

TASTING  AUSTRALIA

# spirit!

AWARDS

— PRESENTED BY —

 **MASTERCASK**

ENTRY BOOKLET  
2020

## ENTRY BOOKLET CONTENTS

INTRODUCING THE 2020 TASTING AUSTRALIA SPIRIT AWARDS .....	3
NEW IN 2020 .....	3
ENTRY BENEFITS.....	4
ENTRY REQUIREMENTS.....	4
HOW TO ENTER THE 2020 TASTING AUSTRALIA SPIRIT AWARDS .....	5
HELD FINISHED BOTTLED STOCK REQUIREMENT .....	5
TASTING AUSTRALIA SPIRIT AWARDS ANNOUNCEMENT OF RESULTS.....	5
AWARDS AND ELIGIBILITY .....	6
TASTING AUSTRALIA SPIRIT AWARDS BEST SMALL CASK MATURATION .....	6
TASTING AUSTRALIA SPIRIT AWARDS BEST SMALL BATCH SPIRIT .....	6
TASTING AUSTRALIA SPIRIT AWARDS BEST INDEPENDENT BOTTLER .....	7
TASTING AUSTRALIA SPIRIT AWARDS BEST DISTILLER .....	7
JUDGING PROCESS .....	8
HEAD JUDGE .....	8
SCORING CRITERIA.....	8
MEDALS.....	9
BEST AWARDS.....	9
CATEGORY LIST AND CLASSES .....	10
WHISKY .....	10
GIN .....	10
VODKA .....	11
RUM .....	11
BRANDY (Grape) .....	11
LIQUEUR.....	12
ALTERNATE SPIRITS.....	12
RESULTS .....	12
CONTACTS.....	13

## 2020 KEY DATES

Entries Open	Tuesday 14 January
Entries Close	Friday 13 March
Samples Received	No later than 4pm on Wednesday 18 March
Judging	Tuesday 24 March + Wednesday 25 March
Awards Announcement in Adelaide	Saturday 28 March

## INTRODUCING THE 2020 TASTING AUSTRALIA SPIRIT AWARDS

The South Australian Tourism Commission invites all Australian distillers to participate in its third annual Tasting Australia Spirit Awards; a celebration of all things distilled around Australia.

The Australian distilling industry is one of the fastest growing and most diverse in the world, and these national Awards aim to recognise that ingenuity and energy and celebrate the industry's achievements.

Judging of the 2020 Tasting Australia Spirits Awards will once again be led by *World Whisky Award Hall of Fame* inductee **Bill Lark**, founder of Tasmania's Lark Distillery, who is credited with reigniting Tasmania's whisky industry and has accumulated global accolades for his uniquely Australian spirits.

On his experience as a judge at the inaugural Tasting Australia Spirits Awards in 2018, Bill said:

*"This is the best competition of its type anywhere in the world. The quality of the judging experience, the organisation and the integrity are something that Tasting Australia should be really proud of."*

Upon accepting his invitation to once again lead the judging of the 2020 Awards, Bill said:

*"I am delighted to be returning in 2020 in the capacity of head judge and 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 encourage all Australian 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."*

Entrants are invited to attend the Awards presentation that will follow judging to see which Australian distillers will be named the Tasting Australia Spirit Awards winners for 2020. Following the announcement of the results, guests can taste the medal-winning top drops and meet the makers behind the bottles.

## NEW IN 2020

Refinements and enhancements to the Awards this year include:

- Following our narrowing of the definition of Best Small Batch Spirit in 2019 and in response to industry feedback, we have introduced a **Best Small Cask Maturation** Award to acknowledge those small cask-matured releases that do not meet eligibility for Best Small Batch Spirit (see page 6 for more information).
- Acknowledging the rise of contract distilling in Australia, we have introduced a **Best Independent Bottler** Award to recognise those entrants who develop and own their recipes and oversee the distillation but do not own the distillery where their entries are made (see page 7 for more information).

Additionally, there has been no change to the amount of stock required for judging – we ask for just one 700mL bottle (or equivalent volume across multiple bottles of the same batch).

## ENTRY BENEFITS

- ✓ Products will be peer reviewed by a panel of industry experts led by Head Judge and *World Whisky Award Hall of Fame* inductee **Bill Lark**, and all entrants will receive attribute scores and a summation of judge commentary.
- ✓ 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.
- ✓ Award-winning entrants will have the opportunity to showcase their products at Tasting Australia's 'Love Potions', a drinks expo featuring a curated selection of beverage producers and Adelaide venues, held in the Freemasons Mumbai Room on Saturday 28 March from 7pm. For more information about this event, please see [tastingaustralia.com.au](http://tastingaustralia.com.au)

## ENTRY REQUIREMENTS

- ✓ Entrants must hold an Australian Taxation Office licence to manufacture excisable products – alcohol.
- ✓ 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.
- ✓ Entrants may submit multiple products for entry into the Tasting Australia Spirit Awards, so long as they demonstrate technical difference between product – a product can be entered only once into a chosen category and class.
- ✓ Entries must be submitted for judging in packaging that is consistent with the commercial sale of the product.
- ✓ Entries submitted for judging must be one (1) x 700mL bottle or equivalent volume across multiple bottles of the same batch.
- ✓ Entrants are responsible for sample delivery and the product must be received by no later than 4pm on Wednesday 18 March.

## HOW TO ENTER THE 2020 TASTING AUSTRALIA SPIRIT AWARDS

It's a simple three-step process:

1. Read through this entry booklet and the terms and conditions of entry.
2. Complete the online entry form and pay for your entries before Friday 13 March.
3. Upon receiving confirmation of your entries and instructions for delivery, submit one (1) x 700mL bottle (or equivalent volume) of each entry for judging by no later than 4pm on **by Wednesday 18 March 2020**.

### Address for exhibit deliveries

Attention: Tasting Australia Spirit Awards  
C/- Ashton Cooperative Society  
201 Woods Hill Road  
Ashton SA 5137

Delivery queries can be directed to Peter on 0408 814 669, weekdays 7:30am – 4pm.

**Please Note** – All samples must have Tasting Australia Spirit Awards exhibit labels affixed before despatch, and outer cartons should be labelled with Tasting Australia Spirit Awards-issued delivery dockets.

The cost of entry per product is \$120.00 (incl. GST).

### HELD FINISHED BOTTLED STOCK REQUIREMENT

There are minimum required quantities of held finished bottled stock for all spirits and liqueurs at the final day for delivery; Wednesday 18 March 2020:

Category	Minimum Quantity Required
Small Cask Maturation	Min 10L
Small Batch	Min 25L, minimum production = 50L, maximum = 150L
Whisky + Brandy	Min 100L, where not small cask or small batch
All Other Categories and Classes	Min 250L, where not small cask or small batch

### TASTING AUSTRALIA SPIRIT AWARDS ANNOUNCEMENT OF RESULTS

**Saturday 28 March, 12pm Freemasons Lodge 254 North Terrace, Adelaide**

All entrants are invited to attend the 2020 Tasting Australia Spirit Awards presented by Mastercask Announcement of Results, where the award-winners will be revealed, and all medal-winning entries will be available to sample.

All entrants will be offered two (2) tickets to attend the announcement of results.

## AWARDS AND ELIGIBILITY

Awards	Eligible Classes
TASA Best Whisky	100 – 104
TASA Best Gin	200 – 206
TASA Best Vodka	300 – 302
TASA Best Rum	400 – 404
TASA Best Brandy	500
TASA Best Liqueur	600 – 607
TASA Best Alternate Spirit	700 – 705
TASA Best Small Cask Maturation	All where the requirements are met
TASA Best Small Batch Spirit	All where the requirements are met
TASA Best Independent Bottler	See below
TASA Best Distiller	See below

**Please Note** -- An exhibit must be awarded a Gold Medal to be eligible for a Best Award.

### TASTING AUSTRALIA SPIRIT AWARDS BEST SMALL CASK MATURATION

The Award for Best Small Cask Maturation acknowledges specialty small cask-matured releases that are commercially available as at Wednesday 18 March 2020, the final day to submit your product for judging.

Entries must be submitted for judging in packaging that is consistent with the commercial sale of the product (especially-bottled product will not be accepted). Entries must also comply with the other rules of the Awards, including complying with Australian regulatory requirements in respect of product, labelling and excise (refer page 4).

Note that while there is no upper limit to production volume, the minimum required quantity of 10L (litres) of held finished bottled stock must have been bottled by the final day to submit your product for judging; i.e. Wednesday 18 March 2020. One 700mL bottle (or equivalent volume across multiple bottles of the same release) is required to be submitted for judging.

Gold Medal-awarded Small Cask Maturation entries are eligible both for this new Award as well as their category Award, e.g. Best Whisky (Classes 100-104), Best Gin; where barrel-aged (Classes 200-206), Best Rum (Classes 400-404), Best Brandy (Class 500), etc.

### TASTING AUSTRALIA SPIRIT AWARDS BEST SMALL BATCH SPIRIT

The Award for Best Small Batch Spirit acknowledges specialty small-scale spirits and liqueurs made from a single distillation, barrel or cask in a capacity of not less than 50L (litres) to not greater than 150L (litres).

These spirits and liqueurs need to be commercially available in a quantity not exceeding 150L (litres) and must be submitted for judging in packaging that is consistent with the commercial sale of the product (especially-bottled product will not be accepted). Entries must also comply with the other rules of the Awards, including complying with Australian regulatory requirements in respect of product, labelling and excise (refer page4).

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Note that the minimum required quantity of 25L (litres) of held finished bottled stock must have been bottled by the final day to submit your product for judging; i.e. Wednesday 18 March 2020. One 700mL bottle (or equivalent volume across multiple bottles of the same batch) is required to be submitted for judging.

Gold Medal-awarded Small Batch Spirits and Liqueurs are also eligible for their category Award.

#### TASTING AUSTRALIA SPIRIT AWARDS BEST INDEPENDENT BOTTLER

The Award for Best Independent Bottler recognises those entrants who develop and own their recipes and oversee the distillation but do not own the distillery where their entries are made.

Best Independent Bottler will be awarded to the entrant with the highest average scoring top two (2) entries, at least one of which must be a Gold Medal-winning entry.

Entrants must declare during the entry process if they qualify for the Award – i.e. the entrant developed and owns the recipe to the product and oversaw the distilling of the product but does not own the distillery where the product was made.

These spirits need to be commercially available and must be submitted for judging in packaging that is consistent with the commercial sale of the product. Entries must also comply with the other rules of the Awards, including complying with Australian regulatory requirements in respect of product, labelling and excise (refer page 4).

To be eligible for the 2020 Tasting Australia Spirit Awards Best Independent Bottler, the entrant must:

- i. be the licensed owner of the product, and
- ii. have entered at least two (2) products (samples) in the 2020 Tasting Australia Spirit Awards.

The distillery where the product(s) has been distilled will also be recognised in the Award.

#### TASTING AUSTRALIA SPIRIT AWARDS BEST DISTILLER

The Award for Best Distiller will be awarded to the entrant with the highest average scoring top two (2) entries, at least one of which must be a Gold Medal-winning entry.

To be eligible for the 2020 Tasting Australia Spirit Awards Best Distiller, the entrant must:

- i. be the manufacturer of the exhibit, no third-party contractors will be eligible to enter, and
- ii. have entered at least two (2) products (samples) in the 2020 Tasting Australia Spirit Awards.

## JUDGING PROCESS

Judging of the 2020 Tasting Australia Spirit Awards will be held in Adelaide on Tuesday 24 March and Wednesday 25 March 2020. Judging is closed to Entrants and the public.

- 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.
- Entries will be are be judged 'blind' according to class and by percentage alcohol (% ABV); lowest to highest.
- Entries are critically and quantitatively evaluated for their commercial excellence, quality attributes and trueness to type.
- Entries 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 entries from each category will be individually and independently reassessed and ranked using the Borda Count method – only gold awarded entries are eligible for the Best Award in each category.

## HEAD JUDGE

The role of the head judge is to ensure that judging is conducted in an efficient and professional manner, to ensure consistency in scoring across the judging panels, to encourage objective and unbiased judging, and to adjudicate where panels may be divided in the awarding of a score.

The head judge of the 2020 Tasting Australia Spirit Awards is **Bill Lark** of Lark Distillery, Tasmania.

Each panel will consist of not less than three (3) judges.

The panels will be announced in the coming weeks.

## SCORING CRITERIA

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

Colour / Appearance	10
Nose	20
Palate	40
Balance	10
Finish	20
<b>Point Total</b>	<b>100</b>



## MEDALS

Medals will be awarded as follows:

<b>Gold</b>	90 – 100 points	an outstanding spirit or liqueur
<b>Silver</b>	82 – 89.9 points	an excellent spirit or liqueur
<b>Bronze</b>	74 – 81.9 points	a very good spirit or liqueur

Tasting Australia Spirit Awards eCertificates and medal artwork will be issued to all Bronze, Silver and Gold medal winners.

## BEST AWARDS

The process of determining the Best Awards involves the top gold medal-winning entries from each category being individually and independently reassessed and ranked using the Borda Count method – only gold awarded entries are eligible for the Best Award in each category.

## CATEGORY LIST AND CLASSES

It is essential that all Entries are entered in to their correct category and class. Entries not correctly entered will be determined to be 'out of class' and will not be assessed. Please contact Tasting Australia if you need assistance in determining which class your product should be entered in to.

Remember that a product can only be entered once (not in multiple classes), so it is important that you choose the class that most accurately describes your product, and that you supply as much additional information about your product as possible to ensure accurate assessment.

### WHISKY

Entries must be distilled from cereal grains (barley, wheat, maize [corn], etc.), yeast and water.

Entries must be matured in wooden casks for at least two (2) years in accordance with the *Excise Act 1901*. Unaged whisky/whiskey can be entered in the 'Alternate Spirits' category.

Entrants are prohibited from adding any form of sweetener or flavouring, including botanicals, to entries in the Whisky category. Sweetened and or flavoured whiskies must be entered in to Class 605 – Whisky Liqueur.

CLASS	TYPE	REQUIREMENTS   NOTES
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
104	OTHER	e.g. Sour mash, other unlisted – must state style

### GIN

Entrants are required to detail: the production method (distilled or compound), predominant flavourings (e.g. Juniperus communis, Coriander, Native Botanicals, etc.), and the alcohol by volume (ABV) of their Exhibit(s).

CLASS	TYPE   STYLE	REQUIREMENTS   NOTES
200	LONDON DRY	Juniper-forward, in the classic style
201	NEW WORLD / CONTEMPORARY	Uses native/local botanicals
202	OLD TOM	
203	NAVY	ABV of 57% or more
204	BARREL AGED	
205	FRUIT	incl. Sloe
206	OTHER (not listed above)	Intended style to be stated

## VODKA

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

CLASS	TYPE	REQUIREMENTS   NOTES
300	PURE (NEUTRAL) VODKA	Must be unflavoured
301	FLAVOUR DISTILLED VODKA	May be sweetened, blended, matured or coloured during distillation
302	FLAVOUR INFUSED VODKA	May have natural or artificial flavour added after distillation

## RUM

With exception of entries in Classes 400 – White Rum and 404 – Other Rum, all rum category entries 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	REQUIREMENTS   NOTES
400	WHITE RUM	
401	DARK RUM - OVERPROOF	ABV of 50% or more
402	DARK RUM - UNDERPROOF	ABV of 49.9% or less
403	SPICED RUM	
404	OTHER (not listed above)	incl. sweetened or flavoured rums. Must state style.

## BRANDY (Grape)

Entries must be in accordance with the *Excise Act 1901*, with all grape brandy entries matured in a wooden cask for at least two (2) years. Entrants must state the age of their brandy, and this must be determined by the youngest component of any blend.

Fruit brandies and unaged distilled wine entries should be entered in Classes 701 or 702 respectively.

CLASS	TYPE	REQUIREMENTS   NOTES
500	GRAPE BRANDY	<p>Distilled wine possessing the taste, aroma and other characteristics generally attributed to brandy, in accordance with the requirements set out below:</p> <ul style="list-style-type: none"> <li>• Must be matured in wooden containers for no less than 2 years.</li> <li>• Must contain no less than 250 mL/L of the spirit distilled at a strength of no more than 830 mL/L at 20 °C of ethanol.</li> <li>• May contain water, caramel, sugars, grape juice, grape juice concentrates and wine.</li> <li>• Must not contain methanol in a proportion exceeding 3 g/L of the ethanol content thereof at 20 °C.</li> </ul> <p><i>Source: Australian Society of Viticulture &amp; Oenology, 2015 Wine Show Best Practice Recommendations</i></p>

## LIQUEUR

CLASS	TYPE	REQUIREMENTS   NOTES
600	FRUIT LIQUEUR	incl. Limoncello
601	HERBAL / BOTANICAL LIQUEUR	incl. aperitif and digestif-style bitter liqueurs
602	NUT LIQUEUR	
603	COFFEE LIQUEUR	
604	CREAM / DAIRY LIQUEUR	Must contain dairy cream
605	WHISKY LIQUEUR	Must have a Whisky base
606	SCHNAPPS LIQUEUR	
607	OTHER (not listed above)	Intended style must be stated

## ALTERNATE SPIRITS

For those spirits that do not meet the definition or requirements of the above categories.

CLASS	TYPE	REQUIREMENTS   NOTES
700	NEW MAKE UNAGED SPIRIT	e.g. Moonshine, White Whisk(e)y, etc.
701	FRUIT BRANDY	Made from fruit other than grape
702	POMACE BRANDY	e.g. Grappa, Marc, etc.
703	ABSINTHE	
704	OUZO	
705	OTHER (not in any other class)	

## RESULTS

The results of the 2020 Tasting Australia Spirit Awards presented by Mastercask will be announced on Saturday 28 March.

Following the announcements, the medal winners will be published to the Tasting Australia website and results, eCertificates and medal artwork (where awarded) will be distributed to entrants by email.

## CONTACTS

### EVENTS

For event enquiries:

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