



ROYAL QUEENSLAND SHOW

AGRICULTURAL SCIENCES & STUDENT FERMENTED BEVERAGES SCHEDULE





RNA

THE ROYAL NATIONAL
AGRICULTURAL AND
INDUSTRIAL ASSOCIATION
OF QUEENSLAND



Welcome from the President

As we celebrate 150 years of the Royal Queensland Show (Ekka) presented by the Bank of Queensland (BOQ) in 2026, we invite you to join us in marking this historic milestone by showcasing your very best in our competitions.

Competitions have always been at the heart of the Ekka, recognising the skill, creativity and dedication of our exhibitors.

At the first Show in 1876, 1,700 entries were received, with competitors vying for trophies, cash prizes and medals.

In 2025, we received more than 21,000 entries across 46 competitions, with a prize pool of more than \$687,000 awarded, alongside over 32,000 ribbons, rosettes and sashes.

Some competition sections saw a 20–30 per cent increase in participation, including in beef cattle and Arts & Cookery.

We were also thrilled to welcome our largest crowd in almost two decades, with more than 428,000 people attending the Show.

It was wonderful to see the state come together in support of our agricultural sector and farming communities.

The 2026 Show will run for nine days from Saturday 8 to Sunday 16 August, spanning two full weekends.

Since its inception, the Ekka has celebrated and championed Queensland agriculture and the vital role it plays in our everyday lives.

Best of luck with your competition entries and we look forward to celebrating this very special 150th Royal Queensland Show with you.

David Thomas
RNA President



CELEBRATING EKKA'S 150TH ANNIVERSARY

SATURDAY 8 AUGUST – SUNDAY 16 AUGUST 2026

AGRICULTURAL SCIENCES & STUDENT FERMENTED BEVERAGES COMPETITION

Councillor
Mr Ari McCamley

Chief Judge
A/Prof Heather Smyth, University of Queensland

APPLICATIONS TO ENTER OPEN	Monday, 17 November 2025 at 9.00am
APPLICATIONS TO ENTER CLOSE	Sunday, 9 August 2026 at 5.00pm
ENTRY FEES	\$5.15 per entry, per class All entry fees are inclusive of GST
MAXIMUM NUMBER OF ENTRIES PER CLASS	Classes 1 – 8 Maximum of twelve entries in total per school Classes 9 – 10 No Restriction
DELIVERY OF EXHIBITS	Friday 4 September & Monday 7 September 2026 8:00am to 3.30pm. Deliveries after 3.30pm MUST be arranged prior. No entries will be accepted <u>before or after</u> these dates. Deliver to: Tamara Foster – Competitions Team Brisbane Showgrounds – Exhibition Building - Upper 601 Gregory Terrace BOWEN HILLS QLD 4006
JUDGING	Tuesday 8 September 2026
WORKSHOP AND AWARDS PRESENTATION	Friday 11 September 2026, Exhibition Building - Upper Brisbane Showgrounds 601 Gregory Terrace BOWEN HILLS QLD 4006
COLLECTION OF EXHIBITS	Friday 11 September 2026 from 1.00pm to 3.00pm Exhibition Building - Upper 601 Gregory Terrace, Bowen Hills, QLD 4006

LATE ENTRIES WILL NOT BE ACCEPTED
PRIZES AND PRIZEMONEY SUBJECT TO CHANGE
NO REFUNDS WILL BE MADE AFTER CLOSE OF ENTRIES

The RNA wishes to thank the following presenting partner who has contributed towards prize money,
prizes or conduct of the

AGRICULTURAL SCIENCES & STUDENT FERMENTED BEVERAGES COMPETITION



AGRICULTURAL SCIENCES & FERMENTED BEVERAGES REGULATIONS

1. Classes 1 – 10 are open for competition to schools that incorporate wine making or fermentation studies in Chemistry, Science, Agriculture, and Hospitality as part of its curriculum.
2. ALL beverages entered in this competition must be free of artificial colouring or flavour enhancers other than oak. All entries must have been made by the process of fermentation. Fortification is not allowed. Ingredients used in the making of the wine must be non-toxic.
3. Dry wines should have a Final Specific Gravity (FSG) of 1.014 or lower. Sweet wine FSG 1.015 or higher.
4. Class 7 are open to students who make grape wine. Wines will be judged by class. Grape wine entries must contain only grapes and may not be blended with any other fruit. Grape wines must be described fully on the entry form and then labelled according to Class, Style and Grape Variety.
5. The Stewards and/or Judges may move an entry to another class if it is deemed that the entry is "Out of Class".
6. No entry may be entered in more than one class.
7. All exhibits must be delivered to:

Agricultural Science & Student Fermented Beverages
Competition
Tamara Foster – Competitions Team
Brisbane Showgrounds, Exhibition Building - Upper
601 Gregory Terrace
BOWEN HILLS 4006

8. The Association will not be responsible for the loss of, or any damage whatsoever to exhibits en-route to, during judging or whilst entries are exhibited subsequent to judging.
9. Judging will be conducted by Judges appointed by the RNA.
10. Entries in Classes 1 to 8 must be presented in a standard 750ml clear colourless wine bottle, using a single plastic stopper or screw top lid.
11. Entries in Classes 9 and 10 can be presented in any format but exhibitors must supply a minimum of 500mL per entry. This is to ensure that there is sufficient volume for judging.
12. Exhibitors must only attach labels supplied by the RNA and must show:
 - The year of the competition.
 - The number of the Class.
 - The number of the Lot
 - The type of Fruit and/or Vegetable.

13. Exhibitors may collect exhibits on Friday 11 September 2026 after the conclusion of the presentation. Any exhibits not collected at this time will become the property of the Royal National Agricultural & Industrial Association of Queensland and may be disposed of.

14. The exhibitor irrevocably consents to the RNA publishing or reproducing in any manner whatsoever any particulars or information in relation to their exhibits; the publication or reproduction may be in a printed form or visual image through electronic means and/or on the internet.

15. The Brisbane Showgrounds is subject to a Special Facility License issued under the Liquor Act 1992 and strict laws related to the consumption and possession of liquor across the Brisbane Showgrounds site. The consumption or possession of liquor outside of the licensed bar areas is not authorised by the RNA and in many cases may be an offence for which on the spot fines can be issued by Police and Liquor Licensing Investigators.

16. All cash prizes and trophies must be claimed within six months from the closing date of the Royal Queensland Show. Prizes not claimed and prize cheques not presented by that date will be considered to have lapsed, and the amount will become a donation to the Association

CLASS 1 to 8

1. Presentation

Entries are judged by a panel of judges and awarded marks on appearance, colour, bouquet and flavour. Entries must be presented for judging in a clean, clear, colourless 750ml wine bottle. Re-used bottles are acceptable; ask a local restaurant or hotel for assistance. Remove all traces of old labels using soap free steel wool and an odourless cleaner like methylated spirits. Clean and polish bottle using a lint free cloth and methylated spirits.

2. Food Standards - Definitions & Additives

With reference to fruit wine ingredient selection prior to fermentation for Classes 2 - 7 the following is advised in consideration of the regulations and standards within this country.

F S 7.3 Fruit wine and/or vegetable wine means the product prepared from the complete or partial fermentation of fruit, vegetable, grains and/or cereals or preparations of those foods, other than that produced solely from grapes.

F S 1.3.1 Food Additives Please read

<http://www.comlaw.gov.au/Details/F2011C0089> Especially if you are considering using jams and related products, dried fruits/vegetable, candied fruits and vegetables. Ensure all products in your wines contain only the additives permitted. If unsure do not use the product.

RNA Regulation 2 states that all wines entered in the competition must be free of artificial colouring or flavour enhancers other than oak; this rule refers to the above advice on the Food Standards Code. All wines must have been made in the process of fermentation. Fortification is not allowed.

Ingredients used in the making of this wine must be non toxic.

3. Bottling the Wine

Fill your bottles approximately 2cm from the top of the bottle's shoulders up the neck. Put too little in the bottle and you risk oxidation of your wine before judging. Please note your show bottle should be your best wine and not the last of your wine bottled. Just before bottling, you measure the Specific Gravity of your wine and record the data for your entry form and label. This information is important for the judges' comfort and ease of judging.

If you do not include this information on the label the stewards will open your wine sometime prior to the commencement of judging to take a reading. Having your wine opened and exposed prior to judging may not be advantageous. Also, RNA stewards would appreciate not having to perform this duty as it delays matters.

After bottling store your wine away from direct sunlight and heat.

1. Bottles and Labels

After you have entered the competition the RNA will post labels for your wine bottles. Please ensure they are the only labels you affix to the bottles entered.

Do not forget to fill in the Specific Gravity of each wine in the space provided.

2. Sealing the Wine, Beer or Sake

Wine bottles may be sealed with either a plastic stopper or a screw cap lid. If re-using screw caps, make sure they seat fully and no leakage is apparent. Do not use corks in screw cap bottles in lieu of screw caps because generally the glass is thinner and may well shatter.

3. Young Wines

Time your fermentation so as to ensure that by RNA delivery time your fermentation has finished and your wine has stability i.e. it has been in the bottle for a time to mature.

Unstable wines do not travel well and will probably "blow their tops" prior to judging, neither of which usually bodes for a good result. Ginger Beer entries must adhere to the conditions in the class description.

4. Packaging

The preferred method to receive your entries is in a standard wine carton or some sturdy box that has dividers to protect your bottle. These boxes are often available complimentary from bottle shops. It helps to ensure your wine arrives in the best possible competition condition.

5. Quality Control

We strongly recommend that all entries are tasted prior to submission into the competition and to also ensure the health and safety of the judges by removing any bad tasting, contaminated or still fermenting wines.

CLASS 9 to 10

1. Minimum Volume Required

Entries are judged by a panel of judges and awarded marks on appearance, colour, bouquet and flavour. Entries must be 500mL in volume or more. Remove all traces of old labels using soap free steel wool and an odourless cleaner like methylated spirits.

2. Freeze Dried Culture

For Kefir (Class 11), a freeze-dried culture such as one available online from CheeseLinks must be used. Exhibitors should avoid the use of kefir grains.

3. Bottles and Labels

After you have entered the competition the RNA will post labels for your wine bottles. Please ensure they are the only labels you affix to the bottles entered.

4. Hygiene

Good hygiene practice is of the utmost importance for the making of both kombucha and kefir. Please ensure that all equipment is sanitized prior to use.

SCALE OF POINTS FOR JUDGING

For Classes 1 to 8

Appearance & Colour:	3
Nose:	7
Palate:	10
<u>TOTAL:</u>	<u>20</u>

For Class 9 to 10

Appearance & Colour:	4
Texture	6
Flavour	10
<u>TOTAL:</u>	<u>20</u>

AGRICULTURAL SCIENCES & STUDENT FERMENTED BEVERAGES

- Class 1 Honey Wine (Mead)**
375ml minimum bottle size.
Where multiple entries are made by any one exhibit in any one class it is essential that individual exhibits be derived from a different floral source.
Lot 1 - Dry
Lot 2 - Sweet
- First :** Rosette, \$30; **Second :** Rosette; **Third :** Rosette
- Class 2 Pomme Fruit Wine**
Including wines predominantly made from apple, pear, crab- apple etc.
Lot 1 - Dry
Lot 2 - Sweet
- First :** Rosette, \$30; **Second :** Rosette; **Third :** Rosette
- Class 3 Berry Fruit Wine**
Includes wines predominantly made from strawberry, raspberry, blueberry, blackberry, mulberry, other berries etc
Lot 1 - Dry Berry
Lot 2 - Sweet Berry
- First :** Rosette, \$30; **Second :** Rosette; **Third :** Rosette
- Class 4 Stone Fruit Wine**
Includes wines predominantly made from apricot, peach, plum, nectarine, cherry etc
Lot 1 - Dry Stone
Lot 2 - Sweet Stone
- First :** Rosette, \$30; **Second :** Rosette; **Third :** Rosette
- Class 5 Tropical Fruit Wine**
- Includes wines predominantly made from tropical fruit passionfruit, pineapple, papaya, luche, jaboticaba, vanilla bean, mango, banana, guava, custard apple, and other exotic tropical fruits.
- Wines that are eligible for Classes 3, 4 and 5 are excluded from this Class.
- Lot 1 - Dry
Lot 2 - Sweet
- First :** Rosette, \$30; **Second :** Rosette; **Third :** Rosette
- Class 6 Blends and Other Wines**
Including wines made from two or more dominant fruit/flavour types, and wines not fitting into the

classes above. Including wines predominantly made from vegetables, or containing herbs/spices (eg ginger, chilli, peppermint), leaves and flowers (eg Rose Petal) and citrus fruits (lemon, bush lemon, lime, orange, grapefruit etc.).

Wines blended from any of the "OTHER" ingredients SHOULD be entered into Lot 3 or Lot 4 of Class 7.

Lot 1 - Dry Blends
Lot 2 - Sweet Blends
Lot 3 - Dry Other
Lot 4 - Sweet Other

First : Rosette, \$30; **Second :** Rosette; **Third :** Rosette

- Class 7 Grape Wine**
Red and White Grape Wine

First : Rosette, \$30; **Second :** Rosette; **Third :** Rosette

- Class 8 Non-Wine Beverages**
The following beverages will be accepted for this Class:

Cider (Pear & Apple)
Including ciders predominantly made from apple, pear, crab-apple etc.
Cider is a minimum of 75% fermented apple juice with a maximum 25% pear juice & a maximum 9% ABV.
Lot 1 - Dry
Lot 2 - Sweet

Sake
Flavoured rice wine

Ginger Beer
Any flavour is permitted, and entries may be alcoholic or non-alcoholic. All products must be delivered refrigerated on the day of judging and produced within six days prior to delivery to ensure low alcohol content for non-alcoholic ginger beer.

First : Rosette, \$30; **Second :** Rosette; **Third :** Rosette

- Class 9 Kombucha - Any Flavour**

First : Rosette, \$30; **Second :** Rosette; **Third :** Rosette

- Class 10 Kefir - Any Flavour**

First : Rosette, \$30; **Second :** Rosette; **Third :** Rosette

CHAMPION FEMENTED BEVERAGE

Award for the fermented beverage deemed to be the best fermented beverage entered by a Student or Group of Students.
Certificate, Trophy, Rosette

GENERAL REGULATIONS

The attention of Exhibitors is drawn to the fact that all entries that are accepted will be subject to the Royal National Agricultural and Industrial Association of Queensland Act 1971, as well as to the By-Laws, General Regulations of the Association and any Competition Specific Regulations which appear in this schedule.

Judging will be performed by a panel of Judges appointed by the Royal National Agricultural and Industrial Association of Queensland.

No refunds will be made after close of entry. No refunds will be given for entries not presented or not adhering to the schedule regulations.

NOTICE TO INTENDING EXHIBITORS

Entries for the Royal Queensland Show can ONLY be made online through our [Exhibitor Portal](#). Entries submitted other than on the online portal will be returned to the Exhibitor and, unless all requirements are submitted online by 5.00pm on the Application to Enter closing date, as shown in the Schedule, they will not be considered.

As a condition for acceptance of all entries, all exhibitors/competitors agree to the following:

- All information submitted as part of my exhibitor profile is true and correct, including taxation status and bank account information.
- Neither myself nor my family members will indulge in any social, professional or other interaction with an official or judge contracted or sub- contracted by the RNA before or during the Royal Queensland Show.

PRIVACY STATEMENT

You can be assured that the privacy of your personal information is of the utmost importance to us. The information provided by you in any application for membership or application to enter is used by the Royal National Agricultural and Industrial Association of Queensland (RNA) to offer member services or to organize and conduct competitions at the Royal Queensland Show. By applying for membership or entering such competitions you consent to provide such details as your name, address and exhibit details. Competition information may be made available to the media and included in RNA publications.

The exhibitor irrevocably consents to the RNA publishing or reproducing in any manner whatsoever any particulars or information in relation to their exhibits; the publication or reproduction may be in a printed form or visual image through electronic means and/or on the internet. Your information will not be disclosed without your consent for any other purpose unless required by the law. By providing your email address you are consenting to receive communications from us relating to the Royal Queensland Show. For full privacy details visit <https://www.rna.org.au/privacy-policy.aspx>

PRIZE MONEY

1. Prize Money stated in the Schedule excludes GST.
2. All Prizes and Prize Monies are SUBJECT TO CHANGE at the discretion of the Competition Committee
3. GST will be added to the Prize Money for Exhibitors who are registered for GST purposes.
4. Prize money will be paid into your nominated bank account by 31 October following the Show.
5. The Association will provide a "Recipient Created Tax Invoice" to Exhibitors who are registered for GST purposes
6. All cash prizes and trophies must be claimed within six months from the closing date of the Royal Queensland Show. Prizes not claimed and by that date will be considered to have lapsed, and the amount will become a donation to the Association. (RNA By-Laws)

WORKPLACE HEALTH AND SAFETY

1. The Brisbane Showgrounds are a designated Workplace within the meaning of the Workplace Health and Safety Act 2011 and exhibitors/competitors are required to ensure that they and all persons under their direction or control, including their contractors or sub-contractors, comply with all requirements of the Act and the RNA holds each exhibitor responsible to discharge its obligations to provide and maintain a safe place and system of work during occupation by the exhibitor of any area of the Showgrounds.
2. Each exhibitor/competitor will assess the risk to themselves, staff, volunteers, family, other exhibitors, RNA staff, show visitors, children and any person foreseeably affected by the presentation of their exhibit.
3. Risks identified by exhibitors/competitors will be eliminated or controlled by the exhibitor/competitor and particular attention will be paid to ensuring public safety and safety of other exhibitors/competitors.
4. Exhibits will only be held and handled by competent persons whose experience is known to the exhibitor/competitor.
5. A "No Smoking Policy" will be strictly adhered to and policed by exhibitors/competitors and all are advised that the use of Primus stoves, any heating or lighting appliances of a like character, or any naked light, is strictly prohibited in the pavilions.
6. Any exhibitors/competitors intending to bring electrical equipment to the Showgrounds will be required to ensure that such equipment is fitted with residual current protection and that all electrical leads, tools and appliances have been inspected by a licensed electrical contractor and currently tagged. The use of double adaptors is prohibited, and all power boards must also be tested and tagged.
7. All exhibitors/competitors will comply with the requirements of the Act and its Regulations and Standards in every other respect. This is essential for the safety of all exhibitors/competitors and the general public. The Act imposes very severe penalties in the event of noncompliance with its provisions. Anyone who do not comply will not be allowed to exhibit at the Royal Queensland Show.
8. The Brisbane Showgrounds is subject to a Special Facility License issued under the Liquor Act 1992 and strict laws related to the consumption and possession of liquor across the Brisbane Showgrounds site. The consumption or possession of liquor outside of the licensed bar areas is not authorized by the RNA and in many cases may be an offence for which on the spot fines can be issued by Police and Liquor Licensing Investigators.

DISCIPLINARY COMMITTEE

140. It there is any inconsistency between By-laws 141 - 162 and any other By-laws of the Association, By-laws 141 - 162 will prevail.
141. The functions of the Disciplinary Committee shall be to hear and determine all complaints, allegations and other matters relating to:
- prohibited substances, as defined in these By-laws or Sectional Regulations.
 - any alleged breach of the Rules, By-Laws and Regulations of the Association by an exhibitor and relating to an exhibit or to a competition, except if the alleged breach is of a kind that the Chairman of a Sectional Committee considers is of a less serious nature and should properly be dealt with by the Sectional Committee, and
 - any other alleged breach of the Rules, By-Laws and Regulations of the Association that may be referred to Disciplinary Committee pursuant to By-Law 145.
155. The Disciplinary Committee may announce its decision orally or in writing. A decision that is announced orally shall have effect in accordance with its terms.
156. If the opinion of the Disciplinary Committee is not unanimous, the decision of the majority shall prevail. If the Disciplinary Committee are equally divided on any question concerning the guilt or innocence of a person, the question shall be resolved in that person's favour.
157. If the Disciplinary Committee considers that there has been a breach of the rules, By-laws or regulations of the Association, it may impose such a penalty as it considers to be appropriate, including without limitation:
- a reprimand.
 - a monetary fine (payable at such time/s as the Disciplinary Committee may determine)
 - withdrawal or withholding of any award or ribbon.
 - disqualification in respect of any class.
 - expulsion from the Showground.
 - where the person concerned is a member, a suspension or termination of that membership.
 - a ban.
 - exclusion.
 - prohibiting a Person from exhibiting or competing at the current Show or at any future Show.
 - a direction that an Exhibit be removed from the Showground.
 - any other mandatory requirement; and
 - any other penalty provided for in other regulations of the Association.
158. There shall be no appeal from any decision of the Disciplinary Committee.

INSURANCE

170. The RNA may (but is not obliged to) take out a policy of insurance in respect of the legal liability on the part of an Exhibitor for loss or damage suffered by a third party caused by any act or omission of an Exhibit or the Exhibitor.
171. The RNA, RNA Staff Members and Officials of the RNA are not liable to any Exhibitor if the RNA fails to take out a policy of insurance effectively protecting any Exhibitor or Exhibit, or if any such policy does not operate to indemnify the Exhibitor in respect of the loss or damage in question.

REGULATIONS & BY-LAWS

All Entries and Exhibitors are subject to RNA Regulations and By- Laws set out in this schedule as well as other By-Laws that may pertain to this competition.

The RNA always reserves the right at its absolute discretion without assigning any reason to:

- substitute a Judge when necessary.
- re-allocate Judging days for a particular breed.
- if entries numbers require an extra Judge, appoint an additional Judge if necessary.

Full copies of the RNA By-Laws may be obtained upon application to the Competitions Department.

If you are unsure of any of the rules stated in this schedule or your eligibility to enter the competition, please contact the entries department at entries@royalqueenslandshow.com.au

GOODS AND SERVICES TAX

The RNA's ABN is 41 417 513 726

Ekka

ROYAL QUEENSLAND SHOW

Presented By:



COMPETITIONS

