

ENTRY FORM 2017

Entry Fee: \$63.25 Incl GST per wine entry. Student Entry Fee: Nil

Entries Close: 8 September 2017

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): _____

How to Enter

1. Enter on line www.wineshow.co.nz
2. Scan and email to info@hawkesbaywineawards.co.nz

Sample Delivery

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

Clearly Marked "WINE AWARDS" by 21 September 2017. 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)

Class Number	Name of Wine EXACTLY as stated on the front label. Please Print Clearly	Vintage	Champion Commercial Red / White Trophy	Champion Export Trophy Please include Export Number	Wineworks Account Code	Amount GST Incl
						\$63.25
						\$63.25
						\$63.25
						\$63.25
						\$63.25
						\$63.25

Total Number of Entries: _____ @ \$63.25 Incl 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 _____

More Information: Hillary Riches - 027 2588784

Entry Form for Class 14 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 = 2014, Entry B = 2009, Entry C = 2004 or older

Class Number	Name of Wine EXACTLY as stated on the front label. Please Print Clearly		Vintage		Wineworks Account Code	Amount GST Incl
14		Entry A				\$63.25
		Entry B				
		Entry C				
14		Entry A				\$63.25
		Entry B				
		Entry C				

CLASSES

There are 15 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.



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|-----------------|---|------------------------------|--|
| Class 1 | MERLOT
Must consist of 85% Merlot Grapes | Class 12 | SWEET WINES
Sweet – (Residual sugar in excess of 30g/L) |
| Class 2 | RED BLENDS – CABERNET SAUVIGNON DOMINANT
Must have Cabernet Sauvignon as the dominant variety in the blend | Class 13 | ROSÉ |
| Class 3 | RED BLENDS – MERLOT DOMINANT
Must have Merlot as the dominant variety in the blend | Class 14 | 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 4 | SYRAH | Class 15 | SPARKLING WINE
(15a) Bottle Fermented Style
(15b) Other Sparkling Wines
Please specify production method and approximate sugar levels on entry form. |
| Class 5 | PINOT NOIR | Category Requirements | |
| Class 6 | OTHER PREMIUM RED VARIETALS & BLENDS
Any other red blend that doesn't have Cabernet Sauvignon or Merlot as the principal variety or other red varieties such as, Tempranillo, Pinotage or Gamay. | Open: | 450 litres or 50 cases. Restricted to commercially bottled wines only. Tank or barrel samples are not permitted. |
| Class 7 | CHARDONNAY
Residual sugar not to exceed 5g/L | Student: | No volume requirements |
| Class 8 | SAUVIGNON BLANC AND/OR SEMILLON
Residual sugar not to exceed 7.5g/L | Provenance Class: | No volume requirements. Please see details within Class |
| Class 9 | PINOT GRIS
(9a) Dry – (residual sugar not to exceed 7.5g/L)
(9b) 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. | Export Wines: | A minimum of 100 cases of this wine must have been exported prior to Judging. |
| Class 10 | VIIGNIER
Residual sugar not to exceed 7.5g/L | Commercial: | 6750 litres or 750 cases as at 1 October 2017, with 500 cases at time of Audit. |
| Class 11 | PREMIUM WHITE VARIETALS
(11a) Dry – (residual sugar not to exceed 7.5g/L)
(11b) Dry to Medium – (residual sugar between 7.5g/L & 30g/L) | | |