Year:** Awarded to the individual who is responsible for growing the grapes, or the majority of the grapes in a blend, in the exhibits. Exhibits should be of at least three grape varieties and entered into at least three different classes. Exhibits must encompass both red and white wine. The scores awarded to all exhibits of that viticulturist will be totaled and an average score calculated. The award will be made to the individual with the highest average point score. In the event of a tie in scores, the award will be made to the individual with the larger number of varieties or classes. The result will be determined by the Chief Judge, in consultation with the Chief Steward.

**Queensland Cellar Door of the Year:** Multiple criteria, such as: presentation, standard of service, knowledge of staff and information. Size or newness are not factors. Further details about the judging process will be provided to entrants in this class.

**Queensland Winery of the Year:** Awarded to the winery that has demonstrated excellence across multiple varieties and classes in these Awards, in addition to the winery's contribution over the preceding 12 months to strengthening and/or promoting the Queensland wine industry. The winery's exhibits should be of at least three grape varieties and entered into at least three different classes. Exhibits must encompass both red and white wine. The result will be determined by the majority vote of the members of the organising committee, who will consider:

- The scores awarded to all exhibits of that winery will be totaled and an average score calculated. The judging attribute is a high average score.
- The breadth of grape varieties encompassed by the winery, including whether the high scores achieved came from a small or from a wide selection of varieties encompassed by that winery. The judging attribute are good results across a broad spectrum, rather than high results in a limited spectrum.
- The number of exhibits entered by each winery compared to each winery's commercial offerings. The judging attribute is a winery's willingness to submit all of, or the majority of, their commercial offering for judging rather than a limited selection of their better wines.
- The winery's contribution to the local industry over the preceding 12 months. Examples of how this might be demonstrated are:
  - forging new or expanded markets;
  - tourism promotion; or
  - high results in other wine shows (thereby drawing attention to the local industry).

#### **Supporter Awards:**

##### **Most Supportive Retailer**

##### **Most Supportive Restaurant**

##### **Most Supportive Social Media or Press Commentator**

##### **Most Supportive Community Event**

Wine producers are able to nominate a person, business or event in the appropriate category and supply a brief description of the support that has been provided to the industry by the nominee

#### **The Samuel Bassett Award**

This award is given to the person who, over a period of time has positively and substantially contributed to the advancement of the industry. Wine producers may nominate a person and provide information outlining the achievements of this person. The final decision will be made by the Board of Directors of QWIA. QWIA may choose not to present this award in any given year.

**A nomination form is provided for The Samuel Bassett Award and the Supporter Awards**

## **5. Wine Judging**

- 5.1** Judging will be by panels of three independent judges selected by the organiser in consultation with the Chief Judge. No person who is an exhibitor may occupy the position of judge.
- 5.2** The organiser may choose to appoint associate judges to each panel. Exhibitors may be associate judges.
- 5.3** It shall be at the sole discretion of the judges that any award be made.
- 5.4** All exhibits will be judged as follows:
- 5.5** Each exhibit will be scored by three judges. From a maximum of 20 points per judge, scores will be aggregated and medals will be awarded as follows:  
  
Gold Medal: 55.5 points and over  
Silver Medal: 51.0 points but less than 55.5 points  
Bronze Medal: 46.5 points but less than 51.0 points
- 5.6** The judges reserve the right to disqualify or dismiss as not being eligible for judging any exhibit that in their opinion does not comply with regulations in any way. Such disqualification shall be considered final. Disqualification for any reason may, at the sole discretion of the organiser, rule the exhibitor ineligible for entry in future Awards.

## **6. Results**

- 6.1** Trophy, Medal and other Award results will be announced at the presentation function advised in the Schedule.
- 6.2** As soon as practicable after the presentation function, results will be posted on the Association's website [www.qwia.org.au](http://www.qwia.org.au)