



49th. FAWG Winemaking Competition

(Open to Frankston Amateur Winemakers Guild members only)



KEY DATES FOR WINEMAKERS

31 December 2020 – Closing date for entries
TBA – Labels returned to entrants
TBA – Final delivery date for labelled bottles
To Be Scheduled – Judging days

General Information, Terms and Conditions for Entrants:

1. Entry forms and payment may be:
 - emailed to wineshow@fawg.org.au with payment via **EFT**
Account Details: Bendigo Bank
BSB: 633000, Account No: 143837391, Account Name: FAWG
Entrants must include their contact details and mark the EFT reference **“SHOW & (YOUR NAME)”**
 - Mailed, if paying by **cheque**, to the Wineshow Director at **P.O. Box 91, BITTERN. 3918** (Cheques made payable to FAWG)
2. Entry forms and payment **must be received by 31 December 2020.**
3. **Please be mindful of our huge task required to organise this show. Late entries cannot be accepted.**
4. Labeled bottles may be personally delivered to the nominated receiving locations (See attached list), or posted to PO Box 91, Bittern 3918.
5. Please note that labelled bottles must be received by **the dates to be advised.**
6. The entry fee is \$2 for the first bottle, \$1 per bottle thereafter.

Please contact the Wineshow director if you have any queries at wineshow@fawg.org.au, or phone 0414 376 434

PROPERLY LABELLED BOTTLES MUST BE DELIVERED TO THE LOCATIONS BELOW BY THE DATES TO BE ADVISED

David Hart	121 Urquhart Crescent, Bittern	0419 981 927
Chris Myers	180 Nepean Highway, Aspendale	(03) 9580 5938 0400 561 062
David Wood	58 Hakea Drive, Mt Martha	(03) 5975 5757 0407 183 728
Lattrel	9 Graham Court Pakenham	(03) 5941 3211 0488 331 001

FAWG 2020 Annual Wine Competition Entry Form (FAWG members only)

Surname*: First Name*:

Address*: Postcode*:

Telephone Number*: Email*:

* Required fields

**Note: Entry forms and the appropriate fees must be received by 31 December 2020.
Properly labelled wines must be delivered by the dates to be advised**

Entry No. (FAWG use only)	Class Code [†]	Description	Year of Vintage	Country Wines Only SG or D/M/S ^{††}	Entry Fee	Office Use
					\$2.00	\$2
					\$1.00	\$3
					\$1.00	\$4
					\$1.00	\$5
					\$1.00	\$6
					\$1.00	\$7
					\$1.00	\$8
					\$1.00	\$9
					\$1.00	\$10
					\$1.00	\$11
					\$1.00	\$12
					\$1.00	\$13
					\$1.00	\$14
					\$1.00	\$15
					\$1.00	\$16
					\$1.00	\$17
					\$1.00	\$18
					\$1.00	\$19
					\$1.00	\$20
					\$1.00	\$21
TOTAL					\$	

[†]See wine classes page

^{††}SG for country wines D= Dry (<1.005) M = Medium (1.006 – 1.014), S = Sweet (>1.015)

METHOD OF
PAYMENT

EFT Ref: please include your
surname and WINESHOW

CHEQUE

WINESHOW CLASSES 2020

Class	Wine type / description	Vintage / Year
GRAPE WINES: RED		
RSC	Shiraz	Current (2020) Vintage
RSP	Shiraz	Previous Vintage 2019
RCC	Cabernets	Current (2020) Vintage
RCP	Cabernets	Previous Vintage 2019
RMC	Merlot	Current (2020) Vintage
RMP	Merlot	Previous Vintage 2019
RPC	Pinot Noir	Current (2020) Vintage
RPP	Pinot Noir	Previous Vintage 2019
ROB	Blended Reds	Any Vintage 2019/2020
ROV	Reds Other Varieties	Any Vintage 2019/2020
GRAPE WINES: WHITE		
WRC	Riesling/ Traminer	Current (2020) Vintage
WRP	Riesling/ Traminer	Previous Vintages
WCC	Chardonnay	Current (2020) Vintage
WCP	Chardonnay	Previous Vintages
WSC	Sauvignon Blanc/ Pinot Gris	Current (2020) Vintage
WSP	Sauvignon Blanc/ Pinot Gris	Previous Vintages
WOB	Other Blends	Any Vintage
WOV	Other Varieties	Any Vintage
WRA	Rose	Any Vintage
COUNTRY WINES. (Identify Specific Gravity or label Dry, Medium, Sweet)		
CBE	Berry Wines	Any Vintage
CCI	Citrus Wine	Any Vintage
CFH	Flower, Leaf or Herb	Any Vintage
CME	Mead and other honey based wines	Any Vintage
CSF	Stone Fruit Wine	Any Vintage
CVE	Vegetable Wine	Any Vintage
COF	Other Fruit or Country wine not otherwise classified	Any Vintage
CAP	Cider Apple or Pear (plain – Specify SG)	Any Vintage
CFI	Cider Apple or Pear (Flavoured with other ingredients - Sp. SG)	Any Vintage
COUNTRY & GRAPE WINES		
LIQ	Liqueurs	Any Vintage
FGC	Fortified (Grape & Country)	Any Vintage
SPA	Sparkling Wines (Grape & Country)	Any Vintage

AWARDS/TROPHIES LIST

Due to the changed nature and changed format of the 2020 competition, there will be limited awards and trophies issued. There will be no Sponsor vouchers awarded.

There will be no Winemaker Of the Year awarded this year due to the restricted competition range and the fact that no Mini-competitions have occurred since Covid-19 lockdown

It is proposed to award the following: -

- Best Red Grape Award - Chris Myers Trophy
- Best White Grape Award
- John Lee trophy – Other fruits
- Best Country Wine - Kath Lee Trophy
- Best Liqueur – Margaret Birchall Trophy
- Best Fortified award
- Best Sparkling award
- Novice Award if applicable.

ANNUAL WINE COMPETITION RULES 2020

1. The 2020 winemaking competition is only open to members of Frankston Amateur WineMakers Guild.
2. The exhibitor identified on the entry form must personally make all the entries and all wines entered must be made on a **non-commercial basis**. That is they must not be made **specifically** for profit or gain.
3. Entry forms and payment **must be received by 31 December 2020**.
4. **Please be mindful of our huge task required to organise this show. Late entries cannot be accepted.**
5. All entries are to be in appropriate 750ml wine bottles (clear bottles for Country wines), except for fortified or liqueurs which may be submitted in 250 - 375ml bottles. Sparkling wines must be exhibited in standard champagne bottles, clear or coloured, preferably with plastic type stoppers and wires or crown seals.
6. The only label to be placed on the bottle is the official label provided to the entrant. No other attachment or marking is permitted.
7. Seeded (yeast added) grape juice obtained from a commercial supplier and / or Kit wine will not be accepted.
8. Fortified wines must be wholly or partially fermented.
9. Liqueurs must be made with a neutral base spirit and must **not** be made from proprietary essence or flavouring.
10. Wine entries remain the property of Frankston Amateur Winemakers Guild (FAWG) until after judging and may be retained for demonstration tasting at a subsequent Guild meeting . Any faulty wines **may** be kept and used for study purposes at the next available Guild meeting.
11. FAWG will take all care but will not be responsible for any loss or damage to any exhibit.
12. FAWG will not knowingly share or pass on any personal information provided by exhibitors in the course of this competition to any other person or persons.
13. FAWG reserves the right to alter the entry class of any wine entered into the competition in order to ensure it is judged relevant to the major proportional elements of the wine.
14. In the event of a low number of entries in a particular class FAWG may, at its discretion, include those entries in the nearest appropriate class or amalgamated class
15. Awards: Gold, Silver, Bronze awards will be awarded in all presented classes. Wines will be judged on points as follows, using the international 20-point wine judging system. A limited range of trophies will be awarded due to The judges' decision will be final.

20 point wine judging system	
Colour	3
Bouquet	7
Palate	10

Awards	
Gold	18.5 points & over
Silver	17.0 – 18.4 points
Bronze	15.5 – 16.9 points
Highly Commended (HC)	14.0 – 15.4 points

Last updated 19 November 2020