



## 149<sup>th</sup> STANTHORPE SHOW

Friday 31<sup>st</sup> January – Sunday 2<sup>nd</sup> February 2025

### Section T1

## WINE

### SCHEDULE

#### STEWARDS

David McCarthy 0417 602 284

Mandy Cattarin 07 4681 2298

<b>LOCATION</b>	Stanthorpe Showgrounds Wine Pavilion
<b>ENTRIES</b>	Entries to be entered on the general entry form. All entries to remain the property of the Wine Sub-Committee.
<b>ENTRY FEES</b>	All Classes: \$1.00 per entry.
<b>DELIVERY OF ENTRIES</b>	Two bottles for each entry must be submitted. Entries to be delivered to: <u>Stanthorpe Show Office</u> 07 4681 2107, by 2pm Tuesday 28/01/2025.
<b>JUDGING</b>	Will take place Wednesday 29/01/2025 at 6pm.
<b>PRIZE MONEY</b>	Prizes to be confirmed.
<b>AWARDS PRESENTATION</b>	Held at 3pm Friday 31/01/25 at the Wine Pavilion, followed by a public tasting.

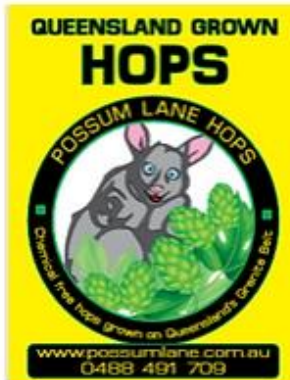
Gate admission fees apply on Friday & Saturday. Stanthorpe Agricultural Society members free.

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## SUPPORTED BY

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The Stanthorpe Agricultural Society wishes to thank the following supporters who have contributed towards the Stanthorpe Show WINE competition.



If you are interested in becoming a supporter of the WINE competition, please contact David McCarthy 0417 602 284 or Mandy Cattarin 07 4681 2298

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## CLASSES

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Wine entered in classes TW1, TW3-6 must be made from grapes.

**Note: These classes are all based on style, not variety.**

**TW1 Dry white wine**

Any variety. Colour light to full amber.  
Palate displaying no residual sugar.

**TW2 Fruit-based wine** (made from fruit).

Entries must be made from fruit (not from a commercially available kit).

**TW3 Light-red table wine**

Light in colour, body and alcohol e.g. Rose style.

**TW4 Italian style red wine**

Based on original wine style of the Granite Belt.  
Light to medium bodied, floral bouquet.  
Moderate ageing e.g. Shiraz, Muscat, Isabella.

**TW5 Dry red wine**

Full bodied **style**, intense colour, optional oak ageing.

**TW6 Sweet red/white table wine**

Any colour.  
Palate **clean** and fruity e.g. white or red Lambrusco Style.

**TW7 Cider**

Alcoholic or non-alcoholic.

**TW8 Ginger beer**

Alcoholic or non-alcoholic.

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## AWARDS

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**Classes TW1 – TW8:**

GRAND CHAMPION WINE