



Day 1: Tuesday 13th November- Introduction and palate alignment

| Time | Duration | |
|---------------------------|----------|---|
| 8:00 – 8:15 | 15 m | Registration |
| 8:15 <u>sharp!</u> – 8:45 | 30 m | Welcome & Introduction |
| 8:45 – 9:00 | 15 m | Introduction: how it all works! |
| 9:00 – 10:00 | 60 m | Tasting & Discussion of Flavour Standards * <i>Helen Holt</i> |
| 10:00 – 10:30 | 30 m | Morning Tea |
| 10:30 – 11:35 | 65 m | Tasting of Simulated Faulty Wines * <i>Adrian Coulter</i> |
| 11:35 – 12:00 | 25 m | Introduction to Wine Show Judging <i>Glenn James-Pritchard</i> |
| 12:00 – 12:40 | 40 m | Lunch (& Questions) |
| 12:40 – 12:55 | 15 m | Introduction to ‘Benchmarking’ – differentiation between wines of varying quality |
| 12:55 – 1:25 | 30 m | Tasting – 12 Riesling wines |
| 1:25 – 2:00 | 35 m | Discussion – 12 Riesling wines |
| 2:00 – 2:20 | 20 m | Break for cleaning & pouring |
| 2:20 – 2:50 | 30 m | Tasting – 12 Chardonnay wines |
| 2:50 – 3:25 | 35 m | Discussion – 12 Chardonnay wines |
| 3:25 – 3:45 | 20 m | Afternoon Tea |
| 3:45 – 4:15 | 30 m | Tasting – 12 Shiraz wines |
| 4:15 – 4:50 | 35 m | Discussion – 12 Shiraz wines |
| 4:50 – 5:05 | 15 m | Break for pouring |
| 5:05 – 5:35 | 30 m | Tasting – 12 Cabernet Sauvignon wines |
| 5:35 – 6:10 | 35 m | Discussion – 12 Cabernet Sauvignon wines |
| 7:15 for 7:30 | | Dinner Andre’s Cucina & Polenta Bar 94 Frome Street, Adelaide |

Guest judges: Glenn James-Pritchard, James Erskine, Phil Reedman & Corrina Wright

MC: Con Simos

*Brackets that do not contain wines for statistical analysis



Day 2: Wednesday 14th November – Show judging exercises and theme tasting

| Time | Duration | |
|---------------|----------|---|
| 8:00 - 8:15 | 15 m | Preamble to sparkling wine tasting |
| 8:15 – 9:05 | 50 m | Tasting – 24 Sparkling wines |
| 9:05 – 10:10 | 65 m | Discussion – 24 Sparkling wines |
| 10:10 – 10:25 | 15 m | Break for pouring |
| 10:25 – 10:45 | 20 m | Tasting – 8 Moscato wines |
| 10:45 – 11:05 | 20 m | Discussion – 8 Moscato wines |
| 11:05 – 11:30 | 25 m | Morning Tea |
| 11:30 – 1:30 | 120 m | Tasting – 10 white wines within panels of 6 tasters * |
| 1:30 – 2:20 | 50 m | Lunch |
| 2:20 – 3:05 | 45 m | Tasting – 24 Mixed whites 8 Sauvignon Blanc, 8 Semillon, 8 Pinot Gris/Grigio wines |
| 3:05 – 4:15 | 70 m | Discussion – 24 Mixed whites 8 Sauvignon Blanc, 8 Semillon, 8 Pinot Gris/Grigio wines |
| 4:15 – 4:40 | 25 m | Afternoon Tea |
| 4:40 – 5:15 | 35 m | Tasting – 16 mixed white wines |
| 5:15 – 6:25 | 70 m | Discussion – 16 mixed white wines |

Guest judges: Sue Bell, Peter Leske & Tim White

MC: Geoff Cowey

*Brackets that do not contain wines for statistical analysis



Day 3: Thursday 15th November – Show judging exercises and theme tasting

| Time | Duration | |
|---------------|----------|--|
| 8:00 – 9:40 | 100 m | Tasting – 10 red wines within panels of 6 tasters * |
| 9:40 – 9:50 | 10 m | Break for cleaning & pouring |
| 9:50 – 10:10 | 20 m | Tasting – 10 Rosé wines |
| 10:10 – 10:40 | 30 m | Discussion – 10 Rosé wines |
| 10:40 – 11:00 | 20 m | Morning Tea |
| 11:00 – 11:30 | 30 m | Tasting – 12 Pinot Noir Wines |
| 11:30 – 12:00 | 30 m | Discussion – 12 Pinot Noir Wines |
| 12:00 – 12:25 | 25 m | Break for cleaning & pouring |
| 12:25 – 1:05 | 40 m | Tasting – 10 Shiraz & 10 Cabernet Sauvignon wines |
| 1:05 – 2:00 | 55 m | Discussion – 10 Shiraz & 10 Cabernet Sauvignon wines |
| 2:00 – 2:55 | 55 m | Lunch |
| 2:55 – 3:55 | 60 m | Tasting – 30 Mixed Red wines 10 Merlot, 10 GSM Wines & 10 Tempranillo Wines |
| 3:55 – 5:25 | 90 m | Discussion – 30 Mixed Red wines 10 Merlot, 10 GSM Wines & 10 Tempranillo Wines |
| 5:25 – 5:50 | 25 m | Afternoon Tea |
| 5:50 – 6:25 | 35 m | Tasting – 14 Sweet white wines |
| 6:25 – 7:25 | 60 m | Discussion – 14 Sweet white wines |

Guest judges: Peter Dawson, Louise Radman & Tim White

MC: Matt Holdstock

*Brackets that do not contain wines for statistical analysis



Day 4: Friday 16th November – Show judging and palate evaluation exercises

| Time | Duration | |
|---------------|----------|--|
| 8:20 – 9:40 | 80 m | Tasting – 42 white wines |
| 9:40 – 11:30 | 110 m | Discussion – 42 white wines |
| 11:30 – 12:30 | 60 m | Lunch / Completion of forms for statistical analysis (white wines) |
| 12:30 – 1:50 | 80 m | Tasting – 42 red wines |
| 1:50 – 3:20 | 90 m | Discussion – 42 red wines |
| 3:20 – 4:00 | 40 m | Afternoon Tea / Completion of forms for statistical analysis (red wines) |
| 4:00 – 4:25 | 25 m | Palate performance & statistical evaluation <i>Richard Gawel</i> |
| 4:25 – 5:15 | 50 m | Tasting – “Trophy taste-off” – 6 wines of various styles * |
| 5:15 – 5:20 | 5 m | Course close |

Guest judges: Peter Godden, David Ridge & Kerri Thompson

MC: Con Simos

*Brackets that do not contain wines for statistical analysis