

# SPIRIT AWARDS 2022



## ENTRY BOOKLET

### KEY DATES

ENTRIES OPEN:  
FRIDAY 15 JULY

ENTRIES CLOSE:  
FRIDAY 26 AUGUST

SAMPLES RECEIVED:  
4PM FRIDAY 2 SEPTEMBER

JUDGING:  
MONDAY 12—THURSDAY 15 SEPTEMBER

AWARDS PRESENTATION:  
FRIDAY 16 SEPTEMBER

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## THE TASTING AUSTRALIA PRESENTED BY RAA TRAVEL STORY

*“Three things go through my mind after Tasting Australia each year.*

*“One: how did I cram so much good food and drink into such a short space of time?*

*“Two: how much is property in Adelaide, again?*

*“And three: gosh this is the best food party in the country. It's always a joy to be in South Australia, but none more so than during Tasting Australia.”—Journalist Max Veenhuizen*

For more than two decades Tasting Australia presented by RAA Travel has served up innovative events and indulgent adventures. It celebrates the delicious possibilities of eating and drinking, always inviting guests to discover what's new on the menu.

This annual autumn festival showcases the nation's best alongside home-grown heroes—chefs, winemakers, distillers, producers, restaurateurs and more—delivering a full-bodied, locally grown offering that draws widespread acclaim.

Bold, fresh and uniquely South Australian experiences shape the program, with beverages a crucial part of the picture. Our nation's craft spirits scene continues to flourish. The Tasting Australia Spirit Awards presented by Master Cask were launched to highlight the boutique distilleries taking inspiration from place and provenance to turn out lauded bottles. Now, four years on, each awards category is closely contested and a true reflection of Australian distilling talent.

Our vision for Tasting Australia is to inspire national and international visitors, chefs, producers, media and buyers to visit South Australia while remaining relevant and appealing to locals. We want the festival's audience to feel constantly curious about what it will deliver next and compelled to join the fun rather than risk missing out.

Magic happens when top talent and local produce converge. Tasting Australia takes the best of South Australia to the world through innovative, creative and thought-provoking programming and unique culinary tourism experiences.

## INTRODUCING THE 2022 TASTING AUSTRALIA SPIRIT AWARDS PRESENTED BY MASTER CASK

The South Australian Tourism Commission invites all Australian distillers to participate in the fifth annual Tasting Australia Spirit Awards presented by Master Cask—a celebration of all things distilled around Australia.

The Australian distilling industry is one of the fastest growing and most diverse in the world. These national awards aim to recognise that ingenuity and fortitude while celebrating the industry's achievements.

Entries will be assessed by a panel of expert Australian judges selected by Tasting Australia Spirit Awards Head Judge and the bartender behind one of Australia's best bars: Ollie Margan alongside Tasting Australia Spirit Awards Patron: Bill Lark of Tasmania's Lark Distillery. As one of the country's most recognised names in distilling and a World Whisky Award Hall of Fame inductee, Bill Lark will work with the judges to enhance the overall judging process.

The judging panel will be led by Ollie Margan – owner of Maybe Mae and multiple other hospitality venues across the Adelaide CBD and surrounds as the Spirit Awards Head Judge. Ollie Margan has been involved with the Tasting Australia Spirit Awards for the last four years and will lead the judging panel throughout the judging process.

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 2022. Following an announcement of the results guests can taste the medal-winning top drops and meet those who crafted them.

### 2022 KEY DATES

Entries Open	Friday 15 July
Entries Close	Friday 26 August
Samples Received	By 4pm on Friday 2 September
Judging	Monday 12—Thursday 15 September
Awards Presentation	Friday 16 September

## NEW IN 2022

Refinements and enhancements to the awards this year include:

The Innovation Award is the latest addition to the 12 existing trophies, recognising and celebrating the most innovative spirit across any category—one that pushes boundaries and shows progression.

Amongst Gold, Silver and Bronze, a new medal will be added to the list of distinctions, Best in Class. These medals applaud the top gold medal winner in each class across all categories.

There has been no change to the amount of stock required for judging—we ask for 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 **Ollie Margan**, and all entrants will receive attribute scores and a summation of judges' 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 their products showcased at 2023 Tasting Australia from 28 April—7 May. Please see [tastingaustralia.com.au](https://tastingaustralia.com.au) for more information on this event.

## 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 Friday 2 September 2022**.

## 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; **Friday 2 September 2022:**

CATEGORY	MINIMUM QUANTITY REQUIRED
Small Cask Maturation	Min 10L, maximum = 225L
Small Batch	Min 25L, maximum = 300L
All Other Categories and Classes	Min 50L, where not small cask or small batch

## HOW TO ENTER THE 2022 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. The cost of entry per product is \$130.00 (incl. GST).
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 **4pm Friday 2 September 2022**.

### 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 Parfitt on 0408 814 669, weekdays 7:30am–4pm.

**PLEASE NOTE:** All sample bottles must have Tasting Australia Spirit Awards competition labels affixed before despatch, and outer cartons should be labelled with Tasting Australia Spirit Awards-issued delivery dockets.

## TASTING AUSTRALIA SPIRIT AWARDS PRESENTATION

**Friday 16 September (Adelaide CBD, details to be announced)**

All entrants are invited to attend the 2022 Tasting Australia Spirit Awards presented by Master Cask Awards Presentation. Details of this event will be announced closer to the time.



## AWARDS AND ELIGIBILITY

AWARDS	ELIGIBLE CLASSES
TASA Best Whisky	100 – 104
TASA Best Gin	200 – 205
TASA Best Vodka	300 – 301
TASA Best Rum	400 – 403
TASA Best Brandy	500 – 502
TASA Best Liqueur	600 – 605
TASA Best Vermouth / Bitters / Other	700 – 702
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 Premier's Gin Award	See below
TASA Best Distiller	See below
TASA Innovation Award	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 **Friday 2 September 2022**, 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 to page 6).

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. Friday 2 September 2022. 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 award as well as their category award, e.g. Best Whisky (Classes 100—104), Best Gin; where barrel-aged (Classes 200—205), Best Rum (Classes 400—403), Best Brandy (Class 500—502), 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 25L (litres) to not greater than 300L (litres).

These spirits and liqueurs need to be commercially available in a quantity not exceeding 300L (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 to page 6).

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. Friday 2 September 2022 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 to page 6).

To be eligible for the 2022 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 2022 Tasting Australia Spirit Awards.

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

### **TASTING AUSTRALIA SPIRIT AWARDS PREMIER'S GIN AWARD**

The Premier's Gin Award will be awarded to recognise the best South Australian Gin entry from classes 200—205. The award is judged by the head judge and select judges alongside the TASA Best Gin Award at the conclusion of judging all gin classes.

To be eligible for the 2022 Tasting Australia Spirit Awards Premier's Gin Award, the entrant must:

- i. Be a gold medal-winning gin entry in the 2022 Tasting Australia Spirit Awards, and
- ii. Be manufactured, distilled and packaged in South Australia.

## **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 2022 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 2022 Tasting Australia Spirit Awards.

## **TASTING AUSTRALIA SPIRIT AWARDS INNOVATION AWARD**

The Innovation Award will be awarded to an entry of any category that is innovative, pushing boundaries and showing progression within the Australian spirits industry. Entries eligible for this award will be identified by the head judge and the judging panel during the initial blind judging process. The selected entries for this award will be individually and independently reassessed and ranked using the Borda Count method.

**NOTE:** Entry must have scored gold in class to be eligible for this award.

## JUDGING PROCESS

Judging of the 2022 Tasting Australia Spirit Awards will be held in Adelaide, Monday 12 September through Thursday 15 September. 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 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 2022 Tasting Australia Spirit Awards is **Ollie Margan** of Maybe Mae.

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

## 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 e-Certificates 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.

**NOTE:** Only gold awarded entries are eligible for the Best Award in each category.

## BEST IN CLASS MEDALS

The Best in Class Medals will be awarded to the top gold medal winners in each class. The medals will be awarded to the top scoring entries in each class across all categories.

**NOTE:** Only gold awarded entries are eligible for the Best in Class Medals.

## CATEGORY LIST AND CLASSES

It is essential that all entries are entered into 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 into 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	NEW GRAIN / BLENDED WHISKY		

## 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	Must be the redistilled product of ethyl alcohol and natural ingredients to an ABV of no less than 70%. Only dilution with water and sweetening to 0.1g/L sugar is permitted post distillation; no added colours or flavours	Juniper-forward, in the classic style
201	CONTEMPORARY	Uses native/local botanicals	
202	OLD TOM		Rich and bold style with permitted levels of sweetness
203	NAVY	ABV of 57% or more	
204	BARREL AGED	Rested in barrel for any period of time.	
205	FRUIT	incl. Sloe	

## 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. Must be column or continuous distillation	'Neutral' is a reference to the spirit by definition, not flavour profile
301	FLAVOUR DISTILLED / INFUSED VODKA	May be sweetened, blended, matured or coloured during distillation. May have natural or artificial flavour added after distillation	

## RUM

Entries must be in accordance with the *Excise Act 1901*, distilled from sugar cane.

CLASS	TYPE	REQUIREMENTS	NOTES
400	UNAGED CANE SPIRIT		
401	AGED RUM—OVERPROOF	Min 2 years ABV of 50% or more	
402	AGED RUM—UNDERPROOF	Min 2 years ABV of 49.9% or less	
403	SPICED RUM & OTHER		incl. sweetened or flavoured rums. Must state style

## BRANDY

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.

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>	
501	FRUIT BRANDY	Distillate of any nominated fruit	
502	UNAGED GRAPE SPIRIT / EAU DE VIE	Distillate from grape (of any form wine, marc etc.) that has not been aged in barrels/casks for any period of time	

## LIQUEUR

CLASS	TYPE	REQUIREMENTS	NOTES
600	FRUIT LIQUEUR	incl. Limoncello	
601	NUT LIQUEUR		
602	COFFEE LIQUEUR		
603	CREAM / DAIRY LIQUEUR	Must contain dairy cream	
604	WHISKY LIQUEUR	Must have a Whisky base	
605	OTHER (not listed above)	Intended style must be stated	



## VERMOUTH / BITTERS / OTHER

CLASS	TYPE	REQUIREMENTS	NOTES
700	VERMOUTH	Minimum 14.5% and a maximum 22% ABV. Must be at least 75% wine by composition. Must contain wormwood	
701	HERBAL / BOTANICAL LIQUEUR		All bitters/liqueurs that don't qualify as vermouth with a herbal focus. If of a recognised style, please state.
702	ALTERNATE SPIRITS / OTHER (not in any other class)	Please provide context around what the spirit style is	

## RESULTS

The results of the 2022 Tasting Australia Spirit Awards presented by Master Cask will be announced on Friday 16 September.

Following the announcements, the medal winners will be published to the Tasting Australia website and results, e-Certificates and medal artwork (where awarded) will be distributed to entrants by entry portal.

## CONTACTS

### COMPETITION & EVENTS

For competition and event enquiries:

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TASTING AUSTRALIA

# Spirit

AWARDS

PRESENTED BY

 **MASTERCASK**

# SPIRIT AWARDS 2022

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FOR MORE INFORMATION ON  
THE 2022 SPIRIT AWARDS, PLEASE CONTACT:

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