

# ENTRY FORM

Entry Fee: \$65 + GST per wine entry. Student Entry Fee: Nil

Entries Close: 6 September 2019  
[www.hawkesbaywineawards.co.nz](http://www.hawkesbaywineawards.co.nz)

### When entering your wines, please fill in the following

- 1: Class Number (please state A or B if applicable).
- 2: Print Clearly and name the wine exactly as is on the label.
- 3: Vintage (year wine was made).
- 4: Is this wine eligible for Champion Commercial Red or White Trophy, please tick if yes.
- 5: Is this wine eligible for Champion Export Trophy. Export # required
- 6: Is your wine stored at Wineworks, if yes please enter this code & advise Wineworks to release the wine.

**Please copy this form if more room is required**

Entrant (Producer, Distributor or Agent): \_\_\_\_\_

Contact: \_\_\_\_\_ Telephone: \_\_\_\_\_

Email: \_\_\_\_\_

Postal Address (Labels): \_\_\_\_\_

### Sample Delivery

Please send samples to: **Wineworks Hawke's Bay, 5 James Rochfort Place, Hastings 4175**

Clearly Marked "WINE AWARDS" by 25 September 2019. Please Note: If you are a customer of Wineworks Hawke's Bay, Labels will not be sent to you they will go direct to Wineworks. (please indicate on entry form and advise Wineworks to release your wines)

### How to Enter

1. Enter on line [www.wineshow.co.nz](http://www.wineshow.co.nz)
2. Scan and email to [info@hawkesbaywineawards.co.nz](mailto:info@hawkesbaywineawards.co.nz)

Class Number	Name of Wine EXACTLY as stated on the front label. Please Print Clearly	Vintage	Single Vineyard	Champion Commercial Red / White Trophy	Champion Export Trophy Please include Export Number	Wineworks Account Code	Amount Plus GST
							\$65.00
							\$65.00
							\$65.00
							\$65.00
							\$65.00
							\$65.00

Total Number of Entries: \_\_\_\_\_ @ \$65.00 + GST = Total \$ \_\_\_\_\_

Acceptance of conditions of entry: Signed \_\_\_\_\_ Date: \_\_\_\_\_

Please make payment to Bank Account – ANZ / Hastings 010 646 0231027 00 alternatively Credit Card payments will be accepted;

Card Name \_\_\_\_\_ Card Number \_\_\_\_\_ Exp Date \_\_\_\_\_ Code \_\_\_\_\_

# Entry Form for Class 12 Provenance Class.



Please copy this form if you are entering more than two Wines in this category.

All three wines must be the same label from different vintages. (1 bottle of each is required for Judging)

Example: Entry A = 2018, Entry B = 2013, Entry C = 2008 or older

Class Number	Name of Wine EXACTLY as stated on the front label. Please Print Clearly		Vintage		Wineworks Account Code	Amount GST Incl
12		Entry A				\$74.75
		Entry B				
		Entry C				
12		Entry A				\$74.75
		Entry B				
		Entry C				
12		Entry A				\$74.75
		Entry B				
		Entry C				
12		Entry A				\$74.75
		Entry B				
		Entry C				

## CLASSES

There are 13 Classes as listed below.

### **Please Note:**

The Hawke's Bay A&P Bayleys Wine Awards will require Award winning wines to be available for purchase following Judging. These wines will be used at the Awards Dinner and for promotional purposes. Refer rule 1.4.

In addition If required entrants agree to provide samples of all wines awarded a Gold medal to Hawke's Bay Wine Awards free of charge for use at a tasting event around the time of the Hawkes Bay A&P Bayleys Wine Awards Dinner. This wine will be provided to Hawkes Bay A&P Bayleys Wine Awards upon request.



- Class 1 MERLOT AND MERLOT PREDOMINANT BLENDS**  
Must consist of 85% Merlot or Merlot as a dominant variety in the blend
- Class 2 CABERNET SAUVIGNON AND CABERNET PREDOMINANT BLENDS**  
Must have Cabernet Sauvignon as the dominant variety in the blend
- Class 3 SYRAH**
- Class 4 PINOT NOIR**
- Class 5 OTHER PREMIUM RED VARIETALS & BLENDS**  
Any other single red or blend that doesn't have Cabernet Sauvignon or Merlot as the principal variety such as, Tempranillo, Pinotage or Gamay.
- Class 6 CHARDONNAY**  
Residual sugar not to exceed 5g/L
- Class 7 SAUVIGNON BLANC AND/OR SEMILLON**  
Residual sugar not to exceed 7.5g/L
- Class 8 PINOT GRIS**  
(8a) Dry – (residual sugar not to exceed 7.5g/L)  
(8b) Dry to Medium – (residual sugar between 7.5g/L & 30g/L)  
  
Any wine with a residual sugar level greater than 30g/L to be entered in Class 12 Sweet Wines. Entrants are requested to state which sub class their entrants fall into.
- Class 9 PREMIUM WHITE VARIETALS**  
(9a) Dry – (residual sugar not to exceed 7.5g/L)  
(9b) Dry to Medium – (residual sugar between 7.5g/L & 30g/L)
- Class 10 SWEET WINES**  
Sweet – (Residual sugar in excess of 30g/L)

**Class 11 ROSÉ**

**Class 12 PROVENANCE CLASS**

Must be the same label. 3 bottles required  
1 x Current Vintage – most recent vintage for sale  
1 x Middle Vintage – at least 5 – 9 year's older  
1 x Oldest Vintage – at least 10 years or older

**Class 13 SPARKLING WINE**

(13a) Bottle Fermented Style  
(13b) Other Sparkling Wines  
Please specify production method and approximate sugar levels on entry form.

### Category Requirements

- Open:** 450 litres or 50 cases. Restricted to commercially bottled wines only. Tank or barrel samples are not permitted.
- Student:** No volume requirements
- Provenance Class:** No volume requirements. Please see details within Class
- Export Wines:** A minimum of 100 cases of this wine must have been exported prior to Judging.
- Commercial:** 6750 litres or 750 cases as at 1 October 2019, with 500 cases at time of Audit.