



Royal Agricultural Society of NSW

# *Schedule*

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## Sydney Royal Wine Show

Monday 27 July -  
Thursday 30 July 2026  
Sydney Showground  
Sydney Olympic Park  
[www.rasnsw.com.au](http://www.rasnsw.com.au)



Celebrating 200 Years of  
Wine Excellence



Image supplied by: RoughCut Studios

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**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.



Royal Agricultural Society of NSW

## Welcome from the President



On behalf of the Royal Agricultural Society of NSW (RAS), I extend a warm welcome to all exhibitors in the 2026 Sydney Royal Wine, Beer & Cider and Distilled Spirits competitions. Your passion, dedication and pursuit of excellence continue to inspire and strengthen both your industries and our broader agricultural community.

2026 will mark 200 years since the first wine competition was hosted by the RAS of NSW. This significant milestone is a celebration of the wine industry in Australia and of the producers who have nurtured the industry from its fledgling days to a sector that now contributes over \$50 billion to the Australian economy annually. The RAS of NSW is proud of its part in the story of wine in Australia and looks forward to the celebrations ahead.

A defining feature of the RAS is our proud commitment to supporting and promoting Australian produce and Australian producers only. Through Sydney Royal competitions, we recognise and reward excellence in Australian agriculture, shining a spotlight on the skill, innovation and dedication that makes our nation's food and fibre industries truly world class. This celebration of excellence spans the entire food supply chain – from grains through to our professional bakery competitions, and from dairy cattle in the showring through to our dairy produce shows. In this way, Sydney Royal uniquely connects paddock to plate, providing producers with opportunities for competition, benchmarking and recognition at every stage.

For all who enter, the benefits are considerable. These competitions provide the chance to benchmark against the best, exchange knowledge with peers, and gain insights that drive both personal and industry growth. For winners, the rewards extend even further – a Sydney Royal medal is a prestigious mark of distinction that can significantly enhance your brand's reputation. The award artwork can be proudly displayed in your marketing, signalling to consumers that your products meet the highest standards of quality and excellence. Medal success also brings valuable opportunities to showcase and share your products with the public at events like the Sydney Royal Easter Show and Grape, Grain & Graze, along with many other avenues to raise your profile.

These competitions would not be possible without the vision and steady commitment of our judges, stewards, volunteers, Council and staff. Their dedication ensures the RAS maintains its proud tradition of delivering competitions that set the benchmark for quality and distinction.

To each and every exhibitor, thank you for sharing your craft, your produce and your story with us. We wish you every success in the 2026 Sydney Royal competitions and look forward to celebrating your achievements.

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

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

## COMMITTEE CHAIR MESSAGE

The Sydney Royal Wine Show is celebrating a remarkable 200-year milestone this year.

In 1826, during its fourth annual agricultural exhibition, the Agricultural Society of NSW offered a small gold medal for the best sample of colonial wine, not less than 10 gallons, certified on oath to be from the vintage of that year. By 1828, there were four classes for wine, despite the colony only having a handful of serious growers. The show system had started small but gained momentum. By 1901, a purpose-built exhibition space called 'the wine kiosk' was being built at the Agricultural Society of NSW's home at Moore Park, giving exhibitors the chance to showcase their wines.

As Australia's oldest and most prestigious wine show, the Sydney Royal Wine Show has played a significant role in elevating the quality and profile of Australian wine across the country. We are also proud that we have had and continue to have some of the leading judges from both Australia and overseas involved. In a year like this, we believe that identifying, championing, and promoting Australian wines and producers matters more than ever - and we hope that you will be a part of it.

To mark the bicentenary, the Sydney Royal Wine Show is hosting an industry symposium — Sydney Royal 200: The Wine Show Conversation — immediately following judging on 31 July. Two hundred places are available for wine professionals to explore the show's history, understand how it operates, and hear experienced judges reflect on its past, present and future. Priority early access is given to 2026 wine show entrants, with general ticket sales opening on 1 May 2026.

We are proud to continue to support the wine industry through the provision of scholarships, with \$275,000 provided to 63 scholars since 2013. This year, we were delighted to award 7 scholarships across education, wine assessment, and viticulture. We also provide support to the next generation of wine show judges through our planned training program for aspiring (and/or curious) wine judges, as well as our ongoing support of the Len Evans Tutorial program.

We encourage you to be part of this celebration of 200 years for the Sydney Royal Wine Show and join us in what will be a truly special year. Please submit an entry(s) to this year's show.

Entries close on 20 May 2026.

Cheers

Angus Barnes  
Chair Wine, Beer and Spirits Committee



## COMMITTEE AND OFFICIALS

### WINE BEER AND SPIRITS COMMITTEE

Mr A Barnes (Chair)

Mr S Davies

Ms S Evans

Ms L Milan OAM

Mr S Walker

### INDUSTRY ADVISORS

Ms Trish Barry

Mr Paul Bowker

### STEWARD-IN-CHIEF

Mr Angus Barnes

### CHIEF STEWARD

Mr Markus Patz

### CHAIR OF JUDGES

Mr Michael de Juiis

De Juiis Wines, Hunter Valley NSW

### INTERNATIONAL JUDGE

Mr Matthew Jukes (United Kingdom)

### JUDGING PANEL

Full Name	Position	Company	State
Edward (Toby) Barlow	Panel Chair	Treasury Wine Estates	South Australia
Kim Bickley	Panel Chair	Thomas Wines	New South Wales
Melanie Chester	Panel Chair	Giant Steps	Victoria
Rob Diletti	Panel Chair	Castle Rock Estate	Western Australia
Gwyneth Olsen	Panel Chair	Henschke	South Australia
Jen Pheiffer	Panel Chair	Pheiffer wines	Victoria
Nicole Brasier	Senior Judge	Bleasdale Vineyards	South Australia
Brock Harrison	Senior Judge	Eldertons Wines	South Australia
Jack Glover	Senior Judge	Hill Smith Family Estates	South Australia
Lauren Hanson	Senior Judge	Penley	South Australia
Annabel Holland	Senior Judge	First Creek Wines	New South Wales
Emma Jenkins MW	Senior Judge		New Zealand
Trent Kelly	Senior Judge	Aravina Estate	Western Australia
Steven Paul	Senior Judge	Oakdene Wines	Victoria
Rohan Smith	Senior Judge	Medhurst Wines	Victoria
Kate Sturgess	Senior Judge	Brokenwood Wines	New South Wales
Liam Van Pelt	Senior Judge	Ashton Hills Vineyard	South Australia
Joel Carey	Associate Judge	Tamburlaine Organic Wines	New South Wales
Cassandra Camerer-Charlick	Associate Judge	Wine Writer	Tasmania
Ian Desmond	Associate Judge	Langton's	New South Wales
Jackson Farrow	Associate Judge	Lodestone Australia	South Australia
Mathilde Hill-Smith	Associate Judge	Shaw + Smith	South Australia
Sebastian Iannuzzi	Associate Judge	Sydney Wine Academy	New South Wales
Kiri Irving	Associate Judge	Mercer Wines	New South Wales
Matt Irwin	Associate Judge	Wine & Spirits Education Trust	New South Wales
Alex Jacques	Associate Judge	Bennelong	New South Wales
Michelle Li	Associate Judge	Knapstein Wines	South Australia
Giacomo Soldani	Associate Judge	Margan Family Wines	New South Wales
Hugh Spinaze	Associate Judge	Agnew Wines	New South Wales

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## MESSAGE FROM CHAIR OF JUDGES

It is my great honour, as Chair of Judges, to welcome you to the 200th year of the Sydney Royal Wine Show.

This represents two centuries of judging, debate, tasting, learning, and celebration of Australian wine. This milestone speaks to continuity, trust, and a long-held belief that Australian wine is worthy of careful examination, honest comparison, and public recognition.

The Sydney Royal Wine Show occupies a unique place in our national wine story. As the longest continuously running wine show in Australia, it has borne witness to every major phase of the industry's evolution — from colonial beginnings and the dominance of fortified wines, through the rise of table wines and regional expression, to advances in viticulture and winemaking, and now into an era increasingly shaped by sustainability, provenance, and fine-wine ambition.

Across generations, winemakers have placed their wines on these benches not merely in pursuit of medals, but to measure themselves against their peers and the standards of the day. By entering wines in this landmark year, exhibitors are not simply participating in a competition; they are contributing to a living record of Australian wine.

Wine shows matter — not just as arbiters of awards, but as institutions of learning and accountability. At their best, they provide rigorous, independent assessment of quality. They allow producers of all sizes and stages to benchmark their wines, receive considered feedback, and test whether what they believe is in the glass resonates beyond their own cellars.

For consumers, wine shows help cut through an increasingly crowded marketplace. Medals awarded here carry weight because they are earned through blind tasting, robust discussion, and collective expertise. For the broader industry, the Sydney Royal Wine Show helps define standards, identify trends, and encourage continual improvement.

To the exhibitors: choosing to show your wines is an act of confidence and generosity. It takes courage to submit your work to scrutiny, and humility to accept that judging, while disciplined and rigorous, is ultimately subjective. No single result defines a wine or a winery. By entering, you strengthen the integrity of the show itself — the greater the depth and diversity of wines on the bench, the more meaningful the outcomes become for all.

I especially encourage first-time exhibitors, and those returning after an absence, to view participation not simply as a pursuit of medals, but as an ongoing conversation with your peers and with history. Your wines belong in this dialogue. Australian wine is at its best when it remains open, curious, and willing to test itself.

Thank you for your commitment to excellence, and for contributing to an event that has shaped Australian wine for two hundred years.

Mike de Iuliis

Chair of Judges

Sydney Royal Wine Show



## WHY ENTER THE SYDNEY ROYAL WINE SHOW?

The **Sydney Royal Wine Show** is one of Australia's most respected competitions, offering producers the chance to benchmark their products, gain expert judging feedback and elevate their brand through national recognition.

### The Value of a Sydney Royal Medal

A Sydney Royal medal is awarded through one of Australia's most rigorous and trusted judging processes. A Sydney Royal Gold Medal is a hallmark of excellence, delivering strong industry and consumer credibility.

### Benchmarking, Feedback & Commercial Advantage

Every entrant receives **confidential expert feedback**, providing insights for refinement and innovation. Medal-winning wines benefit from enhanced commercial value, increased consumer trust and stronger visibility across trade and retail.

### Marketing & Promotional Exposure

Producers benefit from RAS's annual **Consumer Marketing Campaign**, which promotes medal winners and champions to a wide consumer and industry audience.

### All-Australian Entries — A Core Sydney Royal Principle

Sydney Royal proudly champions **Australian agricultural excellence**. All entries must be produced from 100% **Australian-grown grapes**, ensuring the competition celebrates products that reflect the strength, quality and integrity of the Australian wine industry.

To further recognise local achievement, the competition also awards **THE NSW DEPARTMENT OF PRIMARY INDUSTRIES JAMES BUSBY PERPETUAL TROPHY FOR BEST NSW WINE.**, highlighting outstanding excellence from a New South Wales producer, for the NSW wine achieving the highest total medal score over the previous 12-24 months on the NSW Wine Show circuit



2025 Best NSW Wine – 2013 Tyrrell's VAT 1 Semillon



## Exclusive Opportunities for Medal Winners

- **Use of official Sydney Royal medal artwork**

Gain the right to feature the prestigious Sydney Royal medal artwork across packaging, advertising, digital platforms and point-of-sale. This instantly communicates quality to consumers and offers strong differentiation on shelves and in marketing campaigns.

- **Access to a medal-winner marketing toolkit**

Receive a tailored set of marketing resources designed to help you leverage your achievement, including brand guidelines, promotional templates, digital assets and practical advice for maximising exposure across your marketing channels.

- **Listing in the Sydney Royal Wine Show Results online**

Benefit from an official online listing viewed by trade, media and consumers. This increases visibility, enhances credibility, and creates ongoing discovery opportunities well beyond the competition period.



**Grape Grain & Graze Festival Wine Masterclass  
featuring Sydney Royal Wine Show Medal & Trophy Products**

- **Exposure at Grape, Grain & Graze Festival (1,000+ attendees)**

Showcase your medal-winning products directly to a highly engaged audience of trade professionals, enthusiasts and consumers. This event offers valuable tastings, direct feedback and potential sales opportunities. Reach out to the Sydney Royal Wine Show Event Manager for more information – [wine@rasnsw.com.au](mailto:wine@rasnsw.com.au)

- **Showcasing in the Medal Winning Stand in the Dome at the Sydney Royal Easter Show**

Participate in the most visited pavilion of the Sydney Royal Easter Show — the largest ticketed event in the southern hemisphere with more than 850,000 attendees — at a discounted exhibitor rate. This delivers unmatched brand visibility and consumer engagement.

- **Invitation-only participation in Sydney Royal Talk & Taste activations**

Engage directly with Show visitors through guided tastings, presentations and storytelling opportunities. These sessions offer high-value face-to-face interaction, product education and the chance to build loyal brand advocates.

- **Potential selection by Sydney Showground for major event supply**

Be considered for procurement opportunities to supply medal-winning products for high-profile Sydney Showground events, creating commercial pathways and extending the reach of your brand to large-scale audiences.

- **Champion products may be featured at the Sydney Royal Wine Show Awards Night**, providing premium exposure to exhibitors, trade professionals and industry media, and highlighting your product among the most celebrated spirits of the year.



## PRESIDENT'S MEDAL

The President's Medal is the Royal Agricultural Society of NSW's highest honour for food and beverage excellence, recognising Australia's most outstanding producers.

The President's Medal is unique in Australia, as it examines the entire business behind the award-winning product. Finalists undergo a comprehensive assessment of their practices across the full production journey and supply chain; from gate to plate; evaluating environmental stewardship, social responsibility, financial sustainability, governance, resilience, and contributions to their wider industry and community.

An invitation to enter the President's Medal is extended to Exhibitors whose products have achieved Champion or Trophy status in the:

- **Sydney Royal Wine Show**
- **Sydney Royal Beer and Cider Show**
- **Sydney Royal Distilled Spirits Show**
- **Sydney Royal Fine Food Show**
- **Sydney Royal Cheese and Dairy Produce Show**

Each President's Medal nominee embarks on a rigorous journey to review the business behind the Champion product, through written responses, video interviews, competitive shortlisting, and on-site visits, where they are dynamically evaluated on environmental sustainability, social responsibility, financial strength, resilience to climate and business shocks, robust succession and governance, and their power to share knowledge and shape industry impact.

As a President's Medal finalist, you join an exclusive circle of excellence, showcasing your brand in a premium stall at the Sydney Royal Easter Show, competing for prestigious prize money, and having the culinary spotlight at the Awards Function where your product is heroed in a curated celebration of craftsmanship.

Previous President's Medal winner from the Sydney Royal Wine Show include:

Shottesbrooke Vineyards  
Tahbilk Winery & Vineyard  
Yalumba Wine Company  
Hardy Wine Company

The Presidents Medal winner will be announced at the 19th Annual Awards Function on **25th May 2026**, our congratulations to Wine producer finalist Brokenwood Wines along with our other five (5) finalist - Marionette, Mandolé Orchard, Norco Co-Operative, Stockyard Beef and The Yoghurt Shop.

Invitations to the 20th President Medal competition will be extended to qualifying Exhibitors by the President in **September 2026**.

For more information visit the President Medals webpage [rasnsw.com.au/presidentsmedal](https://rasnsw.com.au/presidentsmedal)

# Where excellence tells its story

20<sup>th</sup> Annual RAS of NSW President's Medal



Each year, a few remarkable Australian food and beverage producers take the next step in their Sydney Royal journey. The Royal Agricultural Society of NSW President's Medal recognises Champion producers whose dedication shines through every part of their business – demonstrating integrity, care and innovation in the way they produce, grow and give back.

Becoming a finalist is an opportunity to share your story – the people, values and vision behind your success – and to be recognised among producers helping shape a more sustainable, connected future for Australian food and agriculture.

It's much more than an award. It's acknowledgement of the passion and purpose that define your business, and a chance to open new doors through trusted recognition and genuine celebration.

When your product has earned Sydney Royal Champion status, now is your moment to showcase the story behind it and what makes your enterprise truly stand out.

**Ready to share the story behind your success?**

Learn more at [rasnsw.com.au/presidentsmedal](https://rasnsw.com.au/presidentsmedal)

## 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 Michael de Iuliis 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), the Sydney Wine Academy and the Court of Master Sommeliers (CMS).

### 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](http://www.lenevanstutorial.com.au).

### 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:

2025 - Hugh Spinaze

2024 - Michael Latham

2024 - Phillip Le Messurier

2023 - Skye Salter

2022 - Alex Kirkwood

2019 - Brendan Carr

### Educational Wine Program

Following judging, small quantities of excess wine stock are donated to several 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.

### Wine Show Collaboration

#### 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](https://crm.asvo.com.au/sites/default/files/uploaded-content/website-content/documents/asvo_2020_wine_show_bprs_2000903.pdf)

## SYDNEY ROYAL WINE SCHOLARSHIPS

### OPEN JULY 2026 FOR SUBMISSIONS

For more than a decade, the Sydney Royal Wine Scholarships have been cultivating the next generation of Australia's wine leaders. Fully funded by the RAS Wine Committee through proceeds from the sale of excess Sydney Royal Wine Show stock, these scholarships reinvest directly back into the industry — strengthening capability, deepening expertise and supporting talent at every stage of their careers.

What began in 2013 with a single study scholarship has grown into a nationally recognised program supporting both students and wine professionals across viticulture, winemaking, sensory assessment, education, service and more. Today, the program includes two key pathways:

- **The Sydney Royal Wine Study Scholarship** — supporting students undertaking wine-related tertiary study, from viticulture and oenology to marketing, lab technology, hospitality and journalism.
- **The Sydney Royal Wine Professional Development Scholarship** — supporting industry professionals to advance their technical and assessment skills through courses such as the AWRI's Advanced Wine Assessment Course, WSET, CMS and other accredited programs.

Since inception, **63 scholars** have been awarded over **\$275,000** in funding, representing diverse regions, disciplines and career stages — united by a shared commitment to advancing Australian wine. Many scholars have gone on to shape wineries, vineyards, laboratories and judging panels across the country. In 2025, 7 scholarships totaling \$33,325 were awarded.

Whether you are building foundational skills or seeking to elevate your professional expertise, the Sydney Royal Wine Scholarships are designed to accelerate growth and open doors to invaluable industry networks.

#### Applications for the 2026 intake open mid-year.

To explore your eligibility and apply, visit:

[rasnsw.com.au/foundation/scholarships/sydney-royal-wine-scholarships](https://rasnsw.com.au/foundation/scholarships/sydney-royal-wine-scholarships)



*A look behind the scenes with 2025 Sydney Royal Wine Show Scholars Keshnee Mudaly and Hugh Spinaze, captured during judging and accepting their Excellence awards — with Hugh also receiving the Peter Doyle Trophy for Best Associate Judge*

## KEY INFORMATION

<b>ENTRY FEE</b>	<b>\$150</b> (incl. GST) per Exhibit
<b>APPLICATIONS FOR ENTRY</b>	To enter online, visit <a href="https://rasnsw.com.au/wine">https://rasnsw.com.au/wine</a>
<b>INCORRECT AND INCOMPLETE APPLICATIONS FOR ENTRY</b>	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.
<b>CLOSING DATE OF ENTRY</b>	<b>Wednesday 20 May 2026</b>
<b>DELIVERY OF EXHIBITS</b>	Exhibits are to be delivered in required quantities and with the appropriate identification labels supplied by the RAS. The delivery period is from Monday 6 July to Friday 10 July 2026 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.
<b>JUDGING DATES</b>	<b>Monday 27 to Thursday 30 July 2026.</b> All judging is closed to Exhibitors and the general public.
<b>PUBLICATION OF RESULTS</b>	Online results listing scores for award winning Exhibits will be available for viewing at the conclusion of the Sydney Royal Wine Show Trophy Presentation Lunch x Wine Communicators Of Australia on Friday 21 August and can be found at <a href="https://www.rasnsw.com.au/competitions/food-beverage-and-produce/Sydney-Royal-Wine-Show-details/?currentTab=Results">https://www.rasnsw.com.au/competitions/food-beverage-and-produce/Sydney-Royal-Wine-Show-details/?currentTab=Results</a> . Results will not be released prior to this date.  The Results Catalogue will be made available online as a PDF this will also contain scores of the medal-winning Exhibits and Judges' Class comments.  Exhibitors will be sent a breakdown of their individual results, feedback per Exhibit, and applicable certificates in September 2026.
<b>SOCIAL MEDIA</b>	Follow us to stay up to date throughout the year! Facebook: <a href="#">@RASofNSW</a> Twitter: <a href="#">@ras_nsw</a> Instagram: <a href="#">@ras_nsw</a>
<b>EXPRESSIONS OF INTEREST FOR STEWARDING AND JUDGING</b>	If you are interested in Judging or stewarding at the Sydney Royal Wine Show, please complete the expression of interest form found at: <a href="https://www.rasnsw.com.au/competitions/food-beverage-and-produce/Sydney-Royal-Wine-Show-details/?currentTab=Judging">https://www.rasnsw.com.au/competitions/food-beverage-and-produce/Sydney-Royal-Wine-Show-details/?currentTab=Judging</a> .  Please note that all Judges have been selected for 2026 but we encourage you to express your interest for 2027 by completing the expression of interest form.
<b>CONTACT</b>	Wine, Beer & Spirits Events Manager Royal Agricultural Society of NSW Locked Bag 4317, Sydney Olympic Park NSW 2127 Telephone (02) 9704 1199 Email: <a href="mailto:wine@rasnsw.com.au">wine@rasnsw.com.au</a>

## EVENTS

## SYDNEY ROYAL 200 – The Wine Show Conversation Industry Symposium

### Friday 31 July 2026 – Sydney Olympic Park

This special event will feature 4 current and former Chairs of Judges of the Sydney Royal Wine Show

Two hundred places are available for wine professionals to explore the show's history, understand how it operates, and hear experienced judges reflect on its past, present and future. Priority early access is given to 2026 wine show entrants, with general ticket sales opening on 1 May.

For more information and to purchase tickets visit [www.rasnw.com.au/sydney-royal-wine-show-200-years/](http://www.rasnw.com.au/sydney-royal-wine-show-200-years/)

## SYDNEY ROYAL WINE SHOW TROPHY PRESENTATION LUNCH × WCA

### Friday 21 August 2026

The **SYDNEY ROYAL WINE SHOW TROPHY PRESENTATION LUNCH × WINE COMMUNICATORS OF AUSTRALIA** is a great industry tradition, with an outstanding menu matched with selected trophy winning wines.

An invitation will be extended to all Trophy and Special Prize-Winning Exhibitors to attend, offering two (2) tickets per successful Exhibitor.

For more information and to purchase tickets, visit <https://www.rasnw.com.au/competitions/Food-Beverage-and-Produce/wine/>



## GRAPE, GRAIN & GRAZE FESTIVAL

### Saturday 19 September 2026

Participation in the Sydney Royal Wine Show not only benchmarks your wines against the best — it also unlocks access to one of Australia's most dynamic consumer tasting events.

If your wine receives a gold, silver or bronze medal, it will be showcased to **more than 1,000 attendees** at the vibrant **Grape, Grain & Graze Festival**, giving consumers, trade and media a rare chance to taste the show's top results — many unveiled for the first time.

For exhibitors, the festival delivers exceptional exposure and brand-building opportunities. You can **purchase a stall** to engage directly with attendees, pour your wines, share your story and make onsite sales to a highly engaged, purchase-ready audience. It's a powerful way to place your wines in the hands of new customers, gain instant feedback and elevate your brand presence beyond the judging room. Contact the Wine, Beer & Spirits Events Manager for more information [wine@rasnw.com.au](mailto:wine@rasnw.com.au)

## 2026 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](http://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. 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](http://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 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 wine 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 2026 Vintage; for these Classes the volume is as at the opening time of delivery, being Monday 6 July 2026. For 2026 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 20 May 2026**.

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 28).

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 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/competitions/food-beverage-and-produce/distilled-spirits/>.

#### 6. ENTRY REQUIREMENTS

No single Exhibit may be entered in more than one (1) Class and/or one (1) RAS Competition.

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 25, 31 to 33, or 38 to 40. 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 may be disqualified without a refund of Entry Fee.

Please refer to Special Regulation 12 in regard to Class transfers and Special Regulation 34 in regard to disqualifications.

All Exhibitors must strictly comply with Auditing, Special Regulation 35. 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 2026 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 2026 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 Wine Show publications during and after the Wine 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 sole trader, firm, partnership, company or body corporate, which in the opinion of the RAS:

- Manufactures wine; or
- 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.

## 10. DEFINITION OF PRODUCER

A producer means the registered premises 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

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, Beer And Spirits Events Manager by 5pm on Wednesday 20 May 2026 (Closing Date of Entry).

After this date, if an Exhibitor wishes to withdraw an Exhibit, the withdrawal must be submitted by Friday 10 July 2026. 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 16	6 x 750mL
Sweet White Wine	17	6 x 750mL (or volume equivalent e.g. 12 x 375mL)
Rosé	18	6 x 750mL
Red Wine	19 to 41	6 x 750mL
Sparkling Wine	42 to 48	6 x 750mL
Fortified Wine	49 to 54	3 x 750mL (or volume equivalent e.g. 6 x 375mL)
No and Low Alcohol	55	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 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 6 July to Friday 10 July 2026 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.

## 17. CONFLICTS OF INTEREST

All Judges are required to complete a Conflict-of-Interest Declaration prior to appointment

The Chair of Judges is not permitted to enter the Sydney Royal Wine Show as an Exhibitor.

A conflict of interest may arise from employment, consultancy, financial interest, advisory roles, or any personal or professional relationship with an Exhibitor, including any working relationship with an external supplier, consultant or contractor associated with the Sydney Royal Wine Show within the previous six months. Exhibitors are also obliged to disclose any relationship that may constitute a conflict with an official.

The Committee will review all disclosures and determine appropriate management actions, including reassignment or recusal from specific duties, to ensure impartiality is maintained. Failure by a Judge or Exhibitor to disclose a conflict of interest may result in removal from duties and/or disqualification of the affected Exhibit from the Competition.

## 18. GEOGRAPHICAL INDICATION

To allow Judges to assess like with like, within each table wine Class, Exhibits may 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. Wines will appear in random order within each GI grouping. The full GI listing can be found following the Special Regulations, 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.

## 19. SWEET WHITE WINE CLASS

Exhibitors entering into Class 17 must specify the sugar level (grams/litre) on the Application for Entry.

Exhibits labelled as Moscato with **zero to low** CO<sub>2</sub> must only be entered into Class 17 (Sweet White Wine). If the Exhibit contains more than 3g/L dissolved CO<sub>2</sub> the Exhibit should be entered into Class 45 (Sparkling).

## 20. 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 with a minimum of three (3) years of age i.e. in **2026**, eligible wines will be from the **2023** vintage and older. Fortified, rosé and sparkling Classes are **not** eligible for these trophies.

## 21. SPARKLING CLASSES

Class 45 is for Exhibits labelled as Moscato containing more than 3g/L dissolved CO<sub>2</sub>. Class 46 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.

## 22. FORTIFIED WINE CLASSES

For definitions on fortified wine, please refer to [www.wineaustralia.net.au](http://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.

## 23. VALUE TROPHY

To be eligible for The Dan Murphy's Value 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 ***MUST SELF-NOMINATE*** for this trophy via the Application for Entry, and are to provide 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.

## 24. 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 12-24 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, with points awarded to Gold medal-winning Exhibits only:

- 2025 or 2024 Hunter Valley Wine Show
- 2025 or 2024 Riverina Region Wine Show (Riverina GI only)
- 2025 or 2024 Mudgee Wine Show
- 2025 or 2024 Canberra & Region Wine Show (including Hilltops GI, Canberra District GI and Gundagai GI)
- 2025 or 2024 Orange Wine Show
- 2025 or 2024 Tumbarumba Wine Show
- 2025 or 2024 South Coast Wine Show (Shoalhaven GI only)
- 2025 or 2024 Australian Highlands Wine Show (Southern Highlands GI only)
- 2025 or 2024 Cowra Wine Show (Cowra GI only)

### (b) 2025 or 2024 NSW Wine Awards

Points will be awarded to gold, silver and bronze medal winning Exhibits.

### (c) 2026 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.

Exhibitors are asked to nominate eligibility for the Best NSW Wine Trophy of an Exhibit in their Application for Entry.

## 25. 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.

## 26. 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.

## 27. 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.

## 28. 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.

## 29. 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 the Sydney Royal Wine Show Trophy Winners Presentation Lunch, Grape, Grain & Graze Festival, and other promotional opportunities. Successful Exhibitors are required to supply by Tuesday 11 August 2026, at their own expense, the following quantities of Award-winning wine.

Wine Type	Quantity Requested
Red, White & Sparkling 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 showcased at

- Sydney Royal Wine Show Trophy Winners Presentation Lunch (jointly hosted with the WCA)
- The Grape, Grain & Graze Festival
- President's Medal Dinner
- Any Sponsor Event

the RAS or WCA (Wine Communicators of Australia), as applicable, may request to purchase up to five( 5) dozen additional bottles at 50% of the wholesale cost price.

The Exhibitor awarded the Wine Communicators of Australia Perpetual Trophy for Best Other Red Varietal will also be requested to sell three (3) dozen bottles of the winning wine at 50% of the wholesale price.

## 30. 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. 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:

- the name of the medal;
- the year of the medal;
- the medal or special prize won;
- 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.

### 31. 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 Wine Show will 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 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.rasnsw.com.au/presidentsmedal>.

### 32. 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 RAS once delivered. Excess stock may be used for promotional purposes including (but not limited to) VIP and media tastings, presentation Lunch, Exhibitor and trade tastings, consumer event, wine education and displays.

The RAS conducts an annual Wine, Beer and Spirits Sale, using a portion of excess show stock, to benefit the Australian Wine, Beer and Cider and Distilled Spirits Industries. Sale proceeds will fund Wine Industry Scholarships, Grants and other initiatives. Sale 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>. Exhibitors will be given the opportunity to opt-out of participating in this initiative during the Application for Entry.

### 33. 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.

### 34. 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](mailto: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.

### 35. 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 2026.
- (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 35.

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

### **36. 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.rasns.w.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.

### **37. 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.

## 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	2026	100 dozen
2	Riesling	2025	100 dozen
3	Riesling	2024 and older	100 dozen
4	Sauvignon Blanc	2026	100 dozen
5	Sauvignon Blanc	2025 and older	100 dozen
6	Semillon	2026	100 dozen
7	Semillon	2025	100 dozen
8	Semillon	2024 and older	100 dozen
9	Pinot Gris or Pinot Grigio	2026	100 dozen
10	Pinot Gris or Pinot Grigio	2025 and older	100 dozen
11	Chardonnay	2026 and 2025	100 dozen
12	Chardonnay	2024	100 dozen
13	Chardonnay	2023 and older	100 dozen
14	Other White varietals	2026	100 dozen
15	Other White varietals	2025 and older	100 dozen
16	White blends	2026 and older	100 dozen
17	Sweet White wine	2026 and older	100 dozen

### ROSÉ CLASS

Class No.	Class Description	Vintage	Minimum Quantity
18	Rosé, any variety or blend of varieties, any style	2026 and older	100 dozen

## RED WINE CLASSES

Class No.	Class Description	Vintage	Minimum Quantity
19	Pinot Noir	2025	100 dozen
20	Pinot Noir	2024 and older	100 dozen
21	Tempranillo	2025 and older	100 dozen
22	Grenache	2025	100 dozen
23	Grenache	2024 and older	100 dozen
24	Grenache dominant blends	2025 and older	100 dozen
25	Shiraz	2025	100 dozen
26	Shiraz	2024	100 dozen
27	Shiraz	2023	100 dozen
28	Shiraz	2022	100 dozen
29	Shiraz	2021 and older	100 dozen
30	Shiraz dominant blends	2025 and older	100 dozen
31	Cabernet Sauvignon	2025	100 dozen
32	Cabernet Sauvignon	2024	100 dozen
33	Cabernet Sauvignon	2023	100 dozen
34	Cabernet Sauvignon	2022 and older	100 dozen
35	Cabernet Sauvignon dominant blends	2025	100 dozen
36	Cabernet Sauvignon dominant blends	2024	100 dozen
37	Cabernet Sauvignon dominant blends	2023 and older	100 dozen
38	Other red varietals	2025	100 dozen
39	Other red varietals	2024 and older	100 dozen
40	Red blends	2025	100 dozen
41	Red blends	2024 and older	100 dozen

## SPARKLING WINE CLASSES

Class No.	Class Description	Special Requirements	Minimum Quantity
42	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
43	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
44	White & Rosé sparkling wine, classic varieties and blends thereof (Chardonnay, Pinot Noir and Pinot Meunier)	Any vintage or NV (non-vintage) Charmat	100 dozen
45	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
46	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
47	White & Rosé sparkling wine, all varieties and blends, excluding those eligible for Classes 42-46	Any vintage or NV (non- vintage) Carbonated	100 dozen
48	Red sparkling, any variety or blend	Any vintage or NV (non- vintage) Bottle-fermented (transfer and Méthode Traditionelle), Charmat or Carbonated	100 dozen

## FORTIFIED WINE CLASSES

Class No.	Class Description	Special Requirements	Minimum Quantity
49	Apera	Any vintage or NV (non-vintage)	25 dozen (plus minimum 675L held unbottled)
50	Fortified Dessert Wine	Any vintage or NV (non-vintage) e.g. Madeira Style	25 dozen (plus minimum 675L held unbottled)
51	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)
52	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)
53	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)
54	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
55	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>	100 dozen

## TROPHIES AND SPECIAL PRIZES

### WHITE WINE

#### **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

#### **2025 Winner:**

2023 DEVIL'S CORNER RESOLUTION RIESLING  
BROWN FAMILY WINE GROUP  
Class No. 3 / Cat No. 5

#### **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

#### **2025 Winner:**

2025 MANDOON SAUVIGNON BLANC  
MANDOON ESTATE  
Class No. 4 / Cat No. 18

#### **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

#### **2025 Winner:**

2013 TYRRELL'S VAT 1 SEMILLON  
TYRRELL'S VINEYARDS PTY LTD  
Class No. 8 / Cat No. 25

#### **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

#### **2025 Winner:**

2025 SIDEWOD ESTATE PINOT GRIS  
SIDEWOOD ESTATE  
Class No. 9 / Cat No. 4

#### **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

#### **2025 Winner:**

2023 EVANS & TATE ELLENS ESTATE CHARDONNAY  
EVANS & TATE  
Class No. 12 / Cat No. 24

**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

**2025 Winner:**

2024 IN GOOD HANDS CHENIN BLANC  
LENTON BRAE  
Class No. 15 / Cat No. 10

**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

**2025 Winner:**

2023 SUCKFIZZLE SAUVIGNON BLANC SEMILLON  
STELLA BELLA  
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: 17

**2025 Winner:**

2020 RESERVE BOTRYTIS SEMILLON  
BERTON VINEYARDS  
Class No. 18 / Cat No. 11

**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 (2026). 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 17

**2025 Winner:**

2025 BROKENWOOD WINES TALLAWANTA VINEYARD SEMILLON  
BROKENWOOD WINES  
Class No. 6/ Cat No. 11

**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.

2023 vintage or older.

Eligible Classes: 3, 5, 8, 10, 13, 15, 16 and 17

**2025 Winner:**

2013 TYRRELL'S VAT 1 SEMILLON  
TYRRELL'S VINEYARDS PTY LTD  
Class No. 8 / Cat No. 25

## ROSÉ

### **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: 18

#### **2025 Winner:**

2025 OTRO VINO ROSE  
STELLA BELLA  
Class No. 19 / Cat No. 32

## RED WINE

### **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: 19 and 20

#### **2025 Winner:**

2024 YABBY LAKE TASMANIA SV PINOT NOIR  
YABBY LAKE VINEYARD  
Class No. 20 / Cat No. 82

### **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: 22 and 23

#### **2025 Winner:**

2024 WILLUNGA 100 TROTT VINEYARD BLEWITT SPRINGS GRENACHE  
WILLUNGA HUNDRED PTY LTD  
Class No. 23 / Cat No. 15

### **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: 25, 26, 27, 28, 29

#### **2025 Winner:**

2022 BARRY AND SONS SHIRAZ  
JIM BARRY WINES  
Class No. 28 / Cat No. 31

### **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: 30

#### **2025 Winner:**

2024 BYRNE FARM SHIRAZ / PINOT NOIR  
BYRNE FARM  
Class No. 31 / Cat No. 1

**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: 31, 32, 33, 34

**2025 Winner:**

2023 ABBEY VALE PREMIUM RSV CABERNET SAUVIGNON  
ABBAY VALE WINES  
Class No. 35 / Cat No. 36

**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: 35, 36, 37

**2025 Winner:**

2023 DEEP WOODS ESTATE CABERNET SAUVIGNON MERLOT  
DEEP WOODS ESTATE  
Class. 39 / Cat No. 10

**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: 21, 38 and 39

**2025 Winner:**

2024 ONE LINE SANGIOVESE  
DE BORTOLI WINES PTY LTD  
Class No. 41 / Cat No. 47

**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: 24, 40 and 41

**2025 Winner:**

2024 ANCIENT SOILS TEMPRANILLO TOURIGA  
DE BORTOLI WINES PTY LTD  
Class No. 43 / Cat No. 7

**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.

2023 vintage or older.

Eligible Classes: 20, 21, 23, 24, 27, 28, 29, 30, 33, 34, 37, 39, 41

**2025 Winner:**

Not awarded

## SPARKLING WINE

### **The Thorp Annual Trophy for Best Sparkling White or Sparkling 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: 42 - 47

#### **2025 Winner:**

2016 SWIFT VINTAGE

PRINTHIE WINES

Class No. 47 / 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: 48

#### **2025 Winner:**

Not awarded

## FORTIFIED WINE

### **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: 49 - 54

#### **2025 Winner:**

GRALYN ESTATE ARTIZAN RATE MUSCAT

GRALYN ESTATE

Class No. 56 / Cat No. 8

## ALCOHOL-FREE

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

This Annual Prize is supported by the RAS of NSW.

Eligible Class: 55

#### **2025 Winner:**

Not awarded

## 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 - 41

#### **2025 Winner:**

2025 BARRY AND SONS RIESLING  
JIM BARRY WINES  
Class No. 1 / Cat No. 23

### **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.

#### **2025 Winner:**

Not awarded

### **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 12-24 months on the NSW Wine Show circuit.

#### **2025 Winner:**

2013 TYRRELL'S VAT 1 SEMILLON  
TYRRELL'S VINEYARDS PTY LTD  
Class No. 8 / Cat No. 25

### **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 44. A Small Producer is one whose total annual grape crush does not exceed 100 tonnes.

Eligible Classes: 1 - 41

#### **2025 Winner:**

2024 WILLUNGA 100 TROTT VINEYARD BLEWITT SPRINGS GRENACHE  
WILLUNGA HUNDRED PTY LTD  
Class No. 23 / Cat No. 15

### **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 - 41

#### **2025 Winner:**

2024 WILLUNGA 100 TROTT VINEYARD BLEWITT SPRINGS GRENACHE  
WILLUNGA HUNDRED PTY LTD  
Class No. 23 / Cat No. 15

## 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.

#### **2025 Winner:**

2023 EVANS & TATE ELLENS ESTATE CHARDONNAY  
EVANS & TATE  
Class No. 12 / Cat No. 24

### **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.

#### **2025 Winner:**

2023 ABBEY VALE PREMIUM RSV CABERNET SAUVIGNON  
ABBAY VALE WINES  
Class No. 35 / Cat No. 36

### **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 200<sup>th</sup> 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.

#### **2025 Winner:**

2023 ABBEY VALE PREMIUM RSV CABERNET SAUVIGNON  
ABBAY VALE WINES  
Class No. 35 / Cat No. 36

## NOTES

## NOTES

## NOTES



GRAPE,  
GRAIN &  
GRAZE  
*Festival*

19 SEPTEMBER 2026  
HOWIE PAVILION & LAWN  
**SYDNEY**  
SHOWGROUND

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**Sydney Showground, Sydney Olympic Park**

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