



Dayboro 64th Annual Show
6th & 7th July 2019

WINE MAKING

Incorporating
SECONDARY SCHOOLS WINE CHALLENGE



Rules and conditions:

1. Classes 1200 - 1212 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.
2. For the purpose of this competition (Classes 1200 - 1212), 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.
3. Dry wines should have less than 2% sugar (Specific Gravity 1.002 and under). All other wines are deemed sweet.
4. Classes 1213 and 1214 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.
5. Classes 1213 and 1214 are for student grape wines and must be described on the entry form and then labelled according to Class, Style and Grape Variety.
6. 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".
7. Entries are restricted to 2 entries per competitor per class. No wine may be entered in more than one class.
8. All exhibits must be delivered to the Pavilion by 5pm on FRIDAY 28th June 2019. Entries will be kept refrigerated until the Show.
9. Wine must be collected from the Showgrounds after 4pm on Sunday 7th July 2019.
10. To determine the **Schools Challenge Winemaker for 2019**, 1st place will be awarded 4 points, 2nd place 3 points, 3rd 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
11. The **Schools Challenge Champion Wine for 2019** will be awarded to the highest scoring wine of the competition.
12. Wine to be exhibited in bottles sized 375ml or 750ml.

Steward Contact via dayboroshowentries@gmail.com

ENTRY FEE: \$1.00 per bottle

Classes:

- 1200. Dry Pomme Fruit Wine (apple, pear, crab-apple etc)
- 1201. Sweet Pomme Fruit Wine (apple, pear, crab-apple etc)
- 1202. Dry Citrus Citrus Fruit Wine (lemon, bush lemon, lime, orange, etc)
- 1203. Sweet Citrus Citrus Fruit Wine (lemon, bush lemon, lime, orange, etc)
- 1204. Dry Berry Fruit Wine (strawberry, raspberry, blueberry, etc)
- 1205. Sweet Berry Fruit Wine (strawberry, raspberry, blueberry, etc)
- 1206. Dry Stone Fruit Wine (apricot, peach, plum, nectarine etc)
- 1207. Sweet Stone Fruit Wine (apricot, peach, plum, nectarine etc)
- 1208. Tropical Fruit Wine (passionfruit, pineapple, papaya, lychee ..)(excluding wines eligible for Classes 1202-1207)

Blends - 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).

- 1209. Dry Blends
- 1210. Sweet Blends

Other - Wines blended from two or more of the 'OTHER' ingredients should be entered in Class 1211 or 1212.

- 1211. Dry Other
- 1212. Sweet Other

- 1213. School White Grape Wine - Still White
- 1214. School Red Grape Wine -Still Red