



WINE SCHEDULE

2019 Vintage – Dry White Table Wines - quantity 600 litres

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| 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

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| 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

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| 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 |



Australian Cool Climate Wine Show 2019

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