

TASTING  AUSTRALIA

Spirit!

AWARDS

PRESENTED BY



ENTRY BOOKLET

2019

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2019 KEY DATES

| | |
|-------------------------|---|
| Entries Open | Saturday 16 February |
| Entries Close | Friday 22 March |
| Samples Received | No later than 4pm on Wednesday 27 March |
| Judging | Tuesday 2 April + Wednesday 3 April |
| Party + Awards Ceremony | Saturday 6 April |

INTRODUCING THE 2019 TASTING AUSTRALIA SPIRIT AWARDS

The South Australian Tourism Commission invites all Australian distillers to participate in the 2019 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 awards aim to recognise that ingenuity and energy and celebrate the industry's achievements.

Judging of the 2019 Tasting Australia Spirits Awards will be led by *World Whisky Award Hall of Fame* inductee **Bill Lark** 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 last year, 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 lead the judging of the 2019 awards, Bill said:

"I am delighted to be returning in 2019 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 and the public are invited to attend the awards ceremony and party that will follow judging to see which Australian distillers will be named the Tasting Australia Spirit Awards winners for 2019. Following the announcement of the results, guests can taste the top drops and meet the makers behind the bottles.

NEW IN 2019

We appreciate and have listened to feedback on the 2018 Tasting Australia Spirit Awards.

Refinements and enhancements to the awards this year include:

- A more closely defined class list, including setting a minimum ABV requirement for Navy Strength Gin, creating a Whisky Liqueur class, and narrowing the definition of Small Batch, among other refinements and enhancements. Please refer to the Class List for more information.
- A reduction in the amount of stock required – we ask for just one bottle for judging, and where a Gold Medal has been awarded, entrants will be asked to supply additional product for featuring at the awards ceremony and party. Please refer to the section on Stock for the Tasting Australia Spirit Awards Party on page 5.
- We have also facilitated a new simple-to-use online entry system that will capture your information, receive your payment and provide acknowledgement of your entry to the 2019 Tasting Australia Spirit Awards.
- And we're also giving ourselves a little more time between judging and the announcement of results to ensure we can get the results to you, along with your eCertificates (for medal winners), on the same night the results are announced.

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.
- ✓ All entrants will have the opportunity to showcase their products at the Tasting Australia Spirit Awards Party, which is an event open to the public on Saturday 6 April.

ENTRY REQUIREMENTS

- ✓ Entrants 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.
- ✓ 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 27 March.

HOW TO ENTER THE 2019 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 22 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 27 March 2019**.

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 \$115.50 (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 27 March 2019:

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

STOCK FOR TASTING AUSTRALIA SPIRIT AWARDS PARTY (PUBLIC TASTING)

All entries will be available for tasting at the Tasting Australia Spirit Awards Party on Saturday 6 April, with leftover stock from judging being used. Entrants who have won a Gold Medal will be required to supply, at their own expense, an additional two (2) x 700mL bottles or equivalent volume of their Gold Medal-winning product(s) for featuring at the Party. These entrants will be notified by telephone to arrange immediate dispatch.

All Entrants are welcome to attend the Party free of charge (maximum 2 person per distillery) to conduct tastings of their exhibit/s. Entrants are welcome to send or bring additional stock to facilitate additional tastings at the Party. Expected attendance is 250 people. If no additional stock is provided for the tastings, leftover judging stock will be used until run out.

RSVP – Entrants are asked to RSVP their attendance at the Party and their intention to provide additional stock by COB Thursday 4 April. Please contact tastingaustralia@sa.gov.au for further information about the Tasting Australia Spirit Awards Party.

TASTING AUSTRALIA SPIRIT AWARDS PARTY

Saturday 6 April, 8.30pm

All entries will be featured at the Tasting Australia Spirit Awards Party, where the winners will be announced, and tastings are made available to the public on Saturday 6 April.

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

All entrants 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 (*see Page 5 – Stock for Tasting Australia Spirit Awards Party*).

AWARDS AND ELIGIBILITY

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

Please Note -- An exhibit must be awarded a Gold Medal to be eligible for a Best in category 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 150L.

Note that the minimum required quantity of 25L of held finished bottled stock must have been bottled by the final day to submit your product for judging; i.e. Wednesday 27 March 2019.

Small Batch Spirits and Liqueurs are also eligible for their category award.

TASTING AUSTRALIA SPIRIT AWARDS 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 entries.

To be eligible for the 2019 Tasting Australia Spirit Awards Best Distiller, the exhibitor 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 2019 Tasting Australia Spirit Awards.

JUDGING PROCESS

Judging of the 2019 Tasting Australia Spirit Awards will be held in Adelaide on Tuesday 2 April and Wednesday 3 April 2019. 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 2019 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 |
| 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 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"> • 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, 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 will be announced at the Tasting Australia Spirit Awards Party on Saturday 6 April. This is a ticketed event open to the public. See www.tastingaustralia.com.au/spirit-awards for details and to purchase tickets.

Following the announcements, the medal winners will be published to the Tasting Australia website.

CONTACTS

COMPETITION

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