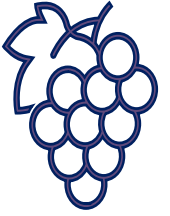




A Royal Agricultural Society of
Queensland
Wine Industry Event



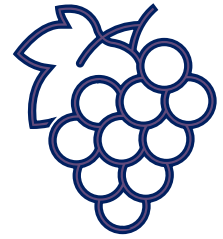
2024
RASQ Australian Mediterranean
Varieties
Wine Show

Judging Friday 27th and Saturday 28th September 2024
Public Tasting Saturday 28th September 2024

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By



CLIVE BERGHOFER
**Events
Centre**
TOOWOOMBA SHOWGROUNDS



Program

Judging: Friday 27th and Saturday 28th September 2024

Public Tasting: Saturday 28th 2024, 11am- 3pm

Venue: The Glenvale Room
Clive Berghofer Events Centre
Toowoomba Royal Showgrounds
Glenvale Road, Toowoomba

Closing date for entry forms and fees:
Friday 30th August 2024

Send to: The Chief Executive Officer
Royal Agricultural Society of Queensland,
PO BOX 18099
Clifford Gardens, Toowoomba
QLD, 4350

Entry Fees: \$40.00 per exhibit,
QWIA or RASQ member \$35.00 per exhibit

Fees must be sent with your entry form.

After 10 entries, all additional entry fees are no charge.

Note: Each exhibit must consist of four (4) 750ml bottles

Delivery of wine Exhibits:

Friday 13th September 2024

(Note: Exhibitor is responsible for freight cost)

Consign to: RASQ Australian Mediterranean Varieties Wine Show
Clive Berghofer Events Centre
Toowoomba Royal Showgrounds
Glenvale Road Toowoomba Qld 4350

Delivery enquiries to: Damon Phillips- CEO Royal Agricultural Society of Queensland
Phone: (07) 4634 7400 Mobile: 0429 347 002 Email: rasq-ceo@rasq.com.au

Committee: Chief Judge- Mr Ramon Arnavas
Mr Damon Phillips- RASQ
Mr Wayne Bradshaw- RASQ
Mr Shane Charles- RASQ

SUMMARY OF KEY DATES

Friday 30th August 2024:

Friday 13th September prior to 5.00pm

Friday 27th and Saturday 28th September

Saturday 28th September

Entries Close

**Labelled wines must be received by the
Royal Agricultural Society of Queensland**

Judging

Public Tasting

2024 Rules and Regulations

1. The organiser is the Royal Agricultural Society of Queensland
2. Entries to be judged on Friday 27th and Saturday 28th September, 2024 in the Glenvale Room, Toowoomba Showgrounds, Glenvale Road, Toowoomba
3. Awards will be made by the panel of independent judges selected by the organisers.
4. The official judging panel is chaired by Mr Ramon Arnaves, Chief Judge
5. Gold, Silver and Bronze award certificates will be issued to wines achieving the following:
Gold- 95 points & above
Silver- 90-94 points
Bronze - 85-89 points
6. Trophies or awards will be awarded for the following:
Grand Champion Wine- Sponsored by Heritage Bank **Most Successful Exhibitor** (The Most Successful Exhibitor is calculated on the highest score achieved by a winery, who enters at least three different wines across three different classes and has achieved the highest score on the basis that a Gold Medal = 5 points, Silver Medal = 3 points and Bronze Medal = 1 point)
Best Mediterranean Wine Style-White- Sponsored by Platinum International
Best Mediterranean Wine Style-Red- Sponsored by Platinum International
Best Queensland Mediterranean Wine Style- White- Sponsored by the USQ Faculty of Sciences
Best Queensland Mediterranean Wine Style- Red- Sponsored by the USQ Faculty of Sciences
Note: Trophies for the Grand Champion Wine and Most Successful Exhibitor are perpetual trophies, onto which the winning wineries details will be inscribed. The trophies remain the property of the Royal Agricultural Society of Queensland and will remain on display in the Society's trophy cabinets. Wineries will be awarded appropriate trophies or certificates in recognition of their achievements.
7. Awards will be given and judged in the following classes represented by any vintage unless otherwise indicated.

CLASS	WINE STYLE
1.	Verdelho
2.	Viognier, Marsanne, Roussanne or blend
3.	Pinot Grigio & Pinot Gris
4.	Other Mediterranean Whites- Including Arneis, Savagnin, Vermentino, Fiano, Viura, Macabeo, Palomino, Godello, Picpoul, Petite & Gros Manseng, Grenache Blanc, Grenache Gris, Pinot Bianco, Garganega, Gavi, Trebbiano, Zibibbo, Verdicchio, Greco, Malvasis, Assyrtiko and Moscofilero
5.	Sangiovese, Barbera, Dolcetto, Nebbiolo and blends
6.	Tempranillo and blends
7.	Grenache, Mourvègre, Durif and blends
8.	Including other Mediterranean Reds-Primitivo, Sagrantino, Saperavi, Graciano, Nero d'Avola, Tinta Cao, Monastrell, Carignan, Montepulciano and Agiorgotiko
9.	Rose (must be Mediterranean variety) To assist judging of this diverse class please indicate the level of residual sugar
10.	Shiraz, 2023/2024 vintage (wines ready for drinking)
11.	Shiraz 2022 vintage
12.	Shiraz 2021 vintage and older
13.	Shiraz dominated blends
14.	Sparkling (must be Mediterranean variety)
15.	Fortified/ Desert (must be Mediterranean variety)
16.	Pet 'Nat'
17.	Experimental including skin- contact whites, amphora, additive free. Each wine to include a 50 word bio explaining variety and production method.
18.	Queensland only white class non-Mediterranean varieties including Riesling, Sauvignon, Semillon, Chardonnay etc Proudly Sponsored By- UniSQ
19.	Queensland only red class non-Mediterranean varieties including Cabernet, Merlot, Petit Verdot, Cabernet Franc, Pinot etc. Proudly Sponsored By- UniSQ

Note: Wines entered incorrectly will be disqualified. If you are unsure, please email the RASQ at rasq-ceo@rasq.com.au for confirmation.

8. All blends to be at least 80% Mediterranean wine.
9. Only bottled, labelled (where practical), commercially available wines will be accepted (with exception of Classes 17, 18 and 19 current vintage entries can be tank samples).
10. With the exception of classes 10, 11 & 12, wines may be from any vintage, any variety or blend varieties consistent with the class description. Vintages must be shown on the entry form.
11. Variety or blend of varieties and vintage must be clearly indicated on labels.
12. Four (4) 750ml
13. Wineries must hold a minimum bottles stock of 300 litres of any wine entered. Class 16 exempt.
14. All exhibits become the property of the Royal Agricultural Society of Queensland.
15. Queensland awards requires the wine to contain a minimum of 85% Queensland grapes.
16. Entries in any one class are unrestricted.
17. After ten entries all additional entries are at no charge.
18. Entry nomination forms and entry payments are required by 5.00pm Friday 30th August 2024. An entry fee of \$40 per entry.
19. A wine may only be nominated once as an entry in these awards.
20. Queensland winemakers are invited to submit entries in classes 18 & 19 nominated under Rule 9 of these rules & regulations (where unfinished wines are permitted)
21. Results will be emailed to all entrants following the show. Results will be posted on the RASQ website: www.rasq.com.au in the first week of October.
22. Exhibitors are able to be appointed judges but are not permitted to judge classes that contain their own wines.
23. The judges reserve the right to disqualify or dismiss as not being eligible for judging any exhibit that in their opinion does not comply with regulations in every way. Such disqualification shall be considered final. Disqualification for any reason may, at the sole discretion of the organisers, rules the exhibitor ineligible for entry in future (Royal Agricultural Society of Queensland Australian Mediterranean Varieties Wine Show.) It shall be at the sole discretion of the judges that any award is made.
24. Wines must be delivered, freight paid to the Royal Agricultural Society of Queensland, Toowoomba Royal Showgrounds, NO LATER THAN 5.00pm on Friday 13th September 2024. Deliveries can be made during normal working hours of 8am-5pm and marked clearly as follows: 2024 Royal Agricultural Society of Queensland Australian Mediterranean Varieties Wine Show, Attn Damon Phillips.
25. To qualify for a trophy, the wine must be awarded at least a silver medal and must be highest scoring wine in its class.
26. Protests: all exhibitors and recognized affiliate bodies have the right to file written protests to the Chief Executive Officer Damon Phillips within 14 days of the announcement of awards, with a payment of \$150, in the event of wines nonconforming with the rules, or for other legitimate reasons. In issues of label integrity from a written protest by a party the appropriate federal body will be requested to audit fees to the protestors account, before 5.00pm Friday 4th October 2024. Written form of protest and payment must be received by the Royal Agricultural Society of Queensland.
27. ASVO Guidelines are incorporated in the Royal Agricultura Society of Queensland Australian Mediterranean Varieties Wine Show.

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TOOWOOMBA SHOWGROUNDS



2024 RASQ Australian Mediterranean Varieties Wine Show

Winery Name:

Contact Name:

Postal Address:

Town/City:

State:

Postcode:

Phone:

Mobile:

Email:

Declaration: I apply to enter the exhibits listed on this entry form in the 2024 RASQ Australian Mediterranean Varieties Wine Show and hereby certify that the entries comply with the regulations and other conditions laid down in the show schedule.

Full Name: (Please Print)

Signature:

Date:

Total Number of Entries:

Entries @ \$40 per exhibit (inc. GST) / QWIA or RASQ member \$35 per exhibit - Total \$

Email this form along with payment before Friday 30th August 2024 to:

Email: rasq-ceo@rasq.com.au

Credit Card Payments

Card Holders Name:

Card Number:

Expiry Date:

Closing date for entry form and fee – Friday 30th August 2024

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