Australian Fruit Wine Show
2011

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The Royal Agricultural Society of Tasmania

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TAS HOME BREWING SUPPLIES

Entries close 14 January 2011
www.fruitwinetasmania.org.au

Rotary Club of Sorell Inc
PO Box 79, Sorell 7172

Australian Fruit Wine Show 2011

The Australian Fruit Wine Show 2011 will be held on Friday, January 28 and Saturday January 29, 2011 in Hobart, Tasmania. Last year's show attracted 200 entries, from Tasmania, Victoria, New South Wales, Queensland, South Australia and Western Australia.

The Australian Fruit Wine Show is open to enthusiasts (unlicensed) and commercial wine makers. All entries are judged in specific classes, regardless of their origin. As in previous years, judging comments will be available to entrants personally on the evening of the judging day or emailed to entrants within twenty-four hours of the event. Results, together with certificates where awarded, will be forwarded to entrants as soon as practicable, allowing for compilation and printing requirements.

The cost of entry to the show, for all commercial entrants, is $30 for first entry, $25 for second entries and $15 for each additional entry. For enthusiasts, the cost is $10 for one entry $10 second entry and $5.00 subsequent entries.

Information regarding conditions of entry, wine classes, payment and delivery requirements follows later in this notification. Please take time to read this information to avoid confusion or misdirection. If in doubt, please contact us for clarification.

Wayne Hewett, of Sunny Ridge Strawberry Farm, Main Ridge, Victoria, will be our Chief Judge, ably assisted by an experienced judging panel.

The closing date for receipt of entries will be Friday 15th January 2011. We will be happy to receive your wines at any time prior to that date. Be assured that they will be stored in a cool, dark environment until the first day of the Show. Allowances will be made, of course, for unavoidable transit delays. If you are unable to meet the stated deadline, please contact the Registrar before 14 January.

Entry applications lodged after 14 January will be subject to a late fee equivalent to twice the standard entry fee. No entries will be accepted after Friday 21 January 2011.
All entrants will receive a complimentary invitation to the Rotary Tasmanian Fruit Wine Festival. The Festival will be at the Bellerive Boardwalk, on Sunday 30 January, 2011 and all wines from the Show will be available for tasting.

Please feel free to contact us by email to info@sorellfruitfarm.com
or call Bob Hardy 0418 138 660

Conditions of Entry

1. All classes are open to competition from enthusiasts (non-licensed) or commercial (licensed) wine makers.

2. Individual enthusiasts are required to enter under their own name and commercial entries must be submitted under a registered company name and that of the wine maker.

3. All entries become the property of **Rotary Club of Sorell**

4. An entry form and the required fee must accompany each group of entries submitted by a single entrant.

5. The minimum required quantity of each entry is to be two 750ml bottles of wines, meads and ciders and two 375ml bottles of distilled products, liqueurs and fortified wines.

6. Each entry must bear a label showing:
   - Entry number
   - Class of Entry
   - Description of Wine
   - Year of Making
   - Fruit proportions and FSG
   - Name of Entrant

7. The Registrar and/or the judging panel may disqualify any entry which does not comply with the Conditions of Entry.

8. By submitting entries to the Show, entrants agree that the decisions of the Registrar and/or the judging panel are final and that further dispute will not be undertaken.

9. Fruit Winemakers (Tas) Inc will not accept responsibility for the loss of or damage to any entry, entry form or fee. prior to receipt at the designated delivery points.

10. Cheques or money orders should be made payable to **RAST .**

11. **Fruit Winemakers (Tas) Inc** reserve the right to alter the conditions of entry at any time without notice.

Separation of SWEET and DRY Wines

- Sweet wine FSG : 1.015 or higher
- Dry wine FSG : 1.014 or lower

Schedule of Classes

Section 1: Dry Wine Classes

1 Dry Pome Fruit (incl. Cider & Perry)

2 Dry Stone Fruit

3 Dry Tropical Fruit

4 Dry Flowers, Herbs and Grains

5 Dry Berry Fruit

6 Dry Other Fruit

7 Dry Other Wine

Section2: Sparkling Wine Classes

8 Sparkling Pome (incl. Cider & Perry)

9 Sparkling Stone Fruit

10 Sparkling Tropical Fruit

11 Sparkling Berry Fruit

12 Sparkling Other Fruit

13 Sparkling Other Wine

Section 3: Sweet Wine Classes

14 Sweet Pome (incl. Cider & Perry)

15 Sweet Stone Fruit

16 Sweet Tropical Fruit

17 Sweet Flowers, Herbs and Grains

18 Sweet Berry Fruit

19 Sweet Other Fruit

20 Sweet Other Wine

Section 4: Mead Classes

21 Dry Mead

22 Sparkling Mead

23 Sweet Mead

Section 5: Fortified Wines

24 Fortified Wine

25 Liqueur

AUSTRALIAN FRUIT WINE SHOW 2011

ENTRY FORM

(To accompany wine entries.)

THIS ENTRY FORM TO BE RETURNED WITH YOUR PAYMENT FORM

Winemaker: _____

Company: _____

Address: _____

_____

Phone: _____ Fax: _____

Email: _____

Entry No **office use only**	Class	Description of Wine	Year	Fruit Proportions (%) Meads: type of honey	FSG

Cheque/Money order for the above entries enclosed with payment form herewith. I hereby state that the wines entered have been packed in accordance with the requirements of Australia Post or the courier service I have engaged and that I accept responsibility for any damages incurred in transit.

Signature of Payee : _____

Post/Courier/Personal Deliveries to: Administration Building
Hobart Showground
2 Howard Road
Glenorchy Tas 7010

Additional entry forms may be downloaded from www.fruitwinetasmania.org.au

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ADVISORY NOTES TO COMPETITORS

The following notes and advices are based on our experiences from past wine shows. We strongly recommend that you read and digest our comments because we wish to gain the best possible results for you, for your wines and for the Wine Show.

1. Presentation

Your wines will be assessed by a panel of judges who will take into account their appearance, bouquet and flavour. Accordingly, we ask that you use clean standard wine bottles, either 750ml or 375ml, which should ensure best condition for judging.

All traces of any earlier labels should be removed. Plastic soft-drink or cordial containers are not a good alternative to standard bottles and will not be acceptable. It is highly probable that your local hotel or restaurant would be a prime source of empty bottles.

After judging, your entries will be passed to the Tasmanian Fruit Wine Festival, which is a fund raising activity for the Rotary Club of Sorell. As this is a public event, your entries should help to present an attractive image.

2. Bottles and Labels

Each of your entries should be labelled and clearly marked with the information required in Clause 6 of the Conditions of Entry. Labels will be obscured during judging so that the tasting panel are unable to identify any individual maker.

3. Sealing and Capping

Bottles should be firmly sealed to prevent leakage. Obviously, if part of the contents is lost, it is more than likely that the remainder has lost quality.

If corks are pushed down fully, no other sealant such as melted wax is required.

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

Sparkling wines must be in bottles that are specifically designed for high gas pressures. Crown seals, wired champagne corks or wired plastic closures are required

Coloured aluminium foil caps look good and may be used, of course, but remember that they are removed prior to judging and, consequently, you may as well save yourself the time and money involved.

4. Young Wines

You should ensure that all fermentation has finished and that the wine has stabilised and is fit to travel. We have had instances of wines “blowing their tops” while in transit and of show stewards being heavily drenched when opening such wines.

5. Pome and Stone Fruits

Pome fruits include apples, pears and quinces, ie, typically fruits with several segmented seeds.

Stone fruits typically have only one large seed and include cherries, apricots, peaches and their like.

6. Packaging

We would prefer to receive your wine entries in standard wine cartons or other sturdy boxes which will protect your bottles and provide ease of handling and transport.

The Royal Agricultural Society of Tasmania

ABN 56 009 475 898

Australian Fruit Wine Show - PAYMENT ADVICE

Payment by Cheque ☐ Amount Enclosed $_____

Payment by Credit Card: Visa ☐ Mastercard ☐

Credit Card No. ☐☐☐☐ ☐☐☐☐ ☐☐☐☐ ☐☐☐☐

Name on Card_____

Expiry Date ☐☐☐☐ Signature _____

Please debit my credit card with the amount of: $_____

Credit card payments will incur a 1% charge

THIS SECTION BELOW MUST BE COMPLETED

Description of monies paid

Commercial Entry Fee:	1st entry $30.00	$
	2nd entry $25.00	$
Additional Entries No _____	@ $15.00 each	$
Enthusiast Entry Fee:	1st entry $10.00	$
	2nd entry $10.00	$
Subsequent Entries No _____	@$5.00 each	$
	Total Paid	$

CONTACT DETAILS

THIS SECTION MUST BE COMPLETED

Name _____

Address_____

Suburb_____Postcode_____

Phone (Home)_____

Phone (Work)_____

Fax_____

Mobile_____

Email_____

2011 Australian Fruit Wine Show

Fruit & Wine Website: www.fruitwinetasmania.org.au

Email: admin@hobartshowground.com.au

RAST Website: www.hobartshowground.com.au

THIS PAYMENT FORM MUST BE COMPLETED AND RETURNED WITH YOUR ENTRY FORM BY 14 JANUARY 2011