AGRICULTURAL SCIENCES & STUDENT FERMENTED BEVERAGES COMPETITION

Ekka

Presented by RACQ

ROYAL QUEENSLAND SHOW

AUGUST 7-15

2021 Competitions

143rd ROYAL QUEENSLAND SHOW

SATURDAY 7 – SUNDAY 15 AUGUST 2021

AGRICULTURAL SCIENCES & STUDENT FERMENTED BEVERAGES COMPETITION

Councillor
Mr Angus Adnam

Chief Judge
A/Prof Heather Smyth,
University of Queensland

Honorary Council Steward
Ms Monica Hammond

APPLICATIONS TO ENTER OPEN	Tuesday 6 April 2021 at 9.00am
APPLICATIONS TO ENTER CLOSE	Friday 16 July 2021 at 5.00pm
ENTRY FEES	Online $5.00 per entry
NUMBER OF ENTRIES PERMITTED	Classes 1 – 7 Maximum of twelve entries in total per school Classes 8 – 9 No Restriction
DELIVERY OF EXHIBITS	Friday 3 and Monday 6 September 2021 No entries will be accepted before or after these dates.
LOADING DOCK OPERATING HOURS	8.00am to 3.30pm. Deliveries after 3.30pm MUST be arranged prior. Deliver to: Agricultural Science & Student Fermented Beverages Royal International Convention Centre Loading Dock, 600 Gregory Terrace, Bowen Hills, QLD 4006
JUDGING	Tuesday 7 September 2021
COLLECTION OF EXHIBITS	Friday 10 September 2021 from 2.00pm to 5.00pm Ernest Baynes Stand, Brisbane Showgrounds Gregory Terrace, Bowen Hills, QLD 4006 Exhibits not collected at this time will be disposed of
AWARDS PRESENTATION	Friday 10 September 2021 Ernest Baynes Stand, Brisbane Showgrounds, Gregory Terrace, Bowen Hills, QLD 4006

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

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GENERAL REGULATIONS

1. Classes 1 – 11 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 Wines 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. Classes 8 and 9 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. The wines judged as the best entry by a student in each class will be deemed the winning Student Red Grape Wine or winning school White Grape Wine. Grape wines must be described fully on the entry form and then labelled according to Class, Style and Grape Variety.

5. Exhibitors must state on the "Application to Enter" form the classes to be competed for. 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 Wine Competition
   Loading Dock, Royal International Convention Centre
   600 Gregory Terrace
   Bowen Hills QLD 4006

   The loading dock operates between 8.00am to 3.30pm.

   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.

8. Judging will be conducted by Judges appointed by the Association.

9. Entries in Classes 1 to 9 must be presented in a standard 750ml clear colourless wine bottle, using a single plastic stopper or screw top lid.

10. Entries in Classes 10 and 11 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.

11. Exhibitors must only attach labels supplied by the Association 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.

12. Exhibitors may collect exhibits on Friday 10 September 2021 from Ernest Baynes Stand after the conclusion of the presentation. Unless prior arrangements have been made, 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.

13. 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.

14. 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.

15. 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.

ADVISORTY NOTES FOR COMPETITORS

Subject to the Royal National Agricultural and Industrial Association of Queensland Act 1971 and to the Constitution, Rules and By-Laws of the Association the following Regulations shall apply to amateur wine making.

The RNA has prepared advisory notes for the Student Agricultural Sciences Competition. Please refer to these notes in conjunction with reading the regulations. These results are intended to assist you in gaining the best possible results with your entries.

Classes 1 to 9

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 2.7.3 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/F2011C00892. 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 oxidisation 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.

4. **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.

5. **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.

6. **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.

7. **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.

8. **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.

9. **Awards Presentation**
The RNA invites entrants of the competition to join Judge A/Prof Heather Smyth to participate in a short workshop exploring the most frequently encountered wine defects in amateur wines and their causes. The number of participants is strictly limited however competitors are encouraged to attend this event.

Classes 10 and 11

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.

5. **Awards Presentation**
The RNA invites entrants of the competition to join Judge A/Prof Heather Smyth to participate in a short workshop exploring the most frequently encountered defects in fermented beverages.

SCALE OF POINTS FOR JUDGING

For Classes 1 to 10

Appearance & Colour:	3
Nose:	7
Palate:	10
TOTAL:	**20**

For Class 11

Appearance & Colour:	4
Texture	6
Flavour	10
TOTAL:	**20**

ACCEPTANCE OF ENTRIES

The attention of intending exhibitors is drawn to the fact that entries are accepted subject to the Royal National Agricultural and Industrial Association of Queensland Act 1971, and to the Constitution, Rules and By-Laws of the Association.

Copies of the Constitution, Rules and By-Laws may be obtained upon application to the Competitions Department.

NOTICE TO INTENDING EXHIBITORS

Entries will only be received on the "Application to Enter" Form enclosed with this Schedule. Entries submitted other than on the correct form will be returned to the Exhibitor and, unless all requirements are complied with and the forms returned to the office by 5.00pm on the "Application to Enter" closing date as shown in the Schedule, they will not be considered.

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 organise 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.

Your information will not be disclosed without your consent for any other purpose unless required by the law. You may request access to your information and request that our records of that information be corrected by contacting our Privacy Officer (07) 3253 3900 or by writing to the RNA, Locked Bag 1010, ALBION QLD 4010.

GOODS AND SERVICES TAX

The RNA's ABN is 41 417 513 726

ENTRY FORMS

- Exhibitors must complete "STATEMENT BY EXHIBITOR" section on the front page of the entry form advising their taxation status.
- Individual students and student group entries must be submitted under school name as per the entry form.

DISCIPLINARY COMMITTEE

1. It there is any inconsistency between By-laws 133 - 153 and any other By-laws of the Association, By- laws 133 - 153 will prevail.
   (Copies of the Rules and By-Laws may be obtained upon application to the Competitions Department.)

FUNCTIONS OF THE DISCIPLINARY COMMITTEE

1. 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 137

PRIZE MONEY

- Prize Money stated in the Schedule excludes GST.
- GST will be added to the Prize Money for Exhibitors who are registered for GST purposes.
- The Association will provide a "Recipient Created Tax Invoice" to Exhibitors who are registered for GST purposes.
- 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.
- Any prize money will be paid into your nominated bank account by 31 October 2021.

AGRICULTURAL SCIENCES & FERMENTED BEVERAGES

NB. Any wines or ciders containing dominate flavours such as herbs, spices, chillies etc. must be entered into Class 7 – Blends and Other Wines, regardless of the predominant ingredient. Any entries deemed 'out of class' will be reallocated by the Steward or Judges on or before the judging day.

Class 1 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 (Non Alcoholic)

Deliver refrigerated on day of judging wless than 6 days from production, to ensure low alcohol content

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, Certificate, $30**; Second :** Rosette, Certificate**; Third :** Rosette, Certificate

Class 2 Pomme Fruit Wine
Including wines predominantly made from apple, pear, crab- apple etc.

Lot 1 - Dry
Lot 2 – Sweet

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

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, Certificate, $30**; Second :** Rosette, Certificate**; Third :** Rosette, Certificate

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, Certificate, $30**; Second :** Rosette, Certificate**; Third :** Rosette, Certificate

Class 5 Citrus Fruit Wine

Includes wines predominantly made from lemon, bush lemon, lime, orange, grapefruit etc

Lot 1 - Dry Citrus
Lot 2 - Sweet Citrus

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

Class 6 Tropical Fruit Wine
Includes wines predominantly made from tropical fruit passionfruit, pineapple, papaya, luchee, 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, Certificate, $30**; Second :** Rosette, Certificate**; Third :** Rosette, Certificate

Class 7 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).

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, Certificate, $30**; Second :** Rosette, Certificate**; Third :** Rosette, Certificate

Class 8 White Grape Wine
Still White

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

Class 9 Red Grape Wine

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

Class 10 Kombucha – Any Flavour

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

Class 11 Kefir – Any Flavour

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

CHAMPION FERMENTED BEVERAGE

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

Certificate, Trophy, Champion Rosette