



ROYAL QUEENSLAND SHOW

11 – 20 AUGUST 2011

COMMERCIAL FRUIT WINES

Honorary Council Steward

M Hammond

APPLICATIONS TO ENTER CLOSE Wednesday 1 June 2011 at 4.30pm

ENTRY FEES \$25.00 per entry

NUMBER OF ENTRIES PER CLASS No individual wine can be entered in more than one (1) class

DELIVERY OF EXHIBITS Thursday 16 June 2011 and Friday 17 June 2011
Deliver to the RNA Showgrounds, 600 Gregory Terrace, Bowen
Hills, QLD 4006

JUDGING Friday 1 July 2011

COMMERCIAL FRUIT WINES

Subject to the Royal National Agricultural and Industrial Association of Queensland Act 1971 and to the Constitution, Rules and By-Laws of the Association the following Regulations shall apply to Commercial Fruit Wines.

REGULATIONS

- Entries for 2011 must be made on official RNA entry forms.** Exhibitors must state on the "Application to Enter" Form the class to be competed for, the commercial name of the exhibits, character and vintage of the wine.
- All classes are open to competition from licensed commercial fruit wine makers.
- Commercial entries must be submitted under a registered company name and that of the wine maker.
- All entries become the property of the Association.

The minimum required quantity of each entry is to be as follows:
Wines – three (3) bottles each of at least 375ml volume and not exceeding 750ml. Liqueurs and fortified wines – three (3) bottles approximately 375ml volume.
- Exhibits are to bear labels and must show:-
 - The number of the class
 - The proposed or actual commercially released name of product
 - The year of vintage
 - FSG (Final Specific Gravity)
 - Name of Entrant
- Dry wines should have a Final Specific Gravity (FSG) 1.014 or lower. Sweet wine FSG 1.015 or higher.
- All exhibits will be judged on Points.
- No person will be allowed to inspect an "Application to Enter" Form after receipt by the RNA Entries Department, until the Judges' awards have been made public.
- After the close of entries, no person will be permitted access to the exhibits, except the Judges, Council Stewards, and Staff, until the awards have been made.
- Wine exhibits will not be permitted to leave the Wine Pavilion without the permission of the Entries Department.
- After the closing date of entries, labels showing class number, catalogue number etc, will be forwarded to Exhibitors. It is the responsibility of Exhibitors to ensure that before despatch of samples to the RNA, the labels are completed with all details required under the conditions of this schedule.
- It is the responsibility of the Exhibitor to ensure that samples are in accordance with the requirements of the class for which they are entered.
- Exhibits to be delivered and properly marked to show Exhibitor's name **no later than Friday 17 June, 2011** to:

RNA Showgrounds
600 Gregory Terrace
Bowen Hills QLD 4006
- No entry will be received from any person or persons disqualified by this or any other similar Association during the period of such disqualification. Should any such entry be accepted, it shall, when discovered, be deemed void and the entry fee and exhibit shall be forfeited to the Association.
- All persons exhibiting shall accept the decision of the judges appointed by the Association as to the merits of their exhibits.
- The Exhibitor irrevocably consents to the RNA publishing or reproducing in any manner whatsoever any particulars or information in relation to their exhibits; the publication or reproduction may be in a printed form or visual image through electronic means and/or on the internet.

- Any reference to an award win must use the full and correct Show name, the "Royal Queensland Show". Any Exhibitor making improper use of Awards won in the Royal Queensland Show for advertising purposes shall be subject to disqualification from further Shows conducted by the RNA.
- An Exhibitor who in the opinion of the RNA breaches any of these Regulations may be disqualified by the RNA from exhibiting at any of its future Shows as the RNA in its absolute discretion may determine.
- DISQUALIFICATION MAY APPLY IF:

COMMERCIAL LABELS ARE NOT CLEARLY VISIBLE.
LABELS FORWARDED TO EXHIBITORS MUST BE AFFIXED ON THE **OPPOSITE** SIDE OF THE BOTTLE TO THE EXHIBITORS' MAIN LABEL OR THE SIDE OF THE BOTTLE IN A SPACE THAT DOES NOT OBSCURE THE COMMERCIAL LABEL.

INSTRUCTIONS TO JUDGES

- Judges will judge each class blind.
- Judges will not have access to exhibits apart from a numbered glass of each entry place in front of them by the stewards.
- Exhibits will be as follows:-

Appearance and Colour	3
Nose	7
Palate	10
TOTAL	20
- Wines with the highest mark in their respective category are awarded "Best in Class" and are re-tasted for Trophies.
- All results confidential until officially released by the RNA
- The Judges including the Chief Judge, shall have power to disqualify or dismiss as not being eligible for judging, any exhibit which, in their opinion, does not comply with the regulations in every respect, and such disqualification or dismissal shall be accepted as final. The Judges, including the Chief Judge, shall have power to call in one or more persons, not being Exhibitors, for consultative or advisory purposes.
- Wines scoring below an average of 14.0 points will not be awarded.
- In the event of there being no competition in a class, the Judges may award a prize or not, as they think fit. Prizes may be withheld in any class where exhibits are considered unworthy.
- Where, in the opinion of the Judges including the Chief Judge, a wine is not in accordance with the conditions, they shall before making the award in the class, refer the matter to the Council Steward for inquiry.
- All persons exhibiting shall accept the decision of the judges appointed by the Association as to the merits of their exhibits.
- The Exhibitor irrevocably consents to the RNA publishing or reproducing in any manner whatsoever any particulars or information in relation to their exhibits; the publication or reproduction may be in a printed form or visual image through electronic means and/or on the internet.

ACCEPTANCE OF ENTRIES

The attention of intending Exhibitors is drawn to the fact that entries are accepted subject to the Royal National Agricultural and Industrial Association of Queensland Act 1971, and to the Constitution, Rules and By-Laws of the Association. Copies of the Constitution, Rules and By-Laws may be obtained upon application to the Entries Department.

NOTICE TO INTENDING EXHIBITORS

Entries will only be received on the "Application to Enter" Form enclosed with this Schedule. Entries submitted other than on the correct form will be returned to the Exhibitor and, unless all requirements are complied with and the forms returned to the office by 4.30pm on the "Application to Enter" closing date as shown in the Schedule, they will not be considered.

PRIZE MONEY

Prize Money stated in the Schedule excludes GST. GST will be added to the Prize Money for Exhibitors who are registered for GST purposes. The Association will provide a "Recipient Created Tax Invoice" to Exhibitors who are registered for GST purposes.

PRIVACY STATEMENT

You can be assured that the privacy of your personal information is of the utmost importance to us. The information provided by you in any application for membership or application to enter is used by the Royal National Agricultural and Industrial Association of Queensland (RNA) to offer member services or to organise and conduct competitions at the Royal Queensland Show. By applying for membership or entering such competitions you consent to provide such details as your name, address and exhibit details. Competition information may be made available to the media and included in RNA publications.

Your information will not be disclosed without your consent for any other purpose unless required by the law. You may request access to your information and request that our records of that information be corrected by contacting our Privacy Officer (07) 3852 1831 or by writing to the RNA, Locked Bag 1010, ALBION QLD 4010.

GOODS AND SERVICES TAX

The RNA's ABN is 41 417 513 726

ENTRY FORMS

Exhibitors must complete "STATEMENT BY EXHIBITOR" section on the front page of the entry form advising their taxation status.

ENTRY FEES

There will be no refund of entry fees for entries withdrawn, non-arrivals Or not presented. The RNA is required to pay GST on all entry fees received.

All entry fees stated in the schedule include GST.

All Exhibitors must pay the GST inclusive entry fees whether they are registered for GST purposes or not registered.

Exhibitors who are registered for GST purposes may be able to claim a credit for GST paid. We recommend you check with your Financial Advisor or the Australian Taxation Office. To assist with any claim for credit we will forward all Exhibitors a Tax Invoice/Receipt for the total entry fees received including GST.

COMMERCIAL FRUIT WINES

DRY FRUIT WINE

- Class 1 Dry Pome Fruit
- Class 2 Dry Stone Fruit
- Class 3 Dry Citrus
- Class 4 Dry Tropical Fruit
- Class 5 Dry Flowers, Herbs and Grains
- Class 6 Dry Berry Fruit
- Class 7 Dry Other Fruit
- Class 8 Dry Blends & Other Fruit Wine

BEST DRY FRUIT WINE

Trophy, Rosette

SPARKLING FRUIT WINE

- Class 9 Sparkling Pome Fruit
- Class 10 Sparkling Stone Fruit
- Class 11 Sparkling Citrus
- Class 12 Sparkling Tropical Fruit
- Class 13 Sparkling Berry Fruit
- Class 14 Sparkling Blends & Other Fruit Wine
- Class 15 Sparkling Other Fruit Wine

BEST SPARKLING FRUIT WINE

Trophy, Rosette

SWEET FRUIT WINE

- Class 16 Sweet Pome Fruit
- Class 17 Sweet Stone Fruit
- Class 18 Sweet Citrus
- Class 19 Sweet Tropical Fruit
- Class 20 Sweet Flowers, Herbs and Grains
- Class 21 Sweet Berry Fruit
- Class 22 Sweet Blends & Other Fruit Wine

BEST SWEET FRUIT WINE

Trophy, Rosette

FORTIFIED FRUIT WINE

Class 23 Fortified Fruit Wine

Class 24 Fruit Liqueur

BEST FORTIFIED FRUIT WINE

Trophy, Rosette

TROPHY AWARDS

CHAMPION COMMERCIAL FRUIT WINE OF SHOW

Trophy, Champion Rosette



ROYAL QUEENSLAND SHOW

11 – 20 AUGUST 2011

AMATEUR FRUIT WINES

Honorary Council Stewards

M Hammond

APPLICATIONS TO ENTER CLOSE	Wednesday 1 June 2011 at 4.30pm
ENTRY FEES	\$2.50 per entry (All entry fees are inclusive of GST)
NUMBER OF ENTRIES PER CLASS	No more than 1 bottle per exhibitor per class No restriction on the number of classes entered
DELIVERY OF EXHIBITS	From 9.00am to 5.00pm, Thursday 16 June and Friday 17 June 2011. Other times may be arranged with prior approval from RNA Entries Deliver to the RNA Showgrounds, 600 Gregory Terrace, Bowen Hills, QLD 4006
JUDGING	Friday 1 July 2011
COLLECTION OF EXHIBITS	Saturday 20 August 2011 from 2.00pm to 3.00pm

SPONSORED BY

The RNA wishes to thank the following sponsors who have contributed towards prize money, prizes or conduct of the
FRUIT WINE Section

**Education Queensland
Granite Ridge Wines
Queensland Education Science Technicians Inc
Dr Bill Ryan**

ADVISORY NOTES FOR AMATEUR FRUIT WINE COMPETITORS

The RNA kindly offers the following advice to intending amateur competitors, please read and heed our comments as they are intended to assist you gain the best possible results with your wines at this show. GOOD LUCK!

1. Presentation

Wines are judged by a panel of judges and awarded marks on appearance, colour, bouquet and flavour. As well as the judging consideration, after judging during the RNA Show entries will be on display in the Agricultural Hall. As this is a public event, your entries should help present an attractive image.

Wines must be presented for judging in a clean, clear, colourless 750ml wine bottle. Re-used bottles are acceptable; ask a local restaurant or hotel for assistance. Remove all traces of old labels using soap free steel wool and an odourless cleaner like methylated spirits. Clean and polish bottle using a lint free cloth and methylated spirits.

2. Food Standards - Definitions & Additives

With reference to fruit wine ingredient selection prior to fermentation for classes 1 - 6 the following is advised in consideration of the regulations and standards within this country.

F S 2.7.3 Fruit wine and/or vegetable wine means the product prepared from the complete or partial fermentation of fruit, vegetable, grains and/or cereals or preparations of those foods, other than that produced solely from grapes.

F S 1.3.1 Food Additives

Have a read of:

http://www.foodstandards.gov.au/_srcfiles/Standard_1_3_1_Additives_Part_1_v1113.pdf

but it is important you download 14.2.4 for Permitted food additives for Fruit Wine.

http://www.foodstandards.gov.au/_srcfiles/Standard_1_3_1_Additives_Part_2_v1114.pdf

If considering using Jams & related products, Dried fruits/vegetables, candied fruits & vegetables and other fruits and vegetables listed in Schedule 1 **ENSURE** they only contain the additives permitted in **FS 14.2.4. If unsure do not use the product.**

It is also worth noting the substances in Schedule 2, 3 & 4.

http://www.foodstandards.gov.au/srcfiles/Standard_1_3_1_Additives_Part_3_v1111.pdf

These are not permitted unless expressly stated otherwise in Schedule 1.

RNA Regulation 2 states that all wines entered in the competition must be free of artificial colouring or flavour enhancers other than oak, this rule refers to the above advice on the Food Standards Code. All wines must have been made in the process of fermentation. Fortification is not allowed. Ingredients used in the making of this wine must be non toxic.

3. Bottling the Wine

Fill your bottles approximately 2cm from the top of the bottle's shoulders up the neck. Put too little wine in the bottle and you risk oxidation of your wine before judging. Please note your show bottle should be your best wine and not the last of your wine bottled. Just before bottling you measure the Specific Gravity of your wine and record the data for your entry form and label. This information is important for the judges' comfort and ease of judging if you do not include this information on the label the stewards will open your wine sometime prior to the commencement of judging to take a reading, having your wine opened and exposed prior to judging may not be advantageous also RNA stewards would appreciate not having to perform this duty as it delays matters.

After bottling store your wine away from direct sunlight and heat.

4. Bottles and Labels

After you have entered the competition the RNA will post you some labels for your wine bottles, please ensure they are the only labels you affix to the bottles entered.

Do not forget to fill in the Specific Gravity of each wine in the space provided.

5. Sealing the Wine

Wine bottles may be sealed with either a plastic stopper or a screw cap lid.

If re-using screw caps, make sure they seat fully and no leakage is apparent. Do not use corks in screw cap bottles in lieu of screw caps because generally the glass is thinner and may well shatter.

6. Young Wines

Time your fermentation so as to ensure that by RNA delivery time your fermentation has finished and your wine is stability i.e. it has been in the bottle for a time to mature. Unstable wines do not travel well and will probably "blow their tops" prior to judging, neither of which usually a good bodes for a good result.

7. Packaging

We really love to receive your entries in a standard wine carton or some sturdy box that has dividers to protect your bottle. These boxes are often available for the asking from bottle shops. It helps us and ensures your wine arrives in the best possible competition condition possible.

AMATEUR FRUIT WINES

Subject to the Royal National Agricultural and Industrial Association of Queensland Act 1971 and to the Constitution, Rules and By-Laws of the Association the following Regulations shall apply to amateur wine making.

The RNA has prepared a set of "Advisory Notes" for Amateur Fruit Wine Competition. Please refer to the notes in conjunction with reading these regulations.

REGULATIONS

- Classes 1 – 6 are open for competition to amateur individual or student winemakers. An AMATEUR winemaker makes wine and is not directly involved in commercial winemaking. Any wine which may be legally sold is not an Amateur Wine. A Student winemaker is an individual student or small group of students enrolled in an educational institution that incorporates a winemaking course in its curriculum. Wines will be judged in open competition by class. Each entry will receive a score sheet and comments. The wines judged as best entry by an individual and the best entry by a student will each be deemed the Champion Wine for that group of entries.
 - For the purpose of this competition (Classes 1 – 6), wines made wholly or partly from grapes or grape products will not be considered Fruit Wines and will not be accepted. ALL Wines entered in this competition must be free of artificial colouring or flavour enhancers other than oak. All Wines must have been made by the process of fermentation. Fortification is not allowed. Ingredients used in the making of the wine must be non toxic.
 - Dry wines should have a Final Specific Gravity (FSG) 1.014 or lower. Sweet wine FSG 1.015 or higher
 - Classes 7 and 8 are only open to individual students or small groups of students who make grape wine. Wines will be judged by class. Grape wine entries must contain only grapes and may not be blended with any other fruit. The wines judged as the best entry by a student in each class will be deemed the winning Student Red Grape Wine or winning school White Grape Wine.
 - Classes 7 and 8 are for student grape wines and **must be described fully** on the entry form and then labelled according to Class, Style and Grape Variety
 - Exhibitors must state on the "Application to Enter" form the classes to be competed for. The Stewards and/or Judges may move an entry to another class if it is deemed that the entry is "Out of Class".
 - Entries are restricted to 1 entry per competitor per class. No wine may be entered in more than one class.
 - All exhibits must be delivered to the RNA Showgrounds, 600 Gregory Terrace, Bowen Hills QLD 4006.

Contact person on site is:

**RNA Entries Department
Competitions Officer
Locked Bag 1010
Albion QLD 4010**
- The Association will not be responsible for the loss of, or any damage whatsoever to exhibits en-route to, during judging or whilst entries are exhibited subsequent to judging.
- Judging will be conducted by Judges appointed by the Association.
 - All Entries must be presented in a standard 750ml clear colourless wine bottle, using a single plastic stopper or screw top lid. Exhibitors must only attach labels supplied by the Association and must show:-
 - The year of the competition.
 - The number of the Class.
 - The number of the Lot
 - The type of Fruit and/or Vegetable.
 - Exhibitors may collect exhibits and copies of judging sheets for their exhibits between 2.00pm and 3.00pm on Saturday 20 August 2011. Unless prior arrangements have been made, any exhibits not collected on Saturday 20 August 2011 will become the property of

the Royal National Agricultural & Industrial Association of Queensland.

- The exhibitor irrevocably consents to the RNA publishing or reproducing in any manner whatsoever any particulars or information in relation to their exhibits; the publication or reproduction may be in a printed form or visual image through electronic means and/or on the internet.

SCALE OF POINTS FOR JUDGING

Appearance & Colour	3
Nose	7
Palate	10
TOTAL	<u>20</u>

Rosettes and certificates in classes 1-6 proudly sponsored by Summit Estate Wines.

ACCEPTANCE OF ENTRIES

The attention of intending exhibitors is drawn to the fact that entries are accepted subject to the Royal National Agricultural and Industrial Association of Queensland Act 1971, and to the Constitution, Rules and By-Laws of the Association. Copies of the Constitution, Rules and By-Laws may be obtained upon application to the Entries Department.

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PRIVACY STATEMENT

You can be assured that the privacy of your personal information is of the utmost importance to us. The information provided by you in any application for membership or application to enter is used by the Royal National Agricultural and Industrial Association of Queensland (RNA) to offer member services or to organise and conduct competitions at the Royal Queensland Show. By applying for membership or entering such competitions you consent to provide such details as your name, address and exhibit details. Competition information may be made available to the media and included in RNA publications.

Your information will not be disclosed without your consent for any other purpose unless required by the law. You may request access to your information and request that our records of that information be corrected by contacting our Privacy Officer (07) 3852 1831 or by writing to the RNA, Locked Bag 1010, ALBION QLD 4010.

GOODS AND SERVICES TAX

The RNA's ABN is 41 417 513 726

ENTRY FORMS

- Exhibitors **must complete** "STATEMENT BY EXHIBITOR" section on the front page of the entry form advising their taxation status.
- Individual Amateurs (non-students) are required to enter under their own name. Student and Student group entries must be submitted under school name as per the entry form.

PRIZE MONEY

- Prize Money stated in the Schedule excludes GST.
- GST will be added to the Prize Money for Exhibitors who are registered for GST purposes.
- The Association will provide a "Recipient Created Tax Invoice" to Exhibitors who are registered for GST purposes.

AMATEUR FRUIT WINES

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Class 1 Pomme Fruit Wine

Including wines predominantly made from apple, pear, crab-apple etc

Lot 1 - Dry
Lot 2 - Sweet

First prize Rosette, Certificate; Second Ribbon, Certificate; Third Ribbon, Certificate

Class 2 Citrus Fruit Wine

Includes wines predominantly made from lemon, bush lemon, lime, orange, grapefruit etc

Lot 1 - Dry Citrus
Lot 2 - Sweet Citrus

First prize Rosette, Certificate; Second Ribbon, Certificate; Third Ribbon, Certificate

Class 3 Berry Fruit Wine

Includes wines predominantly made from strawberry, raspberry, blueberry, blackberry, mulberry, other berries etc

Lot 1 - Dry Berry
Lot 2 - Sweet Berry

First prize Rosette, Certificate; Second Ribbon, Certificate; Third Ribbon, Certificate

Class 4 Stone Fruit Wine

Includes wines predominantly made from apricot, peach, plum, nectarine, cherry etc

Lot 1 - Dry Stone
Lot 2 - Sweet Stone

First prize Rosette, Certificate; Second Ribbon, Certificate; Third Ribbon, Certificate

Class 5 Tropical Fruit Wine

Includes wines predominantly made from Passionfruit, Pineapple, Papaya, Lychee, Jaboticaba, Vanilla Bean, Mango, Banana, Guava, Custard Apple, and other exotic tropical fruits. Excluding wines eligible for Classes 2,3 & 4

Lot 1 - Dry
Lot 2 - Sweet

First prize Rosette, Certificate; Second Ribbon, Certificate; Third Ribbon, Certificate

Class 6 Blends and Other Wines

Including wines made from two or more dominant fruit/flavour types, and wines not fitting into the classes above. Including wines predominantly made from vegetables, herbs/spices (eg ginger, chilli, peppermint), leaves and flowers (eg Rose Petal)

Wines blended from two or more of the "OTHER" ingredients SHOULD be entered into Lot 3 or Lot 4 of Class 6 Lot 1 - Dry Blends

Lot 2 - Sweet Blends
Lot 3 - Dry Other
Lot 4 - Sweet Other

First prize Rosette, Certificate; Second Ribbon, Certificate; Third Ribbon, Certificate

Class 7 Student White Grape Wine

Still White
First prize Trophy, Rosette, Certificate; Second Ribbon, Certificate; Third Ribbon, Certificate
Trophy sponsored by Dr Bill Ryan

Class 8 Student Red Grape Wine

Still Red
First prize Trophy, Rosette, Certificate; Second Ribbon, Certificate; Third Ribbon, Certificate
Trophy sponsored by Granite Ridge Wines

QUEENSLAND EDUCATION SCIENCE TECHNICIANS INC CHAMPION INDIVIDUAL FRUIT WINE

Awarded for the fruit wine deemed to be the best fruit wine entered by an individual competitor.

\$125, Rosette

\$125 sponsored by Queensland Education Science Technicians Inc

QUEENSLAND EDUCATION SCIENCE TECHNICIANS INC CHAMPION SCHOOL FRUIT WINEMAKER

In deciding the most successful School Fruit Winemaker of the Competition First Place will be awarded 3 points, Second Place will be awarded 2 points and Third Place will be awarded 1 point. Points will be added and the School gaining the most points will be declared the most successful Winemaker of the Competition. Awards for the Champion Wine Entry and Best of Class will receive only the points won in the open competition of their classes.

\$125, Rosette

\$125 sponsored by Queensland Education Science Technicians Inc

EDUCATION QUEENSLAND CHAMPION SCHOOL FRUIT WINE

Awarded for the fruit wine deemed to be the best fruit wine entered by a the Student or Group of Students.

\$250, Trophy, Champion Rosette

\$250 and Trophy sponsored by Education Queensland