



Royal Agricultural Society of NSW

Schedule

Sydney Royal Wine Show

29 July - 1 August 2024
Sydney Showground
Sydney Olympic Park
www.rasnsw.com.au



Sydney Royal
SINCE 1822



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 CHAIR OF JUDGES



It is surprising that all too soon I am writing my third and final Chair of Judges welcome letter for the Sydney Royal Wine Show. No one would argue with me when I say that it has been a very tough three years for our industry and I find it uplifting to be an integral part of a strong and historical capital city wine show. We bring together an amazing bunch of industry professionals in our judging team, back of house Stewards and Committee.

For many, the 2024 vintage has at least delivered high quality grapes and decent yields. Now to find the long-term partners and consumers who enjoy the commitment this industry puts into producing world class wines. Wines that bring joy and tell our stories of learning and evolution from season to season. It's nice to know that the Sydney Royal Wine Show can be a big part of helping to tell that story for some exhibitors.

The good news stories can't happen if you don't enter the competition. Our intention is to benchmark the entries, provide meaningful feedback should it be sought, and ultimately find our most favourite wines of the week in the trophies awarded. The harder this is, the happier I am since it shows the strength and expertise in our large and diverse viticultural regions across our large, wide landscape. As we have improved our skills as an industry, the competition at the top has become stronger and this is reflected in strong results.

Changes to the schedule for 2024 include the removal of brandy and vermouth to the more appropriate Sydney Royal Distilled Spirits Show and the removal of entry limits per class, per exhibitor. This was instigated many years ago when the show could not accommodate the growing number of entries and reached an entry cap. In recognition of the vastly different economic climate and shape of our Exhibitors' businesses, this has now been removed.

A big thanks to the Royal Agricultural Society of NSW who are committed to providing this important service to our industry and to the Stewards, Judges and support staff to make it hum. I will be leaving you in very safe hands when I hand over the Chair role at the end of this year's show. Until then, we have many wines to judge and trophies to celebrate.

I am proud to have been a part of this show and wish the best of luck to all the exhibitors and a strong future for both the wine show and our industry.

Regards,
Sarah Crowe
Chair of Judges
Sydney Royal Wine Show

WHY ENTER THE SYDNEY ROYAL WINE SHOW?

Join the Sydney Royal Wine Show and unlock a world of opportunities for your winery! Don't miss your chance to sparkle!

What's NEW for 2024:

- **No Entry Class Limits:** The limit of entries per Exhibitor per class have now been removed, allowing wineries to expand their entries.
- **Introducing Non-Alcoholic Wine Annual Prize:** The emerging non-alcoholic wine industry has not been forgotten, and now wineries have a chance to win an Annual Prize for the best in class of non-alcoholic wines.
- **Vermouth and Brandy have a new home in the Sydney Royal Distilled Spirits Show:** For more information please visit the [Distilled Spirits page](#) on the RAS website.

Benefits for wineries include:

- **Commercial Benefits:** Enhance the commercial value of your entered wines and winery. A medal from Sydney Royal instantly elevates your brand's stature and marketability among consumers and industry professionals alike.
- **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 Royal signifies not just excellence but also the validation of your winemaking expertise by industry experts.
- **Reputation & History:** Align your winery with a legacy of excellence spanning generations. Sydney Royal Wine Show's illustrious history and esteemed reputation make it the premier platform to showcase your wines and gain unparalleled recognition within the industry.
- **Benchmarking & Feedback:** Receive invaluable feedback and insights on every entry, allowing you to continuously refine and improve your winemaking techniques. Benchmark your wines against industry peers and identify areas for growth and innovation to stay ahead of the competition.
- **Marketing Exposure:** The RAS runs a Marketing Consumer Campaign annually, promoting the standard of excellence of wine entries, providing valuable exposure and prestige of trophy 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 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 wine trade at the Sydney Royal Grape, Grain & Graze Event.
- Opportunity to present and promote medal-winning products at the iconic Sydney Royal Easter Show, Australia’s largest ticketed event 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

- Exhibitors of the top Exhibits will 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.rasnw.com.au/presidentsmedal>.

Past Winning Alumni and Wine Finalists of the President’s Medal are listed below in reverse date order.

President’s Medal	Winners’ Alumni	Past Wine Finalists
17 th	Pecora Dairy	<i>No wine finalists</i>
16 th	Rice Culture	<i>No wine finalists</i>
15 th	Shottesbrooke	Shottesbrooke
14 th	Gumnut Patisserie	Heathcote Estate and Shottesbrooke
13 th	Meredith Dairy	Two Rivers Wines and Accolade Wines
12 th	Brasserie Bread	<i>No wine finalists</i>
11 th	Cobram Estate	House of Arras
10 th	Pacific Reef Fisheries	Yabby Lake Vineyard, SOUMAH by Yarra Valley and Tyrrell’s Wines
9 th	Bulla Dairy Foods	Morris Wines and Watershed Premium Wines
8 th	Tahbilk Winery & Vineyard	Thomas Wines
7 th	Milly Hill Lamb	Angove Family Winemakers and Casella Wines
6 th	The Yalumba Wine Company	Phillip Shaw Wines
5 th	Holy Goat Cheese	Peter Lehmann Wines and The Yalumba Wine Company
4 th	Paringa Estate	Tyrrell’s Wines
3 rd	Country Valley	Shadowfax Wines and Evans & Tate
2 nd	Hardy Wine Company	Castle Rock Estate
1 st	Tathra Oysters	Paringa Estate and Tyrrell’s Wines



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 WINE INDUSTRY

The Royal Agricultural Society of NSW (RAS) 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 Wine Show, we are promoting and rewarding excellence in Australian winemaking through several key initiatives.

Networks

The Sydney Royal Wine 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 Wine Show is selected by Chair of Judges Sarah Crowe and the RAS Wine Committee, and aims to include a combination of viticulturalists, wine educators, winemakers, wine marketers, retailers, sommeliers, journalists and expert amateurs of wine from across Australia.

The RAS offers Associate Judge positions to a range of young industry professionals, including high-performing graduates from the Len Evans Tutorial; the Wine & Spirit Education Trust (WSET) and the Court of Master Sommeliers (CMS).

Grants & Scholarship Fund

The RAS conducts an annual wine sale, using a portion of excess wine show stock, to benefit the Australian wine industry. All proceeds are used to fund wine industry scholarships, as detailed below, and other initiatives. Applications for Sydney Royal Wine Show scholarships will open in mid-2024.

For more information please visit: <https://www.rasnsw.com.au/foundation/scholarships/sydney-royal-wine-scholarships/>

Sydney Royal Wine Show Study Scholarship

First awarded in 2013, this scholarship honours the memory and contribution of Graham Thorp, Chair of the Sydney Royal Wine Committee from 1984 - 1990.

The Sydney Royal Wine Committee, in partnership with the RAS Foundation, offers an annual tertiary scholarship to foster the growth and development of Australia's next generation of wine industry leaders. This national Award supports students who demonstrate passion and leadership and who are committed to contributing to the Australian wine industry. Students may be studying anything from agriculture science, horticulture, viticulture, oenology through to marketing, sommelier, lab technician and journalism.

The scholarship is valued at \$6,000 for full-time study or \$3,000 for part-time study and provides opportunities for successful students to network with wine industry leaders at the Sydney Royal Wine Show.

Sydney Royal Wine Show Professional Development Scholarship

The Sydney Royal Wine Committee, in partnership with the RAS Foundation, offers an annual scholarship to receive a fully paid position at the Australian Wine Research Institute's Advanced Wine Assessment Course in Adelaide. This scholarship, first introduced in 2017, aims to encourage and support young professionals who are passionate about wine and committed to forging careers that will contribute to the Australian wine industry. Individuals may also apply for funding to pursue other professional development courses such as, but not limited to, certificates and diplomas offered by WSET and CMS, and the AWRI's Advanced Viticulture Course.

Len Evans Tutorial

Since 2008, the RAS has been a key sponsor of the Len Evans Tutorial. This prestigious program, said to be "the best wine school in the world", was initiated in 2001 by Len Evans AO OBE, Chair of Judges at the Sydney Royal Wine Show for over 25 years. For more information visit www.lenevanstutorial.com.au.



Sydney Royal Wine Show scholars at the 2023 Sydney Royal Wine Show.

Peter Doyle Trophy

The recipient of the Peter Doyle Trophy is selected by the Chair of Judges and is awarded to the Associate Judge who not only performs well during judging and related exercises, but who also displays a great attitude throughout the Show. It is presented in honour of Peter Doyle, legendary Sydney seafood restaurateur and long-time supporter of the Sydney Royal Wine Show judge education programme during the 1980s and 1990s.

In recent years, the Peter Doyle Trophy has been awarded to Phillip Le Messurier (2023), Skye Salter (2022), Alex Kirkwood (2019), Brendan Carr (2018).

Educational Wine Program

Following judging, small quantities of excess wine stock are donated to a number of tertiary educational institutions across Australia. This stock and their associated scores are used to re-create judging panels as part of the classroom learning process.

Trade Seminars

The Sydney Royal Wine Show conducts a range of trade events in conjunction with other organisations, designed to educate wine professionals about the Australian Wine Show System and to showcase the Sydney Royal Wine Show.

Wine Show Collaboration

Wine Consultative Committee

The RAS Wine Committee facilitates the meeting of the Wine Consultative Committee. The purpose of this meeting is to analyse and review the Sydney Royal Wine Show by consulting with experts from different facets of the wine industry, capturing a wide range of perspectives. Experts not directly associated with the Sydney Royal Wine Show are invited to share their opinions and knowledge to ensure that the Wine Show continues to be relevant and contemporary.

Capital City Wine Show's Committee (CCWSC)

The Sydney Royal Wine Show is proud to be a member of the Capital City Wine Show's Committee (CCWSC), which was formed in October 2012. Including all Capital City Wine Shows, the CCWSC aims to work collaboratively to ensure the relevance of and to raise the profile, of the Australian wine show system – enabling all participants to identify best practices and thereby fast track improvement of the breed.

NSW Regional Wine Show Meeting

The RAS Wine Committee regularly invites representatives from all NSW Regional Wine Shows to meet and discuss judging practices and, in a similar way to CCWSC, works in a collaborative manner to strengthen the Australian Wine Show system.

The Australian Society of Viticulture and Oenology (ASVO)

The RAS Wine Committee is committed to following the 2020 Wine Show Best Practice Recommendations developed by the ASVO, which expresses the current industry view on what constitutes best practice in the Australian wine show system which can be found at https://crm.asvo.com.au/sites/default/files/uploaded-content/website-content/documents/asvo_2020_wine_show_bprs_2000903.pdf



2023 Sydney Royal Wine Show Officials.

KEY INFORMATION

ENTRY FEE	\$145 (incl. GST) per Exhibit
APPLICATIONS FOR ENTRY	To enter online, visit https://www.rasnsw.com.au/wine
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 15 May 2024
DELIVERY OF EXHIBITS	Exhibits are to be delivered in required quantities and with the appropriate identification labels supplied by the RAS. The delivery period is from Monday 8 July to Friday 12 July 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 DATES	Monday 29 July to Thursday 1 August 2024. All judging is closed to Exhibitors and the general public.
PUBLICATION OF RESULTS	Online results listing scores for Award winning Exhibits will be available for viewing at the conclusion of the Sydney Royal Wine Awards Dinner on Thursday 15 August and can be found at https://www.rasnsw.com.au/competitions/food-beverage-and-produce/Sydney-Royal-Wine-Show-details/?currentTab=Results . Results will not be released prior to this date. The Results Catalogue will be made available online as a PDF to all Exhibitors on Friday 16 August 2024; this will also contain scores of the medal-winning Exhibits and Judges' Class comments. Exhibitors will be posted a breakdown of their individual results, feedback per Exhibit, and applicable certificates by September 2024.
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 AND JUDGING	If you are interested in judging or stewarding at the Sydney Royal Wine Show, please complete the expression of interest form found at: https://www.rasnsw.com.au/competitions/food-beverage-and-produce/Sydney-Royal-Wine-Show-details/?currentTab=Judging . Please note that all Judges have been selected for 2024 but we encourage you to express your interest for 2025 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: wine@rasnsw.com.au

EVENTS

AWARDS PRESENTATION	<p>Thursday 15 August 2024</p> <p>An invitation will be extended to all Trophy and Special Prize-Winning Exhibitors to attend this evening event at Sydney Showground, offering two (2) tickets per successful Exhibitor.</p>
WINE COMMUNICATORS OF AUSTRALIA (WCA) SYDNEY ROYAL WINE SHOW TROPHY LUNCHEON	<p>Friday 16 August 2024, 12:30pm – 3:30pm</p> <p>The Wine Communicators of Australia Sydney Royal Wine Show Trophy Luncheon, held in conjunction with the RAS, is a great industry tradition, with an outstanding menu matched with selected trophy winning wines. This will be held at the Four Seasons Hotel Sydney.</p> <p>For more information on the WCA Sydney Royal Wine Show Trophy Luncheon and to purchase tickets, visit https://winecommunicators.com.au/events/</p>
GRAPE, GRAIN & GRAZE FESTIVAL	<p>Saturday 21 September 2024</p> <p>This Wine, Beer & Cider and Distilled Spirits Festival, hosted by Sydney Royal, 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.</p> <p>For more information on Grape, Grain & Graze Festival and to purchase tickets, visit https://www.rasnsw.com.au/events/grape-grain-graze/</p>

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 Angus Barnes

CHIEF STEWARD

Mr William Wilson

CHAIR OF JUDGES

Ms Sarah Crowe
Yarra Yering, Victoria

CONFIRMED JUDGES

Please note: The judging panel is subject to change.

Philippa Anderson	MONA	Tasmania
Matthew Buchan	Deepwood Wines	Western Australia
Frank Butera	Bass River Winery	Victoria
Lisa Cardelli	Hardie Grant - Halliday Wine Companion	Victoria
Cassandra Charlick	Freelancer	Western Australia
Russell Cody	Calabria Family Wines	New South Wales
Chesterton Cook	Five Ways	New South Wales
Michael De Iuliis	De Iuliis Wines	New South Wales
Rauri Donkin	Laffort Australia	New South Wales
Sarah Fagan	Tarrawarra	Victoria
Jackson Farrow	Lodestone	South Australia
Emily Glover	De Iuliis Wines	New South Wales
Jack Glover	Hill Smith Family Estates	South Australia
Alex Head	Head Wines	New South Wales
Matt Irwin	WSET Global	New South Wales
Annette Lacey	Solotel	New South Wales
Michael Latham	Giant Steps Wines	Victoria
Phillip Le Messurier	Corduoy Wines	New South Wales
Jonathon Mattick	Canobolas Wines	New South Wales
Cath Oates	Oates Ends	Western Australia
Sam Renzaglia	Renzaglia Wines	New South Wales
Trina Smith	Pernod Ricard Winemakers	South Australia
Kate Sturgess	Brokenwood Wines	New South Wales
Glenn Thompson	Consultant	Victoria
Courtney Treacher	Houghton Wines	Western Australia
Matt Turnbull	A Good Bunch	South Australia
Elly Webb	EVT	New South Wales

2024 SYDNEY ROYAL WINE 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.rasnsw.com.au.
- RAS General Regulations
- All Special 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 Wine Show (“the Show”). The Sydney Royal Wine Show 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 Wine Show Special Regulations prevail. Copies of all Regulations are available from the administration office at the Showground. RAS General Regulations are available at www.rasnsw.com.au.

2. ELIGIBILITY OF PRODUCTS

All Exhibits must comply with the respective Acts of the Commonwealth and of the State in which they are produced which relate to the growing of the grapes and making of wine or brandy and to the Regulations made thereunder. These include the Customs and Excise Act and Regulations, Health Act and Regulations, and the Australian Wine and Brandy Corporation Act 1980. Exhibits not complying with these Regulations will be disqualified.

3. ORIGIN OF EXHIBIT

All Exhibits must be produced in Australia from 100% Australian grown grapes. Each Exhibit must be the absolute property of the Exhibitor.

4. COMMERCIAL AVAILABILITY

Exhibits must come from a commercially bottled run and must not be bottled specifically for the Show. Entries must fulfil the specified stock-holding requirements as at time of entry (see Special Regulation 5) and be intended for sale in Australia within the twelve (12) months following judging. Cleanskin wines which have not yet been allocated final commercial titles should not be entered (see Special Regulation 8).

5. STOCK-HOLDING REQUIREMENTS

The minimum stockholding quantities for all Classes with the exception of fortified Classes is 100 dozen. Please refer to the Class listing following these Special Regulations for minimum quantity of stockholding required for each Class.

Volumes are bottled stock as at the time of entry except in the case of white and rosé entries from the 2024 Vintage; for these Classes the volume is as at the opening time of delivery, being Monday 8 July 2024. For 2024 white/rosé entries please provide your planned production quantities in dozens for wine to be commercially bottled by the aforementioned date.

The Closing Date of Entry for all Exhibits remains **Wednesday 15 May 2024**.

On the Application for Entry please ensure **actual bottle stock quantities** are listed, not simply the minimum quantity, as this may affect your eligibility for trophies and/or special prizes (refer to Special Regulation 27).

Please note that additional holdings of bulk and tirage stock for fortified & sparkling Classes must be provided on your Application for Entry.

From 2024, brandy and flavoured fortified wine (e.g. vermouth) Exhibits are now judged in the Sydney Royal Distilled Spirits Show. More information on the Sydney Royal Distilled Spirits Show can be found here <https://www.rasnsw.com.au/distilled-spirits>.

6. ENTRY REQUIREMENTS

No single Exhibit may be entered in more than one (1) Class.

Please refer to the Class listing following these Special Regulations for maximum entries permitted per Exhibitor per Class. 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 or 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.

Classes entered must reflect the varietal description on the Exhibit's commercial label. Exhibits labelled as single varietals must be entered in the single varietal Classes and comply with the requirements of the Label Integrity Program (LIP) i.e., a minimum of 85% of the variety stipulated.

Exhibits labelled as blends must be entered into the relevant blend Classes according to their varietal makeup. Grenache, Cabernet and Shiraz-dominant blends ('dominant' refers to these varieties being the largest single variety in the blend) must be entered in Classes 26, 32 to 34, or 39 to 41. As examples, an Exhibit labelled Shiraz Viognier containing 95% Shiraz should be entered into a Class for Shiraz-dominant blends, as should a wine commercially titled "Mary's Blend" which contains 60% Shiraz and 40% other varietal/s.

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

Please refer to Special Regulation 12 in regard to Class transfers and Special Regulation 33 in regard to disqualifications.

All Exhibitors must strictly comply with Auditing, Special Regulation 34. 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.

7. MULTIPLE BATCH NUMBERS OR BOTTLING DATES

It is recognised that in some instances the same wine may be packaged across multiple bottling dates. Where Exhibitors have bottled two or more batches of a wine (multiple bottlings) under the same label from the 2023 vintage or earlier, the batch number of the Exhibit submitted for judging must be included on the Application for Entry.

An Award bestowed on this Exhibit may only be used in the marketing of other batches of that wine if the Exhibitor can demonstrate, if required, that such batches have identical source materials blended in identical proportions, and within reasonable tolerances, identical chemical and sensory characteristics. This point is particularly relevant to wines from the 2024 vintage, which might be subject to future bottlings. In this case, it is accepted that future batch numbers will not be known at time of entry.

8. 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 wine description including variety/blend, as it appears on the Exhibit's primary commercial label.

The Commercial Title provided will be utilised in all Show publications during and after the Show. Medals and Awards are non-transferable and if an Exhibitor changes the name of a product, the scores, Medals and Awards may cease to apply. If an Exhibitor wishes to change the name of a product, the Exhibitor must contact the RAS to seek permission.

9. DEFINITION OF EXHIBITOR

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

- (a) Manufactures wine; or
- (b) Grows grapes and has wine 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.

Applications for Entry in the name of deceased person(s) are not eligible for entry.

10. DEFINITION OF PRODUCER

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

11. RECOGNITION

If there is a difference between the Exhibitor and the Producer, both the Exhibitor and the Producer 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, the Award will recognise the Exhibitor first and then the Producer.

12. 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. No transfer of Exhibit will occur once all entries have been allocated an Exhibit number (Catalogue number).

All refunds of Entry Fees are at the discretion of the RAS. A full refund shall only be made if notification of withdrawal is received via the RAS Competitions System online entry facility or by email to the Wine, Dairy & Fine Food Events Manager by 5pm on Wednesday 15 May 2024 (Closing Date of Entry).

After this date, if an Exhibitor wishes to withdraw an Exhibit, they must email the Wine, Dairy & Fine Food Events Manager by 5pm Friday 12 July 2024. Only in special circumstances will a refund be considered at this point.

Please note that a vintage change is not a Class transfer. The incorrect Exhibit will need to be withdrawn and a new entry will need to be completed by the Closing Date of Entry.

13. BOTTLE REQUIREMENTS FOR JUDGING

Exhibits that proceed to judging of major Trophies can pass through 4-5 rounds of judging. To ensure sufficient wine samples are available at all points of judging, 6 x 750mL bottles (or the volume equivalent, with the exception of Fortified Wine Exhibits) are required. If incorrect sample quantities are received, the Exhibit may be disqualified.

Classification	Classes	Bottles per Entry
White Wine	1 to 17	6 x 750mL
Sweet White Wine	18	6 x 750mL (or volume equivalent e.g. 12 x 375mL)
Rosé	19	6 x 750mL
Red Wine	20 to 45	6 x 750mL
Sparkling Wine	46 to 52	6 x 750mL
Fortified Wine	53 to 58	3 x 750mL (or volume equivalent e.g. 6 x 375mL)
No and Low Alcohol	59	6 x 750mL

Wherever possible, Exhibits should have commercial labelling on the front and back of the wine sample. If an Exhibit does not yet have a commercial label, the sample should have a trial label detailing the full Commercial Title (see Special Regulation 8).

Samples of all wines are also required for promotional purposes, including but not limited to VIP and media tastings, Exhibitor and Trade Tastings, Sponsor and consumer events and educational initiatives.

14. PREPARATION OF EXHIBITS

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

- Identification label sheets that contain the Exhibit Number, QR Code, Class Number, Class Description and Vintage. Identification labels should be printed as labels and firmly affixed to each Exhibit, and **placed above the back commercial label**, so that the Exhibits' identifying information is intact and all commercial labels are visible.
- 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.
- Courier and postal label instructions.
- 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.

15. DELIVERY OF EXHIBITS

Exhibits must be delivered to the Sydney Royal Wine 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 8 July to Friday 12 July 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.

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 wine educators, winemakers, viticulturists, wine marketers, retailers, sommeliers, journalists and expert amateurs of wine. Judging panels shall consist of one Panel Chair, two Senior Judges and 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 have access to an Exhibit other than from the glass containing it, which is presented to them by Stewards. 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 Exhibit Number provided by the RAS.

Where a Class is for a variety of different blends, vintages or varieties, as much as reasonably possible, like will be grouped with like by the Chair of Judges. Judges will be provided with the vintage and varietal make up of each Exhibit as listed on the Application for Entry by the Exhibitor.

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.

Should the Exhibit display signs of cork taint, the Exhibit will be judged as is.

Within each Sparkling or Fortified Class, Exhibits will be grouped for judging according to Class-specific criteria, as determined by the Chair of Judges. Judges will be provided with Exhibit descriptions as specified on the Application for Entry.

The RAS Wine Committee is committed to following the 2020 Wine Show Best Practice Recommendations developed by the ASVO.

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

17. GEOGRAPHICAL INDICATION

To allow Judges to assess like with like, within each table wine Class, Exhibits will be grouped according to their geographical indication (GI), as nominated on the Application for Entry. Judges will not be provided with the names of each GI or breaks between GI. Please see page 21 for a full GI listing, which is provided to assist you with your Application for Entry.

Please refer to <https://www.wineaustralia.com/labelling/register-of-protected-gis-and-other-terms/geographical-indications> for more information.

18. SWEET WHITE WINE CLASS

Exhibitors entering into Class 18 must specify the sugar level (grams/litre) on the Application for Entry.

Exhibits labelled as Moscato with **zero to low** CO₂ must only be entered into Class 18 (Sweet White wine). If the Exhibit contains more than 3g/L dissolved CO₂ the Exhibit should be entered into Class 49 (Sparkling).

19. MATURE TROPHIES

The Dr Henry John Lindeman Memorial Perpetual Prize for Best Mature White Wine and The Rudy Komon Memorial Perpetual Trophy for Best Mature Red Wine will be awarded to Exhibits from the 2019 vintage and older. Fortified, rosé and sparkling Class wines are not eligible for these trophies.

20. SPARKLING CLASSES

Class 49 is for Exhibits labelled as Moscato containing more than 3g/L dissolved CO₂. Class 50 is for Exhibits labelled Prosecco.

All sparkling wine Exhibits that attain a Gold medal are eligible for the trophy for Best Sparkling White or Rosé, or Best Sparkling Red (as applicable). The Exhibit named Best Sparkling White or Rosé is eligible for the Best Wine of Show.

21. FORTIFIED WINE CLASSES

For definitions on fortified wine, please refer to www.wineaustralia.net.au. Within each Class, Exhibits will be grouped for judging according to Class-specific criteria, as determined by the Chair of Judges. To assist with categorising, Exhibitors will be asked to specify the style of fortified on the Application for Entry.

Fortified Exhibits that attain a Gold medal are eligible for The JCM Fornachon Memorial Perpetual Trophy for Best Fortified.

22. VALUE TROPHY

To be eligible for The Dan Murphy's Perennial Trophy for Best Value Wine (White, Rosé or Red), the RRP of the Exhibit (as set by the Producer) must be equal to or below \$25 before discounts have been applied. Exhibitors are to nominate, on the Application for Entry, a minimum of two (2) outlets where the Exhibit is available for purchase. Product availability/website and price must be provided if applicable. If this information is not provided correctly, the Exhibit will not be eligible. Sweet white, fortified and sparkling Class wines are not eligible for these trophies.

23. BEST NSW WINE TROPHY

The James Busby Perpetual Trophy, donated by the NSW Department of Primary Industries, will be awarded to the NSW wine achieving the highest total medal score over the previous 12 months on the NSW Wine Show circuit. To be eligible, a wine Exhibit must have entered all of the following three (3) wine show tiers:

(a) Regional Wine Show

The Exhibit must have entered at least one (1) of the following shows:

- 2023 Hunter Valley Wine Show
- 2023 Riverina Region Wine Show (Riverina GI only)
- 2023 Mudgee Wine Show
- 2023 Canberra & Region Wine Show (including Hilltops GI, Canberra District GI and Gundagai GI)
- 2023 Orange Wine Show
- 2023 Tumbarumba Wine Show
- 2023 South Coast Wine Show (Shoalhaven GI only)
- 2023 Australian Highlands Wine Show (Southern Highlands GI only)
- 2023 Cowra Wine Show (Cowra GI only)

Points will be awarded to Gold medal winning Exhibits only.

(b) 2023 NSW Wine Awards

Points will be awarded to Gold, Silver and Bronze medal winning Exhibits.

(c) 2024 Sydney Royal Wine Show

Points will be awarded to Gold medal-winning Exhibits, as only those Exhibits that have been awarded Gold medals are eligible for Sydney Royal Wine Show trophies.

24. SMALL PRODUCER TROPHY

The Restaurant and Catering Industry Association Perpetual Trophy will be awarded to the Exhibitor of the best white or red wine entered by a Small Producer. A Small Producer is one whose annual grape crush does not exceed **100 tonnes in the vintage from which the wine was made**. Exhibitors are to nominate on the Application for Entry if they fit the criterion of a Small Producer.

25. SINGLE VINEYARD TROPHY

The Len Evans Memorial Perpetual Trophy is awarded to the Exhibitor of the Best Single Vineyard Wine. The Exhibit can be a single varietal or blend but must in its entirety (100%) come from a vineyard with a single, continuous boundary and be easily identifiable. The vineyard does not need to be named on the commercial label. The minimum volume requirement for entry is 100 dozen and Exhibitors are to nominate on the Application for Entry whether they fit this criterion. Single Vineyard entries will be judged alongside all other wines in their relevant varietal or blend Class. Successful Exhibits will be audited post-judging to verify provenance.

26. MEDAL AWARD LEVELS

Judging is conducted using the 100-point scoring system. Awards shall be determined by the Judges on the following point scale:

- Gold medal for outstanding Exhibits gaining 95pts and over.
- Silver medal for excellent Exhibits gaining 90pts but fewer than 95pts.
- Bronze medal for quality Exhibits gaining 85pts but fewer than 90pts.

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.

27. TROPHIES AND SPECIAL PRIZES

The full list of trophies and special prizes can be found in the Schedule following the Class listing.

Only Gold medal winning Exhibits will be eligible to receive a trophy or special prize. Trophies or special prizes may be withheld in instances where the Exhibits are considered by the Judges to be unworthy of the Award.

Perpetual and Perennial Trophies remain the property of the Royal Agricultural Society of NSW, and therefore ownership of the Trophy does not pass to the winning Exhibitor. However, winners will be presented with an annual prize which can be taken home, and the Exhibitor's name will be engraved on the Trophy.

A Perpetual Trophy is established to honour the memory of an individual or not-for-profit organisation that has had a strong or significant association with the Sydney Royal Easter Show or the Royal Agricultural Society of NSW. Perennial Trophies, established in 2004, differ only from Perpetual Trophies in that they can be named after Commercial Entities.

28. OBLIGATIONS FOR TROPHY WINNERS

Throughout the year the RAS hosts a number of Wine Show related events to promote the Award-winning Exhibits, including but not limited to Exhibitor and trade tastings, Grape, Grain & Graze Festival, regional engagement and other promotional opportunities. Successful Exhibitors are required to supply by Tuesday 13 August 2024, at their own expense, the following quantities of Award-winning wine.

	Trophy
Wine	24 x 750mL bottles
Sweet White & Fortified	12 x 750mL bottles (or equivalent volume)

Any Exhibitor who is unable to supply the trophy winning Wine will forfeit their Award.

Please note:

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

Exhibitors who have been awarded a Special Prize or Trophy may also be contacted by the Wine Communicators of Australia (WCA) to have their wine featured at the WCA Sydney Royal Wine Show Trophy Luncheon on Friday 16 August 2024. If selected, Exhibitors will be requested to provide up to five dozen bottles and it is appreciated if an agreement of 50% of wholesale price can be reached.

The Exhibitor winning The Wine Communicators of Australia Perpetual Trophy for Best Other Red Varietal will be expected to sell to The Wine Communicators of Australia, at a mutually agreed price, three (3) dozen bottles of the wine winning the Award.

29. MEDAL ARTWORK

Medal and Trophy 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. Exhibitors are also expected to comply with the Australian Grape & Wine Inc Wine Industry Display of Awards Code of Practice, which can be found at <https://www.agw.org.au/about-australian-grape-and-wine/codes-guidelines/>.

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 received an 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 Wine 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 making improper use of medals or special Awards won in the Wine Show for advertising purposes may be subject to disqualification from further Shows conducted by the RAS.

30. 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 nominated Champion products from the Sydney Royal Wine Show may be invited to participate in the President's Medal Competition. Champion Exhibits from across the Sydney Royal Fine Food, Sydney Royal Cheese & Dairy Produce, Sydney Royal Beer & Cider and Sydney Royal Distilled Spirits Shows may also be selected to become finalists that will compete for the President's Medal.

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.rasnw.com.au/presidentsmedal>.

31. EXCESS JUDGING STOCK

Please refer to Special Regulation 13 for information about stock required for judging. Please note all Exhibits become the property of the Royal Agricultural Society of NSW once delivered. Excess stock may be used for promotional purposes including (but not limited to) VIP and media tastings, presentation dinner, Exhibitor and trade tastings, consumer event, wine education and displays.

The Royal Agricultural Society of NSW conducts an annual Wine Sale, using a portion of excess wine show stock, to benefit the Australian Wine Industry. All proceeds will fund Wine Industry Scholarships, Grants and other initiatives. Proceeds will not become part of the Wine Show working capital nor benefit the RAS.

For more information on the Scholarships & Grants please visit: <https://www.rasnsw.com.au/foundation/scholarships/sydney-royal-wine-scholarships/>. Exhibitors will be given the opportunity to opt-out of participating in this initiative during the Application for Entry.

32. 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 for the misrepresentation and/or misuse of the product under the Competition and Consumer Act (Cth) 2010; 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.

33. 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 wine@rasnsw.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.

34. AUDITING

- a) The RAS will appoint any person (a 'Wine Auditor') to undertake random pre-judging and post-judging audits relating to any Exhibit entered into the Sydney Royal Wine Show.
- b) An Exhibitor must co-operate with and do all things reasonably required by a Wine Auditor in connection with any Audit and adhere to arrangements that have been made between the RAS and the Exhibitor.
- c) The Exhibitor **must extract and keep on file**, a copy of bottled stock levels at the time of entry (and for current vintage white/rosé wines, at time of delivery), LIP reports and maintain such other records as are required to demonstrate the truth and accuracy of all information stated in the Exhibitor's Application for Entry. This may include details of Single Vineyard provenance and commercial availability as applicable.
- d) Each Exhibitor hereby consents to an Auditor, in the conduct of a Wine Audit, to enter, with reasonable notice, the Exhibitor's premises as nominated and inspect all wine, 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 a Wine Audit must permit the Auditor to take from the Exhibitor's premises up to three (3) samples (free of 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 Wine Show.

If the Exhibitor fails to comply with these provisions, or as a result of the Wine 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 considers 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 34.

The RAS will conduct a randomised post-show audit on stock holdings for trophy-winning Exhibits.

35. POWER TO CANCEL OR ALTER

The RAS may, without assigning a reason:

- (a) Alter the Closing Date of Entry 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/wine>.

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.

36. 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.

37. 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.

AUSTRALIAN GEOGRAPHICAL INDICATIONS

Please refer to <https://www.wineaustralia.com/labelling/register-of-protected-gis-and-other-terms/geographical-indications> for more information.

SOUTH AUSTRALIA

Zone	Region
Adelaide	
Barossa	Barossa Valley
	Eden Valley (includes High Eden)
Far North	Southern Flinders Range
Fleurieu	Currency Creek
	Kangaroo Island
	Langhorne Creek
	McLaren Vale
	Southern Fleurieu
Limestone Coast	Coonawarra
	Mount Benson
	Mount Gambier
	Padthaway
	Robe
	Wrattonbully
Lower Murray	Riverland
Mount Lofty Ranges	Adelaide Hills (includes Lenswood and Piccadilly Valley)
	Adelaide Plains
	Clare Valley
The Peninsulas	

NEW SOUTH WALES

Zone	Region
Big Rivers	Murray Darling
	Perricoota
	Riverina
	Swan Hill
Central Ranges	Cowra
	Mudgee
	Orange
Hunter Valley	Hunter (includes Broke Fordwich, Pokolbin & Upper Hunter Valley)
Northern Rivers	Hastings River
Northern Slopes	New England Australia
South Coast	Shoalhaven Coast
	Southern Highlands
Southern New South Wales	Canberra District
	Gundagai
	Hilltops
	Tumbarumba
Western Plains	

QUEENSLAND

Zone	Region
	Granite Belt
	South Burnett

WESTERN AUSTRALIA

Zone	Region
Central Western Australia	
Eastern Plains – Inland and North of Western Australia	
Greater Perth	Peel
	Perth Hills
	Swan District (including Swan Valley)
South West Australia	Blackwood Valley
	Geographe
	Great Southern (includes Albany, Denmark, Frankland River, Mount Barker & Porongurup)
	Manjimup
	Margaret River
	Pemberton
Western Australian South East Coast	

VICTORIA

Zone	Region
Central Victoria	Bendigo
	Goulburn Valley (includes Nagambie Lakes)
	Heathcote
	Strathbogie Ranges
	Upper Goulburn
Gippsland	
North East Victoria	Alpine Valleys
	Beechworth
	Glenrowan
	King Valley
	Rutherglen
North West Victoria	Murray Darling
	Swan Hill
Port Phillip	Geelong
	Macedon Ranges
	Mornington Peninsula
	Sunbury
	Yarra Valley
Western Victoria	Grampians (includes Great Western)
	Henty
	Pyrenées

TASMANIA

NORTHERN TERRITORY

AUSTRALIAN CAPITAL TERRITORY

SOUTH EASTERN AUSTRALIA

CLASS LISTING

WHITE WINE CLASSES

Class No.	Class Description	Vintage	Minimum Quantity
1	Riesling	2024	100 dozen
2	Riesling	2023	100 dozen
3	Riesling	2022 and older	100 dozen
4	Sauvignon Blanc	2024	100 dozen
5	Sauvignon Blanc	2023 and older	100 dozen
6	Semillon	2024	100 dozen
7	Semillon	2023	100 dozen
8	Semillon	2022 and older	100 dozen
9	Pinot Gris or Pinot Grigio	2024	100 dozen
10	Pinot Gris or Pinot Grigio	2023 and older	100 dozen
11	Chardonnay	2024 and 2023	100 dozen
12	Chardonnay	2022	100 dozen
13	Chardonnay	2021 and older	100 dozen
14	Other White varietals	2024	100 dozen
15	Other White varietals	2023 and older	100 dozen
16	White blends	2024	100 dozen
17	White blends	2023 and older	100 dozen
18	Sweet White wine	2024 and older	100 dozen

ROSÉ CLASS

Class No.	Class Description	Vintage	Minimum Quantity
19	Rosé, any variety or blend of varieties, any style	2024 and older	100 dozen

RED WINE CLASSES

Class No.	Class Description	Vintage	Minimum Quantity
20	Pinot Noir	2023	100 dozen
21	Pinot Noir	2022 and older	100 dozen
22	Merlot	2023 and older	100 dozen
23	Tempranillo	2023 and older	100 dozen
24	Grenache	2023	100 dozen
25	Grenache	2022 and older	100 dozen
26	Grenache dominant blends	2023 and older	100 dozen
27	Shiraz	2023	100 dozen
28	Shiraz	2022	100 dozen
29	Shiraz	2021	100 dozen
30	Shiraz	2020	100 dozen
31	Shiraz	2019 and older	100 dozen
32	Shiraz dominant blends	2023	100 dozen
33	Shiraz dominant blends	2022	100 dozen
34	Shiraz dominant blends	2021 and older	100 dozen
35	Cabernet Sauvignon	2023	100 dozen
36	Cabernet Sauvignon	2022	100 dozen
37	Cabernet Sauvignon	2021	100 dozen
38	Cabernet Sauvignon	2020 and older	100 dozen
39	Cabernet Sauvignon dominant blends	2023	100 dozen
40	Cabernet Sauvignon dominant blends	2022	100 dozen
41	Cabernet Sauvignon dominant blends	2021 and older	100 dozen
42	Other red varietals	2023	100 dozen
43	Other red varietals	2022 and older	100 dozen
44	Red blends	2023	100 dozen
45	Red blends	2022 and older	100 dozen

SPARKLING WINE CLASSES

Class No.	Class Description	Special Requirements	Minimum Quantity
46	White & Rosé sparkling wine, classic varieties and blends thereof (Chardonnay, Pinot Noir and Pinot Meunier)	Any vintage or NV (non-vintage) Bottle-fermented (transfer and Méthode Traditionelle) Less than 30 months tirage age	100 dozen
47	White & Rosé sparkling wine, classic varieties and blends thereof (Chardonnay, Pinot Noir and Pinot Meunier)	Any vintage or NV (non-vintage) Bottle-fermented (transfer and Méthode Traditionelle) More than 30 months tirage age	100 dozen
48	White & Rosé sparkling wine, classic varieties and blends thereof (Chardonnay, Pinot Noir and Pinot Meunier)	Any vintage or NV (non-vintage) Charmat	100 dozen
49	White & Rosé sparkling and semi-sparkling wine, minimum 85% Muscat Varieties	Any vintage or NV (non-vintage) Bottle fermented (transfer and Méthode Traditionelle), carbonated, Charmat or retained CO2. e.g. Moscato	100 dozen
50	White & Rosé sparkling and semi-sparkling wine, non-Muscat and non-classic varieties and blends, blends of non-Muscat and non-classic varieties with classic varieties	Any vintage or NV (non-vintage) Bottle fermented (transfer and Méthode Traditionelle), Charmat or retained CO2. e.g. Prosecco, Sparkling Chenin Blanc, Sparkling Sauvignon Blanc, Petillant Naturel	100 dozen
51	White & Rosé sparkling wine, all varieties and blends, excluding those eligible for Classes 46-50	Any vintage or NV (non- vintage) Carbonated	100 dozen
52	Red sparkling, any variety or blend	Any vintage or NV (non- vintage) Bottle-fermented (transfer and Méthode Traditionelle) or Charmat Carbonated	100 dozen

FORTIFIED WINE CLASSES

Class No.	Class Description	Special Requirements	Minimum Quantity
53	Apera	Any vintage or NV (non-vintage)	25 dozen (plus minimum 675L held unbottled)
54	Fortified Dessert Wine	Any vintage or NV (non-vintage) e.g. Madeira Style	25 dozen (plus minimum 675L held unbottled)
55	Tawny - Australian & Classic, Grand & Rare	Any vintage or NV (non-vintage) Style to be specified at time of entry	25 dozen (plus minimum 675L held unbottled)
56	Topaque - Australian & Classic, Grand & Rare	Any vintage or NV (non-vintage) Style to be specified at time of entry	25 dozen (plus minimum 675L held unbottled)
57	Muscat - Australian & Classic Muscat Grand & Rare	Any vintage or NV (non-vintage) Style to be specified at time of entry	25 dozen (plus minimum 675L held unbottled)
58	Ruby or Vintage Fortified	Any vintage or NV (non-vintage) Age to be specified at time of entry	100 dozen

ALCOHOL-FREE AND LOW ALCOHOL WINE CLASS

Class No.	Class Description	Special requirements	Minimum Quantity
59	Alcohol-free and low alcohol wine	<p>Must be made via the de-alcoholisation process, meaning that grapes are fermented, vinified, and created into a fully alcoholic product, then the alcohol is removed.</p> <p>Any vintage or NV (non-vintage).</p> <p>Low alcohol wines must contain less than 1.15% alcohol by volume.</p> <p>Exhibits must be made from grapes only.</p> <p>Additives such as water, are not allowed.</p> <p>Exhibits entered in this Class will not be eligible for any trophies.</p>	100 dozen

TROPHIES AND SPECIAL PRIZES

WHITE WINE TROPHIES AND PRIZES

The Douglas Lamb Perpetual Trophy for Best Riesling

Donated by the Family and Friends of the late Douglas Lamb and first presented in 1999. Doug Lamb was a revered Sydney wine identity who judged at the Sydney Royal Wine Show for the RAS over many years. He became a wine merchant specialising in imported fine wines and his own bottlings.

Eligible Classes: 1 - 3

2023 Winner:

2022 Jim Barry Lodge Hill Riesling
Jim Barry Wines
Class No. 2 / Cat No. 26

The McCarthy Perpetual Trophy for Best Sauvignon Blanc

Donated by J McCarthy and Co Pty Ltd and first presented in 1951. JJ McCarthy and Co Pty Ltd, established in 1880 were Sydney based case, cask and bottle merchants who throughout their history had been enthusiastic supporters of wine shows across NSW. Until 2014 this trophy was awarded to the Most Successful Exhibitor in the Wines and Brandy Section. From 2014 to 2015 it was awarded for Best Organic/Bio-Dynamic Wine.

Eligible Classes: 4 and 5

2023 Winner:

2022 Robert Oatley Signature Series Margaret River Sauvignon Blanc
A. G. Oatley Wines
Class No. 5 / Cat No. 15

The David Clarke Memorial Perpetual Trophy for Best Semillon

Donated by Jane, Timothy and Angus Clarke and Maxine Cooley and first presented in 2012. David Stuart Clarke AO was dedicated to the Wine Section of the RAS. He was a RAS Councillor from 1986, a Board Member from 1999 to 2002 and Chairman of the Wine Committee from 1990 to 2010. Under his stewardship the Sydney Royal Wine Show became a pre-eminent part of the Australian wine circuit. He also supported education for younger generations in wine through The Len Evans Tutorial.

Eligible Classes: 6 - 8

2023 Winner:

2014 McGuigan Bin 9000 Semillon
McGuigan
Class No. 8 / Cat No. 17

The RAS of NSW Annual Prize for Best Pinot Gris or Pinot Grigio

This Annual Prize is supported by the RAS of NSW and was previously the Arthur Kelman Perpetual Trophy for the Best Pinot Gris or Pinot Grigio from 2016 - 2021.

Eligible Classes: 9 and 10

2023 Winner:

2022 Landaire Pinot Gris
Landaire
Class No. 10 / Cat No. 3

The AP John Coopers Perennial Trophy for Best Chardonnay

Donated by AP John Coopers and first presented in 2011. AP John Coopers is a family owned operation which has been producing world class premium oak barrels since 1889. The company continues to develop and provide a range of barrels for a large variety of fruit types and wine styles made within Australia and abroad.

Eligible Classes: 11 - 13

2023 Winner:

2021 Evans & Tate Redbrook Estate Chardonnay
Evans & Tate
Class No. 12 / Cat. 36

The Bert Bear Memorial Perpetual Trophy for Best Other White Varietal

Donated by the First Thursday Luncheon Club of which Mr Bear was an original member and first presented in 1963. The club was comprised of a number of people interested in the wine industry including winemakers and growers. They met for lunch on the first Thursday of each month to discuss wines and each one brought along a "masked" bottle, which was sampled and discussed. Mr Bear was Managing Director of Lindemans from 1956 to 1962. Until 2014 this trophy was awarded for Premium Previous Vintage White Wine.

Eligible Classes: 14 and 15

2023 Winner:

2022 Macclesfield Gruner Veltliner
Longview Vineyard
Class No. 15 / Cat No. 25

The Liquorland Perpetual Trophy for Best White Blend

Donated by Liquorland and first presented in 1986. Liquorland is an Australian retail chain owned by Coles/Wesfarmers since 1981. Until 2014 this trophy was awarded for large Volume White Wine and had previously been awarded to the best Wine exhibited in the Varietal Wine Classes.

Eligible Classes: 16 and 17

2023 Winner:

2022 Rutherglen Estate Shelley's Block
DB Production
Class No. 17 / Cat No. 3

The Hanaminno Perpetual Trophy for Best Sweet White

Donated by Mr Michael Arnott and Family and first presented in 1998. The trophy is named for 'Hanaminno', the property established by Mr Arnott in Boorowa. Mr Michael Arnott AM joined the RAS Council in 1986. A well-respected Councillor, he was Chief Steward of the Sydney Royal Wine Show from 1987 to 2010; he served on numerous committees including the Wine Committee and was Chairman of the Agriculture and Dome Committees as well as the Rare Breeds Survival Trust. He has served on the Board and as a Vice President of the RAS.

Eligible Class: 18

2023 Winner:

2018 Deen De Bortoli Botrytis Semillon
De Bortoli Wines
Class No. 18 / Cat No. 18

The RAS of NSW Annual Prize for Best Current Vintage White

This Annual Prize is supported by the RAS of NSW and was first presented in 2016. It is awarded to the best white wine from the current vintage. This Trophy was previously known as the RAS of NSW Annual Prize for the Best Young White.

Eligible Classes: 1, 4, 6, 9, 11, 14, 16 and 18

2023 Winner:

2023 De Iuliis Semillon Single Vineyard
De Iuliis Wines
Class No. 6 / Cat No. 12

The Dr Henry John Lindeman Memorial Perpetual Prize for Best Mature White

Donated by Lindeman (Holdings) Limited and first presented in 1979. Henry John Lindeman (1811-1881), vigneron and surgeon, was widely known and esteemed as a founder of the Australian wine industry. Having visited and studied in the wine districts of France and Germany in the 1830s, Dr Lindeman planted the first Lindeman's vines in the Hunter Valley in 1843. He developed the vineyard to establish the Lindeman's dynasty that remains a market leader today.

Eligible Classes: 3, 5, 8, 10, 13, 15, 17 and 18

2023 Winner:

2014 McGuigan Bin 9000 Semillon
McGuigan
Class No. 8 / Cat No. 17

ROSÉ TROPHY

The Leslie Kemeny Memorial Perpetual Trophy for Best Rosé

Donated by Kemeny's Food and Liquor and first presented in 1994. It honours the late Leslie Kemeny, a post war migrant from Budapest who established the L & E Kemeny Delicatessen in Bondi in 1960. Mr Kemeny and his wife Emma grew their business to become a major player in the retail wine industry. Mr Kemeny passed away in 1986, his sons have continued his legacy and Kemeny's remains a family owned business. Until 2014 this trophy was awarded for two year old Premium Red Wine. From 2014 to 2015 it was awarded for Best Pinot Gris.

Eligible Class: 19

2023 Winner:

2023 Howard Park Miamup Rosé
Howard Park Wines
Class No. 19 / Cat No. 24

RED WINE TROPHIES

The Geoffrey Crundall Perpetual Trophy for Best Pinot Noir

Donated by Geoffrey Crundall Cellars and first presented in 1995. Geoffrey Crundall, described as a character within the wine industry established Geoffrey Crundall Cellars in Potts Point in 1991.

Eligible Classes: 20 and 21

2023 Winner:

2022 Montalto Pennon Hill Pinot Noir
Montalto
Class No. 20 / Cat No. 49

The George Mackey Memorial Perpetual Trophy for Best Grenache

Donated by Wine Australia, the Trophy was formerly known as the Australian Wine and Brandy Corporation Perpetual Trophy and first presented in 1998. George Mackey served on the Board of the Australian Wine and Brandy Corporation from 1986. He became Chairman in 1986 and held that position until his death in 1990. The Australian Wine and Brandy Corporation became Wine Australia in 2009. Previously this Trophy has been awarded for the Best Value Red Wine.

Eligible Class: 24 and 25

2023 Winner:

2021 Sevenhill Open Range Grenache
Sevenhill Cellars
Class No. 24 / Cat No. 50

The Drinks Association Perennial Trophy for Best Shiraz

Donated by the Liquor Merchants Association of Australia, this Trophy was formerly known as the Liquor Merchants Association of Australia Perennial Trophy, and first presented in 2005. The Drinks Association traces its foundation back to 1897 when a small group of liquor merchants met in Sydney to form the Wine & Spirit Association of NSW. Membership subscriptions were accepted from every leading liquor merchant in the city. Today the Drinks Association strives to be the pre-eminent supplier of information and business services to the Australian drinks industry.

Eligible Classes: 27 - 31

2023 Winner:

2021 Pedestal Margaret River Shiraz
Cherubino
Class No. 27 / Cat No. 117

The Arthur Kelman Perpetual Trophy for Best Shiraz Dominant Blend

Donated by the daughters of the late Arthur Kelman and first presented in 1979. Arthur Kelman judged wine at the Sydney Royal Wine Show in 1933 and 1935. The Kelman name is synonymous with the Hunter Valley wine industry. Mr Kelman had a passion for wine. He believed in being involved in the entire process, from grape growing to wine making to selling. He was instrumental in helping soldier settlers make wine near Griffith.

Until 2009 this trophy was awarded for Medium bodied Red Wine. From 2010 to 2015 it was awarded for Best Merlot. From 2016 to 2021 this trophy was awarded for the Best Pinot Gris/Pinot Grigio.

Eligible Classes: 32 – 34

2023 Winner:

2022 Dune The Empty Quarter
Coriole Pty. Ltd.
Class No. 31 / Cat No. 15

The Dan Murphy's Perennial Trophy for Best Cabernet Sauvignon

Donated by Dan Murphy's and first presented in 2004. Dan Murphy's is an Australian retail chain owned by Woolworths, established in 1952 by Daniel Francis Murphy who wanted to revolutionise the way liquor was sold in Australia. He had a passion for wine and was determined to offer the most extensive range, becoming one of the first importers of wine to Australia as well as supporting the growing Australian wine industry.

Eligible Classes: 35 – 38

2023 Winner:

2021 Skillogalee Trevarrick Cabernet Sauvignon
Skillogalee Estate Pty Ltd
Class No. 35 / Cat No. 54

The Jones, Steains and Waller Perpetual Trophy for Best Cabernet Dominant Blend

Donated by A W & A Pardey. It was first presented in 1983 and converted to a Perpetual Trophy in 1993. Jones, Steains & Waller (NSW) Pty Ltd was established in 1920 as merchants, importers, exporters and distributors of corks and corkwood. They were strong supporters of wine shows and other charitable causes. Until 2014 this trophy was awarded to the Exhibitor gaining the highest number of points in the Varietal Wine Classes. From 2014 to 2015 it was awarded for Best Cabernet Dominant Blend. From 2016 to 2021 it was awarded for the Best Cabernet Dominant Blend or Shiraz Dominant Blend. The Best Shiraz Dominant Blend is now awarded the Arthur Kelman Perpetual Trophy for the Best Shiraz Dominant Blend.

Eligible Classes: 39 - 41

2023 Winner:

2021 The Farm Cabernet Malbec
Jim Barry Wines
Class. 39 / Cat No. 3

The Wine Communicators of Australia Perpetual Trophy for Best Other Red Varietal

Donated by The Wine Press Club of NSW, this Trophy was formerly known as The Wine Press Club of NSW Perpetual Trophy and first presented in 1987. Wine Communicators of Australia (WCA) is the national organisation that talks with, for and about the Australian wine industry. Its members include winemakers, wine writers, wine marketers and wine retailers. Until 2014 this trophy was awarded for Large Volume Dry Red Wine.

Eligible Classes: 22, 23, 42 and 43

2023 Winner:

2022 Serafino Bellissimo Sangiovese
Serafine Wines
Class No. 41 / Cat No. 33

The John Swann Perpetual Trophy for Best Other Red Blend

Donated by the Australian Wine and Brandy Corporation and first presented in 1990 in recognition of John Swann, Chairman of the USA Exporters Committee at the time of his death in 1989. The John Swann Perpetual Trophy was commissioned in recognition of John's service to the industry. Until 2014 this trophy was awarded for Premium Dry Red Wine. From 2014 to 2015 it was awarded to Best Shiraz Dominant Blend.

Eligible Classes: 26, 44 and 45

2023 Winner:

2022 St Hugo Grenache Shiraz Mataro
St Hugo
Class No. 25 / Cat No. 9

The Rudy Komon Memorial Perpetual Trophy for Best Mature Red

Donated by Mrs Ruth Komon and first presented in 1984. It honours the memory of her husband, a leading RAS wine Judge from 1959 to 1979. Formerly a successful journalist in Czechoslovakia, Rudy Komon migrated to Australia in 1950. Arising from his early classical education, he soon established himself as a connoisseur of the arts, music and fine wine in this country. Until 2009 this trophy was awarded for Medium Bodied Red Table Wine. From 2009 to 2012, it was awarded for Shiraz Viognier. From 2013 to 2015 it was awarded for Best Rosé.

Eligible Classes: 21 – 23, 25 – 26, 31, 34, 38, 41, 43 and 45

2023 Winner:

2018 Yalumba The Steeple Shiraz
Yalumba Wines
Class No. 30 / Cat No. 4

SPARKLING WINE TROPHIES

The Thorp Annual Trophy for Best Sparkling White or Rosé

This Annual Trophy was first presented in 1987. The late Mr G M Thorp established a fund with the RAS of NSW from which an annual trophy will be awarded. Graham Thorp had a distinguished career as a soldier, architect, and businessman, and left an indelible stamp on the centres of Australian cities through the design of a plethora of prestigious buildings which were at the forefront of their time. Chairman of the Wine Committee from 1984 until 1990, he served on numerous RAS Committees and was elected Vice President of the Society in 1987.

Eligible Classes: 46 - 51

2023 Winner:

2015 House of Arras Grand Vintage
House of Arras
Class No. 46 / Cat No. 21

The InterContact Perpetual Trophy for Best Sparkling Red

Donated by InterContact Public Relations and first presented in 1994. InterContact Public Relations is a company whose clients have included major winemakers Seppelt and Lindemans. Managing Director and donor of the trophy Lesley Ann Grimoldby was a past Wine Communicators of Australia Vice President who wanted to encourage winemakers to continue to maintain traditional styles of uniquely Australian wines.

Eligible Class: 52

2023 Winner:

Not Awarded

FORTIFIED WINE TROPHY

The J C M Fornachon Memorial Perpetual Trophy for Best Fortified

Donated by the late Rudy Komon and first presented in 1971. It honours the memory of Mr Fornachon one of the leading oenologists in Australia. Mr Fornachon was a respected wine Judge, judging at eleven Sydney Royal Wine Shows from 1954 to 1968.

Eligible Classes: 53 - 58

2023 Winner:

Morris Wines Old Premium Muscat
Morris Wines
Class No. 57 / Cat No. 8

ALCOHOL-FREE ANNUAL PRIZE

The RAS of NSW Annual Prize for Best Alcohol-Free Wine

This Annual Prize is new for 2024 and is supported by the RAS of NSW.

Eligible Class: 59

OTHER TROPHIES AND PRIZES

The Dan Murphy's Perennial Trophy for Best Value Wine (White, Rosé or Red)

Donated by the First Estate Wine Merchants and first presented in 2004, this trophy was formerly known as The First Estate Wine Merchants Perennial Trophy. Dan Murphy's is an Australian retail chain owned by Woolworths, established in 1952 by Daniel Francis Murphy who wanted to revolutionise the way liquor was sold in Australia. He had a passion for wine and was determined to offer the most extensive range, becoming one of the first importers of wine to Australia as well as supporting the growing Australian wine industry.

Eligible Classes: 1 - 45

2023 Winner:

2022 Millbrook Regional GSM
Millbrook Winery
Class No. 25 / Cat No. 16

The International Guest Judge Annual Prize

This Annual Trophy is supported by the RAS of NSW and was first presented in 2014.

Awarded to the wine that impressed the International Judge the most that did not get an award elsewhere.

2023 Winner:

2021 George's Folly "Pigs Might Fly" Montepulciano/Nero d'Avola
George's Folly Wines
Class No. 44 / Cat No. 2

The NSW Department of Primary Industries James Busby Perpetual Trophy for Best NSW Wine

Donated by the NSW Department of Primary Industries and first presented in 2013. It honours the contribution made to the NSW Wine Industry by James Busby. Busby saw the early colony of New South Wales as the vineyard of the British Empire and in 1831 spent four months gathering a collection of 570 of the most valuable varieties of Europe's vine clippings. They were brought to Sydney and planted in 1832. By the 1860s nearly all award-winning wines at the Agricultural Society Show in Sydney were derived from the Busby collection. The trophy replaced the former James Busby Annual Prize, and from 2017 is awarded to the NSW wine achieving the highest total medal score over the previous 12 months on the NSW Wine Show circuit.

2023 Winner:

2018 Gartelmann Diedrich Reserve Shiraz
Gartelmann Wines
Class No. 30 / Cat No. 15

The Restaurant and Catering Industry Association Perpetual Trophy for Best Small Producer Wine

Donated by the Restaurant and Catering Association of NSW and first presented in 1994. Restaurant & Catering Australia (RCA) is the national industry association that represents the interests of restaurants and catering businesses across Australia. It is committed to assuring that the industry is recognised as one of excellence, professionalism, profitability and sustainability. Awarded to the Exhibitor of the best Small Producer Wine entered in Classes 1 to 45. A Small Producer is one whose total annual grape crush does not exceed 100 tonnes.

Eligible Classes: 1 – 45

2023 Winner:

2022 Silkman Wines Reserve Chardonnay
Silkman Wines
Class No. 11 / Cat No. 66

The Len Evans Memorial Perpetual Trophy for Best Single Vineyard Wine

Donated by the Wine Committee of the RAS of NSW and the family and friends of the late Len Evans AO and first presented in 2010. The trophy was donated in memory of the late Len Evans AO, Chair of Judges at the Sydney Royal Wine Show for over 25 years honouring his contribution to the Sydney Royal Wine Show and the Australian Wine industry as a whole. Until 2014 this trophy was awarded for Named Vineyard Classes.

Eligible Classes: 1 - 45

2023 Winner:

2022 Giant Steps Applejack Vineyard Pinot Noir
Giant Steps Wine
Class No. 20 / Cat No. 60

MAJOR TROPHIES AND PRIZES

The Albert Chan Memorial Prize for Best White

Donated by Friends of the late Albert Chan and first presented in 1988. A winemaker at Lindeman's, Albert Chan judged at seven Sydney Royal Wine Shows between 1977 and 1986, he also judged wines in the District Exhibits competition from 1981-1983.

Winners of the following trophies are eligible: Best Riesling, Best Sauvignon Blanc, Best Semillon, Best Pinot Gris/ Pinot Grigio, Best Chardonnay, Best Other White Varietal, Best White Blend and Best Sweet White.

2023 Winner:

2021 Evans & Tate Redbrook Estate Chardonnay
Evans & Tate
Class No. 12 / Cat No. 36

The Dr Gilbert Phillips Memorial Perpetual Trophy for Best Red

Donated by the Wine Society and first presented in 1956. Gilbert Edward Phillips (1904-1952) was a neurosurgeon and wine connoisseur. He was founder and president of the Wine and Food Society of New South Wales. He had been impressed by the activities of a co-operative wine-buying society which he had seen in London. On his return to Sydney, he established the Australian Wine Consumers' Co-operative Society Ltd.

Winners of the following trophies are eligible: Best Pinot Noir, Best Grenache, Best Shiraz, Best Shiraz Blend, Best Cabernet Sauvignon, Best Cabernet Sauvignon Blend, Best Other Red Varietal and Best Other Red Blend.

2023 Winner:

2022 Montalto Pennon Hill Pinot Noir
Montalto
Class No. 20 / Cat No. 49

The Tucker Seabrook Perpetual Trophy for Best Wine of Show

The Tucker Seabrook Perpetual Trophy was first presented in 1988 to mark the 150th Anniversary of Sydney's first Wine and Spirit Merchant - Tucker Seabrook, established in Sydney in 1838. Originally presented to the Best Capital City Show Wine, the Trophy was renamed in 2022, to mark the 200th Anniversary of the RAS of NSW, to honour the legacy of Tucker Seabrook and to celebrate the 'Best Wine of Show' each year at the Sydney Royal Wine Show.

Winners of the following trophies are eligible: Best Sparkling White or Rosé, Best White, or Best Red.

2023 Winner of Best Wine of Show:

2021 Evans & Tate Redbrook Estate Chardonnay
Evans & Tate
Class No. 12 / Cat No. 36

NOTES



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