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ROYAL HOBART WINE SHOW

2026 SCHEDULE



The 53rd annual Snap Printing Royal Hobart Wine Show
9th - 12th November 2026

The Royal Hobart Wine Show is conducted under the authority of
The Royal Agricultural Society of Tasmania

RAST President – Greg Melick AO RFD KC
RAST Chief Executive Officer – Scott Gadd

Mission Statement

To support the development of the Australian wine community whilst promoting excellence.

Committee

Jeremy Dineen (Chair of Committee)
Mark O'Callaghan (Chair of Judges)
Tony Attwood
Jim Chatto
Graeme Geard
Barry Hunt
Peter Kearney
Paul Leitch
Jake Sheedy
Tom Wallace

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MESSAGE FROM THE CHAIR OF JUDGES



Australian wine is on fire. It has never been better. From coast to coast, across regions, styles, price ranges and business sizes, the depth and consistency of quality is phenomenal. And yet, here we are - in one of the worst business environments in the history of Australian wine. It is cold comfort, to be sure, but at least it's not just us. Wine is under enormous pressure all around the world.

The macro level pressures need no repetition here but it is important to remember that we must control what we can control, rally, support each other and advocate for Australian wine more emphatically than we have ever done before. Positive, professional, energetic wine shows that support the continuous quality drive, develop new talent and promote the excellence story have never been more important.

The Royal Hobart Wine Show is exactly that. The committee, stewards, sponsors, the RAST and myriad volunteers have done a terrific job of driving the show to get better each year and it is one of the most enjoyable, well-run events in the country. The fact that judges across Australia want to be part of it is reflected in the formidable calibre of the panels and the quality of the results.

The city of Hobart – where the next stop is Antarctica - is also one of the most beautiful hosts and is positioning itself as one of the great wine capitals. The return of the show to the redeveloped showgrounds is the perfect metaphor for how it continues to go from strength to strength and the relentless drive for quality.

In this, my last year as the Chair of Judges, I would like to thank the committee, stewards and RAST for having me for the last three years and it has been an absolute privilege to work with such an incredible line-up of judges. Finally, I must also thank the exhibitors for continuing to support the show during a period of such monumental change and extreme pressure. The great news story of Australian wine excellence goes on and we are very lucky to be part of it.

Mark O'Callagahn
Royal Hobart Wine Show, Chair of Judges

KEY INFORMATION

Entries Open:	27 July 2026
Enter Online Here:	https://entries.hobartshowground.com.au/Account/ExhibitorLogin
Entries Close:	21 September 2026
Delivery Due Date:	30 October 2026
Judging:	9 - 12 November 2026
Plumm Exhibitor & Trade Tasting:	13 November 2026
Awards Dinner:	4 December 2026 at Crowne Plaza, Hobart
Contact:	Food & Wine Events Manager **Royal Agricultural Society of Tasmania** PO Box 94, Glenorchy TAS 7010 Phone: 03 6272 6812 Email: events@hobartshowground.com.au Website: www.hobartshowground.com.au
Social Media:	Follow us on Facebook and Instagram for competition updates and results.

ENTRY FEES

Entries Fees:	$130.00 per entry
Discounts:	• 10% off for current RAST Members • $5 discount per entry for Tasmanian Exhibitors • **Early Bird Offer:** 10% off on entries submitted by COB Monday 31st August 2026

WHAT'S NEW IN 2026

The Royal Hobart Wine Show Returns to the Showgrounds

The Hobart Showground is set to enter an exciting new chapter, with redevelopment works paving the way for a refreshed, modern facility in late 2026. This milestone marks the long-awaited return of events to the Showground, welcoming exhibitors, producers and visitors back to a revitalised space designed to support agriculture, education and the community. The Royal Agricultural Society of Tasmania is thrilled that cornerstone events, including the Royal Hobart Wine Show, will once again take place onsite - bringing renewed energy, opportunity and connection to this iconic venue.

Streamlined Entry Process

Following a review, we've refined the online entry process to make entering the Royal Hobart Wine Show even simpler. A number of efficincies have been introduced, creating a faster, easier and more user-friendly experience for exhibitors.

Tasmanian Vineyard of the Year Field Day at Pooley Wines

As part of the 2025 Royal Hobart Wine Show, Pooley Wines was awarded the coveted title of Tasmanian Vineyard of the Year. As part of the award, the Vineyard recently hosted a field day for the wine industry and enthusiasts. The award recognises viticultural excellence in producing high-quality wines and sustainable management practices. The field day allows the Vineyard to tell its story and offers a first-hand experience for guests to learn more about the growing and production process.

Early Bird Offer Returns

The popular Early Bird entry offer returns in 2026. Exhibitors who submit and pay for their entries by 31 August 2026 will receive a 10% discount on entry fees.



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RULES AND REGULATIONS

WHO CAN ENTER?

1.Classes are open to Exhibitors who are sole traders, partnerships, companies or other legal entities that:
(a) Manufacture wine in Australia for sale; or
(b) Grow grapes in Australia and have wine manufactured on their behalf for sale under the Exhibitor's name or registered business name as stated in the application for Entry.

For the purposes of these Regulations, an Exhibitor includes a wine producer, winemaker, vigneron or wine merchant, provided the wine is entered under the Exhibitor's name or registered business name.

WHAT IS THE COST OF ENTERING?

2. $130.00 per entry
Discounts:

- 10% off for current RAST Members
- $5 off per entry for Tasmanian Exhibitors
- Early Bird: 10% off for entries submitted by COB on the 31st August 2026

3. All entries become the property of the Royal Agricultural Society of Tasmania.

HOW DO I ENTER?

4. Enter online here: https://entries.hobartshowground.com.au/Account/ExhibitorLogin

HOW MANY BOTTLES ARE REQUIRED?

5. To ensure sufficient wine samples are available during judging, each entry shall consist of:

Classification	**Bottles per entry**
Table & Sparkling Wine	6 x 750mL bottles (or volume equivalent)
Wines of Provenance	2 x 750mL of each vintage or style (3 wines per entry)
Fortified Wine	4 x 750mL bottles (or volume equivalent)

OBLIGATIONS FOR GOLD MEDAL AND TROPHY WINES

6. If a gold medal is won, an additional 6 bottles are required per entry. If a trophy is won, an additional 6 bottles will be required per trophy and will need to be supplied and received by the RAST no later than 27th November 2026. Throughout the year, the RAST hosts a number of events which promote the award-winning Exhibits, including the Fine Wine & Dine Awards Dinner on the 4th December 2026. The supply of winning wine will enable the producer to gain exposure at the event which is attended by industry professionals, sponsors and the general public.

Classification	**Gold Medal**	**Trophy**
Table & Sparkling Wine	6 bottles	Additional 6 bottles
Wines of Provenance	6 bottles of the youngest/current vintage entered	Nil
Fortified Wine	4 bottles	Additional 4 bottles

Please note: Exhibitors who have won a gold medal or trophy and are selected to be highlighted at the Fine Wine & Dine Awards Dinner, may be contacted to supply further stock supplementary to the obligations above. If selected, we would appreciate being able to purchase additional quantities at fifty percent (50%) of the wholesale price up to a maximum value of $250.00 per dozen.

HOW MUCH STOCK IS REQUIRED TO ENTER?

7. The qualifying stock volume for each Table & Sparkling wine class is 900 litres, 100 dozen (750ml bottles) or equivalent for all entrants. The qualifying stock volume must be held at the time of entry. If during a subsequent check by examiners authorised by the RAST, the quantity has fallen below the qualifying volume, records must be available to substantiate the change in volume. The qualifying volume of Fortified wines entries may be held in bulk. For all other exhibits the qualifying volume must be held in bottle or equivalent. Please see the class information for specific stock requirements for Fortified Wine.

DOES EACH ENTRY HAVE TO BE BOTTLED?

8. The entry bottles supplied must be from a bottling run on at least the qualifying volume. In the case that there are several bottling runs of the entry described in the entry form, the qualifying stock held to comply with Rule 6 must be of the bottling run from which the sample was taken.

HOW MANY EXHIBITS CAN I ENTER?

9. There is no restriction on the number of entries in any one class, but no exhibit may be entered more than once, regardless of class, even if bottled under a different label and/or by a different exhibitor.

WHAT ARE THE LABELLING REQUIREMENTS FOR EXHIBITS?

10. All bottles received by the RAST must carry the Wine Show Exhibit Label provided by RAST via email after entries close which shows:

- the year of the competition
- the class and catalogue number
- the year of the vintage
- the grape varieties and proportions thereof
- the alcohol content

Incorrect or incomplete information on the entry form may result in the disqualification of the entry. Bottles not carrying the RAST provided Wine Show Exhibit Label may be excluded from judging.

11. In Addition to the RAST provided Wine Show Exhibit Label, exhibitors must have on the bottle their own commercial label, or an accurate reproduction label as per Regulation 12. The RAST label must be placed so that on at least one bottle of the entry, the variety (i.e.), vintage and vineyard name (if applicable) on the commercial label(s) are clearly visible for auditing.

WHAT IS A REPRODUCTION LABEL & WHAT SHOULD IT LOOK LIKE?

12. If a wine has not been released, then a label must be attached which includes the following information, all of which must be as it will appear (if applicable) on the commercial label when the wine is released. The Brand and sub-brand or name under which the wine will be marketed. Vintage, Variety (varieties), Name of Individual Vineyard (if claimed, Refer Rule 14), Alcohol %. Such a label would appear as follows:

Name of Vineyard Name of Wine Series / Bin Vintage (e.g. 2025) Varieties (e.g. 85% Shiraz, 15% Grenache) ABV

HOW DO I DECIDE WHICH CLASS TO ENTER?

13. Blend & Varietal Classes: Wines containing 85% or more of any single variety must be entered into a varietal class unless the blend is stated on the commercial label (or facsimile) whereupon the wine must be entered into the appropriate blended class. The proportions of grape varieties in blended wines MUST be specified on the entry form. Special attention is drawn (by way of example) to Shiraz and Viognier blends. If a wine is ≥ 85% Shiraz and labelled Shiraz (only), then it must be entered in Classes 17-19. If the wine is labelled Shiraz/Viognier it must be entered in Class 29.

14. Individual Vineyard Wine: To be eligible for the Best Individual Named Vineyard Table Wine Trophy, entries must be made from at least 95% of grapes grown on an individual vineyard, the name of which appears on the commercial (or accurate reproduction) label of the wine. It is insufficient to say on the label that it is from an individual vineyard, whilst not naming that vineyard. The exhibitor must certify this by ticking the box provided on the entry form.

15. Wines of Provenance: To be eligible for the Pinot Noir of Wines of Provenance Trophy (class 38), the entry needs to consist of 3 wines produced from the same variety and released under the same label. In each class, groups will be judged for quality, longevity and consistency. (a) Current release eg. 2026 wine (b) One 3 years or older than current release eg. 2023 wine (c) One 6 years or older than current release eg. a 2021 wine.

For class 39, Sparkling Wine of Provenance, three wines are required that collectively demonstrate a "House Style". For example, (without limiting it to these options) they might be a Vintage Blend, a Blanc de Blanc and a Non-Vintage Blend. A Rosé could be included.

At the discretion of the Chief Judge, the winner of each Class will be awarded a Wine of Provenance Trophy. There is no limit on age however, there must be a minimum of 3 years between each selected vintage in the group (e.g. 2026, 2023 and 2021). There are no minimum stock requirements for Wine of Provenance Classes.

All Sparkling entries must represent wine with natural effervescence as a result of fermentation. The qualifying volume for all bottle fermented exhibits in class 39 must be disgorged.

16. Tasmanian Wine Entries: To be eligible for a Tasmanian Wine Trophy the wine must be made solely from grapes grown in Tasmania and this Geographical Indication (GI) must be declared on the commercial label of the wine. The exhibitor must certify this by ticking the box provided on the entry form.

17. Sparkling Wine: All entries must represent wine with natural effervescence as a result of fermentation. The qualifying volume for all bottle fermented exhibits in Classes 34 to 37 must be disgorged.

18. Richard Langdon Trophy for Tasmanian Vineyard of the Year: All Tasmanian Single Vineyards that enter 2 (TWO) or more single vineyard wines in the Royal Hobart Wine Show are automatically eligible to win the Richard Langdon Trophy for Tasmanian Vineyard of the Year. The trophy will be awarded to the Single Vineyard that shows a high level of innovative and sustainable viticultural management practices leading to the production of quality fruit determined by:

- The Vineyard with the highest average points of all Single/Individual Vineyard wines entered in the Royal Hobart Wine Show
- The Exhibitor must certify this by ticking yes to the Individual Vineyard box on the entry form (minimum 95% of grapes grown on individual vineyard).
- The Exhibitor must also tick yes to being a VinØ member and/or tick yes to having SWA certification to demonstrate commitment to sustainable viticultural practices on the entry form.

WHAT HAPPENS IF A WINE IS ENTERED IN THE WRONG CLASS?

19. It is the Exhibitors sole responsibility to ensure each entry is entered into the correct class. At the absolute discretion of the Chair of Judges, Cellarmaster & Event Organiser, a wine entered in the wrong class may be transferred to the correct class or disqualified.

WILL QUALIFYING STOCK BE CHECKED?

20. Audits will be conducted in line with the best practice recommendations set by the ASVO. Read The ASVO Wine Show Best Practice Recommendations www.asvo.com.au/resources/2020-wine-show-best-practice-recommendations

WHO HAS ACCESS TO MY ENTRY FORMS AND EXHIBITS?

21. No person, except for the RAST Staff and the Chair or the nominee of the Wine Show Committee will be allowed to inspect an entry form of any entry until the Judges' Awards have been made public.

22. After the close of entries, no person will be permitted access to bottles except the Event Organiser, Stewards and authorised RAST officials until the awards have been announced.

WHAT ABOUT DELIVERY OF EXHIBITS?

23. The RAST Events Manager will send the Royal Hobart Wine Show Exhibit Labels and delivery instructions to all Exhibitors by email the week after entries close (21st of September 2026). Exhibit Labels can either be printed on A4 paper, cut out an affixed with clear packing tape or alternatively printed on adhesive labels (A4 sheet label with 6 labels per page, measuring 105mm x 98mm). Labels must be affixed by the Exhibitor to each bottle prior to delivery. **Note that unlabeled entries will not be judged.** Exhibit labels must not obscure or cover the commercial label and should run up the side of each bottle.

Entries must be delivered at the Exhibitors' expense as follows and received no later than the 30th October 2026.
Attn: Carolyn Petkovich – Royal Hobart Wine Show
Hobart Showground, Administration Office
2 Howard Road, GLENORCHY, Tasmania 7010

Entries must be in containers/boxes holding not more than one dozen bottles, properly labelled and have the Royal Hobart Wine Show Exhibit Label attached which shows the bar code, catalogue number and class information.

24. All entries; except as otherwise provided for in these rules, must be solely the product of grapes and conform to the respective Acts of States and the Commonwealth of Australia. These include the Customs and Excise Act and Regulations, Health Act and Regulations, and the Australian Wine and Brandy Corporation Act 1980. An Exhibit must comply with all applicable and relevant State and Federal laws in relation to the manufacture and labelling of wines.

25. All persons exhibiting shall accept the decision of the judges appointed by the Royal Agricultural Society of Tasmania as final and to the merit of the entries. No protest with respect to process will be entertained unless made within seven days of the announcement of the awards.

MEDAL USAGE

26. The Royal Hobart Wine Show (Trophy, Gold, Silver, Bronze) medal artwork may only be applied and used for marketing purposes of the wine that won, it may not be applied to any other products. Medals cannot be modified or altered from the original artwork but can be proportionally scaled to meet label size requirements. Any modifications must be requested and approved by the RAST. Our medals are a symbol of product excellence and award winners are entitled to apply the medal artwork to further promote their achievement. Medal artwork files can only be obtained by request through the RAST.

27. Entries will be awarded points by the judges and Exhibitors will be sent a summary report after Trophy winners have been announced. Certificates for Gold, Silver and Bronze Medals will be issued by post to award winners after Trophies have been announced.

28. Any Exhibitor making misleading or other improper use of awards won in the Royal Hobart Wine Show may be disqualified from any future Show or Shows.

29. No entry will be received from any person or persons disqualified by this or any similar Society during the period of such disqualification. Should any such entry be accepted, it shall, when discovered be deemed void and the entry fee and exhibit shall be forfeited.



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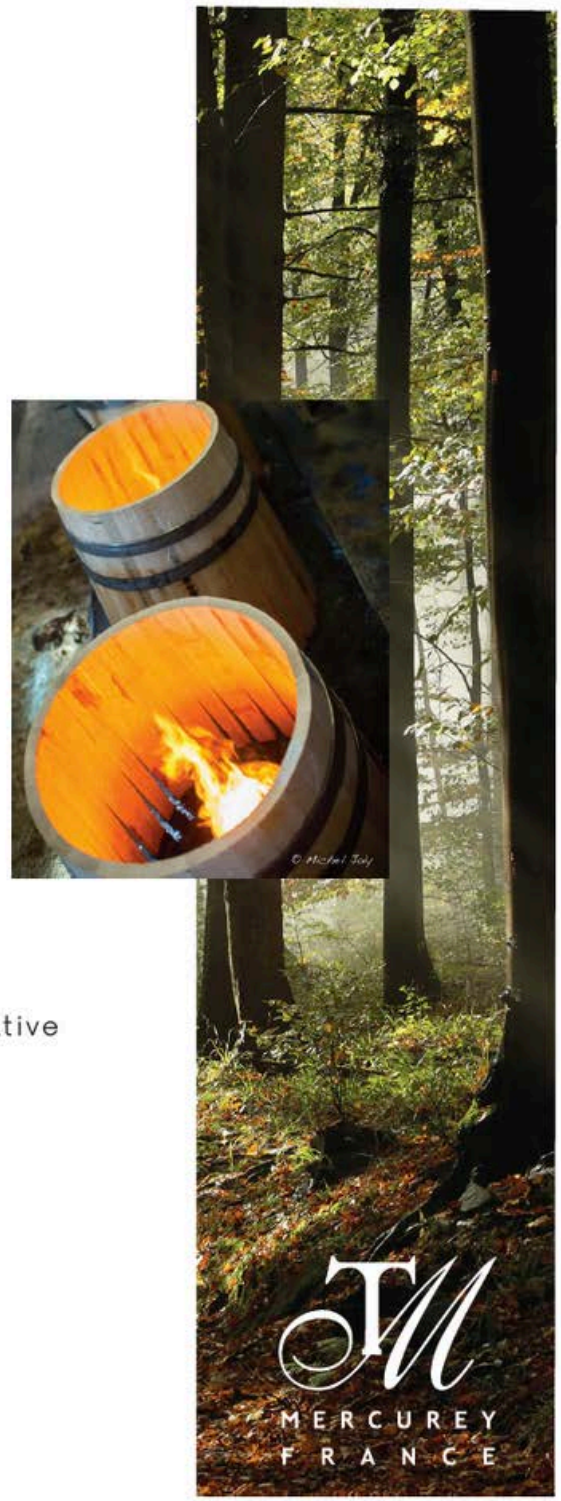
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JUDGING PROCESS

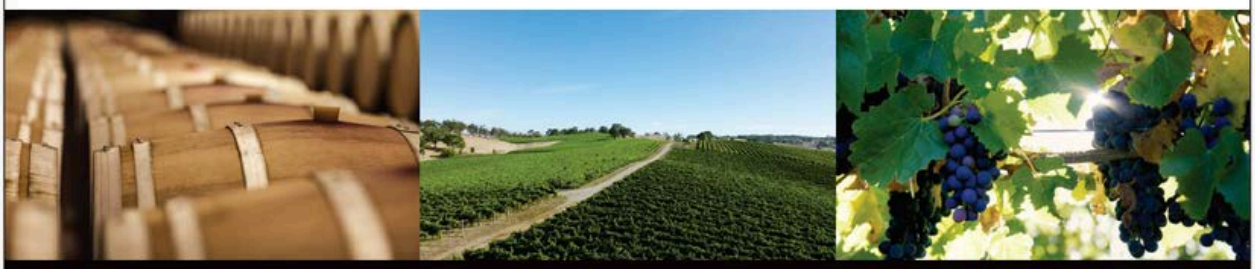


1. Judging panels may consist of a Panel Chair, two Judges and up to two Associate Judges.
2. Classes will be assigned to judging panels to be blind tasted and evaluated. Classes may be split across a number of panels for larger classes.
3. Judging is conducted using the internationally recognised 100-point scoring system. Medals shall be awarded by the following point scale:

1. Gold (95 to 100 points)
2. Silver (90 to 94 points)
3. Bronze (85 to 89 points)

5. The Chair of Judges will check the awarded points and with consultation with the RAST Event Organiser, and will have the power to attribute the final score and awards.
6. The 'top gold' wines from each class will be ranked by all judges using the Borda Count method to determine trophy winners. Only wines obtaining a gold medal will be eligible to win a trophy.
7. The Chair of Judges and the RAST shall have the power to disqualify or dismiss, as being not eligible for judging, any exhibit which in their opinion does not comply with the rules and regulations. Such disqualification shall be accepted as final.

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MAJOR TROPHIES



Trophy for Best Pinot Noir

(Eligible Classes: 20 - 22)

The winner will receive a travel bursary of up to $5,000 towards flights to a wine destination of their choice, with the aim of enhancing their skills in viticulture.

Sponsored by Gravitas Now

Trophy for Pinot Noir of Provenance

(Eligible Class: 38)

Three wines produced from the same variety and released under the same label that reflect consistency, longevity and excellence over time. Winner receives six rare bottles of French wines using Mercurey oak barrels.

Sponsored by Mercurey Australia Pty Ltd

Trophy for Sparkling Wine of Provenance

(Eligble Class: 39)

Three sparkling wines that collectively demonstrate a “House Style” and reflect the winery's commitment to quality and tradition.

Sponsored by CBRE

VARIETAL & STYLE TROPHIES



The Max Lake Trophy for the Best Cabernet Sauvignon Dry Red Table Wine

(Eligible Classes: 15, 16)

Memorial Trophy honouring Dr Max Lake who was a wine judge for many years and a pioneer of the Australian wine industry including starting the first boutique winery in Australia.

Sponsored by Cospak

Best Shiraz Dry Red Table Wine

(E*ligible Classes: 17 - 19)*

Sponsored by Commonwealth Bank

Best Varietal or Blended Dry Red Table Wine

(Eligible Classes: 23 – 30)

Sponsored by Plasdene Glass-Pak

The Cliff Heard Trophy for the Best Chardonnay Dry White Table Wine

(Eligible Classes: 6 - 8)

Memorial Trophy honouring Cliff Heard, a long-standing Chair and member of the Wine Show committee.

Sponsored by LIQ Distributors

Best Riesling Dry White Table Wine

(Eligible Classes: 1, 2)

Sponsored by The Wine Hopper

Best Sauvignon Blanc or Blend of Sauvignon Blanc and Semillon Dry White Table Wine

(Eligible Classes: 3, 4)

Sponsored by Hahn Corporation

Best Pinot Gris/Grigio Dry White Table Wine

(Eligible Classes: 9, 10)

Sponsored by Bicheno Brewing Co.

Best Semillon Dry White Table Wine

(Eligible Class: 5)

Sponsored by Plumm

Best Varietal or Blended Dry White Table Wine

(Eligible Classes: 11, 12)

Sponsored by Snap Printing

Best Sweet Dessert Wine – Unfortified

(Eligible Class: 13)

Sponsored by MCC Label

Best Individual Vineyard Table Wine

(Eligible Classes: 1 - 31)

Sponosred by Callington Mill Distillery

Best Sparkling Wine

(Eligible Classes: 34 - 37)

Sponsored by Red & White

Best Fortified Wine

(Eligible Classes: 31 - 33)

Sponsored by The Old Woolstore Apartment Hotel

Best Rosé Table Wine

(Eligible Class: 14)

Sponsored by St Ives Apartments

Best No or Low Alcohol Grape Product

(Classes: 40 - 42)

Sponsored by The RAST

TASMANIAN TROPHIES

Tasmanian Award

Awarded to an individual for outstanding service to the Tasmanian wine industry.

Sponsored by Josef Chromy Wines

Richard Langdon Trophy for Tasmanian Vineyard of the Year

Awarded to a Tasmanian Single Vineyard that shows a high level of sustainable viticultural management practices leading to the production of quality fruit. In honour of Richard Langdon who was a pioneer of the Royal Hobart Wine Show.

Sponsored by Gravitas Now

Jean Miguet Trophy for Best Tasmanian Red Wine

Selected from all the Tasmanian gold medal red wines.

Sponsored by Langley & Co.

Bill Geeves Memorial Trophy for the Best Tasmanian White Wine

Selected from all the Tasmanian gold medal white wines.

Created in 2023, Bill was a founding member of the Royal Hobart Wine Show committee and was the Deputy Chair for many years. He achieved nearly 50 years of continuous service and was a passionate advocate for the Tasmanian wine industry.

Sponsored by John & Ann Ellis & Hanging Rock Winery

Best Tasmanian Sparkling Wine

Selected from all the Tasmanian gold medal sparkling wines.

Sponsored by Porters Liquor

Claudio Alcorso Trophy for Best Tasmanian Wine

Created in 1975 when Claudio Alcorso commissioned Tasmanian sculptor Stephen Walker to create a piece to recognise and celebrate the ‘Best Tasmanian Wine’ exhibited at the annual Royal Hobart Wine Show. Claudio was a founding member of the Wine Show committee and influential in driving the Tasmanian wine industry towards what it is today.

Sponsored by GDA

CLASSES OF ENTRY

Minimum quantity 900 litres, 100 dozen (750ml bottles). The minimum quantity must be bottled at the time of entry. SIX (6) BOTTLES PER WINE ENTRY REQUIRED.

Vintage Dry White Wines

Class 1 Riesling - 2026

Class 2 Riesling - 2025 & older

Class 3 Sauvignon Blanc & blends of Sauvignon Blanc and Semillon - 2026

Class 4 Sauvignon Blanc & blends of Sauvignon Blanc and Semillon - 2025 & older

Class 5 Semillon - 2026 & older

Class 6 Chardonnay - 2026

Class 7 Chardonnay - 2025

Class 8 Chardonnay - 2024 & older

Class 9 Pinot Gris/Grigio - 2026

Class 10 Pinot Gris/Grigio - 2025 & older

Class 11 Fiano - 2026 & older

Class 12 Other single white varieties and blends of white varieties (ineligible in the classes listed above)

Sweet White Table Wine

Class 13 Sweet White Table Wine, any style or variety or blend – any vintage.

Rosé Table Wine

Class 14 Rosé - 2026 & older

Vintage Dry Red wines

Class 15 Cabernet Sauvignon - 2025 & younger

Class 16 Cabernet Sauvignon - 2024 & older

Class 17 Shiraz - 2025 & younger

Class 18 Shiraz - 2024

Class 19 Shiraz - 2023 & older

Class 20 Pinot Noir - 2025 & younger

Class 21 Pinot Noir - 2024

Class 22 Pinot Noir - 2023 & older

Class 23 Grenache - 2025 & younger

Class 24 Grenache - 2024 & older

Class 25 Tempranillo - 2026 & older

Class 26 Italian varieties (unblended) - 2026 & older

Class 27 Other single red varieties - 2026 & older

Class 28 Cabernet blends – 2026 & older

Class 29 Shiraz blends - 2026 & older

Class 30 Other blends of red varieties – 2026 & older

Fortified Wines

Minimum Quantity 100dz or equivalent.
FOUR (4) BOTTLES PER ENTRY REQUIRED.
Classification must be provided upon entry.

Class 31 Tawny - Any Vintage or NV. Includes Australian, Classic, Grand and Rare Tawny

Class 32 Topaque and Muscat - Any Vintage or NV. Including Australian, Classic, Grand and Rare Topaque and Muscat.

Class 33 Other Fortified Wine - Any Vintage or NV. Includes Apera, Ruby and Vintage Style Fortified Wine.

Sparkling Wine

Minimum quantity 900 litres, 100 dozen (750ml bottles). The minimum quantity must be bottled at the time of entry. Entries must be wines with natural effervescence that is a result of fermentation. SIX (6) BOTTLES PER WINE ENTRY REQUIRED.

Class 34 Sparkling - any vintage or a blend of vintages. naturally fermented, including tank and bottle fermented wines, other than wines eligible for Classes 35, 36, or 37. Includes Moscato and Prosecco - Any Vintage or NV.

Class 35 Sparkling Wine - any vintage or a blend of vintages. Bottle fermented. 85% of the wine must be from the varieties Chardonnay, Pinot Noir and Pinot Meunier or blends of these varieties. Aged on lees >6, < 24 months - Any Vintage or NV. Includes Rosé, but not wines eligible for Class 34.

Class 36 Sparkling Wine - any vintage or a blend of vintages. Bottle fermented. 85% of the wine must be from the varieties Chardonnay, Pinot Noir and Pinot Meunier or blends of these varieties. Aged on lees > 24 months - Any Vintage or NV. Includes Rosé, but not wines eligible for Class 34.

Class 37 Sparkling Red Wine - any vintage or blend of vintages. Bottle or tank fermented. Blend composition to be specified - Any Vintage or NV.

Wines of Provenance

For Class 38, each entry to consist of three wines produced from the same variety and released under the same label. In each class, groups will be judged for quality, longevity and consistency.

There is no limit on age however, there must be a minimum of three years between each selected vintage in the group (e.g. 2018, 2015 and 2012).

For Class 39, Sparkling Wine of Provenance, three wines are required that collectively demonstrate a "House Style". For example, (without limiting it to these options) they might be a Vintage Blend, a Blanc de Blanc and a Non-Vintage Blend. A Rose could be included.

TWO (2) BOTTLES OF THE MOST RECENT RELEASE AND TWO (2) BOTTLES OF EACH SUBSEQUENT VINTAGE MUST BE SUPPLIED.

Note: *Only one entry that lists all three vintages or styles is required.*

Class 38 Pinot Noir of Provenance. Three vintages, at least three years apart of the same variety and released under the same label.

Class 39 Sparkling Wine of Provenance. Three wines that collectrively demonstrate a "House Style."

No and Low Alcohol Grape Products

Minimum quantity 900 litres, 100 dozen (750ml bottles). NO alcohol shall mean less than 0.5% alc/vol. LOW alcohol shall mean less than 4.5% alcohol. SIX (6) BOTTLES PER WINE ENTRY REQUIRED.

Class 40 Sparkling Grape Products of NO and LOW Alcohol

Class 41 White Grape Products of NO and LOW Alcohol

Class 42 Red Grape Products of NO and LOW Alcohol





CONTACT

Food & Wine Events Manager
Royal Agricultural Society of Tasmania

Hobart Showground
2 Howard Road, Glenorchy TAS 7010

Phone: 03 6272 6812
Email: events@hobartshowground.com.au
Website: www.hobartshowground.com.au