

ANNUAL WINE COMPETITION RULES 2018

1. The exhibitor identified on the entry form must personally make all the entries and all wines entered must be made on a **non-commercial basis**. That is they must not be made **specifically** for profit or gain. Wines not fitting this criteria may be entered **FOR ASSESSMENT ONLY** at the discretion of the Show Director and shall not be eligible for any prize
2. All entries are to be in appropriate 750ml wine bottles (clear bottles for Country wines), except for fortified or liqueurs which may be submitted in 250 - 375ml bottles. Sparkling wines must be exhibited in standard champagne bottles, clear or coloured, preferably with plastic type stoppers and wires or crown seals.
3. The only label to be placed on the bottle is the official label provided to the entrant. No other attachment or marking is permitted.
4. Red Grape Barrel Samples (2018 wines) will only be accepted in the barrel sample category and will only be eligible for the one prize category.
5. Seeded (yeast added) grape juice obtained from a commercial supplier and / or Kit wine will only be eligible for entry as an **ASSESSMENT ONLY** wine
6. Hybrid wines are deemed to be a blend of grape and non-grape wines. The dominant flavour in **both hybrid and grape wines** should be named first and, if possible, a percentage of the blend by volume should be given.
7. Fortified wines must be wholly or partially fermented.
8. Liqueurs must be made with a neutral base spirit and must **not** be made from proprietary essence or flavouring. Liqueurs will not be eligible for WOTY (Winemaker Of The Year) scoring.
9. Wine entries remain the property of Frankston Amateur Winemakers Guild (FAWG) until after the public tasting has finished and will **NOT** be available for collection until **AFTER 3:00pm on SUNDAY** at the sole discretion of the Chief Steward. Wines not collected by 3.30pm on that day will be disposed of at the discretion of FAWG. Any faulty wines **may** be kept and used for study purposes at the next Guild meeting.
10. FAWG will take all care but will not be responsible for any loss or damage to any exhibit. Exhibits are shown at the sole risk of the exhibitor and FAWG and its members do not accept any liability arising from the exhibit.
11. FAWG will not knowingly share or pass on any personal information provided by exhibitors in the course of this competition to any other person or persons.
12. FAWG reserves the right to alter the entry class of any wine entered into the competition in order to ensure it is judged relevant to the major proportional elements of the wine. (See also rule 6 Hybrid wines).
13. In the event of a low number of entries in a particular class FAWG may, at its discretion, include those entries in the nearest appropriate class or amalgamated class
14. WOTY - To be eligible entrants must be a member of the Frankston Amateur Winemakers Guild and have entered a minimum of ten (10) wines during the year. At least two (2) in mini competitions and the balance in the annual show. The award is calculated by adding all the points for each individual's entries from the mini competitions and the show and dividing that value by the number of entries submitted by the individual, thus providing an average score.
15. Gold medal award winners **may** be contacted following the judging to provide an additional bottle, if available, for the public tasting.
16. Awards: Gold, Silver, Bronze awards will be awarded in all presented classes. A wine must achieve a minimum of Bronze standard to be eligible for any prize. In keeping with Guild philosophy, wines will only be eligible for one prize. Wines will be judged on points as follows using the international 20-point wine judging system. The judges' decision will be final.

20 point wine judging system	
Colour	3
Bouquet	7
Palate	10

Awards	
Gold	18.5 points & over
Silver	17.0 – 18.4 points
Bronze	15.5 – 16.9 points
Highly Commended (HC)	14.0 – 15.4 points