

GIPPSLAND WINE SHOW 2010 EXHIBITOR ENTRY KIT



IMPORTANT DATES FOR WINE MAKERS!	
18th June 2010	Last date for receipt of entry form and fees
9th August 2010	Labels mailed to exhibitors
18th August 2010	Last date for bottles to be delivered
1st September 2010	10am-5pm Judging
2nd September 2010	9 – 12 noon Judging 2 pm – 4.00pm Winemakers Forum chaired by Mr David Bicknell 4.00 – 7pm Tasting Forum 7pm Award presentation dinner

REMEMBER!
Entries Close
18 June 2010

ENTRY INFORMATION

All bottles MUST BE LABELLED using the Wine Show labels returned to you after receipt of all entry forms. Ring Vicky Keane on **0417 034 300** if you have not received your labels by **Friday 13th August 2010**.

Labelled bottles must be delivered to collection points at either **Wild Dog Winery** or **Lyre Bird Hill Winery** by 5 pm on **Friday 18th August 2010**.

COLLECTION POINTS

Wild Dog Winery, Warragul-Korumburra Road, Warragul
VicRoads Map 96 G5
Lyre Bird Hill, 370 Inverloch Rd., Koonwarra
VicRoads Map 102 H2

Phone: 5623 1117

Phone: 5664 3204

Entry Fees are \$25 for each entry.

Results will be posted on the Wines of Gippsland Inc. website: <http://winesofgippsland.com>. Each winery will receive one complimentary **results book**. Extra books will be available on request.

JUDGING

David Bicknell from Oakridge in the Yarra Valley will be chairing the panel of judges for 2010. His team of experienced judges will provide a professional and impartial approach to our show. **Judging will take place on Wednesday 1st September and Thursday 2nd September at Lardner Park, Burnt Store Road, Warragul** (not open to exhibitors or the public).

Marcus Satchell will be Chief Steward. He and the team of Stewards will support the judging team and ensure the judging runs smoothly. The wines will be set up at Lardner Park on Tuesday 31st August, ready for an early start on the Wednesday morning. There are 2 Associate judging positions available for anyone interested. Stewards will also be required over the two days. Stewarding is a rewarding and fun process that gains excellent insight into the wine show system. Please contact Marcus, msatch@aapt.net.au if you would like to take part.

SCHEDULE OF CLASSES

FINISHED & BOTTLED WINE ONLY MINIMUM VOLUMES APPLIES AT TIME OF ENTRY

2010 VINTAGE

Minimum Volume 30 doz, 750ml or equivalent

- 1 Dry white – Unwooded Chardonnay
- 2 Dry White – Sauvignon Blanc and Blends thereof – the variety(ies) must be stated on the entry form.
- 3 Dry White – Other Varieties and Blends – the variety(ies) must be stated on the entry form.

2009 & OLDER VINTAGE

Minimum Volume 30 doz, 750ml or equivalent

4. Dry White – Unwooded Chardonnay
5. Dry White – Sauvignon Blanc and Blends thereof – the variety(ies) must be stated on the entry form.
6. Dry White – Other Varieties and blends – the variety(ies) must be stated on the entry form.

2009 VINTAGE

Minimum Volume 30 doz, 750ml or equivalent

7. Dry White – Chardonnay (Wooded)
8. Dry Red – Pinot Noir
9. Dry Red – Shiraz
10. Dry Red – Cabernet Sauvignon and Cabernet Sauvignon Blends
11. Dry Red – Other varieties and Blends – the variety(ies) must be stated on the entry form.

2008 & OLDER VINTAGES

Minimum Volume 30 doz, 750ml or equivalent

12. Dry White – Chardonnay (Wooded)
13. Dry Red – Pinot Noir
14. Dry Red – Shiraz
15. Dry Red – Cabernet Sauvignon and Cabernet Sauvignon Blends
16. Dry Red – Other Varieties and Blends – the variety(ies) must be stated on the entry form.

ANY VINTAGE

Minimum Volume 30 doz, 750ml or equivalent

17. Light Red – Current consumption, incl. Rose – the variety(ies) must be stated on the entry form.
18. Bottle Fermented Sparkling – White, Rose or Red – Vintage or Non-Vintage – the variety(ies) and style must be stated on the entry form.
19. Sweet Wine – incl. late harvest and botrytis styles.

TROPHIES

- Wine of the Year
- White Wine of Show
- Red Wine of Show
- Most Successful Exhibitor
- Best Sparkling Wine
- Best Chardonnay
- Best Other Dry White Wine
- Best Pinot Noir
- Best Shiraz
- Best Cabernet Sauvignon or Cabernet Blend

GIPPSLAND WINE SHOW PRESENTATION DINNER

Members of the Gippsland Wine Industry, family, friends, and our esteemed sponsors are invited to join the exhibitors at the Gippsland Wine Show Awards Dinner, commencing at 7.00 p.m. on Thursday 2nd September at the Lardner Park exhibition centre, Burnt Store Road, Warragul.

BE POSITIVE!!! YOUR wine may be the Best of the Show.

Book your Presentation Dinner tickets **and also your accommodation for the night.**

Accommodation Suggestions:

Best Western Motel, 1845 Princes Highway, Warragul.

Phone: 5624 5222

Edinburgh Motel, 61 Princes Way, Warragul.

Phone: 5622 3339

Warragul Views Motor Inn, 50 Rulemount Road, Warragul.

Phone: 5624 5222

Dinner tickets are available for purchase for \$65 each. (See Entry Form to book)

Tickets must be purchased prior to the event.

WINEMAKERS FORUM

Thursday 2ND September, from 2pm to 4pm, at the Lardner Park Events
Free Of Charge

After last year's highly successful event, the Winemakers Forum will again be a part of the wine show. The Forum is hosted by Southern Gippsland Wine Inc. and sponsored by South Gippsland Shire.

David Bicknell, our chief judge, will be chairing the forum. David will take participants through the individual classes within the wine show, and discuss the successes and where improvements can be made. There will also be time for questions from exhibitors.

David has very generously donated his time for this event so please take advantage of this wonderful opportunity to gain some feedback about the wine show and how this might relate to your viticulture and winemaking.

EXHIBITORS TASTING

**Thursday 2ND September, from 4pm to 7pm, at the Lardner Park Events,
Free Of Charge**

The Exhibitors Tasting will follow the Winemakers Forum and gives participants an immediate opportunity to taste and construct their own opinions of what was discussed during the forum. This will be open from 4.00pm to 7.00pm.

We encourage all exhibitors to attend this tasting even if you cannot make it to the Winemakers Forum. The tasting room will be open up until the start of the dinner.