



Royal Australian
SPIRIT AWARDS

COMPETITION SCHEDULE 2024



ContentsPage

3.

2024 Key Dates
How to Enter
Entry Fees (GST Included)
Submission of Entries
Closing Date of Entries
Withdrawals

4.

Refunds
Exhibit Labels
Delivery
Delivery Location
Exhibit Quantities
Disposal of Exhibits
Judging
Judging Regulations

5.

Rules of Entry
Spirit

6.

All Exhibitors are Required to
Comply with Relevant State
Legislation
Tasting Day
Tasting Tickets

Presentation of Trophies
Wine Communicators of Australia,
SA Chapter Royal Adelaide Wine
and Spirit Awards Lunch

7.

Medals
Use of Medals/Awards
Contact Us
Entries Closing Date

8.

Whisky
Gin

9.

Vodka
Rum
Brandy
Other

10.

Awards
Best Of

11.

Major Awards

KEYDATES

Entries Close	Monday 5th of August at 5:00pm (ACST)
Deliveries to Adelaide Showground	Wayville Pavilion, Adelaide Showground. Thursday 12th, Friday 13th, Monday 16th, Tuesday 17th September (9am-5pm)
Judging	Thursday 19th & Friday, 20th September 2024
Awards Presentation	Friday 4th of October

HOW TO ENTER

ENTRY FEES (GST INCLUDED)

Entry fee for each entry: \$95

Exhibits must be submitted and paid for by the closing date.

All entries submitted online will be acknowledged via email.

SUBMISSION OF ENTRIES

Entries submitted online: www.spiritawards.com.au

The following conditions will strictly apply:

- All entries must be completed and paid for online by the official closing date.
- A late entry option is available under the following conditions:
- Late entries may only be submitted online and will be accepted for 7 days after the official losing date (by 5.00 pm CST)
- An additional fee equivalent to three times the standard entry fee is paid which is donated to the Society Foundation.

CLOSING DATE OF ENTRIES

MONDAY, 5 August 2024 at 5.00 pm (ACST)

T&Cs The following conditions will strictly apply:

- All online entries must be paid in full by 5.00 pm (ACST) on Monday, 4 August 2024.
- No exceptions to the above conditions will be made to any exhibitor under any circumstance.

WITHDRAWALS

All withdrawals must be made in writing and can be sent via email to

lsilva@adelaideshowground.com.au Withdrawals must include class number/s and exhibit name (if applicable). Please note a refund will not apply if entries have closed.

REFUNDS

No refund of entry fees will be made after the closing date of entries.

EXHIBIT LABELS

Once entries have closed, exhibitors will receive an email containing labels for their entries. Exhibitors must print out labels and adhere them to each of their entries prior to delivery. Please keep your online account email up to date as labels will be sent to that address. It is the responsibility of the exhibitor to communicate with the RA&HS should labels not have been received. Entries received with no label will not be judged.

DELIVERY

Exhibits must be delivered between 9.00 am to 5.00 pm on Thursday 12th, Friday 13th, Monday 16th, Tuesday 17th September. No late exhibits will be judged.

DELIVERY LOCATION

Exhibits must be delivered to the Wayville Pavilion, Adelaide Showground, Wayville. Details and a map will be emailed with PDF labels following closing date. The Society will not be responsible for the loss of, or any damage whatsoever to exhibits en-route to, during judging or while entries are stored subsequent to judging.

EXHIBIT QUANTITIES

Exhibitors are to provide one (1) bottle of 700ml or equivalent for judging. Exhibitors of trophy winning spirits may be required to supply an additional three (3) bottles (700ml or equivalent) for use in the Exhibitor tastings at no cost to the Society. Furthermore, the WCA may request a product donation for the Royal Adelaide Wine and Spirit Awards Lunch raffle.

DISPOSAL OF EXHIBITS

All Exhibits become the property of the Society.

JUDGING

Thursday 19 & Friday 20 September 2024

JUDGING REGULATIONS

Judging will be held on Thursday 19, Friday 20 September, 2024.

All Judges (including the Chief Judge) shall not at any time prior to the announcement of the Awards have any access as to the identity of the Exhibits.

All spirits will be judged in the order best considered by the Chief Judge.

Judges under the direction of the Chief Judges shall judge their allocated Classes and complete a score/feedback sheet for those Classes. The Chief Judges shall have the points totaled and re-checked. An independent person nominated by the RA&HS will confirm the results to determine the awards.

With sufficient time before judging, should staff identify a spirit has been incorrectly entered, every endeavor will be made to move it into the correct class. Should time not permit the identified spirit will be disqualified.

Judges will not have access to exhibits apart from the glass of each placed in front of them by the stewards.

All exhibitors shall accept the final decision of the Society and Judges.

The Chief Judge shall have the power to disqualify or dismiss as being not eligible for judging any exhibit which, in his/her opinion does not comply with the regulations in every respect and such disqualification shall be accepted as final.

Exhibits will be judged from both a technical and a consumer appreciation perspective using the following criteria:

- Appearance
- Aroma
- Flavor
- Overall impression

RULES OF ENTRY

1. The competition is open to all spirits that will be commercially available in the next 12 months (ie) will be on sale at one or more licensed outlets. please Note only products that are commercially available at the time of judging will qualify for a trophy.
2. Distillery Size:
 - Small - Distilleries producing less than 5,000 LAL per annum
 - Medium - Distilleries producing between 5,001 - 50,000 LAL per annum
 - Large - Distilleries producing over 50,000 LAL per annum
3. Small batch trophy is defined as a unique product between 100-300L produced and packaged identified as such on the label
4. The brand owner or licensed user of the brand must submit the entry.
5. Spirit should be entered into the class most appropriate to its style. If you are unsure of this, please contact the RA&HS.
6. There is no limit to the number of entries an Exhibitor can enter provided each entry is a different product. More than one entry per class per entrant is permitted.
7. Entrants must have produced and packaged a minimum of 100 litres of each product entered.
8. The organising committee reserves the right to audit compliance regarding entries.
9. The Judges' decision is final.
10. The Judges reserve the right not to award medals, prizes or certificates in each class.
11. Flavoured beverages cannot be coloured or flavoured artificially.
12. Results will be published in the 2024 RASA Results Catalogue. Results will also be posted on the RA&HS website – www.theshow.com.au
13. Judges' comments will be sent to all exhibitors.
14. The RA&HS reserves the right to merge or delete any class/es for which insufficient entries are received.
15. The Society reserves the right to have any exhibit inspected and/or analysed to verify that it meets the relevant conditions for the class in which it was exhibited and that the Spirit held by the Exhibitor represents the exhibit provided for judging.

SPIRIT

For all "other" classes, distillers must provide enough information on style/ingredients to enable correct style guideline judging.

ALL EXHIBITORS ARE REQUIRED TO COMPLY WITH RELEVANT STATE LEGISLATION

All entries must comply with the current relevant FSANZ Food Standard Codes including 'Spirit 2.7.5.'

Australian entries must comply with Australian regulatory requirements that apply in relation to excise, including the Excise Act 1901 (this act includes that brandy, whisky or rum must not be released from the CEO's control unless it has been matured by storage in wood for at least 2 years).

No entry will be received from any person or persons disqualified by this or any other similar Society during the period of such disqualification. Should any such entry be accepted it shall, when discovered, be deemed void and the entry fee and Spirit shall be forfeited. The competition is open to all commercial Spirits distilled in Australia and New Zealand.

TASTING DAY

Friday 4 October 2024.

Exhibitors Tasting - 8.00am - 12.30pm Wayville Pavilion

VIP Tasting – 10.30am - 12.30pm Wayville Pavilion

WCA Luncheon* – 12.30pm – Ridley Centre

Taste of the Best Public Tasting' – 6.00 pm to 8.30 pm – Wayville Pavilion

TASTING TICKETS

Tickets for will be issued electronically as follows:

- Exhibitors with 1 to 10 entries will be sent two (2) tickets to both the Exhibitor Tasting and the VIP Tasting.

PRESENTATION OF TROPHIES

Friday 4 October 2024.

Major winners announced at the WCA Luncheon from 12:30pm.

WINE COMMUNICATORS OF AUSTRALIA, SA CHAPTER ROYAL ADELAIDE WINE AND SPIRIT AWARDS LUNCH

Exhibitors are encouraged to attend the luncheon and are offered a maximum of two tickets at a significantly discounted 'Exhibitor' rate.

For tickets visit www.winecommunicators.com.au

All spirit and wine trophies are presented at the WCA lunch and the Champion Spirit of Show, Most Outstanding Red, Most Outstanding White and Outstanding Wine of Provenance winners are announced and presented at this event.

ATTENTION ALL EXHIBITORS

In an endeavor to continue to make the Royal Australian Spirit Awards relevant to the industry, classes are reviewed annually.

Suggestions for alterations to the 2024 Royal Australian Spirit Awards must be submitted in writing by the end of September 2024 to lsilva@adelaideshowground.com.au.

The RA&HS makes every attempt to ensure that all information contained within this schedule is

correct at the time of printing, however the RA&HS reserves the right to change such details as may be required.

MEDALS

Award points are as follows:

- Gold Award 17 points and over
- Silver Award 15.5 points to 16.9 points
- Bronze Award 14 points to 15.4 points

A Champion title may be awarded to the highest pointing silver medal winning Exhibit if a gold is not awarded for that class. This will be at the discretion of the Chief Judge in consultation with a Society representative.

USE OF MEDALS/AWARDS

Producers will not use medals, stickers, symbols or other devices on a bottle or soft pack in order to misleadingly convey the impression that the spirit has received an award at an open, objective or independent competition.

The use of gold, black and gold, bronze and silver discs and the like, must not be used. Stickers and symbols or other devices should be sufficiently differentiated from show medals in terms of shape and/or colour to ensure no confusion.

All award-winning entries must only use the official Royal Australian Spirit Awards medal design.

Artwork will be supplied to all prize-winning entries via e-mail once awards are announced.

Exhibitors of awards agree that all advertising, promotion or labelling arising from the award will include Year of Award, class number and description of award. Exhibitors also agree that only the specific Spirit or cider that received the award can have any reference to that award.

CONTACT US

Event Coordinator: Lucy Silva

Email: lsilva@adelaideshowground.com.au

Phone: (08) 8210 5211 Between 9.00 am - 5.00 pm

The Royal Agricultural & Horticultural Society's ABN is 68 531 710 498.

ENTRIES CLOSING DATE

MONDAY, 5 AUGUST 2024 at 5:00pm

WHISKY

Whisky - Must be distilled from cereal grains, yeast and water and must be matured in wooden casks for at least two years (Excise Act 1901).

- Class 1 SINGLE MALT
- Class 2 BLENDED
- Class 3 CASK STRENGTH
- Class 4 GRAIN
- Class 5 OTHER (Please Specify)

GIN

- Class 6 CLASSIC DRY
(Australian) – Often referred to as London Dry Gin) – should be produced using a clean base spirit with a neutral taste which allows the distilled flavours of the botanicals to come through. The gin should be juniper forward where all the botanicals are distilled either soaked in the neutral spirit inside the still or placed in a basket within the still or along the lyne arm. The botanicals may be distilled individually or together in a single batch. Must be bottled at a minimum of 37.0 % a/v. Classic Dry Gin cannot be coloured or flavoured artificially.
- Class 7 CONTEMPORARY AROMATIC
(New age or new wave gins) - Juniper should still be discernible but flavours from other botanicals such as citrus, spice and floral notes are more prominent than in a traditional gin. Must be bottled at a minimum of 37.0% a/v. Contemporary Style Gin cannot be coloured or flavoured artificially.
- Class 8 OLD TOM
A distilled gin produced to replicate the historical style of “Old Tom” either botanically intense or botanically sweetened. Nowadays Old Tom is a very good gin quite often sweetened by the distillation of larger than normal amounts of liquorice or the like but not added after distillation. It is generally considered richer in flavour than London Dry gin. Must be bottled at a minimum of 37.0% a/v. Old Tom Gin cannot be coloured or flavoured artificially.
- Class 9 NAVY (High Strength 44%+)
A Distilled Gin bottled at a minimum of 44% a/v. Traditionally “Navy Gin” is bottled between 57% and 58% a/v as per the World Gin Awards however these awards recognise the opportunity for producers to showcase their gin at a strength above 44% a/v which best highlights a gin’s characteristics, typical of a higher strength.
- Class 10 BARREL AGED
A Barrel Aged must be matured in a wooden cask or casks.
- Class 11 FRUIT
A Distilled Gin that has been flavoured with fruit or other botanicals, typically via infusion or maceration and may be sweetened such as Sloe Gins or Gin Liqueurs. Must be bottled at a minimum of 20% a/v and exhibitor must identify intended style/flavour.

Class 12 OTHER (Please Specify)
Distilled Gin not found in Classes 6 - 11. Other unlisted must specify style to be judged.

VODKA

Class 13 CLASSIC
Class 14 FLAVOUR DISTILLED
Class 15 FLAVOUR INFUSED
Class 16 OTHER (Please Specify)

RUM

Rum - Must be distilled from sugar cane and must be matured in wooden casks for at least two years (Excise Act 1901).

Class 17 WHITE
Class 18 DARK (Overproof) ABV 50% +
Class 19 DARK (Underproof) ABV Under 50%
Class 20 SPICED/FLAVOURED

BRANDY

Classes 24 and 25 must comply with FSANZ Food Standard Code 4.5.1 for 'Wine Production Compliance.'

With the exception of Classes 20 and 21 all grape brandy entries must be matured in wooden casks for at least two years.

Exhibitors must state the age of their grape brandy. The age of brandy shall be determined by the age of the youngest component of any blend.

Class 21 GRAPE BRANDY – 2 years and under 3 years.
Class 22 GRAPE BRANDY, over 3 years.
Class 23 BRANDY, Fruit
Class 24 POMACE (GRAPPA, MARC)

OTHER

Class 25 LIQUEUR FRUIT (INCLUDING LIMONCELLO)
Class 26 LIQUEUR HERBAL / BOTANICAL (INCLUDING APERITIF STYLE BITTER LIQUEURS)
Class 27 LIQUEUR NUT
Class 28 LIQUEUR COFFEE
Class 29 LIQUEUR WHISKY (MUST HAVE A WHISKY BASE)
Class 30 LIQUEUR RUM (MUST HAVE A RUM BASE)
Class 31 LIQUEUR OTHER
Class 32 NEW MAKE UNAGED SPIRIT
Class 33 OTHER (NOT IN ANY OTHER CLASS)

AWARDS

THE BINTANI AUSTRALIA TROPHY CHAMPION WHISKY

Trophy sponsored by Bintani Australia

THE MULTI-COLOUR CORPORATION TROPHY CHAMPION GIN

Trophy sponsored by Multi-Colour Corporation

THE QUEST KING WILLIAM SOUTH TROPHY CHAMPION VODKA

Trophy sponsored by Quest King William South

THE BENTLEY CONSULTING CHAMPION RUM

Trophy sponsored by Bentley Consulting

THE R.G. (BOB) HARDY TROPHY CHAMPION BRANDY

Trophy sponsored by Oeneo Australasia (trading as Seguin Moreau)

THE COSPAK TROPHY CHAMPION OTHER SPIRIT

Trophy sponsored by Cospak

BEST OF

BEST SINGLE MALT WHISKY

BEST BLENDED WHISKY

BEST CASK STRENGTH WHISKY

BEST GRAIN WHISKY

BEST OTHER WHISKY

BEST CLASSIC DRY GIN

BEST CONTEMPORARY AROMATIC GIN

BEST OLD TOM GIN

BEST NAVY GIN (44%+)

BEST BARREL AGED GIN

BEST FRUIT GIN

BEST OTHER GIN

BEST CLASSIC VODKA

BEST FLAVOUR DISTILLED VODKA

BEST FLAVOUR INFUSED VODKA

BEST OTHER VODKA

BEST WHITE RUM

BEST DARK RUM (Overproof/ABV 50%+)

BEST DARK RUM (Underproof/ABV under 50%)

BEST SPICED/FLAVOURED RUM

BEST GRAPE BRANDY (2 years and under 3 years)

BEST GRAPE BRANDY (over 3 years)

BEST POMACE BRANDY

BEST FRUIT LIQUEUR

BEST HERBAL/BOTANICAL LIQUEUR

BEST NUT LIQUEUR

BEST COFFEE LIQUEUR

BEST WHISKY LIQUEUR

BEST TRUM LIQUEUR
BEST OTHER LIQUEUR
BEST FRUIT LIQUER
BEST FRUIT LIQUER
BEST OTHER LIQUEUR

MAJOR AWARDS

THE TARAC TECHNOLOGIES TROPHY CHAMPION SMALL BATCH

A unique product of between 100-300L produced and packaged, identified as such on the label.
Trophy sponsored by Tarac Technologies

THE TAFE SA TROPHY CHAMPION SPIRIT OF SHOW

RAS Trophy sponsored by TAFE SA - Primary Industries Animal & Laboratory Sciences

ROYAL ADELAIDE SHOW - CONDITIONS OF ENTRY COMPETITIVE & COMMERCIAL EXHIBITORS

HAZARD REPORTING

Competitors must notify the Area/Pavilion Supervisor or the Venue Management Office immediately of any hazards detected. Hazards are any situation which has the potential to cause:

Office immediately an incident occurs which has resulted in:

1. The injury, illness or death of any person or animal
2. The damage, destruction or loss of property
3. A near miss incident that could have resulted in the consequences listed in 1 and 2

WASTE DISPOSAL

All waste including liquids must be disposed of responsibly and placed in the appropriate bin or receptacle. Storm drains must not be used for the disposal of any waste.

HAZARD MINIMISATION

All areas must be kept in a clean and tidy order with clearly defined and available access and exit routes at all times. Build-up of combustible waste must be avoided.

Care must be taken to minimise trip hazards and obstacles that people may walk into.

HAZARDOUS MATERIALS

The RA&HS are to be advised of all hazardous materials that are brought onto the Showground. Appropriate warning signs and Safety Data Sheets (SDS) will need to be provided before allowing these materials on site. SDS are to be available onsite and provided immediately upon request by an RA&HS Representative.

MEDIA COMMENTS

Any public comment on emergencies, incidents or other venue matters should only come from the RA&HS. The key media spokesperson for the RA&HS is the Marketing Manager.

DUTY OF CARE

It is important to ensure your own safety and that of all other site personnel, visitors and general public at the Adelaide Showground.

All competitors have a "Duty of Care" to avoid exposing themselves or other people to situations which could lead to injury. This "Duty of Care" extends to the prevention of damage to property.

LIABILITY AND INDEMNITY

1. Release
Entry to and remaining on the Showground is entirely at the risk of the Exhibitor and to the maximum extent permitted by law, the Exhibitor releases the Society (which term includes in this clause the Society's officers, employees, members and agents), from all claims and demands of every kind resulting from any accident, damage or injury occurring at the Showground, and without limitation, the Exhibitor acknowledges:
 - a) the Society has no responsibility or liability for any loss, damage or injury to or caused by any Exhibit;
 - b) the Society has no responsibility or liability for any loss, damage or injury to or caused by any Exhibitor, his or her family, invitees and Agents;
 - c) the Society has no responsibility or liability for any loss, damage or injury to a Motor Vehicle or any of its contents whilst it is located on the Showground; and
 - d) without limiting Regulations 1 (a) and 1 (b) above, the Society has no responsibility or liability for any loss, damage or injury resulting from the sale, treatment, failure to treat, destruction, disposal or other dealing with any Exhibit, or for loss, damage or injury to any personal belongings, equipment or property brought onto the Showground.
2. Indemnity.
To the maximum extent permitted by law, the Exhibitor must indemnify and keep indemnified the Society and its officers, employees, members and agents from and against all actions, claims, demands, losses, damages, costs, expenses and liabilities including without limitation, consequential loss and loss of profits for which the Society is or may be or become liable in respect of or arising from:
 - a) loss, damage or injury to any person in connection with the Exhibit or the relevant Event;
 - b) without limiting Regulation 2(a), loss, damage or injury to any other Exhibit or Exhibitor, his or her family, invitees, Agents, or to the property of the Society, or its members, or to the general public, caused or contributed to or by any act or omission of an

1. Exhibit of the Exhibitor or by the Exhibitor, his or her family, invitees or Agents; and
c) without limiting Regulation 2(a), loss, damage or injury to the Exhibit, or the Exhibitor, his or her family, invitees, or Agents caused or contributed by an act or omission of an Exhibit of the Exhibitor or by the transportation, feeding or housing of an Exhibit of the Exhibitor.
2. Removal from Showground
Without prejudice to any other provision in these Regulations, where the Society, its officers, employees, members or agents removes an Exhibit, or causes an Exhibit to be removed from the Showground, the Exhibit is removed or caused to be removed entirely at the risk of the Exhibitor. The person or persons removing the Exhibit will be deemed to be the agent of the Exhibitor, and his or her acts and omissions will be deemed to be the acts and omissions of the Exhibitor.
3. Insurance
The Society will arrange Animal Exhibitors Public Liability insurance cover for all Exhibitors of Exhibits being animals. The Exhibitor is bound by the terms and conditions of this insurance and by Statutory Duties as defined under the Insurance Contracts Act (1984). Details of the Animal Exhibitors Public Liability insurance are set out in the Relevant Schedule. The Society does not insure first party loss, damage or injury to Exhibits, and Exhibitors should consider purchasing insurance if required.
4. Personal effects
The Society has no responsibility or liability for any loss or damage caused to personal belongings, equipment or property which is brought onto the Showground by an Exhibitor, his or her family, invitees or Agents.

EMERGENCY INFORMATION

Emergency information and Emergency Assembly Points for the various animal pavilions and stables will be included with Exhibitor Entry Detail Returns and Notice to Exhibitor notifications. Competitors should be familiar with these plans.

FIRST AID

During the Royal Adelaide Show, St John provides First Aid Services but it is suggested that competitors have a basic First Aid kit for minor injuries.

St John is not in attendance after public hours.

For emergency contact details, check Notice Boards for onsite assistance or dial 000 for a medical emergency.

RA&HS EMERGENCY FACILITIES

Firefighting and other emergency equipment must not be removed or used for any other purpose. Missing or unserviceable equipment should be reported to the Venue Management Office immediately.

SMOKING

Smoking is only permitted in designated locations. The Royal Adelaide Show is a smoke free event.

TRAFFIC CONTROL

The RA&HS Traffic Control Policy imposes restrictions within the Showground. For the duration of the Royal Adelaide Show the speed limit is 10kph on the grounds and 8kph inside buildings.

The use of vehicles inside the Showground is closely managed during the Royal Adelaide Show. Conditions of entry will be provided with the issue of Vehicle Entry Permits.

ELECTRICAL EQUIPMENT

1. All extension cords and electrical appliances should be tested and tagged in accordance with current legislation as per Australian Standards 3760.
2. Removal of all untagged electrical equipment will be required or costs levied to exhibitors regarding any equipment without a current inspection tag.
3. Power boards with overload protection can only be used at the discretion of the Venue Manager.
4. The use of double adaptors is strictly prohibited.
5. Appliances and power cables must not be used or laid through any area that may become wet.
6. Power cables must not be laid across walkways, paths, roads or any area where damage could occur to the cable.
7. Bar (resistance) heaters are strictly prohibited.
8. Light sockets must not be used for any other purpose.
9. In external areas only, extension leads that are Heavy Duty Rated may be used.

THANKYOU

TO OUR SPONSORS

Bentley Consulting

Bintani Australia

Cospak

Multi-Colour Corporation

Oeneo Australasia (trading as Seguin Moreau)

Quest King William South

TafeSA - Primary Industries Animal & Laboratory Sciences

Tarac Technologies

Wine Showcase Publishing



Royal Australian SPIRIT AWARDS



ROYAL AGRICULTURAL &
HORTICULTURAL SOCIETY OF
SOUTH AUSTRALIA INCORPORATED

