



SAINT MARTIN HEATHCOTE WINE SHOW 2019



SCHEDULE & REGULATIONS

SHOW COMMITTEE Ian Hopkins (Chairman), Hugh Jones, Madeline Marson, Peter Young,

SHOW JUDGES Sue Bell - Chairman (Winemaker, Bellwether Wines Coonawarra)
Judging panel to be announced

DATES

Entries Open:	Monday 3 June 2019
Entries Close:	Monday 1 July 2019
Delivery of Exhibits:	Friday, July 5 - Friday, July 19
Judging:	Thursday-Friday 1-2 August 2019

Heathcote Wine Show Celebration Dinner:	Saturday 3 August 2019
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JUDGING VENUE

HEATHCOTE RSL HALL, High St, Heathcote.

IMPORTANT INFORMATION

Wine entry forms must be received not later than Sunday 30 June 2019

Wine exhibits must be delivered to:

Heathcote Wine Show:
c/- Heathcote Winery (Attention Steve Oates)
185 High St Heathcote VIC 3523
By Friday 19 July 2019

***All Freight must be prepaid.**

***Full payment must accompany entry forms.**

Announcement of awards, comments by judges and tasting will be held at the Heathcote Wine Show Celebration Dinner on Saturday 3 August 2019 following the judging. Exhibitor tasting will enable exhibitors to talk about their wines with judge(s) and review their personal comments and scores.

Correspondence to:

The Chairman, Heathcote Wine Show
Heathcote Winegrowers Association Inc
P.O. Box 446 Heathcote 3523
Email: ian@tellurianwines.com.au

SCHEDULE OF AWARDS

MAJOR AWARDS

HEATHCOTE GRAND TERROIR 2019

BEST WINE GROWN AND MADE IN HEATHCOTE

BEST SHIRAZ

BEST SINGLE VINEYARD WINE

BEST OTHER WINE

CHAIRMAN'S TROPHY

CLASS TROPHIES

Class 1 – Best Sparkling Wine

Class 2 – Best White Wine (Italian/Spanish)

Class 3 – Best White Wine (Rhône Style)

Class 4 – Best White Wine (Other)

Class 5 – Best Rosé

Class 6 – Best Young Shiraz (2017-2018)

Class 7 – Best Shiraz (2014-2016)

Class 8 – Best Museum Shiraz (2013 & older)

Class 9 – Best Red Wine (Italian/Spanish)

Class 9b – Best Sangiovese

Class 10 – Best Red Wine (Rhône Style or Blend)

Class 11 – Best Cabernet

*If minimum 10 entries not achieved in any class, the entries will be entered into the most closely related class

CLASSES

- Class 1: Sparkling Wine** All styles of sparkling wine, including white and red, bottle or tank ferment. Minimum stock of 25doz must be available for sale at time of entry. Stock on tirage is not eligible.
- Class 2: White Wine (Italian/Spanish)**
All white wines made from varietals considered to be of Italian/Spanish origins (varietal or blend). Minimum stock of 50doz (450lt) must be bottled but not necessarily available for sale.
- Class 3: White Wine (Rhône Style)**
All white wines made from varietals considered to originate in the Rhône valley (varietal or blend). Minimum stock of 50doz (450lt) must be bottled but not necessarily available for sale.
- Class 4: White Wine (Other)**
All white wines not eligible for Class 2 or Class 3 (varietal or blend). Minimum stock of 50doz (450lt) must be bottled but not necessarily available for sale.
- Class 5: Rosé**
All lightly coloured wines (varietal or blend) that would ordinarily be considered as “Rosé”. These wines can range from dry up to 50g/l residual sugar and can be of any vintage. Minimum stock of 50doz (450lt) must be bottled and must be available for sale.
- Class 6: Young Shiraz**
Shiraz wines (minimum 85%) that are vintage 2017 or 2018. Minimum stock of 50doz (450lt) must be bottled but not necessarily available for sale.
- Class 7: Shiraz**
Shiraz wines (minimum 85%) that are vintage 2014 to 2016. Minimum stock of 50doz (450lt) must be bottled and must be available for sale.
- Class 8: Museum Shiraz**
Shiraz wines (minimum 85%) that are vintage 2013 or older. Minimum stock of 20 doz must be bottled and must be available for sale.
- Class 9: Red Wine (Italian/Spanish)**
All red wines (single varietal) made from varietals considered to be of Italian/Spanish origins (except Sangiovese). Any vintage. Minimum stock of 50doz (450lt) must be bottled but not necessarily available for sale.
- Class 9b: Sangiovese**
All red wines made from Sangiovese. Any vintage. Minimum stock of 50doz (450lt) must be bottled but not necessarily available for sale.
- Class 10: Red Wine (Rhône Style or Blend)**
All red wines (single varietal or blend) made from varietals considered to originate in the Rhône Valley and specifically not based on either Shiraz or the Cabernet family (less than 50% Shiraz/Cabernet family). Any vintage. Minimum stock of 50doz (450lt) must be bottled but not necessarily available for sale.
- Class 11: Cabernet**
All red wines (varietal or blend) that are not Shiraz based (refer Class 6 – 7) or classified as Italian, Spanish or Rhône (refer Class 8-9). These wines are must be a minimum 85% Cabernet Sauvignon, Cabernet Franc, Malbec, Petit Verdot, Merlot or other varietals considered to be within the “Cabernet family”. Any vintage. Minimum stock of 50doz (450lt) must be bottled and available for sale.
- Heathcote Grand Terroir**
The highest award in the show will be awarded to the group of 3 unique Shiraz wines from a single wine label that demonstrates the highest quality and style consistency. Vintage expression is to be considered. The unique wine group must first qualify through Classes 6 to 8.

REGULATIONS

1. All Classes are restricted to wines made from grapes grown in the Heathcote wine district. The minimum requirement is 85% Heathcote origin grapes, in line with LIP.
2. A winegrower shall mean any person or group producing wine from grapes grown in Heathcote, even if the wine is made elsewhere.
3. Grapes shall mean grapes grown within Heathcote, Victoria.
4. All wines exhibited must be bottled at the time of entry, and must be available for sale unless otherwise stated in the class description. It is mandatory that “older” and “museum” class wines exhibited in the show will be available for purchase by the general public.
5. Minimum quantity limits apply to each Class.
6. Each wine entry to consist of **3 x 750ml** or **6 x 375ml** bottles.
7. Exhibits will be judged on points and the points awarded wines will be set out in the list of awards.
8. Gold, Silver and Bronze awards will only be issued to award winners which are bottled at the time of judging. Eligibility for class trophies will extend to wines which have won a gold medal award in the appropriate class at the current Show.
9. Major trophies and awards will be selected from the appropriate class award winning wines. The criteria for the major awards will be as follows:

Heathcote Grand Terroir Award

This class showcases quality, consistency and longevity. The Heathcote Grand Terroir Award is the highest award in the show. It is based on the most consistent quality group of Shiraz wines from an individual winery label. Details of the regulations specific to the Heathcote Grand Terroir are presented in Regulation 27.

Best Shiraz Trophy

To be chosen by a taste-off as required, from the superior Shiraz wines from each of Classes 5-7, encompassing “Young”, “Older” and “Museum” Shiraz wine

Best Single Vineyard Wine Trophy

To the best wine from a single named vineyard. To be chosen by a taste-off as required, from the leading qualifying wines in Classes 1-11.

Best Other Wine Trophy

To the best wine across all classes except Classes 5-7. To be chosen by taste-off from the leading qualifying wines in Classes 1-11 except Classes 6-8.

Chairman's Award

To the best wine to not win a trophy across all classes except Classes 6-8. To be chosen by taste-off from the leading qualifying wines in Classes 1-11 except Classes 6-8. This award is at the complete discretion of the Chairman of Judges.

10. Entries must be made on the online **Heathcote Wine Show's Entry Form**. Exhibitors must state the correct Class to be competed for, vintage or approximate age of the wine, the variety or blend of varieties, labelled alcohol content, whether or not the wine was oak matured, and the exhibitor's best assessment of the "weight" of the wine – simplified to "light" "medium" or "full" bodied. The purpose of these preliminary assessments is to aid the stewarding of the wine show.
11. **No wine is to be entered more than once in the Show, except in the Heathcote Grand Terroir award protocol (refer Regulation 27). This includes wines that have been labelled in a distinctly different manner.**
12. No unauthorised person will be allowed to inspect an entry form after lodgment with the Show, until the Judges' awards have been made public.
13. In all Classes the stock, as stated on the entry form, may be inspected and checked by a representative of the Show or its nominee before or after judging. Samples of award winning entries must be held for at least one month after announcement of awards.
14. Exhibits are to bear either their commercial label(s) or have a label panel supplied by the exhibitor that clearly states the wine details as would be expected on the commercial label (including but not limited to name, varietal composition, % alcohol and maker). Show labels will be issued within five days of close of entry. Showcase labels must be attached to your entries prior to delivery of wine to Heathcote Winery.
15. After the close of entries, no person will be permitted access to the exhibits, except the judges, stewards, management and staff, until all the awards have been made.
16. Each exhibit must represent stock as set out on the entry form and be the bona fide property of that exhibitor.
17. Exhibits of blended wines must represent the prescribed quantity already blended. Wines containing 85% or more of one variety must be entered in the appropriate varietal class.
18. All exhibits become the property of the Heathcote Wine Show and by inference the Heathcote Winegrowers Association.
19. To protect the integrity of the show, the committee or their appointee will undertake random audits of exhibitors either before, during or after the judging to verify that wine samples, labels, stocks and use of medals are in accordance with the regulations of the show. An exhibitor breaking any rule or regulation may be disqualified from this Show or future Shows conducted by the Heathcote Winegrowers Association Inc. No entry will be received from any person or persons disqualified by this or any other similar Society or Show during the period of such disqualification. Should any such entry be accepted it shall, when discovered, be deemed void and the entry fee, exhibit(s) and all awards or trophies will be forfeited.
20. All exhibits must contain more than 85% grapes grown in Heathcote Wine Region, Victoria and conform to the respective Acts of the State of Victoria and the Commonwealth of Australia, which governs the production of Australian Wine, these include the Health Act and Regulations, and any others. The Show reserves the right to have any exhibit inspected and/or analysed.
21. The decision of the Chair of Judges is final and no protests will be entered into.
22. Judges shall not at any time prior to the announcement have any access or knowledge as to the identity of the exhibits.
23. No exhibitor shall advertise or allow to be advertised by any means whatsoever, whether by broadcasting, pictorially, or in writing, the fact that any exhibit has won any prize in this Show unless such advertisement shows clearly:
 - (a) **Heathcote Wine Show.**
 - (b) **Year of award.**
 - (c) **Description of Class with vintage year where applicable.**
 - (d) **Type of wine.**Any competitor making improper use of awards won at the Heathcote Wine Show for advertising purposes may be disqualified from any future Shows. The Heathcote Wine Show has a prescribed medal sticker pro-forma which can be supplied upon request. Alternatively, exhibitors of award-winning entries can order sticker stock directly from the Heathcote Winegrowers' Association. Only wines entered in the show can carry awards won by those wines at the show.
24. Exhibitors agree to make available to the Show at "Distributor Price" (lowest price ex-winery, up to \$150/doz maximum) two dozen of Award, Trophy & Gold Medal winning wines for use in the show dinner & other promotional events. If additional wine is required, the Show will pay your "Distributor Price".
25. Exhibitors agree to allow their awarding winning wines and names to be used in future promotions of the wine show.
26. The cost per entry is \$45.00 including GST, for members of the HWA \$65.00 per entry including GST for non-members. No entry to the show is deemed to be valid unless accompanied by payment of the relevant fees for each entry.

HEATHCOTE GRAND TERROIR:

27. Heathcote Grand Terroir (HGT) is about identifying the individual wine label within a winery brand that maintains the highest quality and the most consistent style. Expression of the vintage is expected and respected. The objective is to prove the provenance of the label, not to identify the single best wine in the show. The award is based on Heathcote's leading wine varietal – Shiraz. The regulations governing participation in the award are detailed in regulations 27.1-27.11:
 - 27.1 Three (3) unique wines must be stipulated by the exhibitor as a single group of wines representing the individual wine label. These wines must all be Shiraz wines (>85% Shiraz). The exhibitor must state which group of wines are entered for the HGT award on the entry form.
 - 27.2 Three (3) wines are assessed as a group for consistency of quality and the style.
 - 27.3 The quality aspect is the initial qualification, and at least 1 wine from the group must be judged in the Classes 5-7 and win a Gold or Silver medal. The remaining wines in the group are then assessed with this wine as the quality and style benchmark within the group of 3 wines.
 - 27.4 All wines entered in HGT must have come from a commercial bottling of at least 55doz.
 - 27.5 The HGT award will be judged after all other awards have been determined. To qualify for the HGT judging one wine in the nominated group must win a silver or gold medal in Class 6, 7 or 8. This award-winning wine will be assessed with two other wines from the same label but from different vintages for the HGT. The group of three wines must span at least 6 consecutive vintages with at least two years between each wine, eg. if 2018 is the youngest wine, then 2016 is the next youngest wine & the next youngest wine must be 2012 or older due to the 6 year span of the group. Only one of these wines needs to be entered in the
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- Classes 6 to 8. The exhibitor must nominate the three vintages from the label that will be considered for the award. Only 1 wine from a previous HGT winning group can be re-used to form a new HGT group.
- 27.6 The exhibitor must provide 2 bottles of each of the (other) vintages for judging or stipulate if these are to be drawn out of samples already submitted for another class. Where samples are being drawn from other classes, if there is not sufficient remaining stock for HGT judging, the show will endeavour to contact the exhibitor for extra samples prior to HGT judging. It is the responsibility of the exhibitor to provide the extra sample(s) prior to HGT judging. If the additional exhibit is not available, judging will be based on the remaining stocks in whatever condition they present at the time of HGT judging. Where the other wines for consideration are not entered in other classes in the wine show, the exhibitor must supply these 2 bottles when submitting the wine show samples.
- 27.7 It is incumbent on the exhibitor to nominate the unique wine group(s) that they wish to enter into HGT. The entry form has a column for HGT participation. A wine can only participate in one HGT group. Exhibitors entering more than 1 group must identify the groups, ie. first group of 3 wines as HGT1, second group of 3 wines as HGT2, etc. No more than 2 HGT groups can entered, and they must be from different labels within the brand, ie. HGT1 group is Brand X Label 1 and HGT2 group is Brand X Label 2 where Labels 1 and 2 are unique within Brand family, not re-named labels.
- 27.8 Wine groups entered in the HGT that fail the initial entry condition (refer 27.5 and other regulations) will not be judged and the entry fee will not be refunded. The extra samples of wines not entered in the Classes 6 to 8 that were not judged in HGT judging will be available for collection by the exhibitor up until 5pm Friday 2 August 2019, after that these samples become the property of the HWA.
- 27.9 The decision of the judging panel is final.
- 27.10 In order to demonstrate the veracity of the judging process and importance of the award, the winner of the HGT will be required to supply up to 2doz or 2doz (2x9lt) equivalents of the winning wines. The show understands the precious nature of the scarce wines and appreciates the potential desire of exhibitors to retain residual stocks. On this basis the show requests that the exhibitor provides a minimum 1doz of the current wine for sale and 1doz (mixed) of the other 2 wines in the group. Ideally a broad mix of the 3 wines would be supplied. The intent of the HGT is to acknowledge the pedigree of a particular label and it is important that these wines can be showcased at the award dinner. Compensation will be at the standard rate as noted in Rule 24, ie. Maximum \$150/doz.
- 27.11 Entry in the HGT is an additional cost of 1 entry per group of 3 wines, ie. \$45 for HWA members or \$65 for non-members.

JUDGING CONDITIONS

1. The Show committee appoints a Chairman of Judges who has the responsibility of running the show from a wine judging perspective. This will include the appointment of panel judges, number of panels, and selection of associate judges. The Chairman of Judges may choose to sit on all panel judging or assist as requested by the panels.
 2. Each panel of judges will comprise 3 experienced judges, who have the responsibility of assessing all wines presented to them in an objective manner as directed by the Chairman of Judges.
 3. Associate judges will be appointed from the pool of volunteers drawn from the HWA winemakers that volunteer for this responsibility. The associate judges will in part act as a reference source within the judging panels to assist with regional character questions etc, however their primary role is to learn about the judging processes and gain greater knowledge to assist in their own winemaking. It is not the role of associate judges to influence judging panels on the merits of particular wines, in this sense, associate judges are observers. This is one of the principle objectives of the wine show.
 4. Judges will judge each class without collaboration. On receipt of all result sheets applicable to any one class, the panel chair shall have the points totaled, checked and determine the awards. It is at this point that collegiate discussion amongst judges is to be expected.
 5. Judges will not have access to exhibits apart from the glass of each placed in front of them by the stewards. Judges may request a fresh sample, at which point the stewards will open a second bottle and re-pour for all judges in that panel. If a second sample is rejected, the wine is removed from the show.
 6. Exhibits will be judged on a 20 point scoring system where colour, clarity, bouquet and palate will be taken into consideration.
 7. Awards will be made as follows: Gold Award — Average 18.5 points and over Silver Award — Average 17.0 points to 18.4 Bronze Award — Average 15.5 points to 16.9
 8. To determine Trophy awards where more than one class is involved, only the highest pointed Gold Awards from each class will be eligible.
 9. The chairman of the judging panel shall have the power to disqualify or dismiss, as being not eligible for judging, any exhibit which, in his opinion, does not comply with the regulations in every respect, and such disqualification shall be accepted as final.
 10. Awards may be withheld in any class where exhibits are considered unworthy.
 11. If in the opinion of the chairman of the judging panel a wine is incorrectly or inappropriately entered, the chair reserves the right to reclassify the wine and transfer the wine to a more appropriate class.
 12. The Chairman of Judges is the final arbiter and no further correspondence will be entered.
 13. The show has a responsibility to focus on introducing winemakers to the judging process. This will in part be achieved by encouraging local winemakers to participate as associate judges. There will be 1 associate judge assigned to each judging panel and this position may be filled by different people for different classes. If we have a good number of associates, the show committee will endeavour to run a parallel judging table of associate judges (removed from the main panels) and supervised and trained by an experienced wine judge. This will also increase the level of skill and preparedness of the associate judges. The show committee will be responsible for managing all associate judges. Associate judges not judging with panel judges may assist with stewarding when not judging.
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