



MELBOURNE
ROYAL
WINE AWARDS

*Tasting Distinction.
Recognising Mastery.*



Entry Booklet 2026

A photograph of a wine glass filled with red wine, set against a warm, brown background. The glass is positioned on the right side of the frame, with its reflection visible on the light-colored surface it sits on. In the background, a wooden chair is partially visible, adding to the rustic or elegant atmosphere. A dark, semi-circular graphic element is overlaid on the left side of the image, containing white text.

The Melbourne Royal Wine Awards presents winemakers large and small with the chance to enter their products and have them benchmarked by industry experts.

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Founded on a distinguished tradition of recognising excellence and innovation in Australian winemaking, the Awards serve as a reflection of industry trends, production techniques and evolving consumer preferences.

Melbourne Royal thanks the following partners and supporters for their involvement.

A special thanks to all the 2026 producers, judges and stewards.

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The logo for Agriculture Victoria, featuring a white inverted triangle.

Contents

General information	5
2026 Calendar of important dates	5
Introduction	5
Why you should enter	5
What you should know when entering	5
Entry eligibility	5
How to enter	6
How we use your wine	6
The Melbourne Royal Wine Awards Professional Development Scholarship	6
New in 2026	7
Message from the Chair of Judges	10
Events	11
News	11
Trophies	13
Exhibit requirements	17
Entry fees and payment	20
Sections and classes of entry	21
Explanatory notes for classes	23
Judging process	25
Submissions	28
Results	31
Contacts	31
Special Regulations & Conditions of Entry	32
Office Bearers	40

General information

2026 Calendar of important dates

Entries Open	Tuesday 21 July
Entries Close	Friday 28 August
Exhibit Deliveries to Sanector Melbourne	Monday 21 September – Friday 2 October
Judging	Monday 19 October – Friday 23 October
Trophy Presentation Lunch Victoria Pavilion, Melbourne Showgrounds	Friday 13 November
Exhibitor & Trade Tasting Melbourne Showgrounds	Friday 13 November

Introduction

The Melbourne Royal Wine Awards is Australia's premier wine awards. Built on a longstanding tradition of celebrating excellence and innovation in Australian winemaking, the awards reflect current industry trends, production techniques and consumer interests.

Why you should enter

There are many reasons to enter the Awards, including:

- Australia's leading national wine awards, offering exhibitors the opportunity to benchmark their wines against industry standards.
- In reporting results to exhibitors, exhibit scores are represented on distribution graphs (where there is sufficient data to do so) enabling exhibitors to see how their wines rank against those of their peers.
- Medal-winning exhibitors will be provided with a Marketing & Promotional Tool Kit to assist with promoting their win and marketing their wines with a seal of quality.
- Gold medal-winning exhibitors who have demonstrated consistency across three consecutive years (2024, 2025 and 2026), with the same wine will be awarded a Consistency of Excellence Medal (see page 15 for details).
- Medal-winning exhibits will be promoted through the Awards associated events.

What you should know when entering

The Melbourne Royal Wine Awards is a credible and impartial competition conducted by one of Australia's most highly esteemed royal agricultural societies, Melbourne Royal, the organisation responsible for the Australian International Beer Awards, Australian Food Awards, Australian International Coffee Awards, and the Australian International Spirits Awards.

The judging panel boasts some of the nation's most highly respected wine industry professionals, from educators, writers and consultants through to retailers, distributors and winemakers.

Entries are blind tasted and judged on their own merits against a set of criteria (see 'Scoring and Medals' for details).

Entries are allocated a tasting order number, separate from the Catalogue (Exhibit) Number, to ensure the anonymity of the exhibit and to protect the integrity of the judging process.

Entry eligibility

- A wine can only be entered once into the Awards (with the exception of a wine being entered additionally into the design category).
- Exhibits must be entered in their correct class according to the wine's varietal (e.g. Chardonnay), blend of varieties (e.g. Cabernet Sauvignon Blend) or wine type (e.g. sparkling, fortified, sweet wine), and the wine's vintage (e.g. 2024).
- Exhibits must be from a batch of finished bottled product.

- The batch from which the sample for judging comes must have been bottled as part of a commercial bottling run, with the minimum required quantity having been bottled by the time of delivery, i.e. by **Friday 2nd October 2026**.
- The lot or bottling batch number, as well as the bottling date of the submitted wine, must be provided during the online entry process.
- Entrants are responsible for ensuring the prompt and safe delivery of their entries.

How to enter

There are three simple steps to enter the Awards:

1. Read through the competition Entry Booklet (this document) and the categories you can enter product into;
2. Complete the online entry process at melbourneroyal.com.au/wine and arrange payment for your entries, and
3. Upon receiving confirmation of your entries and product delivery instructions, submit your exhibits to the Awards logistics partner for judging.

How we use your wine

In accordance with Australian Society of Viticulture and Oenology (ASVO)

recommendations, exhibitors are asked to provide six (6) 750mL bottles, or equivalent volume, of each wine entered, and three (3) 750mL bottles, or equivalent volume, of each fortified wine entered. With an appreciation for the scale of the Awards, this requirement is to ensure that we have sufficient quantity to progress exhibits through tasting rounds where they are contenders for medals and trophies.

In addition to samples being used for judging, they are also used to help promote and celebrate the award winners to the industry and consumers through a number of multi-faceted avenues including:

- Made available at the Exhibitor and Trade Tasting
- Gifted to volunteer stewards in thanks and appreciation for their efforts,
- Featured in displays of trophy and medal-winning product,

- Showcased to guests attending the Melbourne Royal Show,
- Promoted at VIP and media tasting and, in previous years, at consumer events, and
- A limited number of wines are made available to the Melbourne Royal board and staff in exchange for a monetary donation, with the funds raised used to support the Melbourne Royal Wine Awards Professional Development Scholarship that is offered each year to the winemaker of the Jimmy Watson Memorial Trophy-winning wine.

Melbourne Royal does not publicly or commercially sell any entered wine.

Exhibit stock remaining after the Awards and its associated events will remain the property of Melbourne Royal.

The Melbourne Royal Wine Awards Professional Development Scholarship

Sponsored by Melbourne Royal, the Melbourne Royal Wine Awards Professional Development Scholarship is awarded each year to the winemaker of the Jimmy Watson Memorial Trophy-winning wine or to a bona fide employee of the winemaker.

The objective of the scholarship is to enable the recipient to undertake professional development activities that support their passion for, and help realise their career objectives in, the Australian wine industry.

The recipient will be required to outline their intended application of these funds for approval by Melbourne Royal and the Wine Awards Committee. Terms and conditions will apply.

New in 2026

Consolidation of existing classes

To simplify the trophy judging for the Best Single Varietal White, Best Single Varietal Red and Best Red Blend, the classes will no longer be split by varietal and vintage and will now be split by varietal only. Entries will still be grouped by vintage within the varietal class.

Best Single Varietal White

Old Class	New Class
SVW001 – Fiano 2025	SVW001 – Fiano
SVW002 – Fiano 2024 & Older	
SVW003 – Grüner Veltliner 2025	SVW002 – Grüner Veltliner
SVW004 – Grüner Veltliner 2024 & Older	
SVW005 – Chenin Blanc 2025	SVW003 – Chenin Blanc
SVW006 – Chenin Blanc 2024 & Older	
SVW007 – Other White Varietal 2025	SVW004 – Other White Varietal
SVW008 – Other White Varietal 2024 & Older	

Best Single Varietal Red

Old Class	New Class
SVR001 – Montepulciano 2024 & Younger	SVR001 – Montepulciano
SVR002 – Montepulciano 2023 & Older	
SVR003 – Nero d'Avola 2024 & Younger	SVR002 – Nero d'Avola
SVR004 – Nero d'Avola 2023 & Older	
SVR005 – Sangiovese 2024 & Younger	SVR003 – Sangiovese
SVR006 – Sangiovese 2023 & Older	
SVR007 – Tempranillo 2024 & Younger	SVR004 – Tempranillo
SVR008 – Tempranillo 2023 & Older	
SVR009 – Malbec 2024 & Younger	SVR005 – Malbec
SVR010 – Malbec 2023 & Older	
SVR011 – Merlot 2024 & Younger	SVR006 – Merlot
SVR012 – Merlot 2023 & Older	
SVR013 – Other Red Varietal 2024 & Younger	SVR007 – Other Red Varietal
SVR014 – Other Red Varietal 2023 & Older	

Best Red Blend

Old Class	New Class
BRB001 – Grenache Dominant Blend 2024 & Younger	BRB001 – Grenache Dominant Blend
BRB002 – Grenache Dominant Blend 2023	
BRB003 – Grenache Dominant Blend 2022 & Older	
BRB004 – Shiraz Dominant Blend 2024 & Younger	BRB002 – Shiraz Dominant Blend
BRB005 – Shiraz Dominant Blend 2023	
BRB006 – Shiraz Dominant Blend 2022 & Older	
BRB007 – Cabernet Dominant Blend 2024 & Younger	BRB003 – Cabernet Dominant Blend
BRB008 – Cabernet Dominant Blend 2023	
BRB009 – Cabernet Dominant Blend 2022 & Older	
BRB010 – Other Red Blend 2024 & Younger	BRB004 – Other Red Blend
BRB011 – Other Red Blend 2023	
BRB012 – Other Red Blend 2022 & Older	

Updates to the Design Award Judging Criteria

After judge and exhibitor feedback in its inaugural year, the Design Award has had updates to the judging criteria to make it simpler and more relevant. Exhibitors will also be asked to provide a short description of the product to help inform the judges.

Criteria	Attribute
Branding, Marketing and Information 50	Demonstrates shelf stand out and an integrated approach to display
	Name or brand visibility
	Regulatory information (for country of origin)
	Company information
	Other unique information
	Language and message are appropriate for product type and intended audience
	Successfully appeals to intended audience
Design 50	Demonstrates excellence in print and production quality
	Reflects excellence in design
	Design features contribute to purchase appeal
	Design complements bottle design
	Integrates consumer-valued design enhancement features
	Demonstrates an application of a 'new idea' (design, material or technique)
	Demonstrates a creative use of existing ideas
	An excellent example of an existing design/technique

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Message from the *Chair of Judges*

As I step into my second year as Chair of Judges for the Royal Melbourne Wine Awards, I do so with an even greater appreciation for what makes this show so special. Last year reinforced not only the exceptional standard of Australian wine, but also the integrity, professionalism and generosity that define our judging process. It was immensely rewarding to witness the thoughtful discussion, rigorous assessment and genuine collaboration that led to outcomes of which I remain incredibly proud.

This year, we have once again assembled an outstanding panel of judges, bringing together some of Australia's finest palates from across the industry. The diversity of experience, perspectives and expertise within the judging room is one of this show's greatest strengths. It creates an environment where mentoring, learning, robust debate and knowledge-sharing sit alongside the serious responsibility of recognising excellence. It is a privilege to be part of that process, and one that continues to make the Melbourne Royal Wine Awards among the most respected and rewarding wine competitions in Australia.

As part of our ongoing commitment to refining the judging process, we have introduced a change to trophy judging for the Best Single Varietal White, Best Single Varietal Red and Best Red Blend trophies. These classes will no longer be divided by varietal and vintage, but instead by varietal only, with entries still grouped by vintage within each varietal class. This adjustment will simplify the trophy judging process while ensuring the integrity and consistency of assessment remain paramount.

Among the many accolades awarded each year, the François de Castella Trophy for Best Young White and The Jimmy Watson Memorial Trophy for Best Young Red remain two of the most fiercely contested and prestigious honours in Australian wine. Their significance extends well beyond the trophies themselves, delivering lasting recognition

and meaningful commercial benefit to the winning producers. Each year, these awards remind us of the enduring value of excellence and the impact that recognition at the Melbourne Royal Wine Awards can have on a winery's future.

I am excited to immerse myself in this year's judging and look forward to discovering another exceptional collection of Australian wines. There is every indication that the 2025 vintage will provide plenty to discuss, celebrate and admire, and I look forward to seeing its quality reflected across the entries.

Perhaps more than ever, our industry benefits from opportunities to come together, share knowledge, support one another and tell the stories behind the wines we produce. The Melbourne Royal Wine Awards continues to provide that opportunity. At a time when Australian wine faces both challenges and exciting opportunities, it has never been more important to recognise the remarkable quality, resilience and innovation that define our producers.

To all exhibitors, thank you for entrusting your wines to the show. On behalf of the judging panel, we look forward to the privilege of assessing your wines and celebrating the outstanding talent that continues to shape Australian wine.

Marcus Satchell
Chair of Judges

Events

Presentation Lunch

Friday 13 November

Hosted by Melbourne Royal in the Victoria Pavilion at Melbourne Showgrounds, the 2026 Melbourne Royal Wine Awards Trophy Presentation is open to exhibitors, trade and consumers. The event will include an official presentation announcing the trophy winners and will feature trophy-winning wines from the 2026 Awards.

Exhibitor & Trade Tasting

Friday 13 November

All wines entered into the 2026 Melbourne Royal Wine Awards will be featured at the Exhibitor & Trade Tasting at Melbourne Showgrounds in Ascot Vale, Victoria, the morning before the announcement of the results.

Invitations will be issued closer to the time.

Please note, as this is not a public event, attendees will be required to present a valid ticket at the point of entry.

News

Stay up to date with the latest developments and engage with Melbourne Royal and the Melbourne Royal Wine Awards on Instagram, Facebook and LinkedIn:

- Instagram @Melbourne.Royal
- Facebook @Melbourne.Royal
- LinkedIn @Melbourne Royal®

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Powering Australia's next generation
of vineyards with clean energy
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Across Australia, vineyards are turning sunlight into yield.
Solar is now a strategic advantage that helps wineries:

- ✓ Reduce frost and hail impact on crops
- ✓ Power irrigation, refrigeration & vineyard operations
- ✓ Boost land productivity and energy efficiency
- ✓ Cut operating costs while staying sustainable
- ✓ Build long-term resilience for future vintages



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Trophies

Trophy	Eligible Classes
Best Sparkling	SPK001-SPK005
Best Riesling	RIE001-RIE003
Best Chardonnay including Trophies for Best Victorian Chardonnay, Best Tasmanian Chardonnay, Best South Australian Chardonnay, Best Western Australian Chardonnay, Best Queensland Chardonnay, and Best New South Wales (incl ACT) Chardonnay	CHA001-CHA003
Best Semillon	SEM001-SEM003
Best Sauvignon Blanc	SAV001-SAV002
Best Pinot Gris/Grigio	PGG001-PGG002
Best Single Varietal White	SVW001-SVW008
Best White Blend	WBL001-WBL002
Best Sweet White Wine	SWW001-SWW002
Best Rosé	ROS001-ROS002
Best Pinot Noir	PIN001-PIN003
Best Shiraz including Trophies for Best Victorian Shiraz, Best Tasmanian Shiraz, Best South Australian Shiraz, Best Western Australian Shiraz, Best Queensland Shiraz, and Best New South Wales (incl ACT) Shiraz	SHZ001-SHZ003
Best Cabernet Sauvignon	CAB001-CAB003
Best Grenache	GRE001-GRE002
Best Single Varietal Red	SVR001-SVR014
Best Red Blend	BRB001-BRB012
Best Fortified	FOR001-FOR004
Best Organic or Biodynamic Wine	All except SWW001-SWW002, FOR001-FOR004
Best Design	DES001

Trophy Progression Map

Below is an infographic of how each class progresses through to each trophy:

Class Name	State Based Trophy	Category Trophy	Major Trophy
SPK001 - Sparkling, Semi-Sparkling, Charmat, Carbonated Method & Non-Traditional Styles			
SPK002 - Bottle Fermented Chardonnay Dominant			
SPK003 - Bottle Fermented Pinot Noir Dominant			
SPK004 - Bottle Fermented Rosé			
SPK005 - Sparkling Red			
RIE001 - Riesling 2026			
RIE001 - Riesling 2026			
RIE003 - Riesling 2024 & Older			
CHA001 - Chardonnay 2026			
CHA002 - Chardonnay 2025			
CHA003 - Chardonnay 2024 & Older			
SEM001 - Semillon 2026			
SEM002 - Semillon 2025			
SEM003 - Semillon 2024 & Older			
SAV001 - Sauvignon Blanc 2026			
SAV002 - Sauvignon Blanc 2025 & Older			
PGG001 - Pinot Gris/Grigio 2026			
PGG002 - Pinot Gris/Grigio 2025 & Older			
SVW001 - Fiano			
SVW002 - Gruner Veltliner			
SVW003 - Chenin Blanc			
SVW004 - Other White Varietal			
WBL001 - White Blends 2026			
WBL002 - White Blends 2025 & Older			
WBL003 - Blends of Semillon & Sauvignon Blanc 2026			
WBL004 - Blends of Semillon & Sauvignon Blanc 2025 & Older			
SWW001 - Sweet White - Non-Botrytis 2026 & Older			
SWW002 - Sweet White - Botrytis 2026 & Older			
ROS001 - Rosé 2026			
ROS002 - Rosé 2025 & Older			
PIN001 - Pinot Noir 2025 & Younger			
PIN002 - Pinot Noir 2024			
PIN003 - Pinot Noir 2022 & Older			
SHZ001 - Shiraz 2025 & Younger			
SHZ002 - Shiraz 2024			
SHZ003 - Shiraz 2022 & Older			
CAB001 - Cabernet Sauvignon 2025 & Younger			
CAB002 - Cabernet Sauvignon 2024			
CAB003 - Cabernet Sauvignon 2022 & Older			
GRE001 - Grenache 2025 & Younger			
GRE002 - Grenache 2024 & Older			
SVR001 - Montepulciano			
SVR002 - Nero d'Avola			
SVR003 - Sangiovese			
SVR004 - Tempranillo			
SVR005 - Malbec			
SVR006 - Merlot			
SVR007 - Other Red Varietal			
BRB001 - Grenache Dominant Blend			
BRB002 - Shiraz Dominant Blend			
BRB003 - Cabernet Sauvignon Dominant Blend			
BRB004 - Other Red Blend			
FOR001 - Vintage Fortified Red, 2024 & Older			
FOR002 - Tawny			
FOR003 - Topaque			
FOR004 - Muscat			
DES001 - Single Bottle Design			

Consistency of Excellence Medal

Exhibits of the same label that have been awarded a gold medal at the Awards for three consecutive years since 2024 will be awarded a Consistency of Excellence Medal. To be eligible, exhibits need to have been submitted under the same label and in the same Category each year and to have achieved a gold medal consistently across three years.

Exhibits need not be subsequent or sequential vintages. In 2026 this will include 2024, 2025 and 2026.

Major Trophies

The Jimmy Watson Memorial Trophy for Best Young Red Wine

Eligible Classes (2024 and 2025 vintages only): PIN001, PIN002, SHZ001, SHZ002, CAB001, CAB002, BRB001-BRB004, GRE001, GRE002, SVR001-7

Named for the late Jimmy Watson and recognising his contribution to the advancement of the Australian wine industry, the Jimmy Watson Memorial Trophy is awarded to the Best Young Red Wine of the 2024 or 2025 vintage classes.

100 dozen finished bottled stock must be held at the time of delivery, i.e. Friday 2nd October, to be eligible for the Jimmy Watson Memorial Trophy.

The François De Castella Trophy for Best Young White Wine

Eligible Classes (2025 and 2026 vintages only): RIE001, RIE002, CHA001, CHA002, SEM001, SEM002, SAV001, SAV002, PGG001, PGG002, SVW001-SVW004, WBL001, WBL004

Named for the pioneering Victorian viticulturist and winemaker, the François de Castella Trophy is awarded to the Best Young White Wine from the 2025 and 2026 vintages.

100 dozen finished bottled stock must be held at the time of delivery, i.e. Friday 2nd October, to be eligible for the François de Castella Trophy.

Champion Victorian Winery Trophy

Eligible Classes: all

To be eligible for the Champion Victorian Winery Trophy, the winery must be located in Victoria and must be the licensed producer and exhibitor of the awarded wines made from fruit grown in Victoria. The award will be judged on the winery's top four

(4) scoring Victorian wines, at least one of which must be a gold medal-winning exhibit. Only wines that have been produced from one-hundred per cent (100%) Victorian fruit will be counted towards the Champion Victorian Winery Trophy.

The Douglas Seabrook Single Vineyard Trophy

Eligible Classes: all except FOR001-FOR004

The Douglas Seabrook Single Vineyard Trophy is awarded to the best exhibit from an individually named continuous vineyard, the name of which must appear on the commercial label of the wine. The wine must be made from not less than ninety-five per cent (95%) grapes grown on the named vineyard.

100 dozen finished bottled stock must be held at the time of delivery, i.e. Friday 3rd October, to be eligible for the Douglas Seabrook Single Vineyard Trophy.

The Kym Ludvigsen Trophy for Viticultural Excellence

Eligible Classes: awarded to the viticulturist or viticulture team responsible for the grapes that were used to make the wine awarded the Douglas Seabrook Trophy for Single Vineyard Wine.

The Kym Ludvigsen Trophy recognises excellence in viticulture and goes to the grower or team behind the grapes that produce the Douglas Seabrook Single Vineyard Trophy-winning wine.

The Dr Tony Jordan Trophy for Best Sparkling

Eligible Classes: SPK001–SPK005

The Dr Tony Jordan Trophy for the Best Sparkling recognises Dr Jordan's lifelong contribution to the Australian wine industry and world class sparkling wine production and is awarded to the Best Sparkling of the 2026 Awards.

The James Halliday Trophy for Best Pinot Noir

Eligible Classes: PIN001–PIN003

The James Halliday Trophy for the Best Pinot Noir recognises Mr. Halliday's lifelong contribution to the Australian wine industry and world class Pinot Noir production and is awarded to the Best Pinot Noir of the 2026 Awards.

The Trevor Mast Trophy for Best Shiraz

Eligible Classes: SHZ001–SHZ003

The Trevor Mast Trophy for Best Shiraz honours a legend of the Victorian wine industry, and recognizes Mr Mast's lifetime contribution to the Australian wine industry and in particular his visionary cool-climate Shiraz at Victoria's Mount Langi Ghiran Vineyards. The trophy is awarded to the Best Shiraz of the 2026 Awards.

The Bill Chambers Trophy for Best Fortified Wine

Eligible Classes: FOR001–FOR004

In recognition of his service to the Melbourne Royal Wine Awards as Chair of Judges for 25 years and for his contribution to Victoria as a fortified winemaker, the Bill Chambers Trophy recognises the best fortified wine of the 2026 Awards.

Exhibit requirements

Minimum quantities

Following are the minimum quantities required to be submitted for judging.

Class	Quantity required for judging (bottles, cans or pouches)
All classes except FOR001- FOR004 & DES001	250ml or less = 24 75mL = 12 750mL = 6 1500mL or greater = 3
FOR001-FOR004	Three (3) bottles for Australian and Classic fortified entries; and One (1) litre over two (2) bottles for Grand and Rare entries
DES001	1 finished bottle
Held finished commercially packaged stock: For the purposes of this competition, 1 (one) dozen is equal to 12 x 750ml bottles (6,000mL) or equivalent volume.	

Exhibitors must honestly and accurately indicate, during the entry process, which attributes apply to each wine entered into the 2026 Awards. These attributes, including the total quantity of held finished commercially packaged stock (in dozen cases or equivalent) and the vintage of a wine, will determine trophy eligibility.

The winery address and region (GI), as well as the location of the finished commercially packaged stock, must be specified during the entry process.

Varietal wine exhibits must be made from not less than eighty-five per cent (85%) of the one grape varietal.

An audit process will be carried out post-judging to verify entry information of selected exhibits. Exhibits may be disqualified pending the findings of audits conducted.

Held finished commercially packaged stock requirements

There are minimum required quantities of held finished commercially packaged stock for all wines entered into the Awards at the time of delivery, i.e. by Friday 2nd October.

One hundred (100) dozen cases (or equivalent volume) of held finished commercially packaged stock is required for all entries with the exception of:

- Fortified wines, where minimum held stock varies between fortified classes as specified in the sections and classes within the 2026 MRWA Entry Booklet.

Additional Stock Requirements for Gold Medal Winners

Trophy Presentation Lunch

Exhibitors will be notified under embargo by email on or about Saturday 24 October if additional stock is required for featuring at the Trophy Presentation Lunch. Exhibitors should arrange immediate delivery to arrive by no later than Tuesday 10 November.

All classes except FOR001-FOR004

- Exhibitors whose wines have won a gold medal and are eligible for a trophy will be required to supply a minimum of four (4) x dozen cases (each containing 12 x 750mL bottles – or 27,000mL equivalent) of their gold medal-winning wines by Wednesday 4 November, for featuring at the Trophy Presentation Lunch on Friday 13 November.

The Awards will purchase the above wine at fifty per cent (50%) of the wine's wholesale price to a maximum of \$200 per 12 x 750mL bottle case + GST.

The Awards reserves the right to also purchase up to an additional five (5) x dozen cases of wine (excluding fortified entries) at the same price.

Exhibitor & Trade Tasting

Additionally, gold medal-winning Exhibitors must have available for immediate dispatch to Melbourne Royal an additional six (6) (750mL or equivalent volume) of each gold medal- winning exhibit for use at the Exhibitor & Trade Tasting on Friday 13 November – no additional bottles of fortified wines are required for this event.

Exhibitors will be notified under embargo by email on or about Saturday 24 October if the additional stock is required for featuring at the Exhibitor & Trade Tasting. Exhibitors should arrange immediate delivery to arrive by no later than Tuesday 10 November.

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Entry fees and *payment*

Entry fee

All Classes except DES001:
\$175 per entry (includes GST)

DES001: \$90 per entry (includes GST)

Closing date

The online entry facility at www.melbourneroyal.com.au/wine closes Friday 28 August 2026.

Entries received after this time will be processed at the discretion of Melbourne Royal and attract an AUD\$15 per entry late fee.

Payment

Entries and full payment must be received by Melbourne Royal no later than midnight on Friday 28 August.

Entries received after the closing date will not be guaranteed admission to the competition.

Entries will not be accepted until the entry fee is received in full. Visa, MasterCard, Cheque and Money Order are all accepted, Amex is not.

Please make Cheques and Money Orders payable to The Royal Agricultural Society of Victoria Ltd.

Online entries will not be validated until payment is received. Entry fees are non-refundable.

Electronic Funds Transfer (EFT)

Please enter the exhibitor name in the reference field and make payment to:

Company: RASV Ltd

Company Address: Epsom Road,
Ascot Vale VIC 3032, Australia

Bank Account: 03-769-4755

Swift code: NATAAU3303M

Beneficiary Bank: National Australia Bank Limited

Beneficiary Bank Address: Level 28,
500 Bourke St, Melbourne VIC 3000, Australia

Sections and classes of entry

Best Sparkling

SPK001 – Sparkling, Semi-Sparkling, Charmat, Carbonated Method & Non-Traditional Styles

Includes Moscato, Pétillant Naturel, Prosecco and Non-Traditional Varieties

SPK002 – Bottle Fermented Chardonnay Dominant

SPK003 – Bottle Fermented Pinot Noir Dominant

SPK004 – Bottle Fermented Rosé

SPK005 – Sparkling Red (any method)

Best Riesling

François de Castella Trophy eligible vintages 2025 & 2026.

RIE001 – Riesling 2026

RIE002 – Riesling 2025

RIE003 – Riesling 2024 & Older

Best Chardonnay

François de Castella Trophy eligible vintages 2025 & 2026.

CHA001 – Chardonnay 2026

CHA002 – Chardonnay 2025

CHA003 – Chardonnay 2024 & Older

Best Semillon

François de Castella Trophy eligible vintages 2025 & 2026.

SEM001 – Semillon 2026

SEM002 – Semillon 2025

SEM003 – Semillon 2024 & Older

Best Sauvignon Blanc

François de Castella Trophy eligible vintages 2025 & 2026.

SAV001 – Sauvignon Blanc 2026

SAV002 – Sauvignon Blanc 2025 & Older

Best Pinot Gris / Grigio

François de Castella Trophy eligible vintages 2025 & 2026.

PGG001 – Pinot Gris/Grigio 2026

PGG002 – Pinot Gris/Grigio 2025 & Older

Best Single Varietal White

Not including Riesling, Chardonnay, Semillon, Sauvignon Blanc or Pinot Gris/Grigio.

François de Castella Trophy eligible vintages 2025 & 2026.

SVW001 – Fiano

SVW002 – Grüner Veltliner

SVW003 – Chenin Blanc

SVW004 – Other White Varietal

Best White Blend

François de Castella Trophy eligible vintages 2025 & 2026.

WBL001 – White Blends 2026

WBL002 – White Blends 2025 & Older

WBL003 – Blends of Semillon & Sauvignon Blanc 2026

BWBL004 – Blends of Semillon & Sauvignon Blanc 2025 & Older

Best Sweet White Wine

SWW001 – Sweet White – Non-Botrytis 2026 & Older

SWW002 – Sweet White – Botrytis 2026 & Older

Best Rosé

ROS001 – Rosé 2026

ROS002 – Rosé 2025 & Older

Best Pinot Noir

Jimmy Watson Memorial Trophy eligible vintages 2024 & 2025.

PIN001 – Pinot Noir 2025 & Younger

PIN002 – Pinot Noir 2024

PIN003 – Pinot Noir 2023 & Older

Best Shiraz

Includes Shiraz/Viognier but other Shiraz blends should be entered into their appropriate classes. Jimmy Watson Memorial Trophy eligible vintages 2024 & 2025.

SHZ001 – Shiraz 2025 & Younger

SHZ002 – Shiraz 2024

SHZ003 – Shiraz 2023 & Older

Best Cabernet Sauvignon

Jimmy Watson Memorial Trophy eligible vintages 2024 & 2025.

CAB001 – Cabernet Sauvignon 2025 & Younger

CAB002 – Cabernet Sauvignon 2024

CAB003 – Cabernet Sauvignon 2023 & Older

Best Grenache

Jimmy Watson Memorial Trophy eligible vintages 2024 & 2025.

GRE001 – Grenache 2025 & Younger

GRE002 – Grenache 2024 & Older

Best Single Varietal Red

Jimmy Watson Memorial Trophy eligible vintages 2024 & 2025.

SVR001 – Montepulciano

SVR002 – Nero d'Avola

SVR003 – Sangiovese

SVR004 – Tempranillo

SVR005 – Malbec

SVR006 – Merlot

SVR007 – Other Red Varietal

Best Red Blend

Jimmy Watson Memorial Trophy eligible vintages 2024 & 2025.

BRB001 – Grenache Dominant Blend

BRB002 – Shiraz Dominant Blend

BRB003 – Cabernet Dominant Blend

BRB004 – Other Red Blend

Best Fortified

FOR001 – Vintage Fortified Red, 2024 & Older

A minimum of 900L (litres) must be held with a minimum of 25 dozen commercially bottled and labelled and available for sale by time of delivery. A minimum of three (3) bottles must be submitted for judging.

Tawny, Topaque and Muscat

Australian & Classic: A minimum of 100 dozen must be commercially bottled and available for sale at time of entry and a minimum of three (3) bottles are to be submitted for judging.

Grand & Rare: A minimum of 10 dozen must be commercially bottled at time of entry, and a minimum of one (1) litre over two (2) bottles are to be submitted for judging.

FOR002 – Tawny

FOR003 – Topaque

FOR004 – Muscat

Best Design

DES001 – Single Bottle Design

Explanatory notes for classes

Organic and biodynamic

Organic wine is described by the Australian Society of Viticulture and Oenology (ASVO) as wine made from grapes grown in accordance with principles of organic farming, which typically excludes the use of artificial chemical fertilizers, pesticides, fungicides and herbicides. Biodynamic wine is described as being made in line with the Demeter-International Biodynamic protocols.

In accordance with AVSO recommendations, these wines will be judged with all other wines in their varietal/blend class. The gold medal-winning organic and biodynamic wines of each class will then be retasted and ranked using the Borda Count method to determine the trophy winner.

Entries must be certified by a registered authority in Australia against *Australian Standards 6000-2009 – Organic and biodynamic products*, and entrants will be required to provide a copy of their certificate during the entry process.

Eligibility

Sweet (Botrytis and non-Botrytis) and Fortified classes are not eligible for the Best Organic or Biodynamic Wine Trophy.

Held finished commercially packaged stock requirement

The minimum stock held requirement of finished commercially packaged stock for all entries, including organic and biodynamic wine and Single Vineyard entries, is 100 dozen.

Approved practices

The National Association for Sustainable Agriculture Australia Limited (NASAA) Organic Standard 10.12.1 (December 2004, Amended February 2016, page 89 of 120) outlines the practices approved for organic wine production and processing:

The Standard can be found here: www.nasaa.com.au/wp-content/uploads/2019/05/NASAA-Organic-Standard-Feb-2016.pdf

Organic Standard 10.12.1 – The following practices are approved for wine production and processing:

- Crushing in food grade construction material (food grade plastic or stainless steel)
- Clarification with approved products (refer to Annex 4 “Acceptable Additives of Non-Agricultural Origin and Processing Aids” and Table 10 – Packaging)
- Fermentation with naturally occurring yeasts on fruit and non-genetically modified yeasts
- Fining with bentonite, diatomaceous earth, food grade gelatine, casein and physical processes such as chilling
- Maturation and storage in food grade inert materials, including new barrels, dedicated organic barrels or barrels that have been cleaned to remove interior residues under cover of an inert gas such as nitrogen
- Stabilisation using approved products (refer to Annex 4 “Acceptable Additives of Non-Agricultural Origin and Processing Aids” and Table 10 – Packaging)
- Sulphur dioxide (Preservative 220) for preserving wine to a maximum level of 100mg/l (total)
- Bottling or packaging in new containers sealed with non-contaminated cork or other inert materials or in Tetra Paks
- Processing methods that include: settling, centrifugation, chilling, heating, filtration with approved media, treatment with inert gas

NASAA Table 11 - Additives and Processing Aids Allowed in the Production of Organic Wine

Activated carbon	Membrane filters (asbestos free)
Argon (e938)	Mistelle (fortified certified organic grape juice)
Ascorbic acid (e300)	nitrogen (e941)
Bentonite (e558)	Oxygen (e948)
Calcium carbonate (e170)	Oak pieces
Carbon dioxide (e290)	Pectin (e440)
Casein	Potassium carbonate (e501)
Citric acid (e330)	Potassium metabisulphite (e224)
diatomaceous earth	Potassium tartrate (e336)
egg white	Silicon dioxide (e551)
Gelatine	Sulphur dioxide (gas or aqueous) (e220). restricted to maximum level of 100mg/l (total)
isinglass	Tannic acid (filtration aid)
Kaolin	Tartaric acid (e334)
lactic acid (e270)	yeast (non GMO)
I- Malic acid (e296)	

Fortified wine

Australian – A younger style showing fresh fruit characters, integration of spirit and some wood maturation, though not essential. Would expect up to five (5) years of age.

Classic – A maturing style, showing more complexity from wood maturation, yet with still some fruit character evident. A minimum of five (5) years maturation in wooden vessels. For Topaque and Muscat a minimum of 9° Be is required.

Grand – A mature style showing great complexity from wood maturation with a hint of fruit evident. Flavoursome, rich and great length. A minimum of ten (10) years maturation in wooden vessels. For Topaque and Muscat a minimum of 9° Be is required.

Rare – The epitome of maturation in the style, showing rancio from wood maturation, richness of flavour and extraordinary flavour length. A minimum of fifteen (15) years maturation in wooden vessels. For Topaque and Muscat a minimum of 9° Be is required.

Judging *process*

Judging of the 2026 Awards will take place at Melbourne Showgrounds, Ascot Vale, Victoria, Australia – Monday 19 October through Friday 23 October. Judging is closed to exhibitors, trade and the public.

Panels may consist of a Panel Chair, two Judges and two associates. Classes will be assigned to judging panels to be blind tasted and assessed. In the instance of large Classes, these may be ‘split’ across a number of judging panels.

Wines will be arranged by regional groupings for the purpose of judging within a Class. This grouping enables the judges to assess wines in a like-with-like situation. The benefit of this grouping is that it assists judges in honing their palates into a relatively focused field of flavour, structure and texture, ensuring the best wines from each area can be identified.

Wines will be judged to the internationally recognised one-hundred (100) point scoring system and medals will be awarded as follows:

Medal	Point Range
Gold	95 – 100
Silver	90 – 94.99
Bronze	85 – 89.99

The process for determining the ‘top gold’ medal-winning wine requires an additional level of scrutiny. The gold medal wines from a Class that is judged by a non-split panel will be reassessed by the judges in that panel and a ‘top gold’ nominated. For ‘split’ panel classes, the panels will nominate their panel ‘top gold’ from within their portion of the Class. The Panel Chairs will then reconvene to re-taste and determine a single top gold for that class.

The ‘top gold’ wines of each Class are blind tasted by all judges and ranked using the Borda Count method to determine the Class trophy winners.

The highest-ranked eligible gold medal-winning wines will be retasted and ranked where trophies are awarded across multiple Classes, e.g. The Jimmy Watson Memorial and François de Castella Trophies.

The Chair of Judges will have awarded points totaled and checked. The Chair of Judges, in consultation with the Competition & Event Manager, will have the final power to arbitrate the awards.

Judges may in their absolute discretion decline to make an award in any Class. Awards may be withheld in any Class where exhibits are considered unworthy or where the judges for any reason and in their absolute discretion decide that any award shall be withheld.

The Chair of Judges will have the power to disqualify or dismiss, as being ineligible for judging, any exhibit which, in his or her opinion, does not comply with the regulations, such disqualification will be final.

The above instructions do not in any way limit or restrict any of the powers, discretions, rights, and duties conferred upon the judges by the regulations or the Melbourne Royal’s powers under the regulations.

Design Judging Criteria

Exhibits entered into DES001 – Single Bottle Design will be scored out of 100 points and assessed against the following attributes:

Criteria	Attribute
Branding, Marketing and Information 50 points	Demonstrates shelf stand out and an integrated approach to display
	Name or brand visibility
	Regulatory information (for country of origin)
	Company information
	Other unique information
	Language and message are appropriate for product type and intended audience
	Successfully appeals to intended audience
Design 50 Points	Demonstrates excellence in print and production quality
	Reflects excellence in design
	Design features contribute to purchase appeal
	Design complements bottle design
	Integrates consumer-valued design enhancement features
	Demonstrates an application of a 'new idea' (design, material or technique)
	Demonstrates a creative use of existing ideas
	An excellent example of an existing design/technique

Medals: Design Award

Medals will be awarded to DES001 – Single Bottle Design as follows:

Medal	Point Range	Descriptoin
Gold	90 – 100	A Gold Medal package is an outstanding package that is very well executed, relevant, original and inspiring.
Silver	82 – 89.9	A Silver Medal package is an excellent package that is well executed, relevant, original and inspiring.
Bronze	74 – 81.9	A Bronze Medal package is a very good package that is reasonably well executed, relevant, original and inspiring.

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Submissions

Submitting your entries

Once payment has been received and your entries have been verified as correct and accepted for entry into the 2026 Awards you will receive, by email from wine@melbourneroyal.com.au, an Exhibitor Entry Confirmation containing your **labels in PDF format** and instructions on how to submit your entries. Please contact the Competition & Event Manager if you do not receive this email.

Labelling of exhibits

All exhibits must bear Melbourne Royal Wine Award-issued labels. These labels, in PDF format (as an attachment), will be included in the Exhibitor Entry Confirmation email that will be sent once your entries have been validated and payment received in full. Exhibitors are required to print the labels in the precise format they are sent, preserving size, font, etc., and securely attach them to each exhibit submitted for entry. Labels can either be printed on A4 paper, cut out and affixed with clear packing tape, or alternatively printed (using a laser printer) on Avery L7163 adhesive labels (99.1 x 38.1mm x 14). The Melbourne Royal Wine Awards competition label must not obscure or cover the commercial label and should be run up the side of the exhibit between the front and back commercial labels. Note that unlabeled entries will not be judged.

The Melbourne Royal-issued labels show the:

- a) Name and year of the competition;
- b) Class number;
- c) Melbourne Royal Wine Awards barcode;
- d) Catalogue (exhibit) number;
- e) Class name;
- f) Exhibitor name;
- g) Entry name; and the
- h) Lot / Batch number

Exhibitors are required to print the labels in the precise format they are sent, preserving size, font, etc., and securely attach them to each exhibit submitted for entry.

Labels can either be printed on A4 paper, cut out and affixed with clear packing tape, or alternatively printed (using a laser printer) on Avery L7163 adhesive labels (99.1 x 38.1mm x 14 per page). The Award competition label must not obscure or cover the commercial label and should either be run up the side of the exhibit between the front and back commercial labels, or affixed beneath or above the back label.

Please note – entries not bearing Melbourne Royal Wine Awards competition labels will not be judged.

Addressing deliveries

The Awards have once again partnered with Sanector for logistics for 2026.

Outer cartons must be clearly labelled with the exhibitor name, catalogue (exhibit) number, and number of cartons, to ensure your delivery can be easily identified.

All cartons must be clearly marked with the following details:

Melbourne Royal Wine Awards 2026

Attention: Cathleen Curren
Sanector Melbourne
114–118 Talinga Road
Cheltenham VIC 3192

Exhibitor name

Catalogue number (the four digit number shown on the competition label); and the Number of cartons being sent, e.g. 1 of 3

By clearly marking your cases with the above information you will help the logistics provider accurately identify your entries and may enable the Awards to notify you earlier if we suspect there may be missing exhibits.

Delivery of exhibits

From **Monday 21 September until 2 October**, Sanector Melbourne will take receipt of your exhibits at their Cheltenham depot for on forwarding to the Awards judging site. It is therefore important to coordinate the dispatch of your wines to ensure their arrival during this week.

Exhibits must not be sent directly to the Awards.

Exhibitors will be advised prior to the commencement of judging if exhibits have not been received. Please clearly label the outside of your samples to ensure your delivery can be easily identified.

Under no circumstances will the event organisers or any of their officers or employees be responsible for the late, missed or non-delivery of any exhibit(s).



When everything makes
sense



SEE a natural finish, designed as a tribute to cork.

HEAR the “pop” of a moment suspended in time, where everything begins.

TOUCH an authentic texture, the result of patented precision.

SMELL purity – no trace of TCA, no interference.

TASTE an unaltered wine, faithful to the winemaker’s intention.

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Results

The results of the 2026 Melbourne Royal Wine Awards will be announced at the Trophy Presentation on Friday 13 November in the Victoria Pavilion at Melbourne Showgrounds and will after this time be made available online via www.melbourneroyal.com.au/wine and the Melbourne Royal mobile site m.melbourneroyal.com.au.

Results will be emailed, and certificates posted following this event.

Contacts

Competition

For all general and competition enquiries relating to the 2026 Melbourne Royal Wine Awards please contact:

Oskar Long
Manager, Food & Beverage Awards
T 03 9281 7444
E wine@melbourneroyal.com.au

Logistics

For all logistics enquiries relating to the 2026 Melbourne Royal Wine Awards please contact:

Cathleen Curren
Sanector Melbourne
T 0417 517 587
E cath.curren@sanector.com.au

Media

For all media enquiries relating to the 2026 Melbourne Royal Wine Awards please contact:

Communications Manager
T 03 9281 7444
E communications@melbourneroyal.com.au

Sponsorship opportunities

For all sponsorship enquiries relating to the 2026 Melbourne Royal Wine Awards please contact:

Sponsorship Team
T 03 9281 7444
E partnerships@melbourneroyal.com.au

Trophy presentation

For all enquiries relating to the 2026 Melbourne Royal Wine Awards Trophy Presentation Lunch please contact:

Events Team, Melbourne Royal
T 03 9281 7444
E events@melbourneroyal.com.au

Special Regulations & Conditions of Entry

2026 Melbourne Royal Wine Awards

1 DEFINITIONS AND INTERPRETATION

1.1 Definitions

The following definitions apply unless the context requires otherwise:

Agent means authorized representative of an Exhibitor i.e. importer/distributor. An agent cannot be named on any awards or certificates.

Award means a prize awarded by the Judges to an Exhibit in a section or class (i.e. Gold, Silver, Bronze or a trophy).

Bottle means a 750mL capacity receptacle, unless otherwise noted.

Bottled means commercially bottled but not necessarily labeled or released, unless specified in Melbourne Royal Wine Awards Entry Booklet.

Chair of Judges means the person appointed by the Event Organiser to fulfill this role and whom the Event Organiser may remove and replace at any time in its absolute discretion.

Chief Steward means the person appointed by the Event Organiser to oversee the Stewards and dispensing of Exhibits.

Closing Date means the date and time set out in this entry booklet after which entries for the Event may not be accepted by the Event Organisers.

Commercially Packaged means wine packaged in commercially appropriate vessels including wine in bottles, cans, pouches, boxes, and PET bottles.

Committee means those persons appointed by the Event Organisers to provide industry guidance on the Event.

Entry Form means an entry form (or online equivalent) supplied by the Event Organiser for an Event.

Event means the 2026 Melbourne Royal Wine Awards. Event also includes the period of bump-in and bump-out for the Event and the period of the Event competition.

Event Organiser means The Royal Agricultural Society of Victoria Limited trading as Melbourne Royal (ACN 006 728 785).

Exhibit means the item entered into the Event by an Exhibitor.

Exhibitor means a Winemaker or Wine Merchant who has entered one or more Exhibits into the Event.

Geographic Indication (G.I.) means as that term is defined in section 4 of the Australian Wine and Brandy Corporation Act 1980.

Head Judge means a person appointed by the Event Organiser to oversee judging of the Event.

Judge means a person appointed by the Event Organisers to judge the Event.

Judging Panel means a panel consisting of a least one (1) Panel Chair, two (2) Judges and/or two (2) Associate Judges.

Minimum Quantity means the specified minimum quantity of finished bottled wine at the time of delivery, i.e. Friday 3 October, to be held by the Exhibitor for eligibility for a particular trophy. The required minimum held quantity must be commercially packaged by time of delivery.

There are minimum held stock quantities required for all entries into the Event. One hundred (100) dozen cases (or equivalent volume) of held finished commercially packaged stock is required for all entries with the exception of:

- i. Fortified wines, where minimum held stock varies between fortified classes as specified in the sections and classes within the 2026 MRWA Entry Booklet

A case means one dozen 750mL bottles (i.e., 900mL or 9 litres).

Premises means the Melbourne Showgrounds, Epsom Road, Ascot Vale, Victoria, Australia.

Product means a sample of a Commercially Available wine.

Regulations means the Event Organisers Regulations and Conditions of Entry for the 2026 Melbourne Royal Wine Awards competitions, including without limitation, the relevant Entry Form and all provisions set out in this Entry Booklet including the Special Regulations, description of sections and classes of entry, description of Awards and instructions to Judges.

Steward means a person occupying or acting in the position of Steward.

Unbottled or unpackaged means not commercially bottled or packaged and currently held in bulk.

Wine and Spirit Merchant means an individual or body corporate who carries on the business of buying wine and/or brandy for re-sale by wholesale and who is liable for Wine Equalisation Tax under the Wine Equalisation Tax Act 1999.

Winemaker and/or Distiller means an individual or individuals or body corporate who carries on the business of manufacturing wine and/or brandy from grapes and who is liable for Wine Equalisation Tax under the *A New Tax System (Wine Equalisation Tax) Act 1999*.

1.2 Interpretation

Headings are for convenience only and do not affect interpretation. The following rules apply unless the context requires otherwise:

- i. the singular includes the plural and conversely;
- ii. a gender includes all genders;
- iii. if a word or phrase is defined, its other grammatical forms have a corresponding meaning;
- iv. a reference to a person, corporation, trust, partnership, unincorporated body or other entity includes any of them;
- v. a reference to a regulation, rule or condition of entry is to the regulation, rule or condition of entry as amended;
- vi. varied, supplemented, novated or replaced, except to the extent prohibited by these Regulations;
- vii. a reference to a right or obligation of any two or more persons confers that right, or imposes that obligation, as the case may be, jointly and severally.

2 ENTRIES

2.1 Eligibility

Only Winemakers and/or Winemakers and Distillers and Wine and Spirit Merchants are eligible to enter Exhibits into this Event.

2.2 Entry Requirements

Entries must be made via the Event Organiser's Online Entry facility at www.melbourneroyal/wine and be submitted by the Closing Date accompanied by the applicable entry fee. Exhibitors must state during the entry process all details required by the entry facility.

2.3 Late Entries

Entries received after the Closing Date will be processed at the discretion of the Event Organiser and if accepted attract a late fee.

2.4 An Exhibitor may only enter Exhibits which:

- a. Comply in all respects with the criteria established by the Special Regulations for entry in the relevant class;
- b. Are the bona fide property of the Exhibitor; and
- c. Represent the wine listed on the Entry Form.

2.5 All Exhibits are to bear the labels supplied by the Event Organiser, and must show the:

- a. Name and year of the Competition;
- b. Class number;
- c. Melbourne Royal Wine Awards Barcode;
- d. Four-digit Catalogue (Exhibit) number;
- e. Class name;
- f. Exhibitor name;
- g. Entry name; and the
- h. Lot / Batch

2.6 Varietal wine Exhibits must be made from not less than 85% of the one grape varietal.

2.7 Exhibitors are eligible to enter qualifying Exhibits in all classes subject to these Regulations. However, no Exhibit may be entered in more than one class. No Exhibit may be entered in more than one class, though it may be submitted in both the tasting and design section. All Exhibitors must have an Australian Business Number (ABN) and this must be quoted on all correspondence by the Exhibitor including all Entry Forms.

2.8 Each Exhibit entered other than fortified wines must comprise of six (6) bottles of 750mL each or equivalent of 4,500mL. In the case of fortified wines, three (3) bottles of 750mL each or equivalent of 2,250mL are required. Grand & Rare Fortified exhibits have been reduced to one (1) litre over two (2) bottles.

2.9 Warranty

The Exhibitor represents and warrants to the Event Organiser that the information set out on the Entry Form is complete, accurate and not misleading in any way.

2.10 Entries subject to rules and regulations

Upon submission of an Entry Form in accordance the Special Regulations, the Exhibitor agrees to be bound by the rules and regulations set out in the Entry Booklet.

2.11 Alteration and Inspection of Entry Forms

After the Closing Date, no person, except with the approval of the Event Organiser, will be permitted access to the Exhibits until the Awards have been announced.

2.12 Entry Fee

The entry fee becomes the property of the Event Organiser on receipt and, without limitation, the fee paid in respect of Exhibits withdrawn or which do not satisfy the conditions of eligibility will not be refunded. If the Event and/or the award program is cancelled due to government imposed health regulations or restrictions due to a pandemic, the Event Organiser will provide a full refund on entry fees. The Event Organiser will not be liable for any other costs or loss incurred as a result of the cancellation such as costs associated with the delivery, collection and return shipping of any Exhibitor product entered into the Event.

2.13 Associated Events

Exhibitor and Trade Tasting: Exhibitors must have available, for immediate dispatch to The Melbourne Royal Wine Awards, six (6) additional 750mL bottles (or equivalent volume) of each gold medal winning wine for use at the Exhibitor and Trade Tasting. No additional fortified wines are required for this event. Exhibitors will be notified under embargo by email on or about Saturday 24 October if additional wine is required. Exhibitors should arrange immediate dispatch to ensure their wines arrive at Melbourne Showgrounds no later than Wednesday 4 November.

2.14 Agents

Any person purporting to act as an agent of an Exhibitor is deemed to have given the Event Organisers a warranty of their authority, and the Event Organiser is not required to make any enquiry as to that authority.

3 EXHIBITS**3.1 Exhibit Quantities**

Exhibitors must provide the quantity as outlined for each category. This ensures that an adequate quantity of product is available for judging. Exhibitors may be requested to provide additional product at their own cost for judging or to feature at the Event Presentation Dinner.

3.2 Inspection of Exhibits

The Event Organiser may nominate a person or persons to inspect and/or analyse any Exhibit to verify that it meets the relevant conditions for the Class in which it was exhibited, and that the product held by the Exhibitor represents the Exhibit provided for judging. The Exhibitor must permit the nominated person or persons to take samples of the product if so requested. Any inspection and/or analysis is to be conducted within four (4) weeks of the announcement of the Awards. The nominated person or persons appointed to carry out the inspection and/or analysis must make a written report to the Event Organiser. Should the inspection and/or analysis prove that the Exhibit for that class is incorrect all awards for that Exhibit shall be forfeited.

3.3 Access to Exhibits

Except for the Chief Stewards or their nominee/s, no person will be permitted access to the Exhibits until after the judging is completed.

3.4 Compliance of Exhibits

An Exhibitor may only enter Exhibits which:

- a. comply in all respects with the criteria established by the Regulations for entry in the relevant class;
- b. are the bona fide property of the Exhibitor; and
- c. represent the product listed on the entry form. All Exhibits must be solely the produce of grapes grown in Australia and conform to the respective Acts of the States and the Commonwealth which govern the manufacture of Australian Wine and Australian Brandy; including (among others) the Customs and Excise Act and Regulations, the Distillation Act and Regulations, Health Act and Regulations, and the Label Integrity Program, as administered by the Australian Wine and Brandy Corporation.

- 3.5 Exhibits containing any language, text, logo, image, design or representation in either the name or packaging that is offensive, obscene, indecent, or likely to offend or be misconstrued may be refused or disqualified, or subject to publication and presentation restrictions, at the Event Organisers absolute discretion.

3.6 Labelling of Exhibits

All Exhibits must bear MRWA-issued labels.

3.7 Exhibits become the property of Event Organiser

Unless otherwise stated, all Exhibits become the property of the Event Organiser and may be used for promotional purposes. Exhibit stock remaining after the Event has been completed will remain the property of the Event Organiser.

3.8 Multiple Bottling Lots

All wines comprising the Entry must be taken from, and representative of, a homogeneous quantity of wine.

Such wine may be produced in multiple lots or bottlings provided that, as far as practically achievable in terms of good winemaking practice:

- i. every lot and/or bottling offered for sale under the Entry label comprises identical source materials blended in identical proportions and subjected to identical winemaking practices and processes; and
- ii. every lot and/or bottling offered for sale under the Entry label is consistent in terms of sensory characteristics and chemical profile, allowing for analytical tolerances and the effects of maturation.
- iii. the Lot/bottling batch number of the submitted wine must be stated on the entry form, or where asked on the online entry process.

3.9 Audit

The Event Organiser may nominate a person or persons to conduct and audit; by telephone following judging, and/or to inspect and/or analyse any Exhibit or wine held by an Exhibitor purporting to be of the type entered as an Exhibit. And/or as decided by the Event Organiser, to verify that it meets the relevant conditions for the trophies the wine was competing for, and meets the relevant conditions as outlined in the Regulations of the 2026 Melbourne Royal Wine Awards, and that the wine held by the Exhibitor represents the Exhibit provided for judging, and that the wine matches the information given about the wine by the Exhibitor at the time of entry. The Exhibitor must permit the person or persons to take samples of the relevant wine held by the Exhibitor if so requested. The nominated person(s) may take samples of the same wine from different lot/ bottling batches. Any inspection may be conducted either prior to the announcement of Awards or within a reasonable period of time, being no greater than eight (8) weeks, following the announcement of the Awards. The person or persons appointed to carry out the inspection will make a report to the Event Organiser.

4 AUSTRALIAN FOOD STANDARDS

All Exhibits must comply with the Australian Food Standards Code for both product and packaging, visit www.foodstandards.gov.au

5 CONDUCT OF EXHIBITORS

5.1 Unacceptable Conduct

The Event Organiser is committed to providing a fair and equitable Premises and Event for all participants, free from all forms of harassment, bullying and violence. The following conduct will not be tolerated and may result in the Exhibitor/ persons being removed from the competition Premises and/or disqualified from the competition and formal procedures initiated:

- a. violence;
- b. bullying;
- c. harassment;
- d. sexual harassment;
- e. unlawful discrimination;
- f. victimisation.

Persons breaching unacceptable standards of conduct may be banned from entering future Events and/or the Premises.

5.2 Compliance with Rules and Regulations

Where an Exhibit and/or Exhibitor and/or Agent fail to comply with any of the Rules and Regulations, the Event Organiser may impose one or more of the following penalties on the Exhibit or Exhibitor or both of them:

- a. Disqualification;
- b. Suspension;
- c. A fine;
- d. Order the Exhibit or the Exhibitor, or any Agents be removed from the Premises, or
- e. Any other penalty

Without limiting the above, the Event Organiser may forfeit an award, and upon forfeiture, the Exhibitor must immediately return any evidence of that award to the Event Organiser upon receiving notification of the forfeiture.

5.3 Compliance with Directions

The Exhibitor must fully comply with the directions and requests of the Event Organiser. Without limitation, directions and requests of the Event Organiser may apply to the entry of the Exhibit, the Exhibitor, the conditions of the Event, the conduct of the Exhibitor, the conduct of the Event, the decisions of the Judge, or the award of prizes.

5.4 Statements

The Exhibitor must not make a statement regarding an Exhibit which in the opinion of the Event Organiser is fraudulent, false, erroneous, misleading or deceptive or likely to mislead or deceive.

5.5 Tampering

An Exhibit must not be or have been tampered with or otherwise improperly dealt with.

5.6 General Conditions of Entry

All Exhibitors and/or persons entering the Premises are required to adhere to the Conditions of Entry whilst on site which can be found at www.melbourneshowgrounds.com/terms-and-privacy/conditions-of-entry

6 POWER OF THE EVENT ORGANISER IN RESPECT OF CONTROL OF THE EVENT**6.1 Power to refuse to accept an Entry Form, Exhibit or Exhibitor**

The Event Organiser may, at their discretion, refuse to accept an Entry Form, an Exhibit and or an Exhibitor.

6.2 Power to Cancel or Alter

The Event Organiser may, without assigning a reason:

- a. Alter the Closing Date for the Event;
- b. Remove any Exhibit from the Premises or cause any Exhibit to be removed from the Premises;
- c. Amend an Exhibit to, without limitation, substitute an alternate class or sub-class for the class or sub-class in which the Exhibit was entered;
- d. Alter the condition of the Event, including but not exclusive to the judging condition and process followed;
- e. Rule that an Exhibit or Exhibitor may not compete or is ineligible to compete;
- f. Alter the date, time or place on or at which the event is scheduled to take place;
- g. Alter the Judge schedules to judge the Event;
- h. Cancel the Event.

The rights set out above apply notwithstanding:

- a. The Event Organisers acceptance of an Entry;
- b. Inclusion of an entry in the event catalogue;
- c. The issue of an exhibit ticket; or
- d. The issue of any other document.

7 AWARDS

7.1 To be eligible for an Award, an Exhibit must comply with all criteria set out in these Regulations including without limitation, the relevant Minimum Quantity requirements. For blended wine the Minimum Quantity relates to wine already blended. In all classes, the actual wine stock as stated on the Entry Form for any Exhibit may be inspected and checked by a representative or nominee of the Event Organiser. Each Exhibitor must demonstrate proof of sale made subsequent to its entry form being lodged, where such sale has reduced the stipulated quantity below the Minimum Quantity for the relevant class. Wine volume entered into the Event must be a finished blend and must meet the minimum quantity requirements. Unblended product will not be accepted as part of these quantity requirements.

7.2 An Exhibitor may be awarded more than one Award in any class where more than one entry is permitted.

7.3 Exhibits will be judged on points and awarded points. Award winners will be set out in the Catalogue of Results.

7.4 Subject to these regulations, Gold, Silver and Bronze e-certificates will be issued to Award winners.

7.5 Single Vineyard: Wines entered as Single Vineyard wines into the 2026 Melbourne Royal Wine Awards must be from an individually named continuous vineyard, the name of which must appear on the commercial label of the wine. The wine must be made from at least 95% of grapes grown on the named vineyard. One-hundred (100) dozen finished bottled stock must be held at the time of delivery, i.e. Friday 2 October 2026, to be eligible for the Douglas Seabrook Single Vineyard Trophy.

7.6 Wines entered as Single Vineyard wines into the 2026 MRWA must be accompanied by the name and contact details of the viticulturist / viticultural team responsible for the grapes that were used to make the wine. The Kym Ludvigsen Trophy for Viticultural Excellence will be awarded to the Viticulturist / viticultural team behind the grapes that produce the Douglas Seabrook Single Vineyard Trophy wine.

7.7 Champion Victorian Winery: To be considered eligible for Champion Victorian Winery, Exhibits must be made from 100% Victorian grown grapes and the wine must be 100% made and vintage in Victoria.

8 JUDGING

8.1 How judging is conducted

All Exhibits will be blind tasted and judged against a specified set of criteria.

8.2 Interference by Exhibitor

An Exhibitor, their invitees or agents, must not consult, influence or interfere with a Judge or attempt to consult, influence or interfere with a Judge or do any other thing which may interfere with the Judge's freedom of choice or judgement.

8.3 Disqualification of Exhibit or Exhibitor

The Chair of Judges, in consultation with the Event Manager, will have the power to disqualify or dismiss, as being ineligible for judging, any Exhibit which, in their opinion, does not comply with the Regulations in every respect, and such disqualification will be final. The Chair of Judges, in consultation with the Event Manager, will have the power to disqualify or dismiss any Exhibitor who has not complied with the Regulations. Exhibitors who are disqualified or who have an Exhibit disqualified will be required to cover the costs associated with the disqualification of the Exhibit and/or the Exhibitor. These costs will also include, but are not exclusive to, the correction of, and the republication of marketing material relating to the Melbourne Royal Wine Awards as a result of the disqualification.

8.4 Forfeiture of Award if Disqualified

Where an Exhibit or an Exhibitor is disqualified and their prize is forfeited, the Event Organisers may (but are not obliged to) promote the Exhibit next in order to that prize, whether the Exhibit was awarded a prize or a reserve number. Exhibits next in order, whether awarded a prize or reserve number, may also be promoted to the prize next in order.

8.5 Appointment of Chair of Judges

The Event Organiser will appoint a Chair of Judges for a three-year term. The Chair of Judges will be responsible for ensuring that the judging process and the judging panel are conducted in a professional, ethical and efficient manner during the Event judging.

8.6 Event Organiser and Judges Decisions Final

All decisions of the Event Organiser and the Judges as to the application of the Regulations, or any decisions made under the Regulations, will be final and binding on all Exhibitors, save the Event Organiser may in its absolute discretion elect to review and alter any decision made by it or the Judges under the Regulations at any time. This includes without limitation, the conferring of awards or decisions of the Judges. The Event Organiser may in its absolute discretion take all such actions or steps it considers appropriate in respect of the Regulations including without limitation, revoking awards and suspending or prohibiting persons from future entry in any Event.

9 FEEDBACK AND RESULTS

9.1 All Exhibitors will receive feedback from the Judges on the product they have entered into the competition. The Judges' feedback to an Exhibitor will remain commercial-in-confidence and will not be shared with any other Exhibitors.

9.2 Results

Class results, including medals, will be made available following the announcement of the trophy winners.

10 PROTESTS

10.1 Protests may only be made by Exhibitors with Exhibits in the class to which a protest relates, and only if the results of that class directly impact on their own entry.

10.2 No protest will be entertained unless made within seven (7) calendar days of the announcement of the Awards. Such protest must be in writing and addressed to the Event Organiser, Melbourne Royal Wine Awards, and either:

- a. Mailed to or lodged with The Royal Agricultural Society of Victoria Limited Melbourne Showgrounds, Epsom Road, Ascot Vale Victoria, 3032.

- b. Via email wine@melbourneroyal.com.au

Such protests must be accompanied with a deposit of \$200.00 (incl GST) which may be forfeited to the Event Organiser if in the sole opinion of the Event Organiser the protest is unfounded, frivolous or vexatious. The Event Organiser will determine in its absolute discretion the process to be adopted in considering any protest and any sanction or other result of any successful protest.

11 ADVERTISING AND OWNERSHIP OF AWARDS**11.1 Licence to use Trademark**

Exhibitors awarded a certificate or championship trophy must apply in writing to the Event Organiser for permission to use the Melbourne Royal Wine Awards graphic trademark. Permission and its terms are to be at the absolute discretion of the Event Organiser.

11.2 Exhibitor Advertising

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 Award unless such advertisement shows clearly;

- i The year of Award;
- ii Description of class, with vintage year where applicable;
- iii Type of wine;
- iv The name under which the Exhibit was entered; and
- v In the case of on bottle advertising, the bottles carry the same label and name under which the Exhibit was entered.

11.3 Ownership of Awards

In entering the Event the Exhibitor acknowledges that all Awards are owned by the Event Organiser and that the Exhibitor may not promote the winning of any Award or any association with an Award or the Event, otherwise than in accordance with the Regulations, or if prohibited by the Event Organiser. The Event Organiser may take any action it considers necessary in respect of any advertising it considers does not comply with the Regulations, including without limitation, revoking any Award conferred upon an Exhibit.

12. CONSENT OF IMAGES

The Exhibitor agrees to the Event Organiser publishing or reproducing information and photographs/film/audio recordings (images) associated with them or with their Exhibits at any time, in any medium, for any purpose, without notification, acknowledgement or compensation. Copyright in the images will be wholly owned by the Event Organisers.

13 WORKPLACE SURVEILLANCE

The Event Organiser operates surveillance cameras which are located in and around the facilities requiring security monitoring for the safety or security of individuals or property. Please note that security camera monitoring is continuous and ongoing and it is deemed that a person, by entering the Premises, consents to this photographing, filming or taping. The Event Organiser strictly complies with the *Surveillance Devices Act 1999*.

14 INFORMATION HANDLING

The Event Organiser is bound by the national Privacy Principles of the *Privacy Act 1988* (Cth). Please refer to the Privacy Policy available at www.melbourneroyal.com.au/privacy/

15 INDEMNITY

The Exhibitor indemnifies, holds harmless and keeps indemnified the Event Organiser and its officers, employees, contractors, officials and agents against all actions, claims, demands, losses, damages, costs, expenses and liabilities, including without limitation, consequential loss and loss of profits (whether arising under statute, from negligence, personal injury, death, property damage or infringement of third party rights) in connection with the Exhibit, the Exhibitor or the relevant Event.

16 GOVERNING LAW

These Regulations are governed by the laws of the State of Victoria, Australia.



Our team has
the depth and
expertise to
match your needs

depth/depθ/ *n.* **1** sagacity; wisdom. **2** the range of one's understanding or competence. **3** complete detail; thoroughness. ✓

expertise/ekspə:'ti:z/ *n.* **1** special skill, knowledge, or judgment in a particular area; expertness; know-how. **2** the condition of being an expert. ✓

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2026 Entry Booklet

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Melbourne Showgrounds

Epsom Road, Ascot Vale VIC 3032

www.melbourneroyal.com.au

Office Bearers

as at 10/12/2024

Patron

Her Excellency Professor the Honourable
Margaret Gardner AC – Governor of Victoria

Board of Directors

MJ (Matthew) Coleman (President)

CGV (Catherine) Ainsworth

D (Darrin) Grimsey

P (Peter) Hertan

R (Robert) Millar

T (Tina) Savona

K (Kate) O'Sullivan

Chief Executive Officer

Brad Jenkins

Company Secretary

Darryl Ferris

Organising Committee

Marcus Satchell (Chair of Judges)

Melanie Chester

Tim Perrin

Ed Merrison

Kim Chalmers

Christina Kaigg-Hoxley

Competition Managers

Kirrily Waldhorn

Oskar Long

Harrison Straw

Taylor Blayney

Email: wine@melbourneroyal.com.au



**MELBOURNE
ROYAL**



For more than 175 years, Melbourne Royal has been inspiring excellence in agriculture and food production.

In this pursuit of excellence, Melbourne Royal, on behalf of the Australian food and beverage industries, conducts a range of world-class food programs and events recognising premium products in food and beverage.

These awards include:

- Melbourne Royal Wine Awards
- Melbourne Royal Australian Food Awards
- Melbourne Royal Australian International Beer Awards
- Melbourne Royal Australian International Spirits Awards

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