



ROYAL ADELAIDE  
WINE SHOW

# Competition Schedule

2025



# 148th ROYAL ADELAIDE WINE SHOW - 1871

The winners of the Royal Adelaide Wine Show will be announced at the Wine Communicators of Australia, SA Charter Royal Adelaide Wine and Spirits Awards Lunch.

Ridley Pavilion, Adelaide Showground  
Friday 10th of October 2025



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# Thank You

## to our 2025 Sponsors

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**Today Adelaide Media**



# Key Dates

<b>Entries Close</b>	Monday 21st of July at 5:00pm (ACST)
<b>Deliveries to Adelaide Showground</b>	Wayville Pavilion, Adelaide Showground. Thursday 11th, Friday 12th, Monday 15th, Tuesday 16th September (9am-5pm)
<b>Judging</b>	Monday 22nd September to Friday, 26th September 2025
<b>Trophy Presentation</b>	Friday 10th of October

## Important Information

### Entry Fees

Entry fee for each entry: \$125 (GST Included)

Exhibits must be submitted and paid for by the closing date.

All entries submitted online will be acknowledged via email.

### Submission of Entries

Entries submitted online: [www.royaladelaidewineshow.com.au](http://www.royaladelaidewineshow.com.au).

The following conditions will strictly apply:

- All entries must be completed and paid for online by the official closing date.
- A late entry option is available under the following conditions:
  - *An additional fee equivalent to three times the standard entry fee is paid, which is donated to the Society Foundation.*

### Closing Date of Entries

**Monday, 21st July 2025 at 5.00 pm (ACST)**

### T&Cs

The following conditions will strictly apply:

- All online entries must be paid in full by **5.00 pm (ACST) on Monday 21st July 2025**.
- No exceptions to the above conditions will be made to any Exhibitor under any circumstance.

### Withdrawals

All withdrawals must be made in writing and can be sent via email to [lsilva@adelaideshowground.com.au](mailto:lsilva@adelaideshowground.com.au). Withdrawals must include class number and exhibit name (if applicable). Please note a refund will not apply if entries have closed.

## Refunds

No refund of entry fees will be made after the closing date of entries.

## Catalogues

Exhibitors may pre-purchase \$10 catalogues for collection at the tasting at the time of entry or purchase on the day.

## Exhibit Labels

Once entries have closed, Exhibitors will receive an email containing labels for their entries. Exhibitors must print out labels and adhere them to each of their entries prior to delivery. Please keep your online account email up to date as labels will be sent to that address. It is the responsibility of the Exhibitor to communicate with the RA&HS should labels not have been received. Entries received with no label will not be judged.

## Delivery

Exhibits must be delivered between 9.00 am to 5.00 pm on Thursday 11th, Friday 12th, Monday 15th, Tuesday 16th September 2025. No late exhibits will be judged.

## Delivery Location

Exhibits must be delivered to the Wayville Pavilion, Adelaide Showground, Wayville. Details and a map will be emailed with PDF labels following closing date.

The Society will not be responsible for the loss of, or any damage whatsoever to exhibits en-route to, during judging or while entries are stored subsequent to judging.

## Exhibit Quantities

The General Regulations of the Society apply to all sections of the Show. The Special Regulations outlined below specifically pertain to the Wine Section and are supplementary to the General Regulations.

All classes shall be open to Wine producers, hereinafter referred to as “Exhibitors”, for competition according to the conditions applicable to the respective sections.

Each entry (unless otherwise stated) shall comprise of:

- Table and Sparkling Wine Classes: Six (6) x 750 mL bottles.
- Sweet White Table and Fortified Wine Classes: Two (2) x 750 mL bottles.
- Entries in bottles of equivalent nominal sizes will be eligible. All samples submitted must bear a label identifying the wine being entered.

## Disposal of Exhibits

All Exhibits become the property of the Society.

## Tasting Requirements

Exhibitors of gold medal-winning table and sparkling wines will be required to provide an additional 12 bottles for the tasting sessions at no cost to the Society.

## Judging Regulations

All Judges (including the Chair of Judges) shall not at any time prior to the announcement of the Awards have any access as to the identity of the Exhibits.

All wines will be judged in the order best considered by the Chair of Judges. Judges under the direction of the Chair of Judges shall judge their allocated Classes and complete a score/provide feedback for those Classes. The Chair of Judges shall confirm the results to determine the awards.

Judges will not have access to exhibits apart from the glass of each placed in front of them by the stewards.

All Exhibitors shall accept the final decision of the Society and Judges, and waive any right to appeal of consent such decisions. The Chair of Judges shall have the power to disqualify or dismiss as being not eligible for judging any exhibit which, in his/her opinion does not comply with the regulations in every respect and such disqualification shall be accepted as final.

## **Audit**

**All exhibits must be solely the produce of Australian Grapes and conform to the respective Acts of the States and the Commonwealth of Australia that govern the production of Australian wine and Australian brandy.**

- a) The auditing process encompasses both judging and post-judging audits related to any Exhibit entered into the Royal Agricultural & Horticultural Society (RA&HS) Wine Show.
- b) An Exhibitor must cooperate with and perform all actions reasonably required by a Wine Auditor in relation to any Audit, adhering to the agreements established between the RA&HS and the Exhibitor.
- c) The Exhibitor must compile and retain records of bottled stock levels at the time of entry, Label Integrity Program records, and maintain such other records as are necessary to substantiate the accuracy of all information presented in the Exhibit. This may include details of Single Vineyard provenance and commercial availability, as applicable.
- d) Each Exhibitor hereby consents to a Wine Auditor, in the execution of a Wine Audit, to enter with reasonable notice, inspect all wine, books, and electronic and hard copy records related to the Exhibit, or to request relevant documentation electronically.
- e) The RA&HS may, free of charge, take random samples from the stock on hand of any Exhibit for comparison with the original Exhibit.
- f) The RA&HS may also obtain retail samples sourced from the marketplace for comparison with the original Exhibit.
- g) The RA&HS reserves the right to audit Exhibits within twelve (12) months following the RA&HS Wine Show.

**Should the Exhibitor fail to comply with these provisions, or if a discrepancy is revealed during the Wine Audit, or a sample taken does not match the original Exhibit, the RA&HS may, at its sole discretion:**

- (i) cancel any Award won by the Exhibitor;
- (ii) disqualify the Exhibitor from further Exhibition for a period deemed appropriate by the RA&HS;
- (iii) disclose the cancellation and/or disqualification of the Exhibit and Exhibitor to individuals or entities considered appropriate by the RA&HS.

The RA&HS may publish the outcomes of any inspection or analysis in any medium. Neither the Exhibitor nor any other person shall have any claim against the RA&HS or against any councilor, member, employee, agent, or representative regarding any matter published as outlined in this regulation.

In line with ASVO Wine Show Best Practice Recommendations, for all classes the stock level at the time of entry and price as stated on the entry form may be inspected and checked by a representative of the Society or its nominee.

Exhibitors agree, as a condition of entry, to fully cooperate with the show auditing process and to abide by the consequences arising from such audits. This includes compliance with all audit procedures and acceptance of any outcomes or measures deemed necessary based on the audit findings.

By entering the show, the Exhibitor consents to the publication of audit results, including details of any penalties imposed, as outlined in the ASVO Wine Show Best Practice Recommendations. The Exhibitor agrees to forego any claims arising from or related to such publication and indemnifies the show organisers against any third-party claims for loss or damage resulting from this publication.

## **Judging**

Judging will take place from **Monday 22nd to Friday 26th September 2025** inclusive.

## **Tasting Day**

Friday 10th October 2025.

**8.00am - 12.30pm:** Exhibitors Tasting - Wayville Pavilion

**10.30am - 12.30pm:** VIP Tasting - Wayville Pavilion

**12.30pm:** WCA Royal Adelaide Wine & Spirits Awards Luncheon - Ridley Centre

## **Tasting Tickets**

Tickets for each session will be issued electronically as follows:

- Exhibitors with 1 to 10 entries will be sent two (2) tickets to both the Exhibitor Tasting and the VIP Tasting.
- Exhibitors with 11 to 30 entries will be sent four (4) tickets to both the Exhibitor Tasting and the VIP Tasting.
- Exhibitors with over 31 entries will be sent seven (7) tickets to both the Exhibitor Tasting and the VIP Tasting.

Additional tickets to either tasting can be purchased at a cost of \$60 each prior to the event on the system at the time of entry or via Eventbrite by Thursday 9th October 2025.

## **Presentation of Trophies**

**Friday 10th October 2025.**

Major winners announced at the WCA Luncheon from 12:30pm

## **Wine Communicators of Australia, Royal Adelaide Wine & Spirit Awards Lunch**

Exhibitors are encouraged to attend the luncheon and are offered a maximum of two tickets at a significantly discounted 'Exhibitor' rate. For tickets visit [www.winecommunicators.com.au](http://www.winecommunicators.com.au).

All spirit and wine trophies are presented at the WCA lunch and the Champion Spirit of Show, Most Outstanding Red, Most Outstanding White and Outstanding Wine of Provenance



winners are announced and presented at this event. Exhibitors may be contacted by WCA to provide wine at a flat rate of \$100 a dozen for use at the lunch.

## Medals

Medals will be awarded as follows:

### Top Gold the highest scoring gold in a class

- **Gold Award 95 points and over**
- **Silver Award 90 points to 94.9 points**
- **Bronze Award 85 points to 89.9 points**

After judging, the top Gold Medal winners are re-assessed to determine the Trophy winners.

## Use of Medals/Awards

Exhibitors shall comply with the Australian Grape and Wine 'Wine Industry Display of Awards Code of Practice' Please refer to [www.agw.org.au/about-australian-grape-and-wine/codes-guidelines/](http://www.agw.org.au/about-australian-grape-and-wine/codes-guidelines/) for more detail.

## Conditions of Entry

- Please note that in the still and sparkling wine classes there is no limit to the number of entries per Exhibitor.
- The wine exhibited for entry must be commercially bottled or tiraged by the time of delivery.
- Wines should be entered under the principal brand name - (not under a parent/subsidiary company name).
- It is a requirement that wines are entered into the class which most reflects how they are or will be commercially labelled.
- With sufficient time before judging, should the committee identify a wine has been incorrectly entered, every endeavor will be made to move it into the correct class. Should time not permit the identified wine will be disqualified.
- Medals may only be claimed or displayed with the brand and wine description under which the wine was entered.

## Contact Us

Event Coordinator: **Lucy Silva**

Email: [lsilva@adelaideshowground.com.au](mailto:lsilva@adelaideshowground.com.au)

Phone: **(08) 8210 5211**

Between 9.00 am - 5.00 pm

The Royal Agricultural & Horticultural Society's ABN is 68 531 710 498.

## The Provenance Prize

The Gramp, Hardy, Hill Smith Prize for National Wine of Provenance, also known as The Provenance Prize is the Royal Adelaide Wine Show's most prestigious award. It was first introduced in 2009 in response to the growing interest and importance of identity and longevity of Australian fine wine.

Each entry consists of three vintages spanning more than a decade and including the current release. The wine must have a track record of ten vintages. All white and red table wines are eligible for entry, although it is assumed that entries are self-regulated through pre-selection by winemakers and belong to a fine wine category.

The pursuit of quality and longevity is not a recent tradition. The first wine competition in Adelaide was held in 1845 and is one of the world's oldest wine competitions. Throughout the 19th Century, it became the reference for colonial winemakers.

During the 1890s a committee of experts met at the cellars of the Royal Agricultural and Horticultural Society in Adelaide to "test the keeping qualities of the wines which gained the awards at the Adelaide Wine Show" of three years before. A ballot and the award of the "cup wine" followed the "testing of the prize wines". The Provenance Prize, however, adds the elements of identity, personality and individuality. This can only be achieved through judging three vintages of the same wine at various stages of life.

## **The Previous Winners**

**2009 - Wynns Coonawarra Estate John Riddoch Cabernet Sauvignon**

**2010 - Houghton, Jack Mann Cabernet Sauvignon**

**2011 - Majella Wines, Majella Cabernet Sauvignon**

**2012 - McWilliams, 1877 Cabernet Sauvignon Shiraz**

**2013 - Saltram Wine Estate, Saltram No 1 Shiraz**

**2014 - Tyrrells, Vat 1 Semillon**

**2015 - Rosemount Estates, Rosemount Balmoral Syrah**

**2016 - Rosemount Estates, Rosemount Estate GSM**

**2016 - Naked Run Wines, Naked Run the First Riesling**

**2017 - Lindemans Coonawarra Limestone Ridge Cabernet Shiraz**

**2018 - Leasingham, Classic Clare Shiraz**

**2019 - Peter Lehmann Wines, Wigan Riesling**

**2020 - Leo Burning, Leonay Riesling**

**2021 - Penfolds Wines, Penfolds Bin A Chardonnay**

**2022 - Hardys, Eileen Hardy Shiraz & White Wine: Naked Run Wines, The First Riesling**

**2023 - Brokenwood Wines, Indigo Vineyard Chardonnay**

**2024 - Tyrrells Vineyards, Stevens Semillon**

Former Chairman of Judges Brian Walsh, the creator of the Provenance Prize says "If wine shows are about improving the breed, then we believe this is a sound way to look at the breed, rather than assessing a single offspring."

The Judging panel comprises Australia's most influential and experienced wine opinion leaders. Drawn from diverse disciplines of winemaking, wine criticism and fine wine business, the aim is to bring a technical and aesthetic approach to the selection of the prize.

In previous years James Halliday AM, Brian Croser AO, Tim James, Michael Hill Smith MW, Brian Walsh, Huon Hooke, Jeannie Cho Lee MW, Andrew Caillard MW, Madeleine Stenwreth MW, Chris Waters, Michael Brajkovich MW, Jeremy Oliver, Ian McKenzie, Matthew Jukes, Iain Riggs, Sue Hodder and Pam Dunsford have participated as members of the judging and selection panel.

Andrew Caillard MW, a long-term observer, critic and auctioneer of fine Australian wine says "The Provenance Prize is one of the most important advances in the Australian Wine Show system in over 100 years. At last here is something evolutionary with real meaning, relevance and traction for Australian fine wine. Could this become the Australian wine equivalent to the Archibald or Miles-Franklin Prizes?"

Sue Hodder - former Chair of the RA&HS Wine Committee and former Chair of Judges.  
“The Australian wine show system has played a significant role in the quality and style evolution of our wines. The Provenance Prize is the Adelaide Wine Show’s ultimate accolade for winemaking excellence. The winning wine must show a consistency of style and a performance of longevity through the prism of three vintages stretching over at least ten years.”

## **Committee**

- **Chair** - Tony ROBINSON
- **Deputy Chair** - Greg FOLLETT
- Andrew HARDY
- Emma SHAW
- Nick RYAN
- Fiona DONALD
- Kate LAURIE
- Emma WOOD

# Trophies

## **THE GRAMP HARDY HILL SMITH NATIONAL WINE OF PROVENANCE NATIONAL WINE OF PROVENANCE**

*Trophy sponsored by BFL Barrel & Equipment Finance*

## **THE F. MILLER & CO PRIZE WINEMAKER OF THE NATIONAL WINE OF PROVENANCE**

To be awarded to the winning Exhibitor for the winemaker of the current release. Prize is one return economy international airfare to a winemaking destination of the winner's choice within the providing airline's network. (Taxes and charges to be borne by the winner).

*Trophy sponsored by F Miller & Co Pty Ltd*

## **THE GEORGE FAIRBROTHER MEMORIAL TROPHY MOST OUTSTANDING WHITE WINE IN SHOW**

*Trophy sponsored by Duxton Farms*

## **THE MAX SCHUBERT AM TROPHY MOST OUTSTANDING RED WINE IN SHOW**

*Trophy sponsored by CCL Label*

## **THE GOVERNOR'S TROPHY BEST SOUTH AUSTRALIAN WHITE WINE IN SHOW**

The Governor's Trophy recognises the excellence of South Australia's wine makers and the importance of the South Australian wine industry to the history and economy of the State. The winning wines will be served at Government House to international, interstate and local visitors in the following 12 months.

*Trophy sponsored by Government House*

## **THE GOVERNOR'S TROPHY BEST SOUTH AUSTRALIAN RED WINE IN SHOW**

The Governor's Trophy recognises the excellence of South Australia's wine makers and the importance of the South Australian wine industry to the history and economy of the State. The winning wines will be served at Government House to international, interstate and local visitors in the following 12 months.

*Trophy sponsored by Government House*

## **THE BARREL FINANCE & LOGISTICS TROPHY BEST RIESLING IN SHOW**

*Trophy sponsored by BFL Barrel & Equipment Finance*

## **THE SEGUIN MOREAU TROPHY BEST CHARDONNAY IN SHOW**

*Trophy sponsored by Seguin Moreau*

## **THE FINLAYSONS TROPHY BEST SEMILLON IN SHOW**

*Trophy sponsored by Finlaysons*

## **THE FASSINA LIQUOR TROPHY BEST PINOT GRIS/GRIGIO IN SHOW**

*Trophy sponsored by Fassina Liquor*

## **THE ARKABA CELLARS TROPHY BEST SAUVIGNON BLANC IN SHOW**

*Trophy sponsored by Arkaba Cellars*

**THE BDO TROPHY BEST DRY WHITE BLEND IN SHOW**

*Trophy sponsored by BDO*

**THE PROGRAMMED PROPERTY SERVICES TROPHY BEST OTHER VARIETAL WHITE IN SHOW**

*Trophy sponsored by Programmed Property Services Limited*

**THE BRAUD AUSTRALIA TROPHY BEST SWEET WHITE TABLE WINE IN SHOW**

*Trophy sponsored by Braud Australia*

**THE PIPER ALDERMAN TROPHY BEST ROSÉ IN SHOW**

*Trophy sponsored by Piper Alderman*

**THE HURTLE & NORMAN WALKER TROPHY BEST SPARKLING WINE IN SHOW**

*Trophy sponsored by Vinocor*

**THE LALLEMAND TROPHY BEST PINOT NOIR IN SHOW**

*Trophy sponsored by Lallemmand*

**THE TILBROOK RASHEED TROPHY BEST GRENACHE IN SHOW**

*To be selected from classes 34 & 35. Trophy sponsored by Tilbrook Rasheed*

**THE RADOUX AUSTRALIA TROPHY BEST OTHER RED BLEND IN SHOW**

*Trophy sponsored by Radoux Australia*

**THE VILI'S TROPHY BEST SHIRAZ IN SHOW**

*Trophy sponsored by Vili's Family Bakery Pty Ltd*

**THE PROFESSOR A.J. PERKINS TROPHY BEST CABERNET SAUVIGNON IN SHOW**

*Trophy sponsored by Wine Communicators of Australia Inc - SA Chapter*

**THE KARL SEPPELT AO TROPHY BEST OTHER VARIETAL RED IN SHOW**

*Trophy sponsored by Mr. David C Dridan OAM and Integrated Precision Viticulture*

**THE PELLENC AUSTRALIA TROPHY BEST SHIRAZ 2022 VINTAGE AND OLDER**

*Trophy sponsored by Pellenc Australia*

**THE DOREAU AUSTRALIA TROPHY BEST SHIRAZ 2023 VINTAGE AND YOUNGER**

*Trophy sponsored by Doreau Australia Pty Ltd*

**THE DR. RAY BECKWITH OAM MEMORIAL TROPHY BEST TRADITIONAL AUSTRALIAN RED BLEND IN SHOW** (Shiraz/Cabernet - Cabernet/Shiraz)

*Trophy sponsored by National Wine Centre of Australia*



**THE JOHN FORNACHON MEMORIAL TROPHY BEST APERA, TOPAQUE,  
MUSCAT OR SWEET WHITE IN SHOW**

*Trophy sponsored by Quest King William South*

**THE SOLSTICE MEDIA TROPHY BEST AUSTRALIAN VINTAGE, TAWNY OR RUBY  
IN SHOW**

*Trophy sponsored by Solstice Media*

# Section 1 - Still Wine

All wines submitted must bear a label to identify the Exhibit.

There is NO limit to the number of entries in each class an Exhibitor can make, however a wine may be entered only once.

The wine delivered must be commercially bottled. Wines are to be entered in the class most appropriate to the label or the intended label. Commercial name, vintage, varietal makeup, and normal retail price are to be stated on the entry form. The minimum quantity of stock per entry is 100 dozen 750mL bottle (or equivalent), at the time of delivery.

All wines must have been manufactured according to the FSANZ Food Standards Code, and comply with the Wine Australia Label Integrity Program (LIP) regulations.

## WHITE WINE

CLASS NO.	CLASS DESCRIPTION
Class 1	Chardonnay, 2025 vintage.
Class 2	Chardonnay, 2024 vintage.
Class 3	Chardonnay, 2023 vintage and older.
Class 4	Riesling, 2025 vintage.
Class 5	Riesling, 2024 vintage.
Class 6	Riesling, 2023 vintage and older.
Class 7	Semillon, 2025 vintage.
Class 8	Semillon, 2024 vintage.
Class 9	Semillon, 2023 vintage and older.
Class 10	Sauvignon Blanc, 2025 vintage.
Class 11	Sauvignon Blanc, 2024 vintage and older.

<b>Class 12</b>	Pinot Gris or Pinot Grigio, 2025 vintage.
<b>Class 13</b>	Pinot Gris or Pinot Grigio, 2024 vintage or older.
<b>Class 14</b>	Fiano, any vintage.
<b>Class 15</b>	Gruner Veltliner, any vintage.
<b>Class 16</b>	Vermentino, any vintage.
<b>Class 17</b>	Chenin Blanc, any vintage.
<b>Class 18</b>	Other Single White Variety, not included in classes 1-17, any vintage.
<b>Class 19</b>	Blends of Sauvignon Blanc and Semillon, any vintage.
<b>Class 20</b>	Other blended White Wine, any vintage, not included in class 19.
<b>Class 21</b>	Sweet White any vintage or style not including wines covered by class 22.
<b>Class 22</b>	Moscato, Still & Sparkling.

## ROSE

CLASS NO.	CLASS DESCRIPTION
<b>Class 23</b>	Rosé, any variety, vintage or style.

## RED WINE

CLASS NO.	CLASS DESCRIPTION
<b>Class 24</b>	Cabernet Sauvignon, 2024 vintage and younger.
<b>Class 25</b>	Cabernet Sauvignon, 2023 vintage.
<b>Class 26</b>	Cabernet Sauvignon, 2022 vintage.
<b>Class 27</b>	Cabernet Sauvignon, 2021 vintage.

<b>Class 28</b>	Cabernet Sauvignon, 2020 vintage and older.
<b>Class 29</b>	Shiraz, 2024 vintage and younger.
<b>Class 30</b>	Shiraz, 2023 vintage.
<b>Class 31</b>	Shiraz, 2022 vintage.
<b>Class 32</b>	Shiraz, 2021 vintage.
<b>Class 33</b>	Shiraz, 2020 vintage and older.
<b>Class 34</b>	Grenache, 2024 vintage or younger.
<b>Class 35</b>	Grenache, 2023 vintage and older.
<b>Class 36</b>	Pinot Noir, 2024 vintage and younger.
<b>Class 37</b>	Pinot Noir, 2023 vintage and older.
<b>Class 38</b>	Merlot, any vintage.
<b>Class 39</b>	Malbec, any vintage.
<b>Class 40</b>	Durif, any vintage.
<b>Class 41</b>	Sangiovese, any vintage.
<b>Class 42</b>	Nero D'Avola, any vintage.
<b>Class 43</b>	Montepulciano, any vintage.
<b>Class 44</b>	Tempranillo, any vintage.
<b>Class 45</b>	Other Single Red Variety, any vintage, not included in classes 24 to 44.
<b>Class 46</b>	Blends, 2024 vintage and younger, labelled with any combination of Cabernet Sauvignon, Cabernet Franc, Merlot, Malbec and Petit Verdot, in any percentage.
<b>Class 47</b>	Blends, 2023 vintage and younger, labelled with any combination of Cabernet Sauvignon, Cabernet Franc, Merlot, Malbec and Petit Verdot, in any percentage.

<b>Class 48</b>	Blends, 2022 vintage and older, labelled with any combination of Cabernet Sauvignon, Cabernet Franc, Merlot, Malbec and Petit Verdot, in any percentage.
<b>Class 49</b>	Blends of Cabernet Sauvignon and Shiraz, 2024 vintage and younger (either variety dominant).
<b>Class 50</b>	Blends of Cabernet Sauvignon and Shiraz, 2023 vintage (either variety dominant).
<b>Class 51</b>	Blends of Cabernet Sauvignon and Shiraz, 2022 vintage and older (either variety dominant).
<b>Class 52</b>	Blends Shiraz - dominant, any vintage not covered by classes 49 - 51.
<b>Class 53</b>	Blends - Grenache dominant, 2024 vintage and younger.
<b>Class 54</b>	Blends - Grenache dominant, 2023 vintage and older.
<b>Class 55</b>	Other Red Blend, 2024 vintage and younger not covered by classes 46 to 54.
<b>Class 56</b>	Other Red Blend, 2023 vintage and older not covered by classes 46 to 54.



## Section 2 - Sparkling Wine

There is no limit on entries in each class, however a wine may be entered only once. The wine exhibited must be on tirage or commercially bottled prior to dispatch for judging. Tirage date must be entered on the entry form. Where multiple tirages of the same wine occur, the tirage date of the sample entered is to be quoted. The minimum quantity is 900 litres (i.e., 100 doz) Tirage classes include transfer and traditional method sparkling wines. Wines on tirage to be disgorged for presentation.

**All wines submitted must bear a label to identify the Exhibit.**

All wines must have been manufactured according to the FSANZ Food Standards Code, and comply with the Wine Australia Label Integrity Program (LIP) regulations.

CLASS NO.	CLASS DESCRIPTION
<b>Class 57</b>	Sparkling White, up to 24 months tirage.
<b>Class 58</b>	Sparkling White, 2 years to 4 years tirage.
<b>Class 59</b>	Sparkling White, over 4 years tirage.
<b>Class 60</b>	Sparkling Rosé, any tirage.
<b>Class 61</b>	Sparkling Red, any tirage.
<b>Class 62</b>	Prosecco, any vintage.
<b>Class 63</b>	Other Tank - Fermented or Carbonated Sparkling Wine (Red, White, Rose - not included in classes 22 or 57 to 62.

## Section 3 - Fortified Wine

All wines submitted must bear a label to identify the Exhibit.

There is NO limit to the number of entries in each class an Exhibitor can make, however a wine may be entered only once.

There is NO minimum quantity requirement of bottled and commercially labelled stock for entry. The wine delivered must be commercially bottled and labelled with the commercial label, and be commercially available at the time of delivery. Wines are to be entered in the class most appropriate to the label. Commercial name, vintage, varietal makeup, and normal retail price are to be stated on the entry form.

All wines must have been manufactured according to the FSANZ Food Standards Code or equivalent, in operation at the time they were made, and comply with the Wine Australia Label Integrity Program (LIP) regulations.

### APERA

CLASS NO.	CLASS DESCRIPTION
Class 64a	Pale Dry (<10g/l Residual Sugar).
Class 64b	Medium Dry (<1.5 Be).
Class 64c	Medium Sweet (1.5 to 4.0 Be).
Class 64d	Sweet Cream (>4.0 Be).

### SWEET WHITE (Varieties not eligible for other fortified classes)

CLASS NO.	CLASS DESCRIPTION
Class 65a	Australian Fortified (any age) any Be
Class 65b	Classic Fortified (over 5 years) any Be.
Class 65c	Grand Fortified (over 10 years) any Be
Class 65d	Rare Fortified (over 15 years) any Be

### AUSTRALIAN VINTAGE, TAWNY OR RUBY

CLASS NO.	CLASS DESCRIPTION
<b>Class 66a</b>	Ruby (any age).
<b>Class 66b</b>	Vintage (0 to 5 years).
<b>Class 66c</b>	Vintage (over 5 years).

## TAWNY

CLASS NO.	CLASS DESCRIPTION
<b>Class 67a</b>	Australian Tawny (any age).
<b>Class 67b</b>	Classic Tawny (over 5 years).
<b>Class 67c</b>	Grand Tawny (over 10 years).
<b>Class 67d</b>	Rare Tawny (over 15 years).

## TOPAQUE

CLASS NO.	CLASS DESCRIPTION
<b>Class 68a</b>	Australian Fortified Muscadelle (any age) any Be.
<b>Class 68b</b>	Classic Fortified Muscadelle (over 5 years) > 9 Be.
<b>Class 68c</b>	Grand Fortified Muscadelle (over 10 years) >9 Be.
<b>Class 68d</b>	Rare Fortified Muscadelle (over 15 years) > 9 Be.

## MUSCAT

CLASS NO.	CLASS DESCRIPTION
<b>Class 69a</b>	Australian Muscat (any age) any Be
<b>Class 69b</b>	Classic Muscat (over 5 years) >9 Be
<b>Class 69c</b>	Grand Muscat (over 10 years) >9 Be.
<b>Class 69d</b>	Rare Muscat (over 15 years) > 9 Be

## Section 4 - Wine of Provenance

This section is open to both red and white wines.  
The entry will comprise three wines of the same label:

1. Current release, e.g. a 2025 wine
2. One of between 5 & 9 years older than the current release, e.g. wine from 2019 or older
3. One of at least 10 years or older than the current release, e.g. wine from 2014 or older

Intrinsic quality and trueness to style are the judging attributes.

Only **TWO** bottles of each wine are required for judging.

Extra samples of the current release wine will be required for the Exhibitors tasting day.

For the purpose of this class, current release means a wine that is, or will be, on commercial release in Australia between 1st April 2024 and 30th June 2026.

Wines entered in this section may also be entered in the appropriate class listed within this Schedule.

**All wines submitted must bear a label to identify the Exhibit.**

All wines must have been manufactured according to the FSANZ Food Standards Code in operation at the time they were made, and comply with the Wine Australia Label Integrity Program (LIP) regulations.

### PROVENANCE RED WINES

CLASS NO.	CLASS DESCRIPTION
Class 70a	Red Wine, current release.
Class 70b	Red Wine, Between 5 & 9 years older than the current release.
Class 70c	Red Wine, 10 years or older than the current release.

### PROVENANCE WHITE WINE

CLASS NO.	CLASS DESCRIPTION
Class 71a	White Wine, current release.
Class 71b	White Wine, Between 5-9 years than the current release.
Class 71c	White Wine, 10 years or older than the current release.

## Section 5 - Reduced Alcohol-Wine

This section is open to reduced or low alcohol wine and wine products with a maximum alcohol of 9.0% ABV

Exhibits may be any vintage or style not including Exhibits covered by class 22, 23, or 63.

**All Exhibits submitted must bear a commercial label to identify the Exhibit and alcohol content.**

There is NO limit to the number of Exhibits in each class an Exhibitor can make, however an Exhibit may be entered only once.

The Exhibit delivered must be commercially bottled. Exhibits are to be entered in the class most appropriate to the label or the intended label. Commercial name, vintage, varietal makeup, and normal retail price are to be stated on the entry form.

The minimum quantity of stock per entry is 100 dozen 750mL bottle (or equivalent), at the time of delivery.

All Exhibits must have been manufactured according to the FSANZ Food Standards Code, and comply with the Wine Australia Label Integrity Program (LIP) regulations.

### LOWER ALCOHOL WINE

CLASS NO.	CLASS DESCRIPTION
<b>Class 72</b>	Reduced alcohol - Sparkling (4.5 -9.0% ABV)
<b>Class 73</b>	Reduced alcohol – White (4.5-9.0% ABV)
<b>Class 74</b>	Reduced alcohol – Rose (4.5-9.0% ABV)
<b>Class 75</b>	Reduced alcohol – Red (4.5-9.0% ABV)
<b>Class 76</b>	Low alcohol – Sparkling (<1.15% ABV)
<b>Class 77</b>	Low alcohol – White (<1.15% ABV)
<b>Class 78</b>	Low alcohol – Rose (<1.15% ABV)
<b>Class 79</b>	Low alcohol – Red (<1.15% ABV)



# National School Wine Competition

The RA&HS aims to establish this competition and workshop as an annual event to lift the profile of those schools that are involved in the making of wine, enable the school's wines to be judged by a professional judging panel, promote the vocations of viticulture and wine making and be an educational experience for the students involved.

The establishment of the Australian Schools Wine Competition as a section of the Adelaide Wine Show will raise the profile of the wine industry within schools across South Australia and Australia.

The judging of a red and white wine and wine labels by a Royal Adelaide Wine Show panel will be an excellent education experience for the schools and give them feedback on the quality of their wines and how they might be evolved. The presentation by a Wine Committee member that explains the judging process and the viewing of the wines being judged will also be an excellent experience for the students.

The involvement of schools from across Australia is a first for a Capital City Wine Show

## Philip Laffer Royal Adelaide Wine Show Bursary

The Royal Adelaide Wine Show Committee, through the Show Society Foundation, is thrilled to announce Eleanor Bilogrevic and Kate Henderson as joint winners of the 2024 Philip Laffer Royal Adelaide Wine Show Bursary! Both recipients will share \$5,000 to support their studies and careers in the wine industry.

Eleanor, 32, a passionate wine scientist and research student, with a keen interest in the No-and-Low Alcohol wine category was honoured to be a recipient.

“This opportunity will enable me to expand on the scope of my PhD research, ensuring the outcomes of my No-and-Low Alcohol wine project are comprehensive, industry-relevant, and instrumental in driving innovation, development and adaptation within the sector to meet evolving consumer demands” she said.

“The funding from the bursary will allow me to travel overseas later this year to attend a sensory and consumer science symposium. This experience will allow me to gain valuable insights into advanced consumer research methodologies and connect with industry professionals who share a focus on this growing market segment”.

With an enthusiasm for marketing and communication, as well as wine education, fellow recipient Kate, 25 is currently researching phenolic composition and mouthfeel properties of emerging, non-traditional red grape varieties.

“This opportunity will have a meaningful impact on the scope of my Masters research, allowing me to compensate sensory panellists and wine producers. Focusing on non-traditional red grape varieties, which demonstrate hardiness during water scarcity and heatwave conditions, I hope the knowledge gained from this project will help the industry gain further insight into these varieties, in turn supporting a more sustainable future” she said.

Now in its third year, the annual Royal Adelaide Wine Show Bursary name honours the contributions of Philip Laffer AM to the RA&HS and particularly to the Royal Adelaide Wine Show. Philip maintained a passionate interest in education and research within the grape and wine sectors throughout his career and continues his active involvement with the Society as an Honorary Councillor.

Entries for the 2025 Philip Laffer Royal Adelaide Wine Show Bursary are set to open on Friday 29th August 2025.

**If you would like further information on the competition or Bursary applications please contact Lucy Silva on [lsilva@adelaideshowground.com.au](mailto:lsilva@adelaideshowground.com.au) or visit [www.thewineshow.com.au](http://www.thewineshow.com.au).**



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