



TASTING AUSTRALIA
spirit
AWARDS

ENTRY BOOKLET
2018

TASTING
AUSTRALIA

Contents

INTRODUCING THE TASTING AUSTRALIA SPIRIT AWARDS	3
WELCOME	3
ENTERING THE TASTING AUSTRALIA SPIRIT AWARDS	4
ENTRY CATEGORIES	4
ENTRY BENEFITS	4
ENTRY REQUIREMENTS	5
HELD FINISHED BOTTLED STOCK REQUIREMENT	5
STOCK FOR TASTING AUSTRALIA SPIRIT AWARDS PARTY (PUBLIC TASTING).....	5
EVENTS	6
TASTING AUSTRALIA SPIRIT AWARDS PARTY.....	6
BAR TAKEOVER SERIES.....	6
AWARDS AND ELIGIBILITY	7
TASTING AUSTRALIA SPIRIT AWARDS BEST SMALL BATCH SPIRIT.....	7
TASTING AUSTRALIA SPIRIT AWARD BEST DISTILLER	7
JUDGING PROCESS	8
JUDGES.....	8
SCORING CRITERIA.....	8
AWARDS.....	8
JUDGING PROCESS.....	9
CLASS LIST	10
WHISKY.....	10
VODKA.....	10
GIN	10
RUM	11
LIQUEUR.....	11
BRANDY.....	11
RESULTS	12

INTRODUCING THE TASTING AUSTRALIA SPIRIT AWARDS

Introducing the inaugural Tasting Australia Spirit Awards; a celebration of all things distilled around Australia.

The national distillery industry will come together for a fresh new award series recognising the ingenuity and energy among Australian distillers at present.

Distillers are invited to enter their gin, whisky, vodka, rum, brandy, liqueurs and more for judging by the expert panel, led by Tasting Australia ambassador, winemaker and commentator Nick Stock. First, the Godfather of Australian whisky and World Whisky Award Hall of Fame inductee Bill Lark (Lark's Distillery, Tasmania) who is credited with reigniting Tasmania's whisky industry since 1992 and has accumulated global accolades for his uniquely Australian spirits.

Joining Lark is Graham Wright, founder of Australia's only specialist online whisky retailer The Odd Whisky Coy. Wright previously established Australia's largest retail outlet for single malts (Baily & Baily) before joining Oddbins Wine Auctions. Today he curates The Odd Whisky Coy, keeping spirit enthusiasts curious but satisfied.

South Australian aficionados Marcus Motteram (the founder of popular spirit bar Hains & Co), respected boutique wine and spirits distributor Mark Reginato and the co-owner of cocktail mecca Maybe Mae, Ollie Margan, round out the line-up.

The public is invited to attend the ceremony that will follow a full day of judging to see which Australian distillers will be named the Tasting Australia Spirit Awards winners for 2018. Following the awarding of prizes, guests can taste the top drops and meet the makers behind the bottles. After the sun sets, explore Adelaide and discover a bustling small bar scene where the country's distillers will be waiting to meet, greet and satiate.

WELCOME

Bill Lark, Lark Distillery - Tasting Australia Spirit Award judge

I am very much looking forward to seeing the line-up of Australia spirits, knowing that Australia now produces some of the finest spirits in the world. I would encourage all Australia spirit producers to support this event to not only show the Australian market what we have achieved as a collegial industry, but to see how individual spirits stand alongside their Australian mates.

ENTERING THE TASTING AUSTRALIA SPIRIT AWARDS

Please read through this entry booklet and complete the [online entry form](#)
All entries cost \$99 (+ booking fee) and must be submitted by Friday 23 March.

Submit your exhibits to Tasting Australia Spirit Awards for judging.

Ship to:

Attn: Madeline Burke
Tasting Australia Spirit Awards
Events South Australia
Level 3, 121 King William Street
Adelaide SA 5000

All samples must be received by Friday 6 April. See entry requirements for more information.

2018 KEY DATES	
ENTRIES CLOSE	Friday 23 March 2018
SAMPLES RECEIVED	Friday 6 April 2018
JUDGING	Thursday 19 April (AM)
PARTY & AWARDS NIGHT	Thursday 19 April, 6pm
BAR TAKEOVERS	Thursday 19 April, 8pm

ENTRY CATEGORIES

- Whisky
- Vodka
- Gin
- Rum
- Brandy
- Liqueur
- Other Spirits

ENTRY BENEFITS

- Be a part of the inaugural Tasting Australia Spirit Awards.
- Products will be peer reviewed by industry leaders including Tasting Australia ambassador, winemaker and commentator Nick Stock, Bill Lark (Lark's Distillery), Graham Wright (The Odd Whisky Coy) and Marcus Motteram (Hains & Co), respected boutique wine and spirits distributor Mark Reginato and Ollie Margan (Maybe Mae).
- Award-winning distillers will be provided with the Tasting Australia Spirit Awards Marketing and PR Kit to assist with promoting their win and marketing their spirits and liqueurs with a seal of quality.
- All distillers that enter will have the opportunity to showcase their products at the Tasting Australia Spirit Awards Party, which is an event open to the public on Thursday 19 April.
- All distillers that enter can participate in the Tasting Australia Spirit Awards Bar Takeover series held after 8pm on Thursday 19 April. For more information on this please visit www.tastingaustralia.com.au

ENTRY REQUIREMENTS

- Exhibitors must hold an excise manufacturer licence from the Australian Taxation Office.
- If a distributor or other is entering an exhibit on behalf of the manufacturer, they must obtain proof of licence and permission information.
- Entries must be manufactured, distilled and packaged in Australia.
- Entries must comply with Australia New Zealand Food Standards Code – Standard 2.7.5 – Spirits.
- Entries must comply with the Australian regulatory requirements that apply in relation to product, labelling and excise (including the Excise Act 1901).
- Entries must comply with Government of South Australia producers liquor licence, complying with production, dispatch and delivery.
- Exhibitors may submit multiple products for entry into the Tasting Australia Spirit Awards, so long as they demonstrate technical difference between product.
- Exhibit must be submitted for judging in packaging that is consistent with the commercial sale of the product.
- Exhibit for judging must be (2) 700mL minimum bottle or equivalent volume across multiple bottles of the same batch.
- Exhibitors are responsible for sample delivery and the product must be received by Friday 6 April for judging.

HELD FINISHED BOTTLED STOCK REQUIREMENT

Minimum required quantities of held finished bottled stock for all liquor

CATEGORY	MIN QUANTITY OF STOCK
SMALL BATCH	Min 50L to Max 250L
WHISKY & BRANDY	Min 100L, where not small batch
GIN, VODKA, RUM, LIQUEUR, OTHER	Min 250L, where not small batch

STOCK FOR TASTING AUSTRALIA SPIRIT AWARDS PARTY (PUBLIC TASTING)

All exhibits will be available for tasting at the Tasting Australia Spirit Awards Party on Thursday 19 April. All leftover stock from judging will be used to conduct the tastings at the Party. All exhibitors are welcome to attend the Party free of charge (maximum 2 person per distillery) to conduct tastings of their exhibit/s. Exhibitors are welcome to send or bring additional stock to facilitate additional tastings at the Party. Expected attendance is 400 people. If no additional stock is provided for the tastings, leftover judging stock will be used until run out. It is a requirement for exhibitors to RSVP their attendance at the Party and their intention to provide additional stock by COB Thursday 12 April. Please contact tastingaustralia@sa.gov.au for further information about the Tasting Australia Spirit Awards Party.

EVENTS

TASTING AUSTRALIA SPIRIT AWARDS PARTY

Thursday 19 April, 6PM

All exhibits will be featured at the Tasting Australia Spirit Awards Party, where the winner will be announced, and tastings are made available to the public on Thursday 19 April.

The party presents exhibitors with the opportunity to celebrate the winners, market their products to the general public and sample award-winning Australian spirits, liqueurs and bitters. The evening will commence with an official presentation announcing the certificate and trophy winners, followed by a cocktail party showcasing the winning spirits, liqueurs and bitters and featuring some of Adelaide's best bartenders.

All exhibitors are invited to attend the Tasting Australia Spirit Awards Party to pour their products for a public tasting. To accommodate these public tastings, additional stock may be requested by the organisers.

BAR TAKEOVER SERIES

Thursday 19 April, From 8PM

Adelaide bars and pubs are invited to participate in the Tasting Australia Spirit Awards bar takeover series. Distillers are invited to express interest in participating in a bar takeover by emailing tastingaustralia@sa.gov.au

AWARDS AND ELIGIBILITY

AWARDS	ELIGIBLE CLASSES
TASTING AUSTRALIA SPIRIT AWARDS BEST WHISKY	100 - 104
TASTING AUSTRALIA SPIRIT AWARDS BEST VODKA	200 - 202
TASTING AUSTRALIA SPIRIT AWARDS BEST GIN	300 - 306
TASTING AUSTRALIA SPIRIT AWARDS BEST RUM	400 - 404
TASTING AUSTRALIA SPIRIT AWARDS BEST LIQUEUR	500 - 508
TASTING AUSTRALIA SPIRIT AWARDS BEST BRANDY	600 - 602
TASTING AUSTRALIA SPIRIT AWARDS BEST OTHER SPIRIT	700 - 702
TASTING AUSTRALIA SPIRIT AWARDS BEST SMALL BATCH SPIRIT	ALL

Note: An exhibit must be awarded Gold to be eligible for a Best Award.

TASTING AUSTRALIA SPIRIT AWARDS BEST SMALL BATCH SPIRIT

The award for the Tasting Australia Spirit Awards Best Small Batch Spirit acknowledges specialty small-scale production of spirits and liqueurs made from a single distillation, barrel or cask in a capacity of not less than 50L to not greater than 250L.

Small Batch Spirits and Liqueurs are also eligible for a category award within whisky, gin, vodka, brandy, rum, liqueur.

TASTING AUSTRALIA SPIRIT AWARD BEST DISTILLER

The award for the Tasting Australia Spirit Awards Best Distiller will be awarded to the exhibitor with the highest average score. Judges will calculate this from their top two (2) scoring exhibits.

Eligibility

To be eligible for the 2018 Tasting Australia Spirit Awards Best Distiller, the exhibitor must:

- be the manufacturer of the exhibit, no third-party contractors will be eligible to enter.
- have entered at least two (2) exhibits in the 2018 Tasting Australia Spirit Awards.

JUDGING PROCESS

Judging of the 2018 Tasting Australia Spirit Awards will be held on Thursday 19 April.

- Entries will be allocated a tasting order number, separate from the catalogue (exhibit) number, to ensure the anonymity of the exhibit and integrity within the judging process.
- Exhibits are judged according to class and by percentage alcohol (% ABV); lowest to highest.
- Exhibits are critically and quantitatively evaluated for their commercial excellence, quality attributes and trueness to type.
- Exhibits are not judged or ranked against each other but are assessed on their own merits.
- Entries will be judged to the internationally recognised 100-point scoring system. Classes will be judged to bronze, silver and gold.
- The top exhibits from each category will be individually and independently reassessed and ranked using the Borda Count method – only gold awarded exhibits are eligible for the Best Award in each category.

JUDGES

Judging panel includes two panels of four judges

Bill Lark
Graham Wright
Ollie Margan
Marcus Motteram
Mark Reginato
Lou Dowling
Two judges still to be confirmed

SCORING CRITERIA

All entries will be scored out of one hundred (100) points and will be assessed against the below criteria:

COLOUR 10 points
NOSE 20 points
PALATE 40 points
BALANCE 10 points
FINISH 20 points
TOTAL 100 points

AWARDS

GOLD 90 – 100 POINTS: an outstanding spirit or liqueur
SILVER 82 – 89.9 POINTS: an excellent spirit or liqueur
BRONZE 74 – 81.9 POINTS: a very good spirit or liqueur

Certificates will be awarded to all Bronze, Silver and Gold winners.
Trophies will be awarded to the Best exhibit in each category.

JUDGING PROCESS

Judging of the 2018 Tasting Australia Spirit Awards will be held on Thursday 19 April. Judging is closed to Exhibitors and the public and exhibits will be judged 'blind' according to class and by percentage alcohol (% ABV); lowest to highest. Exhibits are not judged against each other but on their own merits including commercial excellence, quality attributes and trueness to type. Entries will be judged to the internationally recognised 100-point scoring system. Attribute scores for each Exhibit will be awarded, checked, and entered by the judging panel. Classes will be judged to Bronze, Silver and Gold. The Gold spirits from each category will be individually and independently reassessed and ranked to select one Best Award using the Borda Count method – only Gold Medal awarded Exhibits are eligible for the Best Award in each category.

CLASS LIST

WHISKY

Exhibitors must enter their product into the right class, please contact tastingaustralia@sa.gov.au for further clarification.

- Exhibits must be in accordance with the Excise Act 1901 and distilled from cereal grains, yeast and water. Exhibit must be matured in wooden casks for at least two (2) years.

CLASS	TYPE	REQUIREMENTS
100	SINGLE MALT WHISKY	Must be made from malted barley.
101	CASK STRENGTH WHISKY	Must have an ABV of 55% or more and must be undiluted out of a cask.
102	SINGLE BARREL (OR CASK) WHISKY	Must have come from a single barrel or cask.
103	PEATED WHISKY	Must be peated.

VODKA

Exhibitors are required to detail if the base spirit is made from grape, grain, potato or other.

CLASS	TYPE	REQUIREMENTS
200	PURE (NEUTRAL) VODKA	Must be unflavoured
201	FLAVOUR DISTILLED VODKA	May be sweetened, blended, matured or coloured during distillation.
202	FLAVOUR INFUSED VODKA	May have natural or artificial flavour added after distillation.

GIN

Exhibitors are required to detail:

- the production method (distilled or compound)
- predominant flavourings (e.g. Juniperus communis, Coriander, Native Botanicals, etc.)
- alcohol by volume (ABV) of their Exhibit(s).

CLASS	TYPE
300	LONDON DRY
301	NEW WORLD / CONTEMPORARY
302	OLD TOM
303	NAVY
304	BARREL AGED
305	SLOE
306	OTHER

RUM

- Exhibits must be in accordance with the Excise Act 1901 and distilled from sugar cane and matured in a wooden cask for at least two (2) years.

CLASS	TYPE
400	WHITE RUM
401	DARK RUM - OVERPROOF
402	DARK RUM - UNDERPROOF
403	SPICED RUM
404	OTHER

Dark Rum – Overproof must have an ABV of 50% or more.

Dark Rum – Underproof must have an ABV of 49.9% or less.

LIQUEUR

CLASS	TYPE
500	ABSINTHE
501	APERITIF
502	COFFEE LIQUEUR
503	CREAM / DAIRY LIQUEUR
504	FRUIT LIQUEUR
505	HERBAL / BOTANICAL LIQUEUR
506	NUT LIQUEUR
507	PASTIS
508	SCHNAPPS LIQUEUR

BRANDY

- Exhibits must be in accordance with the Excise Act 1901, with all grape brandy exhibits matured in a wooden cask for at least two (2) years.
- Exhibitors must determine the age of their brandy through the youngest component of any blend.

GRAPE BRANDY: produced by the distillation of wine and must adhere to the following:

- Contain no less than 250mL/L of the spirit distilled at a strength of no more than 830mL/L at 20°C of ethanol.
- Must not contain methanol in a proportion exceeding 3g/L of the ethanol content thereof at 20°C.

Source: Australian Society of Viticulture & Oenology, 2015 Wine Show Best Practice Recommendations

CLASS	TYPE
600	GRAPE BRANDY
601	FRUIT BRANDY
602	POMACE BRANDY

RESULTS

The results will be announced at the Tasting Australia Spirit Awards Party where there will be a public tasting and award ceremony. The event will be held on Thursday 19 April, 6pm.

A full list of results will also be uploaded to the Tasting Australia website.

PLEASE NOTE

Tasting Australia Spirit Awards reserves the right to disqualify entries deemed not to meet the entry requirements. The judges' decision is final in all categories and are not obligated to enter discussion with exhibitors or members of the public.