



52nd. Frankston and South Eastern Winemaking Competition.

Organised by Frankston Amateur Winemakers Guild

KEY DATES FOR WINEMAKERS

21 July – Closing date for entries

4 August – Labels returned to entrants

18 August – Final delivery date for labelled bottles

Public Tasting Day Sunday 27 August (10.30am till 2.30pm)

Balnarring Community Hall, 3035 Frankston-Flinders Road,
Balnarring. (Melways 195-D5)

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 21 July 2023.**
3. **Late entries will not be accepted.**
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 labelled bottles must be received by **Friday 18 August 2023.**
6. The entry fee is \$10 for the first bottle, \$5 per bottle for the next 4 bottles and \$3 per bottle thereafter. A complimentary show entry ticket is included for 5 or more entries.
7. All enquiries should be directed to:
 - Email: wineshow@fawg.org.au
 - Phone: 0466 031 174
8. **Please contact the Wineshow director if you have not received your labels by 4 August 2023 please phone 0466 031 174**
9. Public Tasting Day entry tickets \$12 pre-paid. or \$15 at the door

FAWG 2023 Annual Wine Competition Entry Form

Surname*: First Name*:

Address*: Postcode*:

Telephone Number*: Email*:

***Mandatory fields**

Please tick the box which Best describes your situation

FAWG member

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Eltham member

☐

Non Guild entry

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Note

- Still wines preferred to be submitted in screwcap bottles (cork closures permitted)
- Entry forms and the appropriate fees must be received by 21 July 2023.
- Properly labelled wines must be delivered by 18 August 2023.
- 5 or more entries qualify entrant for a free show day entry ticket.

| Entry No. (FAWG use only) | Class Code [†] | Description | Year of Vintage | Country Wines Only SG or D/M/S ^{††} | Entry Fee | Office Use |
|---|----------------------------|-------------|--------------------|--|--------------|---------------|
| | | | | | \$10.00 | \$10.00 |
| | | | | | \$5.00 | \$15 |
| | | | | | \$5.00 | \$20 |
| | | | | | \$5.00 | \$25 |
| | | | | | \$5.00 | \$30 |
| | | | | | \$3.00 | \$33 |
| | | | | | \$3.00 | \$36 |
| | | | | | \$3.00 | \$39 |
| | | | | | \$3.00 | \$42 |
| | | | | | \$3.00 | \$45 |
| | | | | | \$3.00 | \$48 |
| | | | | | \$3.00 | \$51 |
| | | | | | \$3.00 | \$54 |
| | | | | | \$3.00 | \$57 |
| | | | | | \$3.00 | \$60 |
| | | | | | \$3.00 | \$63 |
| | | | | | \$3.00 | \$66 |
| | | | | | \$3.00 | \$69 |
| | | | | | \$3.00 | \$72 |
| Public Tasting Day pre-paid entry tickets \$12 each (*\$15 at the door) | | | | | | \$75 |
| TOTAL | | | | | \$ | |

[†]See wine classes page

^{††}SG for country wines D= Dry (<1.005) M = Medium (1.006 – 1.014), S = Sweet (>1.015)

METHOD OF
PAYMENT
OFFICE USE

☐

EFT Ref: please include your
surname and WINESHOW

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CHEQUE

WINESHOW CLASSES 2023

| Class | Wine type / description | Vintage / Year |
|---|---|------------------------|
| GRAPE WINES: RED – BARREL SAMPLES | | |
| BSM | Barrel Sample Merlot | 2023 |
| BSC | Barrel Sample Cab Sav / Cab Franc | 2023 |
| BSP | Barrel Sample Pinot Noir | 2023 |
| BSS | Barrel Sample Shiraz | 2023 |
| BSB | Barrel Sample Blends | 2023 |
| BSV | Barrel Sample Other Varieties | 2023 |
| GRAPE WINES: RED | | |
| RSC | Shiraz | Current (2022) Vintage |
| RSP | Shiraz | Previous Vintages |
| RCC | Cabernets | Current (2022) Vintage |
| RCP | Cabernets | Previous Vintages |
| RMC | Merlot | Current (2022) Vintage |
| RMP | Merlot | Previous Vintages |
| RPC | Pinot Noir | Current (2022) Vintage |
| RPP | Pinot Noir | Previous Vintages |
| ROB | Blended Reds | Any Vintage Pre 2022 |
| ROV | Reds Other Varieties | Any Vintage Pre 2022 |
| GRAPE WINES: WHITE | | |
| WRC | Riesling/ Traminer | Current (2023) Vintage |
| WRP | Riesling/ Traminer | Previous Vintages |
| WCC | Chardonnay | Current (2023) Vintage |
| WCP | Chardonnay | Previous Vintages |
| WSC | Sauvignon Blanc/ Pinot Gris | Current (2023) 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 Wines | 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 |
| CAP | Cider Apple or Pear (plain – Specify SG) | Any Vintage |
| CFI | Cider Apple or Pear (Flavoured with other ingredients - Sp. SG) | Any Vintage |
| COUNTRY & GRAPE WINES | | |
| LIQ | Liqueurs | Any Vintage |
| FGC | Fortified (Grape & Country) | Any Vintage |
| SPA | Sparkling Wines (Grape & Country) | Any Vintage |

WINESHOW RULES CAN BE DOWNLOADED AT www.fawg.org.au wineshow page

PROPERLY LABELLED BOTTLES MUST BE DELIVERED TO THE LOCATIONS BELOW BEFORE 12 AUGUST 2022

| | | |
|---------------------|--|--------------------------------|
| David Hart | 9 Victor Place Hastings | 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 | 0456 422 844 |
| 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 |
| FAWG | PO Box 91 Bittern. 3918 | 0466 031 174 |




Introduction to Winemaking Classes



- We run 'Introduction Winemaking Classes' October each year.
- Classes are held over two-Saturdays from 9am - Noon
- The course fee of \$165 includes a starter pack which contains a winemaking book, equipment and materials to make your first batch of wine and complementary membership of the guild until 30 June 2024
- During the course speakers will cover a variety of topics including wine appreciation, different styles of winemaking and techniques.
- At the end of the course, you will have your first 5 litres of fruit wine, well on the way to completion
- The techniques taught in class can be applied to grape winemaking with 'mentoring' from Guild members available after the classes. The guild can also assist with sourcing of grapes



For further information please contact:

 **0466 031 174**

info@fawg.org.au

www.fawg.org.au