



46th. Frankston and South Eastern Winemaking Competition and Wine Show

Organised by Frankston Amateur Winemakers Guild

Key Dates For Winemakers

27 July – Closing date for competition entries

5 August – Labels returned to entrants

18 August – Final delivery date for labeled bottles

25 & 26 August – Judging Days



Sunday 27 August 2017 - Awards, Presentations and Public Wine Tasting From 9:30am to 3:30pm

General Information, Terms and Conditions for Entrants:

1. Entry forms and payment may be:

- Mailed, if paying by **cheque**, to the Wineshow Director at **P.O. Box 91, BITTERN. 3918** (Cheques made payable to FAWG)
- emailed to wineshow@fawg.org.au with payment via **EFT**

Account Details: Bendigo Bank

BSB: 633000, Account No: 143837391, Account Name: FAWG

Entrants must include their contact details and mark the EFT reference

“SHOW & (YOUR NAME)”

2. Entry forms and payment **must be received by 27 July 2017.**

3. Late entries may be accepted up at the sole discretion of the Show Director.

4. Labeled bottles may be personally delivered to the nominated receiving locations (See attached list), couriered to HomeMakelt, 4/158 Wellington Road, Clayton, or posted to PO Box 91, Bittern 3918.

5. Please note that entries must be received by **18 August.**

6. The entry fee is \$10 for the first bottle, \$5 per bottle for the next 5 bottles and \$3 per bottle thereafter.

7. Competitors who enter 6 or more bottles of wine will receive 1 exhibitor's admission ticket and 1 FAWG souvenir wine tasting glass.

8. General admission to the Wineshow is \$15 which includes a souvenir wine tasting glass. Additional admission tickets may be purchased @ \$12 each with your entry form.

Looking For Lunch on Show Day?

Why not have a picnic on the lawns, or use one of the BBQs, or for that special lunch why not Book at Josephine's Restaurant at The Briars:- Tel: (03) 5974 1104 | Fax: (03) 5974 1606



ANNUAL WINE COMPETITION RULES 2017

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.
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 (2017 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 3:30pm on SUNDAY** at the sole discretion of the Chief Steward. Wines not collected by 4:00pm 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. ***Winemaker Of The Year (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 certificates 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 generally only be eligible for one prize. Wines will be awarded points as follows, using the international 20 point wine judging system. The judge's decision will be final.

20 point wine judging system		Points total equal the following awards:-	
Colour:	3 points maximum	Gold:	18.5 point and over
Bouquet:	7 points maximum	Silver:	17.0 – 18.4 points
Palate:	10 points maximum	Bronze:	15.5 – 16.9 points
		Highly commended:	14 – 15.4

FAWG 2017 Annual Wine Competition Entry Form

Surname: First Name:.....

Address:..... Postcode:.....

Telephone Number:..... Email:.....

Please tick the box which Best describes your situation

FAWG member	Eltham member	Wodonga member	Non Guild entry

**Note: Entry forms and the appropriate fees must be received by 27 July 2017.
Properly labelled wines must be delivered by 18 August 2017**

Country
wines only

Entry # (FAWG use only)	Class Code*	Description	Year of Vintage	S.G. or D/M/S **	Entry Fee	Office Use
					\$10.00#	\$10.00
					\$5.00	\$15.00
					\$5.00	\$20.00
					\$5.00	\$25.00
					\$5.00	\$30.00
					\$5.00	\$35.00
					\$3.00	\$38.00
					\$3.00	\$42.00
					\$3.00	\$45.00
					\$3.00	\$48.00
					\$3.00	\$51.00
					\$3.00	\$54.00
					\$3.00	\$57.00
					\$3.00	\$60.00
					\$3.00	\$63.00
					\$3.00	\$66.00
					\$3.00	\$69.00
					\$3.00	\$72.00
					\$3.00	\$75.00
					\$3.00	\$78.00
		Pre- ordered entry tickets @ \$12 Number required		@ \$12 each	\$	
		or \$15.00 pay at the door				
		TOTAL			\$	

* See wine classification pages **SG for Country Wines, D = Dry < 1.005, M = Medium 1.005-1.015, S = Sweet > 1.015

Entry of six (6) wines or more will qualify for one exhibitor's admission ticket

METHOD OF PAYMENT: EFT CHEQUE

OFFICE USE

WINESHOW CLASSES 2017

Class	Wine type / description	Vintage / Year
GRAPE WINES: RED – BARREL SAMPLES		
BSM	Barrel Sample Merlot	2017
BSC	Barrel Sample Cab Sav / Cab Franc	2017
BSP	Barrel Sample Pinot Noir	2017
BSS	Barrel Sample Shiraz	2017
BSB	Barrel Sample Blends	2017
BSV	Barrel Sample Other Varieties	2017
GRAPE WINES : RED		
RSC	Shiraz	Current (2016) Vintage
RSP	Shiraz	Previous Vintages
RCC	Cabernets	Current (2016) Vintage
RCP	Cabernets	Previous Vintages
RMC	Merlot	Current (2016) Vintage
RMP	Merlot	Previous Vintages
RPC	Pinot Noir	Current (2016) Vintage
RPP	Pinot Noir	Previous Vintages
ROB	Blended Reds	Any Vintage
ROV	Reds Other Varieties	Any Vintage
GRAPE WINES : WHITE		
WRC	Riesling/ Traminer	Current (2017) Vintage
WRP	Riesling/ Traminer	Previous Vintages
WCC	Chardonnay	Current (2017) Vintage
WCP	Chardonnay	Previous Vintages
WSC	Sauvignon Blanc/ Pinot Gris	Current (2017) Vintage
WSP	Sauvignon Blanc/ Pinot Gris	Previous Vintages
WOB	Other Blends	Any Vintage
WOV	Other Varieties	Any Vintage
WRA	Rose	Any Vintage
COUNTRY WINES. (Identify Specific Gravity or label Dry, Medium, Sweet)		
CBE	Berry Wine	Any Vintage
CCI	Citrus Wine	Any Vintage
CFH	Flower, Leaf or Herb	Any Vintage
CME	Mead and other honey based wines	Any Vintage
CSF	Stone Fruit Wine	Any Vintage
CVE	Vegetable Wine	Any Vintage
COF	Other Fruit or Country wine not otherwise classified	Any Vintage
		Any Vintage
COUNTRY & GRAPE WINES		
HYB	Grape and country wine blend	Any Vintage
LIQ	Liqueurs	Any Vintage
FGC	Fortified (Grape & Country)	Any Vintage
SPA	Sparkling Wines (Grape & Country)	Any Vintage

**PROPERLY LABELLED BOTTLES MUST BE DELIVERED TO
THE LOCATIONS BELOW BEFORE 18 AUGUST 2017**

David Hart	121 Urquhart Crescent, Bittern	(03) 5983 9082 0419 981 927
Chris Myers	180 Nepean Highway, Aspendale	(03) 9580 5938
David Wood	58 Hakea Drive, Mt Martha	(03) 5975 5757 0407 183 728
Mario Fantin	50 Websters Road, Templestowe	(03) 9846 7092
Home Make It	Unit 4 / 158 Wellington Road, Clayton	(03) 9574 8222
The Artisans Botega	317 Victoria Street West Melbourne.	(03) 9328 1843
Lattrel	9 Graham Court Pakenham	(03) 5941 3211 0488 331 001