



Australia / New Zealand Organic Wine Show
Smeaton Hackett Events, 40 Selwyn Street, Paddington, NSW – ABN: 32 115 775 650

Application for Entry / Tax Invoice

Name of Winery.....
(these details will appear in catalogue)

Postal Address

Contact person..... Phone.....

Mobile..... Fax.....

Email..... Web:.....

Signature.....Date.....

Payment Details

Payments must be received by 5pm Tuesday 16 June

- **Please find enclosed a cheque/money order for \$..... payable to Smeaton Hackett Events.** Post to Organic Wine Show, 40 Selwyn Street, Paddington, NSW, 2021. Please include this application form, your wine show entry form and organic certification certificate with cheque. Do not include cheque or forms in wine boxes.
- **I will pay by Direct EFT the amount of \$.....**
Bank: Sydney Credit Union BSB: 802-084 A/C #: 97175 A/C Name: Smeaton Hackett Events
Please email / fax this application form, your wine show entry form, your organic certification certificate and a copy of your remittance details to lena@shevents.com.au / 02 9012 0583. **Please quote the name of winery as shown above as the reference when making transfer.**
- **Please debit my Credit Card (Visa or MasterCard only) for \$.....**
Please email / fax this application form, organic certification certificate and your wine show entry form to lena@shevents.com.au / 02 9012 0583.

Card Number: _____/_____/_____/_____ Expiry Date: _____/_____

Cardholders Signature:.....Cardholders Name:.....

Cardholders Address:.....

This is your tax invoice if you require a receipt please tick the box

No wines will be entered unless full payment has been received.

If you have any queries please call 0413 043 287 or email lena@shevents.com.au.



Australia / New Zealand Organic Wine Show

Terms & Conditions

Entry Conditions:

- All wines must be either fully certified organic/biodynamic or in conversion organic/biodynamic by a recognised Australian or New Zealand organic certifying body and must be grown and produced within Australia or New Zealand.
- **Certification must be in relation to the whole product including; the grapes, the wine making process and the bottling.**
- In-conversion and preservative free wines will be judged with fully certified wines unless the judges deem otherwise.
- The minimum stock level for each wine entered is 450 litres (50 dozen) to have been produced and commercially available.
- All wines must be commercially available at the time of judging and available for retail sale (tank sample's are not permitted).
- Wines entered must carry the exhibitor's normal commercial label with their organic status noted.
- Only wines that are fully certified organic/biodynamic, bottled and commercially available at the time of judging will be eligible for medals and trophies.
- In conversion organic/biodynamic wines may be awarded Commended, Highly Commended and Very Highly Commended certificates.

Entry Fees:

- \$55 per entry (incl gst)
- \$45 per entry (incl gst) for Organic Expo exhibitors
- 5 or more wines entered receive a 5% discount on the total fee

Entry Forms:

- All entry forms and payments must be received by 5pm Tuesday 16 June to enter the show

Marking of Cartons:

- The carton labels will be sent out after Tuesday 16 June and must be attached to the outside of all cartons sent and must clearly show the name of the vineyard and classes entered of those wines in the carton

Labelling of Exhibits:

- Exhibits for the wine show are to bear the show labels supplied as well as the commercial label of the wine only and the show label must not cover the commercial label

Delivery of Exhibits:

- 2 bottles of each wine entered are required for judging in the wine show
- 1 extra bottle is required for the wine show display at the Organic Expo
- So 3 bottles of each wine are required
- Wines must be delivered to Australia / New Zealand Organic Wine Show no later than Tuesday 30 June (delivery address supplied when labels sent out)

Judging:

- Judging will be undertaken on Monday 6 July. This is a closed judging.
- Judging procedures will comply with the ASVO Wine Show Project Recommendation 1 (Judge Impartiality), Recommendation 2 (Audit Protocols), and Recommendation 3 (Trophy Judging Protocols). A panel of qualified Judges will be led by Max Allen – Chief Judge.

Announcement of Results:

- All vineyards entering the Show will be emailed the results to the email address supplied on the entry form on Wednesday 8 July.
- Results will also be available at the Australia / New Zealand Organic Wine Show display stand at the Organic Expo, Melbourne, 24-26 July.
- The Best Wine of Show Winner will be officially announced and the trophy presented at the Organic Expo.



Best Wine of Show Trophy

- Certified organic/biodynamic Gold Award wines will be judged only.
- The judging for the Best Wine of Show Trophy will use the Borda Count method: that is, each judge allocates points to the wines in decreasing order of preference. The highest scoring wine will be the winner or, in the case of a tie, a taste-off will be conducted.
- The trophy will be displayed on the wine show stand at the Organic Expo and will be available for collection on the afternoon of Sunday 26 July. If the winner is not present to collect the trophy, freight costs will be borne by the winner.
- The Trophy remains the property of the Australia / New Zealand Organic Wine Show.
- The Trophy will be inscribed by the Wine Show before presented / sent to the winner.
- The Trophy will be returned to the Wine Show at the expense of the winner and at a specified time and place, in readiness for the 2010 Wine Show.
- In addition, a small trophy will be given to the winner to keep.

Best Wine of Show Prize (sponsored by Organic Crop Protectants):

- \$1,000.00 of your choice of Organic Crop Protectants (OCP) products. Check www.ocp.com.au for full product range.

Best White Wine of Show Prize

- Certified organic/biodynamic gold medal winning white wines will be judged only.
- The judging for the Best White Wine of Show Trophy will use the Borda Count method: that is, each judge allocates points to the wines in decreasing order of preference. The highest scoring wine will be the winner or, in the case of a tie, a taste-off will be conducted.
- A trophy will be given to the winner to keep. This may be collected at the Organic Expo 24-26 July. If the winner is not present to collect the trophy, freight costs will be borne by the winner.

Best Red Wine of Show Prize

- Certified organic/biodynamic gold medal winning red wines will be judged only.
- The judging for the Best Red Wine of Show Trophy will use the Borda Count method: that is, each judge allocates points to the wines in decreasing order of preference. The highest scoring wine will be the winner or, in the case of a tie, a taste-off will be conducted.
- A trophy will be given to the winner to keep. This may be collected at the Organic Expo 24-26 July. If the winner is not present to collect the trophy, freight costs will be borne by the winner.

Best Preservative-Free Organic/Biodynamic Wine Award

- Certified organic/biodynamic preservative free medal winning wines will be judged only.
- The judging for the Best Preservative Free Wine of Show Trophy will use the Borda Count method: that is, each judge allocates points to the wines in decreasing order of preference. The highest scoring wine will be the winner or, in the case of a tie, a taste-off will be conducted.
- A trophy will be given to the winner to keep. This may be collected at the Organic Expo 24-26 July. If the winner is not present to collect the trophy, freight costs will be borne by the winner.

Award and Use of Show Medals:

- Medal winners will receive a Certificate and may use the appropriate Australia / New Zealand Organic Wine Show medals only on their wine labels and marketing materials.
- Those winners interested in using medals are requested to contact lena@shevents.com.au who will email a print ready medal format for your own printing.

Disposal of Exhibits:

- All exhibits sent for the wine show, display and trade tasting will become the property of Smeaton Hackett Events, the show organisers, and are not returnable.



AUSTRALIA / NEW ZEALAND ORGANIC WINE SHOW **2009 CLASSES**

(classes may be sub-divided into varieties and vintages at the Chief Judges discretion)

<u>Class No.</u>	<u>Class Description</u>
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- | | |
|-----|---|
| 1. | Germanic aromatic' varietal wines (riesling, gewurztraminer, pinot gris, kerner, etc) |
| 2. | Sauvignon blanc and sauvignon blanc-dominant blends |
| 3. | Chardonnay and chardonnay-dominant blends |
| 4. | Other white varietals |
| 5. | Other white blends |
| 6. | Rosé |
| 7. | Pinot noir |
| 8. | Cabernet sauvignon and cabernet-dominant blends |
| 9. | Shiraz and shiraz-dominant blends |
| 10. | Other red varietals |
| 11. | Other red blends |
| 12. | Sparkling wine, white, pink or red |
| 13. | Sweet wine, any baumé |
| 14. | Museum white |
| 15. | Museum red |
| 16. | Fortified wines – dry, medium & sweet (sherry, muscat, port etc.) |