



THE CASTLEMAINE & DISTRICT
AGRICULTURAL SOCIETY Inc

Is pleased to present the

CASTLEMAINE WINE, BEER and Cider SHOW

Regulations

- 1/ Entries are invited from the Bendigo, Macedon, Heathcote and Pyrenees wine regions**
- 2/ Entry fee is \$5.00/exhibit**
- 3/ You may enter as many wines as you wish**
- 4/ Entries Close Friday 7th October 5pm**
- 5/ Each entry consists of 2 bottles with labels (not necessarily commercial) that clearly identify the exhibit as per the entry form**
- 6/ Entry forms, fees and exhibits are to be delivered to the Lyttleton Street Medical Centre, Castlemaine C/O Dr Simon Wilson between 10am-5pm Monday to Friday**
- 7/ Judges will assess exhibits and attribute scores out of 20**
- 8/ Ribbons will be awarded to Gold - medal rated wines 18.5-20 points. Silver medal rated wines 17.0-18.4 points and Bronze medal rated wines 15.5-16.9 points**
- 9/ Exhibits will be displayed in the Camp Reserve pavilion as a part of the Castlemaine Agricultural where a list of results will also be available**

You will also be asked to sign a declaration should you be a winner in any section would you be prepared to allow the Agricultural Society to Promote and mention your name or business in the media- local news papers and other Show Societies. We must have your permission to publicly use your name.

Beer and Cider Classes



- 1. Lagers, Pale Ales, Pilsners and other light beers**
- 2. Stout, Porter, Dark Ales and other Dark Beers**
- 3. Cider**

Wine Classes

Section 1 Sparkling Wine

1.10 - Dry Sparkling White and Rose Wines
– Sparkling wines of any grape variety or blend. Pressure must be derived from secondary fermentation.

1.20 – Sweet Sparkling White and Rose Wines
- Dessert and Moscato style sparkling wines of any grape variety or blend. Pressure may be derived from carbonation or secondary fermentation.

1.30 - Sparkling Red Wine
- Sparkling red wine of any variety or blend. Pressure must be derived from secondary fermentation.

Section 2 White Wines

2.10 – Aromatic white wines

- Dry and off dry white wines (up to 15g/L residual sugar) of any vintage containing Riesling, Gewurztraminer, Gordo or Muscat varieties. Blended wines must state varietal composition and percentages on the entry form.

2.20 – Dry white Sauvignon Blanc and Semillon wines

- Sauvignon Blanc and Semillon varietal wines and blends of any vintage. Blended wines must state varietal composition and percentages on the entry form.

2.30 – Dry white Chardonnay wines

- Wooded and un-wooded Chardonnay wines of any vintage.

2.40 – Dry White Varietals and Blends

- Other dry varietals and blends not eligible for classes 2.10, 2.20, 2.30 and 2.40. Blended wines must state varietal composition and percentages on the entry form.

2.50 – Sweet white varietals and blends

- Semi sweet (over 15g/L residual sugar), sweet and dessert wines of any vintage. Blended wines must state varietal composition and percentages on the entry form.

Section 3 Red Wine

3.10 – Pinot Noir

- Dry red varietal Pinot Noir wines of any vintage

3.20 – Shiraz

- Dry red varietal Shiraz wines of any vintage

3.30 – Merlot

- Dry red varietal Merlot wines of any vintage

3.40 – Cabernet sauvignon

- Dry red varietal Cabernet Sauvignon wines of any vintage

3.50 – Other red varietals

- Dry red varietal wines of any vintage not eligible for classes 3.10, 3.20, 3.30 and 3.40

3.60 – Dry red blends of any vintage. Varietal composition and percentages must be stated on the entry form.

Chief Stewards-

Chris Smales, B.Sci Oeneology- Winemaker Blue

Pyrenees Estates, Avoca.

Previously Winemaker for Goonawarra Sunbury and

Virgin Hills Kyneton.

Simon Wilson, MBBS, B. Sci- General Practitioner

Lyttleton Street Medical Clinic, Keen fermenter and

home producer.

All enquiries to Chris Smales – 0418368224

or Simon Wilson - 0422977183