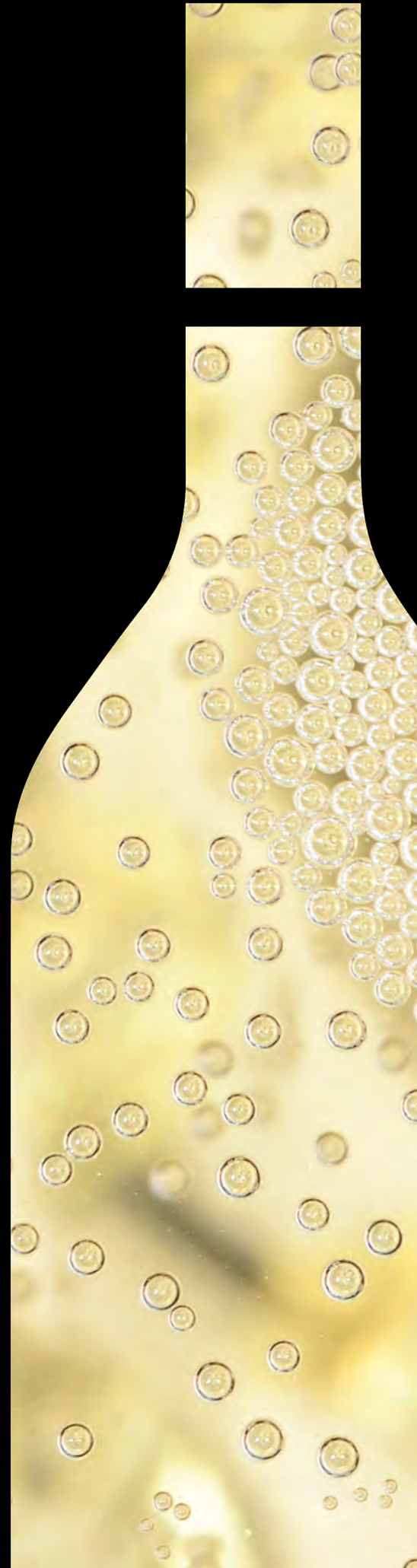




# WINE AWARDS

2024 ENTRY PACKAGE



# BENCHMARK YOUR PRODUCT WITHIN THE INDUSTRY.

Enter online at: [perthroyalfoodawards.raswa.org.au/food-beverage-competitions](http://perthroyalfoodawards.raswa.org.au/food-beverage-competitions)





# ENTER THE 2024 PERTH ROYAL FOOD AWARDS.



The Perth Royal Food Awards (PRFA) have become an important part of the agricultural industry in WA. An initiative of the Royal Agricultural Society of WA (RASWA), the PRFA's are rapidly expanding, with new competitions and categories being released in 2024 based on consumer and industry trends.

## THE BENEFITS

### PERTH ROYAL FOOD AWARD MEDAL

An opportunity to **win a Perth Royal Food Award medal** – Gold, Silver & Bronze medals are awarded to the highest scoring products.

### AWARD-WINNING PROMO KIT

Receive an **Award-winning Promotional Kit**, which includes digital copies of your medal artwork to aid in promoting your winning products. Medal artwork can be included on your retail packaging, online branding and general promotions.

### AUSTRALIA'S FINEST JUDGES

Extensive Judging and Scoring from **Australia's finest judges**, allowing you to **benchmark your product within the industry**.

### PERTH ROYAL SHOW OPPORTUNITY

Opportunity to have your award-winning products included in the **President's Dinner** on the first evening of the **Perth Royal Show**.

### MARKETING

Be **actively promoted** by RASWA's Marketing and Communications department. Awards placed digitally and in print on RASWA's documents and websites, including the Perth Royal Show website which received over **one million** website views in 2023.

### OPPORTUNITIES

Opportunity to have your award-winning products **utilised and promoted** at RASWA corporate functions and potentially other external events throughout the year.

## WE INVITE YOU TO ENTER THE PERTH ROYAL FOOD AWARDS & BENCHMARK YOUR PRODUCT WITHIN THE INDUSTRY.

Enter online at: [perthroyalfoodawards.raswa.org.au/food-beverage-competitions](https://perthroyalfoodawards.raswa.org.au/food-beverage-competitions)  
For more information, please contact [foodawards@raswa.org.au](mailto:foodawards@raswa.org.au)



## KEY DATES

### MAY

M	T	W	T	F	S	S
			1	2	3	4
5	6	7	8	9	10	11
12	13	14	15	16	17	18
19	20	21	22	23	24	25
26	27	28	29	30	31	

### JUNE

M	T	W	T	F	S	S
					1	2
3	4	5	6	7	8	9
10	11	12	13	14	15	16
17	18	19	20	21	22	23
24	25	26	27	28	29	30

### JULY

M	T	W	T	F	S	S
1	2	3	4	5	6	7
8	9	10	11	12	13	14
15	16	17	18	19	20	21
22	23	24	25	26	27	28
29	30	31				

### AUG

M	T	W	T	F	S	S
			1	2	3	4
5	6	7	8	9	10	11
12	13	14	15	16	17	18
19	20	21	22	23	24	25
26	27	28	29	30	31	

### SEP

M	T	W	T	F	S	S
						1
2	3	4	5	6	7	8
9	10	11	12	13	14	15
16	17	18	19	20	21	22
23	24	25	26	27	28	29
30						

**Entries Open** Thursday 2 May 2024

**Entries Close** Monday 8 July 2024

**Entry Fee** \$110 + GST

**Delivery Date** Monday 12 - Thursday 16 August 2024

**Judging Dates** Monday 2 - Thursday 5 September 2024

**Awards Presentation** Friday 6 September 2024

**Results Announced** Friday 6 September 2024

## CONTACT INFORMATION

### Competition

For all general and competition enquiries relating to the 2024 Perth Royal Wine Awards please contact:

Jen Farquhar  
E: wine@raswa.org.au

### Sponsorship Opportunities

For all enquiries relating to sponsorship, please contact:  
Partnerships Executives  
E: sponsorship@raswa.org.au

### Marketing & Media

For all media, marketing & social media enquiries relating to the 2024 Perth Royal Wine Awards, please contact:

Communications Executive  
E: media@raswa.org.au

Marketing & Social Media Executives  
E: marketing@raswa.org.au

T: (08) 6263 3100 W: perthroyalfoodawards.raswa.org.au

@perthroyalfoodawards.PRFA

@perthroyalfoodawards



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## SUBMITTING ENTRIES

To submit entries to the Perth Royal Wine Awards:

1. Read through the 2024 Perth Royal Wine Awards Schedule;
2. Submit your entries and complete the payment for your entries online via [perthroyalfoodawards.raswa.org.au/food/beverage-competitions](https://perthroyalfoodawards.raswa.org.au/food/beverage-competitions)
3. On confirmation of your entries, please follow information provided on product delivery to ensure that deliveries arrive in time.

There is no limit to the number of entries per class..

Exhibitors are responsible for selecting the correct classes or subclasses and abiding by the section conditions and published deadlines.

No entry will be accepted, until the entry fee is received in full. Entry fees will not be refunded.

Exhibitors must state:

- d. The class to be entered;
- e. The style or type;
- f. Vintage or approximate age of the wine; and
- g. That the stipulated minimum quantity is in stock.

Each exhibit must represent stock as recorded in the application for entry and be the bona fide property of that exhibitor. For the purpose of this condition exhibitor means the corporation, firm, or person who owns the brand name under which name the wine entered in the relevant class has been or is intended to be sold to the public.

### TRANSFERS

There will be no transfers made by exhibitors or stewards under any circumstances. It is the exhibitors responsibility to enter the correct wine in the correct class.

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## COMMERCIAL TITLE

Exhibitors are required to detail the Commercial Titles of all Exhibits on the Application for Entry. Commercial Titles will be published in the Results Catalogue, online and used for promotional material. Commercial Title, includes but is not limited to, the brand name and product description as it appears on the Exhibit's primary commercial label.

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## COMMERCIAL AVAILABILITY

Exhibits must meet the following criteria for Commercial Availability. Exhibits may be disqualified if they are not commercially available at the time of judging: \*\*

- Produces or manufactures its products from premises in Australia to a commercial standard (at the discretion of RASWA);
- Each Exhibit entered must be the absolute property of the exhibitor and must be commercially available in Australia or in the market available for export as an identifiable Australian product, or both;
- Exhibits must be taken from a normal production run and must be identical to those commercially available;
- At the time of judging, RASWA may conduct an audit to compare Exhibit samples with those commercially available;
- Supplies goods in the relevant category on an ongoing basis at wholesale or retail level in Australia; and
- Generates a turnover that is reasonable for a commercially viable business from the sale of products that are eligible for entry in this competition (unless specified otherwise).

\*\* Wine and Chocolate are the only exceptions.

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## ELIGIBILITY OF PRODUCTS

All products must comply with the requirements of the Australian Food Standards Code for both product and packaging. Exhibits not complying with the Australian Standard, will be disqualified.

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## ORIGIN OF EXHIBIT

All exhibits must be made from 100% Australian grown and farmed produce.

All Australian exhibits must conform to the respective Acts of the States and the Commonwealth of Australia, which govern the production of Australian Wine and Australian Brandy i.e. the Customs and Excise Act and Regulations, the Spirit Act and Regulations, the Health Act and Regulations.

All Australian producers must exhibit wine made solely from grapes grown, vintaged and bottled in Australia.

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## QUANTITY OF EXHIBITS

The minimum quantities required to be submitted for judging are:

Class	Quantity Required for Judging
1 - 48	Six (6) bottles of 750ml
49-59	Four (4) bottles of 375ml (or equivalent to a volume of 1.5 litres)

An additional 2 x 750 ml bottles (or equivalent) will be required if wine progresses to trophy judging.

Class 20 and 44 (Wines of Provenance) - 2 bottles of EACH vintage.

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## DEFINITION OF EXHIBITOR

An Exhibitor means a person, firm, partnership, company or body corporate, which in the opinion of RASWA:

- Manufacturers or processes fine food produce; or
- Has product manufactured, packaged or processed under contract for the purpose of sale under the registered business name of the Exhibitor as stated on the Application for Entry
- All Exhibitors who have their product made under contract must identify the Producer on their Application for Entry.

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## DEFINITION OF PRODUCER

A Producer means the registered premises that manufacture the product entered into the Competition.

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## CLASS TRANSFERS & WITHDRAWALS

- It is the sole responsibility of the Exhibitor to enter the Exhibits in the correct Class and Competition or be subject to disqualification without refund of Entry Fee;
- RASWA may, at its discretion, without any liability and without the prior approval of the Exhibitor, disqualify or transfer an Exhibit into a different Class than that stated on the Application for Entry if in its opinion, the Exhibit has been entered in the wrong Class.
- If an Exhibitor wishes to withdraw an Exhibit, they must do so in writing to the Perth Royal Food Awards Coordinator.
- Once entries have closed, there will be no substitution of products. The products which have been entered in the online Application for Entry are those samples that are required to be delivered for judging.
- Once entries have closed, products can be moved into another Class, however no products are able to be substituted for a new entry.

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## THIRD PARTY MANUFACTURING

An exhibit (i.e. product) can be submitted by either the producer or the brand owner who has had the product produced under contract by a third party.

The contract producer must be listed as part of the entry process and recorded as the “contract manufacturer”.

The exhibitor’s name and the product name as recorded in the entry process, will be published in the results catalogue and should they be awarded, on any champion awards paraphernalia.

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## OBLIGATIONS FOR MEDAL & CHAMPIONSHIP WINNERS

Following judging, RASWA hosts awards events which consists of a selection of award winning produce for consumption. Successful medal winning exhibitors may be required to supply a reasonable quantity of award winning produce by **22 September 2023** at cost price. The supply of products will enable winning products to gain exposure by being featured at the events.

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## ENTRY FEES

### **\$110 per entry (plus GST)**

Full payment must be received by RASWA no later than the closing date of entries.

RASWA will not validate online entries until payment is received.

There will be no refund of entries withdrawn, not delivered or disqualified unless the entry is withdrawn with the Event Coordinator approval.

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## DELIVERY OF EXHIBITS

Exhibitors may deliver exhibits directly to Claremont Showground on **Monday 12 - Friday 16 August 2024** between the hours of 9am and 4pm. No deliveries outside of this period will be accepted.

Perth Royal Wine Awards

**Ellie Eaton Pavilion**

Claremont Showground

1 Graylands Road

CLAREMONT WA 6010

RASWA cannot be held responsible for any theft, loss, delay or damage during the transport of entries.

All exhibits must comply with the requirements of the Australian and New Zealand Food Standard Code, except where stated. All exhibits may be subjected to examination to ensure compliance with these standards.

Boxes containing exhibits must weigh less than 12.5kg in total.

Early receipt of exhibits will be accepted if prior notice is given by contacting the Competition and Event Coordinator at the Royal Agricultural Society of Western Australia on (08) 6263 3100 during office hours.





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## IDENTIFICATION LABELS FOR DELIVERY

Once entries have closed and payments processed, exhibitors will receive an email from Perth Royal Wine Awards (PRWA) which will include:

- PDF of e-labels to be printed and securely affixed to EACH exhibit;
- Summary of Entry;
- Map for delivery of products and Instructions

It is the responsibility of the Exhibitor to check the information on the Summary of Entry to check the information is correct and accurately reflects the Classes into which the exhibits have been entered.

Exhibitors are required to print these labels in the precise format that they are sent, preserving size, font etc. and securely attach them to each exhibit submitted for entry.

Labels can either be printed on paper, cut out and affixed with CLEAR packing tape, or alternatively printed (using a laser printer) on AVERY L7163 adhesive labels (99.1 x 38.1mm x 14 per page)

The PRWA competition label must not obscure or cover the commercial label and should be run up the side of the bottle between front and back commercial labels, or affixed beneath or above the back label.

Please ensure that the BARCODE on the PRWA label is clearly printed and visible.

Please ensure that your email address on your Perth Royal Food Awards (PRFA) Exhibitor competition profile is correct as this is where labels, documentation and information regarding the competition will be sent. The PRFA cannot be responsible if the Exhibitor does not receive correspondence due to an incorrect email address.

It is the responsibility of the Exhibitor to communicate with the PRFA Event Coordinator should they not receive their entry documentation and correspondence.

Entries not bearing the PRWA competition labels, will not be judged.

### **MARKING OF CARTONS**

Exhibitors are requested to label their cartons with the label provided by RASWA. This will enable the Stewards to match the deliveries with the entry.

Contact the Competition and Event Coordinator to obtain extra Identification Labels.

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## MINIMUM STOCK REQUIREMENTS

The minimum quantities required in certain classes, as stated in the schedule, must be held in bottles by the dozen by the exhibitor as at **28 August 2023**. Wine that is not bottled is ineligible (except from those wines stipulated in Fortified classes).

### **FORTIFIED WINES**

It is no longer a requirement that fortified wines (classes 49 to 59) be held in a bottle by wineries. They may be left in bulk storage and drawn down into bottles for the wine awards.

### **SMALL PRODUCERS**

Who process under 300 tonnes of grapes for their own label (i.e. under 300 tonnes processed from their own grown and/or purchased grapes and marketed under their own label(s), but not including grapes processed for other independent identities) who mark and sign the declaration in the space provided on their application for entry and who also meet the present minimum stock requirements as listed, will be eligible to exhibit in all classes.

### **SINGLE VINEYARD CLASSES**

Please indicate via the tick box when entering. The wines entered in these classes must be 100% from the one (1) vineyard. The name of the vineyard must be written on the label.

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## WINES OF PROVENANCE CLASSES - WA ONLY

These classes are open to white and red table wines from WA. Each exhibit will comprise of three (3) wines of the same label:

- a. One (1) 2021 to 2024 (white wine) or 2020 to 2023 (red wine);
- b. One (1) between 5 and 9 years older than current vintage; and
- c. One (1) at least 10 years older than the first wine.

Two (2) bottles per vintage, total of six (6) bottles. Extra samples of wine may be required on the exhibitor's tasting day.

The intrinsic quality and trueness to style are the judging attributes. Each exhibit will be judged as a group. The wines in the group will not be awarded individual scores. An award is made to the labelled wine as a group, not an individual vintage.

Volume required at the time of entry is 100 dozen 750ml bottles for the first wine. There is no minimum stock requirement for the second and third wines. Any of the wines in the exhibit may be separately entered as individual exhibits.

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## INSPECTION OF EXHIBITS

In all classes the stock, as stated in the application for entry, may be inspected and checked by a representative of RASWA and/or nominee.

RASWA reserves the right to have any exhibit inspected and/or analysed.

Prior to the conclusion of the Perth Royal Wine Awards (PRWA) a region is selected for inspection by the PRWA Committee and a range of entries are randomly selected by the chief steward or nominated steward. Following the announcement of the awards a RASWA representative or an appointed nominee, inspects the selection of such wine in accordance with the entry and schedule regulations. Proof of stock may be the presence of actual stock or sale records of such wine. A bottle from the stock on hand will be used for comparison against the original entry by a RASWA representative or nominee

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## CONTROL OF EXHIBITS

After entries close, until the awards have been made, no person shall be permitted access to the bottled exhibits, except the stewards, and persons authorised by RASWA.

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## JUDGING PROCESS & CRITERIA

Judging of the 2024 PRWA will take place at Claremont Showground, Claremont - Monday 2 September - Thursday 5 September 2024. Judging is closed to exhibitors, trade and the public.

- Panels may consist of a Panel Chair, two judges and two Associates.
- Classes will be assigned to judging panels to be blind tasted and assessed. Large classes, may be “split” across a number of judging panels.

Wines will be judged to the internationally recognised 100% scoring system and medals will be awarded as follows:

Gold	95 - 100
Silver	90 - 94.99
Bronze	85 - 89.99

- The process of determining the “top gold” medal winning wine requires additional judging. The gold medal wines from a class that is judged by a single panel will be reassessed by the judges in that panel and a top gold nominated.
- For a “split class” (ie a class that is split over multiple panels), the panels will nominate their ‘top gold’ from their portion of the Split Class. Panel Chairs from each of those split classes will then come together and re-taste all top golds from that class and determine a single top gold for that entire class.
- The “top gold” wines of each class are blind tasted by all judges and ranked using the Borda Count Method to determine Trophy and Champion winners
- The Chief Judge, in consultation with the Competition Event Manager, will have the final power to arbitrate the awards.
- Judges in their absolute discretion may decline to make an award in any Class. Awards may be withheld in any Class where exhibits are considered unworthy or where the judges for any reason and in their absolute discretion decide that any award shall be withheld.
- Judges shall not at any time prior to the announcement of Awards have access to or any knowledge of the identity of the exhibit.
- Judges will judge each class without collaboration and tally the points upon the completion of judging each particular class. Once the final points and awards are determined, the chair of judges shall check the final results to ensure that the wines have been judged to the required standard.
- Judges shall not have access to any exhibit other than from the glass containing it, which will be presented to them by the stewards.
- All exhibitors shall accept the final decision of RASWA and the judges.
- Exhibits will be judged on colour and clarity, bouquet and palate characteristics.
- Judges are chosen on their industry knowledge and expertise and come from one or more of a broad range of industry sectors, including, but not limited to industry educators and researchers, producers, manufacturers, technologists from industry, product retailers and distributors, and product users.
- Our judging process is designed to identify and appropriately manage conflicts, ensuring the integrity of our awards.



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## AWARDS

Only gold award wines are eligible for trophies, except trophies in connection with aggregate points.

Winners of gold, silver and bronze in each class will be awarded with certificates and the right to use the Perth Royal Wine Awards medal artwork on their winning products.

Trophy winners are expected to collect their trophies or arrange for collection by their agent at the awards presentation function. If RASWA is required to mail trophies, the cost of transport and insurance against damage in transit will be the responsibility of the trophy winner. RASWA will not be responsible for storing the trophies after the awards presentation.

Exhibitors winning trophies, may be requested to sell four (4) dozen bottles of the award winning wine, preferably at wholesale price, for consumption at President's promotional events held by RASWA.

### **WESTERN AUSTRALIAN TROPHIES**

To be considered eligible for any trophy specifically nominated for a wine produced in Western Australia, it is a requirement that 100% of the exhibit be the product of grapes grown and vintaged within Western Australia. The checkbox must be ticked on the application of entry.

### **TROPHIES BASED ON AGGREGATE POINTS**

The Following Trophies are based on aggregate points

- Trophy for Most Successful Western Australian Exhibitor, Processing under 300 Tonnes - (on entry Exhibitor must indicate they meet this criteria by clicking "YES" on this question)
- Trophy for Most Successful Western Australian Exhibitor (on entry Exhibitor must indicate they meet the criteria by clicking "YES" on this question)

Trophies involving aggregate points will be allocated on the following scale:

Gold	5 points
Silver	3 points
Bronze	1 point

In the event of a tie, the exhibitor gaining the highest number of gold awards will be judged the winner. Should a tie still exist the exhibitor gaining the highest number of silver awards will be judged the winner. Should a tie still exist the exhibitor gaining the highest number of bronze awards will be judged the winner. Then if a tie still exists, an equal award may be made.

Exhibitors must have an aggregate of at least five (5) points for these trophies.

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## MEDAL ARTWORK

Gold, silver and bronze in each class or subclass and overall champions will be awarded with certificates and the right to use the Perth Royal Wine Awards medal artwork on their winning products.



RASWA will provide winners with a medal template in PDF or JPEG format. It is the exhibitors' responsibility to arrange their own printing.

An exhibitor shall not advertise or allow to be advertised by any means whatsoever and in particular by broadcasting, television, pictorially or in writing, the fact that any exhibit has won an award at the Perth Royal Wine Awards unless such advertisement shows clearly:

1. The name Perth Royal Wine Awards;
2. The year of the award;
3. The class or subclass in which the award was won;
4. The title of the award or trophy won where applicable.

Compliance by a producer (including subsidiaries or by associated companies) with the Winemakers Federation of Australia Code of Practice for the "Display of Awards" is a prerequisite for entry to the Perth Royal Wine Awards of which the display of awards or medals are authorized by the AWBC for export to Europe. This Code of Practice for the display of awards applies to all wines produced after and including the 2005 vintage.

Producers shall not use medals, stickers, symbols or other devices on a bottle or any other form of packaging in order to misleadingly convey the impression that the wine has received an award at an open, objective and independent competition.

Awards received by an individual exhibit shall only be applied to wines bearing the name under which the exhibit was entered. In recognition that a wine could be entered in a show before a wine has been finally allocated to a brand, portability of an award to enable it to stay with the wine which won the award shall be permitted on the condition that the exhibitor provides prior written notification of intent to the satisfaction of RASWA. Written approval for this change must be received by the exhibitor from RASWA prior to applying the award to the renamed wine.

Awards received by a class of wine (e.g. most successful exhibitor) shall not be used to suggest that an individual wine has received any particular distinction. These awards are not to be presented on the bottle in the form of a medal.

The use of gold discs, black and gold discs, silver discs and bronze discs to promote anniversaries, events, sponsorship and the like, must not be used. Stickers and symbols or other devices should be sufficiently differentiated from show medals in terms of shape and/or colour to ensure no confusion.

Any exhibitor who in the opinion of RASWA breaches any of these regulations or the Winemakers Federation of Australia Code of Practice for the "Display of Awards" may be disqualified by RASWA from exhibiting at any of its future shows, as RASWA in its absolute discretion may determine.

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## AWARD WINNERS

Where possible, award winners and outstanding exhibits will be promoted during the proceeding Perth Royal Show, Perth Royal Food Awards presentations, sponsor functions and Perth Royal Food Awards Gala.

Successful gold or champion winning exhibitors may have an opportunity to supply RASWA with award winning products at a negotiated rate, which will enable the winning products to gain exposure by being featured at any of the following Perth Royal Show activities; functions; dinners; official openings; other related activities.

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## EXCESS JUDGING STOCK

All exhibits become the property of RASWA and will be disposed of in accordance with health regulations. Excess stock may be used for promoting award winners at award functions and media opportunities or for educational purposes such as workshops.

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## AWARDS PRESENTATION

The Awards Presentation will be held on Friday 6 September 2024 in the Silver Jubilee Pavilion.

The Exhibitors Tasting will commence at 9.00am in the Silver Jubilee Pavilion. Two (2) Complimentary Tickets will be provided to Exhibitors.

Award winners are expected to collect their award(s) or arrange for the collection by their Agent at the Awards Presentation or Exhibitors Tasting. If RASWA is required to mail trophy awards, the cost will be the responsibility of the trophy winner. RASWA will not be responsible for storing awards.

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## SPECIAL INSTRUCTIONS

The Wine Results Catalogue will be made available via QR Code at the Awards Presentation and also on the Perth Royal Food Awards website.

Individual judge's results will not be made available to exhibitors. An aggregate score sheet and feedback sheet will be supplied.

In all classes and subclasses the exhibit, as stated on the entry form, may be inspected and checked by a representative of RASWA and/or nominee.

RASWA reserves the right to have any exhibit inspected and/or analysed to verify that it meets the relevant conditions for the class or subclass (e.g. reduced alcohol) in which it was exhibited, and that the wine held by the exhibitor represents the exhibit provided for judging.

All exhibits must conform to the respective Acts of the States and the Commonwealth of Australia, which govern the production of Australian Wine, the Food Standard Codes and the Health Act and Regulations.

**DISQUALIFICATION:** No entry will be received from any person or persons disqualified by this or any other similar Society during the period of such disqualification. Should any such entry be accepted it shall, when discovered, be deemed void and the entry fee and wine shall be forfeited, and other affiliated Wine Show Societies notified.

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## PERSONAL RESULTS

Results will be emailed, and Certificates posted to Exhibitors in the subsequent weeks of judging.



## SPECIAL TROPHIES

### **TROPHY FOR BEST WESTERN AUSTRALIAN WINE**

Classes 1 to 59, WA Producers only

### **TROPHY FOR BEST WHITE WINE**

Classes 1 to 19

### **TROPHY FOR BEST RED WINE**

Classes 22 to 43

### **TROPHY FOR WINES OF PROVENANCE BEST RED OR WHITE VARIETAL**

Classes 20 and 44

### **TROPHY FOR BEST FORTIFIED WINE**

Classes 49 to 59

### **TROPHY FOR BEST ROSÉ**

Class 21

### **TROPHY FOR BEST SPARKLING WINE**

Classes 45 to 48

## WHITE TROPHIES

### **TROPHY FOR BEST CHARDONNAY**

Classes 1 to 3

### **TROPHY FOR BEST RIESLING**

Classes 4 to 5

### **TROPHY FOR BEST SEMILLON**

Classes 6 to 7

### **TROPHY FOR BEST SAUVIGNON BLANC**

Classes 8 to 9

### **TROPHY FOR BEST WHITE VARIETAL**

Classes 10 to 14

### **TROPHY FOR BEST SEMILLON SAUVIGNON BLANC / SAUVIGNON BLANC SEMILLON**

Classes 15 to 16

### **TROPHY FOR BEST WHITE WINE (BLENDS)**

Class 17

### **TROPHY FOR BEST SWEET WHITE WINE**

Class 19

## RED TROPHIES

### **TROPHY FOR BEST CABERNET SAUVIGNON**

Classes 22 to 24

### **TROPHY FOR BEST SHIRAZ**

Classes 28 to 30

### **TROPHY FOR BEST PINOT NOIR**

Classes 34 to 35

### **TROPHY FOR BEST RED VARIETAL**

Class 36 to 39, 41

### **TROPHY FOR BEST RED WINE (BLENDS)**

Classes 25 to 27, 31 to 33, 40, 42 to 43

## STILL WHITE WINE

Only bottled wines are eligible.

**IMPORTANT:** Entries should be entered into the class that is most appropriate to the label or the intended label. All wines must comply with the Australian Label Integrity (LIP) regulations. Varietal makeup of all wines should be nominated on the application for entry, for all blends classes.

**SINGLE NAMED VINEYARD CLASSES:**

The wines entered in this category must be 100% from the one (1) vineyard.

Classes 1 to 16 are Dry Whites only, <7.5g/l residual sugar.



### CHARDONNAY

- 
- Class 1 Chardonnay - 2024 Vintage**  
Minimum Quantity (Dozen): *Open*: 250  
*Producers Under 300 Tonnes*: 100
- 
- Class 2 Chardonnay - 2023 Vintage**  
Minimum Quantity (Dozen): *Open*: 250  
*Producers Under 300 Tonnes*: 100
- 
- Class 3 Chardonnay - 2022 Vintage & Older**  
Minimum Quantity (Dozen): *Open*: 100  
*Producers Under 300 Tonnes*: 50

### RIESLING

- 
- Class 4 Riesling - 2024 Vintage**  
Minimum Quantity (Dozen): *Open*: 250  
*Producers Under 300 Tonnes*: 100
- 
- Class 5 Riesling - 2023 Vintage & Older**  
Minimum Quantity (Dozen): *Open*: 100  
*Producers Under 300 Tonnes*: 50

### SEMILLON

- 
- Class 6 Semillon - 2024 Vintage**  
Minimum Quantity (Dozen): *Open*: 250  
*Producers Under 300 Tonnes*: 100
- 
- Class 7 Semillon - 2023 Vintage & Older**  
Minimum Quantity (Dozen): *Open*: 100  
*Producers Under 300 Tonnes*: 50

### SAUVIGNON BLANC

- 
- Class 8 Sauvignon Blanc - 2024 Vintage**  
Minimum Quantity (Dozen): *Open*: 250  
*Producers Under 300 Tonnes*: 100
- 
- Class 9 Sauvignon Blanc - 2023 Vintage & Older**  
Minimum Quantity (Dozen): *Open*: 100  
*Producers Under 300 Tonnes*: 50

### PINOT GRIS/GRIGIO

- 
- Class 10 Pinot Gris/Grigio - Any Vintage**  
Minimum Quantity (Dozen): *Open*: 100  
*Producers Under 300 Tonnes*: 50

### CHENIN BLANC

- 
- Class 11 Chenin Blanc - Any Vintage**  
Minimum Quantity (Dozen): *Open*: 100  
*Producers Under 300 Tonnes*: 50

### VERDELHO

- 
- Class 12 Verdelho - Any Vintage**  
Minimum Quantity (Dozen): *Open*: 100  
*Producers Under 300 Tonnes*: 50

### FIANO

- 
- Class 13 Fiano - Any Vintage**  
Minimum Quantity (Dozen): *Open*: 100  
*Producers Under 300 Tonnes*: 50



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## STILL WHITE WINE (CONTINUED)

### OTHER SINGLE DRY WHITE VARIETALS

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- Class 14 Other Single Dry White Varietals - Any Vintage**  
Minimum Quantity (Dozen): *Open: 100*  
*Producers Under 300 Tonnes: 50*  
*Excluding those eligible for classes 1 to 13.*  
*Please state the varietal on the application for entry.*

### SEMILLON SAUVIGNON BLANC OR SAUVIGNON BLANC SEMILLON

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- Class 15 Semillon Sauvignon Blanc or Sauvignon Blanc Semillon Blends - 2024 Vintage**  
Minimum Quantity (Dozen): *Open: 250*  
*Producers Under 300 Tonnes: 100*  
*May be blends of Semillon Sauvignon Blanc or Sauvignon Blanc Semillon. The percentage of each variety must be specified on the application for entry.*

- Class 16 Semillon Sauvignon Blanc or Sauvignon Blanc Semillon Blends - 2023 Vintage & Older**  
Minimum Quantity (Dozen): *Open: 100*  
*Producers Under 300 Tonnes: 50*  
*May be blends of Semillon Sauvignon Blanc or Sauvignon Blanc Semillon. The percentage of each variety must be specified on the application for entry.*

### OTHER WHITE BLENDS

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- Class 17 Other White Blends - Any Vintage**  
Minimum Quantity (Dozen): *Open: 100*  
*Producers Under 300 Tonnes: 50*  
*Excluding those eligible for classes 14 to 16. The percentage of each variety must be specified on the application for entry.*

### MEDIUM DRY WHITE WINE

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- Class 18 Medium Dry White Wine - Any Vintage**  
Minimum Quantity (Dozen): *Open: 100*  
*Producers Under 300 Tonnes: 50*  
*Excluding sparkling and semi sparkling Moscato. Sugar content to be greater than 7.5g/litre and less than 50g/litre.*

### SWEET WHITE WINE

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- Class 19 Sweet White Wine - Any Vintage**  
Minimum Quantity (Dozen): *Open: 100*  
*Producers Under 300 Tonnes: 50*  
*Excluding sparkling and semi sparkling Moscato. Sugar content to be greater than 50g/litre.*

### WINES OF PROVENANCE - DRY WHITE - WA ONLY

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- Class 20 Wines of Provenance - Dry White**  
*Entry must consist of three (3) different vintages.*  
*Two (2) bottles of each vintage must be submitted:*
- a. 2020 - 2023 (minimum quantity 100 dozen)
  - b. 5 - 9 years older than wine A (no minimum quantity required)
  - c. 10 years or older than wine A (no minimum quantity required)
- Individual wines in a Wines of Provenance entry may be entered separately in another eligible class.*

## STILL RED WINE

Only bottled wines are eligible. Exhibitors are limited to three (3) entries per class, except where specified.

**IMPORTANT:** Entries should be entered into the class that is most appropriate to the label or the intended label. All wines must comply with the Australian Label Integrity (LIP) regulations. Varietal makeup of all wines should be nominated on the application for entry, for all blends classes.

**SINGLE NAMED VINEYARD CLASSES:**

The wines entered in this category must be 100% from the one (1) vineyard.



### ROSÉ

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- Class 21 Rosé - Any Vintage**  
Minimum Quantity (Dozen): *Open: 100*  
*Producers Under 300 Tonnes: 50*

### CABERNET SAUVIGNON

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- Class 22 Cabernet Sauvignon - 2023 Vintage**  
Minimum Quantity (Dozen): *Open: 250*  
*Producers Under 300 Tonnes: 100*

- 
- Class 23 Cabernet Sauvignon - 2022 Vintage**  
Minimum Quantity (Dozen): *Open: 250*  
*Producers Under 300 Tonnes: 100*

- 
- Class 24 Cabernet Sauvignon  
- 2021 Vintage & Older**  
Minimum Quantity (Dozen): *Open: 100*  
*Producers Under 300 Tonnes: 50*

### DRY RED BLENDS

#### - CABERNET SAUVIGNON DOMINANT

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- Class 25 Dry Red Blends - Cabernet Sauvignon  
Dominant - 2023 Vintage**  
Minimum Quantity (Dozen): *Open: 250*  
*Producers Under 300 Tonnes: 100* *The percentage of each variety must be specified on the application for entry.*

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- Class 26 Dry Red Blends - Cabernet Sauvignon  
Dominant - 2022 Vintage**  
Minimum Quantity (Dozen): *Open: 250*  
*Producers Under 300 Tonnes: 100* *The percentage of each variety must be specified on the application for entry.*

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- Class 27 Dry Red Blends - Cabernet Sauvignon  
Dominant - 2021 Vintage & Older**  
Minimum Quantity (Dozen): *Open: 100*  
*Producers Under 300 Tonnes: 50* *The percentage of each variety must be specified on the application for entry.*

### SHIRAZ

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- Class 28 Shiraz - 2023 Vintage**  
Minimum Quantity (Dozen): *Open: 250*  
*Producers Under 300 Tonnes: 100*

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- Class 29 Shiraz - 2022 Vintage**  
Minimum Quantity (Dozen): *Open: 250*  
*Producers Under 300 Tonnes: 100*

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- Class 30 Shiraz - 2021 Vintage & Older**  
Minimum Quantity (Dozen): *Open: 100*  
*Producers Under 300 Tonnes: 50*

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## STILL RED WINE (CONTINUED)

### DRY RED BLENDS - SHIRAZ DOMINANT

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**Class 31 Dry Red Blends - Shiraz Dominant - 2023 Vintage**  
Minimum Quantity (Dozen): *Open: 250*  
*Producers Under 300 Tonnes: 100*  
*The percentage of each variety must be specified on the application for entry.*

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**Class 32 Dry Red Blends - Shiraz Dominant - 2022 Vintage**  
Minimum Quantity (Dozen): *Open: 250*  
*Producers Under 300 Tonnes: 100* *The percentage of each variety must be specified on the application for entry.*

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**Class 33 Dry Red Blends - Shiraz Dominant - 2021 Vintage & Older**  
Minimum Quantity (Dozen): *Open: 100*  
*Producers Under 300 Tonnes: 50* *The percentage of each variety must be specified on the application for entry.*

### PINOT NOIR

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**Class 34 Pinot Noir - 2023 Vintage**  
Minimum Quantity (Dozen): *Open: 250*  
*Producers Under 300 Tonnes: 100*

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**Class 35 Pinot Noir - 2022 Vintage & Older**  
Minimum Quantity (Dozen): *Open: 100*  
*Producers Under 300 Tonnes: 75*

### MERLOT

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**Class 36 Merlot - 2023 Vintage & Older**  
Minimum Quantity (Dozen): *Open: 100*  
*Producers Under 300 Tonnes: 50*

### MALBEC

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**Class 37 Malbec - 2023 Vintage & Older**  
Minimum Quantity (Dozen): *Open: 100*  
*Producers Under 300 Tonnes: 50*

### TEMPRANILLO

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**Class 38 Tempranillo - 2023 Vintage & Older**  
Minimum Quantity (Dozen): *Open: 100*  
*Producers Under 300 Tonnes: 100*

### GRENACHE

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**Class 39 Grenache - 2023 Vintage & Older**  
Minimum Quantity (Dozen): *Open: 100*  
*Producers Under 300 Tonnes: 50*

### RED BLENDS - GRENACHE DOMINANT

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**Class 40 Red Blends - Grenache Dominant - Any vintage**  
Minimum Quantity (Dozen): *Open: 100*  
*Producers Under 300 Tonnes: 50*

### OTHER SINGLE DRY RED VARIETALS

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**Class 41 Other Single Dry Red Varietals - 2023 Vintage & Older**  
Minimum Quantity (Dozen): *Open: 100*  
*Producers Under 300 Tonnes: 50* *Excluding those eligible for classes 21 to 24, 28 to 30 and 34 to 40. Please state the varietal on the application for entry.*

### OTHER RED BLENDS

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**Class 42 Other Red Blends - 2023 Vintage**  
Minimum Quantity (Dozen): *Open: 250*  
*Producers Under 300 Tonnes: 100* *The percentage of each variety must be specified on the application for entry.*

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**Class 43 Other Red Blends - 2022 Vintage & Older**  
Minimum Quantity (Dozen): *Open: 100*  
*Producers Under 300 Tonnes: 50* *The percentage of each variety must be specified on the application for entry.*

### WINES OF PROVENANCE - DRY RED - WA ONLY

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**Class 44 Wines of Provenance - Dry Red**  
*Entry must consist of three (3) different vintages. Two (2) bottles of each vintage must be submitted:*

- a. 2020 - 2023 (minimum quantity 100 dozen)
- b. 5 - 9 years older than wine A (no minimum quantity required)
- c. 10 years or older than wine A (no minimum quantity required) *Individual wines in a Wines of Provenance entry may be entered separately in another eligible class.*

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## SPARKLING WINE

**Exhibitors are limited to three (3) entries per class.**

**IMPORTANT:** Entries should be entered into the class that is most appropriate to the label or the intended label. All wines must comply with the Australian Label Integrity (LIP) regulations.

Disgorging by transfer method acceptable where specified. Crown seal closures are permitted. Required stock quantities may be held en tirage.

**Please state best description of your entry; Sparkling White or Sparkling Rose for classes 45 to 48.**



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**Class 45 Sparkling White & Rosé - Less Than 30 Months Tirage**

Minimum Quantity (Dozen): *Open:* 100  
*Producers Under 300 Tonnes:* 50  
*Any variety or blend. Bottle fermented (transfer and methode traditionnelle). Any sweetness level. Vintage and non-vintage.*

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**Class 46 Sparkling White & Rosé - 30 Months or More Tirage**

Minimum Quantity (Dozen): *Open:* 100  
*Producers Under 300 Tonnes:* 50  
*Any variety or blend. Bottle fermented (transfer and methode traditionnelle). Any sweetness level. Vintage and non-vintage.*

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**Class 47 Sparkling White & Rosé - Any Vintage & NV**

Minimum Quantity (Dozen): *Open:* 100  
*Producers Under 300 Tonnes:* 50  
*Any variety or blend. Any method other than traditional. Any sweetness level. Semi sparkling wines included.*

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**Class 48 Sparkling Red - Any Vintage & NV**

Minimum Quantity (Dozen): *Open:* 100  
*Producers Under 300 Tonnes:* 50  
*Any variety or blend. Bottle fermented, Charmat or carbonated. Any sweetness level.*

## FORTIFIED WINE

Exhibitors are limited to two (2) entries per class. Four (4) bottles of 375ml are required (or equivalent to 1.5 litres)

**IMPORTANT:** Entries should be entered into the class that is most appropriate to the label or the intended label. All wines must comply with the Australian Label Integrity (LIP) regulations.

It is no longer a requirement that fortified wines be held in a bottle by wineries. They may be left in bulk storage and drawn down into bottles for the Perth Royal Wine Awards.

### Fortified Wine Classifications:

**Australian Style:** Younger styles showing fresh fruit characters. Should show integrations between fruit and alcohol. Up to 5 years of age.

**Classic Style:** A maturing style showing some fresh fruit evident. Minimum of 5 years maturation. For Muscadelle and Muscat a minimum of 9 Bé is required.

**Grand Style:** A mature style showing more complexity and depth with a minimum of 10 years maturation. For Muscadelle and Muscat a minimum of 9 Bé is required.

**Rare Style:** Highly complex and rich style showing wonderful depth and richness from a minimum of 15 years maturation. For muscadelle and Muscat a minimum of 9 Bé is required.

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**Class 49 Aperera - Pale Dry Flor - Any Vintage**

Minimum Quantity (Litres): *Open: 1,000*  
*Producers Under 300 Tonnes: 500 Less than 10g/L residual sugar.*

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**Class 50 Aperera - Medium Dry - Any Vintage**

Minimum Quantity (Litres): *Open: 1,000*  
*Producers Under 300 Tonnes: 500 Less than 1.5 Bé.*

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**Class 51 Aperera - Sweet - Any Vintage**

Minimum Quantity (Litres): *Open: 1,000*  
*Producers Under 300 Tonnes: 500 Greater than 1.5 Bé.*

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**Class 52 Australian Ruby - Any Vintage**

Minimum Quantity (Litres): *Open: 1,000*  
*Producers Under 300 Tonnes: 500*

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**Class 53 Australian Vintage - Any Vintage**

Minimum Quantity (Litres): *Open: 1,000*  
*Producers Under 300 Tonnes: 500*

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**Class 54 Australian Tawny - Australian & Classic Styles**

Minimum Quantity (Litres): *Open: 1,000*  
*Producers Under 300 Tonnes: 500*

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**Class 55 Australian Tawny - Grand & Rare Styles**

Minimum Quantity (Litres): *Open: 1,000*  
*Producers Under 300 Tonnes: 500*

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**Class 56 Sweet Fortified White - Australian & Classic Styles (excluding Muscats)**

Minimum Quantity (Litres): *Open: 1,000*  
*Producers Under 300 Tonnes: 500 Any Bé.*

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**Class 57 Sweet Fortified White - Grand & Rare Styles (excluding Muscats)**

Minimum Quantity (Litres): *Open: 1,000*  
*Producers Under 300 Tonnes: 500 Any Bé.*

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**Class 58 Muscat - Australian & Classic Styles**

Minimum Quantity (Litres): *Open: 1,000*  
*Producers Under 300 Tonnes: 500 Any Bé.*

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**Class 59 Muscat - Grand & Rare Styles**

Minimum Quantity (Litres): *Open: 1,000*  
*Producers Under 300 Tonnes: 500 Any Bé.*

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## GENERAL SHOW REGULATIONS

The Society's General Show Regulations and Section Conditions regulate the conduct of the Show. Upon acceptance of an entry the Exhibitor is irrevocably contracted to be bound by those General Show Regulations and Section Conditions.

A copy of the Society's General Show Regulations may be obtained on application or downloaded from the website <http://perthroyalshow.com.au/general-regulations/>.

An Exhibitor who breaches any General Show Regulation or Section Condition may be disqualified, or suspended for any period, fined or otherwise penalised.

### **WITHDRAWAL OF EXHIBIT BY THE SOCIETY**

The Society may, at its sole discretion, withdraw, reject or disqualify an exhibit. Refer to the Society's General Show Regulation 3.18.

### **AWARDS**

The Society will not be responsible for awards not received by Exhibitors after 31 December 2024. If you have not received your award(s) by 30 November 2024 please contact RASWA on (08) 6263 3100.

### **SOCIETY'S LIABILITY**

The attention of Exhibitors is drawn to General Show Regulation 17, with reference to the Society's Liability.

### **SOCIAL MEDIA POLICY**

All personnel engaged by the Royal Agricultural Society of WA (RASWA) are bound by RASWA's Social Media Policy (<https://www.perthroyalshow.com.au/social-media-policy/>) and are required to use social media in a positive manner and with the best intentions.

Whether posting on a public or private page or group, please present in a suitable manner, respectful of RASWA, Perth Royal Show and the Claremont Showground.

Be mindful of posting/discussing subjects that may inflame someone's emotions. Please show respect for others' opinions and be courteous always.

Do not post personal information about yourself or others, confidential or non-public information, offensive or negative comments.

If anyone is found to have made comments that are deemed unreasonable or derogatory, action will be taken by RASWA to ensure all parties are protected, and inappropriate use reprimanded.

### **PROMOTION**

No advertising or promotion on behalf of commercial business will be permitted on the Showground without the prior written consent of the Society's Chief Executive Officer.

### **PRIVACY ACT STATEMENT**

The information provided by the Exhibitor in the application for entry is collected and used by the Royal Agricultural Society of Western Australia (RASWA) to organise and conduct competitions at the Show. We may publish details such as your name, address and exhibit details in any RASWA publication or communication. Such information may also be made available to, and published by, the media. We will not disclose your information without your consent for any other purpose unless required or authorised by law. You may request access to your personal information and, if necessary, request that our records of that information be corrected by writing to the Chief Executive Officer at the Royal Agricultural Society of Western Australia, PO Box 135, Claremont WA 6910.



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