

2010 ORANGE
WINE SHOW
RULES & ENTRY FORM



taste orange

PROGRAM

Monday 6th September 2010

Entries Close (forms & payment)

Friday 10th September 2010

Exhibits delivered to Orange Cool stores by 4 pm

Wednesday 29th & Thursday 30th September 2010

Judging at Duntryleague Guest House

Thursday 30th September 2010

Exhibitors Forum and Tasting at Duntryleague

3pm Impresstik team available to answer any labelling questions

3:30pm-4:30pm, Judges Feedback Session

4:30pm-5:30pm, Exhibitors Tasting

Thursday 30th September 2010

Industry Wine Show and Trophy Presentation

Dinner at Nashdale Hall

7pm BYO, \$50pp Bookings to Taste Orange 6360 1990

Friday 1st October

Public Tasting

6pm, Orange Showground Pavilion, ticketed event

2010 JUDGES

Steve Webber (Chair)

Matt Harrop

Ken Gargett

Associate Judge

Marc Udy

Chief Steward

Lucy Maddox

E. lucy@madrez.com.au

INFORMATION & ENTRY FORMS:

www.tasteorange.com.au

www.winesoforange.com.au

P. 02 6360 1990

E. admin@tasteorange.com.au

2010 JUDGING CLASSES

All wines entered must be bottled in their final form. They do not have to be commercially available or labelled at the time of entry.

Class 1 Sparkling Wine, any vintage.

Class 2 Riesling 85% varietal any vintage.

Class 3 Sauvignon Blanc 85% varietal any vintage.

Class 4 Chardonnay 85% varietal any vintage.

Class 5 White blend or other variety not included in class 2-4. Variety and/or blend must be stated, any vintage.

Class 6 Dessert Wine or Fortified Wine, any vintage.

Class 7 Rose style, any vintage.

Class 8 Pinot noir 85% varietal, any vintage.

Class 9 Shiraz 85% varietal or Shiraz dominant blends including Shiraz Viognier, any vintage.

Class 10 Cabernet Sauvignon 85% varietal and Cabernet dominant blends, any vintage.

Class 11 Bordeaux Style blends (not Cabernet sauvignon dominant), any vintage.

Class 12 Dry red blend or other variety not included in classes 8-11. Variety and/or blend must be stated, any vintage.

Class 13 Commercial fruit wines other than grapes must be bottled and commercially available at time of entry.

ORANGE WINE SHOW 2010 ENTRY FORM

Class	Vintage	Grape Variety and or blend (%)	Name of Wine	Entry Fees

Entries x \$38.50 ORVA Members or \$49.50 non-ORVA members (incl.GST)

Note: Minimum stock on hand at time of entry must be 25 dozen.

Exhibitor Name _____

Contact _____

Address _____

Telephone/Email _____

Winemaker/s _____

HOW TO ENTER:

1. Refer to the Rules for eligibility, class number and details.
2. Send entry form to – ORVA Wine Show Attention Rebecca Hills PO Box 1363 Orange NSW 2800
Fax 02 6360 3296 Email admin@tasteorange.com.au
3. Make payment via
Cheque made out to Orange Region Vignerons Association
EFT BSB 082-774 Account Number 82494 5947
Credit Card Mastercard/Visa Card Number _____/_____/_____/_____
Expiry Date ____/_____. Signature _____

Entry forms and payment must be received by – 6th September 2010

4. Deliver entries to: “Co-Operative Cool Stores” Attention Orange Region Wine Show Barrett Street
Orange NSW 2800

To arrive no later than – 4pm Friday 10th September 2010 – NO LATE ENTRIES WILL BE ACCEPTED

IMPRESSTIK ORANGE WINE SHOW RULES

1. Entries are limited to wines made from fruit 85% of which have been grown in the Orange GI or new proposed GI bordering Orange.
2. All entries are eligible for trophies.
3. An entry form and appropriate fee must accompany each entry. Entries not accompanied by the prescribed fee and a completed entry form will not be accepted.
4. Each entry shall consist of **four 750mL bottles** or **six 375mL bottles**.
5. A minimum of 25 dozen bottles must be held in stock at time of entry.
6. Entries are to be delivered to the Orange Coop Cool store no later than the stated date.
NO LATE ENTRIES WILL BE ACCEPTED.
7. Entries are to be clearly labelled with Class number, variety and producer for identification. **NO SHOW LABELS WILL BE SUPPLIED.**
8. Trophies shall not be awarded unless a wine has gained a Gold Award. Where a trophy is not awarded, the notation “Best in Class” shall be endorsed on the award certificate.
9. Exhibits shall be judged out of a total of 60 points. Gold 55.5-60 points, Silver 51.0-55.0 points, Bronze 46.5-50.5 points.
10. Judges will be provided with year of vintage in all classes. Blend or variety will also be advised in classes 5 and 12.
11. Exhibitors whose wines receive a Gold or Silver award will be required to provide, at no cost to the wine show, 2 x 750mL additional bottles or equivalent for the public tasting.
12. In the case of any protest, it must be submitted in writing within seven days of the show.