



**NATIONAL
COOL CLIMATE
WINE SHOW**

**2016 NATIONAL COOL CLIMATE WINE SHOW
Schedule of Medal Classes & Trophies.
25th – 28th October 2016**

SCHEDULE OF MEDAL CLASSES

Note: Varietal wines, as set out in the schedule of classes must comprise at least 85% of the specified variety. The composition of Blends should be specified on the entry form as the information is required by the judges

Class	WHITE TABLE WINE – VINTAGE 2016	Class	RED TABLE WINE – VINTAGE 2015
100	Riesling (Sugar level not to exceed 7.5 g/l)	1020	Dry Red: - Cabernet Sauvignon
300	Chardonnay (Sugar level not to exceed 7.5 g/l)	2020	Dry Red: - Shiraz (Includes Shiraz / Viognier where Shiraz is 85% or greater)
400	Sauvignon Blanc (Sugar level not to exceed 7.5 g/l)	3020	Dry Red: - Pinot Noir
500	Sweet White Table Wine: - (Sugar level above 7.5g/l)	4020	Dry Red: - Merlot
600	Rose: - any style	5020	Dry Red Varieties: - other than above and including Italian, Spanish etc
700	Pinot Gris/Grigio - (Sugar level not to exceed 7.5 g/l)	6020	Dry Red – Blends (specify composition & %)
800	Dry White Varieties, other than those classes above and including Italian, Spanish		
900	Dry White Blends:- Blend white wine varieties (specify composition %)	Class	RED TABLE WINE - VINTAGE 2014
		1030	Dry Red: - Cabernet Sauvignon
		2030	Dry Red: - Shiraz (Includes Shiraz / Viognier where Shiraz is 85% or greater)
Class	WHITE TABLE WINE – VINTAGE 2015 & Older	3030	Dry Red: - Pinot Noir
110	Riesling (2015 & Older vintages)	4030	Dry Red: - Merlot
310	Chardonnay (2015 Vintage)	5030	Dry Red Varieties: - other than above and including Italian, Spanish etc
320	Chardonnay (2014 Vintage)	6030	Dry Red – Blends (specify composition & %)
330	Chardonnay (2013 Vintage & Older Vintages)		
410	Sauvignon Blanc (2015 Vintage & Older Vintages)	Class	RED TABLE WINE – 2013 & OLDER VINTAGES
510	Sweet White Table Wine: - (2015 Vintage & Older Vintages)	1040	Dry Red: - Cabernet Sauvignon
710	Pinot Gris/Grigio (2015 Vintage & Older Vintages)	2040	Dry Red: - Shiraz (Includes Shiraz / Viognier where Shiraz is 85% or greater)
810	Dry White Varieties:-other than above, and including Italian, Spanish etc. (2015 Vintage & Older)	3040	Dry Red: - Pinot Noir
		4040	Dry Red: - Merlot
910	Dry White Blends:- Blend white wine variety. (Specify composition %) (2015 Vintage & Older vintages)	5040	Dry Red Varieties: - other than above and including Italian, Spanish etc.
		6040	Dry Red – Blends (specify composition & %)
Class	Sparkling Wines Any Vintage & Non-Vintage		Experimental or Amateur Wines Entry to consist of 2 x 750 ml bottles in each class, Entry fee \$25.00 per Entry
9000	Sparkling White or Rose Wine: - (Blends composition to be specified)	10	Grape Table Wine:- White
9100	Sparkling Red Wine: - bottle fermented, (Blend composition to be specified)	20	Grape Table Wine:- Red

Entries Close 5.00pm, 16th September 2016, Wines must be shown in four (4), 750ml Bottles or equivalents, Entry Fee: \$40.00, per Entry
Entries in these classes are eligible for either a Gold, Silver or Bronze Medal, Gold Medal winners are eligible for consideration for Trophies as scheduled