

ROYAL
AGRICULTURAL
SOCIETY
of WA

PERTH ROYAL FOOD AWARDS - DISTILLED SPIRITS

ENTRY PACKAGE AND SCHEDULE



Enter the 2026

PERTH ROYAL FOOD AWARDS

The Perth Royal Food Awards celebrate the finest in Australia's food and beverage industry, recognising the best producers across various categories and providing a prestigious platform to showcase their products.

By participating, producers can benchmark their offerings against industry standards, gain valuable insights from an independent panel of expert judges, and compete for recognition in one of Western Australia's most respected food and beverage award programs.

Perth Royal Food Awards Medal

An opportunity to win a Perth Royal Food Awards trophy or medal – Gold, Silver and Bronze Medals are awarded to the highest scoring product.

Perth Royal Show Promotion

Opportunity to have your award-winning products included in corporate events during the Perth Royal Show, as well as other potential promotional opportunities in the lead-up and throughout activations at Show.

Marketing and Promotion Toolkit

Medal-winning Exhibitors will receive a Marketing and Promotion Toolkit to help promote their win and market their products with a seal of quality. This toolkit includes medal artwork and a range of digital assets to support promotional activities.

Independent Expert Judging

Benefit from the opportunity to have your products evaluated by independent experts, receiving invaluable feedback while benchmarking your product within the industry.

Royal Agricultural Society of WA Support

The Perth Royal Food Awards is an initiative of the Royal Agricultural Society of WA.

There are opportunities to showcase your award-winning products at corporate events and to be potentially featured across the Royal Agricultural Society of WA's and Perth Royal Food Awards marketing and communications channels including social media, eDMs, media releases and website.

*Enter the Perth Royal Food
Awards - Distilled Spirits*

raswa.org.au/perth-royal-food-awards/competitions/distilled-spirits

Have any questions? Contact distillery@raswa.org.au

WHAT'S NEW



Team Additions

Perth Royal Food Awards Engagement
Lead – Sarah Tardrew

Perth Royal Food Awards Coordinator
– Mariska Grimbeek



New Classes!

We are excited to introduce three
new classes:

- Class 13:
Grain Whisky class added.
- Class 29:
Aperitif/Bitter/Amaro added.
- Class 39:
Ready To Serve – Spritz added.



New Trophy

Best New Product Trophy –
For eligible new Spirits and Ready to
Serve Exhibits.

**See Special Trophies section for more
information.**

Thank you to our valued sponsor



Entry Fee

\$125 per entry plus GST

Key Dates

Entries Open Wednesday, 20 May 2026

Entries Close Monday, 6 July 2026

Delivery 9:00 AM – 4:00 PM Friday, 31 July & Monday 3 Aug.
Weekends not included. Items to be delivered to Banksia Room, Claremont Showgrounds.

Judging Wednesday, 5 August 2026

Awards night Thursday, 13 August 2026

Contact Information

COMPETITION

distillery@raswa.org.au
(08) 6263 3100
perthroyalfoodawards.com.au

SPONSORSHIP OPPORTUNITIES

sponsorship@raswa.org.au

MARKETING & MEDIA

media@raswa.org.au
marketing@raswa.org.au

SOCIAL MEDIA

Facebook @perthroyalfoodawards.PRFA
Instagram @perthroyalfoodawards

How to Submit Your Entries

To submit entries to the Perth Royal Food Awards – Distilled Spirits

1. Read through the 2026 Perth Royal Food Awards - Distilled Spirits Awards Schedule
2. Submit your entries and complete the payment for your entries online via raswa.org.au/perth-royal-food-awards/competitions/distilled-spirits
3. On confirmation of your entries, please follow information provided on product delivery to ensure that deliveries arrive in time.

There is no limit to the number of entries per Exhibitor, however, each Exhibit may only be entered once in each class or subclass. Exhibitors are responsible for selecting the correct classes or subclasses and abiding by the section conditions and published deadlines. No entry will be accepted until the entry fee is received in full. Entry fees will not be refunded.

TERMS & CONDITIONS

Commercial Title

Exhibitors are required to detail the Commercial Titles of all Exhibits on the Application for Entry. Commercial Titles will be published in the Results Catalogue, online and used for promotional material. Commercial Title includes but is not limited to, the brand name and product description as it appears on the Exhibit's primary commercial label.

Commercial Availability

Exhibitors and Exhibits must meet the following criteria for Commercial Availability. Exhibits may be disqualified if they do not meet these criteria at the time of judging:

- Exhibitors must produce or manufacture its products from premises in Australia to a commercial standard (at the discretion of RASWA);
 - Exhibits must be of sound, marketable quality from a commercial production or batch, finished and sealed in their final container with Batch, Barrel, Cask or Bottle Numbers.
 - Exhibits must be commercially available from a minimum of one outlet or stockist in the precise composition and in the same packaging, including labels, in which it is submitted for judging. For the purposes of this competition, an Exhibitor's online store can be considered as an outlet.
 - Exhibits packaged especially for the competition that are not ordinarily available in packaged form will not be accepted. Tank or Barrel samples will not be accepted as entries.
 - Exhibitors may be required to verify commercial availability by providing the details of at least one stockist or outlet.
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Auditing

- A. The Royal Agricultural Society of WA may appoint any person (an 'Auditor') to undertake random pre-judging and post judging audits relating to any Exhibit entered into the Perth Royal Food Awards.
- B. An Exhibitor must co-operate with and do all things reasonably required by an Auditor in connection with any Audit and adhere to arrangements that have been made between the Royal Agricultural Society of WA and the Exhibitor,

- C. The Exhibitor must keep on file, maintain and extract a copy of such records as are required to demonstrate the truth and accuracy of all information stated in the Exhibitor's Application for Entry.
- D. Each Exhibitor hereby consents to an Auditor, in the conduct of an Audit, to enter, with notice, the Exhibitor's premises as nominated and inspect all product, books, electronic and hard copy records thereon, or to request relevant documentation electronically for the purpose of verifying the authenticity of any information stated in the Exhibitor's Application for Entry.
- E. An Exhibitor undergoing an Audit must permit the Auditor to take from the exhibitor's premises up to three samples (at no charge) taken at random from the stock on hand of any Exhibit for comparison with the original Exhibit.
- F. The Royal Agricultural Society of WA may also obtain retail samples sourced from the marketplace to compare with the original Exhibit. A random sample of all entries will be targeted for this type of audit in 2026.
- G. The Royal Agricultural Society of WA reserves the right to audit Exhibits within 12 months following the Perth Royal Food Awards. If the Exhibitor fails to comply with these provisions; or if the Auditor concludes that there is, a material discrepancy between the relevant commercially available product and the original Exhibit or otherwise concludes that an Exhibit did not comply with the competition rules, including entry requirements stated in the relevant competition schedule, the Royal Agricultural Society of WA may:
 - i. Cancel any Award won by the Exhibitor;
 - ii. Disqualify the Exhibitor from further Exhibition for such period as the Royal Agricultural Society of WA consider appropriate;
 - iii. Publish to such persons as the Royal Agricultural Society of WA considers appropriate, the fact of any such cancellation and/ or disqualification in respect of the Exhibit and the Exhibitor. The Royal Agricultural Society of WA may publish in any medium the results of any claim against the the Royal Agricultural Society of WA or against any Councillor, member, employee, agent or representative in respect of any matter published as contemplated by paragraph (C) of this Special Regulation.

Eligibility of Products

All products must comply with the requirements of the Australia New Zealand Food Standards Code for both product and packaging. Exhibits not complying with the Australian News Zealand Food Standards, will be disqualified.

Origin of Exhibit

It is preferred that all Exhibits are made from predominantly Australian grown and sourced ingredients. The competition is open to commercial businesses.

A commercial business:

- Produces or manufactures its products from premises in Australia to a commercial standard (at the discretion of the Royal Agricultural Society of WA);
- Supplies goods in the relevant category on an ongoing basis at wholesale or retail level in Australia; and
- Generates a turnover that is reasonable for commercially viable business from the sale of products that are eligible for entry in this competition (unless specified otherwise).

The brand owner or licensed user of the brand must submit the entry. Entries must be submitted under the contact name.

Quantity of Exhibits

Each exhibit to consist of:

- Two (2) 700ml bottles or equivalent volume across multiple bottles of the same batch for Spirits entries.
- Minimum of four (4) litres total across cans/bottles of the same batch per entry for Ready to Serve entries.

Definition of Exhibitor

An Exhibitor means a person, firm, partnership, company or body corporate, which in the opinion of the Royal Agricultural Society of WA:

- Manufactures or processes fine food produce; or
- Has product manufactured, packaged or processed under contract for the purpose of sale under the registered business name of the Exhibitor as stated on the Application for Entry.
- All Exhibitors who have their product made under contract must identify the Producer on their Application for Entry.

Definition of Producer

A Producer means the registered premises that manufacture the product entered into the Competition.

Class Transfers and Withdrawals

- It is the sole responsibility of the Exhibitor to enter the Exhibits in the correct Class and Competition or be subject to disqualification without refund of Entry Fee;
- The Royal Agricultural Society of WA may, at its discretion, without any liability and without the prior approval of the Exhibitor, disqualify or transfer an Exhibit into a different Class than that stated on the Application for Entry if in its opinion, the Exhibit has been entered in the wrong Class.
- If an Exhibitor wishes to withdraw an Exhibit, they must do so in writing to the Perth Royal Food Awards Coordinator.
- Once entries have closed, there will be no substitution of products. The products which have been entered in the online Application for Entry are those samples that are required to be delivered for judging.
- Once entries have closed, products can be moved into another Class; however, no products are able to be substituted for a new entry.

Third Party Manufacturing

An Exhibit (i.e. product) can be submitted by either the producer or the brand owner who has had the product produced under contract by a third party.

The contract producer must be listed as part of the entry process and recorded as the “contract manufacturer”.

The Exhibitor’s name and product name, as recorded in the entry process, will be published in the results catalogue and, if awarded, on any Champion awards paraphernalia.

Obligations for Medal and Championship Winners

Following judging, the Royal Agricultural Society of WA hosts awards events which consists of a selection of award-winning produce for consumption. Successful medal winning exhibitors may be required to supply a reasonable quantity of award-winning produce at cost price. The supply of products will enable winning products to gain exposure by being featured at the events.

DELIVERY

Entry Fees

\$125 plus GST

Full payment must be received by the Royal Agricultural Society of WA no later than the closing date of entries.

The Royal Agricultural Society of WA will not validate online entries until payment is received.

There will be no refund of entries withdrawn, not delivered or disqualified unless the entry is withdrawn with the Event Coordinator's approval.

Delivery of Exhibits

Exhibitors may deliver exhibits directly to Claremont Showground or use a Courier Service. No Deliveries outside of this period will be accepted.

9:00am – 4:00 PM Friday 31st July & Monday, 3 August 2026. Weekends are excluded.

Please contact the Perth Royal Food Awards team if you would like to request delivery outside of the stated delivery schedule. distilleryawards@raswa.org.au

Royal Agricultural Society of WA

Perth Royal Food Awards – Distilled Spirits

Banksia Room | Claremont Showground

1 Graylands Road

CLAREMONT WA 6010

The the Royal Agricultural Society of WA cannot be held responsible for any theft, loss, delay or damage during the transport of entries.

All Exhibits must comply with the requirements of the Australia New Zealand Food Standards Code, except where stated. All exhibits may be subjected to examination to ensure compliance with these standards. foodstandards.gov.au

Identification Labels for Delivery

Once entries have closed and payments processed, exhibitors will receive an email from Perth Royal Food Awards which will include:

1. PDF of e-labels to be printed and securely affixed to EACH exhibit;
2. Summary of Entry;
3. Map for delivery of products and Instructions
4. It is the responsibility of the Exhibitor to check the information on the Summary of Entry to ensure the information is correct and accurately reflects the Classes into which the Exhibits have been entered.
5. Exhibitors are required to print these labels in the **precise format that they are sent**, preserving size, font etc. and **securely attach** them to each Exhibit submitted for entry.

Labels can either be printed on paper, cut out and affixed with CLEAR packing tape, or alternatively printed (using a laser printer) on AVERY L7163 adhesive labels (99.1 x 38.1mm x 14 per page).

Please ensure that the BARCODE on the Perth Royal Food awards label is clearly printed and visible.

6. Please ensure that your email address on your Perth Royal Food Awards Exhibitor competition profile is correct as this is where labels, documentation and information regarding the competition will be sent. The Perth Royal Food Awards cannot be responsible if the Exhibitor does not receive correspondence due to an incorrect email address.

It is the responsibility of the Exhibitor to communicate with the Perth Royal Food Awards Event Coordinator should they not receive their entry documentation and correspondence.

Entries not bearing the Perth Royal Food Awards competition labels, will not be judged.

AVERY L7163 adhesive labels are available for purchase from Officeworks



JUDGING

Judging Process and Criteria

Judging of the 2026 Perth Royal Food Awards – Distilled Spirits will take place at Claremont Showground, Claremont on **Wednesday 5 August 2026**. Judging is closed to the public.

- Panels may consist of a Panel Chair, two judges and two Associates. Classes will be assigned to judging panels to be blind tasted and assessed. Large classes may be “split” across a number of judging panels.

Exhibits will be judged from both a technical and consumer appreciation perspective against the following criteria:

Colour/Appearance	10
Nose	20
Palate	40
Balance	10
Finish	20
TOTAL	100

Our judging process is designed to identify and appropriately manage conflicts, ensuring the integrity of our awards.

Judges are chosen on their industry knowledge and expertise and come from one or more of a broad range of industry sectors, including, but not limited to industry educators and researchers, producers, manufacturers, technologists from industry, product retailers and distributors, and product users.

Judges shall not at any time prior to the announcement of awards have access to or any knowledge of the identity of the maker of the Exhibit.

Judges shall not have access to any Exhibit other than from the glass containing it, which will be presented to them by the Stewards.

Each judging panel, under the direction of the Chief Judge, shall judge their allotted classes and subclasses and complete a score/feedback sheet for those classes and subclasses. The Chief Judge shall have the points totaled, re-checked and will confirm the results and determine the awards.

The Chief Judge shall have the discretion to decline to make an award, where in their opinion the Exhibitor does not comply with the regulations in every respect and as such disqualification shall be accepted as final.

All exhibitors shall accept the final decision of the Royal Agricultural Society of WA and the Chief Judge.



Awards

Winners of Gold, Silver and Bronze in each class will be awarded with certificates and the right to use the Perth Royal Food Awards medal artwork on their winning products.

Champion Exhibits are determined through a second-round process, where all top Gold Medal entries of a category (e.g. Vodka) are re-judged against one another to determine the Champion of that category. Champions will be awarded Champion Trophies. Only entries receiving 90.0 or more points and a gold award are eligible for the champions competition.

A Champion Trophy is presented to the overall Champion Spirit. The Champion Spirit is determined through a third-round process. All Champion category spirit winners are re-judged by a selected judging panel to determine the Champion Spirit.

Special Trophies

Champion Distillery

To be eligible for the Champion Distillery Trophy, an Exhibitor must enter at least three (3) Exhibits and at least one of those Exhibits must achieve a Gold Medal. The award will be judged on the three (3) highest scoring Exhibits from the Exhibitor.

Best New Distillery

To be eligible for the Best New Distillery Trophy, an Exhibitor must be entering the Perth Royal Food Award for the first time in 2026 and have begun producing since July 1, 2024. The Exhibitor must enter at least three (3) products and at least one of those must achieve a Gold Medal. The award will be judged on the three (3) highest scoring Exhibits from the Exhibitor. Distiller must identify as a new Exhibitor upon entry.

Best New Product

To be eligible for the Best New Product Trophy, an exhibitor must be entering an Exhibit commercially released between the dates of 1 July 2025 and 31 July 2026. The exhibit with the highest score will be judged the winner. Should a tie occur, an equal award may be made. Exhibit Launch date will need to be provided for all entries in this category.

In determining the winner of the Champion Distillery and Best New Distillery, points will be awarded to each of the top 3 Exhibits as follows:

Gold	5 points
Silver	3 points
Bronze	1 point
Trophy Winner*	1 additional point

*excluding Special Trophies, ie product Trophies only

The Exhibitor with the most points shall be judged the winner. In the event of a tie, the Exhibitor gaining the highest number of Gold medals (including exhibits not counted in the Exhibitor's top 3) will be judged the winner. Should a tie still exist, the Exhibitor gaining the highest number of Silver medals (including exhibits not counted in the Exhibitor's top 3) will be judged the winner. Should a tie still exist, the exhibitor gaining the highest number of Bronze medals (including exhibits not counted in the Exhibitor's top 3) will be judged the winner. If a tie still exists, a joint award may be made.

Medal Artwork



The Royal Agricultural Society of WA will provide winners with a medal template in PDF or JPEG format. It is the Exhibitors' responsibility to arrange their own printing.

An Exhibitor shall not advertise or allow to be advertised by any means whatsoever and in particular by broadcasting, television, pictorially or in writing, the fact that any exhibit has won an award at the Perth Royal Food Awards unless such advertisement shows clearly:

- The name Perth Royal Food Awards;
- The year of the award;
- The class in which the award was won;
- The title of the award or trophy won where applicable.

The use of gold discs, silver discs and bronze discs to promote anniversaries, events, sponsorship 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.

Any Exhibitor making improper use of awards won at the 2026 Perth Royal Food Awards for advertising purposes may be disqualified from any future Perth Royal Food Awards.

Award Winners

Where possible, award winners and outstanding Exhibits will be promoted during the proceeding Perth Royal Show, Perth Royal Food Awards presentations and sponsor functions.

Successful Gold or Champion winning Exhibitors may have an opportunity to supply the Royal Agricultural Society of WA with award-winning products at a negotiated rate, which will enable the winning products to gain exposure by being featured at any of the following Perth Royal Show activities; functions; dinners; official openings; other related activities.

Excess Judging Stock

All Exhibits become the property of the Royal Agricultural Society of WA and will be disposed of in accordance with health regulations. Excess stock may be used for promoting award winners at award functions and media opportunities or for educational purposes such as workshops.

Awards Presentation

The Awards presentation will take place in the evening, Thursday, 13 August 2026.

Award winners are expected to collect their award(s) or arrange for the collection by their agent at the awards presentation. If the Royal Agricultural Society of WA is required to mail trophy awards, the cost will be the responsibility of the trophy winner. The Royal Agricultural Society of WA will not be responsible for storing awards after the awards presentation.

Special Instructions

1. Entries must comply with the definitions of Sprints in Standard 2.7.5 of the Australia New Zealand Food Standards Code.
2. Entries must specify alcohol content of each entry and dominant flavour (where applicable).
3. Finished bottled stock is required to be held for each entry. See individual categories for volume requirement.

Disqualification

No entry will be received from any person or persons disqualified by the 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 Distilled Spirits products shall be forfeited, and other affiliated Distilled Spirit Show Societies notified.



Special Trophies

Champion Distillery

Best New Distillery

Best New Product

Champions

Champion Spirit

CLASS 1 - 37

Champion Vodka

CLASS 1 - 3

Champion Gin

CLASS 4 - 10

Champion Whisky

CLASS 11 - 17

Champion Rum

CLASS 18 - 21

Champion Brandy

CLASS 24 - 26

Champion Alternative Spirit

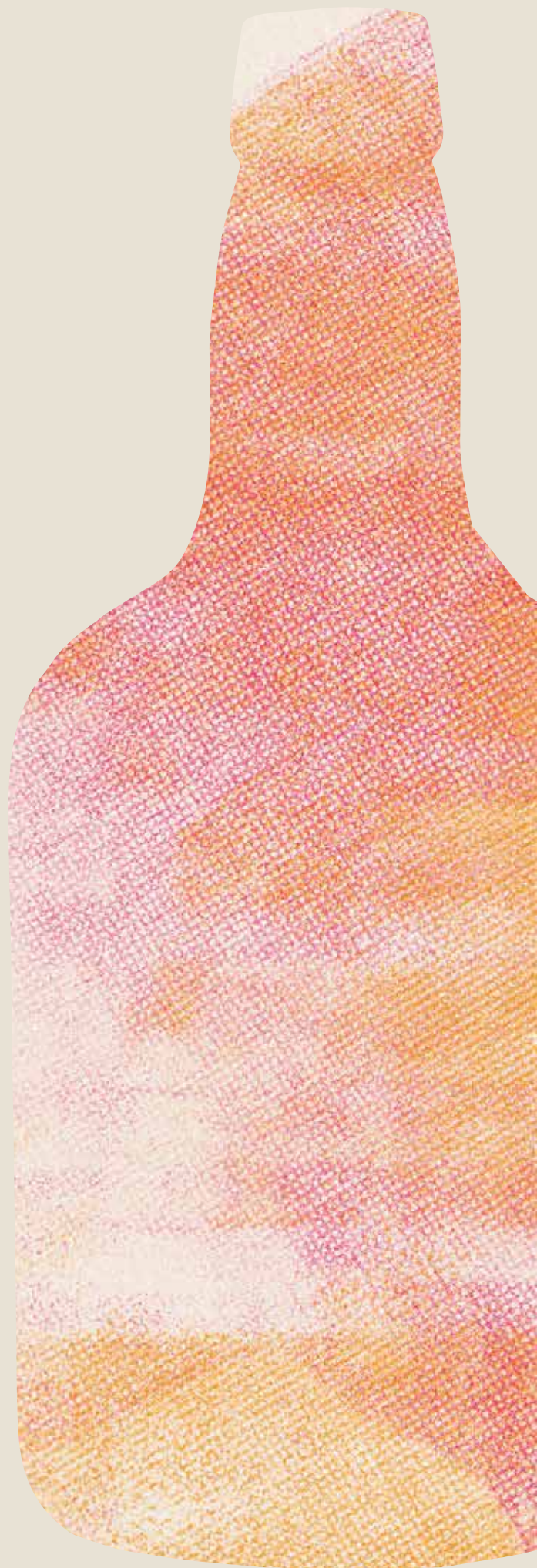
CLASS 22 - 23 & 27 - 31

Champion Liqueur

CLASS 32 - 37

Champion Ready to Serve

CLASS 38 - 40



Vodka

Exhibitors must state if the base spirit is made from grape, grain (e.g. wheat, corn, rye, sorghum), potato or other (e.g. sugar cane), and Alcohol by Volume (ABV) of their Exhibit(s).

100L (litres) of finished bottled stock is required to be held.

Class 1

Unflavoured

Impurities in aroma and flavour should be filtered out to leave a clear spirit of clean, neutral character.

Class 2

Flavour Distilled

Must be sweetened, blended, matured or coloured, however the flavouring must have been imparted during distillation.

Class 3

Flavoured Infused

May have had their natural or artificial flavours introduced after distillation either by compounding (mixing), infusion (immersion), or by maceration (crushing/ muddling)..

Gin

Exhibitors are required to state the production method (distilled or compound), predominant flavouring(s) (e.g. Juniperus communis, Coriander, Native Botanicals etc.) and Alcohol by Volume (ABV) of their Exhibit(s).

100L (litres) of finished bottled stock is required to be held.

In all Gin Classes (4 to 10) Juniper should still be discernible.

Class 4

London Dry

Juniper-forward, traditional-style gins made using the London Gin production technique: all flavours must be imparted via distillation, with only water and neutral spirit to be added after distillation. The final spirit must be bottled at a minimum of 37.0% ABV.

Class 5

Old Tom

Gin produced to replicate the historical style of "Old Tom." The Gin must be juniper forward and then sweetened through the use of botanical intensity, sugar-sweetened, or botanically sweetened.

Old Tom is a gin often sweetened by the distillation of larger than normal amounts of liquorice or the like but not added after distillation. Must be bottled at a minimum of 37.0% a/v. Old Tom cannot be coloured or flavoured artificially.

Class 6

Navy Strength/ Distillers Cut

Any gin bottled at 57% ABV and above.

Class 7

Contemporary

Gins with flavour profiles where juniper is still discernible, but other flavours such as Australian botanical, citrus, spice, and floral notes are more prominent than in classic gins.

Class 8

Barrel Aged

Gin matured in a wooden cask.

Class 9

Flavoured

Gin that has been flavoured with fruit or any other botanicals, typically via infusion or maceration, and may be sweetened such as Sloe Gins. Exhibitors must state flavour used.

Class 10

Other

Exhibitors are required to state the intended style, production method (distilled or compound), predominant flavourings and Alcohol by Volume (ABV.)

Whisky

Exhibits must be distilled from cereal grains (barley, wheat, maize [corn] etc.), yeast and water and must be matured by storage in wood for at least two (2) years (in accordance with the Excise Act 1901).

Exhibitors must state Alcohol by Volume (ABV) and age of their exhibit(s).

Exhibitors are prohibited from adding any form of sweetener or flavouring, including botanicals, to entries in Whisky classes 11 to 16.. Sweetened and/or flavoured whiskies must be entered into class 17 - Other.

100L (litres) of finished bottled stock is required to be held.

Class 11

Single Malt

Whisky distilled from 100% malted barley, yeast and water and aged in oak casks for at least 2 years and bottled at no less than 37% ABV.

Class 12

Blended

A blend of malt and/or grain whiskies from at least 2 distilleries; all of which are aged for at least 2 years in Oak Casks and bottled at no less than 37% ABV.

Class 13

Grain Whisky

A whisky that is made from grains other than malted barley. Must be aged from a minimum of 2 years and bottled at no less than 37% ABV.

Class 14

Single Barrel or Cask

A whisky originating from a sole barrel or cask for at least 2 years, only mechanical filtration and without the addition of colouring or flavours.

Class 15

Peated or Smoked

Exhibits must be peated or smoked.

Class 16

Cask Strength

A whisky with an ABV of 55% or more and must be undiluted out of cask.

Class 17

Other

Whisky not eligible for any other whisky class. I.e. flavoured whisky. Must be aged for a minimum of two (2) years.e.g. Corn Mash, Sour Mash etc. Exhibitors must state the style on the application for entry.

Rum

Exhibits must be distilled from sugar cane and/or molasses. Must be matured by storage in wood for at least two (2) years post distillation (in accordance with the Excise Act 1901).

Exhibits that are made from sugar cane or molasses that are not aged for a minimum of 2 years post distillation must be entered into Cane Spirit classes.

Exhibitors must state whether the exhibit is made from sugar cane or molasses or both; must state Alcohol by Volume (ABV) and age of their exhibits.

Sweetened and/or flavoured rums must be entered into Class 20 Spiced/Flavoured

100L (litres) of finished bottled stock is required to be held.

Class 18

Dark/Gold - Over Proof

Must be 50% ABV or above. Must exhibit colour and flavour associated with maturation in wooden casks.

Class 19

Dark/Gold - Under Proof

Must be 49.9% ABV or below. Must exhibit colour and flavour associated with maturation in wooden casks.

Class 20

Spiced/Flavoured

May be flavoured with natural or artificial flavours introduced pre or post distillation. Must identify if it's a spice character rum or flavoured rum. Must be aged for a minimum of 2 years.

Class 21

White Rum

Must be clear in character and aged in barrel post distillation for a period of 2 years.

Cane Spirit

Cane spirits entries must be distilled from cane sugar/molasses. For unaged or under-aged cane/molasses spirits (with less than 2 years maturation in wooden casks), 100 L (litres) finished bottle stock is required to be held.

Class 22 Cane Spirit

Class 23 Spiced Cane Spirit

May be flavoured with natural or artificial flavours introduced pre or post distillation. Must identify if it's a spice character rum or a flavoured rum.

Brandy

'Grape Brandy' means the spirit obtained by the distillation of wine in such a manner as to ensure that the spirit possesses the taste, aroma and other characteristics generally attributed to brandy, in accordance with the requirements set out below:

With exception of entries in Class 26 Fruit Brandy, all Grape Brandy entries (classes 24 and 25) must be matured by storage in wood for at least two (2) years (in accordance with the Excise Act 1901).

Must contain no less than 37% alcohol by volume.

May contain water, caramel, sugars, grape juice and grape juice concentrates, wine, prune juice, honey and spices.

Exhibitors **must state** the age of their brandy and **Alcohol by Volume (ABV)** of their Exhibit(s). The age of brandy shall be determined by the age of the youngest component of any blend.

100L (litres) of finished bottled stock is required to be held.

Class 24 Grape Brandy - 2 to 5 years

Class 25 Grape Brandy - Over 5 Years

Class 26 Fruit Brandy Made from fruit other than grape.

Alternative Spirits

Exhibitors must state if Alcohol by Volume (ABV) of their exhibit(s). 100L (litres) of finished bottled stock is required to be held.

Class 27 **Aquavit**

Class 28 **Grain Spirits**

Class 29
Aperitif/Bitter/Amaro
Spirits that are flavoured with botanicals, wood and spices. Bitterness needs to be predominant character of spirit. Must be generally recognised/branded as one of the named products.

Class 30
New Make Unaged Spirits
Must be unaged, i.e., not have spent time in wood.

Class 31
Alternative - Other
Any Alternative spirit which does not fit into another Alternative class. The style of the exhibit must be identified upon entry.

Liqueurs

Liqueur means an alcoholic beverage that is a spirit, flavoured or mixed with other foods, which contains more than 15% Alcohol by volume (ABV).

Exhibitors must state the Alcohol by Volume (ABV) of their Exhibit(s)

100L (litres) of finished bottled stock is required to be held.
Minimum content of sweetening additive of 100g/L.

Class 32
Fruit Liqueurs
Must contain a fruit as the predominant flavour. The predominant fruit must be named on entry.

Class 33
Cream Liqueurs
Must contain dairy cream.

Class 34
Whisky Liqueurs
Must contain whisky as a base. Refer to Whisky category definition.

Class 35
Rum/Cane Spirit Liqueurs
The base product must be distilled from sugar cane or molasses.

Class 36
Coffee Liqueurs
Must contain coffee as a predominant flavour.

Class 37
Other Liqueurs
Any Liqueur exhibit which does not fit into the other Liqueur Classes.

Ready to Serve

Packaged beverages sold in prepared form, ready for consumption.

Class 38

Ready to Serve – Pre-mix

Are made up of a base spirit combined with a mixer.

Exhibitors must state the base spirit used, underlying drink style e.g., vodka, lime and soda.

Class 39

Ready To Serve – Spritz

Exhibitors must state the base wine and any additional alcoholic ingredients (if any) used and any additional notes on the entry such as ingredients.

Class 40

Ready to Serve – Cocktails

Must be a pre-packaged cocktail. Exhibitor must state the base spirit used and the underlying cocktail style. The product must be generally recognised as a cocktail (Espresso Martinis, Iced Tea etc)

Society's Liability

The attention of Exhibitors is drawn to General Show Regulation 17, with reference to the Society's Liability.

Privacy Act Statement

The information provided by the Exhibitor in the application for entry is collected and used by the Royal Agricultural Society of WA to organise and conduct competitions.

We may publish details such as your name, address and exhibit details in any Royal Agricultural Society of WA publication or communication. Such information may also be made available to, and published by, the media. We will not disclose your information without your consent for any other purpose unless required or authorised by law. You may request access to your personal information and, if necessary, request that our records of that information be corrected by writing to the Chief Executive Officer at the Royal Agricultural Society of WA, PO Box 135, Claremont WA 6910.

ROYAL AGRICULTURAL SOCIETY *of* WA

PERTH ROYAL FOOD AWARDS

Claremont Showground
1 Graylands Road, Claremont WA 6010

(08) 6263 3100
distillery@raswa.org.au

perthroyalfoodawards.com.au