

## DAYBORO A.H. & I. ASSOCIATION INC

7<sup>th</sup> & 8<sup>th</sup> July 2018

### **SECONDARY SCHOOLS WINE CHALLENGE**

#### **Rules and conditions:**

- a. Classes 1 – 6 are open for student winemakers. An AMATEUR winemaker makes wine and is not directly involved in commercial winemaking. Any wine which may be legally sold is not an Amateur Wine. Wines will be judged in open competition by class. Each entry will receive a score sheet and comments. The wines judged as the best entry by an individual and the best entry by a school will each be deemed the Champion Wine for that Group of entries.
- b. For the purpose of this competition (Classes 1 – 6), wines made wholly or partly from grapes or grape products will not be considered Fruit Wines and will not be accepted. ALL wines entered in this competition must be free of artificial colouring or flavour enhancers other than oak. All wines must have been made by the process of fermentation. Fortification is not allowed. Ingredients used in the making of the wine must be non-toxic.
- c. Dry wines should have less than 2% sugar (Specific Gravity 1.002 and under). All other wines are deemed sweet.
- d. Classes 7 and 8 are only open to individual school students or small groups of students from secondary schools/colleges who make grape wine. Wine will be judged by class. Grape wine entries must contain only grapes and may not be blended with any other fruit. The wines judged as the best entry by a school in each class will be deemed the winning School Red Grape Wine or winning school White Grape Wine.
- e. Classes 7 and 8 are for student grape wines and must be described on the entry form and then labelled according to Class, Style and Grape Variety.
- f. Exhibitors must state on the “Application to Enter” form the classes to be competed for. The Stewards and/or Judges may move an entry to another class if it is deemed that the entry is “Out of Class”.
- g. Entries are restricted to 2 entries per competitor per class. No wine may be entered in more than one class.
- h. All exhibits must be delivered to the Pavilion by 5pm on WEDNESDAY 27<sup>th</sup> June 2018. Entries will be kept refrigerated until the Show.
- i. Wine must be collected from the Showgrounds after 4pm on Sunday 8<sup>th</sup> July 2018.

- j. To determine the **Schools Challenge Winemaker for 2018**, 1<sup>st</sup> place will be awarded 4 points, 2<sup>nd</sup> place 3 points, 3<sup>rd</sup> place 2 points and Highly Commended 1 point. Points won by each school will be added together and the school gaining the most points will be declared the Challenge Winemaker for 2018
- k. The **Schools Challenge Champion Wine for 2018** will be awarded to the highest scoring wine of the competition.
- l. Wine to be exhibited in bottles sized 375ml or 750ml.

**ENTRY FEE: \$1.00 per bottle**

- Classes:
- 1. Pomme Fruit Wine (apple, pear, crab-apple etc)
    - a. Dry
    - b. Sweet
  - 2. Citrus Fruit Wine (lemon, bush lemon, lime, orange, etc)
    - a. Dry Citrus
    - b. Sweet Citrus
  - 3. Berry Fruit Wine (strawberry, raspberry, blueberry, etc)
    - a. Dry Berry
    - b. Sweet Berry
  - 4. Stone Fruit Wine (apricot, peach, plum, nectarine etc)
    - a. Dry Stone
    - b. Sweet Stone
  - 5. Tropical Fruit Wine (passionfruit, pineapple, papaya, lychee ..)  
(excluding wines eligible for Classes 2, 3 & 4)
  - 6. Blends and other wines  
Including wines made from two or more dominant fruit/flavour types, and wines not fitting into the classes above.  
Including wines predominantly made from vegetables, herbs/spices (eg ginger, chilli, peppermint), leaves and flowers (eg lilly pilly, rose petals).  
Wines blended from two or more of the 'OTHER' ingredients should be entered in Lot 3 or Lot 4 of Class 6.
    - a. Dry Blends
    - b. Sweet Blends
    - c. Dry Other
    - d. Sweet Other
  - 7. School White Grape Wine  
Still White
  - 8. School Red Grape Wine  
Still Red