



Heathcote Winegrowers' Association  
ABN 28 879 006 508  
PO Box 446 Heathcote, Vic 3523.  
email: [info@heathcotewinegrowers.com.au](mailto:info@heathcotewinegrowers.com.au)

## 2018 SCHEDULE & REGULATIONS

**SHOW COMMITTEE** Ian Hopkins (chairman), Peter Young, Alex Dickson, Hugh Jones, Gerard Kennedy, Jodi Marsh

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

### DATES

Entries Close: Sunday 7 July 2018  
Delivery of Exhibits: By Friday, 20 July 2018  
Judging: Thursday-Friday 2-3 August 2018

#### The Heathcote Showcase

Heathcote Wine Awards presentation dinner  
Presentation Dinner: Saturday 4 August 2018

### JUDGING & VENUE

HEATHCOTE RSL HALL, High St, Heathcote.

### IMPORTANT INFORMATION

Wine entry forms must be received not later than Sunday 8 July 2018

Wine exhibits must be delivered to:  
Heathcote Wine Show:  
c/- Heathcote Winery Attention Alex Dickson  
185 High St Heathcote VIC 3523  
**By Friday 20 July 2018**

**All Freight must be prepaid. Full payment must accompany entry forms.**

Announcement of awards, comments by judges and tasting will be held at the Regional Showcase Celebration Dinner on the of Saturday 4 August 2018 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  
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## SPONSORS AND SCHEDULE OF AWARDS

The organisers wish to donors for their generous support and presentation of trophies:

### MAJOR AWARDS

HEATHCOTE GRAND TERROIR 2018

HWA

BEST WINE GROWN AND MADE IN HEATHCOTE

Heathcote Community Bank

BEST SHIRAZ

Saint Martin

BEST SINGLE VINEYARD WINE

Labelhouse

BEST OTHER WINE

Connally's Real Estate

### CLASS TROPHIES

Class 1 – Best Sparkling Wine

Class 2 & 3 – Best White Wine

Class 4 – Best Rose Style Wine

Class 5 – Best Young Shiraz (2016-2017)

Class 6 – Best Older Shiraz (2013-2015)

Class 7 – Best Museum Shiraz (2012 & older)

Class 8 – Best Single varietal Mediterranean

Class 9 – Best Mediterranean Blend

Class 10 – Best Older Mediterranean – single and blend

Class 11 – Best Cabernet

Class 12 – Best Older Cabernet





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## CLASSES

- Class 1: Sparkling Wines** All styles of sparkling wine, including white and red, bottle or tank ferment. Minimum stock of 25 doz must be available for sale at time of entry. Stock on tirage is not eligible.
- Class 2: White Wines** All white wines (varietal or blend). Minimum stock of 50doz (450lt), must be bottled, but not necessarily available for sale.
- Optional Class 3: Older White** If the show receives 10 or more entries of white wines (varietal or blend) that are vintage 2014 or older, Class 3 will come into being. Minimum stock of 50doz (450lt), must be bottled and must be available for sale.
- Class 4: Rose Style Wines** All lightly coloured wines (varietal or blend) that would ordinarily be considered as "Rose". 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 5: Young Shiraz Wines** Shiraz wines (minimum 85%) that are vintage 2016 or 2017. Minimum stock of 50doz (450lt), must be bottled, but not necessarily available for sale.
- Class 6: Older Shiraz Wines** Shiraz wines (minimum 85%) that are vintage 2013 to 2015. Minimum stock of 50doz (450lt), must be bottled and must be available for sale.
- Class 7: Museum Shiraz Wines** Shiraz wines (minimum 85%) that are vintage 2012 or older. Minimum stock of 20 doz must be bottled, and must be available for sale.
- Class 8: Mediterranean Style Red Wines** All red wines (single varietal) made from varietals considered to be of Mediterranean origins. Any vintage. If the show receives 10 or more entries of Mediterranean Style wines (varietal or blend) that are vintage 2014 or older, Class 10 will come into being. Minimum stock of 50doz (450lt), must be bottled, but not necessarily available for sale.
- Class 9: Mediterranean Style Red Wines (Blend)** All red wines (blend) made from varietals considered to be of Mediterranean origins, and specifically not based either Shiraz or the Cabernet family (less than 50% Shiraz/Cabernet family). Any vintage. If the show receives 10 or more entries of Mediterranean Style wines (varietal or blend) that are vintage 2014 or older, Class 10 will come into being. Minimum stock of 50doz (450lt), must be bottled, but not necessarily available for sale.
- Optional Class 10: Older Mediterranean Style Red Wines** All red wines (varietal or blend) that are defined as Class 8 and Class 9, but vintage 2014 or older. This class will only come into being if the show receives 10 or more entries of Mediterranean Style wines (varietal and blend classes) that are vintage 2014 or older. Minimum stock of 50doz (450lt), must be bottled and must be available for sale.
- Class 11: Cabernet Family Red Wines** All red wines (varietal or blend) that are not Shiraz based (refer Class 5 – 7) or classified as Mediterranean Style (refer Class 8). 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. If the show receives 10 or more entries of "Cabernet family" wines (varietal or blend) that are vintage 2013 or older, Class 12 will come into being. Minimum stock of 50doz (450lt), must be bottled, and available for sale.
- Optional Class 12: Older Cabernet Family Red Wines** Wines classified under Class 11, but 2013 or older. This class only comes into being if the show receives 10 or more entries of "Cabernet family" wines (varietal or blend) that are vintage 2014 or older. Minimum stock of 50doz (450lt), must be bottled, and available for sale.
- Class 13 Other Red Wines** All red wines (varietal or blend) that are not considered within the definitions in Classes 5 to 12. Any vintage accepted. 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 5 to 7.
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## 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. All "Young" and "Older" wine classes have a minimum quantity of 50 dozen or 50 dozen 9 litre equivalents, and all other classes have a stated minimum quantity – refer "Classes".
  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 wines.  
**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 1-12.  
**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 1-13 except Classes 5-7.  
**Chairman's Award** – To the best wine to not win a trophy across all classes except Classes 5-7. To be chosen by taste-off from the leading qualifying wines in Classes 1-12 except Classes 5-7. 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).  
**NOTE: Labels will not be issued. Show labels will be attached to your entries after delivery by show officials.**  
NOTE: Branded caps and corks are permissible. No capsules are allowed on cork-sealed Bottles. You must write the Class entered on the label of each exhibit, or attached an adhesive label with the class number to each exhibit.
  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 Inc,
  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
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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 be greater than 85% the produce of 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 Show secretariat. 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 and that non-members will pay \$65.00 per entry including GST for every entry. 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.
  - 2.7.5 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 5, 6 or 7. 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 2014 is the youngest wine, then 2012 is the next youngest wine & the next youngest wine must be 2009 or older due to the 6 year span of the group. Only one of these wines needs to be entered in the Classes 5 to 7. 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 be 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.



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- 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 5 to 7 that were not judged in HGT judging will be available for collection by the exhibitor up until 5pm Friday 3 August 2018, 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 2 doz or 2 doz (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 1 doz of the current wine for sale and 1 mixed doz 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 HWA 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 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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