



## **WINE SCHEDULE**

### **2022 Vintage – Dry White Table Wines - quantity 600 litres**

- Class 1        Riesling
- Class 2        Sauvignon Blanc and blends
- Class 3        Pinot Gris, Pinot Grigio
- Class 4        Chardonnay
- Class 5        Other Dry White varieties and/or blends

### **2021 Vintage – Dry Red Table Wines - quantity 600 litres**

- Class 6        Pinot Noir
- Class 7        Merlot
- Class 8        Cabernet Sauvignon
- Class 9        Shiraz
- Class 10       Shiraz Viognier blends
- Class 11       Alternative varieties and blends
- Class 12       Cabernets (Cab Sauvignon, Cab Franc, Malbec, Merlot & Petit Verdot)
- Class 13       Australian styles – Shiraz/ Cabernet or Cabernet/Shiraz

### **2021 Vintage and older – Dry White Wines - quantity 300 litres**

- Class 14       Riesling
- Class 15       Sauvignon Blanc and blends
- Class 16       Pinot Gris, Pinot Grigio
- Class 17       Chardonnay
- Class 18       Other Dry White varieties and/or blends



**WINE SCHEDULE (continued)**

**2020 Vintage and older – Dry Red Table Wines - quantity 300 litres**

Class 19	Pinot Noir
Class 20	Merlot
Class 21	Cabernet Sauvignon
Class 22	Shiraz
Class 23	Shiraz Viognier blends
Class 24	Alternative varieties and blends
Class 25	Cabernets (Cab Sauvignon, Cab Franc, Malbec, Merlot & Petit Verdot)
Class 26	Australian styles – Shiraz/ Cabernet or Cabernet/Shiraz

**Any Vintage – quantity 300 litres**

Class 27	Rosé
Class 28	Sweet and Semi Sweet White table wine – any variety
Class 29	Sweet white desert styles (Botrytis blends and late picked styles)

**Fortified and Sparkling Wines – quantity 200 litres**

Class 30	White sparkling wines – bottle fermented
Class 31	Red sparkling wines – bottle fermented
Class 32	Sparkling wines - non bottle fermented (Vintage & Non-Vintage)
Class 33	Fortified wines