



ROYAL ADELAIDE

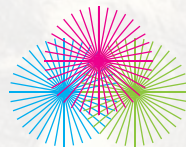
BEER & CIDER

AWARDS

ROYAL ADELAIDE BEER & CIDER AWARDS

Prize Schedule | Competition Information

1 - 10 September 2017 theshow.com.au



royal adelaide
SHOW

IMPORTANT INFORMATION

NOW OPEN TO ALL BEER & CIDER PRODUCERS FROM AUSTRALIA AND NEW ZEALAND!

DELIVERY AND COLLECTION

Exhibits must be delivered between **10.00 am to 4.00 pm** between **Wednesday 14 and Friday 16 June**. No late exhibits will be judged.

DELIVERY LOCATION

The Goyder Pavilion (via Forecourt), Adelaide Showground, Wayville. Details and a map will be forwarded with labels closer to the competition.

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

Beer & Cider

Draught

Exhibits submitted in draught form must in commercially appropriate and clearly identifiable casks or kegs (ie) either Type D or A Kegs - Cornelius (Corny) kegs and other home-brew type containers will not be accepted.

Beer

Packaged

Exhibitors are to provide one (1) carton of 24 bottles of no less than 330 ml for each entry or of not less than 7.5 litres.

Cider

Packaged

Exhibitors are to provide a minimum of 6 x 750 ml bottles or 12 x 375 ml bottle or equivalent. All closure types are permitted.

JUDGING

Judging will take place from Wednesday 21 to Thursday 22 June 2017 inclusive.

PRESENTATION OF AWARDS

Presentation of Awards will take place on Friday 28 July in conjunction with the Adelaide Beer and BBQ Festival. Details will be available on the Society's website www.theshow.com.au closer to the event.

Awards Evening Ticket Allocation

Due to the popularity of the Awards Evening tickets will be strictly limited and all exhibitors will be provided with 2 (two) complimentary tickets. This event is proudly supported by Brand South Australia.



DISPOSAL OF EXHIBITS

All exhibits of Beer and Cider become the property of the Society.

KEG COLLECTION

All kegs must be collected by Exhibitors from the RA&HS Secretary's Office during business hours between Thursday 6 July and Friday 14 July 2017. Any kegs not collected during this time will be disposed of at the discretion of the RA&HS. Interstate Exhibitors should arrange for the return of their kegs at their own cost.

ATTENTION ALL EXHIBITORS

In an endeavour to continue to make the Royal Adelaide Beer and Cider Awards relevant to the industry, classes are reviewed annually.

Suggestions for alterations to the 2018 Royal Adelaide Beer and Cider Awards must be submitted in writing by the end of September 2017.

The Royal Agricultural and Horticultural Society 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.

ROYAL ADELAIDE BEER & CIDER AWARDS

CLOSING DATE OF ENTRIES FRIDAY, 5 MAY 2017 at 5.00 pm CST

CLOSING DATE OF ENTRIES

The following conditions will strictly apply:

- All entries, whether posted, lodged in person or completed online (if applicable) must be in the Society's possession at its Administration Office by **5.00 pm (CST) on Friday 5 May 2017**.
- When sending entry forms and fees by post, the onus is on the exhibitor to ensure adequate delivery time.
- Entry forms by facsimile or email **will not be accepted**.
- 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 closing date (by 5.00 pm CST)
 - An additional fee equivalent to three times the standard entry fee is paid.

Absolutely no exception to the above conditions will be made to any exhibitor under any circumstance.

ACKNOWLEDGEMENT OF ENTRIES

Entries submitted online will be acknowledged via email.

For postal entries, if you require formal acknowledgement that your entry has been received please include a stamped, self-addressed envelope with your entry form.

ONLINE ENTRIES

www.theshow.com.au

ENTRY FEES (GST INCLUDED)

Entry fee for each entry: \$80 (online) or \$85 (paper) Cheques should be made payable to RA&HS and posted with the completed entry form to:

RA&HS – Beer & Cider Competition

PO Box 40

GOODWOOD SA 5034

PAYMENT OF FEES

When paying fees by cheque or credit card, exhibitors must ensure that sufficient funds are available at the time of entry. Failure to do so may result in non-acceptance of entries. The Royal Agricultural & Horticultural Society's ABN is 68 531 710 498.

REFUNDS

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

MEMBERSHIP

Exhibitors need not be members of the Royal Agricultural & Horticultural Society of SA Inc. Membership fees: Adults \$156, Juniors \$53 (under 18).

CONTACT US

Post RA&HS - Beer and Cider Awards, PO Box 40, GOODWOOD, SA 5034
Email entries@adelaideshowground.com.au
Phone 08) 8210 5211 Between 9.00 am - 5.00 pm Monday to Friday
Secretary Chalien Bayliss
Website www.theshow.com.au

YOUR PRIVACY

If you do not want your details to be made available to other parties, please tick the box on the entry form supplied by the RA&HS. Your personal information will then only be used by the RA&HS to maintain contact with you and allow us to manage your entries. The RA&HS reserves the right to inform prize sponsors of the details of recipients to enable distribution of their voucher/product prizes.

GENERAL REGULATIONS

Exhibitors are reminded that the Society's General Regulations apply to all sections of the Show. A copy of the General Regulations can be obtained from the Society's website at www.theshow.com.au or from the Society's Administration Office.

Exhibitors should note that the General Regulations contain a number of provisions relevant to competitions and this Schedule including but not limited to, offences, penalties, prohibited drugs. As those conditions apply in addition to the regulations contained within this schedule, Exhibitors should familiarise themselves with the General Regulations.

**2017 Poster & Front Cover Design
Competition Winner
Steven Lehmann**

SPECIAL REGULATIONS

Exhibitors are reminded that the Special Regulations contained within this Schedule are merely supplementary to and subject to the General Regulations.

The members of the Society's Beer and Cider Committee shall have the authority to act on behalf of the Society to take any necessary action under these Special Regulations.

ALL EXHIBITORS ARE REQUIRED TO COMPLY WITH RELEVANT STATE LEGISLATION REGARDING BREWERS LICENSING.

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 Beer and Cider shall be forfeited and other affiliated Beer or Cider Show Societies notified.

The competition is open to all commercial Beer and Cider brewed in Australia and New Zealand. The product must be commercially available ie, is on sale at one or more licensed outlets.

To be eligible for the Champion South Australian Brewery Award the mash must be performed in SA.

For the purpose of the competition, the term 'beer' can also be referred to as 'ale', 'lager', 'stout', porter, wheat beer or reduced alcohol.

*Please refer to page 4 (Beer) & 8 (Cider) of this Schedule for volume and availability minimums.

SUBMISSION OF ENTRIES

Please assist us with any follow up by printing the name of the person responsible for filling out the entry form in the contact name space.

The brand owner or licensed user of the brand must submit the entry.

All entries must comply with the current FSANZ Food Standard Code for Beer 2.7.2.

Beer and Cider should be entered into the class most appropriate to its style, if you are unsure of this please contact the RA&HS. For all 'other classes' Brewers must provide enough information on style/ingredients to enable correct style guidelines for judging.

There is no limit to the number of entries an Exhibitor can enter provided each entry is a different product or presented in different packaging.

The exhibitor irrevocably consents to the RA&HS 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 the internet.

TRANSFERS

Please ensure exhibits are entered in the correct class at time of entry. Exhibits will only be transferred to another class after the closing date of entries at the discretion of the Chief Judge.

EXHIBIT LABELS

Exhibitors must affix RA&HS labels showing class and exhibit number to all bottles and kegs. Bottles must be commercially labelled. Where possible, exhibitors are requested not to cover commercial labels.

WITHDRAWALS

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

entries@adelaideshowground.com.au or faxed to (08) 8210 5222. Emailed withdrawals must include "Withdrawal" in the subject line and the section (eg RABCA, exhibitor name, class number/s, exhibit number (if known) and exhibit name (if applicable)).

KEGS

Kegs will be dispensed at 55% CO2 unless otherwise specified.

CODE OF PRACTICE FOR THE DISPLAY OF 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 beer or cider 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 Adelaide Beer and Cider Award medal design. Artwork will be supplied to all prize winning entries upon request.

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 beer or cider that received the award can have any reference to that award.

Medal Artwork for successful entries is available upon request.

JUDGING REGULATIONS

Judging will be held from **Wednesday 21 to Thursday 22 June 2017 inclusive.**

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 beers and ciders will be judged in the order best considered by the Chief Judges.

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 totalled and re-checked. An independent person nominated by the RA&HS will confirm the results to determine the awards.

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 Judges 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
- Flavour
- Overall impression
- Medallions will be awarded 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 Medallion 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 Judges in consultation with a Society representative.

THANK YOU TO OUR SPONSORS

BEER

Air Liquide Australia Limited
 Andale
 Bintani Australia
 CCL Label Clear Image
 Cryermalt Australia
 Ecolab
 Fassina Liquor
 Independent Brands Australia
 Kings Head Hotel
 MEP Instruments
 Orora Group
 RSN Australia
 Simon Fahey

CIDER & PERRY

Ashton Valley Fresh Pty Ltd
 CCL Label Clear Image
 Winequip

BEER COMPETITION

RULES OF ENTRY - BEER

1. The competition is open to all commercial Beers. The product must be commercially available (ie) is on sale at one or more licensed outlets at the time of judging.
2. Brewery Size
 - Small Brewery - Breweries producing less than 2,000 hl per annum
 - Medium - Breweries producing 2,001 - 10,000 hl per annum
 - Large Brewery - Breweries producing over 10,000 hl per annum
3. Brewers Association Beer Style Guidelines are used as a reference source for Judging. For further information please contact the RA&HS.
4. All beers will be judged together.
5. If beer cannot be dispensed it will not be judged.
6. To be eligible for the Champion South Australian Brewery Award, the mash must be performed in South Australia.
7. For the purpose of the competition, the term 'beer' can also be referred to as 'ale', 'lager', 'stout', 'porter', 'wheat beer' or 'reduced alcohol'.
8. The brand owner or licensed user of the brand must submit the entry.
9. Beer should be entered into the class most appropriate to its style. If you are unsure of this, please contact the RA&HS.
10. There is no limit to the number of entries and Exhibitor can enter provided each entry is a different product. More than one entry per class per entrant is permitted.
11. Entrants must have a minimum of 225 litres of each product in stock at time of entry (25 dozen 750 ml bottles or equivalent volume)
12. The organising committee reserves the right to audit compliance in regard to entries.
13. The Judges' decision is final.
14. The Judges reserve the right not to award medals, prizes or certificates in each class.
15. Results will be published in the 2017 RABCA Results Catalogue together with the ABBBQ Festival details. Results will also be posted on the RA&HS website – www.theshow.com.au
16. Judges' comments will be sent to all exhibitors.
17. The RA&HS reserves the right to merge or delete any class/es for which insufficient entries are received.
18. 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 beer held by the Exhibitor represents the exhibit provided for judging.
19. In all classes the exhibit, as stated on the entry form, may be inspected and checked by a representative of the Society and/or nominee.

The Society thanks and acknowledges
Andale
 for provision of beer dispensing equipment for judging.

The Society acknowledges and thanks
MEP Instruments
 for providing a density meter for judging of exhibits in the competition.

The Society acknowledges and thanks
RSN Australia
 for sponsoring the judges "thank you" gifts with quality glasses from the Speigelaau Craft Beer Range.

BEER

For all “other” classes, brewers must provide enough information on style/ingredients to enable correct style guideline judging.

REDUCED ALCOHOL

Class 1 - Reduced Alcohol (3.0% or less), Lager.
Brewer to specify exact style as per Lager classes 7-10 (If no type stated, will be judged as Australian Style Lager).

Class 2 - Reduced Alcohol (3.0% or less), Ale.
Brewer to specify exact style as per Ale classes 11-15. (If no type stated, will be judged as Australian Style Pale Ale)

Class 3 - Reduced Alcohol (3.0% or less), Other.
Brewer to specify exact style to be taken from Brewers Association Beer Style Guidelines.

MID STRENGTH ALCOHOL

Class 4 - Mid Strength (3.01 - 3.5%) Lager.
Brewer to specify exact style as per Lager classes 7-10 (If no type stated, will be judged as Australian Style Lager).

Class 5 - Mid Strength (3.01 - 3.5%) Ale.
Brewer to specify exact style as per Ale classes 11-15. (If no type stated, will be judged as Australian Style Pale Ale)

Class 6 - Mid Strength (3.01 - 3.5%), Other.
Brewer to specify exact style to be taken from Beer Style Guidelines

LAGER

Class 7 - Lager, Australian Style.

Class 8 - Lager, Pilsener.
Brewer to specify exact style e.g. German, Bohemian or International (If no type stated, will be judged as International).

Class 9 - Lager, Amber/Dark.
Brewer to specify exact style e.g. Euro Style Dark, US Amber, US Dark, Bock or Schwarzbier etc. (If no type stated, will be judged as Euro Dark Style).

Class 10 - Lager, Other.
Brewer to specify exact style to be taken from Brewers Association Beer Style Guidelines.

ALE

Typically, the use of a countries hops should determine the class entered.

Class 11 - Ale, Australian Style Pale Ale, Traditional.

Class 12 - Ale, American Style Pale Ale.

Class 13 - Ale, India Pale Ale.
Brewer to specify exact style e.g. English or US etc. (If no type stated, will be judged as English IPA).

Class 14 - Ale, Amber/Dark.
Brewer to specify exact style e.g. English Brown, Irish Red or US Amber etc. (If no type stated, will be judged as English Brown).

Class 15 - Ale, Other.
Brewer to specify exact style to be taken from Brewers Association Beer Style Guidelines.

WHEAT

Class 16 - Wheat (at least 30% wheat)
Brewer to specify exact style to be taken from Brewers Association Beer Style Guidelines.

PORTER

Class 17 - Porter
Brewer to specify exact style to be taken from Brewers Association Beer Style Guidelines.

STOUT

Class 18 - Stout, Dry
Brewer to state origin e.g. American, Irish or British etc.

Class 19 - Stout, Sweet
Brewer to state origin e.g. American, Irish or British etc.

Class 20 - Stout, Imperial
Brewer to state origin e.g. American, Irish or British etc.

Class 21 - Stout, Other
Brewer to specify exact style to be taken from Brewers Association Beer Style Guidelines.

HYBRID

Brewers must provide enough information on ingredients and/or ageing conditions to enable correct style guideline judging.

Class 22 – Hybrid

Brewer to specify exact style to be taken from Brewers Association Beer Style Guidelines.

AWARDS

THE CCL LABEL CLEAR IMAGE MEDALLION
for
CHAMPION REDUCED ALCOHOL BEER

- Medallion sponsored by **CCL Label Clear Image**

THE CELLARBRATIONS MEDALLION
for
CHAMPION AUSTRALIAN STYLE LAGER

- Medallion sponsored by **Independent Brands Australia**

THE CELLARBRATIONS MEDALLION
for
CHAMPION PILSENER

- Medallion sponsored by **Independent Brands Australia**

THE CCL LABEL CLEAR IMAGE MEDALLION
for
CHAMPION OTHER LAGER

Awarded to exhibits from Classes 9-10.

- Medallion sponsored by **CCL Label Clear Image**

THE CRYERMALT MEDALLION
for
**CHAMPION TRADITIONAL AUSTRALIAN
STYLE PALE ALE**

- Medallion sponsored by **Cryermalt Australia**

THE ANDALE MEDALLION
for
CHAMPION AMERICAN STYLE PALE ALE

- Medallion sponsored by **Andale**

THE CRYERMALT MEDALLION
for
CHAMPION INDIA PALE ALE

- Medallion sponsored by **Cryermalt Australia**

THE ECOLAB MEDALLION
for
CHAMPION OTHER ALE

Awarded to exhibits from Classes 14 or 15.

- Medallion sponsored by **Ecolab**

THE ECOLAB MEDALLION
for
CHAMPION WHEAT BEER

- Medallion sponsored by **Ecolab**

THE AIR LIQUIDE MEDALLION
for
CHAMPION PORTER BEER

- Medallion sponsored by **Air Liquide**

THE ANDALE MEDALLION
for
CHAMPION STOUT BEER

- Medallion sponsored by **Andale**

THE AIR LIQUIDE MEDALLION
for
CHAMPION HYBRID BEER

- Medallion sponsored by **Air Liquide**

THE SIMON FAHEY PRIZE
for
BEST NEW EXHIBIT

Open to exhibitors who have never entered or competed in the Beer Section of the Royal Adelaide Beer & Cider Awards.

- Trophy sponsored by **Simon Fahey**

MAJOR AWARDS

THE BINTANI AUSTRALIA TROPHY

for

CHAMPION SMALL BREWERY

(less than 2,000 hltr per annum)

Awarded to the highest scoring small brewery (from the average of the four top scoring exhibits entered).

- Trophy sponsored by **Bintani Australia**
-

THE FASSINA LIQUOR TROPHY

for

CHAMPION MEDIUM BREWERY

(2,001 hltr - 10,000 hltrs per annum)

Awarded to the highest scoring medium brewery (from the average of the four top scoring exhibits entered)

- Trophy sponsored by **Fassina Liquor**
-

THE CELLARBRATIONS TROPHY

for

CHAMPION LARGE BREWERY

(greater than 10,000 hltrs per annum)

Awarded to the highest scoring large brewery (from the average of the four top scoring exhibits entered)

- Trophy sponsored by **Independent Brands Australia**
-

THE KINGS HEAD HOTEL TROPHY

for

CHAMPION SOUTH AUSTRALIAN EXHIBIT

Awarded to the Highest Scoring Beer mashed in SA.

- Trophy sponsored by **Kings Head Hotel**
-

THE ORORA GROUP TROPHY

for

MOST OUTSTANDING BEER IN SHOW

Awarded to the Highest Scoring Exhibit overall.

- Trophy sponsored by **Orora Group**

CIDER & PERRY

NOW OPEN TO ALL EXHIBITORS FROM AUSTRALIA AND NEW ZEALAND!

JUDGING

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

RULES OF ENTRY

1. The competition is open to all commercial ciders produced in Australia. The product must be commercially available i.e., is on sale at one or more licensed outlets.
2. There is no limit to the number of entries an Exhibitor can enter provided each entry is a different product.
3. Entrants must declare the product as either Cider or Perry and enter it in one of the classes 1 – 12.
4. Where sugar, concentrate or sugar substitutes are used in the production processes specifically to increase alcohol percentage or to adjust sweetness such products are to be advised on the entry form. The use of sugar where its sole function is to promote the secondary fermentation process does not need to be identified.
5. There is no flavoured Cider or Perry class.
6. Entrants must have a minimum of 225 litres of each product in stock at time of entry (25 dozen 750 ml bottles or equivalent volume).
7. All entries must be available for sale in Australia at the time of entry.
8. The organising committee reserves the right to audit compliance in regard to entries.
9. An entry form and an entry fee must accompany each entry. Entries not accompanied by the fee and entry form will not be accepted.
10. Each entry will consist of 6 x 750mL bottles, or 12 x 375mL bottles, or equivalent. All closure types are permitted. Each keg entry is to consist of not less than 10 litres and be in an appropriate container or keg. Please note any remaining bottles may be used at the Awards Presentation.
11. More than one entry per class per entrant is permitted.
12. Entries must be in a commercial package, bottle, can or keg. All closures permitted.
13. The judges' decision is final.

14. The judges reserve the right not to award medals, prizes or certificates in each class.
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 cider held by the Exhibitor represents the exhibit provided for judging.
16. Results will be published in the 2017 RABCA Catalogue of Results together with the ABBBQ Festival details. Results will also be posted on the RA&HS website www.theshow.com.au
17. All exhibits must conform to the respective Acts of the State and the Commonwealth of Australia, which govern the production of Australian Beer and Cider, the Food Standard Codes and the Health Act and Regulations.
18. Judges' comments will be sent to the individual entrants.
19. Cider or Perry entered by an entrant into one class may be moved into another class at the Chief Judges' discretion.
20. The RA&HS reserves the right to merge or delete any classes for which insufficient entries are received.

Further information can be sought from the Competition Manager
Entrants must have a minimum of 225 litres of each product in stock at the time of entry (25 dozen 750 ml bottles or equivalent volume)

For Cider or Perry, Dry, Medium and Sweet are not strictly defined as acid/flavour/structure balance is important. As a guideline, Dry is expected to have a finished Specific Gravity less than 1.004 (less than ~9g/L residual sugar), Medium in the range 1.004-1.019 (9-40 g/L residual sugar), Sweet over 1.019 (greater than ~40g/L residual sugar). Where a Cider is near one of the boundaries above consideration should be given to the overall style when determining which class to enter. Entrants must have a minimum of 225 litres of each product in stock at time of entry (25 dozen 750mL bottles or equivalent volume)

There are no classes for flavoured Cider or Perry.

CONTEMPORARY AUSTRALIAN CIDER

Clean, crisp and balanced, tending to show primary fruit characters, sparkling or still.

- Class 1 - Cider**, dry, in bottle or keg, type to be stated on entry form.
- Class 2 - Cider**, medium, in bottle or keg, type to be stated on entry form.
- Class 3 - Cider**, Sweet, in bottle or keg, type to be stated on entry form.

TRADITIONAL CIDER

Ciders tending to emulate “old world” production styles and methods, likely to be showing less primary fruit character, and more complex and developed aromas, flavours and structure

- Class 4 - Cider**, dry, in bottle or keg, type to be stated on entry form.
- Class 5 - Cider**, medium, in bottle or keg, type to be stated on entry form.
- Class 6 - Cider**, sweet, in bottle or keg, type to be stated on entry form.

CONTEMPORARY AUSTRALIAN PERRY

Clean, crisp and balanced, tending to show primary fruit characters, sparkling or still.

- Class 7 - Perry**, dry, in bottle or keg, type to be stated on entry form.
- Class 8 - Perry**, medium, in bottle or keg, type to be stated on entry form.
- Class 9 - Perry**, sweet, in bottle or keg, type to be stated on entry form.

TRADITIONAL PERRY

Perry tending to emulate “old world” production styles and methods, likely to be showing less primary fruit character, and more complex and developed aromas, flavours and structure

- Class 10 - Perry**, dry, in bottle or keg, type to be stated on entry form.
- Class 11 - Perry**, medium, in bottle or keg, type to be stated on entry form.
- Class 12 - Perry**, sweet, in bottle or keg, type to be stated on entry form.

SPECIAL AWARDS

THE CCL LABEL CLEAR IMAGE for

TROPHY BEST CIDER IN SHOW

- Trophy sponsored by **CCL Label Clear Image**

THE ASHTON VALLEY FRESH TROPHY

for

BEST PERRY IN SHOW

- Trophy sponsored by **Ashton Valley Fresh**

THE WINEQUIP TROPHY

for

BEST SOUTH AUSTRALIAN EXHIBIT

To be eligible for this trophy Cider or Perry must have been fermented in South Australia using at least 90% South Australian Fruit.

- Trophy sponsored by **Winequip Adelaide**



ROYAL AGRICULTURAL &
HORTICULTURAL SOCIETY OF
SOUTH AUSTRALIA INCORPORATED

