

2019 LANGHORNE CREEK WINE SHOW

CONDITIONS OF ENTRY

ENTRY

1. The Langhorne Creek Wine Show is open to any commercial producer of Langhorne Creek wine.
2. To be eligible to enter the exhibitor must have paid their Langhorne Creek Wine Industry Fund contributions.
3. Entries must be accompanied by payment of **\$45** (incl. GST) per entry, and can be made by either cheque, payable to Langhorne Creek Grape & Wine (LCGW), credit card or direct debit.
4. Late entries will not be accepted.
5. Entries without payment will not be accepted.
6. Entries to be made online at <http://wineshow.awri.com.au//2019-langhorne-creek-wine-show>
7. Entries close Friday, March 15, 2019 at 5pm.
8. Entry queries: **08 8537 3362**

DELIVERY OF ENTERED WINES

1. Wine must be delivered to Lake Breeze Wines, 319 Step Road Langhorne Creek SA between **Tuesday April 2 and Friday, April 12**.
2. Deliveries will not be accepted after the cut-off date. Please adhere to the two week delivery period.
3. All wines must be delivered in recyclable packaging.
4. All wines to be delivered with carton labels stating wine class/es that are enclosed. A template file is available from the Wine Show entry website if required.

WINE SHOW REGULATIONS

1. Each entry shall comprise **4 x 750ml bottles** (or equivalent) except for museum and fortified wines where 2 x bottles (greater than 375ml) is sufficient.
2. Current and pre-release wines may be entered as long as the exhibitor holds a minimum stock level of 450L at the time of judging.
3. **The wine must be from a commercial bottling run.** That is, no tank or barrel samples and no amateur wines to be entered.
4. All wines entered shall become the property of Langhorne Creek Grape and Wine.
5. All wines entered must conform to the respective Acts of the States and Commonwealth of Australia, which govern the production of Australian Wine and Brandy.
6. Wines must be entered under their principal brand name and must only be entered once in the show.
7. The Committee may move wine to another class if deemed more suitable.
8. Langhorne Creek Grape and Wine reserves the right to verify the origin and quantity held of any wine entered.
9. Exhibitor information including scores for medal winning wines will be published online and in printed format.
10. The Langhorne Creek Wine Show will follow the recommendations set out by the ASVO in regards to wine show standards, judge impartiality, trophy judging and audit protocols. (For list of recommendations go to <https://www.asvo.com.au/2015-asvo-best-practice-recommendations/>)
11. No wine show labels will be issued, but the exhibitor must, where possible, have wine labelled with the commercial label or professional looking laboratory label (pre-release wines).

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12. The Wine Show committee will print and apply judging labels to bottles upon receipt of the entered wines.
13. Judging will be by panel of three or more judges who will judge all wines independently.
14. The Chair of Judges will tally the score and after consultation, arrive at a final assessment of the wines.
15. Judges will be screened at all times from exhibits.
16. Exhibits will be judged out of a total of 20 points and awards made on the following basis;

Gold	18.5 - 20 pts
Silver	17.0 - 18.4 pts
Bronze	15.5 - 16.9 pts
17. Displaying of awards must comply with the code of practice set out by the Winemakers Federation of Australia. (For more information go to www.wfa.org.au)
18. Trophies will be awarded to gold medal winning entries only.
19. Wines entered in Section 4 / Multi-Regional blends must contain a minimum of 30% Langhorne Creek grapes, however do not necessarily need to be labelled Langhorne Creek.
20. Wines entered in Section 4 / Multi-Regional blends must list the percentage of Langhorne Creek content in the entry details. Percentage contents from other regions may also be included.
21. **Wines not labelled as Langhorne Creek despite containing 85% or greater Langhorne Creek fruit should be entered in multi-regional classes.**
22. All wines must conform with Wine Australia guidelines for labelling. To be eligible for blended classes the wine must be commercially labelled as a blended wine. Wines labelled as a single variety must be entered in single varietal classes.
23. For museum and fortified wines there is no minimum volume requirement.
24. The wine show committee at its discretion will choose wines to be served at the luncheon; this will include but not be restricted to all award winning wines, excluding museum wines.
25. Those producers whose wine is selected must agree to supply to LCGW **up to four dozen** of the selected wine for the Luncheon at a price not greater than **\$100 per dozen**, including WET and excluding GST.
26. Producers will be notified of their selection as soon as possible and all wines must be delivered to Lake Breeze Wines, 319 Step Road, Langhorne Creek by **Thursday, May 2.**

JUDGES

Chair -Nick Ryan – wine writer, journalist
Fongyee Walker MW – Dragon Phoenix Wine Consulting
Kerri Thompson – Owner/Winemaker, Wines by KT

ASSOCIATE JUDGES

Shanteh Wong – Head Sommelier, Quay Restaurant
Leon Talamini – Winemaker, Project Wine
Robert Cragg – Assistant Winemaker, Fleurieu Vintners

WINE SHOW COMMITTEE

Nicole Clark	Greg Follett
Paul Hotker	Verity Cowley
Rebecca Willson	Sam Watkins

If you have any queries, please contact Langhorne Creek Grape and Wine on (08) 8537 3362.

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AWARDS

The judging panel will select outstanding wines for the following awards which will be presented at the annual Langhorne Creek Winemakers' Luncheon on Friday May 3.

Best sparkling wine, white wine or rosé
(chosen from section 1)

Best blended red wine
(chosen from classes 17,18,19, 20, 21)

Best cabernet sauvignon (chosen from classes 12, 13, 14)

Best shiraz (chosen from classes 9, 10, 11)

Best malbec (chosen from class 15)

Best red or white wine made from alternative or other variety(s)
(chosen from classes 5,16, 17)

Best museum or fortified wine
(chosen from section 3)

Best wine from a multi-regional blend
(chosen from section 4)

Champion Wine of the Show will be awarded to the best wine from sections 1 and 2.

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Producer of the Year will be awarded to the winery with the highest total of judges' points calculated from three wines entered in 3 different classes, within sections 1 and 2. Where 2 or more exhibitors tie, the next highest pointed wines from each will be taken progressively into account regardless of class, until a winner is determined.

CLASS SCHEDULE

Section 1 WHITE, SPARKLING AND ROSÉ

Wines must be labelled Langhorne Creek and contain a minimum of 85% Langhorne Creek fruit.

Class 1 Sparkling white or rosé.

Class 2 Sparkling red.

Class 3 Verdelho, any vintage.

Class 4 Other white varietals or blends, any vintage, (to include non-alternative varieties, e.g. Sauvignon Blanc, Pinot Gris and Riesling).

Class 5 Other white varietals or blends, any vintage (to include alternative varieties).

Class 6 Chardonnay, any vintage.

Class 7 Sweet white wine, any style, including moscato.

Class 8 Rosé.

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Section 2 RED WINE

Wines must be labelled Langhorne Creek and contain a minimum of 85% Langhorne Creek fruit.

- Class 9 Shiraz 2015 vintage or older.
- Class 10 Shiraz 2016 vintage.
- Class 11 Shiraz 2017 vintage or younger.
- Class 12 Cabernet Sauvignon 2015 vintage or older.
- Class 13 Cabernet Sauvignon 2016 vintage.
- Class 14 Cabernet Sauvignon 2017 vintage or younger.
- Class 15 Malbec, any vintage.
- Class 16 Other single red variety, any vintage.
- Class 17 Blends, any vintage containing a combined total of less than 15% shiraz or cabernet sauvignon (e.g. tempranillo malbec, dolcetto lagrein).
- Class 18 Cabernet dominant blends, any vintage (excluding Cabernet Shiraz blends). Wine must be labelled as a blend.
- Class 19 Shiraz dominant blends, any vintage (excluding Shiraz Cabernet blends). Wine must be labelled as a blend.
- Class 20 Blends of Shiraz and Cabernet, any vintage (must be minimum 85% Shiraz and Cabernet combined)
- Class 21 Blends, any vintage not covered in classes above.

Section 3 MUSEUM AND FORTIFIED WINE

Wines must be labelled Langhorne Creek and contain a minimum of 85% Langhorne Creek fruit. Wine must have come from a commercial bottling. There is no limit to the number of *fortified's* an exhibitor may enter. There is a maximum of 2 *museum* wines that can be entered per exhibitor. No minimum volume requirement.

- Class 22 Museum red, 2013 or older.
- Class 23 Fortified wine, any style.

Section 4 MULTI REGIONAL BLENDS

Wines not necessarily labelled Langhorne Creek but must contain a minimum of 30% Langhorne Creek grapes.

- Class 24 White wine, any style or vintage
- Class 25 Cabernet Sauvignon, any vintage
- Class 26 Shiraz, any vintage
- Class 27 Red blends, any vintage
- Class 28 Other red varietal, any vintage

IMPORTANT WINE SHOW DATES

ENTRY BY: Friday, March 15.

DELIVERY: Deliver to Lake Breeze Wines, 319 Step Rd, Langhorne Creek SA 5255 between Tuesday, April 2 and Friday, April 12.

JUDGING: Tuesday April 30 and Wednesday May 1 at the Langhorne Creek Memorial Hall.

PRESENTATION OF AWARDS: Langhorne Creek Wine Show Luncheon Friday May 3.

EXHIBITOR TASTING: Friday May 3.