

# 26th



# LANGTON'S

FINE WINES SINCE 1988

**CLARE  
VALLEY**

**REGIONAL  
WINE  
SHOW  
2020**

# Important Wine Show Dates

OPENING DATE FOR ENTRIES – Monday 10 August 2020

CLOSING DATE FOR ENTRIES – Friday 4 Sept 2020

**ENTRIES:** See conditions of entry on following pages.

## DELIVERY OF EXHIBITS:

**Thurs 1 Oct and Fri 2 Oct 2020. 10am – 4pm only**

Exhibits must be delivered to Tim Adams. The warehouse is at the northern end of the new building off station road adjacent the Mr Mick weighbridge. **Deliveries will not be accepted at this address before or after the cut-off date.**

Please contact Lucy O'Brien via email [admin@clarevalleywine.com.au](mailto:admin@clarevalleywine.com.au) if you need to make alternative delivery arrangements as the warehouse will not be open outside these times. All late entries will be returned to the exhibitor at their own cost.

## JUDGING:

**Tuesday, 13 October - Thursday, 15 October 2020**

**Clare Town Hall**

## EXHIBITOR TASTING:

**Friday, 16 October 2020 9.00am – 10.00am**

Exhibitor / VIP / Sponsors Tasting, Clare Town Hall

## PRESENTATION OF TROPHIES:

**Friday, 16 October 2020 10.30am - 12pm**

Trophy Presentation at the Clare Town Hall

## LUNCH:

**Friday, 16 October 2020 at 12.30pm**

To be held at various Clare winery restaurants. Bus will transfer guests from Clare Town Hall at 12pm

## JUDGES:

### Chair of Judges

Nick Ryan | Wine Writer | *Nick Ryan Wine*

### Judges

David O'Leary | *Winemaker* | *O'Leary Walker Wines* Shavaughn

Wells | *Winemaker* | *Penfolds Nuriootpa Winery* Andrew Quin |

*Winemaker* | *Quin Wines*

Sarah Pidgeon | *Winemaker* | *Wynns Coonawarra*

Matt Turnbull | *State Manager* | *Mezzanine Wines Group*

Michael Downer | *Winemaker* | *Murdoch Hill*

# 2020 CLARE VALLEY WINE SHOW

**CLOSING DATE OF ENTRIES**  
**Friday 4 Sept 2020 at 5.00pm**

## CONDITIONS OF ENTRY

### The following conditions will apply:

1. Exhibitors must be current contributors to the 2020 Clare Valley Wine Industry Fund. If you are unsure about whether you are a current contributor, please contact Lucy O'Brien via email [admin@clarevalleywine.com.au](mailto:admin@clarevalleywine.com.au) before submitting your entry
2. Entries must be accompanied by payment which can be made by Credit Card or Direct Credit.
3. Entries can be submitted online at: <https://clare-valley.wineshow.online/>
4. Late entries will not be accepted
5. Entries without payment will not be accepted.

## ENTRY FEE

Entry Fee for each entry: **\$60 (GST Inc)**

**Please note that entry fees are non-refundable**

## ENTRY FORMS

If you are unable to access the online entry system, please contact the Clare Valley Wine & Grape Association on 0427 168 109 or email [admin@clarevalleywine.com.au](mailto:admin@clarevalleywine.com.au)

## DELIVERY OF ENTRIES

**Thursday 1 Oct and Fri 2 Oct 2020. 10am – 4pm only.** Exhibits must be delivered to Tim Adams. The warehouse is at the northern end of the new building off station road adjacent the Mr Mick weighbridge. **Deliveries will not be accepted at this address before or after the cut-off date.** Please contact Lucy O'Brien via email [admin@clarevalleywine.com.au](mailto:admin@clarevalleywine.com.au) if you need to make alternative delivery arrangements as the warehouse will not be open outside these times. All late entries will be returned to the exhibitor at their own cost.

## WINE SHOW REGULATIONS

1. All classes are open for competition to Winemakers of the Clare Valley Region.

2. Companies eligible to enter the Clare Valley Wine Show shall be those who produced wines made from no less than 85% Clare Valley fruit.
3. Each bottle to contain 750 ml, 500 ml or equivalent 375 ml.  
**Any one wine can only be entered once in the Show.**  
**Wine of Provenance award is exempt from this condition of entry.**
4. Each exhibit to consist of:  
Table Wines **4 x 750ml bottles or equivalent**  
Fortified Wines **2 x 750ml bottles or equivalent**
5. Exhibits to be packed in cartons, displaying Section Number and Class Number on the outside of the carton using the label supplied.
6. There is no limit of entries per class.
7. The trophy for Best Exhibitor of Show will be awarded to the exhibitor who has achieved the highest aggregate score from their top five scoring entries No more than 5 entries shall be included for the calculation for this trophy. In the event of a tie, the trophy will be decided by a medal count back. If still equal, then a count back scenario on highest score/s will prevail and so on.
8. The trophy for the Best Small Producer will be awarded to the exhibitor who has achieved the highest aggregate score from their top three scoring entries. No more than 3 entries shall be included for the calculation for this trophy. In the event of a tie, the trophy will be decided by a medal count back. If still equal, then a count back scenario on highest score/s will prevail and so on. To be eligible for the Small Producers Trophy, entries may be made in any class by producers who crushed less than 150 tonnes in total during the vintage from which the entered wine is made. The 150-tonne limit shall include any fruit crushed or bulk wine purchased for the sole use in labelled wines within the Producer's entire product range. Bulk wine purchased by the

producer will be converted to tonnes at the rate of 650 litres per tonne for compliance purposes.

***Records may be required in order for the Wine Show Committee to verify this limitation.***

9. The trophy for Best Single Vineyard Wine will be awarded to the best gold medal winning wine coming from a single vineyard source regardless of variety and vintage, as deemed by the Judging panel. The Single Vineyard Wines will be judged amongst the regular exhibits and the trophy can only be awarded to a gold medal wine. Exhibits eligible for the Single Vineyard Trophy must contain 100% Clare Valley fruit with a minimum of 95% from a single vineyard. The vineyard must have a single continuous defined boundary. Wine must be commercially labelled with reference to being produced from a single vineyard. E.g. vineyard name, wine made from a single vineyard or wording to this extent.
10. The Viticultural Trophy will be awarded to the Viticulturist/Vigneron for the Best Single Vineyard Wine. The name of the Viticulturist/Vigneron must be nominated at the time of entry to be eligible for the trophy.
11. **Section B Exhibition section** is primarily intended as a showcase of the best mature wines of the Clare Valley.
12. Sweetness specifications will apply. (See Classes as specified)
13. **Tasting Requirements**  
Exhibitors of Gold medal winning wines will be notified at the conclusion of judging. Exhibitors are required to supply gold medal wines for delivery by 4pm Thursday 10<sup>th</sup> October in time for the Wine Show Luncheon and Trophy presentation.  
**Stock requirements:**
  - a. 2 dozen of each gold medal wine from class 1,6, 7, 10 & 11
  - b. 1 dozen of each gold medal wine from all other classes.**NOTE: additional wine may be requested at the discretion of the Wine Show Committee.**  
Stock must be available for dispatch in order to meet the deadline for delivery.  
Wines entered in an incorrect class will be disqualified.

14. Exhibits will be judged using the 100-point system.
15. An exhibitor may be awarded more than one award in any one class.
16. Entries must be made on the Association's Online Entry system or hard copy where requested.

Exhibitors must state the class to be entered, type of wine, vintage or approximate age, sugar level and varietal percentage where applicable.

Exhibitors must supply to the Committee in a sealed envelope, the record of any sale made subsequent to their entries being lodged if such sale has reduced the stipulated quantity below the minimum.

17. No person shall be allowed to inspect any entry form after reception by the Association, until the judges' awards have been made public.
18. After the close of entries, no person will be permitted access to the Exhibits except the Judges, Stewards, Secretary and Staff until the awards have been announced.
19. Exhibits are to bear the labels supplied by the Association for that purpose and must show:
  - a. Section
  - b. Class Number
  - c. Description / Variety where required
  - d. Year of Vintage or if blended, approximate age
  - e. Exhibit Number (as supplied by the Association)
20. Exhibits of blended sparkling wines must represent the prescribed quantity already disgorged. Crown seals permitted as the final closure.
21. Exhibits of blended wines must represent the prescribed quantity already blended.
22. Exhibits of blended wines must represent the prescribed minimum average age.
23. In all classes, the stock as stated on the entry form may be inspected and checked by a representative of the Association or its nominee.

24. All exhibits are the property of the Association.
25. Each exhibit must represent stock as set out on the entry form and be the bona fide property of that exhibitor.
26. All exhibits must be solely the produce of Australian grapes and not contravene an Act of the States and Commonwealth of Australia which governs the production of Australian Wine and Australian Brandy; these to include the Customs and Excise Act and Regulations, or any re-enactment of the above acts or any other act (i.e. Australia New Zealand Food Standards Code). The Association reserves the right to have any exhibit inspected and/or analysed by one or more persons appointed for that purpose.
27. No protests will be entertained unless made within seven days of the announcement of the awards.
28. CVWGA reserves the right to disqualify from the Clare Wine Show any person or persons disqualified from any other Wine show during the period of such disqualification. Should any entry be accepted, it may, when discovered, be deemed void and the entry fee and exhibit shall be forfeited.
29. All exhibitors shall accept the decision of the judges as to the merits of the exhibits.
30. Judges shall not at any time prior to the announcement of awards have any access or knowledge as to the identity of the exhibits.
31. No exhibitors shall advertise or allow to be advertised by any means whatsoever whether by broadcasting pictorially or in writing, the fact that any exhibit has won any prize in the Clare Wine Show unless such advertisement shows clearly:
  - a. Award
  - b. Year of Award
  - c. Description of class with vintage year where applicable
  - d. Type of wine

Any competitor making improper use of awards won at the Clare Wine show for advertising

- purposes may be disqualified from future Show or Shows.
32. Varietal wines must be constituted from not less than 85% from that specific variety.
  33. Where appropriate, special prizes will be awarded to the exhibitor obtaining the highest number of points for a particular entry in any one class.
  34. Gold medal wines only will be considered for trophies. If there are not any gold medals awarded in a particular trophy section, then that trophy will not be awarded in that particular year.
  35. Wines can be entered under different company names providing they meet the show regulations. The wines must be entered and sold under the same company name as that stated on the label.
  36. Any exhibitor breaking any regulations may be disqualified from any future Show or Shows.
  37. The Association reserves the right to audit any Wine Show entry.  
All exhibits become the property of the Association.
  38. **Chair of Judges Award:** This may be a white, or red, or both. The wine or wines must have achieved high silver or gold status, but – most importantly – must be deemed by the chair of show and other selected judges, to be a wine (or wines) that will come into its own in good company and with a plate of delicious food at lunch or dinner.

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## TROPHIES

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**BEST SWEET WINE**

Trophy sponsored by TBC

**BEST ROSE**

Trophy Sponsored by TBC

**BEST EXHIBITION SECTION DRY RIESLING 2018  
VINTAGE**

Trophy sponsored by  
*Vinpac International & Prowine*

**BEST EXHIBITION SECTION DRY RIESLING 2017  
VINTAGE AND OLDER**

Trophy sponsored by  
*Commonwealth Bank*

**BEST VINTAGE SECTION SHIRAZ**

Trophy sponsored by  
*BHF Technologies*

**BEST VINTAGE SECTION CABERNET SAUVIGNON**

Trophy sponsored by  
*Tonnellerie de Mercurey*

**BEST VINTAGE SECTION DRY RED**

Trophy sponsored by TBC

**BEST DRY RED FROM EXHIBITION SECTIONS**

Trophy sponsored by  
*Classic Oak Products*

**BEST FORTIFIED WINE**

Trophy sponsored by  
*Hood Sweeney*

**CHAIR OF JUDGES AWARD**

Trophy sponsored by  
*Watervale Hotel*

**MICK KNAPPSTEIN TROPHY**

**BEST CURRENT VINTAGE**

**RIESLING** Trophy sponsored by  
TBC

**CARL SOBELS TROPHY**

**BEST VINTAGE SECTION DRY RED**

Trophy sponsored by TBC

**BEST RIESLING OF SHOW**

Trophy sponsored by TBC

**BEST SMALL PRODUCER**

Trophy sponsored by  
*Bottling Dynamics*

**BEST SINGLE VINEYARD WINE**

Trophy sponsored by  
*Clare Valley Enterprises*

**VITICULTURIST TROPHY**

Trophy sponsored by  
*Ackland Vineyard Services*

**BEST EXHIBITOR OF SHOW** Trophy

sponsored by  
*AP John Coopers*

**BR JOHN MAY TROPHY  
WINE OF PROVENANCE**

Trophy sponsored by  
*CCL Clear Image*

**JIM BARRY TROPHY**

**BEST WINE OF SHOW**

Trophy sponsored by  
*Langton's*

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## SECTION A – CURRENT VINTAGE SECTION

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For wines sourced in the Clare Valley, being **bottled wines only**, as at 27/09/20

Commercial name must be included on the entry form. **The wines must be bottled but need not be commercially available.** Exhibits may retain commercial labels where labelled.

**Quantity specification:**

100 dozen 750 ml or equivalent for large producers > 150t processed

50 dozen 750 ml or equivalent for small producers < 150t processed

Except for late harvest and sweet wine (classes 3 & 4), where 32 dozen applies.

**Riesling 2020 vintage**

Class 1 Dry White, Riesling (<7g/l R.S)

**White Wine 2020 vintage**

Class 2 Dry White, other than Riesling, oaked or non oaked (<7g/l R.S)

**Sweet White Wine any vintage (Please indicate exact sugar level in g/L)**

Class 3 Sweet White half dry style, (7g/l & - 60g/l R.S.)

Class 4 Sweet White dessert style, (>60g/l R.S.)

**Rose Wine (2020 and 2019 vintage only)**

Class 5 Rose

**Red Wine 2019 or younger**

Class 6 Shiraz

Class 7 Cabernet Sauvignon

Class 8 Other single varieties; e.g. Merlot, Malbec, Tempranillo, Grenache

Class 9 Blended red wine, other than eligible for classes 6, 7, 8  
(Please state varietal percentage)

**Red Wine 2018 vintage only**

Class 10 Shiraz

Class 11 Cabernet Sauvignon

Class 12 Other single varieties; e.g. Merlot, Malbec, Tempranillo, Grenache

Class 13 Blended red wine, other than eligible for classes 10, 11, 12  
(Please state varietal percentage)

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## SECTION B – EXHIBITION SECTION

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For wines sourced in the Clare Valley, being **bottled wines only**.

Commercial name must be included on the entry form. **The wines must be bottled but need not be commercially available**. Exhibits may retain commercial labels where labelled.

For an exhibition section wine to be eligible for other trophies apart from the best exhibition section trophies i.e. best wine of show, best single vineyards wine it must have stock quantities of:  
50 dozen 750 ml or equivalent for large producers > 150t processed  
25 dozen 750 ml or equivalent for small producers < 150t processed  
And to win best wine of show must win best exhibition trophy in its class

### **Quantity specification:**

5 dozen 750 ml or equivalent to be eligible for Best Exhibition Wine trophies

### **Riesling 2019 vintage**

Class 14 Dry White, Riesling (<7g/l R.S)

### **Riesling 2018 vintage & older**

Class 15 Dry White, Riesling (<7g/l R.S)

### **White Wine 2019 vintage & older**

Class 16 Dry White, other than Riesling, oaked and non oaked (<7g/l R.S)

### **Red Wine 2017 vintage & older**

Class 17 Shiraz

Class 18 Cabernet Sauvignon

Class 19 Other single varieties; e.g. Merlot, Malbec, Tempranillo, Grenache

Class 20 Blended red wine other than eligible for classes 17, 18, 19.  
(Please state varietal percentage)

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## SECTION C – SPARKLING WINE

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For wines sourced in the Clare Valley, being **bottled wine only**.

Commercial name must be included on the entry form. **The wines must be bottled but need not be commercially available**. Exhibits may retain commercial labels where labelled.

### **Quantity specification:**

20 dozen 750 ml or equivalent.

### **Sparkling Wine any vintage**

Class 21 Sparkling Wine (Crown seals permitted as the final closure)



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## SECTION D – FORTIFIED WINE

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For wines sourced in the Clare Valley, being **bottled wine only**.

Commercial name must be included on the entry form. **The wines must be bottled but need not be commercially available.** Exhibits may retain commercial labels where labelled.

**Quantity specification:**

20 dozen 750 ml or equivalent.

**Fortified Wine any vintage**

Class 22 Fortified Wine – any style. **Style and age to be specified.**

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## SECTION F – WINE OF PROVENANCE

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The Clare Valley 2020 Wine of Provenance is open to both Red and White wines.

**All entries must be bottled stock all under the same label**, the three wines will be judged for both quality and trueness to style. The winner of the Wine of Provenance awarded will not be allowed to enter the same wine in future for four (4) years.

Wine of Provenance scores will not be taken into account when determining **The Best Exhibitor of Show** and **Best Small Producer of Show** Trophy's.

Wines are required to have a vintage spread of:

1. Current Vintage, e.g. 2019 wine
2. One of between 5 & 9 years older than the current vintage, e.g. a wine from 2014 – 2010
3. One of at least ten (10) years or older than the current vintage, e.g. a wine from 2009 or older

Only TWO bottles of each wine are required for judging

Current vintage means a wine that is, or will be, on commercial release in Australia at the time of entry.

Wines entered in section F are not eligible for any other trophies unless the wine is entered to be judged in another section.

**Wine of Provenance**

Class 23 Red or White Wine, current vintage.

Class 24 Red or White Wine, between 5 and 9 years older.

Class 25 Red or White Wine, 10 years or older

# CLARE VALLEY REGIONAL WINE SHOW 2020

## TROPHIES

1.	Best Sweet Wine	Classes 3, 4
2.	Best Rose of Show	Class 5
3.	Best Exhibition Section Dry Riesling, 2019 Vintage	Class 14
4.	Best Exhibition Section Dry Riesling, 2018 Vintage and older	Class 15
5.	Best Vintage Section Shiraz	Class 6, 10
6.	Best Vintage Section Cabernet Sauvignon	Class 7, 11
7.	Best Vintage Section Dry Red	Classes 8, 9, 12,13
8.	Best Dry Red from Exhibition Sections	Classes 17,18,19,20
9.	Best Fortified Wine	Class 22
10.	Chair of Judges Award	All Classes
11.	Best Current Vintage Riesling <b>Mick Knappstein Trophy</b>	Class 1
12.	Best Vintage Section Dry Red <b>Carl Sobels Trophy</b>	From Trophy awards 5,6,7,8
13.	Best Riesling of Show	From Trophy awards 3,4,11
14.	Best Small Producer	See note 8 in Wine Show Regulations
15.	Best Single Vineyard Wine	See Note 9 in Wine Show Regulations
16.	Viticulturist Trophy	See note 10 in Wine Show Regulations
17.	Best Exhibitor of Show	See note 7 in Wine Show Regulations
18.	Wine of Provenance <b>Br John May Trophy</b>	Class 23,24,25
19.	Best Wine of Show <b>Jim Barry Trophy</b>	All Classes
<p><b>Note: Additional trophies may be awarded at the Chairman's discretion.</b></p> <p>I. <b>Best Dry White other than Riesling – Classes 2,16</b></p> <p>II. <b>Best Sparkling – Class 21</b></p>		