



The Orange Wine Region
where altitude is the difference

Orange Wine Show October 2015

Wine Show Entry & Rules

2015 PROGRAMME

Entries Close (forms & payment):

24 August 2015

Exhibits delivered to Madrez Wine Services 949 Canobolas Rd Orange NSW 2800 on:

Monday	7 September	8am-4pm
Friday	11 September	8am-4pm
Monday	21 September	8am-4pm
Friday	25 September	8am-4pm

or by appointment Lucy 0418643034 Chris 0417569099

NO ENTRIES WILL BE ACCEPTED OUTSIDE OF THESE TIMES

Judging

Date: 13-15 October

Orange Agricultural Institute Training Centre, Forest Road Orange

Exhibitors Forum and Tasting

Date: Thursday 15

October

Venue:

Orange Agricultural Institute Training Centre

Judges Feedback Session Time: 3.30 – 4.30 pm

Exhibitors Tasting Time: 4:30 – 5.30 pm

Orange Wine Show Presentation Dinner

Date: Friday 16 October 7pm

Venue: Philip Shaw Winery

Cost: Member Price to be confirmed. Non member price \$150 per person

(Member Price is limited to 2 tickets per business, additional tickets available on application)

Tickets: Bookings are essential. Purchase online at www.orangewinefestival.com.au

Orange Wine Show Tasting

Date: Saturday 17 October 5pm

Venue: Orange Showground Pavilion, Leeds Parade, Orange

Cost: \$50 pp includes Speigelaui wine glass and food

\$45 includes standard tasting glass and food

Tickets: Bookings are essential. Purchase online at www.orangewinefestival.com.au

2015 JUDGES

Gary Baldwin – Chief Judge

Nick O’Leary

Kate Macintyre

Associate Judge

TBC

Chief Steward

Lucy Maddox Email: lucy@madrez.com.au

JUDGING CLASSES

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

Class 1 - Sparkling Wine, all methods of production, any vintage.

Class 2 - Riesling 85% varietal any vintage.

Class 3 - Sauvignon Blanc 85% varietal any vintage.

Class 4A - Chardonnay 85% varietal Vintage 2014 & 2015.

Class 4B – Chardonnay 85% varietal Vintage 2013 & Older.

Class 5 – Pinot Gris/Grigio 85% varietal any vintage.

Class 6 - White blend or other variety not included in class 2-5.
Variety and/or blend must be stated, any vintage.

Class 7 - Dessert Wine or Fortified Wine, any vintage.

Class 8 - Rose style, any vintage.

Class 9 - Pinot noir 85% varietal, any vintage.

Class 10- Merlot & Merlot dominant blends, any vintage.

Class 11 - Shiraz 85% varietal or Shiraz dominant blends including Shiraz Viognier, any vintage.

Class 12 - Cabernet Sauvignon 85% varietal and Cabernet dominant blends, any vintage.

Class 13 - Dry red blend or other variety not included in classes 9-12.
Variety and/or blend must be stated, any vintage.

RULES

1. Entries are limited to wines made from fruit 85% of which have been grown in the Orange GI.
2. All entries are eligible for trophies.
3. An entry form and appropriate fee must accompany each entry. Entries not accompanied by the prescribed fee and a completed entry form will not be accepted.
4. Each entry shall consist of four 750mL bottles or six 375mL bottles.
5. A minimum of 25 dozen bottles must be held in stock at time of entry.
6. Entries are to be delivered to Madrez Wine Services 949 Canobolas Rd Orange NSW 2800 no later than the stated date. **NO LATE ENTRIES WILL BE ACCEPTED.**
7. Entries are to be clearly labelled with Class number, variety and producer for identification. **NO SHOW LABELS WILL BE SUPPLIED.**
8. Trophies shall not be awarded unless a wine has gained a Gold Award. Where a trophy is not awarded, the notation "Best in Class" shall be endorsed on the award certificate.
9. Exhibits shall be judged out of a total of 60 points. Gold 55.5-60 points, Silver 51.0-55.0 points, Bronze 46.5-50.5 points.
10. Judges will be provided with year of vintage in all classes. Blend or variety will also be advised in classes 6 & 13.
11. Exhibitors whose wines receive a Gold or Silver award will be required to provide, at no cost to the wine show, 2 x 750mL additional bottles or equivalent for the public tasting. These are to be delivered
Orange Wine Show Tasting medal winning wines can be left at D'aquinos Bros Pty Ltd 129 Bathurst Road Orange NSW 2800 up until Saturday 12noon October 17 c/- David Crawley
12. A wine may be entered only once into the show irrespective of the number of labels the wine is sold under.
13. In the case of any protest, it must be submitted in writing within seven days of the show.
14. Exhibitors whose wines receive a Gold or Silver award may be required to provide, at a cost or nominal price to the wine show, 4 x 750mL additional bottles or equivalent for the Orange Wine Show Dinner

ORANGE WINE SHOW 2015 ENTRY FORM



The Orange Wine Region

Class	Vintage	Grape Variety and or blend (%)	Name of Wine	Entry Fees
Entry Cost \$45 + GST ORVA Members \$65 + GST non-ORVA members			Total Net GST	Total Inc GST

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

Exhibitor Name			
Contact			
Address			
Phone		Email	
Winemaker/s			

HOW TO ENTER:

1. Refer to the Rules for eligibility, class number and details.
2. Send entry form to –

ORVA Wine Show PO Box 1363 Orange NSW 2800

Email info@winesoforange.com.au

Make payment via

Cheque made out to Orange Region Vignerons Association

EFT BSB 082-774 Account Number 82494 5947

Credit Card Mastercard/Visa Card Number

_____ / _____ / _____ / _____

Expiry Date ____/____/____ Signature _____

CCV No _____

Entry forms and payment must be received by – **24th August 2015**

Deliver entries to:

Exhibits delivered to Madrez Wine Services 949 Canobolas Rd Orange NSW 2800 on the stated dates.

NO ENTRIES WILL BE ACCEPTED OUTSIDE OF THESE TIMES