



NEW ZEALAND
**AROMATIC WINE
COMPETITION**

THE NEW ZEALAND AGRICULTURAL SHOW

AROMATIC

NEW ZEALAND AROMATIC WINE COMPETITION 2020

ENTRIES CLOSE 7TH OCTOBER

Brought to you by the Canterbury A&P Association



The Canterbury Wine Competition works to complement the existing New Zealand Aromatic Wine Competition. Entrants may enter in either competition separately for \$70 per wine. Wines that qualify for both competitions will be judged in both shows for no extra entry fee. This year, you can enter online, email wine@theshow.co.nz for the link, or by returning this form.

NEW ZEALAND AROMATIC WINE COMPETITION (NZAWC)

The objective of the New Zealand Aromatic Wine Competition is to promote aromatic wine varieties. The aim of the competition is to highlight to the wine industry and consumers the best wines commercially available.

CONDITIONS OF ENTRY

1. The New Zealand Aromatic Wine Competition is open to all wines of an aromatic style, from any internationally recognised region.
2. Wines must be commercially available.
3. The minimum quantities required at the time of judging for the New Zealand market is 500 litres for each entry.
4. Entries are restricted to commercially bottled wines (i.e. tank or barrel samples are not permitted).

THE CANTERBURY WINE COMPETITION (CWC)

The Canterbury Wine Competition is a subsidiary of the New Zealand Aromatic Wine Competition. The competition will promote Canterbury wines to the wine industry and consumers.

CONDITIONS OF ENTRY

1. The Canterbury Wine Competition is open to all wine varieties produced in Canterbury. To be eligible wines must contain at least 85% Canterbury-grown fruit (Canterbury boundary as defined by Environment Canterbury).
2. Wines must be commercially available.
3. Entries are restricted to commercially bottled wines (i.e. tank or barrel samples are not permitted).
4. There is no minimum litreage required for the CWC.

SCHEDULE OF CLASSES

NZAWC and CWC [Residual Sugar]

- 1a Riesling Dry
- 1b Riesling Medium
- 2a Sauvignon Blanc 2020
- 2b Sauvignon Blanc 2019 & older
- 3a Pinot Gris Dry
- 3b Pinot Gris Medium
- 4a Gewürztraminer Dry
- 4b Gewürztraminer Medium
- 5a Other Aromatic Varieties Still eg., Muscat, Verdelho, Arneis, Sauvignon Gris, Viognier etc
- 5b Sweet Aromatic Varieties
- 6a Aromatic Rosé Wine
- 7a Museum Class 2015 and older (all Aromatic Varieties)

CWC ONLY

- 8a Canterbury Pinot Noir 2019
- 8b Canterbury Other Reds
- 9a Canterbury Non Aromatic Whites

TROPHIES AWARDED FOR:

- Supreme Champion Wine in Show sponsored by Beck and Caul
- Macvine Champion Canterbury Wine in Show

CERTIFICATES AWARDED FOR:

- Champion Riesling
- Champion Sauvignon Blanc
- Champion Pinot Gris
- Champion Gewürztraminer
- Champion Other Aromatic
- Champion Sweet
- Champion Rosé
- Champion Museum Class
- Champion Canterbury Riesling
- Champion Canterbury Sauvignon Blanc
- Champion Canterbury Pinot Gris
- Champion Canterbury Gewürztraminer
- Champion Canterbury Other Aromatic
- Champion Canterbury Sweet
- Champion Canterbury Rosé
- Champion Canterbury Pinot Noir 2019
- Champion Canterbury Other Reds
- Champion Canterbury Non Aromatic Whites

PERSONNEL CONVENOR: Julie Lee, Beck & Caul

CONVENOR ASSISTANT: Sophie Ashford, Beck & Caul

JUDGING PANEL: Jim Harre (Chair), Petter Evans, Paul Harre, Dom Maxwell, James Rowan, Huw Kinch & Michael Ormandy.

PROMOTION - NZAWC AND CWC

The competition medal winners will be announced with a media release to key media on 19th October. Results are also circulated to our wine industry database and advertised in selected media. We will also be working with ChristchurchNZ to promote the CWC.

All medal and trophy winning entries are eligible to receive one roll of 1,000 labels. MEDAL LABELS will only be AVAILABLE ON REQUEST. Additional medal labels are available on request for \$16 per roll. (Information on requesting and purchasing additional medal labels will be distributed with the results).

ENTRY PROCEDURES AND FEES

All entries must accompany an entry fee of \$70 per wine (includes GST). Each entry must include three 750ml bottles or three 375ml bottles for Class 5B. Entries are to be delivered to Beck & Caul, 443 Colombo Street, Sydenham, Christchurch.

Entries close 5pm Wednesday 7th October. Please note we reduced the bottle requirement from four to three in 2017.

DISPUTES

The Chairman of Judges decision will be final.

PUBLICITY

In any advertising, promotion and publicity, an entrant may refer only to an award won by the entrants wine and not (whether expressly or by implication) to the wine or competition performance of any entrant or entrants. Any use of an award in advertising, promotional or publicity material must be accompanied by a statement of the actual award won and the year or years in which they were won and any award illustrated must relate to the award described.

JUDGING AND AWARDS

Wines will be judged on Saturday 10th and Sunday 11th October 2020. The winners will be judged under the internationally recognised 100 point judging scale where wines assessed at 95 or more will receive a Gold Medal, 90 - 94 will be awarded Silver Medals and 85 - 89 will be awarded Bronze Medals.

ENTRIES CLOSE 5PM WEDNESDAY 7TH OCTOBER. JUDGING WILL TAKE PLACE 10TH-11TH OCTOBER.

NZ AROMATIC WINE COMPETITION ENTRY FORM

OFFICE USE Wine Payment Confirm



Tax Invoice #10-413-184

Completed entry forms and wine must be delivered to:

Beck and Caul, 443 Colombo Street, Sydenham, Christchurch, 8023 by **5pm Wednesday 7th October 2020**

For further information contact

Julie Lee: e Jules@theshow.co.nz **p** 027 739 1832

Sophie Ashford: e sophie@theshow.co.nz **e** wine@theshow.co.nz **aromaticwine.co.nz**

WINERY: _____

WINEMAKER: _____

POSTAL ADDRESS: _____

CONTACT PERSON: _____ WEBSITE: _____

PHONE: _____ EMAIL: _____

Please indicate which competition you are entering in the form below. Please tick for each bottle if you want to enter the New Zealand Aromatic Wine Competition (NZAWC) or Canterbury Wine Competition (CWC). You may enter both competitions if your bottle of wine meets the criteria outlined in this brochure. There is no extra entry fee for bottles of wine that are entered in both competitions.

Office#	Office	Class	Description	NZAWC	CWC	Vintage	Retail Price	Residual Sugar	Alcohol	Qty Available

I declare that the above exhibits comply with the Conditions of Entry for the 2020 New Zealand Aromatic Wine Competition and Canterbury Wine Competition.

Signature: _____ Date: _____

Please find enclosed \$ _____ for _____ entries.

Cheques payable to the Canterbury A&P Association. **OR** I have paid by direct credit to the Canterbury A&P Association account.

Account Number: BNZ Christchurch Branch, 020800 0039982 26. With the reference WINE COMP and insert your winery name.

ENTRY FEE
\$70 PER WINE
 GST Inclusive

JUDGES



JIM HARRE
Chairman of Judges

Jim comes from a family that is rich in wine making history, his grandfather, father and brother were all winemakers, and his other brother has been involved in the wine trade in France for the last 25 years. After studying winemaking and viticulture at the Eastern Institute of Technology in New Zealand's Hawke's Bay, Jim has worked vintages in France, Australia, New Zealand and as well spent time working in Christies Fine Wine Department in London. In August 2000, Jim authored a research paper "The effect of the aircraft environment has on the sensory perception of wine" which was published at the 2000 Romeo Bragato Conference in New Zealand. Having been involved in wine judging for over twenty years Jim has been part of the judging teams of every major New Zealand Show, including the Air New Zealand Wine Awards, Bragato Wine Show and the Royal Easter Show Wine Competition. Internationally Jim is a regular judge in the United States, London, Australia, Japan and China.



PAUL HARRE

For generations Paul's family has been closely associated with the wine industry. His initial studies at Canterbury University however were in Management and Psychology. He initially developed a small portfolio of wines to sell before embarking on several vintages and working in wine retail. Paul worked vintages with CJ Pask, Foxes Island and Maude wines. Paul also worked for New Zealand wine distributor in the UK touring food shows. Paul was responsible for South Island wine sales for Ara Wines between 2012 and May of 2016. Since June of 2016 Paul has worked for Villa Maria Estate and is the South Island regional field sales manager for the company.



PETTER EVANS

Petter has been involved in the New Zealand wine industry for more than 30 years. A graduate of Roseworthy College in 1984 he has worked for wineries in Germany and as a winemaker in Canterbury including St Helena, Waipara West and now with Sherwood Estate. Petter has judged previously for the Bragato Wine Awards and International Aromatic Wine Competition.



JAMES ROWAN

James has been senior winemaker at West Brook Winery in Auckland since 2004. James has been a senior wine judge at numerous New Zealand wine competitions including New Zealand Wine of the Year Awards, Air New Zealand Wine Awards, Gisborne Regional Wine Awards, the Romeo Bragato Wine Awards, the New Zealand International Wine Show and the Royal Easter Show Wine Awards. James is also a senior New Zealand Cider judge. Over the years, James has chosen to share his passion and knowledge for wine with various New Zealand magazines and trade publications.



HUW KINCH

Huw is a renowned winemaker with many years' experience. After graduating from Charles Sturt University, he worked in Margaret River, Hunter Valley, Coonawarra, California, Burgundy and rounded this off with a two-year stint at Trinity Hill in the Hawkes Bay. After ten years working at Escarpment Vineyard in Martinborough, Huw moved to take on a role for Pyramid Valley in North Canterbury. Huw has judged at Air New Zealand Wine Awards, New Zealand Wine of the Year, New Zealand international Wine Show and the Hawkes Bay wine show.



MICHAEL ORMANDY

Michael has had a lifelong affiliation with wine. Growing up with parents working in wine retail has helped him develop an appreciation for a diverse array of wines at a young age. From there, he was able to develop valuable skills useful to the industry, from sales and marketing in both New Zealand and Australia, to assisting the wine-making process, and passing on knowledge through educating others. Michael always seeks to further his knowledge in wine, having most recently participated in the Family of 12 Tutorial in 2019 and undertaking WSET Level 3.



DOM MAXWELL

Dom Maxwell has been the winemaker at Greystone Wines since inception and Muddy Water from 2011. Dom is known in the industry for consistently crafting wines of a high standard across a range of cool climate varieties, often with innovative approaches. His experience has been moulded by time working in Oregon, Rheingau and Burgundy – helping to form the basis of a gentle winemaking approach. Dom has twice been awarded New Zealand Winemaker of the year – 2011 by Winestate and 2018 by Gourmet Traveller Wine.