



Royal Agricultural Society of NSW

Schedule

Sydney Royal Beer & Cider Show

5-6 September 2024
Sydney Showground
Sydney Olympic Park
www.rasnsw.com.au





Royal Agricultural Society of NSW

From the President



The Royal Agricultural Society of NSW (RAS) is mission-purposed to foster the prosperous and sustainable future of Australian agriculture. The original 1822 Prospectus of the Agricultural Society of NSW acknowledged that a nation flourishes best when the “a public spirit of agricultural improvement shall be implanted within the breast of all”. This is the mission we proudly continue in order to ensure thriving sustainability for generations of Australians to come.

Our mission is accomplished primarily through the time-tested approach of competitions because the very nature of competition drives innovation and excellence. Sydney Royal competitions establish industry benchmarks by which success can be measured year-on-year. Our Committees carefully design competition categories and establish judging panels to ensure the most effective impact on industry and relevant markets.

We know from 200 years of experience that our competitions raise not only the quality of produce but also the calibre of producers. This year was no different, the excellence of every exhibitor across the board is what continues to keep our competitions so highly anticipated and so well regarded. Thank you to every one of our exhibitors, we value your participation greatly.

Thank you also to our Judges, Officials, Stewards and volunteers who give so generously of their time and expertise. To our valued sponsors and supporters, thank you for your continued investment in what we do. It is because of all of you that Sydney Royal competitions continue to drive excellence in Australian produce, and to ensure the sustainability of agricultural practices.

I am delighted to work closely with our RAS Councillors and Committee Chairs and all RAS Staff involved in the Wine, Beer & Cider, Dairy, and Fine Food sections.

On behalf of us all, I trust that you enjoyed your Sydney Royal experience and I encourage you to join in the tradition of entering every year. Together we can celebrate and propel Australian agricultural excellence.

I look forward to seeing you again next year.

A handwritten signature in black ink, reading 'John C. Bennett'.

John C. Bennett, OAM
President, Royal Agricultural Society of NSW

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MESSAGE FROM THE CHAIR OF JUDGES



It gives me great pleasure to announce the 2024 Sydney Royal Beer & Cider Show, a prestigious event which is open to all Australian Brewer's and Cider makers. With opportunities for all styles including low and no alcohol, and with classes for specialty to ensure a catch all on new world styles and interpretations.

We have a distinctly diverse group of judges from brewing, media and sensory backgrounds. Representation from family, small and large businesses, of varying ages, experience, and gender. The quality and experience of judges is exceptional, and as always I'm proud and delighted to be involved. The Judge's aim is to award the best Champions and Medals, and also provide valuable feedback to the breweries who understand the benefits of participating in the Sydney Royal Beer & Cider Show.

The Sydney Royal Beer & Cider Show has always been highly recognised in industry for its professionalism and quality of process, product and procedures.

I truly welcome all exhibits and hope that this year's show is again a highlight of the calendar year.

Regards,
Ian Kingham
Chair of Judges
Sydney Royal Beer & Cider Show

WHY ENTER THE SYDNEY ROYAL BEER & CIDER SHOW?

Join the Sydney Royal Beer & Cider Show and unlock a world of opportunities for your brewery or cider orchard!

What's NEW for 2024:

- **New Championship Structure:** 13 Championships and Special Prizes based on style rather than packaged or draught are now able to be awarded. The new Championships provide the opportunity for more beers and ciders to be recognised as the best in Australia.
- **Champion Reduced or No Alcohol Beer or Cider:** The growing trend for reduced and no alcohol beer has not been forgotten, and now breweries have a chance to win a Champion for the best reduced or no alcohol beer or cider in Class.

Benefits for breweries and cider orchards:

- **Value of a Sydney Royal medal:** Trust in our rigorous judging process, renowned for its integrity and setting the benchmark standards in the industry. A Gold medal at Sydney signifies not just excellence but also the validation of your beer or cider making expertise by industry experts.
- **Benchmarking & Feedback:** Receive invaluable feedback and insights on every entry, allowing you to continuously refine and improve your brewing techniques. Benchmark your beers and ciders against industry peers and identify areas for growth and innovation to stay ahead of the competition.
- **Commercial Benefits:** Enhance the commercial value of your entered beers and ciders and your brewery. A medal from Sydney Royal instantly elevates your brand's stature and marketability among consumers and industry professionals alike.
- **Marketing Exposure:** The RAS runs a Marketing Consumer Campaign annually, promoting the standard of excellence of beer and cider entries, providing valuable exposure and prestige of Champions and medal winners to consumers and trade.



WHY ENTER A SYDNEY ROYAL SHOW?

The benefits of entering a Sydney Royal Show (“the Competition”) include:

- Rigorous score-based evaluation, allowing you to compare your product against industry benchmarks.
- Individual confidential product feedback on every Exhibit, provided by experienced Judges.
- Opportunity to win a prestigious Sydney Royal Award, demonstrating that your product has achieved a high level of quality and positive recognition from industry peers.

Sydney Royal Award winners are given further opportunities such as:

- Access to the Sydney Royal medal artwork for winning Exhibits. This artwork provides the winning producer with a distinct marketing advantage and can be used to enhance advertising, promotional material, and packaging.
- Access to the marketing promotional kit to guide medal winners how to best make the most of their achievement.
- Listing on the online consumer guide, Australia’s Best Producers, that features medallists from the Sydney Royal Competitions, with the ability to tailor your listing and linking customers directly to your purchase facilities.
- Invaluable exposure to over 900 influential consumers and trade at the Sydney Royal Grape, Grain & Graze event.
- Opportunity to present and promote medal-winning products at the iconic Sydney Royal Easter Show attracting hundreds of thousands of visitors every year.
- Opportunity to be invited as an Exhibitor at Sydney Royal Talk & Taste at the Sydney Royal Easter Show, where you can talk and sell your medal winning products directly to consumers.
- Opportunity to be handpicked by Sydney Showground to supply your medal-winning product at hundreds of events that happen on site throughout the year, including at the Sydney Royal Easter Show.

President’s Medal

- The Exhibitors of the top Exhibits may be invited to participate in the President’s Medal Competition. Since 2006, the President’s Medal has recognised excellence in Australian food and drink production with only the best of the best nominated to compete. Six Champion Exhibitors from the Wine, Beer & Cider, Cheese & Dairy Produce, Fine Food and Distilled Spirits Shows are selected to undergo a rigorous independent review of their business model to assess their social, economic, and environmental impact both up and down-stream. It is this triple bottom line audit that makes the President’s Medal Award the most unique and prestigious in the country. For more information on the President’s Medal Competition visit our website <https://www.rasnsw.com.au/presidentsmedal>

Past Winning Alumni and Beer & Cider Finalists are listed below in reverse date order:

President’s Medal	Winners’ Alumni	Past Beer & Cider Finalists
17 th	Pecora Dairy	Mountain Culture
16 th	Rice Culture	N/A
15 th	Shottesbrooke	N/A
14 th	Gumnut Patisserie	N/A
13 th	Meredith Dairy	N/A
12 th	Brasserie Bread	Gage Roads Brewing Co.
11 th	Cobram Estate	Redoak Brewery
10 th	Pacific Reef Fisheries	N/A
9 th	Bulla Dairy Foods	N/A
8 th	Tahbilk Winery & Vineyard	N/A
7 th	Milly Hill Lamb	N/A
6 th	The Yalumba Wine Company	N/A
5 th	Holy Goat Cheese	N/A
4 th	Paringa Estate	N/A
3 rd	Country Valley	N/A
2 nd	Hardy Wine Company	N/A
1 st	Tathra Oysters	N/A



The best of the best

18TH ANNUAL RAS OF NSW PRESIDENT'S MEDAL



Pecora Dairy, Robertson NSW – Winner 17th Annual President's Medal

Australia's Premier Food & Beverage Award

The President's Medal is unique in that the Medal is not awarded solely on taste; it recognises a product's overall financial, social and environmental integrity through the entire production cycle from gate to plate.

It draws from Sydney Royal Champions from throughout the year, examines, and celebrates truly inspirational, innovative agricultural food and beverage achievers.

To find out more www.rasnw.com.au/presidentsmedal



Royal Agricultural Society of NSW

SUPPORTING THE AUSTRALIAN BEER & CIDER INDUSTRY

The Royal Agricultural Society of NSW is a not-for-profit organisation that has been an influential force in the direction and development of Australian agriculture through competitions, education, and events since its foundation in 1822. Today, through the Sydney Royal Beer & Cider Show, we are promoting and rewarding excellence in the Australian beverage industry.



Networks

In our efforts to support the Australian Beer & Cider industry, the Sydney Royal Beer & Cider Show is committed to attracting the very best professionals as Judges and Stewards, providing an excellent environment for networking and professional development to all participants, resulting in benefits for the industry at large.

Development of Judges

The judging panel for the Sydney Royal Beer & Cider Show is selected by Chair of Judges, Ian Kingham and the RAS of NSW Wine Committee and aims to include a combination of beer & cider producers, industry educators and communicators, brewers, industry professionals, sommeliers, retailers, and journalists. For more information about judging, visit www.rasnsw.com.au.

Interested and upcoming Beer and Cider Judges are encouraged to submit an expression of interest form here: <https://www.rasnsw.com.au/competitions/food-beverage-and-produce/beer-and-cider-details/?currentTab=Expression-of-interest>, and may be invited initially to steward at the Show.

[Pink Boots Society Australia](#)

The Sydney Royal Beer & Cider Show supports Pink Boots Society Australia and their Pathway to Judging program, which was developed to help women in the brewing industry develop the skills to become Judges. Each year two members of Pink Boots are provided the opportunity to become Associate Judges.

[Grants & Scholarship Fund](#)

The Royal Agricultural Society of NSW conducts an annual sale, using excess stock from the Sydney Royal Beer & Cider Show, to benefit the Australian Wine and Beer & Cider industries. All proceeds are used to fund industry scholarships and other initiatives. The money raised since the first wine sale in 2017, has assisted in expanding the RAS Foundation Scholarship programs. More information can be found on our website <https://www.rasnsw.com.au/foundation/>



2023 Sydney Royal Beer & Cider Show Officials

KEY INFORMATION

ENTRY FEE	\$145 (incl. GST) per Exhibit submitted.
APPLICATIONS FOR ENTRY	To enter, visit https://www.rasnsw.com.au/beer-cider
INCORRECT AND INCOMPLETE APPLICATIONS FOR ENTRY	A Correction Fee of up to \$50 may be charged by the RAS, at its discretion, for each Application for Entry which is incorrect or incomplete. If an Application for Entry is not rectified in accordance with RAS' requirements, the entry may not be accepted by the RAS.
CLOSING DATE OF ENTRY	Wednesday 29 May 2024.
DELIVERY OF EXHIBITS	Exhibits are to be delivered in required quantities and with the appropriate identification labels supplied by the RAS from Monday 19 August to Friday 23 August 2024 between 7:30am and 3:30pm. Exhibits must be delivered to Sydney Showground, Sydney Olympic Park. Delivery details will be communicated to Exhibitors via email in Exhibitor Information Packs.
JUDGING DATE	Thursday 5 September to Friday 6 September 2024. All judging is closed to Exhibitors and the general public.
PUBLICATION OF RESULTS	Online results listing scores for all Exhibits will be available for viewing at the conclusion of the Awards Presentation and can be found at https://www.rasnsw.com.au/beer-cider . Results will not be released prior to this date and time. The Results Catalogue will be made available online as a PDF to all Exhibitors once results have been released; this will also contain scores of all Exhibits and Judges' Class comments. Exhibitors will be posted a breakdown of their individual results, feedback for each Exhibit, and applicable medal certificates in October 2024.
KEG COLLECTION	Kege will be emptied following the conclusion of judging and are required to be collected by Exhibitors in the week following judging. Any uncollected kegs after this time will be disposed of at the discretion of the RAS. Kege may be utilised by the RAS at Awards presentations and the Grape, Grain & Graze Festival in mid-late September 2024. In this instance, kege collection will be delayed and communicated to those Exhibitors. Keg collection details will be communicated in the Exhibitor Information Pack.
SOCIAL MEDIA	Follow us to stay up to date throughout the year! Facebook: @RASofNSW Twitter: @ras_nsw Instagram: @ras_nsw
EXPRESSIONS OF INTEREST FOR STEWARDING & JUDGING	If you are interested in judging or stewarding at the Sydney Royal Beer & Cider Show, please complete the expression of interest form found at: https://www.rasnsw.com.au/competitions/food-beverage-and-produce/beer-and-cider-details/?currentTab=Expression-of-interest Please note all Judges have been selected for 2024 but we encourage you to express your interest for 2025 or to steward by completing the expression of interest form.
CONTACT	Wine, Dairy & Fine Food Events Manager Royal Agricultural Society of NSW Locked Bag 4317, Sydney Olympic Park NSW 2127 Telephone (02) 9704 1199 Email: beercider@rasnsw.com.au

EVENTS

AWARDS PRESENTATION	Tuesday 17 September 2024 An invitation will be extended to all Championship and Special Prize-Winning Exhibitors to attend this evening event, offering two (2) tickets per successful Exhibitor.
GRAPE, GRAIN & GRAZE FESTIVAL	Saturday 21 September 2024 This Wine, Beer & Cider and Distilled Spirits festival, hosted by the RAS, will be held at Sydney Showground, Sydney Olympic Park. It is a public event offering consumers the opportunity to taste all medal winning entries in the 2024 Sydney Royal Wine Show, as well as a selected range of products from the 2024 Sydney Royal Beer & Cider Show and the 2024 Sydney Royal Distilled Spirits Show, matched with grazing stations of delicious food and a line-up of live music. For more information on Grape, Grain & Graze Festival and to purchase tickets, visit https://www.rasnw.com.au/events/grape-grain-graze/

COMMITTEE AND OFFICIALS

WINE COMMITTEE

Mr A Barnes (Chair)

Mr S Davies

Ms S Evans

Ms L Milan OAM

Mr S Walker

STEWARD-IN-CHIEF

Mr Sam Walker

CHIEF STEWARD

Mr William Wilson

CHAIR OF JUDGES

Mr Ian Kingham

New Zealand Trade and Enterprise, New South Wales

CONFIRMED JUDGES

Please note: The judging panel is subject to change.

Richard Adamson	Young Henrys Brewing Company	New South Wales
Melissa Aistrope	Malt Shovel Brewery (Lion)	New South Wales
Shaun Blissett	Wayward Brewing Company	New South Wales
Jarrold Boss	Sydney Brewery	New South Wales
Neal Cameron	Brewtique Pty Ltd	New South Wales
Nyall Condon	The Sharp Group	Victoria
Tony D'Astolfo	Bucketty's Brewing Co.	New South Wales
Thomas Davies	Yulli's Brews	New South Wales
Brent Edwards	Five Barrel Brewing	New South Wales
Scott Hayward	Ironbark Hill Brewhouse	New South Wales
Liam Jackson	Cupitt's Estate	New South Wales
Samuel Lam	Endeavour Group Limited	New South Wales
Briony Liebich	Flavour Logic	South Australia
Lachie MacBean	Grainfed Brewing Company	New South Wales
Allison MacDonald	Malt Shovel Brewery (Lion)	New South Wales
Tina Panoutsos	Asahi Bevearges	Victoria
Lisa Macrae	Archie Rose Distillery	New South Wales
Helen Taylor	Retired Cereal Chemist	New South Wales
Sarah Turner	4 Pines Brewing Company	New South Wales
Emma Young	Carlton & United Breweries	Queensland

2024 SYDNEY ROYAL BEER & CIDER SHOW SPECIAL REGULATIONS

1. CONDITIONS OF ENTRY

A condition of entering into the Competition is strict adherence to the following, collectively known as ‘the Regulations’:

- Conditions of Entry to Sydney Showground located at www.rasnsww.com.au
- RAS General Regulations
- All Regulations in this Schedule

The Application for Entry and the Regulations constitute the whole agreement upon which Entries are submitted and the Exhibitor agrees that all representations and statements not appearing on the Application for Entry or in the Regulations are excluded. The General Regulations apply to all sections of the Sydney Royal Beer & Cider Show (“the Show”). The Sydney Royal Beer & Cider Special Regulations apply to this section only. Unless expressly stated in the Special Regulations, if there is any inconsistency between the General Regulations and these Special Regulations, the Beer & Cider Special Regulations prevail. Copies of all Regulations are available from the administration office at the Showground. RAS General Regulations are available at www.rasnsww.com.au.

2. ELIGIBILITY OF PRODUCTS

All Exhibits must comply with the requirements of the Australian Food Standards Code for both product and packaging.

Exhibitors are required to conform to the relevant State legislation regarding brewers licensing. For example, brewers based in New South Wales must possess a Brewers Licence.

For the purpose of the Competition ‘beer’, or the terms ‘ale’, ‘lager’, ‘pilsener’, ‘porter’ and ‘stout’ being synonymous with the term beer, shall comply with the current RSANZ Food Standards Code <https://www.legislation.gov.au/Details/F2015L00384> Standard 2.7.2, namely that “beer means the product, characterised by the presence of hops or preparations of hops, prepared by the yeast fermentation of aqueous extract of malted or unmalted cereals, or both.

3. ORIGIN OF EXHIBIT

All Beer, Cider and Perry Exhibits must be brewed in Australia, and be a minimum of 85% Australian Origin, with all business names and intellectual property (not limited to logos or words) registered in Australia. Imported products will not be accepted as Exhibits, nor foreign brands brewed under license. All Cider and Perry Exhibits must be made using Australian grown apples and pears. No additional flavours are to be added (excluding Exhibits entered in Class 36: Experimental & Specialty Cider or Perry).

Cider and Perry Exhibitors are asked to nominate on their Applications for Entry the source of fruit, meaning the Town and State in which the fruit was grown. This information will remain confidential and is purely for the purpose of tracking the development of Cider and Perry in Australia.

4. COMMERCIAL AVAILABILITY

Exhibits must come from a commercial bottled run and keg run, fulfil the specified requirements for volume requirements at time of entry and be intended for sale in Australia within twelve months following judging.

5. ENTRY REQUIREMENTS

No single Exhibit may be entered into more than one (1) Class, unless it is entered into a Packaged (Bottled/Canned) and a Draught Class of the same brew style. Please refer to Special Regulation 27 for correct use of medal Award artwork.

Where an Exhibitor is permitted to enter more than one (1) Exhibit per Class, each Exhibit must be different and these differences are to be identified on the Application for Entry.

An Exhibit may not be entered in duplicate by more than one (1) Exhibitor. An Exhibit may be considered entered “in duplicate” if, in the opinion of the RAS:

- The Exhibit entered has the same of substantially similar Commercial or Brand Name, ingredients or method or production as another, despite being produced by two or more separate producers; or
- The Exhibitor implies to the end consumer that the Exhibit is the same product in any other way.

Exhibitors must provide Brewer’s notes and include the product style of each Exhibit on the Application for Entry. Information provided must not reveal Exhibitor or Producer details. Any notes that reveal Exhibitor details will risk disqualification of that Exhibit.

At the time of judging, if an Exhibit is determined to have been entered into the incorrect Class, the Exhibit may be disqualified without a refund of Entry Fee.

All Exhibitors must strictly comply with Auditing, Special Regulation 32. For an Exhibit to be eligible for judging, Exhibitors must ensure that all requirements as specified in the auditing Special Regulation are met. Exhibitors will risk the Exhibit being disqualified if requirements cannot be produced for auditing purposes.

6. VOLUME REQUIREMENTS

The minimum commercial volume requirement for entry is a brew length of 500L for each Exhibit.

7. COMMERCIAL TITLE

Exhibitors are required to detail the Commercial Titles of all Exhibits on the Application for Entry. Commercial Titles will be published in the Results Catalogue, online and used for promotional material. Commercial Title includes, but is not limited to, the company name, the brand name and beer & cider description as it appears on the Exhibit's commercial label.

8. DEFINITION OF EXHIBITOR

An Exhibitor means a sole trader, partnership, company or body corporate, which in the opinion of the RAS:

- (a) Manufactures beer, cider or perry; or.
- (b) Has beer, cider or perry manufactured for them or it, for the purpose of sale by wholesale or by retail under the name or preferred business name of the Exhibitor as stated in the Application for Entry.
- (c) All Exhibitors who have their produce manufactured under contract must identify the Producer on their Application for Entry.

9. DEFINITION OF PRODUCER

A Producer means the registered premises that manufactures the product entered in the Competition.

10. RECOGNITION

Both the Producer and the Exhibitor will be recognised in all official announcements of results by the RAS, including announcements of Class results and mentions in the Results Catalogue.

When an Award is presented to an Exhibit during the presentation, the Award will recognise the Producer first and then the Exhibitor.

11. CLASS TRANSFERS & WITHDRAWALS

It is the sole responsibility of the Exhibitor to enter the Exhibit/s in the correct Class or be subject to disqualification without refund of Entry Fee.

The RAS may, at its discretion, without any liability and without the prior approval of the Exhibitor, disqualify or transfer an Exhibit into a different Class than that stated on the Application for Entry if in its opinion the Exhibit has been entered in the wrong Class.

All refunds of Entry Fees are at the discretion of the RAS. A full refund shall only be made if notification of withdrawal is submitted by Wednesday 29 May 2024 (Closing Day of Entry).

After this date, if an Exhibitor wishes to withdraw an Exhibit, the withdrawal must be submitted by 5pm Friday 23 August 2024. Only in special circumstances will a refund be considered at this point.

To submit a withdrawal for an Exhibit, Exhibitors must log into their online competition entry system (My RAS) account and select the Class they wish to withdraw from and complete the withdrawal process.

Exhibit substitution will not be permitted after the Closing Day of Entry.

12. STOCK REQUIREMENTS FOR JUDGING

Exhibits that proceed to judging of major Championships can pass through multiple rounds of judging. To ensure sufficient samples are available the following quantity of product is required to be submitted to the RAS for the judging of each Exhibit. If incorrect sample quantities are received, the Exhibit may be disqualified.

Classification	Classes	Quantity for Entry
Bottled or Canned Beer	1 to 15	12 x 330mL (or equivalent volume of 4 litres, in no less than 6 units)
Bottled or Canned Cider/Perry	31 to 40	12 x 330mL (or equivalent volume of 4 litres, in no less than 6 units)
Draught Beer/Cider	16 to 30, 31 to 34, 36 to 39	No less than 20L keg, with flat type (A), well type (D) or key type (F) couplers
Draught and Canned No and Low Alcohol Beer/Cider	41 to 44	12 x 330mL (or equivalent volume of 4 litres, in no less than 6 units) OR No less than 20L keg, with flat type (A), well type (D) or key type (F) couplers

13. PREPARATION OF EXHIBITS FOR DELIVERY

The RAS will provide Exhibitors with a digital Exhibitor Information Pack that will include the following:

- (a) Identification label sheets that contain the Entry Number, QR Code and Class Number for each Exhibit. Identification labels should be printed as labels and firmly affixed to each Exhibit and **placed on the widest point of the bottle/can/keg so that it does not obscure commercial labels** on the Exhibit.
- (b) Exhibitor Confirmation Advice. It is the Exhibitor's responsibility to check the information on the Exhibitor Confirmation Advice is correct, and accurately reflects the Classes into which the Exhibits have been entered.
- (c) Courier and postal label instructions.
- (d) Map and delivery instructions.

It is the sole responsibility of the Exhibitor to ensure that the correct identification labels are adhered to the correct Exhibit/s. Any Exhibit/s that are not labelled correctly are subject to disqualification without refund of entry. Should you need to make amendments to your Exhibitor Confirmation Advice, please contact the Wine, Dairy & Fine Food Events Manager.

14. DELIVERY OF EXHIBITS

Exhibits must be delivered to the Beer & Cider Show Supervisor, Sydney Showground, Sydney Olympic Park NSW 2127. Delivery details will be supplied to Exhibitors closer to the delivery period. Exhibits must be properly marked with the RAS supplied identification label sheets and delivered from Monday 19 August to Friday 23 August 2024 between the hours of 7.30am and 3.30pm. The RAS cannot be held responsible for any theft, loss, delay or damage during the transportation of entries.

15. SPECIAL INSTRUCTIONS FOR EXHIBITS IN DRAUGHT CLASSES

Exhibitors will be asked to nominate on their Application for Entry if they wish for their keg to be roused prior to judging.

Exhibitors entering Draught Classes are responsible for the collection of their empty kegs after judging. All costs associated with the return of the kegs are the responsibility of the Exhibitor. It is recommended that the pick-up of kegs is booked when arranging delivery. The RAS will not be responsible for the cost associated with the return of empty draught kegs, or for lost or misplaced kegs that were not clearly labelled.

The RAS will advise a date and time for Keg collection. Kegs not collected after the scheduled time will be disposed of at the discretion of the RAS.

The RAS may contact Exhibitors following judging about utilising remaining beer at the Grape, Grain & Grain Festival on Saturday 21 September 2024 or a Beer Awards function, which may delay keg collection. Your support is appreciated.

Keg collection details will be communicated in the Exhibitor Information Pack.

16. JUDGING

All Judges are chosen on their industry knowledge and expertise, and come from a broad range of industry sectors, including but not limited to a combination of beer and cider educators, makers, bar staff & sommeliers, retailers and communicators. Judging panels shall consist of one Panel Chair, two Judges and up to two Associate Judges. The Chair of Judges oversees each panel and has the final power to arbitrate the awarding of points. All entries are judged 'blind' and assessed on their own merits against a set of criteria. Judges shall not at any time prior to the announcement of Awards have any access to or any knowledge of the identity of the Exhibit.

Within each Class, all entries are allocated a Catalogue Number which is distinct from the Entry Number provided by the RAS.

Large Classes may be 'split' across a number of panels. Split Class judging is processed after each panel involved determines their 'top gold' from within their portion of the Class. The Panel Chairs will then re-convene with the Chair of Judges, re-taste in random order and determine the single top gold for that Class.

17. CONFLICTS OF INTEREST

All Judges are required to complete a Conflict of Interest Declaration.

Judges are not permitted to enter the Sydney Royal Beer & Cider Show as Exhibitors, unless a conflict of interest is declared. If a Judge is permitted to enter as an Exhibitor by the Committee, the Exhibitor/Judge will not be permitted to judge that Exhibit and/or Class.

If a Judge identifies a working relationship with an external supplier, consultant or contractor who is affiliated with or performs a judging role at the Sydney Royal Beer & Cider Show within the 6 months prior to entry, this would constitute a conflict of interest.

Exhibitors are also obliged to inform the RAS if such a conflict exists. Failure to disclose a conflict of interest from a Judge or Exhibitor can result in disqualification of the Exhibit from the Competition.

18. JUDGING CRITERIA

All Beer Exhibits will be judged on the following criteria:

Judging Criteria	Points
APPEARANCE Head Retention; Colour; Clarity	3
AROMA Malt; Esters; Hop Character	5
FLAVOUR Body; Carbonation; Malt & Fermentation characters; Hop Character & Bitterness	6
TECHNICAL MERIT Faults, Balance & Drinkability	3
STYLE Adherence to Style	3
TOTAL	20

All Cider and Perry Exhibits will be judged on the following criteria:

Judging Criteria	Points
APPEARANCE Colour; Clarity; Carbonation/bead	3
AROMA Fruit & cider character; Fermentation character; Alcohol & Other	5
FLAVOUR Fermentation character; Cider & fruit character; Acid/fruit/sugar balance; Finish & carbonation	6
TECHNICAL MERIT Drinkability; Faults & Balance	3
OVERALL IMPRESSION	3
TOTAL	20

19. STYLE GUIDELINES

Judges will be provided with the following style guidelines:

Brewers Association 2023 Beer Style Guidelines (https://cdn.brewersassociation.org/wp-content/uploads/2023/07/10124402/2023_BA_Beer_Style_Guidelines-updated.pdf) published by the Brewers Association.

Cider Australia Awards 2023 Style Guidelines (https://cideraustralia.org.au/wp-content/uploads/2023/06/ACA-Style-Guide_June-2023.pdf) used with permission of Cider Australia.

20. EXPERIMENTAL & SPECIALTY BEER CLASSES

The Experimental and Specialty Beer Classes have been introduced to support those Exhibitors who are being progressive in the fields of beer making. Exhibits in these Classes demonstrate their embrace of exploratory beer making practices, ingredients and techniques and include non-traditional styles, or experimental varieties that push the established boundaries. It is essential the description is informative to be judged correctly.

21. NEW WORLD CIDER CLASS

'New World' Cider Class (Class 34) references the style, not a location, as ciders in this style are also made in England, the United States, Canada, Germany etc. New World Cider is primarily from the culinary/ table apples. Typically, these ciders are generally lower in tannin and higher in acidity. Exhibitors must identify the type of cider - dry, medium, medium sweet, sweet, method traditional (disgorged) on their Application for Entry. Exhibitors may only enter this Class if their Exhibit does not qualify for Classes 31 to 33.

22. EXPERIMENTAL & SPECIALTY CIDER OR PERRY CLASS

The Experimental & Specialty Cider or Perry Class (Class 36) is an open-ended category for cider or perry products with other ingredients that do not fit any other Class. It is deliberately open to allow novel cider and perry to be entered. Exhibitors must explain the intention of the cider or perry when entering and this information will be provided to the judges to assist in understanding the products before them. Where ingredients are added to flavour the cider or perry, they must be derived from actual ingredients, not flavouring agents - for example, Vanilla Bean rather than Vanilla flavour essence. It is anticipated that hopped, spiced and heavily oaked cider and perry would be entered in this Class.

23. NO AND LOW ALCOHOL CLASSES

Classes 41 and 43 are for reduced alcohol Exhibits with alcohol content between 0.5% and less than 3.5% ABV. Classes 42 and 44 are for Exhibits with alcohol content less than 0.5% ABV. Exhibits entered in these Classes can be packaged or draught and Exhibitors must indicate this information on the Application for Entry. An ABV of 3.5% is considered mid-strength and is not eligible for low-alcohol classes.

To be eligible for the no alcohol classes, Exhibits must have been de-alcoholised and market their beer, cider or perry as non-alcoholic. Other beverages are not eligible for the Sydney Royal Beer & Cider Show and are encouraged instead to enter the Sydney Royal Fine Food Show (Specialty Foods Competition).

24. MEDAL AWARD LEVELS

Judging is conducted using the 20-point scoring system. Awards shall be determined by the Judge on the following point scale:

- Gold medal for outstanding Exhibits gaining 17.0pts and over. A Gold medal is an outstanding Exhibit that displays the correct balance of taste, aroma and appearance appropriate for the style, and excellent technical merit;
- Silver medal for excellent Exhibits gaining 15.5pts but fewer than 17.0pts. A Silver medal is an excellent Exhibit that displays the correct balance of taste, aroma and appearance appropriate for the style, and a high level of technical merit;
- Bronze medal for quality Exhibits gaining 14.0pts but fewer than 15.5pts. A Bronze medal is a quality Exhibit with the correct balance of taste, aroma and appearance appropriate for the style, and the absence of major faults.

The Judges may make Awards only on the basis of Gold, Silver and Bronze medals and may at their absolute discretion decline to make an Award in any Class. In the case of multiple entries per Class, an Exhibitor may be awarded more than one Award in the same Class.

25. CHAMPIONSHIPS AND SPECIAL PRIZES

The full list of Championships and Special Prizes can be found in the Schedule following the Class listing.

Only Gold medal-winning Exhibits will be eligible to receive a Championship or Special Prize. Championships or Special Prizes may be withheld in instances where the Exhibits are considered by the Judges to be unworthy of the Award. Prize money shall not be awarded.

26. OBLIGATION FOR GOLD MEDAL AND CHAMPIONSHIP/ PRIZE WINNERS

Following the judging, the RAS may host an Awards Presentation, during which a selection of Award-winning Beer & Cider is available for consumption. Successful Gold or Champion Award winning Exhibitors are required to supply a reasonable quantity of Award-winning Beer & Cider by a date agreed on by the Exhibitor and the RAS. Terms of supply to be agreed between the parties, it would be appreciated if products could be supplied to the RAS at the Exhibitor's own expense or quantities to be obtained by the RAS at cost price. The supply of products will enable such winning products to gain exposure by being featured at the event, which may be attended by trade, sponsors, Exhibitors and Judges.

Please note:

If your Exhibit is selected to be highlighted at any Sponsor Event or at the President's Medal Dinner, the RAS would appreciate being able to purchase additional quantities at cost price.

27. MEDAL ARTWORK

Medal and Champion-winning Exhibitors will be able to download their artwork from the 'My RAS' account after the results are released. This kit will contain Sydney Royal Award artwork, permission to use the trademark licence, regulations and guidelines of the artwork usage, as well as recommendations for marketing the Award won. Exhibitors will also receive a certificate denoting the Award won in the weeks following the conclusion of the competition.

The use of the Award artwork is subject to the Trademark Terms & Conditions in accordance with the RAS General Regulations Rule 189.

The RAS agrees to grant the Show-medal winning Exhibitor a non-transferable Trademark licence to use the medal artwork. Should the Exhibitor wish to sell (other than by retail) the product which has been awarded a Sydney Royal Award, the RAS must receive written notification from the Exhibitor detailing the buyer's full particulars, as soon as the sale has taken place. Approval is at the discretion of the RAS.

Medal-winning Exhibitors must refer to the Award being won at the Sydney Royal Beer & Cider Show, not the Sydney Royal Easter Show.

In respect of any medal or special Award won for any Exhibit in this Section, an Exhibitor shall not advertise or allow to be advertised by any means whatsoever and in particular whether by broadcasting, pictorially or in writing, the fact of such medal or special prize unless such advertising shows clearly:

- (a) The name of the medal;
- (b) The year of the medal;
- (c) The medal or special prize won;
- (d) In the case of a special prize, the full text of the conditions, if referred to therein, applicable to such prize.

An Exhibitor is permitted to enter an Exhibit of the same Commercial Title into both a Packaged (Bottled/Canned) and a Draught Class of the same brew style; however should only one be awarded a Sydney Royal Medal, or both entries receive different medals, application of the respective Sydney Royal medal artwork can only be utilised by the specific brew style in which it has been awarded. To do otherwise is a breach of the Trademark Terms & Conditions.

An Exhibitor making improper use of medals or special Awards won in the Sydney Royal Beer & Cider Show for advertising purposes may be subject to disqualification from further Shows conducted by the RAS.

28. PRESIDENT'S MEDAL

The President's Medal is one of the most prestigious food and beverage awards in Australia. It promotes and rewards Champion Australian Exhibitors that meet the highest levels of social, environmental and commercial integrity.

Exhibitors of Champion products from the Sydney Royal Beer & Cider Show will be invited to participate in the President's Medal Competition. Champion Exhibits from across the Sydney Royal Fine Food Show, Sydney Royal Cheese & Dairy Produce Show, Sydney Royal Wine Show and Sydney Royal Distilled Spirits Show are also invited to participate.

Exhibitors that become finalists will be required to provide adequate product quantities for purchase by the RAS for consumption and service at the President's Medal Award Night. Exhibitors will also be required to provide content, such as a business logo and images and quotes which will be used for marketing and promotional activities as prescribed by the RAS.

For more information on the President's Medal please visit: <https://www.rasns.com.au/presidentsmedal>

29. EXCESS JUDGING STOCK

Please refer to Special Regulation 12 for information about stock requirements for judging. Please note all Exhibits become the property of RAS once delivered. Excess stock may be used for promotional purposes including (but not limited to) VIP and media tastings, presentations, Exhibitor and trade tastings, consumer events, education and displays.

The RAS conducts an annual sale, using a portion of excess Beer & Cider Show stock, to benefit the Australian Wine and Beer Industry. All proceeds will fund Industry scholarships, grants and other initiatives. Proceeds will not become part of the Beer & Cider Show working capital nor benefit the RAS.

For more information on the Scholarships & Grants, please visit <https://www.rasns.com.au/foundation>

Exhibitors will be given the opportunity to opt-out of participating in this initiative during the Application for Entry.

30. MISREPRESENTATION

- (a) Exhibitors must not misrepresent the Exhibit(s) or make improper use of the Exhibit(s). Should the Exhibitor be deemed to be misrepresenting the Exhibit(s) by the RAS, the Exhibitor may be subject to disqualification from further Shows conducted by the RAS;
- (b) Any Exhibitor falsifying their attainment of the product may be disqualified from further Shows conducted by the RAS;
- (c) The RAS reserves the right to take infringement action against the Exhibitor; and
- (d) The RAS reserves the right to report the misuse or misrepresentation to the Australian Competition and Consumer Commission and/or Office of Fair Trading for further action.

31. PROTESTS & DISQUALIFICATIONS

Each Exhibitor shall accept the Judges' decision on the merits of the respective Exhibits. A protest may be provided to the RAS in writing within seven (7) calendar days of the announcement of the Awards by the Exhibitor with an Exhibit in the Class to which a protest relates. Notification of protest must be made to the Wine, Dairy & Fine Food Events Manager at beercider@rasns.com.au

Should the RAS deem that the Exhibit does not meet the requirements of the Schedule, the Exhibit may be disqualified without a refund of Entry Fee. An Exhibitor who in the opinion of the RAS breaches any of these Regulations may be disqualified by the RAS from exhibiting at any of its future Shows.

An Application for Entry received from an Applicant who has been disqualified from Exhibition by the RAS shall not be accepted during the period of such disqualification. Should any such application be accepted, it shall, when discovered, be deemed void and the Entry Fee, Exhibit and any Award made to such Applicant shall be forfeited to the RAS. Where an Exhibit or an Exhibitor is disqualified and their prize is forfeited, the RAS may (but is not obliged to) promote the Exhibit next in order to that prize.

32. AUDITING

- (a) The RAS may appoint any person (an 'Auditor') to undertake random pre-judging and post-judging audits relating to any Exhibit entered into the Sydney Royal Beer & Cider Show.
- (b) An Exhibitor must co-operate with and do all things reasonably required by an Auditor in connection with any Audit and adhere to arrangements that have been made between the RAS and the Exhibitor.
- (c) The Exhibitor must keep on file, maintain and extract a copy of such records as are required to demonstrate the truth and accuracy of all information stated in the Exhibitor's Application for Entry.
- (d) Each Exhibitor hereby consents to an Auditor, in the conduct of an Audit, to enter, with notice, the Exhibitor's premises as nominated and inspect all product, books, electronic and hard copy records thereon, or to request relevant documentation electronically for the purpose of verifying the authenticity of any information stated in the Exhibitor's Application for Entry.
- (e) An Exhibitor undergoing an Audit must permit the Auditor to take from the Exhibitor's premises up to three (3) samples (at no charge) taken at random from the stock on hand of any Exhibit for comparison with the original Exhibit.
- (f) The RAS may also obtain retail samples sourced from the marketplace to compare with the original Exhibit. A random sample of all entries will be targeted for this type of audit in 2024.
- (g) The RAS reserves the right to audit Exhibits within twelve (12) months following the Sydney Royal Beer & Cider Show.

If the Exhibitor fails to comply with these provisions; or as a result of the Audit, any discrepancy is disclosed, or a sample taken is not identical with the original Exhibit, the RAS may:

- (a) Cancel any Award won by the Exhibitor;
- (b) Disqualify the Exhibitor from further Exhibition for such period as the RAS consider appropriate;
- (c) Publish to such persons as the RAS considers appropriate, the fact of any such cancellation and/or disqualification in respect of the Exhibit and the Exhibitor.

The RAS may publish in any medium the results of any such inspection or analysis. Neither the Exhibitor nor any other Person shall have any claim against the RAS or against any Councillor, member, employee, agent or representative in respect of any matter published as contemplated by paragraph (c) of this Special Regulation 32.

33. POWER TO CANCEL OR ALTER

The RAS may, without assigning a reason:

- (a) Alter the Closing Date for the Competition;
- (b) Remove any Exhibit from Sydney Showground or cause any Exhibit to be removed from Sydney Showground;
- (c) Alter the conditions of the Competition, including but not exclusive to the judging conditions and process followed;
- (d) Rule that an Exhibit or Exhibitor may not compete or is ineligible to compete;
- (e) Alter the date, time or place on or at which the judging or Awards Presentation is scheduled to take place;
- (f) Alter a Judge scheduled to Judge the Event;

Notification of change will be listed on <https://www.rasnsw.com.au/beer-cider>

Whilst every effort will be made to release results on the date indicated, the RAS reserves the right to:

- (a) Defer announcing results until the Chair of Judges' report is finalised;
- (b) Cancel the Event

The rights set out above apply notwithstanding:

- (a) The RAS' acceptance of an entry;
- (b) Inclusion of an entry in the results Catalogue;
- (c) The issue of any other document.

34. WORKPLACE SURVEILLANCE ACT

RAS operates surveillance cameras from Sydney Showground Security and these are located in and around facilities requiring security monitoring for the safety or security of individuals or property. RAS also has access to Sydney Olympic Park security cameras and vice versa. Please note that security camera monitoring is continuous and ongoing and it is deemed that a person, by entering the Showground, consents to this photographing, filming or taping. RAS strictly complies with the Workplace Surveillance Act 2005.

DISCLAIMER

The information contained in this publication is for the purpose of providing information to our Exhibitors and Show patrons. The information is correct at the time of printing, however, the information may be subject to change or amendments. Please check our websites for the most recent up to date information.

CLASS LISTING

BOTTLED OR CANNED BEER (PACKAGED)

Class No.	Class Description
1	<p>Lager – Australian Styles</p> <p>Includes: Australian Draught, Australian Premium Lager, Australian Light, Australian Dry, Australian Pilsner</p>
2	<p>Lager – International Styles</p> <p>Includes: German Bohemian or other International Pilsner, Vienna Lager, American-Style Lager, American-Style Light Lager, Kellerbier, California Common Beer, American-Style Marzen/Oktoberfest, India Pale Lager</p>
3	<p>Lager – Amber and Dark Styles (less than 30% wheat)</p> <p>Includes: German-Style Märzen, German-Style Schwarzbier, European-Style Dark Lager, American Amber Lager</p>
4	<p>Pale Ale – Australian Styles</p> <p>Includes: Classic Australian-Style Pale Ale, Australian-Style Pale Ale</p>
5	<p>Pale Ale – International Styles</p> <p>Includes: Classic English-Style Pale Ale, Golden or Blonde Ale, American-Style Pale Ale, American-Style Strong Pale Ale, International-Style Pale Ale, Kolsch, Summer Ale</p>
6	<p>Pale Ale – Juicy and Hazy Styles</p> <p>Includes: Juicy or Hazy Pale Ale, Juicy or Hazy Strong Pale Ale</p>
7	<p>Pale Ale – XPA and Session IPA Styles</p> <p>Includes: XPA, Session IPA</p>
8	<p>India Pale Ale – International Styles</p> <p>Includes: British-Style India Pale Ale, American-Style India Pale Ale, Red IPA, Black IPA, Belgian IPA, Imperial or Double India Pale Ale</p>
9	<p>India Pale Ale – Juicy and Hazy Styles</p> <p>Includes: Juicy or Hazy India Pale Ale, Juicy or Hazy Imperial or Double India Pale Ale</p>
10	<p>Amber and Dark Ales – British, Irish and American Styles</p> <p>Includes: English Style Bitter, Scottish Style Heavy, English Style Dark Mild, Irish Red, American-Style Amber/Red Ale, Scotch Ale or Wee Heavy, Brown Ale, Old Ale, American-Style Black Ale, British-Style Barley Wine Ale, American-Style Barley Wine</p>
11	<p>Amber and Dark Ales – European Styles</p> <p>Includes: German-Style Altbier, Biere de Garde, Belgian-Style Strong Dark Ale, Belgian-Style Dubbel, Tripel and Quadrupel</p>
12	<p>Wheat and Other Grain Beer Styles (more than 30% wheat or other grain)</p> <p>Includes: Hefeweizen, Kristal Weizen, Dunkel Weizen, Weizenbock, Rye Beer, Belgian-Style Witbier, American-Style Wheat Beer, Australian Wheat Ale</p>
13	<p>Fruit and / or Sour Beer Styles</p> <p>Includes: Berliner Weisse, Gose, Belgian-Style Lambic or Gueuze, American-Style Sour Ale, Wild Ale, Wood and Barrel Aged Sour Beer, American-Style Fruited Sour Ale, Belgian-Style Fruit Lambic, Belgian-Style Flanders Oud Bruin or Oud Red Ale, Brett Beer</p>
14	<p>Stouts and Porters</p> <p>Includes: Brown Porter, Robust Porter, Smoked Porter, Sweet or Cream Stout, Irish-Style Stout, Export Stout, Oatmeal Stout, Imperial Porter, Imperial Stout, Barrel Aged Porter or Stout, Flavoured Stout, Pastry Stout</p>
15	<p>Experimental and Specialty Beers</p> <p>Includes: Classic French & Belgian-Style Saison, Belgian-Style Table Beer, Belgian-Style Blonde Ale, Pumpkin Beer, Herb and Spiced Beer, Smoked Beer, Bamberg-Style Rauchbier, Grodziskie, Specialty Honey Beer, Other Experimental Beer. Exhibitors may enter this Class if style does not fit any other Class.</p>

DRAUGHT BEER

Class No.	Class Description
16	Lager – Australian Styles Includes: Australian Draught, Australian Premium Lager, Australian Light, Australian Dry, Australian Pilsner
17	Lager – International Styles Includes: German Bohemian or other International Pilsner, Vienna Lager, American-Style Lager, American-Style Light Lager, Kellerbier, California Common Beer, American-Style Marzen/Oktobertfest, India Pale Lager
18	Lager – Amber and Dark Styles (less than 30% wheat) Includes: German-Style Märzen, German-Style Schwarzbier, European-Style Dark Lager, American Amber Lager
19	Pale Ale – Australian Styles Includes: Classic Australian-Style Pale Ale, Australian-Style Pale Ale
20	Pale Ale – International Styles Includes: Classic English-Style Pale Ale, Golden or Blonde Ale, American-Style Pale Ale, American-Style Strong Pale Ale, International-Style Pale Ale, Kolsch, Summer Ale
21	Pale Ale – Juicy and Hazy Styles Includes: Juicy or Hazy Pale Ale, Juicy or Hazy Strong Pale Ale
22	Pale Ale – XPA and Session IPA Styles Includes: XPA, Session IPA
23	India Pale Ale – International Styles Includes: British-Style India Pale Ale, American-Style India Pale Ale, Red IPA, Black IPA, Belgian IPA, Imperial or Double India Pale Ale
24	India Pale Ale – Juicy and Hazy Styles Includes: Juicy or Hazy India Pale Ale, Juicy or Hazy Imperial or Double India Pale Ale
25	Amber and Dark Ales – British, Irish and American Styles Includes: English Style Bitter, Scottish Style Heavy, English Style Dark Mild, Irish Red, American-Style Amber/Red Ale, Scotch Ale or Wee Heavy, Brown Ale, Old Ale, American-Style Black Ale, British-Style Barley Wine Ale, American-Style Barley Wine
26	Amber and Dark Ales – European Styles Includes: German-Style Altbier, Biere de Garde, Belgian-Style Strong Dark Ale, Belgian-Style Dubbel, Tripel and Quadrupel
27	Wheat and Other Grain Beer Styles (more than 30% wheat or other grain) Includes: Hefeweizen, Kristal Weizen, Dunkel Weizen, Weizenbock, Rye Beer, Belgian-Style Witbier, American-Style Wheat Beer, Australian Wheat Ale
28	Fruit and / or Sour Beer Styles Includes: Berliner Weisse, Gose, Belgian-Style Lambic or Gueuze, American-Style Sour Ale, Wild Ale, Wood and Barrel Aged Sour Beer, American-Style Fruited Sour Ale, Belgian-Style Fruit Lambic, Belgian-Style Flanders Oud Bruin or Oud Red Ale, Brett Beer
29	Stouts and Porters Includes: Brown Porter, Robust Porter, Smoked Porter, Sweet or Cream Stout, Irish-Style Stout, Export Stout, Oatmeal Stout, Imperial Porter, Imperial Stout, Barrel Aged Porter or Stout, Flavoured Stout, Pastry Stout
30	Experimental and Specialty Beers Includes: Classic French & Belgian-Style Saison, Belgian-Style Table Beer, Belgian-Style Blonde Ale, Pumpkin Beer, Herb and Spiced Beer Smoked Beer, Bamberg-Style Rauchbier, Grodziskie, Specialty Honey Beer, Other Experimental Beer. Exhibitors may enter this Class if style does not fit any other Class.

CIDER BOTTLED, CANNED OR DRAUGHT

Class No.	Class Description	Special Requirements
31	Dry Cider	Specific gravity up to 1005.
32	Medium Cider	Specific gravity between 1005 and 1012.
33	Sweet Cider	Specific gravity 1012 and above.
34	New World Cider	Exhibitors may only enter this Class if it does not qualify for Class 31 to 33.
35	Bottle Conditioned Cider	
36	Experimental & Specialty Cider or Perry	Cider or perry not eligible for any other cider or perry Class.

PERRY BOTTLED, CANNED OR DRAUGHT

Class No.	Class Description	Special Requirements
37	Dry Perry	Specific gravity up to 1005.
38	Medium Perry	Specific gravity between 1005 and 1012.
39	Sweet Perry	Specific gravity 1012 and above.
40	Bottle Conditioned Perry	

REDUCED AND NO ALCOHOL BEER & CIDER

Class No.	Class Description	Special Requirements
41	Reduced Alcohol Beer	Alcohol content greater than 0.5% and less than 3.5% ABV.
42	No Alcohol Beer	Alcohol content 0.5% ABV or less.
43	Reduced Alcohol Cider or Perry	Alcohol content greater than 0.5% and less than 3.5% ABV.
44	No Alcohol Cider or Perry	Alcohol content 0.5% ABV or less.

CHAMPIONSHIPS AND SPECIAL PRIZES

Champion Lager

Eligible Classes: 1 – 3 & 16 – 18

Champion Pale Ale

Eligible Classes: 4 – 7 & 19 – 22

Champion India Pale Ale

Eligible Classes: 8 – 9 & 23 – 24

Champion Amber or Dark Ale

Eligible Classes: 10 – 11 & 25 – 26

Champion Wheat or Other Grain

Eligible Classes: 12 & 27

Champion Fruit or Sour

Eligible Classes: 13 & 28

Champion Porter or Stout

Eligible Classes: 14 & 29

Champion Experimental or Specialty

Eligible Classes: 15 & 30

Champion Cider

Eligible Classes: 31 – 36

Champion Perry

Eligible Classes: 37 – 40

Champion Reduced or No Alcohol Beer or Cider

Eligible Classes: 41 – 44

Best NSW Beer or Cider

Eligible Classes: 1 – 40

Best Beer or Cider of Show

Winners of the following Champions are eligible: Lager, Pale Ale, India Pale Ale, Amber or Dark Ale, Wheat or Other Grain, Fruit or Sour, Porter or Stout, Experimental or Specialty, Cider, Perry.

This version issued 30 April 2024



GRAPE,
GRAIN &
GRAZE
Festival

21 SEPTEMBER 2024
HOWIE PAVILION & LAWN
SYDNEY
SHOWGROUND

Sip the afternoon away

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Saturday, 21 September 2024
Sydney Showground, Sydney Olympic Park

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