



2023  
NATIONAL  
SCHOOL WINE  
COMPETITION

## ABOUT THE 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 make or are involved in the production 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 National School Wine Competition as a section of the Royal Adelaide Wine Show aims to raise the profile of the wine industry within schools across South Australia and Australia.

The judging of wine and wine labels by a Royal Adelaide Wine Show panel will be an excellent education experience for the schools and enable them to receive feedback on the quality of their wines and how they might be evolved.

Teachers and students are welcome to join the Free Excursion Wine Workshop hosted by the Wait Campus where they will learn all about viticulture and production of wine in a fun interactive environment and trophy presentation by a Wine Committee member will take place.



**146th** ROYAL  
ADELAIDE  
WINE SHOW  
- **SINCE 1871**

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## THANKS TO OUR 2023 SPONSORS

CCL Label

Programmed Property Services

University of Adelaide - School of Agriculture, Food & Wine

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## CONTACT US

Post RA&HS - National School Wine Section  
PO Box 108, GOODWOOD, SA 5034

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

Phone (08) 8210 5211 Between 9.00 am - 5.00 pm Monday to Friday

Web [thewineshow.com.au/school](http://thewineshow.com.au/school)

## YOUR PRIVACY

If you do not want your details to be made available to other parties, please tick the box on the entry form supplied by the RA&HS. Your personal information will then only be used by the RA&HS to maintain contact with you and allow us to manage your entries. The RA&HS reserves the right to inform prize sponsors of the details of recipients to enable distribution of their voucher/product prizes. Please note: by ticking the box to suppress your details, your name will appear in the Catalogue (if applicable) but your address will not.

## CONDITIONS

The following conditions will strictly apply:

- All entries must be in the Society's possession at its Administration Office by 5.00 pm (CST) on Friday 14 July 2023
- Online entries only, once submitted you will be acknowledged via email.
- A late entry option is available under the following conditions:
- Late entries may only be submitted online and will be accepted for 7 days after the official closing date (by 5.00 pm CST)
- An additional fee equivalent to three times the standard entry fee is paid which is donated to the Society Foundation.

There are no exceptions to the above conditions.

## PRIZES & AWARDS

Medals will be made based on the following points:

**Gold** 95 points and over

**Silver** 95 points and over

**Bronze** 95 points and over

All Medal winners will be presented with a Medal diploma.

## PRIZES & AWARDS

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.

All Medal winners will be presented with a Medal diploma

## REGULATIONS

The General Regulations of the Society apply to all sections of the Show. The Special Regulations hereunder set out apply specifically to the National School Wine Section and are supplementary to the General Regulations. [www.theshow.com.au](http://www.theshow.com.au) - [www.thewineshow.com.au](http://www.thewineshow.com.au)

All classes shall be open to Schools growing grapes and/or involved in the producing of wine, hereinafter called "exhibitors", for competition according to the conditions applicable to the respective sections.

Wines must be made in compliance with Food Standards Australia and New Zealand (FSANZ)

#### Standard 4.5.1 Wine Production Requirements

Exhibitors are reminded that the Special Regulations contained within this Schedule are merely supplementary to and subject to the General Regulations.

### SUBMISSION OF ENTRIES

When accepting the terms and conditions of the entry the Exhibitor is confirming that the wines entered are either made wholly by the school on their premises or with assistance from an outside party and are entered into the class most appropriate for this. The RA&HS reserves the right to disqualify any entry that it is found does not adhere to this criteria.

## FREE SCHOOL EXCURSION - WINE WORKSHOP AT WAITE CAMPUS

**Date TBC October 2023 from 9.30 am – 3.00 pm**

Students and teachers are welcome to join fun and interactive wine activities at the campus as well as trophy presentations and a tour of the Plant Accelerator and Hickenbotham Roseworthy Winery.

**THE NATIONAL SCHOOL WINE COMPETITION SEMINAR IS HELD WITH SUPPORT FROM THE UNIVERSITY OF ADELAIDE AND TAFE SA.**

## ROYAL ADELAIDE WINE SHOW BURSERY

About the Bursary The Royal Adelaide Wine Show, established in 1871, is the most prestigious wine show in Australia, featuring over 2,500 wines from over 300 wineries across the country. Wines are judged by a panel of esteemed judges from across Australia over four days, to determine medal and trophy winners. The Royal Adelaide Wine Show Committee through the Royal Adelaide Show Society Foundation offers a Bursary program to support the South Australian Wine industry to continue to grow and prosper. The purpose of the funding is to support study pathways by providing a one-year \$5,000 Bursary to a student undertaking either undergraduate or post graduate studies in the field of viticulture or oenology at an Australian university. The Royal Adelaide Wine Show Bursary honours the contributions to the Society of Philip Laffer (AM). Philip maintained a passionate interest in education and research within the grape and wine sector throughout his career and continues his active involvement with the Society as an Honorary Councillor. This bursary reflects the importance that Philip and the Society places on creating pathways for further study and professional advancement.

Complete details along with an application form can be found on the <https://www.thewineshow.com.au/>

# WINE

There are no limit to entries in each class, however a wine may be entered only once. If a variety claim is made for any wine, that variety must represent a minimum of 85% of the wine.

Name, vintage and variety to be stated on the entry form.

**Wines produced by a school should be made and bottled by staff and students on the school premises without substantial external involvement. Wines not totally produced by a school have some input from students in any capacity of growing or making.**

CLASS NO.	CLASS DESCRIPTION
Class 1	<b>White Wine produced by a school</b> Wines should be made and bottled by staff and students on the school premises without substantial external involvement. <b>Gold, Silver, Bronze</b>
Class 2	<b>White Wine not totally produced by a school</b> Wines produced with any kind of third-party involvement, whether that is the use of consultants, or any off-site treatments such as stabilisation, filtration or bottling. <b>Gold, Silver, Bronze</b>
Class 3	<b>Red Wine produced by a school</b> Wines should be made and bottled by staff and students on the school premises without substantial external involvement. <b>Gold, Silver, Bronze</b>
Class 4	<b>Red Wine not totally produced by a school</b> Wines produced with any kind of third-party involvement, whether that is the use of consultants, or any off-site treatments such as stabilisation, filtration or bottling. <b>Gold, Silver, Bronze</b>

## AWARDS

THE PROGRAMMED PROPERTY SERVICES TROPHY  
BEST WINE MADE BY A SCHOOL

Trophy sponsored by **Programmed Property Services Limited**

THE UNIVERSITY OF ADELAIDE TROPHY  
BEST WINE COMMERCIALY PRODUCED

Trophy sponsored by **University of Adelaide - School of Agriculture, Food & Wine**

# LABELLING

The object of the labelling award is to recognise and reward excellence in the design and visual quality of the label working in conjunction with the other components as a marketable product.

The winning entries will clearly convey all mandatory product information and regulations.

The label should be attached to a bottle with cap but need not have contents.

The label does not need to be commercially printed but should be reproduced in good quality digital print on label stock.

Entries will be judged on the following criteria:

1. Overall originality & creativity
2. Use of Typography
3. Use of Graphics
4. Overall package appearance

Any enhancements such as texturing, embossing and varnish effects will be taken into account.

Label regulations can be accessed [here](#).

Labels are to be designed wholly by students. We require 2 labels (only 1 attached to bottle) and a brief description of the design and the name/s of the designers.

CLASS NO.	CLASS DESCRIPTION
Class 5	Wine Labels Gold, Silver, Bronze

## AWARDS

THE CCL LABEL TROPHY  
BEST WINE LABEL

Trophy sponsored by **CCL Label**

# EXHIBITORS CONDITIONS OF ENTRY

## COVID-19

As SA Health COVID protocols change according to the perceived risk of new variants, the South Australian vaccination status requirements for running the 2022 event may need to be altered to comply. The Royal Adelaide Show COVID-19 policy including vaccination requirements, will be established closer to the event and distributed to all exhibitors.

## HAZARD REPORTING

Exhibitors must notify the Venue Management Office immediately of any hazards detected. Hazards are any situation which has the potential to cause:

Injury, illness or death to people or animals either immediately or in the future

Damage or destruction to property

## INCIDENT REPORTING

Exhibitors must notify the Area/Pavilion Supervisor or the Venue Management Office immediately an incident occurs which has resulted in:

The injury, illness or death of any person

The damage, destruction or loss of property

A near miss incident that could have resulted in the consequences listed in 1 and 2

## WASTE DISPOSAL

All waste including liquids must be disposed of responsibly and placed in the appropriate bin or receptacle. Storm drains must not be used for the disposal of any waste.

## HAZARD MINIMISATION

All areas must be kept in a clean and tidy order with clearly defined and available access and exit routes at all times.

## MEDIA COMMENTS

Any public comment on emergencies, incidents or other venue matters should only come from the RA&HS. The key media spokesperson for the RA&HS is the Marketing Manager.

## DUTY OF CARE

It is important to ensure your own safety and that of all other site personnel, visitors and general public at the Adelaide Showground.

All competitors have a "Duty of Care" to avoid exposing themselves or other people to situations which could lead to injury. This "Duty of Care" extends to the prevention of damage to property.

## LIABILITY AND INDEMNITY

### 1. Release

- Entry to and remaining on the Showground is entirely at the risk of the Exhibitor and to the maximum extent permitted by law, the Exhibitor releases the Society (which term includes in this clause the Society's officers, employees, members and agents), from all claims and demands of every kind resulting from any accident, damage or injury occurring at the Showground, and without limitation, the Exhibitor acknowledges:
- the Society has no responsibility or liability for any loss, damage or injury to or caused by any Exhibit;
- the Society has no responsibility or liability for any loss, damage or injury to or caused by any Exhibit, his or her family, invitees and Agents;
- the Society has no responsibility or liability for any loss, damage or injury to a Motor Vehicle or any of its contents whilst it is located on the Showground; and
- without limiting Regulations 1 (a) and 1 (b) above, the Society has no responsibility or liability for any loss, damage or injury resulting from the sale, treatment, failure to treat, destruction, disposal or other dealing with any Exhibit, or for loss, damage or injury to any personal belongings, equipment or property brought onto the Showground.

### 2. Indemnity

- To the maximum extent permitted by law, the Exhibitor must indemnify and keep indemnified the Society and its officers, employees, members and agents from and against all actions, claims, demands, losses, damages, costs, expenses and liabilities including without limitation, consequential loss and loss of profits for which the Society is or may be or become liable in respect of or arising from:
- loss, damage or injury to any person in connection with the Exhibit or the relevant Event;
- without limiting Regulation 2(a), loss, damage or injury to any other Exhibit or Exhibitor, his or her family, invitees, Agents, or to the property of the Society, or its members, or to the general public, caused or contributed to or by any act or omission of an Exhibit of the Exhibitor or by the Exhibitor, his or her family, invitees or Agents; and
- without limiting Regulation 2(a), loss, damage or injury to the Exhibit, or the Exhibitor, his or her family, invitees, or Agents caused or contributed to by an act or omission of an Exhibit of the Exhibitor or by the transportation, feeding or housing of an Exhibit of the Exhibitor.

### 3. Removal from Showground

Without prejudice to any other provision in these Regulations, where the Society, its officers, employees, members or agents removes an Exhibit, or causes an Exhibit to be removed from the Showground, the Exhibit is removed or caused to be removed entirely at the risk of the Exhibitor. The person or persons removing the Exhibit will be deemed to be the agent of the Exhibitor, and his or her acts and omissions will be deemed to be the acts and omissions of the Exhibitor.

### 4. Insurance

The Society will arrange Animal Exhibitors Public Liability insurance cover for all Exhibitors of Exhibits being animals. The Exhibitor is bound by the terms and conditions of this insurance and by Statutory Duties as defined under the Insurance Contracts Act (1984). Details of the Animal Exhibitors Public Liability insurance are set out in the Relevant Schedule. The Society does not insure first party loss, damage or injury to Exhibits, and Exhibitors should consider purchasing insurance if required.

### 5. Personal effects

The Society has no responsibility or liability for any loss or damage caused to personal belongings, equipment or property which is brought onto the Showground by an Exhibitor, his or her family, invitees or Agents.

## FIRST AID

Contact Royal Adelaide Show staff on site or via phone 08 8210 5247 for minor first aid, if an emergency dial 000.

## RA&HS EMERGENCY FACILITIES

Firefighting and other emergency equipment must not be removed or used for any other purpose. Missing or unserviceable equipment should be reported to the Venue Management Office immediately.

## SMOKING

Smoking is only permitted in designated locations.

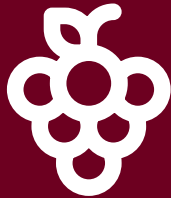
## TRAFFIC CONTROL

The RA&HS Traffic Control Policy imposes speed restrictions within the Showground. For the duration of the Royal Adelaide Show the speed limit is 10 kph on the grounds and 8 kph inside buildings

The use of vehicles inside the Showground is closely managed during the Royal Adelaide Show. Conditions of entry will be provided with the issue of Vehicle Entry Permit



# SCHOOL WINE EXPLAINED



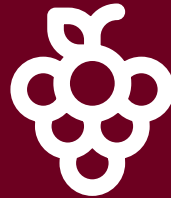
## White Wine

**Class 1**

100%  
Student Made

**Class 2**

External  
Contribution



## Red Wine

**Class 3**

100%  
Student Made

**Class 4**

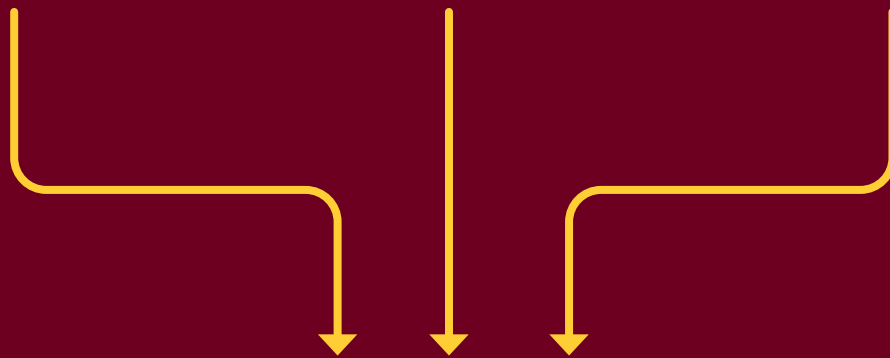
External  
Contribution



## Bottle Label

**Class 5**

100%  
Student Made



**Awards & constructive  
feedback from  
prominent judges**



Royal Agricultural & Horticultural  
Society of SA Inc  
Adelaide Showground  
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(08) 8210 5211

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