



Day 1: Tuesday 5th June - Introduction and palate alignment

Time	Duration	
8:00 – 8:15	15 m	Registration
8:15 sharp! – 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>Patricia Williamson</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, Sue Bell & Ben Riggs**

MC: **Con Simos**

*Brackets that do not contain wines for statistical analysis



Day 2: Wednesday 6th June – 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: Louise Radman, David Ridge & Tim White

MC: Matt Holdstock

*Brackets that do not contain wines for statistical analysis



Day 3: Thursday 7th June – 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 Sangiovese Wines & 10 Tempranillo Wines
3:55 – 5:25	90 m	Discussion – 30 Mixed Red wines 10 Merlot, 10 Sangiovese 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: **Aaron Brasher, Tim White & Corrina Wright**

MC: **Geoff Cowey**

*Brackets that do not contain wines for statistical analysis



Day 4: Friday 8th June – 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 Dawson, James Erskine & Kerri Thompson

MC: Con Simos

*Brackets that do not contain wines for statistical analysis