



RULES AND REGULATIONS

FOR THE

2019

HAWKE'S BAY A&P BAYLEYS

WINE AWARDS

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www.hawkesbaywineawards.co.nz

OBJECTIVE OF THE COMPETITION

- To **identify, promote** and **celebrate** excellence in wine making in the Hawkes Bay Region
- To **endorse** the contribution of viticulture to the economic, cultural and social wellbeing of Hawke's Bay
- To **champion** the role of the Hawke's Bay Agricultural and Pastoral Society to the Hawke's Bay community
- To secure the continuing financial **viability** of the competition

ROLE OF THE HAWKE'S BAY A&P SOCIETY

The Competition is owned and managed by Hawke's Bay A&P Society and is structured so that its conduct is the responsibility of the Chair of Judges.

Wine Awards Committee and the Chair of Judges, or either of them shall jointly and severally administer the regulations to achieve the objectives of the Competition as they shall determine.

Entrants to the Competition acknowledge that although Hawke's Bay A&P Society is managing the Competition, this is not in the context of any purpose expressed and/or implied by the Wine Act 2003.

CRITICAL DATES

ENTRIES OPEN	1 July 2019
ENTRIES CLOSE	6 September 2019 NO LATE ENTRIES Electronic entries will be accepted at Wine Show – www.wineshow.co.nz
INVOICES	An invoice will be raised and must be paid prior to judging
LABELS SENT TO ENTRANTS BY	Emailed week 9 to 13 September 2019
SAMPLE WINE DELIVERY REQUIRED BY	3pm – 25 September 2019 Any wine received after this date will not be judged. Delivery To: Wineworks Hawke's Bay 5 James Rochfort Place Flaxmere, Hastings 4175 Clearly Marked "WINE AWARDS" If you are a customer of Wineworks Hawke's Bay, Labels will not be sent to you they will go direct to Wineworks.
JUDGING	2 & 3 October 2019 Eastern Institute of Technology School of Wine Sensory Laboratory
INDUSTRY EXHIBITOR TASTING	4 October 2019 – 3.00pm Eastern Institute of Technology - Winery
AWARDS DINNER	Wednesday 16 October 2019 Awards Dinner – Waikoko Gardens & Exhibition Hall, Showgrounds Hawke's Bay Showgrounds Tomoana. Tickets - \$195.00 each Contact – awards@showgroundshb.co.nz

DEFINITIONS

Class or **classes** refers to one or more of the classes in the Schedule of Classes.

Designated Winemaker is the person responsible for making the Wine.

Entrant includes an individual winemaker, and in the case of a company includes the officers of that company and the winemaker/s employed by that company for the purposes of this Competition.

Entries are wines entered in the Competition by an Entrant.

CONDITIONS OF ENTRY

1.1 ELIGIBLE WINES

- 1.1.1** Open category entries must be wholly made, processed and matured in New Zealand by grape winemakers who are fully paid up members of the New Zealand Winegrowers Ltd Inc and made from grapes where at least 85% of the fruit used was grown in Hawke's Bay.
- 1.1.2** For Single Vineyard entries to be eligible, a minimum of 95% of the grape juice content must come from one vineyard only (which is owned, managed or operated by the Entrant).
- 1.1.3** Student category entries must be wholly made, processed and matured in New Zealand by students currently enrolled in a grape growing or wine making programme in a New Zealand tertiary institution. Students may enter their wine within 12 months of leaving an institution, the wine must have been made while that student was enrolled. Tutor Signature required on Entry Form. The grapes may be sourced from anywhere in New Zealand.
- 1.1.4** All entries must comply with all applicable legislative requirements relating to the composition and labelling of wine, including the Australia New Zealand Joint Food Standards Code, the Food Act 1981, the Food (Safety) Regulations 2002, the Wine Act 2003 and the Fair Trading Act 1986.
- 1.1.5** No wine may be entered more than once, whether under the same or different labels.
- 1.1.6** All entries must be clearly and separately labelled under their final commercial label in accordance with 1.1.1. Temporary typed labels may only be used for entries when commercial labels are not available at the date of entry and provided that:
- Such temporary labels otherwise comply with the requirements in 1.1.1
and
 - Such temporary labels accurately reflect the details on the labels under which the wine will be sold
and
 - Sales labels are applied to the minimum stockholding requirement for the category the wine was entered in by 5th October 2019.
- 1.1.7** Complete winemaking records as recommended in the New Zealand Winegrowers Record Keeping Code of Practice must have been maintained for each entry.
- 1.1.8** Hawke's Bay A&P Society and the Chair of Judges may refuse to accept an entry to the Competition. In refusing to accept any such entry, neither of them shall be obliged to furnish reasons for such refusal.

1.2 CLASSES AND NAMES

- 1.2.1** A wine may only be entered in one Class or Sub-Class listed in the Schedule of Classes.
- 1.2.2** There is no limit on the number of entries in any Class or Sub-Class.
- 1.2.3** Wines are eligible for entry into the varietals Classes or Sub-Classes if they comply with the legal requirement for the use of the relevant variety or blend of varieties on a wine label applying in New Zealand.
- 1.2.4** Subject to 1.2.3, varietals labelled blends may only be entered in the appropriate blended Classes and, where appropriate, specify the varietals composition of the wine on the label.
- 1.2.5** Labels must strictly conform by name to the specific Class schedule in which the wine is entered and include the year of vintage where specified in the Schedule of Classes.

1.3 ENTRIES MUST BE REPRESENTATIVE

1.3.1 All wines comprising the entry must be taken from, and representative of, a homogeneous quantity of wine.

1.3.2 Such wine may be produced in multiple lots or bottling provided that, as far as practically achievable in terms of good winemaking practice:

- every lot and/or bottling offered for sale under the entry label in the New Zealand market is composed of identical source materials blended in identical proportions and subjected to identical winemaking practices and processes
and
- every lot and/or bottling offered for sale under the entry label in the New Zealand market is consistent in terms of sensory characteristics and chemical profile, allowing for analytical tolerances and the effects of maturation.

1.4 PROMOTION, RESULTS AND MEDIA

1.4.1 Entrants agree to supply Hawke's Bay A&P Society with wines for the Wine Awards Dinner. These will be selected from the medal and trophy winners of the 2019 Awards.

1.4.2 Wines selected will be supplied by entrants when requested and will be delivered subject to instructions notified by Hawke's Bay A&P Society. Given the promotional advantages accruing to wines purchased for the dinner and the sponsors, wines will be supplied - \$125.00 plus GST (12 x 750ml bottles). Prices will not be subject to negotiation.

1.4.3 All wines available for and selected for the Hawke's Bay A&P Society Bayleys Wine Awards Dinner must comply with all Regulations.

1.4.4 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.

1.5 RESULTS

1.5.1 The Judging process will be completed at approximately 4pm on the second and final day of Judging. A media release will be published with overall show results, highlights etc.

1.5.2 The following day, booklets will be produced for the Exhibitors tasting. These will contain pre audit "Provisional Results". Medals will be shown, not points. Following the Exhibitor tasting, wineries will be free to issue press releases referring to gold's' and trophy contenders.

1.5.3 The Audit processes will be carried out over the following few days and all medal and Trophy results confirmed. Any issues arising from the audit will be dealt with and results confirmed. A fully audited and reviewed results booklet will be printed for the dinner and distributed. A press release will be distributed that night announcing Trophies.

1.6 PUBLICITY

1.6.1 Any advertising, promotion or publicity relating or referring to awards, trophies, designations or scores achieved in this Competition must not be false, misleading or deceptive.

1.6.2 References in any advertising, promotions or publicity to awards, trophies, designations or scores achieved in this Competition (including the use of medal stickers) may only be made in respect of wine represented by the entry bearing the label details under which the wine was entered.

1.6.3 In any advertising, promotion or publicity, an entrant may refer only to awards, trophies, designations or scores achieved by the entrant's wines and not (whether expressly or by implication) to the wines or Competition performance of any other entrant or entrants.

- 1.6.4 Any use of awards or trophies in advertising, promotional or publicity material must be accompanied by a statement of the actual awards and/or trophies won and the year or years in which they were won, and any awards or trophies illustrated must relate to the awards and/or trophies so described.
- 1.6.5 Only officially approved Hawke's Bay A&P Bayleys Wine Awards promotional material may be affixed or attached to a bottle (e.g. label, sticker, neck-tag) to refer to an award, medal, trophy, designation or score granted in this Competition.
- 1.6.6 The name *Hawke's Bay A&P Bayleys Wine Awards* must be used in any media, publicity, and signage when associated with results from the awards.

1.7 AUDIT PROCEDURE

- 1.7.1 All wines entered in the Hawke's Bay A&P Bayleys Wine Awards may be subject to verification of compliance with the Regulations of the Competition by persons nominated by Hawke's Bay A&P Society. Refusal to permit such verification will result in immediate expulsion of the Entrant from the competition.
- 1.7.2 The entrant agrees that Hawke's Bay A & P Society and/or their nominees may inspect stocks and uplift samples of wines bearing the same name details as the entry held at the premises of the entrant and inspect records of wines bearing the same name details as the entry, and agrees to facilitate such an inspection at a mutually convenient time within five days of the date of such request.
- 1.7.3 The entrant grants to Hawke's Bay A&P Society the right to inspect records relating to wines with the same name details as the entry held by the Wine Export Certification Service, with the permission of the New Zealand Food Safety Authority.
- 1.7.4 Wines available for retail sale may be purchased in the course of the audit.
- 1.7.5 Wines that are the subject of an audit may undergo sensory evaluation and/or chemical analysis as is appropriate as directed by either Hawke's Bay A&P Society or the Chair of Judges or both of them.
- 1.7.6 Any wines found to be in breach of the Regulations of the Competition will be subject to the penalties set out in these Regulations.
- 1.7.7 Any costs incurred in the audit, investigation and/or analysis of any entry, or in respect of any actions undertaken by or on behalf of Hawke's Bay A & P Society in relation to verification of compliance with these Regulations, are payable by the entrant.

1.8 PENALTIES

- 1.8.1 Any entry or entrant found to be in breach of these Regulations, or any entrant, who is found to have engaged in actions that may bring the industry into disrepute or compromise the integrity of the Competition, may be disqualified and any trophies or awards forfeited.
- 1.8.2 Any breach of these Regulations may be considered by Hawke's Bay A&P Society either of its own motion or upon receipt of a complaint.
- 1.8.3 In considering the imposition of such penalties, Hawke's Bay A&P Society shall act through its Executive or Wine Committee which may delegate the adjudication of the matter to a sub-committee.
- 1.8.4 In addition to the provisions of these Regulations as they relate to refusal of an entry, disqualification and forfeiture, Hawke's Bay A&P Society may:
- disqualify the entrant from participation in future Competitions conducted by Hawke's Bay A & P Society at its discretion for such period and/or upon such conditions as it may determine
and/or

- impose such conditions in respect of disqualifications and/or future entry to future Competitions as it may in its discretion determine.

1.9 DISPUTES

- 1.9.1 The Competition will be organised and supervised by or on behalf of Hawke's Bay A&P Society.
- 1.9.2 The decision of Hawke's Bay A&P Society and/or the Chair of Judges in the matter of any dispute or doubt arising from the interpretation of these Competition regulations or in the conduct of the Competition or in the checking and testing of quantities and/or analyses is final.
- 1.9.3 In the event of a complaint being received regarding the availability of Competition entries, proof of sale may be requested at the discretion of Hawke's Bay A&P Society or Chair of Judges.

ENTRY PROCEDURE

2.1 CATEGORIES AND MINIMUM STOCK HOLDING REQUIREMENTS

- 2.1.1 There will be three Categories. Minimum stock holding requirements apply to each entry at time of Judging.

Open (all Classes)	450 litres or 50 cases
Sweet Wine (Class 11)	200 litres
Provenance Class	No volume requirements
Student all Classes:	no volume requirements

NB – To be eligible for the Champion Commercial Red / White Trophy the minimum stock holding requirement noted above will be 6750 litres or 750 cases as at 1st October 2019, with 500 Cases at time of Audit.

- 2.1.2 The following conditions apply to all entries in the Open Categories

Entries are restricted to commercially bottled wines. Tank or Barrel samples are not permitted.

Entrants shall permit an auditor nominated by Hawke's Bay A&P Society to verify stockholdings, in accordance with Regulation 1.7 of these Regulations.

Not less than the minimum stock holding requirement for each entry must be available for inspection by the auditor from 5th October 2019.

Not less than the minimum stockholding requirement for each entry must be available for sale under the commercial label in New Zealand from Monday 13th October 2019.

FEES

3.1 FEES AND BOTTLES REQUIRED

OPEN CLASS

Entry Fee for each entry **\$65.00 (excluding gst)**

Equivalent to six (6) 750ml bottles shall be provided for each entry. If supplied in 375ml bottles, then eight (8) 375ml bottles shall be provided for each entry.

PROVENANCE CLASS

Entry Fee for each entry **\$65.00 (excluding gst) per entry set**

Entrants are asked to provide 1 bottle of each of the three wines entered in this category.

STUDENT CLASS

No Entry Fee

Equivalent to two (2) 750ml bottles shall be provided for each entry. If supplied in 375ml bottles, then three (3) 375ml bottles shall be provided for each entry.

JUDGING AND TROPHIES

4.1 JUDGING

- 4.1.1 All entries will be judged on a 100point scale.

4.1.2 The points of each panel of three judges shall be totalled and awards made in respect of all wines in all categories attaining the following points:

Gold Medal : Between 95 points and 100 points.

Silver Award : Between 90 points and 94 points.

Bronze Award : Between 85 points and 89 points.

No Award : Below 85 points.

4.1.3 Results will be published in the Catalogue of Results in the applicable category of each class or sub-class and may be used for publicity by entrants.

4.1.4 There is no obligation on Hawke's Bay A&P Society or the Chair of Judges to release scores to entrants.

4.2 TROPHIES

4.2.1 Trophies will be awarded to the Champion Wine in each class, selected from the gold medals in that class. A Merit Award (Best in Class) will be given in any class that has no gold medals.

Logan Stone – Single Vineyard Wine

No9 – Champion Cabernet Sauvignon and Cabernet Sauvignon Predominant Blends

Bay Mazda Hawke's Bay – Champion Merlot and Merlot Predominant Blends

Fluidex Transport Ltd – Champion Syrah

Moore Stephens Markham's – Champion Pinot Noir

Great Things Grow Here – Champion Other Premium Red Varietals and Blends

ATI Engineering Ltd – Champion Chardonnay

Hawke's Bay Wine Company – Champion Sauvignon Blanc and / or Semillon

Somerset Smith Partners – Champion Pinot Gris

Kauri NZ Ltd – Champion Premium White Varietals

Hurford Parker Insurance Brokers Ltd – Champion Sweet Wines

Connec+ – Champion Rosé

Wineworks HB – Champion Sparkling Wine

Champion Outstanding Wine of the Provenance Class

MAJOR AWARDS

CHAMPION WINE OF THE SHOW

The Champion Wine of the Show will be the wine obtaining the top score in a “taste off” of all the trophy winning wines, where all the wines in the tasting are ranked. The Trophy will be awarded to the Winery which produced the winning wine.

The winning winery will be presented with a David Trubridge Original Design Trophy to keep, a certificate and the Historic Hawke’s Bay A&P Wine Awards Champion Wine of the Show Trophy which will be held for one year.

Champion Single Vineyard Wine

The Champion Single Vineyard Wine will be the wine obtaining the top score from an entry a minimum of 95% of the grape juice content coming from one vineyard only (which is owned, managed or operated by the Entrant).

PROVENANCE CLASS

Replacing the Museum Class, this class has been introduced to identify and reward wines that have evidenced a capacity to develop grace and complexity over time. It is intended to be a guide to consumers about the cellaring potential of such wines. The aim is to encourage, recognise and reward wine brands of high quality that also reflect a consistency of style over time.

There will be one prize awarded, the Hawke’s Bay A&P Society Outstanding Wine of Provenance Trophy. No other results will be published.

JENNY NILSSON HOUSE OF TRAVEL HASTINGS & HAVELOCK NORTH – HAWKE’S BAY CELLAR DOOR OF THE YEAR

Recognising excellence in Wine, Customer Service and Regional Knowledge at a Hawke’s Bay Winery Cellar door. Entry is free of charge however it is a condition of entry that your Cellar Door is open to the general public during the months of August and September.

The winning Winery will receive a prize package comprising:
The accolade of Hawke’s Bay Cellar Door of the Year 2019.

The winner will be announced on Wednesday 16 October 2019 at the Hawke’s Bay A&P Bayleys Wine Awards function being held in Waikoko Gardens, Showgrounds Hawke’s Bay Tomoana.

EIT – BEST STUDENT WINE

Top Scoring Student Wine entered in any class

NZ FROST FANS - CHAMPION EXPORT WINE OF THE SHOW

The Champion Export Wine of the Show trophy will be awarded to a top scoring Gold Medal wine which is exported.

Wineries will nominate their entries on the entry form. Minimum of cases exported to be no less than 100 cases. Wine must be exported prior to Judging on the 2 & 3 October 2019. Trophy Winners are also eligible.

VINTECH PACIFIC WINE TECHNOLOGIES - CHAMPION COMMERCIAL WHITE WINE

The winner will be the Gold medal wine with the top score in following classes.
Chardonnay, Sauvignon Blanc and / or Semillon, Pinot Gris, Viognier, Premium White Varietals, Sparkling Wine.

To be eligible for this trophy, wineries must have not less than 6750 litres or 750 cases at time of Judging, with 500 Cases at time of Audit.

O-I NEW ZEALAND - CHAMPION COMMERCIAL RED WINE

The winner will be the Gold medal wine with the top score in following classes.
Merlot and Merlot Predominant Blends, Cabernet Sauvignon and Cabernet Sauvignon Predominant, Syrah, Pinot Noir, Other Premium Red Varietals and Blends, Rosé.

To be eligible for this trophy, wineries must have not less than 6750 litres or 750 cases at time of Judging, with 500 Cases at time of Audit.

HAWKE'S BAY A & P SOCIETY CRAGGY RANGE YOUNG VINTNERS SCHOLARSHIP

A Scholarship of \$3500 GST Inclusive will be awarded to a third year student at the Eastern Institute of Technology studying viticulture or winemaking. The scholarship will be paid direct to the Eastern Institute of Technology towards the winner's 3rd year course fees. The award-winning young vintner will be selected by a panel comprising of a representative from EIT, Craggy Range Winery and the Hawke's Bay A&P Society. Additionally, Craggy Range Winery will give the winner paid holiday work for the 2019 vintage.

CLASSES

5.1 SCHEDULE OF CLASSES

There are 14 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.

Class 1 MERLOT AND MERLOT PREDOMINATE BLENDS

Must consist of 85% Merlot or Merlot as a dominant variety in the blend.

Class 2 CABERNET SAUVIGNON AND CABERNET PREDOMINATE BLENDS

Must have 85% Cabernet Sauvignon or 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 11 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

This class has been introduced to identify and reward wines that have evidenced a capacity to develop grace and complexity over time. It is intended to be a guide to consumers about the cellaring potential of such wines. The aim is to encourage, recognise and reward wine brands of high quality that also reflect a consistency of style over time.

The Judging will comprise of the same label:

A Current vintage: Being the vintage most recently released for sale

B Middle Vintage at least five to nine years older than the current vintage

C Oldest vintage: Being a vintage at least 10 years older

Example

- A 2018
- B 2013 or older
- C 2008 or older

Both White and Red wines will be accepted and judged in the same class for the same trophy. In this class there will be one prize awarded, the Hawke's Bay A&P Society Outstanding Wine of Provenance Trophy. No other results will be published.

Please note if entrants are seeking medals for their current vintage – this will need to be entered separately into the competition and comply with the rules and regulations of the main show.

Entrants are asked to provide 1 bottle of each of the three wines entered in this category, entry fee is \$65 + GST per entry set.

Class 13 SPARKLING WINE

- (13a) Bottle Fermented Style
- (13b) Other Sparkling Wines

Please specify production method and approximate sugar levels on entry form.

PROCEDURE

6.1 PROCEDURE

Completed entry forms (including an acknowledgement of these regulations) and entry fees payable to Hawke's Bay A&P Society should be posted or entered online to reach Hawke's Bay A&P Society not later 6 September 2019.

NO LATE ENTRIES WILL BE ACCEPTED. Electronic entries will be accepted at Wine Show – www.wineshow.co.nz

SAMPLE WINE DELIVERY REQUIRED BY.
3pm - 25 September 2019, any wine received after this date will not be judged.

Delivery To:
Wineworks Hawke's Bay
5 James Rochfort Place, Flaxmere, Hastings 4175
Clearly Marked "WINE AWARDS"

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)*

Entry Labels will be prepared from information supplied by the Exhibitor on their entry form and posted to the address supplied for placing on bottles. Please ensure that entry labels supplied are **NOT** stuck over any existing labels on the bottle. All entries become the property of Hawke's Bay A&P Society.

INDUSTRY EXHIBITOR TASTING

7.1 THE EXHIBITOR TASTING

The Exhibitor Tasting will start promptly at 3.00pm on 4 October 2019 with the Chairman of Judges comments followed by the Exhibitors being able to taste the judged wines.

A PASS WILL BE REQUIRED FOR ENTRY AND WILL BE STRICTLY ENFORCED.

ORGANISERS

ORGANISERS

The Hawke's Bay A&P Society
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HASTINGS

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E: info@hawkesbaywineawards.co.nz
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CHAIRMAN OF THE COMMITTEE
Max Morton

CHAIRMAN OF JUDGES
Rod Easthope, Easthope Wines

COMPETITION DIRECTOR
Tim Creagh, assisted by Nick Sage
EIT Hawke's Bay

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Warren Gibson, Trinity Hill
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