



# WESTERN VICTORIAN WINE CHALLENGE

## 2025 Western Victorian Wine Challenge (WVWC)

### **Closing Day of Entry**

Applications for Entry close to the 2025 Wine Challenge entries close on Friday, 15<sup>th</sup> August **AT 5.00PM**. Entries open from Tuesday, 1<sup>st</sup> July onwards.

### **How to Enter**

Wineries are encouraged to enter via Showrunner [www.awri.com.au/showrunner](http://www.awri.com.au/showrunner).

### **Email**

Wine Challenge [info@westernvicwinechallenge.com](mailto:info@westernvicwinechallenge.com)  
Liz Ladhams, President [eladhams@langi.com.au](mailto:eladhams@langi.com.au)  
Andrew Davey, Vice President [andrewdavey@melbournepolytechnic.edu.au](mailto:andrewdavey@melbournepolytechnic.edu.au)

Applications for manual entry will only be accepted upon request to the committee.

**LATE ENTRIES WILL NOT BE ACCEPTED UNLESS BY NEGOTIATION PRIOR TO 5.00PM, 15<sup>th</sup> August 2025**

### **ENTRY FEES**

2025 Entry fee is \$40 per wine entered. This does not include GST as the WVWC is not registered for GST. Total entry fees for each exhibitor must be paid via Showrunner or by EFT prior to judging. Non payment will result in wineries being ineligible to participate in the 2025 Wine Challenge. Once a wine has been entered there will be no provision for reimbursement and payment will be forfeit should a wine be disqualified, withdrawn or deemed ineligible. Wineries may transfer between classes.

Wineries who have never entered the wine challenge before will be given free entry to all wines for 2025. Please contact the committee to organise your free entry code if you believe you are eligible.

## **PRIVACY STATEMENT**

The information provided by you as an Exhibitor is used by the Wine Challenge Committee to organise, process and conduct the competition. By entering such a competition, exhibitors consent to this information being used for this purpose including this information being made available to Wine Challenge sponsors, the media and the public. This information will be published in Wine Challenge publications and could be made available to other third parties for promoting the Wine Challenge or as otherwise allowed under the Privacy Act 1988. Information will not be disclosed without the exhibitors consent for any other purpose unless required by law. If you would like to contact us, or amend or access this information, you can do so by contacting the coordinator of this competition.

## **COMMERCIAL TITLE**

Exhibitors are required to detail the commercial titles of all exhibits on the Application of entry form. Commercial titles may be published in the Wine Challenge catalogue or for promotional material.

## **DELIVERY AND RECOVERY OF EXHIBITS**

Entries are to be delivered to **Melbourne Polytechnic Winery**, Grano Street, Ararat (please phone 0458 555 952 prior to arrival to ensure access), or **Blue Pyrenees**, Avoca, between Monday 18<sup>th</sup> August and Friday 5<sup>th</sup> September unless prior arrangements have been made with the Wine Challenge Coordinators.

Postal deliveries will be accepted to the address specified below:

WVWC 2025 – Andrew Davey  
c/o Melbourne Polytechnic  
P.O. Box 247  
Ararat VIC 3377

## **JUDGING DAYS**

Judging will commence on Tuesday, 9<sup>th</sup> September and conclude on Wednesday, 10<sup>th</sup> September, 2025.

Three wine experts who have no affiliation with exhibitors will commence judging on the appointed day under wine show conditions. The three independent wine experts will be selected at the discretion of the Wine Challenge Committee.

## **TROPHY & CONSUMER AWARD WINNERS**

**Exhibitors who have won a class Trophy Award will be required to supply, at their own expense, a maximum of 6 bottles of the winning wine for presentation at the 2025 Luncheon Awards.**

## **PRESENTATION OF AWARDS**

The presentation of Awards will take place on Friday, 10<sup>th</sup> October at Ararat Oval Precinct following an exhibitor tasting. Bookings essential.

## **PUBLICATION OF RESULTS AND PUBLIC TASTING**

A complete list of award winners will be made available on the [WVWC website](#) following the presentation luncheon. Exhibitor results will also be available for viewing via Showrunner.

## CONDITIONS OF ENTRY

The Wine Challenge Regulations will apply to all sections and all classes. All classes are open to wine producers from within the Western Victoria Wine Zones (appendix 1) as defined by Wine Australia and includes the GI regions of GRAMPIANS, PYRENEES, BALLARAT and HENTY. By reading the following conditions of entry, any subsequent application of entry by the producer in the Wine Challenge agrees to these conditions and are binding thereafter.

1. A wine producer is defined as a person, a firm, a partnership or company or body corporate, who or which in the opinion of the Wine Challenge Committee

(a) manufacture wine

(b) grow grapes and has wine manufactured for him or her or it, for the purpose of sale by wholesale or by retail under the name or preferred business name of such a person, firm, partnership, company or body corporate. All such persons or identities must be permitted to sell wine in accordance with all relevant state and federal laws.

2. All wine exhibits must consist of a minimum of 85% of wine sourced from wine grapes grown within the Western Victorian region as defined by Wine Australia, and include the following regions: GRAMPIANS, PYRENEES, BALLARAT, HENTY. Varietal wine must consist of 85% variety and vintage sourced from wine made from wine grapes grown in the same regions as outlined above. In addition;

(a) No wine may be entered in more than one class.

(b) The same wine may not be entered by more than one Exhibitor.

**(c) An Exhibitor may enter the maximum of three different wines in any one class unless otherwise stated but only a single vintage of any given wine. Multiple vintages of the same wine is not allowed.**

(d) An Exhibitor may be awarded more than one Trophy across all classes.

(e) No definition of vintage year will be taken into consideration at entry, however, wines from different years will be highlighted to judges and given due consideration thereafter.

(f) Wines of the same variety will be initially judged together in classes 4B, 7, 8A and 8B.

(g) Judging by the wine experts will follow normal wine show procedure.

(h) Information and final score in relation to non-awarded wines will remain confidential and undisclosed to the public.

3. An exhibit must be commercially labelled and commercially available at the point of judging as well as post event;

(a) There is no minimum volume of wine held in bottled state other than it must be commercially available at the point of judging and subsequent awards period for all classes.

(b) All wine exhibits must be presented for judging with commercial labels and closures attached.

- (c) The exhibitor must nominate a price for each exhibit at the point of entry. It will be assumed that all wines entered will be available for sale post event.
- (d) The nominated price must not alter within 30 days following the announcement of Awards on Friday 10<sup>th</sup> October, 2025.
- (e) The Wine Challenge Committee reserves the right to withdraw an award should an Exhibitor breach these rules.
- (f) For class 1 – 8, a total of **4 x 750 ml bottles** of the nominated wine is required. From 2019 onwards the WVWC Committee has ruled all larger format wine bottles are disallowed for all classes. For Class 9, 10 & 11, 1 x 750ml for screw capped or crown sealed wines, 2 x 750 ml for cork sealed wines. All surplus wine is available to be returned to the exhibitor upon request. If unclaimed by November 2025, all surplus wine will become the property of the Western Victorian Wine Challenge to be utilised for promotional purpose as decreed by the Committee. The Awarded wines at the luncheon on Friday 10<sup>th</sup> October 2025 will be served at the 2025 WVWC awards luncheon.
- (g) From 2022 onwards, all class and museum winning wines shall not be eligible for entry again for the life of the event. Class winning wines will become eligible for museum classes when the appropriate vintage is attained but should they win will be ineligible once again thereafter.
- (h) Still and sparkling red or white wines are eligible for museum classes.

#### 4. An Application for Entry;

- (a) shall be made, in the case of;
  - (i) a person, in his/her full name
  - (ii) a partnership, in the full names of the partners
  - (iii) a firm, company or corporation, in its registered name
- (b) shall be made via AWRI ShowRunner and shall state the following particulars
  - (i) the name of the applicant in manner aforesaid;
  - (ii) the address of the applicant
  - (iii) the class for which the exhibit is entered
  - (iv) the blend of, or varieties (Class 4, 7 & 8)
  - (v) if the Applicant makes the election referred to following sub-paragraph (c) hereof, the trade name under which the Exhibit is to be entered
- (c) Subject to the foregoing, an Exhibitor may elect to have their exhibits catalogued under any other name of which they are the registered proprietor and under which they trade and if so shall complete the Application for Entry accordingly.

5. (a) Each exhibitor shall keep a complete record of all stock sold and on hand as stated in the Application for Entry of each of the Exhibitors entries following the commencing of judging. The Wine Challenge Committee by its representative authorised in writing, may at any time and from time to time and without notice enter an Exhibitors premises and inspect the wine, books and records held therein for the purpose of verifying the authenticity of the information stated in the exhibitors Application for Entry.

- (b) Furthermore, the Exhibitor must do all things reasonably required to assist the Wine Challenge Committee's representative to undertake the inspection referred to above.

- (c) This inspection will also allow the Wine Challenge Committee's representative to take from the Exhibitors premises up to three (3) samples of the stock on hand of the exhibit for the comparison with the original exhibit.

If;

- (i) as a result of such an inspection, any discrepancy is disclosed, or
- (ii) a sample taken pursuant to paragraph 5 (c) is not identical with the original Exhibit, or
- (iii) the Exhibitor fails to comply with the requirement of the rules as stated by the Wine Challenge Committee or its representative,

**6.** The Wine Challenge Committee may:

- (j) cancel any award won by the Exhibitor
- (ii) disqualify the Exhibitor from further Exhibition for such period, as the Wine Challenge Committee considers appropriate
- (iii) publish to such Persons as the Wine Challenge Committee considers appropriate the fact of any such cancellation and/or disqualification in respect of the Exhibit and the Exhibitor.
- (iv) Neither the Exhibitor nor any other person shall have any claim against the Wine Challenge, its Committee members, employee, agent or representative in respect of any matter published as contemplated by paragraph (iii).

**7.** An Exhibit;

- (a) shall be the bona fide property of the Exhibitor; and
- (b) shall represent bottled stock on hand of wine as stated on the Application of Entry.
- (c) Shall be the sole produce of wine grapes grown in the defined region of Western Victoria which includes GRAMPIANS, PYRENEES, BALLARAT and HENTY regions and is free from any foreign substance; and
- (d) Shall conform to the respective Acts of the Commonwealth and of the State of Victoria in which they are produced, which relate to the growing of grapes and making of wine and to the regulations made thereunder.
- (e) The Wine Challenge Committee reserves the right to have any Exhibit inspected and/or analysed by one or more persons appointed for that purpose.
- (f) A protest will not be entertained by the Wine Challenge Committee unless made within seven (7) days of the announcement of the awards.

**8.** (a) An application for Entry received from an Applicant who has been disqualified from the Exhibition by the Wine Challenge Committee shall not be accepted during the period of disqualification. Should any such application be accepted, it shall, when discovered, be deemed void and the Entry Fee and Exhibit and any award made to such Applicant shall be forfeit to the Wine Challenge.

(b) An Application for Entry received from an Applicant who has been disqualified from Exhibition by other similar events or wine shows may be rejected by the Wine Challenge Committee if it sees fit during such a period of disqualification. Should any such application be accepted, it shall, when discovered, be deemed void and the Entry Fee and Exhibit and any award made to such Applicant shall be forefeet to the Wine Challenge

**9.** Each Exhibitor shall accept the judges decision on the merits of the respective Exhibits. The Wine Challenge Committee may publish, in any medium, judges

comments concerning any exhibit. The Exhibitor acknowledges that the Wine Challenge has no liabilities in respect of or arising from such publication.

**10.** In respect to any award or special prize won for any wine Exhibit, an Exhibitor shall not advertise or allow to be advertised by any means whatsoever and in particular whether by broadcasting, television, pictorially or in writing, the fact that such Award or special prize unless such advertisement shows clearly:

- (a) the year of Award or Prize;
- (b) the Class in which the Award or Prize was won;
- (c) in the case of a special prize the full text of the conditions, if referred to therein, applicable to such Prize;
- (d) where applicable;
  - (i) the type of wine
  - (ii) the variety or varieties of grape from which the wine was made
  - (iii) the vintage year of the wine

**11.** Any Competitor making improper use of Awards or Prizes won in the Western Victorian Wine Challenge for advertising purposes shall be subject to disqualification from further events conducted by the Wine Challenge Committee.

The Consumers Prize in each class will by definition not be regarded as a wine show medal but as an equivalent of quality only, and as such claims by exhibitors for medal status will be invalid.

**12.** Any Exhibitor who in the opinion of the Wine Challenge Committee breaches any of these Regulations may be disqualified by the Wine Challenge Committee from exhibiting at any of its future events as the Wine Challenge Committee in its absolute discretion may determine.

**13.** The Wine Challenge Committee shall have power to disqualify as being ineligible for judging any Exhibit which in the opinion of the Wine Challenge Committee does not comply in every respect with the Regulations of the event and such disqualification shall be accepted as final and binding on its Exhibitor.

**14.** Judges will not have access to an Exhibit other than from the glass containing it, which is presented to them by a steward.

**15.** Judges shall judge each Class without collaboration and upon the receipt of all judges submissions via Showrunner in relation to any one Class the Chairman of Judges shall have the points awarded totalled and checked and determine the Awards to be made.

#### **DRY WINE CLASSES (ANY VINTAGE)**

Dry wine is any wine fermented to dryness or near dryness, but so the acid is in balance with the residual sugar, if any, to produce a dry and piquant finish. Should the residual sugar exceed 7 grams per litre, the approximate level is to be provided on the entry form at the point of entry. If a wine is believed to be above 7 grams per litre during judging but no analytical data provided to indicate its true level, then this wine may be disqualified from the event at the judge's discretion.

## WINE CLASSES

### 1. SPARKLING WINE – RED OR WHITE

2. WHITE WINE – RIESLING (Please indicate on the entry form the level of R.S. – 0 – 7 g/L, 7.1– 15 g/L, > 16 g/L.)

### 3. DRY WHITE WINE – CHARDONNAY

A wine should be recognisable to its variety and true to a particular style.

### 4. DRY WHITE WINE – OTHER WHITE & ROSÉ (2 entries per subcategory allowed)

4 A. Rosé

4 B. Other White (All non-Chardonnay & Riesling White Wines)

### 5. DRY RED WINE – PINOT NOIR

### 6. DRY RED WINE – SHIRAZ

6.A Shiraz 2023 and younger

6.B Shiraz 2022 and older

### 7. DRY RED WINE – CABERNET SAUVIGNON & CABERNET SAUVIGNON DOMINANT BLENDS

### 8. DRY RED WINE – OTHER RED (2 entries per subcategory allowed)

8.A Single Varietal Red Wines (e.g., Pinot Meunier, Grenache, Tempranillo, Nebbiolo, Sangiovese)

8.B. Blended Red Wines in any percentage

**CLASS 9 – MUSEUM CLASS WHITE** – still and sparkling white wines of any variety from **2020** or earlier vintages are eligible. **Previous winning wines are ineligible to enter from 2020 onwards.**

For Class 9, 1 x 750ml for screw capped wines, 2 x 750 ml for cork sealed wines

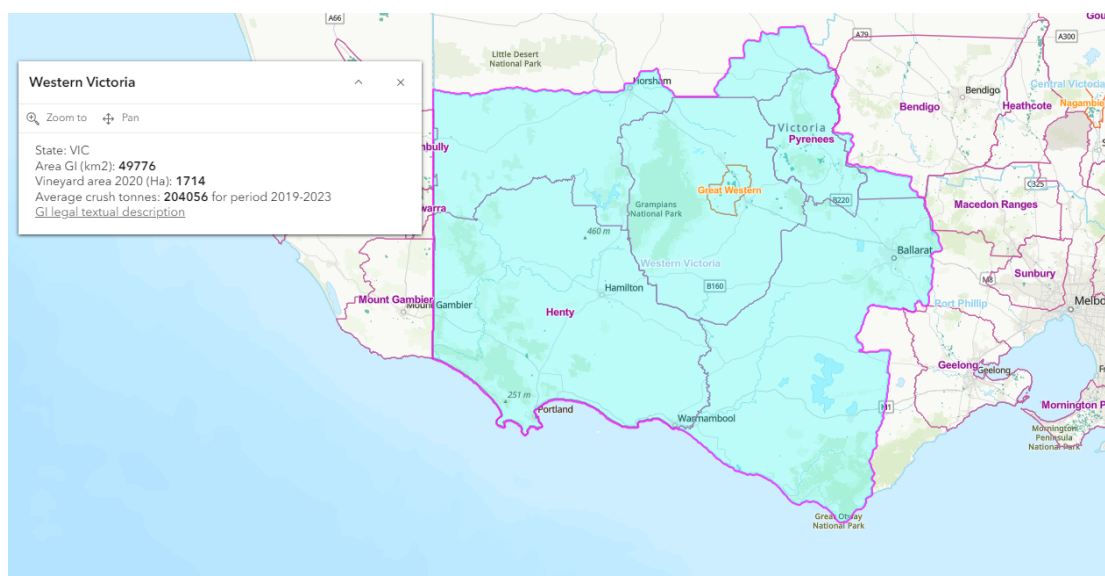
**CLASS 10 – MUSEUM CLASS RED WINE** – still and sparkling red wines of any variety from **2015** or earlier vintages are eligible. **Previous winning wines are ineligible to enter from 2020 onwards.**

For Class 10, 1 x 750ml for screw capped wines, 2 x 750 ml for cork sealed wines

**Class 11 - THE PROVENANCE AWARD** for outstanding Wine of Provenance. This is a new class introduced in 2019. The Provenance Award is bestowed upon the most awarded wine with each entry consisting of three vintages spanning more than a decade and including the current release. The wine must have a track record of ten vintages. All white and red table wines as well as Sparkling wines

are eligible for entry, although it is assumed that entries are self-regulated through pre-selection by winemakers and belong to a fine wine category. Each entry shall consist of (a) 1 x 750 ml bottle of current vintage, (b) 1 x 750 ml bottle of the same wine between 5 and 9 years old, (c) 1 x 750 ml bottle of the same wine 10 years or older. Vintages with cork closure require 2 x 750ml bottles. The nominated wine shall be classified as a single entry with an entry fee of \$45. Exhibitors may enter no more than 2 wines of, either red, white or Sparkling wine.

# Appendix 1



<https://www.wineaustralia.com/market-insights/regions-and-varieties> as of 11th July 2024.

## JUDGES TROPHIES

## Regional points

|   |   |
|---|---|
| Class 1 – Best Sparkling Wine           | 2 |
| Class 2 – Best Riesling                 | 2 |
| Class 3 – Best Chardonnay               | 2 |
| Class 4 – Best Rose or Other White      | 2 |
| Class 5 – Best Pinot Noir               | 2 |
| Class 6 – Best Shiraz                   | 2 |
| Class 7 – Best Cabernet Sauvignon       | 2 |
| Class 8 - Best Other Red                | 2 |
| Class 9 – Best Museum Wine (White Wine) | 2 |
| Class 10 – Best Museum Wine (Red Wine)  | 2 |
| Class 11 – The Provenance Award         | 2 |

**Judges Trophy for Best Red or White Wine of Event** 2

**Judges Trophy for Best Wine of Event** 3

**Most successful exhibitor award** – awarded to the winery with the highest aggregate score from its highest awarded five (5) wines. **(2 regional points)**

**Kym Ludvigsen Award** – highest pointed single vineyard wine. The award is for excellence in Viticulture and presented to the person responsible for growing the fruit for the winning wine. **(2 regional points)**

## Most Successful Region

A tally of the above points