

SPIRIT AWARDS 2021



ENTRY BOOKLET

KEY DATES

ENTRIES OPEN:
FRIDAY 6 AUGUST

ENTRIES CLOSE:
FRIDAY 24 SEPTEMBER

SAMPLES RECEIVED:
BY 4PM WEDNESDAY 29 SEPTEMBER

JUDGING:
MONDAY 11—WEDNESDAY 13 OCTOBER

AWARDS PRESENTATION:
SATURDAY 16 OCTOBER

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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 Veenhuyzen

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 2021 TASTING AUSTRALIA SPIRIT AWARDS PRESENTED BY MASTER CASK

The South Australian Tourism Commission invites all Australian distillers to participate in the fourth 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 Drinks Curator Nick Stock and the newly appointed Spirit Awards Patron: Bill Lark of Tasmania's Lark Distillery. As one of the country's top names in distilling and a World Whisky Award Hall of Fame inductee, Mr Lark said he looked forward to mentoring and guiding the panel throughout the judging process.

"I have been involved with the Tasting Australia Spirit Awards as a judge since its inception in 2018," Mr Lark said.

"This year I am honoured to be the patron for the awards and to work alongside the panel, providing tasting education sessions for the judges which will enhance the overall judging process. I look forward to working with the judges in this capacity and to continuing to improve the calibre of the awards for future years."

This year 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 this year's Spirit Awards Head Judge. The acclaimed Mr Margan said he was thrilled to lead the judging panel for the first time.

"It has been a real privilege to be involved in the Tasting Australia Spirit Awards over the last three years, so to take on the position of head judge is most humbling," Mr Margan said.

"The Australian spirits world has never been so engaging or diverse as it is right now. Quality is hitting unprecedented levels, and I am really looking forward to working with our experienced panels of judges alongside Spirit Awards Patron Bill Lark, the godfather of Australian spirits, to discover some emerging talent as well as recognising those of provenance."

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 2021. Following an announcement of the results guests can taste the medal-winning top drops and meet those who crafted them.

2021 KEY DATES

| | |
|---------------------|----------------------------------|
| Entries Open | Friday 6 August |
| Entries Close | Friday 24 September |
| Samples Received | By 4pm on Wednesday 29 September |
| Judging | Monday 11 – Wednesday 13 October |
| Awards Presentation | Saturday 16 October |

NEW IN 2021

Refinements and enhancements to the awards this year include:

- The new Premier's Gin Award joins the 11 existing awards. This award is exclusive to South Australian gin entries and will celebrate the best local gin. It will be presented to the winning distillery by Premier of South Australia Steven Marshall.
- Entries will be assessed by a panel of expert judges from around Australia led by new Head Judge Ollie Margan, owner of Maybe Mae and multiple other hospitality venues across the Adelaide CBD and surrounds.
- New Spirit Awards Patron Bill Lark of Tasmania's Lark Distillery – one of the country's most revered names in distilling and World Whisky Award Hall of Fame inductee – will mentor and guide the judging panel throughout the judging process.

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 Tasting Australia 2022 from 29 April–8 May. Please see 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 on Wednesday 29 September 2021.

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 29 September 2021:

| CATEGORY | MINIMUM QUANTITY REQUIRED |
|----------------------------------|---|
| Small Cask Maturation | Min 10L |
| Small Batch | Min 25L, minimum production = 50L, maximum = 150L |
| All Other Categories and Classes | Min 100L, where not small cask or small batch |

HOW TO ENTER THE 2021 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 \$120.00 (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 on **Wednesday 29 September 2021**.

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

Saturday 16 October (Adelaide CBD, details to be announced)

All entrants are invited to attend the 2021 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 – 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 Premier's Gin Award | 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 29 September 2021, 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 29 September 2021. 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 200-206), 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 page four).

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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 29 September 2021. 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 2021 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 2021 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 - 206. 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 2021 Tasting Australia Spirit Awards Premier's Gin Award, the entrant must:

- i. Be a gold medal-winning gin entry in the 2021 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 2021 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 2021 Tasting Australia Spirit Awards.

JUDGING PROCESS

Judging of the 2021 Tasting Australia Spirit Awards will be held in Adelaide, Monday 11 October through Wednesday 13 October. 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 2021 Tasting Australia Spirit Awards is **Ollie Margan** of Maybe Mae, Adelaide.

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 |
| 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 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 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 | 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

Entries must be in accordance with the *Excise Act 1901*, distilled from sugar cane and matured in a wooden cask for at least two (2) years. Unaged rum can be entered in the 'Alternate Spirits' category.

| CLASS | TYPE | REQUIREMENTS NOTES |
|-------|--------------------------|---|
| 400 | WHITE RUM | e.g. filtered. Must be barrel-aged |
| 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"> • 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. <p><i>Source: Australian Society of Viticulture & 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, unaged rum, 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 2021 Tasting Australia Spirit Awards presented by Master Cask will be announced on Saturday 16 October.

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

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TASTING AUSTRALIA

Spirit

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SPIRIT AWARDS 2021

FOR MORE INFORMATION ON
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