**WINE SCHEDULE**

**2019 Vintage – Dry White Table Wines - quantity 600 litres**

|  |  |
| --- | --- |
| Class 1 | Riesling |
| Class 2 | Sauvignon Blanc and blends |
| Class 3 | Pinot Gris, Pinot Grigio |
| Class 4 | Chardonnay |
| Class 5 | Other Dry White varieties and/or blends |

**2018 Vintage – Dry Red Table Wines - quantity 600 litres**

|  |  |
| --- | --- |
| Class 6 | Pinot Noir |
| Class 7 | Merlot |
| Class 8 | Cabernet Sauvignon |
| Class 9 | Shiraz |
| Class 10 | Shiraz Viognier blends |
| Class 11 | Alternative varieties and blends |
| Class 12 | Cabernets (Cab Sauvignon, Cab Franc, Malbec, Merlot & Petit Verdot) |
| Class 13 | Australian styles – Shiraz/ Cabernet or Cabernet/Shiraz |

**2018 Vintage and older – Dry White Wines - quantity 300 litres**

|  |  |
| --- | --- |
| Class 14 | Riesling |
| Class 15 | Sauvignon Blanc and blends |
| Class 16 | Pinot Gris, Pinot Grigio |
| Class 17 | Chardonnay |
| Class 18 | Other Dry White varieties and/or blends |

**WINE SCHEDULE** (continued)

**2017 Vintage and older – Dry Red Table Wines - quantity 300 litres**

|  |  |
| --- | --- |
| Class 19 | Pinot Noir |
| Class 20 | Merlot |
| Class 21 | Cabernet Sauvignon |
| Class 22 | Shiraz |
| Class 23 | Shiraz Viognier blends |
| Class 24 | Alternative varieties and blends |
| Class 25 | Cabernets (Cab Sauvignon, Cab Franc, Malbec, Merlot & Petit Verdot) |
| Class 26 | Australian styles – Shiraz/ Cabernet or Cabernet/Shiraz |

**Any Vintage – quantity 300 litres**

|  |  |
| --- | --- |
| Class 27 | Rosé |
| Class 28 | Sweet and Semi Sweet White table wine – any variety |
| Class 29 | Sweet white desert styles (Botrytis blends and late picked styles) |

**Fortified and Sparkling Wines – quantity 200 litres**

|  |  |
| --- | --- |
| Class 30 | White sparkling wines – bottle fermented |
| Class 31 | Red sparkling wines – bottle fermented |
| Class 32 | Sparkling wines - non bottle fermented (Vintage & Non-Vintage) |
| Class 33 | Fortified wines |