

# INTERNATIONAL CHARDONNAY CHALLENGE

GISBORNE, NEW ZEALAND 2003

GOLD SPONSOR

**Riversun**

Growing Excellence

October 23 - 24th 2003

[www.gisbornewine.co.nz](http://www.gisbornewine.co.nz)



*"we have made Wine."  
"...from time and skill and simple things,"*



# Chardonnay challenge



## Introduction

### Welcome along to the fourth International Chardonnay Challenge.

The competition continues to focus on Gisborne's most well known grape variety, and important retail category, Chardonnay.

The Challenge is committed to developing an internationally recognised wine competition from New Zealand and for the first time, the wine does not have to be available for sale in New Zealand.

This year we bring three new classes into the competition: Methode Traditionelle, Dessert Chardonnay and Freestyle Chardonnay. Freestyle Chardonnay will provide the opportunity for wine lovers to savour the interesting flavours of blended chardonnay.

A grand selection of judges from around the world come to Gisborne to compare the world's best Chardonnays and decide the winners.

The organisers of the competition, the Gisborne Grape Growers Society, are dedicated to making this competition a special and exciting event for those participating.

Prue Younger,  
Competition Director



## Websites

International Chardonnay Challenge information is available on the following websites including registration forms, entry forms and competition results.

- [www.internationalchardonnaychallenge.com](http://www.internationalchardonnaychallenge.com)
- [www.wineshow.co.nz](http://www.wineshow.co.nz)
- [www.gisbornenz.com](http://www.gisbornenz.com)

inviting chardonnay  
wines from around  
the world

*"...from time and skill and simple things,  
we have made Wine."*





## Winners from 2002 Challenge



2002 Chardonnay Challenge Winner, Phil Jones, (left) Spencer Hill Estate and Geoffrey Thorpe, Managing Director of Riversun.

### Champion Wine of the Show

Sponsored by Riversun

Spencer Hill Estate • Coastal Ridge Nelson Chardonnay 2001

### Reserve Wine of the Show

Sponsored by Gilmours

Nobilo Wine Group • Nobilo Icon Chardonnay 2001

#### Top Regional Chardonnay – North Island

Sponsored by Label and Litho

Matariki Wines Ltd Matariki Chardonnay 2000

#### Top Regional Wine – South Island

Sponsored by GisVin Limited

Spencer Hill Estates Coastal Ridge Nelson Chardonnay 2001

#### Top New Zealand Chardonnay

Sponsored by Alexander Transport

Spencer Hill Estates Coastal Ridge Nelson Chardonnay 2001

#### Top International Chardonnay

Sponsored by Elliott Travel

Nobilo Wine Group Banrock Station Wigley Reach  
Unwooded Chardonnay 2000

#### Best Value Wine Under \$15

Sponsored by VKA Advertising

Nobilo Wine Group Banrock Station Wigley Reach  
Unwooded Chardonnay 2000

#### Bill Irwin Trophy – Top Gisborne Chardonnay

Sponsored by Gisborne Grape Growers

Odyssey Wines Reserve Iliad Chardonnay 2001

#### Recommended Top 6 Selection

Sponsored by Tourism Eastland

Montana Wines Ltd Saints Chardonnay 2001

Nobilo Wine Group Banrock Station Wigley Reach  
Unwooded Chardonnay 2000

Delegats Wine Estate Reserve Chardonnay 2000

Orlando Wyndham (NZ) Ltd

Richmond Grove Pathway 2001

Mission Winery Hawkes Bay Chardonnay 2002

Spencer Hill Estates Tasman Bay Marlborough Chardonnay 2001





## Sponsors

The Challenge has been made possible by the contribution of our sponsors. We welcome the return of Riversun as our committed Gold Sponsor.



### Riversun gold

Riversun provides world-class grafted grapevines for many of New Zealand's best vineyards.

We know that wine quality starts with vine quality, and we're devoted to helping grape growers throughout the country make the best possible start.

At our Gisborne nursery, Riversun positively selects the best budwood and rootstock. Our certification processes ensure Riversun material is true-to-type, and of known virus status.

All vines meet or exceed minimum physical specifications, and are traceable so we can track their origin, health and handling records.

After 21 years in the horticulture industry, Riversun has the experience and expertise to combine cutting edge technology and classical horticultural practices



Growing Excellence

to help grapegrowers in all areas of vineyard management. And our scientific and viticulture staff never stop researching ways to improve vine health.

Riversun's wholly-owned subsidiary Linnaeus Laboratory leads the way in testing procedures for viticulture, and through our Level 3 quarantine facility we import some of the world's best clonal material.

Riversun can help grow your vineyard.

Call 0800 11 37 47 or visit [www.riversun.co.nz](http://www.riversun.co.nz)



### Gilmours silver

Gilmours is part of the Foodstuffs Group and is a leading wholesale food and liquor distributor. Foodstuffs have a long history of involvement in the Gisborne area dating back to the 1950's.

In 1985 Gilmours opened a Gisborne branch on Awapuni Road, where it still operates from today. We have a local staff compliment of 20+ and a fleet of vehicles, the most recent addition providing us with specialist frozen delivery capability, to service the Gisborne area.



With more than 16,000 product items, Gilmours offers the foodservice and hospitality industry a total wholesale supply service with products including: beer, wine and spirits, catering, chilled and frozen goods, beverages, general groceries, confectionery, snack foods, cleaning and packaging products.

Gilmours is proud to be supporting this year's International Chardonnay Challenge in Gisborne.



### Grape Grower silver

New Zealand Grape Grower is New Zealand's only independent magazine dedicated purely to news and information for commercial winegrape producers.

Established in 2000 by New Zealand Rural Press Limited, the country's largest agricultural publishing group, Grape Grower is delivered free of charge to over 1100 vineyards, wineries and wine industry service providers.

It is also available by subscription and can be purchased at selected bookshops and wineries.



Published five times a year, the magazine provides growers with a New Zealand perspective on international issues, as well as articles and research directly related to viticulture in New Zealand.

A full-time editor commissions articles and photographs from journalists situated in and around New Zealand's major winegrowing regions. Regular, technical contributions are made by staff from New Zealand's foremost viticultural research institution, Lincoln University's Centre for Viticulture and Oenology.



"...from time and skill and simple things, we have made Wine."



## Supporting sponsors



VKA Advertising



## Acknowledgements

Thanks is extended to these organisations that have supported the International Chardonnay Challenge once again.



**Tairāwhiti Polytechnic**  
*te kura tūhono o te tairāwhiti*



**MONTANA**



**TIZWINE.COM**



*New Zealand Wine*  
the riches of a clean green land



## Master of Ceremonies

We welcome for the second year, Master of Ceremonies, Simon Dallow, TVNZ Celebrity.

*"I'm delighted to have been asked back to the International Chardonnay Challenge. A heady mix of fine Chardonnay, Gisborne hospitality and fun-filled entertainment, capped off by the delights of the Wine & Food Festival, makes this one of New Zealand's "must-do" destination events. Can't wait!"*





# Event programme

The International Chardonnay Challenge programme is a highlight of the Gisborne Wine Week and the start of Labour Weekend, 2003



**23rd October**

**Judging Day 8.30am – 6pm**

### JUDGES

Huon Hooke (Chairman of Judges), Phil Reedman, Pierre-Yves Bournerais, John Belsham, Larry McKenna, Jane Skilton, Michelle Richardson, James Millton, Simon Nash

**Celebrity Debate Evening • Sponsored by Grape Grower  
7.00pm – 10.30pm • Limited to 150 Tickets**

Light Supper and Chardonnay Wine Tastings included

Two panels of local and national celebrities debate a tantalising wine topic

Adjudicator

Simon Dallow, TVNZ celebrity

**Venue: Showgrounds Park Event Centre**



**24th October**

**Industry Tour 9.30am – 4.30pm**

**• Sponsored by Riversun**

Travelling the Gisborne region visiting key players in the wine industry

**International Chardonnay Challenge Awards Dinner • Sponsored by Gilmours  
7.00pm – 1.00am • Limited to 250 tickets**

Wine Awards Presentation, Guest Speakers, **The Wharf Café** presents a 3 course dinner menu

Entertainment: **John MacKill Quintet**

Master of Ceremonies

Simon Dallow, TVNZ celebrity

**Venue: Showgrounds Park Event Centre**



On Sunday 26 October the McCulloch's Gisborne Wine and Food Festival takes place, ending the International Chardonnay Challenge on a social note and providing an overview of the diversity of wine labels from the region.

*"...from time and skill and simple things,  
we have made Wine."*



Gisborne Grape Growers Society Inc



# Wine Award categories



## *'Champion Wine of the Show'*

For the champion gold wine judged in the Chardonnay Class 1 & 2  
Sponsored by Riversun



## *'Reserve Wine of the Show'*

For the second highest scoring gold wine judged in the Chardonnay Class 1 & 2  
Sponsored by Gilmours



## *Top International Chardonnay*

For the highest scoring international wine judged in the Chardonnay Class 1 & 2  
Sponsored by Grape Grower



## *'Bill Irwin Trophy'*

For the highest scoring wine made from Gisborne fruit.  
Sponsored by Matawhero



## *Top NZ Regional Chardonnay*

North Island - Sponsored by Label and Litho  
South Island - Sponsored by GisVin Limited



## *Top Methode Traditionnelle Chardonnay*

Sponsored by Alexander Grain Limited



## *Top Dessert Chardonnay*

Sponsored by Viniquip



## *Top Freestyle Chardonnay*

Sponsored by Elliot Travel



## *Best Value Wine Under \$15*

Sponsored by VKA Advertising



## *Recommended Top 6 Selection*

Sponsored by Tourism Eastland Limited / e-cluster



## *Highest Awarded Winery*

Sponsored by Bayleys

The winner of the Champion Wine of the Show will be offered the chance to attend the Awards Dinner on 24th October. Return airfares will be arranged through our sponsor Elliott Travel so you can be in Gisborne to receive your trophy.

\* Please note this is only applicable to New Zealand wine entries.



## Our judges



### *Huon Hooke*

**Huon Hooke is a leading independent wine writer, who makes his living from writing, judging, lecturing and educating about wine. A journalist first and wine professional second, he has tertiary qualifications in both fields and has been writing about wine since 1983. His current quota includes two weekly columns (Sydney Morning Herald Good Living and Good Weekend magazine), and regular articles in Australian Gourmet Traveller Wine Magazine, for which he is contributing editor.**

Huon co-authors the best-selling annual, Penguin Good Australian Wine Guide, writes for the British wine magazine Decanter and the various wine-related publications of Italy's Slow Food organisation. He judges at least ten wine competitions a year in Australia and overseas, runs wine courses in his home town Sydney (notably at the Sydney University Continuing Education Centre), and chairs the judging panel of the annual Tucker Seabrook Restaurant Wine List of the Year Awards. He's been a wine show judge for 16 years.



### *Phil Reedman*

**Phil Reedman is a Product Development Manager for the UK's biggest supermarket chain Tesco. Based in Australia, his role involves sourcing and selecting wine from New Zealand, the USA and Australia for 700 Tesco stores. He judges at wine shows in both Australia and the UK. In 1996 Phil passed the Master of Wine exam and is a strong advocate of the "ABC" policy: Aglianico, Barbera and Chardonnay.**

On behalf of Tesco Phil buys approximately two containers of Chardonnay every day; he has been known to buy the occasional case for personal consumption too.



### *Pierre-Yves Bournerais*

**Pierre-Yves Bournerais is winemaker at Institut Oenologique de Champagne, in Champagne. He is advisor to approximately 40 Champagne producers, from harvest until releasing the bottles to the market.**

Pierre-Yves is also in charge of the development of Institut Oenologique de Champagne in Alsace, Burgundy and Jura, which means he is in contact with the big houses of each area, placing oenological products trials with yeasts and enzymes.

Pierre-Yves judges at many wine competitions: International Wine and Spirit Competition (UK), Mondial of Brussels, Chardonnay du Monde, France, plus several national and local competitions. Pierre-Yves lectures about winemaking and tasting and provides radio commentary about terroirs, wine and food every Sunday morning on a local radio station broadcasting to four French provinces.



*"...from time and skill and simple things, we have made Wine."*



## Our judges



### John Belsham

The traditional Kiwi “OE” experience led to John Belsham spending five years as apprentice winemaker for Chateau St Saturnin in the Medoc. Returning to New Zealand in the early 1980’s, he made wine for Nobile, Matua Valley and Hunters Wines, before establishing the first contract winemaking operation in New Zealand. His family-owned company, Foxes Island Wines, was established ten years ago with a clear focus on hand-crafted Pinot Noir and Chardonnay.

“My desire is to work with varieties that openly respond to individual sites and can be enhanced through refined winemaking influences such as indigenous yeast, barrel ageing and bottle maturation prior to release.” John also acts as a Specialist Consultant in areas of winery design, winemaking expertise, wine blending and selection for key clients like Wairau River and Craggy Range.

Currently Chairman of Judges for the Air New Zealand Wine Awards, John regularly judges at the Royal Easter Wine Show and has also judged at the Sydney Top 100 and the Australian Small Winemakers Wine Show.



### Larry McKenna

Born and educated in Adelaide, South Australia, Larry McKenna graduated from Roseworthy Agricultural College with a Diploma in Agriculture in 1976. He was offered a job in the New Zealand industry at Delegat’s Wine Estate Auckland. After 3 years as Assistant, Larry became Winemaker in 1983.

In 1986 Larry left Auckland to take up the position of CEO/Winemaker at Martinborough Vineyard, Martinborough New Zealand. From 1986 to 1999 he grew the company from 20 to 160 tonnes and put Martinborough firmly on the world map as one of the pre-eminent New Zealand Pinot Noir producers. He is now establishing “The Escarpment Vineyard Martinborough” a joint venture company with Robert and Mem Kirby of Melbourne.

Larry has judged at the Air New Zealand Wine Awards for 15 years and the Easter Wine Show and Liquorland Top 100.



### Jane Skilton

Entering the wine trade in 1984, Jane Skilton gained invaluable experience working for two Masters of Wine - first for London’s foremost fine wine retailer and then for the importer of domaine-bottled wines from France, California and Portugal.

Jane studied for the WSET exams passing Certificate, Higher Certificate and Diploma and gained the Frescobaldi and Cognac scholarships. She passed her Master of Wine examination in 1993, (one of only 46 women to have done so since the first exam in 1953), just a week before marrying her New Zealand husband, Jonathan.

Jane moved to Auckland in 2000 and is currently the only female MW based in Australasia. She is a regular member of the ‘Cuisine’ tasting team, a contributor to ‘WineNZ’ magazine, judge for the Royal Easter Wine Show and the Liquorland Top 100.

Jane teaches wine courses in Auckland, is the New Zealand co-ordinator for the Institute of Masters of Wine and mentor to two New Zealand MW candidates.





## Our judges



### James Milton

**James Milton is a winegrower from Gisborne and has been producing estate grown wine for over 20 years.**

His initial experience was gained from several years in Germany and he has travelled extensively through the wine regions of the world. He has completed sabbatical work in St Emilion, Vouvray and Burgundy. As one of the first growers in the world to adopt bio-dynamic viticulture his winemaking style, knowledge and opinions are often not in line with regular practices. This makes for a broadening of opinion within wine judging critique. He has judged at the Bragato Competition, sat on the Decanter Magazine tasting panel and is a senior judge at the Air New Zealand Wine Awards.



### Michelle Richardson

**Michelle Richardson originally went to Massey University and did a Bachelor of Science degree majoring in microbiology at the end of 1984.**

Michelle went overseas to the UK, and worked there for 3 years while travelling to various countries in Europe, Africa, India and Nepal.

Michelle travelled back to Australia at the beginning of 1989 to go to Roseworthy, Adelaide and completed the post-graduate in Wine Science. After working at Cassegrain vineyards for two vintages in NSW, Michelle left to work as flying winemaker in France for the 1991 vintage. On her return home, Michelle went to work in the cellar at Villa Maria for 1992 vintage. At the end of vintage she worked at Morton Estate. George Fistonich encouraged Michelle to come back to Villa Maria as Assistant Winemaker to Grant Edmonds for the 1993 vintage. She became winemaker for Villa Maria in 1995 and Chief winemaker for them in 1998.

In 2002 Michelle left Villa Maria to pursue her own interests. She is currently working with Peregrine Vineyards, writing and consulting.



### Simon Nash

**Simon Nash worked for 8 years in the UK in the area of Fine Wine Agency Distribution.**

In 1993 Simon completed the MW. He came to New Zealand in 1995, originally to work a vintage at Vidals. After being unanimously voted the worst Cellarhand Vidals had ever had, Simon decided his future lay back in Agency Distribution and so he joined Eurowine Fine Wines in Wellington as Sales and Marketing Manager. In 2002 Simon joined Montana as Group Brand Manager.



*"...from time and skill and simple things, we have made Wine."*





# What about Chardonnay?

**From its homeland in Burgandy, Chardonnay has traveled the world to become the most fashionable and sought after of white varieties. This chameleon of grapes bows to the whim of the winemaker, offering a diversity of styles to appeal to all palates.**

No grape could have colonized the vine-growing world so effectively had it not processed the adaptability of a chameleon. Given reasonably competent winemaking, it can usually produce something worth drinking, whether grown in the smouldering heat of South Australia or the precarious summers of the English Home Counties.

The adaptability on which its huge commercial success is founded is twofold. In the first place, compared with most other grape varieties, it is something of a cinch to grow.

Secondly, just as Chardonnay is everybody's flexible friend in the vineyard, so it proves similarly malleable in the winery.

Possibly more than any other white wine grape, it has a natural affinity with the flavour of oak. It is that ability to absorb the flavours of oak that originally made the top wines of Burgundy so esteemed.

As well as making the most popular styles of white table wine, Chardonnay is also indispensable to the production of sparkling wine the world over. Once again, it is the grape's inherent neutrality of flavour that bestows elegance and finesse on the best fizz.

*Extract: Understanding, Choosing and Enjoying Wine by Stuart Walton*

## Labels



● Gold



● Silver



● Bronze

Label and Litho will be offering AWARD LABELS to medal winners at a special price (this price includes a donation of \$0.75 per 500 labels to the Challenge organisation)

**Gold Award Labels per 500 \$9.00 excl. GST**

**Silver Award Labels per 500 \$9.50 excl. GST**

**Bronze Award Labels per 500 \$9.50 excl. GST**

Contact Label and Litho on +64 4 568-3696 for pricing for large quantities

**LABEL and LITHO**  
17 Regent St, Petone, PO Box 38-412, Wellington Mall Centre, New Zealand





# Gisborne wine region

**Winemaking and grape growing have long histories in the Gisborne region with the first vines planted by divine mistake, by Catholic missionaries bound for Hawkes Bay, in 1850.**

In the 1920's German-born Friedrich Wohnsieder pioneered winemaking in the region with his first vintage, a sweet red, simply labelled "Wine".

Gisborne is the largest producer of Chardonnay grapes in New Zealand growing over one third of the national crop.

Chardonnays produced from Gisborne grapes and locally made boutique Chardonnays, have won acclaim for their lush and stylish fruit flavours winning numerous national and international awards. Little wonder Gisborne is known as "The Chardonnay Capital of New Zealand".

Other whites of note from the region include the richly perfumed Gerwurztraminer and flavoursome Chenin Blanc, with the district's boutique wineries exploring the virtues of Riesling, Sauvignon Blanc, Semillon and Viognier. A variety of red wines from grapes such as Cabernet Sauvignon, Merlot and Pinot Noir are still being developed with some interesting local vintages to be tasted.

Gisborne has always been at the forefront of the wine industry, once tending over a quarter of the national vineyard. Today the emphasis is on quality rather than quantity with local winemakers determined to create commercially viable, top quality wines.

You are invited to meet the winemakers and visit the wineries while in Gisborne and take time to enjoy the quality wines on offer.



# Gisborne wineries



our gift from the land



"...from time and skill and simple things, we have made Wine."



# Registration form



## How to Register

**Please complete and return this form with payment to:**

International Chardonnay Challenge, P O Box 353, Gisborne, New Zealand

info@InternationalChardonnayChallenge.com, Fax: +64 6 867 1475

**NO LATER THAN FRIDAY 26th SEPTEMBER 2003**

Name: \_\_\_\_\_

Address: \_\_\_\_\_

Tel: \_\_\_\_\_

Fax: \_\_\_\_\_

Email: \_\_\_\_\_



## Event

**23rd October 2003, Thursday**

**Celebrity Debate** - Sponsored by Grape Grower

NZD \$40 per head **Limited 150 tickets**

**24th October 2003, Friday**

**Industry Tour** - Sponsored by Riversun

FREE

Lunch provided at Lindaeur Cellars, Montana Wines

NZD \$20 per head **Limited**

**24th October 2003, Friday**

**International Chardonnay Challenge**

**Awards Dinner** - Sponsored by Gilmours

NZD \$100 per head **Limited 250 tickets**

**26th October 2002, Sunday**

**The McCullochs Wine and Food Festival**

10am – 6pm

NZD \$30 per head

**Bus Tickets Additional**

NZD \$15 Day Pass

**Final Total Including GST**

Accommodation can be arranged if required

Tickets Required	Sub - Total



Gisborne Grape Growers Society Inc



# Entry form



## How to Enter

The fee for each entry is **NZD \$45 (inclusive GST)**  
**AUD \$40**  
**USD \$26**

**Class 1, 2, 3, 5 - equivalent to six (6) 750ml bottles shall be provided for each entry**

**Class 4 - equivalent to six (6) 350ml bottles shall be provided for each entry**

Receipt and confirmation of entry will be sent automatically along with bottle labels and delivery instructions to a Gisborne, New Zealand address. Delivery of bottles will be required by 4.00pm, 17th October 2003.

**Please complete this form and return with payment to:**

International Chardonnay Challenge, P O Box 353, Gisborne, New Zealand

**NO LATER THAN FRIDAY 26th SEPTEMBER 2003**

Name of Winery/Distributor: \_\_\_\_\_

Address: \_\_\_\_\_

Tel: \_\_\_\_\_

Fax: \_\_\_\_\_

Email: \_\_\_\_\_

Name of Wine	Vintage	Class	Country of Origin	Region	\$RRP

Please copy this form if entry exceeds 7 entries or download from the website [www.internationalchardonnaychallenge.com](http://www.internationalchardonnaychallenge.com) or [www.wineshow.co.nz](http://www.wineshow.co.nz)

I hereby agree to all necessary Rules and Regulations for the International Chardonnay Challenge (see page 17)

Signed: \_\_\_\_\_ Date: \_\_\_\_\_

Please find enclosed a cheque for \$ \_\_\_\_\_ covering a total of \_\_\_\_\_ entries, made out to International Chardonnay Challenge



*"we have made Wine."  
"...from time and skill and simple things,"*



**mc**cullochs  
Accountants and Business Advisors

Gisborne **WINE** Festival **FOOD**



**Labour Weekend** Tickets \$30  
Sunday 26th October 2003  
10am - 6pm

- Town and Country Venues
  - Top Wineries
  - Quality Food
  - Variety of Music
  - Buses between Wineries
- All day bus pass \$15

Contact:



Tourism Eastland

Gisborne Visitor Information Centre  
209 Grey Street, PO Box 170, Gisborne.

[www.gisbornenz.com](http://www.gisbornenz.com)

Email: [info@gisbornenz.com](mailto:info@gisbornenz.com)

**FREEPHONE 0800 GISBORNE (447 267)**



Associate Sponsors



Gisborne Visitor  
Information Centre  
209 Grey Street  
PO Box 170, Gisborne

Freephone  
**0800 GISBORNE(447 267)**

[www.gisbornenz.com](http://www.gisbornenz.com)



Gisborne Grape Growers Society Inc



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Excellent wine  
starts with  
excellent vines.

Start with the best.



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Growing Excellence

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New Zealand  
[www.riversun.co.nz](http://www.riversun.co.nz)



With more than 16,000 product items we offer Gisborne businesses a total wholesale service with products including:

- Beer, Wine, Spirits, RTDs • Refrigerated / Frozen food • Baking & Cooking
- General Grocery – Food / Non-food Confectionery • Snack Food • Soft drinks • Stationery
- Hardware • Paper & Packaging • Health & Beauty products • Hygiene & Cleaners

For further information please contact:

Wade Fern - Sales Manager  
Phone: +64 6 867 2029  
Mobile: 021 451 165

Carol Jones - Warehouse Manager  
Phone: +64 6 867 2029  
Mobile: 021 823 575

[www.gilmours.co.nz](http://www.gilmours.co.nz)

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2003

GRAPE  
GROWER

# Footprint on South Africa Wine Tour

13-24 November 2003



## Invitation

\*New Zealand Grape Grower, Together with our Australian print partners National Grape Growers, have arranged a unique and interesting wine tour to South Africa.

Join us on this once in a lifetime opportunity. Visit some of South Africa's finest wineries in the company of people with similar interests.



The tour has a suitable mix of business and pleasure. We will visit the famous Kruger National Park and experience dawn and dusk safaris.

If you are interested in learning more about the South African wine industry, and taking in the sights, this tour is a must - please join us.\*

- Roger Bourne, Editor, NZ Grape Grower

NZ GRAPEGROWER - PROUD SPONSORS OF THE  
2003 GISBORNE CHARDONNAY CHALLENGE

## Footprint on South Africa Wine Tour

Departure: 13 November 2003 flying  
Quantas, returning 24 November 2003.  
Fully escorted.

**Cost is A\$9,750 per person  
(share twin)**

Booking information:  
Email [mel@suncitybrisbane.com.au](mailto:mel@suncitybrisbane.com.au)



# Rules and regulations



## Index

- A. Objective of the Competition
- B. Definition
- C. Conditions of Entry
- D. Schedule of Classes
- E. Entry Procedures and Fees
- F. Awards
- H. Disputes
- I. Publicity
- J. Penalties



## Please Note

Entry forms and fees must be received by the Competition Director  
International Chardonnay Challenge

P O Box 353, Gisborne, New Zealand

Tel: +64 27 276 5484 Fax: +64 6 867 1475

[info@InternationalChardonnayChallenge.com](mailto:info@InternationalChardonnayChallenge.com)

**NO LATER THAN FRIDAY 26th SEPTEMBER 2003**



## A. Objective of the Competition

The objective of the Competition is to promote excellence in the winemaking of the chardonnay grape variety.

Entrants are expected to ensure that wines awarded trophies and medals are reasonably available for purchase by consumers. In the promotion of excellence in winemaking, the integrity of the wines shall be a primary purpose of the Competition.



## B. Definition

**Committee** in these regulations means the **International Chardonnay Challenge Committee**.

**Entrant** includes an individual winemaker, and in the case of a company includes the officers of that company and the winemaker/s employed by that company for the purposes of this Competition.

**Entries** are wines entered in the Competition by an Entrant.



# Rules and regulations



## C. Conditions of Entry

1. The Competition is supported by the Committee and is structured so that its conduct is the responsibility of the Competition Director and the Chairman of Judges.
2. The Committee, Competition Director and the Chairman of Judges, or any of them shall jointly or severally administer the regulations to achieve the objectives of the Competition as they shall determine.
3. The Committee, the Competition Director and the Chairman of Judges may refuse to accept an entry to the Competition if in the opinion of any of them, acceptance of such entry may bring the industry into disrepute. In refusing to accept any such entry, none of them shall be obliged to furnish reasons for such refusal.
4. Any costs incurred in the investigation and/or analysis of the veracity of any entry shall be payable by the entrant.
5. The conditions of entry to apply to all categories:
  - (a) Entries do not have to be available for sale in New Zealand.
  - (b) All entries must comply with the requirements of the Food Regulations 1984 as to composition and labelling (which must include alcohol and capacity statements).
  - (c) A wine may be entered in one class or sub-class only.
  - (d) There shall be no limit on the number of entries, provided that each entry is a different wine, clearly and separately identifiable by label.
  - (e) All wines comprising the entry shall represent a single homogeneous batch of wine originating at the time of bottling from the same source.
  - (f) All entries shall conform to the varietal composition provisions of the NZ Food Regulations 1984.
  - (g) Commercial labels must strictly conform by name to the specific class schedule in which the wine is entered and include the year of vintage where specified in the Schedule of Classes.
  - (h) Temporary typed labels may be used for entries when commercial labels are not available ie. temporary labels must otherwise comply with the above requirements (ie. variety or wine name, alcohol, volume, name and address statements etc).
6. The conditions of entry to apply to all entries is:
  - (a) Entries are restricted to commercially bottled wines (ie. tank or barrel samples are not permitted).
  - (b) Entries will be eligible for awards and trophies. Results will be published in respective industry publications and on the websites mentioned under the Commercial category of each class or sub-class and may be used for publicity by entrants.



# Rules and regulations



## D. Schedule of Classes

### Table Wine

1. Table wines must not exceed 14.9 per cent alcohol by volume
2. Limits on residual sugar levels (where applicable) are specified under each class

#### **Class 1 Oaked Chardonnay (Light and Full Bodied Styles)**

For elegant styles of Chardonnay. Residual sugar must not exceed 5 g/l

Divided into four sub-classes:

- (a) Current vintage
- (b) One year old (2002)
- (c) Two years old (2001)
- (d) Older (2000 and earlier)

#### **Class 2 Unoaked Chardonnay**

For the other elegant styles of chardonnay. Residual sugar must not exceed 5 g/l

Divided into four sub-classes:

- (a) Current vintage
- (b) One year old (2002)
- (c) Two years old (2001)
- (d) Older (2000 and earlier)

#### **Class 3 Methode Traditionelle Chardonnay**

New class. Must contain 75% Chardonnay minimum

Divided into four sub-classes:

- (a) Current Vintage
- (b) One year old (2002)
- (c) Two years old (2001)
- (d) Older (2001 and earlier)

#### **Class 4 Dessert Wine**

New class. Must contain 75% Chardonnay minimum

Divided into four sub-classes:

- (e) Current Vintage
- (f) One year old (2002)
- (g) Two years old (2001)
- (h) Older (2001 and earlier)

#### **Class 5 Freestyle Chardonnay**

New class. Blends with other white varieties. Must contain 50% Chardonnay minimum

Divided into four sub-classes:

- (i) Current Vintage
- (j) One year old (2002)
- (k) Two years old (2001)
- (l) Older (2000 and earlier)



# Rules and regulations



## E. Entry Procedure and Fees

1. **(a) The fee for each entry will be NZD \$45 (inc GST).**  
**AUD \$40**  
**USD \$26**
  - (b) Class 1, 2, 3, 5 - equivalent to six (6) 750ml bottles shall be provided for each entry.
  - (c) Class 4 - equivalent to six (6) 350ml bottles shall be provided for each entry.
2. All Categories
  - (a) Completed entry forms (including an acknowledgement of these regulations) and entry fees payable to the International Chardonnay Challenge should reach the Committee not later than Friday 26 September 2003. Any entries received after the entry deadline will incur a late entry fee of \$30.00 (inclusive of GST) per late entry.
  - (b) Following the closing date the Committee will post entrants' official labels which are to be affixed to the bottles of wine being exhibited.
  - (c) The official labels must be attached to the front of each bottle above the commercial label and to the outside of the carton.
  - (d) All capsules must be removed from the bottles.
  - (e) The bottles must be delivered to Gisborne (address to be advised with entry acknowledgement) in cases marked with the exhibitor's name no later than 4.00pm on Friday 17th October 2003.
  - (f) All entries become the property of the Committee.



## F. Awards

1. All entries will be judged on a 20 point scale allocated:

Colour and Clarity	: Maximum 3 points
Aroma and Bouquet	: Maximum 7 points
Taste and General Impression	: Maximum 10 points
2. The points of each panel of three judges shall be totalled and awards made in respect of all wines in the Commercial and Limited categories attaining the following points:

Gold Award Certificate	: 55.5 points or more
Silver Award Certificate	: Between 51.0 and 55.0 points
Bronze Award Certificate	: Between 46.5 and 50.5 points



# Rules and regulations



## F. Awards cont...

3. The following trophies will be awarded (subject to change):
  - 'Champion Wine of the Show'** for the highest scoring gold wine judged in the Chardonnay (Classes 1 & 2)
    - Sponsored by Riversun
  - 'Reserve Wine of the Show'** for the second highest scoring gold wine judged in the Chardonnay (Classes 1 & 2)
    - Sponsored by Gilmours
  - Top International Chardonnay** for the highest scoring International Wine judged in the Chardonnay (Classes 1 & 2)
    - Sponsored by Grape Grower
  - 'Bill Irwin Trophy'** for the highest scoring wine made from Gisborne fruit
    - Sponsored by Matawhero Wines
  - Top Regional Chardonnay North Island** - Sponsored by Label and Litho
  - Top Regional Chardonnay South Island** - Sponsored by GisVin Limited
  - Top Methode Traditionelle Chardonnay** - Sponsored by Alexander Grain Limited
  - Best Value Wine under \$15** - Sponsored by Vernon King Associates
  - Recommended Top 6 selection** - Sponsored by Tourism Eastland / e-cluster
  - Top Dessert Wine** - Sponsored by Elliot Travel
  - Top Freestyle Chardonnay** - Sponsored by Viniquip
  - Highest Awarded Winery** - Sponsored by Bayleys
4. All awards will be subject to such chemical analysis as is appropriate as directed by either the Committee, the Competition Director or the Chairman of Judges or by any combination of them.
5. All awards shall be subject to verification of the compliance with the Conditions of Entry and any other regulation of the Competition. Any award in breach of these regulations will be disqualified and any medals, trophies or awards forfeited. The onus of proof in respect of any challenge to any such disqualification shall rest with the entrant.
6. All gold medal wines and any other wines selected by the Competition Director or the Chairman of Judges will be subject to official chemical analysis. Any entry found to be in breach of these conditions or the NZ Food Regulations 1984 will be disqualified and any trophies or awards forfeited.



*"we have made Wine."*  
*"...from time and skill and simple things,"*



# Rules and regulations



## *G. Disputes*

1. The Competition will be organised and supervised by the Competition Director on behalf of the Committee and may be assisted by the Chairman of Judges.
2. The decision of the Committee, Competition Director or Chairman of Judges or any of them in the matter of any dispute or doubt arising from the interpretation of these Competition regulations or in the conduct of the Competition or in the checking and testing of quantities and/or analyses shall be final.
3. In the event of a complaint being received regarding the availability of Competition entries, proof of sale may be requested at the discretion of the Competition Director.



## *H. Publicity*

1. In any advertising, promotion or publicity, an entrant may refer only to awards or trophies won by the entrant's wines and not (whether expressly or by implication) to the wines or Competition performance of any other entrant or entrants.
2. Awards won by associate companies (as defined by the Wine Institute's Constitution) may only be advertised, promoted or otherwise publicised separately under the name of the entrant specified on the entry form.
3. Any use of awards or trophies in advertising, promotional or publicity material must be accompanied by a statement of the actual awards and/or trophies won and the year or years in which they were won, and any awards or trophies illustrated must relate to the awards and/or trophies so described.



## *I. Penalties*

1. Any misleading advertising, promotion or publicity, or infringement of these Competition regulations may be considered by the Committee either of its own volition or upon receipt of a complaint.



## *Please Note*

Entry forms and fees must be received by the Competition Director  
International Chardonnay Challenge

P O Box 353, Gisborne, New Zealand

Tel: +64 27 276 5484 Fax: +64 6 867 1475

[info@InternationalChardonnayChallenge.com](mailto:info@InternationalChardonnayChallenge.com)

**NO LATER THAN FRIDAY 26th SEPTEMBER 2003**

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"...from time and skill and simple things,"*