



# 2024 North East Victorian Wine Challenge

presented by MCC Australia (Multi-Colour)



## CLOSING DATE

The closing date for all entries is **Friday 25<sup>th</sup> October, 2024.**

Delivery of exhibits will be between **Monday 2<sup>nd</sup> November and Friday 16<sup>th</sup> November**

Applications for entry will be accepted only via the Showrunner website.

<https://wineshow.awri.com.au//2024-north-east-victorian-wine-challenge>

For all enquiries or assistance please contact Bridget Phillips on 0447 850 060, Jo Marsh on 0418559344 or [info@northeastvictorianwinechallenge.com.au](mailto:info@northeastvictorianwinechallenge.com.au)

## ENTRY FEES

**\$55 per entry**

Entry fees for each exhibitor must be paid at the time of entry through the Showrunner website.

## DELIVERY OF EXHIBITS

Each entry must consist of 4 x 750ml bottles or equivalent (1 extra bottle is required this year for the new trade tasting). All exhibits become the property of the North East Victorian Wine Challenge.

Exhibitor labels will be emailed by Wednesday 30<sup>th</sup> October, these will need to be printed out and affixed to entries prior to delivery. Avery labels L7165 or equivalent are the most appropriate label format. Otherwise, labels can be printed on plain A4 paper and affixed to bottles with tape or glue. Try to not obscure the label when affixing the show labels, for the public and trade tastings

\*Please also fix one label from each entry onto the outside of the shipping carton (important to help us identify wines received) as we will not unpack and check inside the boxes until just before judging.

Exhibits must be delivered between by **9 am – 5pm Monday 2<sup>nd</sup> to Friday 16<sup>th</sup> November (or by arrangement)** to

Delivery address:

TAFCO Rural Supplies  
215 Great Alpine Rd  
Myrtleford Vic. 3737

Cartons must be clearly labelled – North East Vic Wine Challenge (NEVWC)

**All exhibits must be received by 5pm Friday November 16th 2024**

## **PUBLIC AND EXHIBITOR TASTING**

There will be a combined exhibitor and public tasting. Exhibitors will receive free entry to the exhibitor tasting. The general public will be charged \$10 admission.

When: 1pm-3pm, Friday 22nd November 2024  
Where: Myrtleford Lawn Bowls Club - 6 Lewis Ave, Myrtleford VIC 3737  
Tickets: \$10 at the door, free for exhibitors

## **LONG LUNCH and AWARDS PRESENTATION**

This year we will be presenting the trophies at a long lunch -

When: 12pm – 4pm, Saturday 23rd November 2024  
Venue: Gapsted Estate, 3897 Great Alpine Road, Myrtleford VIC 3737  
Tickets: \$125 via <https://events.humanitix.com/nevwc-awards-long-lunch>

## **TRADE TASTING**

A free tasting specifically for members of the trade.

Let's try to get more local wines in more local venues by offering a tasting of the best wines North East Victoria has to offer!

Please forward any email addresses you'd like us to include in these publications – restaurants, wine bars, etc.

When: 10 am - 4 pm, Wednesday 27th November 2024  
Where: Quality Hotel Wangaratta Gateway, Bogong Room  
29-37 Ryley St, Wangaratta VIC 3677  
Tickets: Free, via <https://events.humanitix.com/nevwc-trade-tasting/tickets>

## **PUBLICATION OF RESULTS**

Results catalogues will be available at the tasting on Friday 22<sup>nd</sup> November and will be published on the show website <https://northeastvictorianwinechallenge.com.au/>. Confidential feedback from the judges on each individual wine entered will be made available to exhibitors **at the exhibitor tasting**. Individual feedback and results will be emailed to all entrants via email within 2 weeks of result publication.

## **CONDITIONS OF ENTRY**

The Wine Challenge Regulations will apply to all sections and all classes. All classes are open to wine produced from fruit grown within the North East Victorian zone as defined by the Wine Australia and includes the regions of **ALPINE VALLEYS, BEECHWORTH, GLENROWAN, KING VALLEY and RUTHERGLEN**.

By reading the following conditions of entry, any subsequent application of entry by the producer in the Wine Challenge agrees to these conditions and are binding thereafter.

This year's judges include:

**Steve Flamsteed** - Senior Consultant and Director at Wine Network Consulting

**Franco D'Anna** - Chief Winemaker at Hoddles Creek

**Bridget Raffal** - Wine Consultant, Sommelier and Owner of Where's Nick Wine Bar in Sydney

**Sophie Otton** - Wine consultant, educator, writer and presenter

**Sandrine Gimon** - Owner and Consultant at Wine Rage Consulting

**Alice Davidson** - Winemaker and owner of Aunt Alice

**Adam Cotterell** - Wine Buyer at Blackhearts and Sparrows Wine Purveyors

## REGULATIONS

- All exhibits must be a minimum of 85% of grapes grown in the North East Victoria wine zone.
- Wines must be finished, bottled and commercially available at the time of judging. Tank and barrel samples will not be accepted except for sparkling wines, where volume may be held in tirage, and fortified wines, where volume may be blended in barrel.
- The minimum volume of wine produced to qualify for entry is 25 dozen 9LE, however this quantity does not need to be held in stock at the time of judging.
- All classes are open to any vintage of wine, as long as the wine complies with all other regulations below. Non-vintage wines may be entered in classes 1-4 and 23, 24 & 25.
- The same wine may not be entered twice.
- Entries must be made on the NEVWC entry form, please ensure all fields are filled in. Failure to do so may result in disqualification of wine. Please keep a copy for your record. The entry form serves as a tax invoice, make a copy if you require one.
- Wines entered into varietal classes must comprise a minimum 85% of the stated variety
- Wines entered into blend classes must contain no more than 84.9% of any one variety. Wines comprised 85% or above of any one variety must be entered in the relevant varietal class
- Single vineyard wines must comprise 95% of grapes from the same vineyard
- The North East Victorian Wine Challenge reserves the right to combine or divide classes or reallocate a wine to another class where appropriate, according to the class regulations as set out in this schedule
- The Chief Judge's decision is final
- Wines will be judged out of 100 points and awards will be made as follows
  - Gold Award 95 points and over
  - Silver Award 90 points to 94
  - Bronze Award 85 points to 89
- In connection with the Wine Region Challenge, points will be allocated to each of the 5 regions as follows:

GOLD AWARD 5 points  
SILVER AWARD 3 points  
BRONZE AWARD 1 point

- Wines that are a blend of regions of the North East zone are eligible for entry, however only wines that derive 85% or more from one region will contribute points to that region in the Wine Region Challenge
- The winning region of the Wine Challenge will be the region with the highest total points awarded to entries from that region.
- Only Gold medal wines are eligible to contend Trophies
- Gold medal winners may be asked to supply 12 x 750ml bottles (or Equivalent) to showcase at the following year's Awards lunch.
- The judging panel shall have the power to disqualify, dismiss or relocate as being not eligible for judging, any exhibit which, in their opinion, does not comply with the regulations in every respect, and such action shall be accepted as final.
- Awards may be withheld in any class where exhibits are considered unworthy.

## **PRIVACY STATEMENT**

The information provided by you as an Exhibitor is used by the Wine Challenge Committee to organise, process and conduct the competition. By entering such a competition, exhibitors consent to this information being used for this purpose including this information being made available to Wine Challenge sponsors, the media and the public. This information will be published in Wine Challenge publications and could be made available to other third parties for promoting the Wine Challenge or as otherwise allowed under the Privacy Act 1988. Information will not be disclosed without the exhibitors consent for any other purpose unless required by law. If you would like to contact us, or amend or access this information you can do so by contacting the coordinator of this competition.

## **COMMERCIAL TITLE**

Exhibitors are required to detail the commercial titles of all exhibits on the Application of entry form. Commercial titles may be published in the Wine Challenge catalogue or for promotional material.

**2024 SPONSORS** (see 'TROPHIES' below for details)



**mcc**<sup>TM</sup>  
Premium Label Solutions

  
**LAFFORT**  
*l'œnologie par nature*  
Australia

**enartis**  
Inspiring innovation.



**abbe**   
packaging made easy



**MWVP**  
Mobile Wine Processing  
The Estate Bottling Specialists



WINES OF THE KING VALLEY

*The Charles Spirit*

# TROPHIES

**Best Sparkling Wine**, from classes 1 - 5

sponsored by [Ozpak](#)

**Best Prosecco Wine**, from classes 2 – 3

sponsored by [Alpine Valleys Vignerons](#)

**Best White Table Wine**, from classes 6 – 14

sponsored by [Laffort](#)

**Best Red Table Wine**, from classes 16 – 25

sponsored by [Neumaker](#)

**Best Alternative White Wine**, from classes 8, 9, 10\*, 11, 13\*

sponsored by [Francois Frere Cooperages](#)

**Best Alternative Red Wine**, from classes 17\*, 20, 21, 22, 23\*, 24\*

\* as per Australian Alternative Varieties Wine Show wines or blends made primarily from the varieties muscat gordo, pinot gris/grigio, chardonnay, Semillon, sauvignon blanc, cabernet sauvignon, pinot noir, shiraz, merlot, Durif, chenin blanc, Riesling, colombard, Grenache and verdelho are NOT eligible.

sponsored by [Hahn Corp](#)

**Best Sweet or Fortified Wine**, from classes 26 – 31

sponsored by [Enartis](#)

**Best Wine of Provenance**, from classes 32 & 33

sponsored by [Mobile Wine Processing](#)

**Chief Judge's Wine to Watch**

sponsored by [Abbe](#)

**Best Alpine Valleys Wine**, from any Alpine Valleys designated Gold medal wine

sponsored by [Kauri](#)

**Best Beechworth Wine**, from any Beechworth designated Gold medal wine

sponsored by [Beechworth Vignerons](#)

**Best Glenrowan Wine**, from any Glenrowan designated Gold medal wine

sponsored by [McGregor Machinery](#)

**Best King Valley Wine**, from any King Valley designated Gold medal wine

sponsored by [Wines of the King Valley](#)

**Best Rutherglen Wine**, from any Glenrowan designated Gold medal wine

**Viticulturist of Show** awarded to the nominated viticulturist of the best single vineyard wine in show

sponsored by [TAFCO](#)

**BEST WINE OF SHOW**

sponsored by [MCC Australia \(Multi-Colour\)](#)

**WINE CHALLENGE SHIELD**, awarded to the wine region with the highest aggregate points

- CLASS 1:**      **Sparkling White or Rosé**, Traditional Champagne Varieties (Chardonnay, Pinot Noir, Pinot Meunier and blends thereof)
- CLASS 2:**      **Prosecco**, Carbonated or Charmat Method
- CLASS 3:**      **Prosecco**, Bottle fermented
- CLASS 4:**      **Sparkling White or Rosé**, Other Varieties ineligible for classes 1 - 3
- CLASS 5:**      **Sparkling Red**, Any Variety(s)
- CLASS 6:**      **Riesling**
- CLASS 7:**      **Pinot Gris/Grigio**
- CLASS 8:**      **Fiano**
- CLASS 9:**      **Arneis**
- CLASS 10:**    **Other Italian White Varieties**, ineligible for classes 7 - 9
- CLASS 11:**    **White Rhone Varieties**, including Marsanne, Roussanne and blends thereof
- CLASS 12a:**   **Chardonnay**, 2023 vintage or younger
- CLASS 12b:**   **Chardonnay**, 2022 vintage or older
- CLASS 13:**    **Other White Varieties**, ineligible for classes 6-12
- CLASS 14:**    **White Blends**, ineligible for class 11
- CLASS 15:**    **Rosé**, Any Variety(s)
- CLASS 16:**    **Pinot Noir**
- CLASS 17:**    **Red Bordeaux Varieties**, including Cabernet Sauvignon, Merlot, Cabernet Franc, Petit Verdot, Malbec and blends thereof
- CLASS 18a:**   **Shiraz**, 2023 vintage and younger
- CLASS 18b:**   **Shiraz**, 2022 vintage and older

- CLASS 19: Durif**
- CLASS 20: Tempranillo**
- CLASS 21: Sangiovese**
- CLASS 22: Nebbiolo**
- CLASS 23: Other Italian red varieties**, excluding Sangiovese and Nebbiolo
- CLASS 24: Other Red Varieties**, any red variety ineligible for Classes 16 – 23
- CLASS 25: Red Blends**, ineligible for class 17
- CLASS 26: Sweet**, non-fortified, any style
- CLASS 27: Muscat**, fortified, all classifications
- CLASS 28: Topaque**, fortified, all classifications
- CLASS 29: Tawny**, all classifications
- CLASS 30: Vintage Fortified, red**
- CLASS 31: Fortified**, ineligible for classes 27 - 30
- CLASS 32: Wine of Provenance, White**
- CLASS 33: Wine of Provenance, Red**

Entries for Wine of Provenance classes will be three different vintages of the same wine, under the same label. This class is open to all styles and colours of wine. The vintages entered must span at least 10 years with minimum of two years between entries. EG. Shiraz 2012, Shiraz 2015 and Shiraz 2021. The entry form is treated as one single entry. Please select NV for the vintage and do not use vintage in the wine name area. Please write which vintages you've chosen to enter in the notes section. The same vintage cannot be entered more than once. Only 1 bottle of each vintage is required for submission.