

WINE COMPETITION 2025 SCHEDULE



SHOWCASING
AUSTRALIA'S BEST





2025 ROYAL QUEENSLAND AWARDS

The RNA's prestigious Royal Queensland Awards (RQA) celebrate the exceptional produce of Queensland and Australia honouring excellence and innovation. The awards showcase and reward the nation's finest beef, lamb, dairy, aquaculture, ice-cream, wine, beer and distilled spirits products paying homage to Australia's remarkable world-leading agricultural sector. The awards continue to expand with new competitions and categories introduced in 2024 to reflect evolving consumer and industry trends.

BENEFITS INCLUDE

ROYAL QUEENSLAND AWARD MEDALS

An opportunity to win a Royal Queensland Award medal – Gold, Silver & Bronze medals are awarded to the highest scoring products



AWARD-WINNING PROMO KIT

Receive an award-winning promotional kit that includes digital copies of your medal artwork to help promote your winning products. You can use the medal artwork on your retail packaging, online branding, and general promotions.

AUSTRALIA'S FINEST JUDGES

Receive comprehensive judging and scoring from Australia's top experts, enabling you to benchmark your product within the industry.

ROYAL QUEENSLAND SHOW OPPORTUNITY

Opportunity to be featured at the Royal Queensland Show (Ekka). Product could be showcased at several key locations such as the Royal Queensland Cooking Stage, Royal Queensland Steak House, Sponsors Lounge and RNA Council & Corporate events.

MARKETING

Be actively promoted by the Royal Queensland Show's Marketing and Communications team, with awards featured digitally and in print across the Show's documents and websites.

COMMERCIAL OPPORTUNITIES

Opportunity to be featured at the Royal Queensland Wine Show wine tasting event 'Grape Grazing by Night' and have your award-winning products featured on the Royal International Convention Centre menu, offered to international, national and local events.

WE INVITE YOU TO ENTER THE ROYAL QUEENSLAND AWARDS AND BENCHMARK YOUR PRODUCT AGAINST THE INDUSTRY'S BEST

Enter online at: Royal Queensland Awards www.rqa.com.au/competitions

For more information, please contact entries@rna.org.au

KEY DATES

The figure displays three calendar grids for the months of February, May, and July. Each grid shows the days of the week (M, T, W, T, F, S, S) and the dates. The dates are highlighted in pink in the original image.

FEB							MAY							JUN							JUL						
M	T	W	T	F	S	S	M	T	W	T	F	S	S	M	T	W	T	F	S	S	M	T	W	T	F	S	S
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3	4	5	6	7	8	9	3	4	5	6	7	8	9	2	3	4	5	6	7	8	7	8	9	10	11	12	13
10	11	12	13	14	15	16	10	11	12	13	14	15	16	9	10	11	12	13	14	15	14	15	16	17	18	19	20
17	18	19	20	21	22	23	17	18	19	20	21	22	23	16	17	18	19	20	21	22	21	22	23	24	25	26	27
24	25	26	27	28			24	25	26	27	28	29	30	23	24	25	26	27	28	29	28	29	30	31			
							31							30													

ENTRIES OPEN	Monday 3 February 2025
ENTRIES CLOSE	Tuesday 3 June 2025 at 5pm
DELIVERY DATE & TIME	Monday 16 June to Friday 20 June 2025 – 8:30am to 4pm daily
JUDGING COMMENCES	Monday 30 June 2025
JUDGING CONCLUDES	Thursday 3 July 2025
RESULTS ANNOUNCED	Thursday 10 July 2025
GRAPE GRAZING BY NIGHT (CONSUMER TASTING EVENT)	Friday 11 July 2025 – 6pm to 9pm * Ticketed event, tickets will be available at www.grapegrazingbynight.com.au

SUPPORTERS

The RNA thanks the following supporters who have contributed towards prize money, prizes or conduct of the 2025 Royal Queensland Wine Awards.

Stodart Family

Davies Family

Mr Andrew Fleming

Liquor Merchants of Australia Ltd

The Wine Guild of Australia QLD Inc.

Wine Friends



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TABLE OF CONTENTS

2025 COMMITTEE AND OFFICIALS	5
ACKNOWLEDGEMENT OF COUNTRY	5
MESSAGE FROM THE CHIEF JUDGE	6
MESSAGE FROM THE COMMITTEE CHAIR	6
2025 JUDGING PANEL	7
WHAT'S NEW IN 2025	9
NEW CHIEF JUDGE	9
RETAILER PARTNERSHIPS	9
NEW LOW-ALCOHOL AND NO-ALCOHOL CLASSES	9
NEW ORGANIC/BIODYNAMIC TROPHY	9
NO INCREASE TO ENTRY FEES	9
ENTRY ELIGIBILITY	9
NUMBER OF ENTRIES	9
MINIMUM FINISHED BOTTLED STOCK ON HAND	9
HOW TO ENTER	9
ENTRY FEES	9
APPLICATIONS TO ENTER	9
CLASS	10
COMPETITION LABELS	10
DELIVERY QUANTITIES	10
DELIVERY	10
ADDITIONAL REQUIREMENTS FOR GOLD MEDAL AND TROPHY WINNERS	10
HOW WE USE YOUR WINE	10
GRAPE GRAZING BY NIGHT	11
ENQUIRIES	11
RESULTS AND FEEDBACK	11
CONTAINER REFUND SCHEME	11
CLASSES	12
AWARDS	14
2025 ANGELO PUGLISI GRAND CHAMPION WINE OF SHOW BURSARY	16
2025 THE STAR ENTERTAINMENT GROUP EMERGING QUEENSLAND WINEMAKER OF THE YEAR	16
REGULATIONS	17
JUDGING	17
AUDIT	17
OTHER REGULATIONS	17
INTERPRETATION	17
ASVO RECOMMENDATIONS	18
PRIVACY STATEMENT	18
HONOUR LIST	19

2025 ADVISORY GROUP AND OFFICIALS

COUNCIL STEWARD

Cr Ari McCamley

WINE ADVISORY GROUP

Mr Angus Adnam, Mrs Elaine Millar, Mrs Tess Carmody, Mr Tyson Stelzer, Ms Penny Grant, Mr Dave Brookes, Mr Rod Wellings

HONORARY COUNCIL STEWARD

Ms Leanne Hixon

CHIEF JUDGE

Mr Julian Langworthy

RNA CHIEF EXECUTIVE

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ACKNOWLEDGEMENT OF COUNTRY

The RNA acknowledges Aboriginal and Torres Strait Islander peoples as the First Australians.

We recognise their cultures, histories and diversity and their deep connection to the lands, waters and seas of Queensland and the Torres Strait.

We acknowledge the Traditional Custodians of Meanjin (Brisbane), the lands on which the RNA is located and where the RNA's Royal Queensland Wine Awards are held.

We pay our respects to Elders past, present and emerging and to the culture and histories of Aboriginal and Torres Strait Islander peoples.

THE ROYAL NATIONAL AGRICULTURAL AND INDUSTRIAL ASSOCIATION OF QUEENSLAND (RNA)

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MESSAGE FROM THE CHIEF JUDGE

The Royal Queensland Awards are an integral part of the capital city wine show circuit. It is the first show of the year and is an opportune time to have your recently bottled 2025 wines assessed. It's these shows that have helped define and refine Australian winemaking and wine styles for 148 years and I feel have a bright future in continuing to do so. This I feel is vitally important in what is a particularly challenging period within our industry, Australian wine must stand for quality, diversity and regionality which is something that the RQA strive to award and help refine.

In this my first year as the Chair of the RQA, I feel very humbled and honoured to be able to have such an important role within this process. Additionally, I am hugely excited to lead an excellent and diverse range of experienced judges to assess and award the entries. They hail from all over the country, and many walks of the wine life including winemakers, sommeliers, restaurateurs, retailers, journalists and educators. This diversity of experience helps casts a broad net towards finding the very best wines right across the spectrum of style.

With an eye to the head winds within the industry and the recognition of importance of getting additional entries from all corners of the Aussie wine world, there has been no increase to entry fees this year.

We additionally have an exciting new classes - Low-Alcohol and De-alcoholised. I am intrigued and very hopeful of getting strong entries within these classes to help support and encourage excellence in this growing segment.

The RQA is this year also partnering with several leading Queensland bottle shops to promote the results of the 2025 Awards to wine-loving consumers in the local market. A great initiative as the wines teased out from such a complete and exhaustive process really need to be celebrated and accessible!

I am pumped for the upcoming show and am looking forward to celebrating the best our amazing industry has to offer. Get your entries in and best of luck!

Julian Langworthy



MESSAGE FROM THE COMMITTEE CHAIR

Our mission at the Royal Queensland Awards is to champion the Australian wine industry by facilitating rigorous peer assessment of, and providing meaningful feedback on, all wines entered.

We do so through the lens of the Queensland market, with leading local sommeliers as part of the judging team.

We are excited to welcome Julian Langworthy as chief judge in 2025. Julian has established his credentials as a master craftsman of wines and has demonstrated exceptional leadership as a panel chair at our awards in 2021, 2023 and 2024.

Results will be announced by media release and online video presentation on Thursday, 10 July 2025.

Within a fortnight from the results announcement, we will provide the exhibitor of each wine statistical analysis of its performance within its class along with the assessing panel chair's written feedback.

In this my first year as chair of the Royal Queensland Awards Committee, I acknowledge the strategic vision and contributions of immediate past chair, Angus Adnam. When Angus assumed the role in 2012, he consulted widely and implemented wide-ranging reforms. They included appointing a new chief judge in PJ Charteris and empowering him and successive chief judges to build judging teams that reflect the broad demographics of emerging leaders in the Australian wine industry. Angus implemented a strict rotation policy for judges that has kept our awards dynamic and relevant, and led the development of our consumer event, Grape Grazing by Night.

Angus continues as a member of our Advisory Group alongside Penny Grant, Elaine Miller, Tess Carmody, Tyson Stelzer, Dave Brookes and Rod Wellings. I thank each of them for their insights and efforts to ensure our awards deliver value to exhibitors.

Ari McCamley

2025 JUDGES

PANEL CHAIRS

PHILIP RICH

Philip has more than 30 years' experience as a wine retailer, educator, show judge and writer. In 1996, Philip joined the van Haandels at The Prince of Wales and Stokehouse in Melbourne, where he was responsible for the wine buying, developing award-winning wine lists and sommelier training. Philip also co-founded Melbourne's Prince Wine Store and Bellota Wine Bar and wrote the monthly wine column for The Australian Financial Review Magazine for 17 years. Philip has chaired various wine shows, including the James Halliday Chardonnay Challenge, Yarra Valley Wine Show, Margaret River Wine Show, Mornington Peninsula Wine Show and The Australian Pinot Noir Challenge. In addition to tasting for the Halliday Wine Companion, Philip is the current chair for the Limestone Coast Wine Show and divides his time between helping look after France Soir's 6000 bottle cellar, consulting to MacPhee's and hosting small wines tours to France each year.

TIM PELQUEST-HUNT

Tim is the Chief Winemaker of Orlando Wines, a producer with 178 years of winemaking and viticultural heritage. A Lincoln University (NZ) graduate, Tim draws on experience across renowned wine regions, including New Zealand, the Hunter Valley, Tasmania, West Sussex (UK), Rheinhessen (Germany), Napa Valley (USA), and the Barossa Valley, which he calls home. Recognised as dux of the AWRI Advanced Wine Assessment Course (2016) and a Len Evans Tutorial Scholar (2022), Tim was also named among The Drinks Business 'Master Winemakers Top 100' in 2024 and 2025, and is the chair of the Barossa Wine Show committee. Passionate about wine shows, he thrives in their dynamic and collaborative atmospheres.

SUE BELL

Sue is a winemaker based in Coonawarra, SA, making contemporary versions of the classics and plays with Mediterranean varieties with strategies around climate change leading her decision making of how to make wine using less energy. Making wine fun and healthy is a big focus of her activities - Bellwether, her winery in old stone shearing shed epitomises all that she loves, art, music, history in a truly eclectic way. Sue is a regular judge around Australia and overseas having chaired capital city and regional wine shows. Originally born in Qld she is looking forward to Brisbane!

STUART HORDERN

Stuart is Chief Winemaker at Brokenwood Wines in the Hunter Valley, where he has worked since 2009. Stuart holds a Bachelor in Oenology from the University of Adelaide and has completed multiple international vintages. Stuart has judged at numerous regional and national wine shows across Australia and is a past DUX of the Len Evans Tutorial.

DAVID LEMIRE

David LeMire MW is a wine business professional with experience in retail, distribution, and brand management.

A two year stint in London in the mid 90s gave him a 'eurocentric' palate, which he further developed in Australia in his roles with Negotiants Australia, a leading importer of fine wine to Australia. From 2000 – 2007 he was Imports Manager with Negotiants Australia, overseeing a portfolio that included many of the great names of Burgundy, including but not limited to Coche Dury, Roulot, Bonneau du Martray, Roumier, and Domaine de la Romanee Conti.

He has run his own consulting business, writes regular columns for Australia's Wine Business Magazine, is a wine show judge, and was a founding partner of Adelaide wine bar, Mother Vine. He passed the Master of Wine in 2007, and was co-convenor of the Australasian Institute of Masters of Wine Educational Seminar from 2008 to 2016.

In 2010 he joined the team at leading Adelaide Hills winery Shaw + Smith as Head of Sales and Marketing, and he was appointed Co-CEO in July 2020. In 2013, the team released the first Tolpuddle Vineyard wines, the 2012 Chardonnay and Pinot Noir. The latest venture from the team is MMAD Vineyard, an old vine vineyard in Blewitt Springs, with the first wines from the 2021 vintage.

Judging experience includes stints as Judge or Panel Chair at Royal Sydney Wine Show, Royal Adelaide Wine Show, Barossa Wine Show, Adelaide Hills Wine Show, McLaren Vale Wine Show, Clare Valley Wine Show, and the National Wine Show of Australia, and Chief Judge at McLaren Vale Wine Show from 2017 – 2020, incorporating the James Halliday Grenache Challenge.

JUDGES

ANDRE BONDAR

I am currently owner, grape grower and winemaker of my own wine business, Bondar Wines. We are based in McLaren Vale and source grapes mainly from our own vineyard, known as the Rayner vineyard. I began this adventure in 2014 with my wife Selina after ten years of wine making experience with other brands, mostly in the Adelaide Hills but also around the world (USA, France). I am currently co-chair of the McLaren Vale Wine Show committee and I've judged at many regional wine shows in South Australia. I have recently been a scholar and was named dux of the 2023 Len Evans Tutorial.

ANDREW QUIN

Andrew's journey to winemaking started unknowingly in his Nan's garden as a young boy. This interest in gardens learnt in those early years led Andrew to the study of horticulture then eventually viticulture and winemaking.

After consolidating his university knowledge in wineries in Victoria and Sonoma, California, Andrew mixed travelling and working in the French region of Languedoc.

A combination of an expiring work visa, a lingering travel bug, and an offer of a vintage winemaking position, lured Andrew to the Barossa Valley. A fateful visit to the Hentley Farm vineyard in July 2008, gave Andrew the opportunity to take on the chief winemaking role for the growing brand. Given the creative opportunity and quality fruit, he has helped Hentley Farm to be identified as a renowned, premium Australian Wine brand.

BRENDAN HAWKER

Brendan Hawker, chief winemaker at Yering Station in Victoria's Yarra Valley, brings a wealth of experience and a deep-rooted passion for winemaking. Originally from Australia's Adelaide Hills, Brendan's early interest in fermentation steered him towards a career in wine, diverging from his initial inclination towards medicine. Following his Winemaking degree, from Adelaide University, Brendan honed his craft through various vintages across Australia, New Zealand, and the United States before joining Yering Station in 2008. Rising through the ranks, he assumed the role of chief winemaker in 2020, committed to upholding Yering Station's tradition of excellence and innovation. Despite a brief hiatus for international travel, Brendan's strong ties to Melbourne and the Yarra Valley have anchored him at Yering Station, where he strives to produce wines that authentically reflect the region's terroir, emphasizing elegance and the purity of fruit.

TIM DOLAN

Tim Dolan is the Chief Winemaker for Kaesler Wines in the Barossa Valley. Tim lives in the Barossa with his partner Emma and their two young children.

GENEVIEVE MANN

Genevieve Mann is co-founder and co-winemaker, alongside husband Rob Mann, of Corymbia. Their wines are made from single vineyard sites in the Swan Valley and Margaret River. Genevieve was born in Johannesburg, South Africa. Brave parents and a fortuitous set of circumstances, lead to her family emigrating to Australia in 1996, settling in Perth, Western Australia. With a whole new world of opportunities, Genevieve stuck her head into a Bachelor of Science (Viticulture & Oenology) degree while travelling the north-south intern highway working harvests in France, South Africa, California, Margaret River and McLaren Vale. Genevieve is a recent Len Evans Tutorial scholar and has judged at the Halliday Cabernet & Chardonnay Challenge, Royal Queensland Wine Awards, Royal Perth Wine Show, Wine Show of Western Australia and Geographe Alternative Varieties Wine Show.

IMOGEN DILLON

Imogen is the Head Winemaker at Ten Minutes by Tractor which oversees the wine production and viticulture of 9 sites on the Mornington Peninsula. Graduating with a Bachelor of Science in Viticulture and Oenology from Curtin University in her home state of Western Australia, she has had a great deal of experience across Australia in some of the industry's most respected wineries including Plantagenet Wines, Fermoy Estate, Larry Cherubino Wines, Tintara, and Yabby Lake. Her perspective has also been bolstered by tranches in the Napa Valley, St Helena, Washington and Bordeaux. While cool climate Chardonnay and Pinot Noir remain a huge focus in her day-to-day career, she is not shy to appreciating a range of styles and wines from Australia and all over the world.

EMMA FARRELY

Emma's extensive career in the wine industry spans over two decades, marked by her dedication and expertise that have shaped award-winning wine lists across prestigious venues in Perth. As the Director of Wine for the State Buildings and COMO The Treasury, she leverages her profound insights and extensive network to craft distinctive wine lists and host exclusive wine events for renowned restaurants such as Wildflower, Long Chim, Post, Petition Kitchen, and Wine Merchant.

Her role extends to creating exceptional experiences for guests at the luxurious 48-room hotel and managing State Cellars, a private wine cellaring facility in Nedlands. Additionally, she oversees the wine program at Lawson Flats, a private members club in Perth's CBD.

DYLAN MCMAHON

Dylan McMahon was born into the industry with his grandfather Dr Peter McMahon planted the first vines at Seville Estate in Victoria's Yarra Valley in 1972. During his 24 years at Seville he has won extensive trophies and medals and was awarded the 2019 'Winery of the Year' from James Halliday Wine Companion. Graduating from Charles Sturt, he regularly judges at Wine Shows around the country and is a 2022 Len Evans scholar. He is currently making wines under the Burton McMahon label with his good friend Matt Burton, honouring the styles that Dr McMahon believed in.

BROOK EDSON

Brooke Edson is a winemaker who thrives on the ever-changing rhythm of the wine industry. Barossa-born and enjoying all facets of winemaking and production—from vineyard and cellar work to wine shows and hosting wine dinners—she is equally inspired by the legacy of tradition and the bold possibilities offered by alternative grape varieties in Australia. Since her first vintage, Brooke has embraced winemaking as a journey of constant growth and discovery. Now leading the Tempus Two brand, championing being a brand that embraces fun and creativity and crafting wines that celebrate both innovation and authenticity.

GLEN THOMPSON - VIC

Glenn joined Wine Network as a Consultant in 2024, after completing over 25 vintages in Australia and internationally. His expertise in sparkling and cool climate winemaking was developed during his 17 years at Domaine Chandon in the Yarra Valley, along with winemaking and management roles at Bass Phillip, De Bortoli and Levantine Hill.

Part of the Chandon global winemaking technical committee, Glenn was also a technical consultant for the set-up of their Ningxia China operations. He has extensive experience in technical winemaking, operations and quality control, as well as an in-depth understanding of brand positioning from packaging, through to customer experience. Glenn also works with clients in the recruitment of new employees, focusing on senior winemaking, viticulture and management roles.

Glenn is a strong industry advocate and a mentor to the next generation of winemakers as part of the Wine Industry Mentor Program. He is a regular Judge at capital city and regional wine shows; is a former Panel Chair at the Rutherglen Wine Show; and was a committee member for the Australian Sparkling Wine Show for 8 years. Glenn has also been a guest lecturer on sparkling wine at Charles Sturt University and a WSET host.

With a Bachelor of Applied Science (Wine Science) at Charles Sturt University, he is also a Len Evans Scholar and has completed AWAC.

ASSOCIATE JUDGES

ALEX GALE

Driven by a profound passion for the world of wines, recently been appointed as Group Sommelier Artemus Group across Howard Smith Wharves in Brisbane and Manly Wharves in Sydney, I have spent the last four years as Head Sommelier at Stanley Restaurant. My enthusiasm for exploring unique wines and uncovering hidden gems fuels my journey in the wine industry. I look forward to connecting with fellow enthusiasts and discovering the stories behind every bottle, and can't wait to be part of the Royal Queensland Wine Awards.

LILLY HEENAN

Lilly Heenan is a Brisbane based wine professional. Former head sommelier and award-winning list writer for Agnes Restaurant, she is currently the Queensland sales representative for Lo-Fi Wines. Lilly is especially passionate about natural winemaking, healthy viticulture, supporting independent producers, and thoughtful drinking, which saw her working a harvest in Burgenland, Austria in 2023 and judging at the Australian Organic Wine Awards in 2022.

JARRAD STEELE

Jarrad is a proud Clare Valley local and currently serves as the Senior Winemaker at Paulett Wines, where he's been since 2018. Before that, he spent 12 years as the Assistant Winemaker at Kilikanoon Wines and also gained experience working vintage at Lesingham Wines. Additionally, he has worked a vintage at Chateau Montelena in Napa Valley. Jarrad holds a Bachelor of Wine Science from Charles Sturt University and began judging at wine shows in 2022, serving as an associate judge at both regional and national shows. He also completed the AWRI Advanced Wine Assessment Course in 2021.

EMILY GLOVER

Emily Glover is the winemaker at De Luliis Wines in the Hunter Valley as well as the owner of her own brand Glover Wines. Drawing from her experience both in the Hunter Valley and abroad in Burgundy and the Napa Valley she is excited to contribute and learn with the team at this year's show.

MICHAEL LATHAM

Michael Latham joined the Giant Steps team in June 2021. Growing up in the Hunter Valley, his winemaking career started after an opportunity was presented to him whilst finishing his final year of school.

This led to Cellar positions at Pepper Tree Wines and Mount Pleasant before five years as Assistant Winemaker at Tyrrell's Wines. During this time at Tyrrell's, he also completed vintages in the Willamette Valley, Oregon (2016), Burgundy, France (2018) and Cote Rotie, France (2019) as well as studying both a Bachelor of Business followed by a Graduate Diploma in Viticulture and Oenology.

His experiences across Australia, Europe and the USA have taught Michael that attention to detail and a combination is required to make truly great wines.

This journey starts in the vineyard, understanding the site, and allowing the fruit to speak for itself. Outside of work you'll usually find Michael, or Latho as he is known, watching sport, heading to a gig, at a wine bar or playing his guitar.

SABINE DUVAL

With over 20 years in the Wine industry, Sabine has accrued extensive experience in her chosen field. As Brand Ambassador for The Sydney Wine Academy and Brand Manager Hungerford Hill, Dalwood and Sweetwater wines, she brings a unique trade perspective to the judging scene. Sabine has over a decade's worth of experience as a Senior Wine Buyer, blind tasting thousands of wines and selecting the very best. Sabine is a certified sommelier, awarded by The Court of Master Sommeliers in 2010. She completed her WSET Diploma and teaches WSET L1, L2, L3 and Diploma at The Sydney Wine Academy and various other locations. She is an active wine judge and has judged at both regional and national shows.

MIA MCINTIRE

Growing up in North Queensland I moved to Brisbane to progress my hospitality career working across Ecco Bistro, Aria Brisbane and Blackbird Bar & Grill in management and the wine team. Wanting to focus solely on wine I stepped into the world of fine wine retail and joined the team at The Wine Emporium. After a vintage stint in Tasmania I felt that making the move to a wine region was the next step. Now living in Hobart and working for Joval Wines as an Area Business Manager based Hobart.

SEAMUS BRANDT

A passionate and driven hospitality professional, I began my career as a qualified chef, completing my apprenticeship at the acclaimed Quay before honing my skills abroad in the UK and transitioning to front-of-house service. On returning to Sydney, I joined Rockpool Bar & Grill under the mentorship of a Master Sommelier, later taking on the role of Head Sommelier at Rosetta Sydney. I returned to Quay to lead the evolution of its beverage program post-renovation, and then moved to Bennelong as Head Sommelier.

During the COVID-19 pandemic, I relocated with my family to the Northern Rivers, continuing with the Fink Group as Operations Manager and General Manager at Beach Byron Bay. Identifying a unique opportunity in the regional market, I launched my own consultancy, supporting a diverse portfolio of high-profile clients including Rae's, Cadeau, the Machine Hall precinct, the Veuve Clicquot Pop-Up Hotel (Noosa), and Kokomo Private Island Resort (Fiji).

In 2024, I was appointed Group Sommelier at Anyday Group in Brisbane, where I oversaw the wine program across four venues and lead a team of eight.

TYLER AUSTIN

WHAT'S NEW IN 2025

NEW CHIEF JUDGE

Having demonstrated exceptional leadership and performance as a panel chair at the RQA in three years Julian Langworthy assumes the Chief Judge role in 2025 and has assembled a team of the nation's leading and emerging wine judges to offer exhibitors objective assessment of their wines and meaningful feedback.

RETAILER PARTNERSHIPS

The RQA is partnering with several leading Queensland bottle shops to promote the results of the 2025 Awards to wine-loving consumers in the local market.

NEW LOW-ALCOHOL AND DE-ALCOHOLISED CLASSES

To support and encourage excellence in a growing segment of the Australian wine industry, there are new Low Alcohol and De-alcoholised classes for the 2025 awards.

NEW ORGANIC/BIODYNAMIC TROPHY

For the best wine eligible to be labelled as "organic" or "biodynamic" selected from all sparkling and table wine classes excluding the Small Batch, Innovative, Low-Alcohol and Zero-Alcohol classes.

NEW SMALL BATCH PRIZE

The exhibitor of the best Small Batch Wine of Show will take home a new \$2000 prize.

NO INCREASE TO ENTRY FEES

To ensure the RQA continues to offer excellent value to exhibitors and to encourage additional entries, entry fees remain at \$125 (including GST) per entry.

ENTRY ELIGIBILITY

NUMBER OF ENTRIES

No individual wine can be entered more than once in each year's awards, including the Innovative class. An exhibitor may enter different wines in any number of classes.

MINIMUM FINISHED BOTTLED STOCK ON HAND

An exhibit must be from a batch of finished, bottled product of which the exhibitor has the following minimum quantity on hand at the time of delivery:

- exhibit entered into the Small Batch or Innovative Wine class: no minimum (but note requirement to deliver 4.5 litres for judging and a further one dozen bottles for promotion purposes if exhibit is awarded a gold medal).

- exhibit entered into a sparkling wine class: 450 litres (50 dozen 750ml bottles or equivalent) with the balance of at least 900 litres (100 dozen 750ml bottles or equivalent of the same blend held finished or unfinished).
- exhibit eligible to be labelled as Queensland wine (at least 85% of the wine must have been obtained from grapes grown in Queensland): 405 litres (45 dozen 750ml bottles or equivalent).
- exhibit entered into a Fortified class: no minimum (but note requirement to deliver 2.25 litres for judging and a further one dozen bottles for promotion purposes if exhibit is awarded a gold medal).
- 900 litres (100 dozen 750ml bottles or equivalent) for any other class/exhibit.

If an exhibit falls into more than one of the categories above, the lowest prescribed minimum quantity applies.

HOW TO ENTER

ENTRY FEES

Online: \$125 per entry

Exhibitors must advise their taxation status during entry.

There will be no refund of entry fees for entries withdrawn, not delivered, or disqualified unless the entry is withdrawn with the approval of a Council Steward for the RQA.

All entry fees stated in this Competition Schedule include GST.

All Exhibitors must pay the GST inclusive entry fees whether they are registered for GST purposes or not registered. Exhibitors who are registered for GST purposes may be able to claim a credit for GST paid. Exhibitors should check with their financial advisors or the Australian Taxation Office. To assist with any claim for credit, the RNA will send all exhibitors a Tax Invoice for the total entry fees received including GST.

APPLICATIONS TO ENTER

Applications to Enter can be completed online at www.rqa.com.au

Exhibitors must state on the Application to Enter for each exhibit:

- commercial name
- varietal or blend as labelled or intended to be labelled;
- varietal or blend composition
- vintage;
- for exhibits entered in a fortified class, classification information;
- for exhibits entered into the Apera class, the Apera style;
- Australian Geographical Indication (GI);
- whether the exhibit is eligible to be labelled as a Queensland wine (at least 85% of the wine must have been obtained from grapes grown in Queensland);
- whether the exhibit is eligible to be labelled as organic or biodynamic;
- the address where the stock from which the exhibit is drawn can be inspected and audited;
- confirmation of finished stock on hand (where minimum stock-on-hand requirements apply to the class entered).

Upon submission of an Application to Enter, exhibitors will receive electronic confirmation of entry from the RNA. It is the exhibitor's responsibility to ensure all details recorded on the confirmation are correct.

CLASS

Exhibits must be entered into the most appropriate class having regard to the wine's:

- variety (e.g. Shiraz), blend of varieties (e.g. Grenache dominant blend) or wine type (sparkling, fortified, sweet wine) as it appears or is intended to appear on the exhibit's commercial label; and
- year of vintage.

As class numbers and requirements may change each year, it is the responsibility of the exhibitor to ensure that exhibits meet the requirements of the class in which they are entered.

COMPETITION LABELS

After entries have closed, the RNA will send via email to each exhibitor competition labels for each exhibit, which must be adhered to each bottle of the exhibit prior to delivery.

Exhibits do not necessarily need to be commercially labelled at the time of delivery.

DELIVERY QUANTITIES

The following minimum quantities of each exhibit must be delivered within the specified times for delivery.

- fortified classes: Apera, Sweet White, Vintage Red, Innovative & Alternative, Tawny, Topaque and Muscat - 2.25 litres (3 x 750ml bottles or equivalent);
- all other classes - 4.5 litres (6 x 750ml bottles or equivalent)

DELIVERY

Exhibits must be delivered to:

Royal Queensland Wine Show

Brisbane Showgrounds, Upper Exhibition Building

Access off Gregory Terrace, Bowen Hills, QLD 4006

Exhibits must be delivered in cases or boxes, each clearly labeled with the provided delivery label and map.

There will be no refund of entry fees for entries withdrawn or not delivered on time.

ADDITIONAL REQUIREMENTS FOR GOLD MEDAL AND TROPHY WINNERS

The gold medal winning exhibitors identified during judging will be notified at the conclusion of judging by the RNA Competitions and Events Planner and must supply a further one dozen bottles of each gold medal winning exhibit to be delivered by Wednesday 9 July 2025.

HOW WE USE YOUR WINE

The delivery volume requirements ensure there is sufficient quantity for judging including where exhibits are contenders for medals and trophies. When an exhibit progresses to trophy judging, typically all bottles delivered at entry will have been opened, leaving no surplus stock for promotional use.

Bottles not used during judging and the required additional bottles of gold medal winning exhibits will be used to help promote and celebrate the exhibits to the industry and consumers:

- at the RQA trade event
- at the RQA consumer wine tasting event 'Grape Grazing by Night';
- to guests attending the Royal Queensland Show; and at other RNA events.
- A limited number of surplus bottles are made available to RNA employees and volunteers in exchange for a monetary donation that contributes to the \$12,000 bursary awarded annually to the maker of the Grand Champion Wine of Show.

The RNA does not publicly or commercially sell any entered wine.

Exhibit stock remaining after the RQA and its associated events will remain the property of the RNA.

GRAPE GRAZING BY NIGHT

Grape Grazing by Night' is a ticketed event marketed to consumers for the purpose of promoting exhibitor's wines and the RQA.

Exhibitors have the opportunity to showcase their entries at the RQA consumer tasting event, Grape Grazing by Night – Celebrating Australian Wine. Once entries close, all exhibitors will be contacted regarding expressions of interest in sending representatives to present their exhibits at the event.

In recognition that some exhibits may not yet have been commercially released, an exhibitor may request that an exhibit be withdrawn from presentation at 'Grape Grazing by Night' by contacting the RNA Competitions & Events Planner by the last date for delivery of exhibits.

ENQUIRIES

For enquiries about entries, payments, refunds and incorrect entry details, exhibitors should contact the RNA Competitions & Events Planner in the first instance.

RESULTS AND FEEDBACK

The results catalogue and awards announcement will be posted on the Royal Queensland Awards website www.rqa.com.au.

Statistical analysis and the judges' feedback on individual exhibits will be shared with exhibitors no later than two weeks following the awards announcement.

CONTAINER REFUND SCHEME

Exhibitors are reminded of the need to comply with Queensland's container refund scheme laws (the Waste Reduction and Recycling Act 2011 and its regulation) in respect of wine bottles sold for use or consumption in Queensland from 1 November 2023, including wine bottles supplied free of charge for a commercial or promotional purpose. Further guidance is available at <https://containerexchange.com.au/qld-scheme-expansion/>.

CLASSES

SPARKLING

Class 1 Sparkling and Semi-Sparkling White - Non-bottled Fermented

Non-bottle fermented wines. Any variety or blend except varietal Prosecco. No vintage or yeast age requirements.

Class 2 Sparkling and Semi-Sparkling White - Prosecco

No winemaking method, vintage or yeast age requirements.

Class 3 Sparkling White - bottle fermented less than 30 months yeast age

Bottle fermented wines, less than 30 months yeast age. Any variety or blend except varietal Prosecco. No vintage requirements.

Class 4 Sparkling White - bottle fermented 30+ months yeast age

Bottle fermented wines, 30+ months yeast age. Any variety or blend except varietal Prosecco. No vintage requirements.

Class 5 Sparkling Rosé

Open to all vintages and non-vintage sparkling rosé wines.

Class 6 Sparkling Red

Open to all vintages and non-vintage sparkling red wines.

WHITE TABLE

RIESLING

Exhibits that compete in classes 7 to 9 may be eligible to compete towards the Best Riesling Wine of Show Trophy award.

Class 7 Riesling 2025

Class 8 Riesling 2024

Class 9 Riesling 2023 & Older

SEMILLON

Class 10 Semillon 2025 & 2024

Class 11 Semillon 2023 & Older

SAUVIGNON BLANC

Class 12 Sauvignon Blanc 2025

Class 13 Sauvignon Blanc 2024 & Older

PINOT GRIS / GRIGIO

Class 14 Pinot Gris / Grigio 2025

Class 15 Pinot Gris / Grigio 2024 & Older

CHARDONNAY

Class 16 Chardonnay 2025

Class 17 Chardonnay 2024

Class 18 Chardonnay 2023 & Older

WHITE VARIETALS

Open to single white varieties that are not eligible for classes 7 to 18. Variety composition percentages are to be stated at the time of entry.

Exhibits labelled or intended to be labelled as blends should not be entered into these classes.

Class 19 White Varietals 2025

Class 20 White Varietals 2024 & Older

WHITE BLENDS

Open to white blends.

Semillon Sauvignon Blanc and Sauvignon Blanc Semillon wines are to be entered in these classes.

Class 21 White Blends 2025

Class 22 White Blends 2024 & Older

SWEET WHITE

Class 23 Sweet White - Any Vintage

Includes Botrytis and Non Botrytis. Variety composition percentages to be stated at time of entry.

ROSÉ

Exhibits that compete in class 24 may be eligible to compete towards the Best Rosé Wine of Show Trophy award.

Class 24 Rosé – Any Vintage

RED TABLE

PINOT NOIR

Exhibits that compete in classes 25 to 27 may be eligible to compete towards The Dr Bill Ryan Best Pinot Noir Wine of Show Trophy award.

Class 25 Pinot Noir 2024 & 2025

Class 26 Pinot Noir 2023

Class 27 Pinot Noir 2022 & Older

GRENACHE

Open to exhibits labelled or intended to be labelled as varietal Grenache.

Grenache dominant wines labelled or intended to be labelled as a blend (for example, Grenache Shiraz Mourvèdre) are not to be entered in these classes and should instead be entered into a Grenache Blends class.

Class 28 Grenache 2024

Class 29 Grenache 2023 & Older

GRENACHE BLENDS

Open to exhibits labelled or intended to be labelled as a blend of varieties led by Grenache, being present in greater proportion than any other variety.

Grenache Shiraz Mourvèdre, Grenache Mourvèdre Shiraz, Grenache Shiraz Touriga, Grenache Shiraz Zinfandel etc. are to be entered in these classes.

Shiraz or Mourvèdre dominant blends are not to be entered in these classes.

Class 30 Grenache Blends 2024

Class 31 Grenache Blends 2023 & Older

SANGIOVESE, MONTEPULCIANO, NERO D'AVOLA, BARBERA, DOLCETTO, NEBBIOLO & BLENDS

Open to varietal Sangiovese, Montepulciano, Nero d'Avola, Barbera, Dolcetto and Nebbiolo and blends in which Sangiovese, Montepulciano, Nero d'Avola, Barbera, Dolcetto or Nebbiolo is present in greater proportion than any other variety.

Class 32 Sangiovese, Montepulciano, Nero d'Avola, Barbera, Dolcetto, Nebbiolo & Blends 2024

Class 33 Sangiovese, Montepulciano, Nero d'Avola, Barbera, Dolcetto, Nebbiolo & Blends 2023 & Older

SHIRAZ

Open to exhibits labelled or intended to be labelled as varietal Shiraz.

Shiraz dominant wines labelled or intended to be labelled as a blend (for example, Shiraz Grenache Mourvèdre or Shiraz Viognier) are not to be entered in these classes and should instead be entered into a Shiraz Blends class.

Class 34 Shiraz 2024

Class 35 Shiraz 2023

Class 36 Shiraz 2022 & Older

SHIRAZ BLENDS

Open to exhibits labelled or intended to be labelled as a blend of varieties led by Shiraz, being present in greater proportion than any other variety.

Shiraz Grenache Mourvèdre, Shiraz Mourvèdre Grenache, Shiraz Cabernet Sauvignon and Shiraz Viognier, etc. are to be entered in these classes.

Class 37 Shiraz Blends 2024 & 2023

Class 38 Shiraz Blends 2022 & Older

CABERNET SAUVIGNON

Open to exhibits labelled or intended to be labelled as varietal Cabernet Sauvignon.

Cabernet Sauvignon dominant wines labelled or intended to be labelled as a blend (for example, Cabernet Sauvignon Merlot or Cabernet Sauvignon Shiraz) are not to be entered in these classes and should be entered into a Cabernet Sauvignon Blends class.

Class 39 Cabernet Sauvignon 2024

Class 40 Cabernet Sauvignon 2023

Class 41 Cabernet Sauvignon 2022 & Older

CABERNET SAUVIGNON BLENDS

Open to exhibits labelled or intended to be labelled as a blend of varieties led by Cabernet Sauvignon, being present in greater proportion than any other variety.

Cabernet Sauvignon Merlot, Cabernet Sauvignon Malbec, Cabernet Sauvignon Shiraz, etc are to be entered in these classes.

Class 42 Cabernet Sauvignon Blends 2024 & 2023

Class 43 Cabernet Sauvignon Blends 2022 & Older

RED VARIETALS

Open to all red varietals that are not eligible for classes 25 to 27 (Pinot Noir), 28 and 29 (Grenache), 32 and 33 (Sangiovese, Montepulciano, Nero d'Avola, Barbera, Dolcetto and Nebbiolo), 34 to 36 (Shiraz) or 39 to 41 (Cabernet Sauvignon). Exhibits labelled or intended to be labelled as blends are not to be entered in this class.

Exhibits labelled or intended to be labelled as blends are not to be entered in this class.

Class 44 Red Varietals 2024

Class 45 Red Varieties 2023 & Older

RED BLENDS

Open to red blends that are not eligible for classes 30, 31, 32, 33, 37, 38, 42 and 43.

Exhibits labelled or intended to be labelled as single varietals should not be entered in these classes.

Class 46 Red Blends 2024

Class 47 Red Blends 2023 & Older

SMALL BATCH

Open to all table wines of which not more than 1,350 litres (150 dozen 750mL bottles or equivalent) was produced.

Class 48 Small Batch

INNOVATIVE

Open to all wines, including table and sparkling wines, which the exhibitor wishes to have assessed against other "minimal intervention", "no additives" or "natural" wines. A description of what makes the wine "innovative" is to be supplied by the exhibitor at time of entry.

Class 49 Innovative Wines

FORTIFIED

Classification information must be stated at the time of entry.

Class 50 Apera (dry, med dry, med sweet, sweet, cream)

Exhibitors to state style on entry form.

Class 51 Sweet Fortified White non-muscadelle > 4.0 Be

Class 52 Vintage Fortified Red > 5.0 Be

Class 53 Fortified Wines - Innovative and Alternative

Class 54 Tawny - Australian, Classic, Grand & Rare

Class 55 Topaque - Australian, Classic, Grand & Rare

Class 56 Muscat - Australian, Classic, Grand & Rare

LOW ALCOHOL AND DE-ALCOHOLISED

Class 57 Low Alcohol - beverages the product of the complete or partial fermentation of fresh grapes, or a mixture of that product and products derived solely from grapes, that do not exceed 1.15% alcohol by volume

Class 58 De-alcoholised – beverages that contained at least 70% wine before being de-alcoholised to not exceed 0.5% alcohol by volume

AWARDS

THE MALDWYN AND IAN DAVIES BEST SPARKLING WINE OF SHOW

For the Best Sparkling selected from classes 1 to 6.

BEST RIESLING WINE OF SHOW

For the Best Riesling selected from classes 7 to 9.

BEST SEMILLON WINE OF SHOW

For the Best Semillon selected from classes 10 and 11.

BEST SAUVIGNON BLANC OF SHOW

For the Best Sauvignon Blanc selected from classes 12 and 13.

BEST PINOT GRIS / GRIGIO WINE OF SHOW

For the Best Pinot Gris selected from classes 14 and 15.

THE FLEMING TROPHY BEST CHARDONNAY WINE OF SHOW

For the Best Chardonnay selected from classes 16 to 18. Perpetual Trophy.

Supported by Mr. Andrew Fleming.

BEST WHITE VARIETAL WINE OF SHOW

For the Best White Varietal selected from classes 19 and 20.

BEST WHITE BLEND WINE OF SHOW

For the Best White Blend selected from classes 21 and 22.

BEST VALUE WHITE WINE OF SHOW

For the Best Value White Wine. Exhibitor must list two places where the wine is available for under \$25 retail.

BEST SWEET WHITE WINE OF SHOW

For the Best Sweet White selected from classes 23.

BEST ROSÉ WINE OF SHOW

For the Best Rosé selected from class 24.

THE DR BILL RYAN BEST PINOT NOIR OF SHOW

For the Best Pinot Noir selected from classes 25 to 27.

BEST GRENACHE WINE OF SHOW

For the Best Grenache selected from classes 28 and 29.

BEST GRENACHE BLEND OF SHOW

For the Best Grenache Blend selected from classes 30 and 31.

BEST SANGIOVESE, MONTEPULCIANO, NERO D'AVOLA, BARBERA, DOLCETTO, NEBBIOLO OR BLEND OF SHOW

For the Best Sangiovese, Montepulciano, Nero d'Avola, Barbera, Dolcetto, Nebbiolo or Blend selected from classes 32 and 33.

THE WINE GUILD OF AUSTRALIA QLD INC BEST SHIRAZ WINE OF SHOW

For the Best Shiraz selected from classes 34 to 36.

BEST SHIRAZ BLEND WINE OF SHOW

For the Best Shiraz Blend selected from classes 37 and 38.

THE ALAN COOK MBE TROPHY BEST CABERNET SAUVIGNON WINE OF SHOW

For the Best Cabernet Sauvignon selected from classes 39 to 41.

LIQUOR MERCHANTS OF AUSTRALIA LTD BEST CABERNET SAUVIGNON BLEND OF SHOW

For the Best Cabernet Blend selected from classes 42 and 43.

BEST RED VARIETAL WINE OF SHOW

For the Best Red Varietal selected from classes 44 and 45.

BEST RED BLEND WINE OF SHOW

For the Best Red Blend selected from classes 46 and 47.

BEST VALUE RED WINE OF SHOW

For the Best Value Red Wine. Exhibitor must list two places where the wine is available for under \$25 retail.

BEST SMALL BATCH WINE OF SHOW

For the Best Small Batch Wine selected from class 48.

Supported by Wine Friends.

BEST INNOVATIVE WINE OF SHOW

For the Best Innovative Wine selected from class 49.

Supported by King St.

BEST FORTIFIED WINE OF SHOW

For the Best Fortified selected from classes 50 to 56.

BEST LOW ALCOHOL OR DE-ALCOHOLISED BEVERAGE OF SHOW

For the Best Low Alcohol or De-alcoholised beverage selected from classes 57 and 58.

THE STAR BRISBANE BEST QUEENSLAND WINE OF SHOW

For the best wine eligible to be labelled as Queensland wine (at least 85% of the wine must have been obtained from grapes grown in Queensland) selected from all sparkling and table wine classes excluding the Small Batch, Innovative, Low-Alcohol and De-Alcoholised classes.

BEST ORGANIC OR BIODYNAMIC WINE OF SHOW

For the best wine eligible to be labelled as "organic" or "biodynamic" selected from all sparkling and table wine classes excluding the Small Batch, Innovative, Low-Alcohol and De-Alcoholised classes.

BEST WHITE TABLE WINE OF SHOW

For the Best White Wine selected from classes 7 to 22.

THE STODART TROPHY BEST RED TABLE WINE OF SHOW

For the Best Red Wine selected from classes 25 to 47.

Perpetual Trophy supported by The Stodart Family.

THE ANGELO PUGLISI GRAND CHAMPION WINE OF SHOW

For the grand champion wine of show selected from the winners of the best white table wine of show, best red table wine of show and best sparkling wine of show.

2025 ANGELO PUGLISI GRAND CHAMPION WINE OF SHOW BURSARY

The RNA will award a \$12,000 bursary to the exhibitor of the 2025 Angelo Puglisi Grand Champion Wine of Show.

The winner of the bursary will have the opportunity to develop their own educational experience.

The funds can be used for travel, training and education, aimed at furthering the winner's own knowledge and advancing the Australian wine industry.

2025 THE STAR ENTERTAINMENT GROUP EMERGING QUEENSLAND WINEMAKER OF THE YEAR

The RNA and The Star are committed to supporting the Queensland wine industry through the annual awarding of The Star Emerging Queensland Winemaker of the Year Award.

The recipient will be provided with the following, aimed to further develop the winemaker's skills and to encourage the continued growth of the Queensland wine industry:

- attendance at the Advanced Wine Assessment Course (AWAC) facilitated by the Australian Wine Research Institute;
- a \$1,500 allowance toward travel costs associated with attendance at the AWAC;
- invitation to the 2026 Royal Queensland Wine Awards as an Associate Judge;
- opportunity to enter into a 12-month commercial agreement with The Star to sell an agreed range in venues at The Star Brisbane; and
- invitation to attend and speak at functions hosted by The Star to promote their craft and range.

Winemakers with an exhibit in the 2025 Awards that qualifies as Queensland wine (containing at least 85% grapes grown in Queensland) are eligible to apply for the award.

An applicant must answer the question, "What makes you the Emerging Queensland Winemaker of the Year?".

The ideal applicant:

- is currently working as a winemaker in the Queensland Industry; and
- commits to participate at the Royal Queensland Wine Awards Presentation; and
- commits to attend RQA and The Star Entertainment Group events as required.

To find out more and to apply for the award, please visit the RQA website: <https://www.rqa.com.au/competitions/wine-awards/>

REGULATIONS

Subject to the Royal National Agricultural and Industrial Association of Queensland Act 1971 (Qld), and to the Rules, By-Laws and Regulations of the RNA the following Special Regulations apply to the RQA.

Entries are accepted subject to the Royal National Agricultural and Industrial Association of Queensland Act 1971 (Qld), and to the Rules, By-Laws and Regulations of the RNA in addition to the Special Regulations which appear in this Entry Booklet. Copies of the Rules and By-Laws may be obtained from <https://www.rna.org.au/aboutus/by-laws-and-rules.aspx>.

JUDGING

1. Judging will be performed by a panel of judges appointed by the RNA.
2. Wines will be sorted for judging within a class by geographical indication (GI) or in like groups for blend/other variety classes and sorted in a random order within those groups.
3. Judges are not informed of the identity of the GIs.
4. Each class is assigned to a judging panel to be blind tasted. Large classes may be "split" across several panels.
5. Judging panels consist of:
 - 1 x Panel Chair
 - 2 x Judges
 - 2 x Associate Judges
6. All exhibits will be judged to the internationally recognised 100 point scoring system on condition and colour; bouquet and flavour.
7. Medals will be awarded as follows:
Gold Medal 95 points – 100 points
Silver Medal 90 points – 94 points
Bronze Medal 85 points – 89 points
8. The Chief Judge has power to disqualify or dismiss as not being eligible for judging, any exhibit which, in the Chief Judge's opinion, does not comply with the regulations in every respect provided the Chief Judge first refers the matter to a Council Steward for enquiry. The Chief Judge and Council Steward have power to call in one or more persons, not being exhibitors in the current awards, for consultative or advisory purposes.
9. In the event of there being no competition in a class, the judges may award a prize or not, as they think fit. Prizes may be withheld in any class where exhibits are considered unworthy.
10. All judges will record a comment for each exhibit judged.
11. The Panel Chair will record a comment to be shared with the exhibitor for each exhibit.
12. The Chief Judge will determine the process for determining the 'top gold' within each non-split class.
14. Judging of split classes is finalised after each panel involved determines its 'top gold' from within its portion of the class. The Chief Judge will then re-convene the Panel Chairs and re-taste in a random order to determine the single top gold for the class. It is this wine that will progress to the trophy tasting round (if applicable) for that class.
15. The highest-ranked eligible gold medal-winning wines will be re-tasted and ranked where trophies are awarded across multiple classes.
16. The Chief Judge, in consultation with a Council Steward, will have the final power to arbitrate the award of a trophy or prize.
17. Trophies will only be awarded to exhibits that have won gold medals during the current RQA except where indicated in the regulations.

AUDIT

An audit will be carried out before, during and post judging. Exhibits may be disqualified pending the findings of audits.

The RNA may nominate a person or persons to conduct the audit by:

- inspecting and/or analysing any exhibit or wine held by an exhibitor purporting to be of the type entered as an exhibit, to verify that it matches the information given about the exhibit at the time of entry and delivery, meets the relevant conditions for the relevant class in which it was exhibited and the regulations of the RQA, and that the wine held by the exhibitor represents the exhibit provided for judging; and/or
- inspecting the exhibitor's stock of the exhibit and records related to that stock (including record of all sales made from the quantity of the stock on hand since the date of delivery) to verify that the quantity of finished bottled stock on hand (at time of delivery).

The exhibitor must permit the nominated person or persons (being either from the RNA or nominated by the RNA) to take samples of the relevant wine including different lot/bottling batches of the wine held by the exhibitor if so requested.

Any audit and/or inspection may be conducted after the close of entries and prior to the announcement of awards or within a reasonable period, being no greater than eight (8) weeks, following the announcement of the awards. The person or persons appointed to carry out the inspection will make a report to the RNA. The exhibitor must ensure that requests and timeframes are adhered to when contacted otherwise exhibits may be disqualified.

OTHER REGULATIONS

1. The requirements as set out in the "Entry eligibility", "How to Enter", "Classes" and "Trophy Awards" sections of this Entry Booklet form part of the Special Regulations of the RQA.
2. All classes are open for competition to wine growers and wine and spirit merchants.

3. A wine and spirit merchant shall mean any person, association or company buying wine and brandy.
4. A wine grower shall mean any wine grower owning or occupying a vineyard and manufacturing wine from grapes grown in such vineyard, or from grapes purchased for the purposes of winemaking.
5. After the close of entries, no person will be permitted access to the exhibits, except the judges, stewards and RNA employees until the awards have been made.
6. In all the specified single variety classes, an exhibit must contain at least 85% of the named variety. Varietal composition must be specified on the Application to Enter form and competition label.
7. Exhibits will not be permitted to leave the competition venue without the permission of the RNA.
8. All exhibits become the property of the RNA.
9. Exhibits must be the bona fide property of the exhibitor at the time of entry.
10. All exhibits must be the product of solely Australian grapes and conform to the respective Acts of the States and the Commonwealth which governs the production of Australian wine.
11. No entry will be received from any person or persons disqualified by the RNA or any other similar association during the period of such disqualification. Should any such entry be accepted, it shall, when discovered, be deemed void and the entry fee and exhibit shall be forfeited to the RNA.
12. All exhibitors must accept the decision of the judges appointed by the RNA as to the merits of their exhibits.
13. Exhibitors are required to adhere to the Winemakers' Federation of Australia Code of Practice for the Display of Awards. Any reference to an award win at the Royal Queensland Wine Show must use the full and correct show name, the Royal Queensland Wine Show as stated in the medal usage guidelines available from the RNA. Any exhibitor making improper use of awards won in the Royal Queensland Wine Show for advertising purposes shall be subject to disqualification from further Shows conducted by the RNA.
14. An exhibitor who in the opinion of the RNA breaches any of these Regulations may be disqualified by the RNA from exhibiting at any of its future shows as the RNA in its absolute discretion may determine.

INTERPRETATION

The RQA adopts:

- the Australian geographical indications (GIs) and other terms as defined in the Registrar of Protected Geographical Indications and Other Terms established under the Wine Australia Act 2013 (Cth); and
- Wine Australia's position on the use of the other terms "Apera", "Topaque", "Cabernets", "Pinots" and "Sparkling" as set out in its publication Additional Label Items and Other Terms available at <https://www.wineaustralia.com/labelling/additionallabelling-terms>.

To the extent of any remaining ambiguity in respect of eligibility of a wine for entry into the RQA or a particular class, the RQA adopts the meaning given to terms in the Glossary to the 2015 ASVO Wine Show Best Practice Recommendations available at www.asvo.com.au.

ASVO RECOMMENDATIONS

The RNA has endeavoured to adopt where consistent with the RQA strategy the Australian Society of Viticulture and Oenology (ASVO) 2020 Wine Show Best Practice Recommendations available at www.asvo.com.au.

PRIVACY STATEMENT

The Royal National Agricultural and Industrial Association of Queensland (RNA) is committed to protecting your privacy by ensuring that any personal information we collect, or may in the future collect, is handled in compliance with the Privacy Act 1988 as amended from time to time. Please refer to the RNA's Privacy Policy and Disclaimer available on the RNA Corporate website <https://www.rna.org.au/privacy-policy.asp>

HONOUR LIST

The Royal Queensland Awards congratulates previous winners.

WINNERS OF THE GRAND CHAMPION WINE OF SHOW

2024	Yarra Yering Underhill Shiraz 2022 Yarra Yering Victoria
2023	Giant Steps Sexton Vineyard Pinot Noir 2022 Giant Steps Wine
2022	Lowestoft Estate Single Vineyard Pinot Noir 2021 Lowestoft Estate Tasmania
2019	Giant Steps Nocton Vineyard Pinot Noir 2018 Giant Steps Wine
2018	Coldstream Hills Reserve Chardonnay 2017 Coldstream Hills
2017	Xanadu Reserve Chardonnay 2015 Xanadu Wines
2016	Grand Vintage Sparkling 2007 House of Arras
2015	Winemaker's Reserve Chardonnay 2014 First Creek Wines
2014	Piccadilly Reserve Chardonnay 2012 Wolf Blass Wines
2013	D Block Reserve Cabernet Sauvignon 2010 Shingleback
2012	Annie's Lane Cooper Trail Shiraz 2010 Annie's Lane At Quelltaler
2011	Seppelt Drumborg Riesling 2005 Treasury Wine Estate
2010	Leo Buring Leonay Maturation Release Riesling 2005 Foster's Group Ltd
2009	Mount Pleasant Lovedale 2003 McWilliams Wines
2008	Saltram No.1 Shiraz 2006 Foster's Group Ltd
2007	Oakridge Chardonnay 2006 Oakridge Vineyards
2006	Majella Cabernet 2004 Majella Wines
2005	Coldstream Hills Reserve Chardonnay 2003 Coldstream Australia