EMERGING VARIETALS 2018 TASTING

EDITION: 40th Anniversary Year November December 2018

WINE SAMPLES/SUBMISSION FORM DUE: *no later than* Monday July 23rd 2018 JUDGING VENUE: Winestate Publishing Head Office

- Please note that delivery for this tasting is open from July 2. -

TO SUBMIT:

I. please send THREE bottles of each sample

2. Fill out submission form (see link below) and include copy with samples

3. Submission form can also be emailed ahead of deadline to ensure your spot in tasting (email: tasting@winestate.com.au)

See entry criteria below for further information.

EMERGING VARIETY AWARDS - CLASSES

If there are less than 6 entries in any class those wines will be moved to the most appropriate "OTHER" class.

WHITE WINE CLASSES

- ALBARINO
- ARNEIS
- CHENIN BLANC
- FIANO
- GEWURZTRAMINER
- GRUNER VELTLINER
- PETIT MANSENG
- PINOT BLANC
- SAVAGNIN
- VERDEJO
- VERDELHO
- VERMENTINO
- WHITE RHONE varieties such as Marsanne or Roussane but NOT Viognier, and blends
- OTHER AROMATIC WHITE VARIETIES & BLENDS-EMERGING VARIETY PREDOMINANT
- OTHER FULLER BODIED WHITE VARIETIES & BLENDS-EMERGING VARIETY PREDOMINANT
- PROSECCO
- SPARKLING WHITE OR ROSÉ not Muscat based, nor pinot noir or chardonnay

RED WINE CLASSES

- AGLIANICO
- BARBERA
- CABERNET FRANC
- CARMENERE
- CINSAUT
- DOLCETTO
- DURIE
- GRACIANO
- LAGREIN
- MALBEC
- MENCIA
- MONTEPULCIANO
- MONASTREL/MATARO/MOURVEDRE
- NEBBIOLO
- NEGRO AMARO
- NERO d'AVOLA
- PETIT VERDOT
- PINOTAGE
- SAGRANTINO
- SANGIOVESE
- SAPERAVITANNAT
- TOURIGA

- TRINCADEIRA
- ZINFANDEL/PRIMITIVO
- AUSTRIAN NATIVE VARIETIES/BLENDS

OTHER STYLES MADE FROM PREDOMINANTLY EMERGING VARIETIES

- SPARKLING REDS
- SWEET DESSERT WINES
- FORTIFIED

TROPHIES

Trophies will be awarded for the following:

- BEST WHITE WINE
- BEST RED WINE
- BEST SPARKLING WINE emerging varietal predominate
- EDITOR'S AWARD

Find out more here (entry forms, eligibility criteria and information):

https://winestate.com.au/submit-your-wines/wines-submitted-by-regional-varietal-speciality-tastings/

Back vintages of these wines are encouraged, even if they have been tasted by Winestate previously.

Multiple vintages/entries accepted.

Wine will be judged blind by expert judges.

Following the judging your wines will be featured at a public tasting (Venue TBA).

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SEND ENTRY TO:

WINESTATE PUBLISHING, Emerging Varietals Judging, 81 King William Road, UNLEY SA 5061





TASTING SUBMITTING TO: Eg: Cabernet & Blends/New Releases etc.	Emerging Varietals Tasting
Date Submitted:	
Company Name:	
Number of Entries:	
Cost per entry - AUD	\$60.00 each (including GST)
TOTAL	\$
	* 3 bottles per entry required
PAYMENT DETAILS (please complete	e and tick relevant box)
I enclose my payment by cheq	
OR	PLEASE KEEP A CORV
Direct Deposit	PLEASE KEEP A COPY FOR YOUR OWN TAXATION PURPOSES
ANZ Bank BSB 015-208 Account No: 1981 44076	PURPOSES
Date of transaction:	
Transaction Reference: (Please	include co. name & tasting name)
OR	
Visa Mastercard	
No.	
Cardholder's Name	
Expiry Date	
Signature	



- THIS FORM MUST ACCOMPANY SAMPLES -

Email: tasting@winestate.com.au OR Fax: +61 (0) 8 8357 9212

DISCLAIMER: Details given below will be taken as correct to be published in the magazine. Please make sure all details are correct/legible and wine name is how you would like it to be published. Winestate assumes no responsibility for missing or incorrect details. Price is required for ALL tastings (non-negotiable). One entry consists of 3 (THREE) bottles, unless otherwise advised.

Contact person: Phone number:		Position: Fax number:		
Postal address:				
Principal Brand Name & Special Name (if applicable - i.e. Reserve/Single Vineyard)	Region (G.I.) (as stated on label)	Varietal (as stated on label)	Vintage	\$RRP (\$N/A if not provided)

For additional entries please use a copy of this form.

Tasting submitting to:

Company supplying samples:

*Disclaimer:

By entering this wine show I agree that the information I have supplied is correct and that the wines submitted meet the eligibility requirements.