



ENTRY BOOKLET

KEY DATES

ENTRIES OPEN: Friday 4 July

ENTRIES CLOSE: 9AM MONDAY 11 AUGUST

SAMPLES RECEIVED: 4PM MONDAY 18 AUGUST

JUDGING:

MONDAY 25-WEDNESDAY 27 AUGUST

AWARDS PRESENTATION: Tuesday 2 September

INDUSTRY TASTING: Wednesday 3 September

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THE TASTING AUSTRALIA PRESENTED BY JOURNEY BEYOND 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 Veenhuyzen

Since 1997 Tasting Australia presented by Journey Beyond 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 were launched to highlight the boutique distilleries taking inspiration from place and provenance to turn out lauded bottles. Now, seven 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 and media 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 2025 TASTING AUSTRALIA SPIRIT AWARDS

The South Australian Tourism Commission invites Australian distillers to participate in the eighth annual Tasting Australia Spirit Awards—a celebration of all things distilled around the nation.

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 industry achievements.

Entries will be assessed by a panel of expert Australian judges selected by Tasting Australia Spirit Awards head judge Tim Boast—head distiller and co-founder of South Australia's award-winning Never Never Distilling Co. Boast has joined the Tasting Australia Spirit Awards this year and will lead the panel during the judging process. Renowned Tasmanian distiller Bill Lark remains patron of the awards.

Entrants are invited to attend an awards presentation held after judging to see which Australian distillers are named Tasting Australia Spirit Awards winners for 2025. Following an announcement of the results guests can taste the medal-winning top drops and meet those who crafted them.

Trophy award-winners will be integrated into a showcase at Tasting Australia presented by Journey Beyond 2026, giving distillers further opportunity and exposure to engaged national media and festival-goers.

2025 KEY DATES

Entries Open	9am Friday 4 July 2025
Entries Close	9am Monday 11 August 2025
Samples Received	By 4pm Monday 18 August 2025
Judging	Monday 25 August—Wednesday 27 August 2025
Awards Presentation	Tuesday 2 September 2025
Industry Tasting	Wednesday 3 September 2025



NEW IN 2025

Refinements and enhancements to the awards this year include:

- A new Tasting Australia Spirit Awards head judge in Tim Boast head distiller and co-founder of South Australia's award-winning Never Never Distilling Co. The brand's bold, juniper-forward approach redefined Australian gin, with Never Never taking out awards including World's Best Classic Gin (2019), World's Best London Dry (2022) and Global Distiller of the Year in 2019 and 2021. Based in McLaren Vale, Boast continues to push boundaries with new limited-edition releases and collaborations that champion innovation, flavour and quality.
- The Best New Distiller Award has been renamed to The Best New Entrant Award.
- The Tasting Australia Spirit Awards Industry Tasting will be open by invitation to industry members, further bolstering awareness of all entered products.

PLEASE NOTE

- 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).
- Entrants whose exhibits have won a gold medal at the 2025 awards will be required to supply, at their expense, one (1) x 700ml or equivalent bottle of their gold medal-winning exhibit to feature at the awards presentation and industry tasting.
- For the second consecutive year the Tasting Australia Spirit Awards Industry Tasting will be held on Wednesday 3 September the day after the formal awards presentation. All 2025 product submissions will be available to sample, offering an opportunity for distillers to taste other products within the same category in a focused setting. By providing a benchmark against winning products, the tasting will assist all distillers with product development and highlight entries to a variety of industry members.
- Category Gin, Class 201 Contemporary requirements have been updated to 'uses natives, local or non-traditional botanicals.'
- Category Vermouth/Bitters/Other, Class 701 Herbal/Botanical Liqueur notes have been updated to 'Category includes aperitivo and amaro bitter liqueurs, all bitters/liqueurs that don't qualify as vermouth with a herbal focus. If of a recognised style, please state.'



ENTRY BENEFITS

- ✓ Products will be peer reviewed by a panel of industry experts led by head judge Tim Boast, 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.
- ✓ Trophy award-winners will be integrated into a showcase at Tasting Australia presented by Journey Beyond 2026, giving distillers further exposure to engaged national media and festival-goers. Please see <u>tastingaustralia.com.au</u> for more information on the festival.

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 must be insured for product liability for a minimum insured amount of \$20,000,000.
- ✓ 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 Monday 18 August 2025.



✓ Entrants whose exhibits have won a gold medal at the 2025 Awards will be required to supply, at their expense, one (1) x 700ml or equivalent bottle of their gold medal-winning exhibit to feature at the Awards Presentation and Industry Tasting the following day. Entrants will be notified under embargo by email if additional stock is required. Entrants should arrange immediate delivery to arrive by no later than Monday 1 September 2025 to the South Australian Tourism Commission head office.



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; Monday 18 August 2025:

CATEGORY	MINIMUM QUANTITY REQUIRED
All categories and classes	Min 50L



HOW TO ENTER THE 2025 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 <u>online entry form</u> 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 **Monday** 18 August 2025.

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 dispatch, and outer cartons should be labelled with Tasting Australia Spirit Awards-issued delivery dockets.

TASTING AUSTRALIA SPIRIT AWARDS PRESENTATION

Tuesday 2 September 2025 (Adelaide CBD, details to be announced)
All entrants are invited to attend the 2025 Tasting Australia Spirit Awards Presentation which will include tastings of all gold medallists and trophy winners.

Details of this event will be announced closer to the time.

TASTING AUSTRALIA SPIRIT AWARDS INDUSTRY TASTING

Wednesday 3 September 2025 (Adelaide CBD, details to be announced)

All entrants are invited to attend the 2025 Tasting Australia Spirit Industry Tasting. All 2025 product submissions will be available to sample, offering an opportunity for distillers to taste other products within the same category in a focused setting. By providing a benchmark against winning products, the industry tasting will assist all entrants with product development.

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 Premier's Spirit Award	See below
TASA Best Distiller	See below
TASA Innovation Award	See below
TASA Best New Entrant	See below

PLEASE NOTE: An exhibit must be awarded a Gold Medal to be eligible for a Best Award.

TASTING AUSTRALIA SPIRIT AWARDS PREMIER'S SPIRIT AWARD

The Premier's Spirit Award will be awarded to recognise the best South Australian spirit entry from all classes. The award is judged by the head judge and select judges alongside the TASA Best In Class Awards at the conclusion of judging all spirit classes.

To be eligible for the 2025 Tasting Australia Spirit Awards Premier's Spirit Award, the entrant must:

- i. Be a gold medal-winning spirit entry in the 2025 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, with at least one of which must be a gold medal-winning entry.

To be eligible for the 2025 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 2025 Tasting Australia Spirit Awards.

TASTING AUSTRLIA 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.



TASTING AUSTRALIA SPIRIT AWARDS BEST NEW ENTRANT

The Best New Entrant Award will be awarded to the entrant from any category with the highest average scoring top two (2) entries, at least one of which must be a gold medal-winning entry, and that is entering the Tasting Australia Spirit Awards for the first time in 2025.

To be eligible for the 2025 Tasting Australia Spirit Awards Best New Entrant, the entrant must:

- i. Be the manufacturer of the exhibit, no third-party contractors will be eligible to enter.
- ii. Have entered at least two (2) products (samples) in the 2025 Tasting Australia Spirit Awards, and
- iii. Be entering the TASA for the first time in 2025.



JUDGING PROCESS

The integrity of the Tasting Australia Spirit Awards and the judging process is key to its success. Tasting Australia Spirit Awards judges come from diverse backgrounds and experiences, including journalists, retail buyers, distributors, bartenders, and educators. They have been selected for their expertise, professionalism and reputation within industry and are vetted by a Judging Committee to ensure independence and impartiality.

Judging of the 2025 Tasting Australia Spirit Awards will be held in Adelaide from Monday 25 August through to Wednesday 27 August. 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 2025 Tasting Australia Spirit Awards is **Tim Boast** of Never Never Distilling Co.

Each panel will consist of no less than four (4) 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
POINT TOTAL	100

MEDALS

Medals will be awarded as follows:

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

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 <u>a product can only be entered once</u> (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	Must be distilled from 100% malted	
100	WHISKY	barley, produced at a single distillery	
101	CASK STRENGTH	Must have an ABV of 55% or more and	
	WHISKY	must be undiluted out of a cask	
102	SINGLE BARREL	Must have come from a single barrel or	
102	(OR CASK) WHISKY	cask	
103	PEATED WHISKY	Must be peated	
104	GRAIN AND	Must be from a single or blend of	
104	BLENDED WHISKY	unmalted grain(s)	

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 I 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 or non-traditional 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	Distilled wine possessing the taste, aroma and other characteristics generally attributed to brandy, in accordance with the requirements set out below: • Must be matured in wooden containers for no less than 2 years • 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 • May contain water, caramel, sugars, grape juice, grape juice concentrates and wine. • Must not contain methanol in a proportion exceeding 3 g/L of the ethanol content thereof at 20 °C Source: Australian Society of Viticulture & Oenology, 2015 Wine Show Best Practice Recommendations	
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		Category includes aperitivo and amaro bitter liqueurs, 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 2025 Tasting Australia Spirit Awards will be announced on Tuesday 2 September 2025.

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

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