

Section 24

WINE**CHIEF STEWARD: Paula Dewar Phone :- 0417 646 397****ENTRY FEE - \$1-00****ENTRIES CLOSE:- WEDNESDAY 29th MAY, 2019**

Entries will be accepted from 6 to 8 p.m. Thursday Night at the Fine Food & Wine Pavilion.

Judging to commence at 10 a.m. on Friday 31st May, 2019

All Exhibitors must pay Admission Fees.

Entries may be collected between 9 -10 a.m on Sunday 2nd June, 2019

PRIZE MONEY

First \$10 Second \$5, Third \$3 Plus Rosettes & Certificates.

Trophies donated by Scenic Rim Wine Growers Assn**RULES & REGULATIONS**

1. Wines entered in Classes 1 to 4 must be made from grapes
2. Entries from Class 5 must be made from fruit.
3. Entries must be the product of the person entering
4. 2 bottles for each entry must be submitted.

All care will be taken with entries, but no responsibility will be accepted.

Entry labels will be available at the same time entries are accepted.

No person shall judge any class in which a member of his or her household has entered.

Each bottle will be sealed with a new clean, unbranded crown seal of good quality.

Details on the entry form should correspond with the date on the entry label

The Entry No. will be allocated randomly at the point of entry.

All entries will be judged on presentation as well as contents

The decision of the Judges and Arbitrator are final and no discussion or correspondence will be entered into.

Wines entered out of class will be re-classed unless previously judged.

Note. These classes are all based on style, not on variety.**Class**

1. **DRY RED WINE, full bodied style, intense colour, optional cork aging etc.**
2. **DRY WHITE WINE, colour light to full amber, palate displaying no residual sugar.**
3. **SWEET RED/WHITE TABLE WINE, any colour, palate clean and fruity, eg white or red Lambrusco style.**
4. **LIGHT RED TABLE WINE, light in colour, body & alcohol, eg Rose style**
5. **FRUIT BASED WINE, (including cider.)**
6. **CHARDONNAY**
7. **CHAMBROURCIN**
8. **SHIRAZ**
9. **VERDELHO**
10. **FORTIFIED RED - PORT**

CHAMPION RED WINE : Certificate & Trophy**CHAMPION WHITE WINE:-** Certificate & Trophy**CHAMPION WINE OVERAL:-** Certificate & Trophy**Public wine tastings will be held in the Fine Food & Wine Building on Saturday**