

## Conditions of Entry

1. Wines produced from grapes grown in Cool Climates only are eligible. A Cool Climate is one which experiences, on average, less than 1550 day degrees during the growing season. Any other wine may be entered if evidence can be provided that the vineyard experiences the above criteria. The Committee will reserve the right to exclude wines which come from a Region which does not meet these criteria. The committee will not refund monies or return entries which do not meet the criteria as set out in the Conditions of Entry.
2. All exhibits must:
  - (a) be wholly made in Australia, utilising only Australian sourced grapes.
  - (b) conform to respective Acts and amendments of the States and Commonwealth of Australia, which govern the production of Australian Wine.
  - (c) contain not less than 85% of the specified variety in all single varietal classes.
3. Regardless of the number of Commercial labels under which it is released, a wine shall only be entered once.
4. An exhibitor may enter any number of wines in any one class and receive more than one award in that class.
5. Each entry to consist of 4 x 750ml bottles (or equivalent) for table wines and 3 x 750ml or equivalent volume for Fortified Wines.
6. All entries are to be made on forms supplied by the Murrumbateman Cool Climate Wine Show and must be received by 25 August 2008. Faxed or emailed entries accepted. Each entry attracts a fee of \$25.00 (incl. GST). Please indicate method of payment on entry form.
7. All exhibits to bear commercial labels where possible. All exhibits to bear labels supplied by the Murrumbateman Cool Climate Wine Show, showing:
  - The class entered
  - The year of vintage
  - The exhibitor's identifying code.
8. Exhibits to be posted to Murrumbateman Cool Climate Wineshow, PO Box 3298, Murrumbateman, NSW, 2582. or delivered to 16 Hercules Street, Murrumbateman. All cases must be properly marked with the Exhibitor's name and must arrive NO LATER THAN 22 SEPTEMBER 2008. Exhibits on which freight has not been paid shall be excluded from the judging.

9. All exhibits become and remain the property of the Murrumbateman Cool Climate Wine Show.
10. Judging will be by a panel of three or more judges who will judge all wines independently. Judges will at all times be screened from the exhibits. The senior judge will tally the score and, after consultation, arrive at the final assessment of the wines.
11. All wines will be judged out of a maximum 60 points –  
Gold Award – 55.5 and over  
Silver Award – 51 to 55.4  
Bronze Award – 46.5 to 50.9
12. All exhibitors must abide by the rules and regulations of the Murrumbateman Cool Climate Wine Show. The Committee reserves the right to accept or reject any entry, to verify the origin and quantity held, and to change entries to a more appropriate Class.
13. Two invitations to the Exhibitors Tasting will apply per exhibitor.
14. Exhibitors agree to adhere to the Winemakers Federation of Australia Code of Practice for the Display of Awards, and any exhibitor breaking this or any regulation may be disqualified from this and any future show or shows.

### Trophies will be awarded at the presentation dinner.

Ensure your booking by completing the box on the Entry Form and enclosing your payment.

### All correspondence to:

Murrumbateman Cool Climate Wine Show  
PO Box 3298  
MURRUMBATEMAN NSW 2582  
Tel: (02) 6227 0358  
Fax: (02) 6227 0358  
Email: [mccws@bigpond.com](mailto:mccws@bigpond.com)  
[www.murrumbateman.org.au](http://www.murrumbateman.org.au)

MURRUMBATEMAN



COOL CLIMATE  
WINE SHOW

30 September – 4 October 2008

### Calendar of Events

- Entries close 25 August 2008
- Exhibits must arrive by 22 September 2008
- Judging – 30 September to 3 October 2008

### Awards Presentation Dinner

Shaw Vineyard Estate, Murrumbateman  
Friday 3 October 2008 – 7pm

### Exhibitors' Tasting

Murrumbateman Recreation Grounds Hall  
Friday 3 October 2008 – 4:30pm to 6pm

### Public Tasting

Murrumbateman Recreation Grounds Hall  
Saturday 4 October 2008 – 10am to 2pm

Murrumbateman Agricultural Bureau & Progress Association  
ABN 71 920 635 074

# WINE SCHEDULE

## 2008 Vintage – Dry White Table Wines Quantity 600 Litres

- Class 1 Riesling and other aromatic, floral varieties (Traminer, Frontignac) and blends
- Class 2 Sauvignon Blanc and blends – non wooded
- Class 3 Pinot Gris/Grigio, Semillon, Chenin Blanc and blends – non wooded
- Class 4 Chardonnay – non wooded
- Class 5 Wooded – less aromatic varieties (Chardonnay, Semillon, Chenin Blanc, Sauvignon Blanc and blends of these varieties.

## 2007 Vintage – Dry Red Table Wines Quantity 600 Litres

- Class 6 Pinot Noir
- Class 7 Merlot
- Class 8 Cabernet Sauvignon
- Class 9 Shiraz/Shiraz Viognier
- Class 10 Alternative Varieties and blends
- Class 11 Claret Styles – Bordeaux Varieties and blends
- Class 12 Australian Styles – Shiraz/Cabernet or Cabernet/Shiraz
- Class 13 Rose – any vintage

## 2007 Vintage & Older – Dry White Wines Quantity 300 Litres

- Class 14 Riesling and other aromatic, floral varieties (Traminer, Frontignac) and blends
- Class 15 Sauvignon Blanc and blends – non wooded
- Class 16 Pinot Gris/Grigio, Semillon, Chenin Blanc and blends – non wooded
- Class 17 Chardonnay – non wooded
- Class 18 Wooded – less aromatic varieties (Chardonnay, Semillon, Chenin Blanc, Sauvignon Blanc and blends of these varieties.
- Class 19 Sweet White Dessert Styles (Botrytis blends and late picked styles – any vintage)

## 2006 Vintage & Older – Dry Red Table Wines Quantity 300 Litres

- Class 20 Pinot Noir
- Class 21 Merlot
- Class 22 Cabernet Sauvignon
- Class 23 Shiraz/Shiraz Viognier
- Class 24 Alternative Varieties and blends
- Class 25 Claret Styles – Bordeaux Varieties and blends
- Class 26 Australian Styles – Shiraz/Cabernet or Cabernet/Shiraz

## Fortified & Sparkling Wines Quantity 200 litres

- Class 27 White Sparkling Wines – bottle fermented
- Class 28 Red Sparkling Wines – bottle fermented
- Class 29 Fortified Wines

We are delighted to announce that our 2009 and subsequent Wineshows will be named  
**AUSTRALIAN COOL CLIMATE WINESHOW**  
at Murrumbateman

## What's on: Murrumbateman Moving Feast Saturday 4 & Sunday 5 October 2008

The Murrumbateman Moving Feast offers a weekend of premium local wines matched with scrumptious food.

Cool Climate Wineshow Public Tasting – 10am to 2pm  
Saturday 4 October at the Murrumbateman Recreation Hall.

**Full details: [www.murrumbateman.org.au](http://www.murrumbateman.org.au)**