



MELBOURNE  
ROYAL  
WINE AWARDS



2023 Entry Booklet

Established in 1884 and this year celebrating the 60th awarding of the prestigious *Jimmy Watson Memorial Trophy for Best Young Red Wine*, the Melbourne Royal Wine Awards is one of Australia's most respected wine shows.

Built on a longstanding tradition of celebrating excellence and innovation in Australian winemaking, the Awards reflect current industry trends, production techniques and consumer interests.



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judges and stewards**

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# General information

## 2023 Calendar of important dates

Entries Open	Tuesday 18 July
Entries Close	Friday 18 August
Exhibit Deliveries to Sanector Melbourne	Monday 18 September – Friday 29 September
Judging	Monday 16 October – Friday 20 October
Trophy Presentation Lunch Victoria Pavilion, Melbourne Showgrounds	Friday 3 November
Exhibitor and Trade Tasting Melbourne Showgrounds	Friday 3 November

## Introduction

The Melbourne Royal Wine Awards, since 1884, has been 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 (2021, 2022 and 2023), with the same wine will be awarded a Consistency of Excellence Medal (see page 12 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 Distilled 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.
- 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. 2019).
- 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 29 September 2023**.
- 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](http://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 tastings, 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 \$15K (ex GST) 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 value of the scholarship is \$15,000 (ex GST). The recipient will be required to outline their intended application of these funds for approval by Melbourne Royal and the Wine Awards Committee.

The 2022 Scholarship was awarded to Andrew Quin of Hentley Farm, who intend to apply these funds toward an overseas study trip.

# New in 2023

The 2023 Melbourne Royal Wine Awards welcomes a number of refinements and new initiatives following a detailed review in consultation with our Committee.

## Reduction of held finished commercially packaged stock requirement

Having considered the impact of smaller yields in more recent years and with a view to making the Awards more inclusive, the most significant change to this year's program is the reduction in the requirement for held finished commercially packaged stock from 250 dozen to 100 dozen (or equivalent volume) for all trophies except for "The Jimmy" and the François De Castella Trophy for Best Young White Wine where 150 dozen (or equivalent volume) is required to be held.

## Relaxation of vessel requirements

In other changes, Melbourne Royal will be the first capital city wine show to accept wines in vessels other than 750mL bottles, including wine in cans, pouches, boxes and PET bottles. This initiative is in keeping with emerging industry trends of using more sustainable and consumer-friendly packaging.

See page 15 for Exhibit requirements.

## New Single Varietal Red and Single Varietal White Classes

To acknowledge the growth in entries in the Single Varietal White and Single Varietal Red categories, the Awards have introduced new classes for the following grape varieties:

### Single Varietal White

- Fiano
- Grüner Veltliner

### Single Varietal Red

- Montepulciano
- Nero d'Avola
- Sangiovese
- Malbec
- Merlot

Full details of the new Single Varietal White and Single Varietal Red classes can be found in "Sections and Classes of Entry" on pages 19 and 20.

## New Trophy Presentation format

This year, the Trophy Presentation will be a lunch held on Friday 3 November in the Victoria Pavilion at Melbourne Showgrounds following the Exhibitor & Trade Tasting. Guests will have the opportunity to enjoy a selection of this year's award-winning wines as the trophy winners are announced.

## Enhanced entry portal functionality

This year, Melbourne Royal has implemented a number of refinements and enhancements to the online entry portal. These changes have been made to deliver a more seamless, user-friendly experience, ensuring your entry process runs as smoothly as possible.



# Message from the *Chair of Judges*

The Melbourne Royal Wine Awards showcases the best wines that our industry has to offer and in 2023 we return to eagerly uncover the trophy winners from a wide range of wine varieties, regions and styles.

In 2022, our show had an historic return following the pandemic, with a couple of brilliant results including a Grüner Veltliner winning the Francois de Castella trophy for the best young white wine – the first time we have ever awarded this prestigious trophy to a Grüner. It was also the first time the trophy wasn't awarded to a Chardonnay since 2009. This wasn't the only exciting result, as we witnessed some great other Australian wines come to the fore throughout judging week. The time-honoured Jimmy Watson Memorial Trophy was awarded to a stunning old vine Barossa Grenache, the Kim Ludvigsen Trophy for best single vineyard wine was awarded to a Tasmanian Syrah and we saw a continual growth in medals in the alternative varieties' classes.

In 2023 we are gathering the best wine judges from around Australia to taste and critique more of these exciting and industry defining wines for us to all celebrate. This year we have a few notable changes in the schedule for the 2023 show. Following the increasing success and diversity of the other red variety and other white variety classes, for the first time the Awards are introducing separate classes for the varieties whose volume and success now demand their own space. For example, the Awards are introducing a Finao and Grüner Veltliner class that are eligible for the Single Varietal White class. The best Single Varietal Red trophy will now also include eligible Sangiovese, Merlot, Malbec, Montepulciano, Tempranillo and Nero d'Avola classes. This is the first step in these varieties carving out their own trophy down the track. It's exciting to think about the importance these newer varieties will have on the future generations of wine drinkers as our climate continues to change.

In 2023, the Wine Awards are also reducing the eligibility volume requirements for all trophies. Eligibility of the major trophies, including the Jimmy Watson Memorial Trophy and the Francois de Castella, will now be reduced to 150 dozen, while all other trophies will be reduced to 100 dozen. This properly reflects the small yielding vintages many of our regions have experienced and encourages producers of all sizes to enter their wines.

For the first time in our history, the judging panel are also happy to receive wine in vessels other than glass. As our industry continually seeks to improve our sustainability, we are encouraging all packaging alternatives, including PET, cans, and bag in box.

Following an extremely challenging vintage, with 2023 testing viticulturalists across Australia and the cost of production continuing to influence many wine businesses, I am proud that the Melbourne Royal Wine Awards celebrates the best sides of our industry – the great wines we get the pleasure to produce and enjoy.

I can't wait to see the wines that you all enter. Best of luck to all exhibitors and see you at the trophy presentation lunch in November!

**Melanie Chester**  
Chair of Judges



# Events

## **Presentation Lunch**

**Friday 3 November**

Hosted by Melbourne Royal in the Victoria Pavilion at Melbourne Showgrounds, the 2023 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 gold medal and trophy-winning wines from the 2023 Awards.

## **Exhibitor & Trade Tasting**

**Friday 3 November**

All wines entered into the 2023 Melbourne Royal Wine Awards will be featured at the Exhibitor and 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®

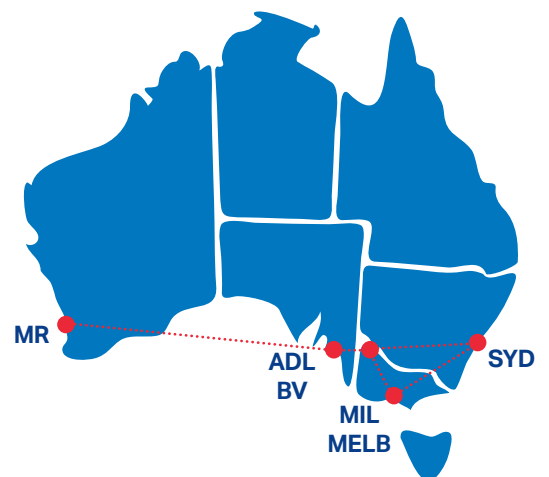
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# Trophies

Trophy	Eligible Classes
<b>Best Sparkling</b>	SPK001-SPK005
<b>Best Riesling</b>	RIE001-RIE003
<b>Best Chardonnay</b> 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
<b>Best Semillon</b>	SEM001-SEM003
<b>Best Sauvignon Blanc</b>	SAV001-SAV002
<b>Best Pinot Gris/Grigio</b>	PGG001-PGG002
<b>Best Single Varietal White</b> not including Riesling, Chardonnay, Semillon. Sauvignon Blanc and Pinot Gris/Grigio	SVW001-SVW006
<b>Best White Blend</b>	WBL001-WBL002
<b>Best Sweet White Wine</b>	SWW001-SWW002
<b>Best Rosé</b>	ROS001-ROS002
<b>Best Pinot Noir</b>	PIN001-PIN003
<b>Best Shiraz</b> 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
<b>Best Cabernet Sauvignon</b>	CAB001-CAB003
<b>Best Grenache</b>	GRE001 GRE002
<b>Best Single Varietal Red</b> not including Pinot Noir, Shiraz, Cabernet Sauvignon or Grenache	SVR001 - SVR014
<b>Best Red Blend</b> includes Cabernet Sauvignon, Shiraz, Grenache dominant blends	BRB001-BRB012
<b>Best Fortified</b>	FOR001-FOR004
<b>Best Organic or Biodynamic Wine</b> not including Sweet or Fortified classes	All except SWW001-SWW002, FOR001-FOR004

## Consistency of Excellence Medal

Exhibits of the same label that have been awarded a gold medal at the Awards for three consecutive years since 2021 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 2023 this will include 2021, 2022 and 2023.

## Major Trophies

### The Jimmy Watson Memorial Trophy for Best Young Red Wine

Eligible Classes (2021 and 2022 vintages only): PIN001 PIN002, SHZ001, SHZ002, CAB001, CAB002, BRB001, BRB002, BRB004, BRB005, BRB007, BRB008, BRB010, BRB011, GRE001, GRE002, SVR001, SVR002-SVR014

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 2021 or 2022 vintage classes.

150 dozen finished bottled stock must be held at the time of delivery, i.e. Friday 29 September, 2023, to be eligible for the Jimmy Watson Memorial Trophy. Single Vineyard and Organic / Biodynamic wines are eligible where 150 dozen finished bottled stock is held at this time.

### The Francois De Castella Trophy for Best Young White Wine

Eligible Classes (2022 and 2023 vintages only): RIE001, RIE002, CHA001, CHA002, SEM001, SEM002, SAV001, SAV002, PGG001, PGG002, SVW001-SVW006, BSS001, BSS002, WBL001, WBL002

Named for the pioneering Victorian viticulturist and winemaker, the François de Castella Trophy is awarded to the Best Young White Wine from the 2022 and 2023 vintages.

150 dozen finished bottled stock must be held at the time of delivery, i.e. Friday 29 September, to be eligible for the François de Castella Trophy. Single Vineyard and Organic / Biodynamic wines are eligible where 150 dozen finished bottled stock is held at this time.

### 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 29 September, 2023, 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 2023 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 2023 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 2023 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 2023 Awards.

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# 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	250ml or less = 24 375mL = 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
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 2023 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 29 September**.

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

- Jimmy Watson Memorial Trophy and François De Castella Trophy eligible wines, where a minimum of one-hundred and 50 (150) dozen held finished commercially packaged stock is required; and
- Fortified wines, where minimum held stock varies between fortified classes as specified in the sections and classes within the 2023 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 21 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 31 October.

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 three (3) x dozen cases (each containing 12 x 750mL bottles – or 27,000mL equivalent) of their gold medal-winning wines by Tuesday 31 October, for featuring at the Trophy Presentation Lunch on Friday 3 November.

FOR001–FOR004

- Exhibitors whose fortified wines have won a gold medal and are eligible for a trophy will be required to supply a minimum of two (2) x dozen (of 375mL – or 9,000mL equivalent) of their gold medal-winning fortified wines by Tuesday 31 October, 2023, for featuring at the Trophy Presentation Lunch on Friday 3 November.

## EXHIBIT REQUIREMENTS

The Awards will purchase the above wine at fifty per cent (50%) of the wine's wholesale price to a maximum of \$150 per 12 x 750mL bottle case + GST (i.e. \$165 per case).

The Awards reserves the right to also purchase up to an additional three (3) x dozen cases of wine (excluding fortified entries) at the same price.

### **Exhibitor and 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 and Trade Tasting on Friday 3 November – no additional bottles of fortified wines are required for this event.

Exhibitors will be notified under embargo by email on or about Saturday 21 October if the additional stock is required for featuring at the Exhibitor and Trade Tasting. Exhibitors should arrange immediate delivery to arrive by no later than Wednesday 1 November.



# Entry fees and *payment*

## Entry fee

\$165 per entry (includes GST)

## Closing date

The online entry facility at [www.melbourneroyal.com.au/wine](http://www.melbourneroyal.com.au/wine) closes Friday 18 August 2023.

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 18 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



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# 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 2022 & 2023.

**RIE001 – Riesling 2023**

**RIE002 – Riesling 2022**

**RIE003 – Riesling 2021 & Older**

## Best Chardonnay

François de Castella Trophy eligible vintages 2022 & 2023.

**CHA001 – Chardonnay 2023**

**CHA002 – Chardonnay 2022**

**CHA003 Chardonnay 2021 & Older**

## Best Semillon

François de Castella Trophy eligible vintages 2022 & 2023.

**SEM001 – Semillon 2023**

**SEM002 – Semillon 2022**

**SEM003 – Semillon 2021 & Older**

## Best Sauvignon Blanc

François de Castella Trophy eligible vintages 2022 & 2023.

**SAV001 – Sauvignon Blanc 2023**

**SAV002 – Sauvignon Blanc 2022 & Older**

## Best Pinot Gris / Grigio

François de Castella Trophy eligible vintages 2022 & 2023.

**PGG001 – Pinot Gris/Grigio 2023**

**PGG002 – Pinot Gris/Grigio 2022 & Older**

## Best Single Varietal White

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

François de Castella Trophy eligible vintages 2022 & 2023.

**SVW001 – Fiano 2023**

**SVW002 – Fiano 2022 & Older**

**SVW003 – Grüner Veltliner 2023**

**SVW004 – Grüner Veltliner 2022 & Older**

**SVW005 – Other White Varietal 2023**

**SVW006 – Other White Varietal 2022 & Older**

## Best White Blend

**BSS001 – Blends of Semillon & Sauvignon Blanc 2023**

**BSS002 – Blends of Semillon & Sauvignon Blanc 2022 & Older**

**WBL001 – White Blends 2023**

**WBL002 – White Blends 2022 & Older**

## Best Sweet White Wine

**SWW001 – Sweet White – Non-Botrytis 2023 & Older**

**SWW002 – Sweet White – Botrytis 2023 & Older**

## Best Rosé

**ROS001 – Rosé 2023**

**ROS002 – Rosé 2022 & Older**

## Best Pinot Noir

Jimmy Watson Memorial Trophy eligible vintages 2021 & 2022.

**PIN001 – Pinot Noir 2022 & Younger**

**PIN002 – Pinot Noir 2021**

**PIN003 – Pinot Noir 2020 & Older**

## Best Shiraz

Includes Shiraz/Viognier but other Shiraz blends should be entered into their appropriate classes. Jimmy Watson Memorial Trophy eligible vintages 2021 & 2022.

**SHZ001 – Shiraz 2022 & Younger**

**SHZ002 – Shiraz 2021**

**SHZ003 – Shiraz 2020 & Older**

## Best Cabernet Sauvignon

Jimmy Watson Memorial Trophy eligible vintages 2021 & 2022.

**CAB001 – Cabernet Sauvignon 2022 & Younger**

**CAB002 – Cabernet Sauvignon 2021**

**CAB003 – Cabernet Sauvignon 2020 & Older**

## Best Grenache

Jimmy Watson Memorial Trophy eligible vintages 2021 & 2022.

**GRE001 – Grenache 2022 & Younger**

**GRE002 – Grenache 2021 & Older**

## Best Single Varietal Red

Jimmy Watson Memorial Trophy eligible vintages 2021 & 2022.

**SVR001 – Montepulciano 2022 & Younger**

**SVR002 – Montepulciano 2021 & Older**

**SVR003 – Nero d'Avola 2022 & Younger**

**SVR004 – Nero d'Avola 2021 & Older**

**SVR005 – Sangiovese 2022 & Younger**

**SVR006 – Sangiovese 2021 & Older**

**SVR007 – Tempranillo 2022 & Younger**

**SVR008 – Tempranillo 2021 & Older**

**SVR009 – Malbec 2022 & Younger**

**SVR010 – Malbec 2021 & Older**

**SVR011 – Merlot 2022 & Younger**

**SVR012 – Merlot 2021 & Older**

**SVR013 – Other Red Varietal 2022 & Younger**

**SVR014 – Other Red Varietal 2021 & Older**

## Best Red Blend

Jimmy Watson Memorial Trophy eligible vintages 2021 & 2022.

**BRB001 – Grenache Dominant Blend 2022 & Younger**

**BRB002 – Grenache Dominant Blend 2021**

**BRB003 – Grenache Dominant Blend 2020 & Older**

**BRB004 – Shiraz Dominant Blend 2022 & Younger**

**BRB005 – Shiraz Dominant Blend 2021**

**BRB006 – Shiraz Dominant Blend 2020 & Older**

**BRB007 – Cabernet Dominant Blend 2022 & Younger**

**BRB008 – Cabernet Dominant Blend 2021**

**BRB009 – Cabernet Dominant Blend 2020 & Older**

**BRB010 – Other Red Blend 2022 & Younger**

**BRB011 – Other Red Blend 2021**

**BRB012 – Other Red Blend 2020 & Older**

## Best Fortified

**FOR001 – Vintage Fortified Red, 2021 & 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, Grand, & Rare Australian & Classic:**

A minimum of 100 dozen must be commercially bottled and available for sale at time of entry. 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**

# 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 organic and biodynamic wine and Single Vineyard entries is 100 dozen. An organic or biodynamic wine is eligible for its class trophy, as well as the Halliday, Mast and Seabrook trophies, but not for the trophies that require 150 dozen (e.g. Jimmy and Francois) unless 150 dozen is held and verifiable.

## 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](http://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)	

### Sparkling wine

The Awards will reference Wine Australia's interim determination of additional terms in relation to wines (regardless of origin) in respect of the following terms:

- Sparkling;
- Traditional Method / Classic Method / Fermented in this Bottle; and
- Bottle Fermented

The terms 'fermented in this bottle' and 'bottle fermented' distinguish between wines produced using the traditional method, i.e. Methode Champenoise (a term which can no longer be used on Australian wines), and those produced using the transfer process. In summary, these determinations will prevent carbonated wines being described as 'sparkling', and wines produced using the transfer process being described as 'traditional' or 'classic' method.

**Sparkling** – The description and presentation of wine shall contain the term 'Sparkling' only if the wine has become surcharged with carbon dioxide by complete or partial fermentation of contained sugars. Carbon dioxide from other sources must only derive from Good Manufacturing Practice, as defined in Standard 1.1.1 of the Australia New Zealand Food Standards Code.

**Traditional Method** – The description and presentation of wine shall contain the terms 'Traditional Method', 'Classic Method', 'Fermented in this bottle', or similar, only if the wine is a sparkling wine produced by fermentation in the bottle, aged on its lees for no less than nine months, after which time the wine is separated from its lees by disgorging.

**Bottle Fermented** – The description and presentation of wine shall contain the term 'bottle fermented', 'fermented in the bottle', or similar, only if the wine is a sparkling wine produced by fermentation in a bottle not exceeding five litres capacity and aged on its lees for no less than six months.

### 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. Flavourful, 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.



# drink victorian

drink  
responsibly





# Judging process

Judging of the 2023 Awards will take place at Melbourne Showgrounds, Ascot Vale, Victoria, Australia – Monday 16 October through Friday 20 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.

# Submissions

## Submitting your entries

Once payment has been received and your entries have been verified as correct and accepted for entry into the 2023 Awards you will receive, by email from [wine@melbourneroyal.com.au](mailto: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 (formerly known as Portavin Integrated Wine Service) for logistics for 2023.

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 2023

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 18 September until Friday 29 September**, 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).

# Results

The results of the 2023 Melbourne Royal Wine Awards will be announced at the Trophy Presentation on **Friday 3 November** in the Victoria Pavilion at Melbourne Showgrounds and will after this time be made available online via [www.melbourneroyal.com.au/wine](http://www.melbourneroyal.com.au/wine) and the Melbourne Royal mobile site [m.melbourneroyal.com.au](http://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 2023 Melbourne Royal Wine Awards please contact:

Oskar Long  
Food & Beverage Awards Program Coordinator  
T 03 9281 7436  
E [wine@melbourneroyal.com.au](mailto:wine@melbourneroyal.com.au)

## Logistics

For all logistics enquiries relating to the 2023 Melbourne Royal Wine Awards please contact:

Cathleen Curren  
Sanector Melbourne  
Mobile 0406 403 413  
E [cath.curren@sanector.com.au](mailto:cath.curren@sanector.com.au)

## Media

For all media enquiries relating to the 2023 Melbourne Royal Wine Awards please contact:

Alastair Dwyer  
Communications Manager,  
T 03 9281 7444  
E [communications@melbourneroyal.com.au](mailto:communications@melbourneroyal.com.au)

## Sponsorship opportunities

For all sponsorship enquiries relating to the 2023 Melbourne Royal Wine Awards please contact:

Nicole Blandthorn  
Sponsorship & Commercial Account Specialist,  
T 03 9281 7444  
E [nicole.blandthorn@melbourneroyal.com.au](mailto:nicole.blandthorn@melbourneroyal.com.au)

## Trophy presentation

For all enquiries relating to the 2023 Melbourne Royal Wine Awards Trophy Presentation Lunch please contact:

Events Team, Melbourne Royal  
T 03 9281 7444  
E [events@melbourneroyal.com.au](mailto:events@melbourneroyal.com.au)

# Special Regulations & Conditions of Entry

## 2023 Melbourne Royal Wine Awards

### 1. DEFINITIONS AND INTERPRETATION

#### 1.1 Definitions

The following definitions apply unless the context requires otherwise:

**Advisory Group** means those persons appointed by the Event Organisers to provide industry guidance on the Event.

**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.

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

**Event** means the 2023 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 29 September, 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. Jimmy Watson Memorial Trophy and François De Castella Trophy eligible wines, where a minimum of one hundred and fifty (150) dozen held finished commercially packaged stock is required; and
- ii. Fortified wines, where minimum held stock varies between fortified classes as specified in the sections and classes within the 2022 RMWA Entry Booklet; and

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 2023 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](http://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** 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.

**2.4** 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

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

**2.6** 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 the event by more than one Exhibitor. All Exhibitors must have an Australian Business Number (ABN) and this must be quoted on all correspondence by the Exhibitor including all Entry Forms.

**2.7** 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.

### 2.8 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.

### 2.9 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.

### 2.10 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.

## 2.11 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.

## 2.12 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 21 October if additional wine is required. Exhibitors should arrange immediate dispatch to ensure their wines arrive at Melbourne Showgrounds no later than Wednesday 1 November.

## 2.13 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

### 2.1 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 Exhibit names or logos containing any statement, design, device or representation that is obscene, indecent, or likely to offend is prohibited.

### 3.6 Labelling of Exhibits

All Exhibits must bear RMWA-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 2023 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](http://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](http://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 certificates will be issued to Award winners.

- 7.5 Single Vineyard: Wines entered as Single Vineyard wines into the 2022 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 29 September 2023, to be eligible for the Douglas Seabrook Single Vineyard Trophy.

- 7.6 Wines entered as Single Vineyard wines into the 2022 RMWA 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 vintaged 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 is 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.

### 8.3 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.

### 8.4 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.

### 8.5 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. 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 *Workplace Surveillance Act 2005*.

### 13. 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/](http://www.melbourneroyal.com.au/privacy/)

### 14. GOVERNING LAW

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

# 2023 Entry Booklet

Melbourne Royal® is a registered trademark of

**The Royal Agricultural Society of Victoria Limited**

ABN 66 006 728 785

ACN 006 728 785

Melbourne Showgrounds

Epsom Road, Ascot Vale VIC 3032

[www.melbourneroyal.com.au](http://www.melbourneroyal.com.au)

**Office Bearers**

as at 16/6/2022

**Patron**

Her Excellency the Hon Linda Dessau AC  
– Governor of Victoria

**Board of Directors**

MJ (Matthew) Coleman (President)

CGV (Catherine) Ainsworth

D (Darrin) Grimsey

NE (Noelene) King OAM

PJB (Jason) Ronald OAM

P (Peter) Hertan

R (Robert) Millar

T (Tina) Savona

K (Kate) O'Sullivan

**Chief Executive Officer**

Brad Jenkins

**Company Secretary**

Darryl Ferris

**Organising Committee**

Samantha Isherwood (Chair)

Melanie Chester (Chair of Judges)

Matt Harrop

Emma Brown

Jeni Port

Mark O'Callaghan

Rohan Smith

**Competition Manager**

Damian Nieuwesteeg

Email: [wine@melbourneroyal.com.au](mailto:wine@melbourneroyal.com.au)



MELBOURNE  
ROYAL



Celebrating a remarkable 175 years in 2023, Melbourne Royal has been inspiring excellence in agriculture and food production since 1848.

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

### Contact Us


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