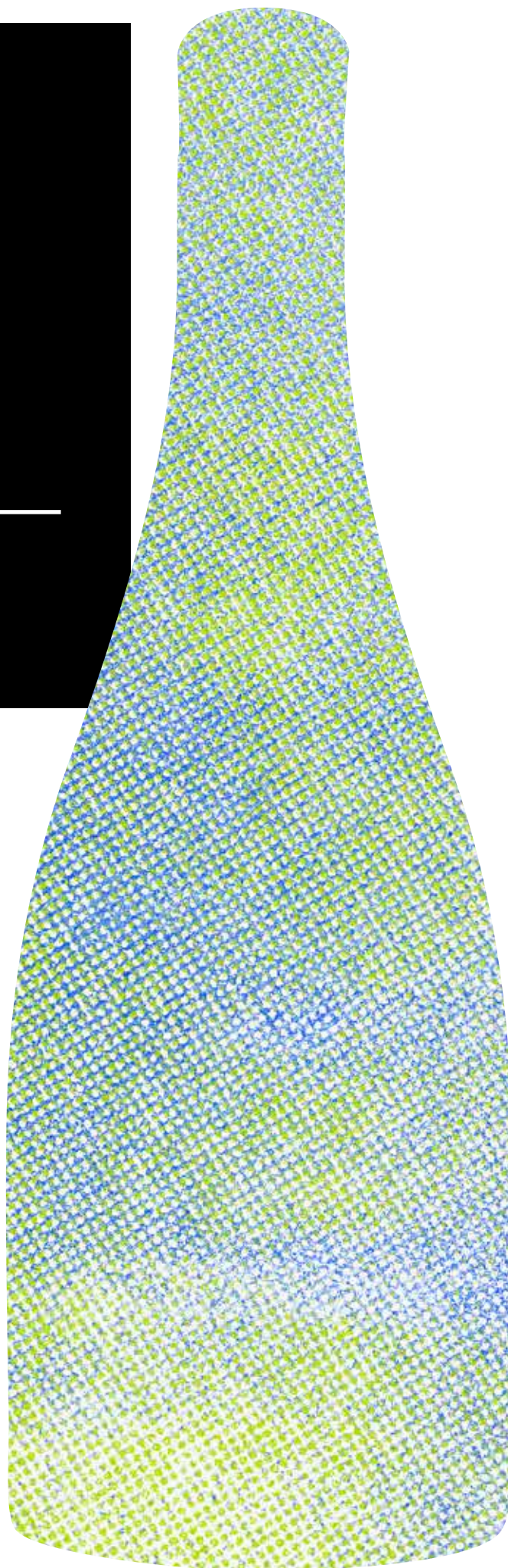




ROYAL
AGRICULTURAL
SOCIETY
of WA

PERTH ROYAL FOOD AWARDS - WINE

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.

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.

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.

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.

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.

Enter the Perth Royal Food Awards – Wine

raswa.org.au/perth-royal-food-awards/competitions/wine

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

WHAT'S NEW



Team Additions

Perth Royal Food Awards Engagement
Lead – Sarah Tardrew

Perth Royal Food Awards Coordinator
– Mariska Grimbeek



New Special Trophy

Trophy for Best Australian Chenin Blanc

Western Australia has long been recognised as a leading producer of premium Chenin Blanc, with the variety playing an important role in the State's wine heritage.

This year we are proud to introduce the inaugural Trophy for Best Australian Chenin Blanc, celebrating this legacy while recognising excellence in the variety from producers across Australia.

The trophy is a handcrafted 55L Tava Ceramic Amphora which will be awarded to the highest-ranked gold medal winning Chenin Blanc exhibited in the competition.

A premium winemaking vessel crafted in Mori Trentino (Italy) using high quality natural clays, Tava Amphora are designed with low porosity levels to enable gentle and controlled micro-oxygenation to control the wine's freshness and acidity. Used by winemakers globally, they support freshness, balance and complexity while allowing the true character of the fruit and terroir to shine.

This distinctive new trophy not only celebrates Chenin Blanc but offers winemakers an innovative tool designed to inspire future vintages.

Thank you to our valued sponsors



2ND FRIDAY OF THE MONTH CLUB

Entry Fee

\$110 per entry plus GST

Key Dates

Entries Open	Tuesday, 2 June 2026
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Entries Close	Monday, 27 July 2026
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Delivery	Tuesday, 1 September – Friday 4 September 2026
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Judging	Monday, 7 September – Thursday 10 September 2026
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Exhibitor Tasting & Awards Ceremony	Friday, 11 September 2026
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Contact Information

COMPETITION

wine@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

TERMS & CONDITIONS

How to Submit Your Entries

To submit entries to the Perth Royal Food Awards – Wine:

1. Read through the 2026 Perth Royal Food Awards - Wine Schedule.
2. Submit your entries and complete the payment for your entries online via **raswa.org.au/perth-royal-food-awards/competitions/wine**
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.

Exhibitors must state:

- A. The class to be entered;
- B. The style or type;
- C. Vintage or approximate age of the wine; and
- D. That the stipulated minimum quantity is in stock.
- E. The region where the majority of the grapes used in the wine are grown in

Each Exhibit must represent stock as recorded in the application for entry and be the bona fide property of that Exhibitor. For the purpose of this condition Exhibitor means the corporation, firm, or person who owns the brand name under which name the wine entered in the relevant class has been or is intended to be sold to the public.

Transfer

There will be no transfers made by Exhibitors or Stewards under any circumstances. It is the Exhibitor's responsibility to enter the correct wine in the correct class.

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

Exhibits must meet the following criteria for Commercial Availability:

- Exhibitors must produce or manufacture its products from premises in Australia to a commercial standard (at the discretion of the Royal Agricultural Society of WA);
- Each Exhibit entered must be the absolute property of the Exhibitor and must be commercially available in Australia or in the market available for export as an identifiable Australian product, or both;
- Exhibits must be taken from a normal production run and must be identical to those commercially available;
- 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 a commercially viable business from the sale of products that are eligible for entry in this competition (unless specified otherwise).

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 (3) 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 twelve (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:
- Cancel any Award won by the Exhibitor;
 - Disqualify the Exhibitor from further Exhibition for such period as the Royal Agricultural Society of WA consider appropriate;
 - 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 Australian New Zealand Food Standards Code for both product and packaging. Exhibits not complying with the Australian New Zealand Food Standard, will be disqualified.

Origin of Exhibit

All Exhibits must be made from 100% Australian grown and farmed produce.

All Australian Exhibits must conform to the respective Acts of the States and the Commonwealth of Australia, which govern the production of Australian Wine and Australian Brandy i.e. the Customs and Excise Act and Regulations, the Spirit Act and Regulations, the Health Act and Regulations.

All Australian producers must Exhibit wine made solely from grapes grown, vintaged and bottled in Australia.

Quantity of Exhibits

The minimum quantities required to be submitted for judging are:

Class	Quantity Required for Judging
1 - 48	Six (6) bottles of 750ml
49 - 59	Four (4) bottles of 375ml (or equivalent to a volume of 1.5 litres)

An additional 2 x 750 ml bottles (or equivalent) will be required if wine progresses to Trophy judging.

Class 20 and 44 (Wines of Provenance) - 2 bottles of EACH vintage.

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 the product name as recorded in the entry process, will be published in the results catalogue and should they be 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

\$110 per entry (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 or via courier to Claremont Showground on any day from **Tuesday, 1 September until Friday 4 September 2026, between the hours of 9.00am and 4.00pm. No deliveries outside of this period will be accepted.** Please contact our Perth Royal Food Awards team should you have any queries regarding deliveries.

Perth Royal Food Awards - Wine

Silver Jubilee Pabillion
Claremont Showground
1 Graylands Road
Claremont WA 6010

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 Australian and New Zealand Food Standards Code, except where stated. All Exhibits may be subjected to examination to ensure compliance with these standards.

Boxes containing Exhibits must weigh less than 12.5kg in total.

Early receipt of Exhibits will be accepted if prior notice is given by contacting the Perth Royal Food Awards Coordinator at the Royal Agricultural Society of WA on (08) 6263 3100 during office hours.

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 check 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.

AVERY L7163 adhesive labels are available for purchase from Officeworks



Marking of Cartons

Exhibitors are requested to label their cartons with the label provided by the Royal Agricultural Society of WA. This will enable the Stewards to match the deliveries with the entry.

Contact the Perth Royal Food Awards Coordinator to obtain extra Identification Labels.

Minimum Stock Requirements

The minimum quantities required in certain classes, as stated in the schedule, must be held in bottles by the dozen by the Exhibitor as at 10 September 2026. Wine that is not bottled is ineligible (except from those wines stipulated in Fortified classes).

Fortified Wines

It is no longer a requirement that fortified wines (classes 49 to 59) be held in a bottle by wineries. They may be left in bulk storage and drawn down into bottles for the awards.

Small Producers

Producers who process under 300 tonnes of grapes for their own label (i.e. under 300 tonnes processed from their own grown and/or purchased grapes and marketed under their own label(s), but not including grapes processed for other independent identities) who mark and sign the declaration in the space provided on their application for entry and who also meet the present minimum stock requirements as listed, will be eligible to exhibit in all classes.

Single Vineyard Classes

Please indicate via the tick box when entering. The wines entered in these classes must be 95% from the one (1) vineyard. The name of the vineyard must be written on the label.

Wines Of Provenance Classes - WA Only

These classes are open to white and red wines from Western Australia. Each Exhibit will comprise of three (3) wines of the same label:

- A. One (1) 2023 to 2026 (white wine) or 2022 to 2025 (red wine);
- B. One (1) between 5 and 9 years older than current vintage; and
- C. One (1) at least 10 years older than the first wine.

Inspection of Exhibits

In all classes the stock, as stated in the application for entry, may be inspected and checked by a representative of the Royal Agricultural Society of WA and/or nominee.

The Royal Agricultural Society of WA reserves the right to have any exhibit inspected and/or analysed.

Prior to the conclusion of the Perth Royal Food Awards – Wine, a region is selected for inspection by the Committee and a range of entries are randomly selected by the Chief Steward or nominated Steward. Following the announcement of the awards a Royal Agricultural Society of WA representative or an appointed nominee inspects the selection of such wine in accordance with the entry and schedule regulations. Proof of stock may be the presence of actual stock or sale records of such wine. A bottle from the stock on hand will be used for comparison against the original entry by a Royal Agricultural Society of WA representative or nominee.

Control of Exhibits

After entries close, until the awards have been made, no person shall be permitted access to the bottled Exhibits, except the Stewards, and persons authorised by the Royal Agricultural Society of WA.

JUDGING

Judging Process and Criteria

Judging will take place at Claremont Showground, Claremont, **Monday, 7 September until Thursday 4 September 2026**
Judging is closed to Exhibitors, trade and 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.

Wines will be judged to the internationally recognised 100% scoring system and Medals will be awarded as follows:

Gold	95 - 100
Silver	90 - 94.99
Bronze	85 - 89.99

- The process of determining the “top gold” Medal winning wine requires additional judging. The Gold Medal wines from a class that is judged by a single panel will be reassessed by the Judges in that panel and a “top gold” nominated.
- For a split class (i.e. a class that is split over multiple panels), the panels will nominate their “top gold” from their portion of the split class. Panel Chairs from each of those split classes will then come together and re-taste all “top golds” from that class and determine a single “top gold” for that entire class.
- The “top gold” wines of each class are blind tasted by all Judges and ranked using the Borda Count Method to determine Trophy and Champion winners.
- The Chief Judge, in consultation with the Perth Royal Food Awards Coordinator, will have the final power to arbitrate the awards.
- Judges in their absolute discretion may decline to make an award in any class. Awards may be withheld in any class where Exhibits are considered unworthy or where the Judges for any reason and in their absolute discretion decide that any award shall be withheld.
- Judges shall not at any time prior to the announcement of Awards have access to or any knowledge of the identity of the Exhibit.

- Judges will judge each class without collaboration and tally the points upon the completion of judging each particular class. Once the final points and awards are determined, the Chair of Judges shall check the final results to ensure that the wines have been judged to the required standard.
- Judges shall not have access to any Exhibit other than from the glass containing it, which will be presented to them by the Stewards.
- All Exhibitors shall accept the final decision of the Royal Agricultural Society of WA and the Judges.
- Exhibits will be judged on colour and clarity, bouquet and palate characteristics.
- 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.
- Our judging process is designed to identify and appropriately manage conflicts, ensuring the integrity of our awards.

Awards

Only Gold award wines are eligible for Trophies, except Trophies in connection with aggregate points.

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.

Trophy winners are expected to collect their trophies or arrange for collection by their agent at the awards presentation function. If the Royal Agricultural Society of WA is required to mail trophies, the cost of transport and insurance against damage in transit will be the responsibility of the trophy winner. The Royal Agricultural Society of WA will not be responsible for storing the trophies after the awards presentation.

Exhibitors winning trophies may be requested to sell four (4) dozen bottles of the award-winning wine, preferably at wholesale price, for consumption at President’s promotional events held by the Royal Agricultural Society of WA.

Western Australian Trophies

To be considered eligible for any Trophy specifically nominated for a wine produced in Western Australia, it is a requirement that 100% of the Exhibit be the product of grapes grown and vintaged within Western Australia. The checkbox must be ticked on the application of entry.

Medal Artwork



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

The Royal Agricultural Society of WA will provide winners with a medal template in PDF or JPEG format. It is the Exhibitor's 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 Food Awards unless such advertisement shows clearly:

1. The name Perth Royal Food Awards;
2. The year of the award;
3. The class or subclass in which the award was won;
4. The title of the award or trophy won where applicable.

Compliance by a producer (including subsidiaries or by associated companies) with the Winemakers Federation of Australia Code of Practice for the "Display of Awards" is a prerequisite for entry to the Perth Royal Food Awards of which the display of awards or medals are authorised by the AWBC for export to Europe. This Code of Practice for the display of awards applies to all wines produced after and including the 2005 vintage .

Producers shall not use medals, stickers, symbols or other devices on a bottle or any other form of packaging in order to misleadingly convey the impression that the wine has received an award at an open, objective and independent competition.

Awards received by an individual Exhibit shall only be applied to wines bearing the name under which the Exhibit was entered. In recognition that a wine could be entered in a show before a wine has been finally allocated to a brand, portability

of an award to enable it to stay with the wine which won the award shall be permitted on the condition that the Exhibitor provides prior written notification of intent to the satisfaction of the Royal Agricultural Society of WA. Written approval for this change must be received by the Exhibitor from the Royal Agricultural Society of WA prior to applying the award to the renamed wine.

Awards received by a class of wine (e.g. Most Successful Exhibitor) shall not be used to suggest that an individual wine has received any particular distinction. These awards are not to be presented on the bottle in the form of a medal.

The use of gold discs, black and 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 who in the opinion of the Royal Agricultural Society of WA breaches any of these regulations or the Winemakers Federation of Australia Code of Practice for the "Display of Awards" may be disqualified by the Royal Agricultural Society of WA from exhibiting at any of its future shows, as the Royal Agricultural Society of WA in its absolute discretion may determine.

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 be held on **Friday, 11 September 2026** in the Silver Jubilee Pavilion.

The Exhibitors Tasting will commence at 9.00am in the Silver Jubilee Pavilion. Two (2) Complimentary Tickets will be provided to Exhibitors.

Award winners are expected to collect their award(s) or arrange for the collection by their Agent at the Awards Presentation or Exhibitors Tasting. 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.

Special Instructions

The Wine Results Catalogue will be made available via QR Code at the Awards Presentation and on the Perth Royal Food Awards website.

Individual Judge's results will not be made available to Exhibitors. An aggregate score sheet and feedback sheet will be supplied.

In all classes and subclasses the Exhibit, as stated on the entry form, may be inspected and checked by a representative of the Royal Agricultural Society of WA and/or nominee.

The Royal Agricultural Society of WA reserves the right to have any Exhibit inspected and/or analysed to verify that it meets the relevant conditions for the class or subclass (e.g. reduced alcohol) in which it was exhibited, and that the wine held by the Exhibitor represents the Exhibit provided for judging.

All Exhibits must conform to the respective Acts of the States and the Commonwealth of Australia, which govern the production of Australian Wine, the Food Standards Code and the Health Act and Regulations.

Disqualification

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 wine shall be forfeited, and other affiliated Wine Show societies notified.

Personal Results

Results will be emailed, and Certificates posted to Exhibitors in the subsequent weeks of judging.



Special Trophies

Trophy For Best Wine of The Show

CLASS 1 - 59 (EXCLUDING WINES OF PROVENANCE)

Trophy For Best Rosé

CLASS 21

Trophy For Best Sparkling Wine

CLASS 45 - 48

SPONSORED BY BANG DIGITAL

The John Jens Perpetual Trophy for Best Western Australian Wine of Show

CLASS 1 - 59 (WA PRODUCERS ONLY)

Trophy For Best White Wine

CLASS 1 - 19

Trophy For Best Red Wine

CLASS 20 AND 44

SPONSORED BY ACCESS HIRE AUSTRALIA

Trophy For Wines of Provenance

Best Red or White Varietal

CLASS 1 - 19

Trophy For Best Fortified Wine

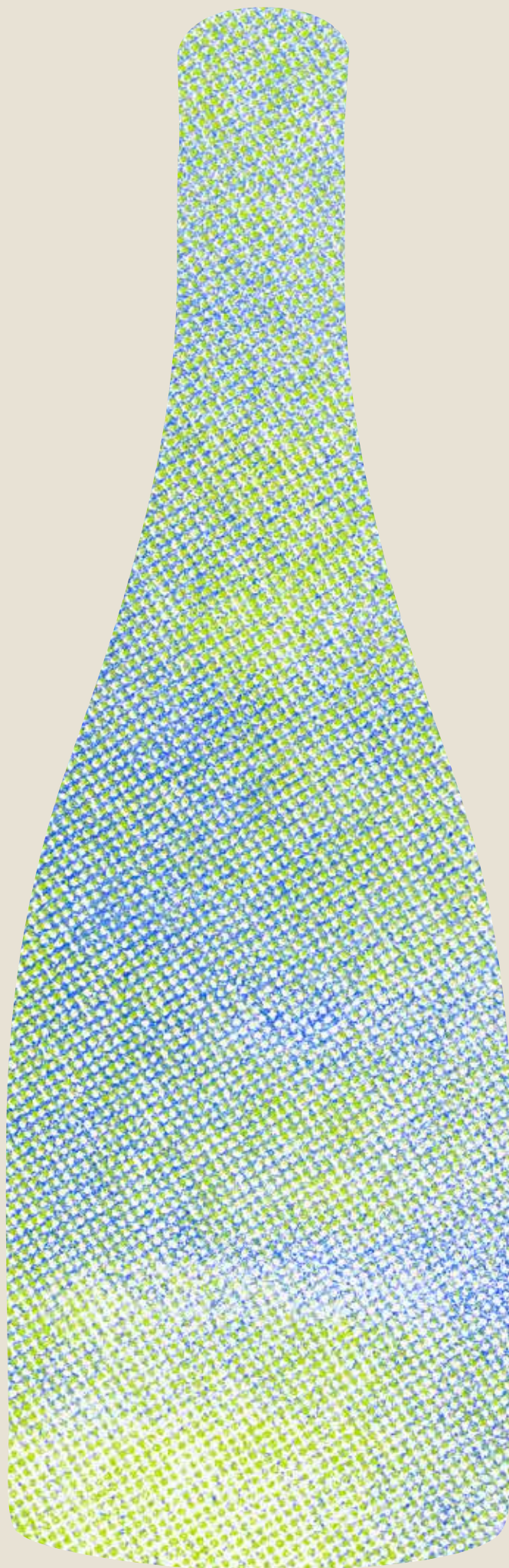
CLASS 49 - 59

SPONSORED BY LOANCHAT

Trophy for Best Australian Chenin Blanc

CLASS 11

SPONSORED BY BOUCHARD COOPERAGES



White Trophies

Trophy For Best Chardonnay

CLASS 1 - 3

SPONSORED BY FUSE TECHNOLOGY

Trophy For Best Riesling

CLASS 4 - 5

SPONSORED BY

RENDEZVOUS HOTEL PERTH SCARBOROUGH

Trophy For Best Semillon

CLASS 6 - 7

Trophy For Best Sauvignon Blanc

CLASS 8 - 9

SPONSORED BY HLB MANN JUDD

Trophy For Best White Varietal

CLASS 10 - 14

Trophy For Best Semillon Sauvignon Blanc / Sauvignon Blanc Semillon

CLASSES 15 - 16

Trophy For Best White Wine (Blends)

CLASS 17

Trophy For Best Sweet White Wine

CLASS 19

SPONSORED BY FORKLIFTS AUSTRALIA

Red Trophies

Trophy For Best Cabernet Sauvignon

CLASS 22 - 24

SPONSORED BY HLB MANN JUDD

Trophy For Best Shiraz

CLASS 28 - 30

SPONSORED BY MY HR PRO

Trophy For Best Pinot Noir

CLASSES 34 - 35

SPONSORED BY 2ND FRIDAY OF THE MONTH CLUB

Trophy For Best Red Varietal

CLASS 36 - 39 AND 41

SPONSORED BY KAEFER INTEGRATED SERVICES

Trophy For Best Red Wine (Blends)

CLASS 25 - 27, 31 - 33, 40, 42 - 43

SPONSORED BY LOSCAM

Still White Wine

Only bottled wines are eligible.

IMPORTANT: Entries should be entered into the class that is most appropriate to the label or the intended label. All wines must comply with the Australian Label Integrity (LIP) regulations. Varietal makeup of all wines should be nominated on the application for entry, for all blends classes.

SINGLE NAMED VINEYARD CLASSES: The wines entered in this category must be 95% from the one (1) vineyard.

Classes 1 to 16 are Dry Whites only <7.5g/l residual sugar.

CHARDONNAY

Class 1

Chardonnay - 2026 Vintage

Minimum Quantity (Dozen): Open: 250 Producers Under 300 Tonnes: 100

Class 2

Chardonnay - 2025 Vintage

Minimum Quantity (Dozen): Open: 250 Producers Under 300 Tonnes: 100

Class 3

Chardonnay - 2024 Vintage & Older

Minimum Quantity (Dozen): Open: 100 Producers Under 300 Tonnes: 50

RIESLING

Class 4

Riesling - 2026 Vintage

Minimum Quantity (Dozen): Open: 250 Producers Under 300 Tonnes: 100

Class 5

Riesling - 2025 Vintage & Older

Minimum Quantity (Dozen): Open: 100 Producers Under 300 Tonnes: 50

SEMILLON

Class 6

Semillon - 2026 Vintage

Minimum Quantity (Dozen): Open: 250 Producers Under 300 Tonnes: 100

Class 7

Semillon - 2025 Vintage & Older

Minimum Quantity (Dozen): Open: 100 Producers Under 300 Tonnes: 50

SAUVIGNON BLANC

Class 8

Sauvignon Blanc - 2026 Vintage

Minimum Quantity (Dozen): Open: 250 Producers Under 300 Tonnes: 100

Class 9

Sauvignon Blanc - 2025 Vintage & Older

Minimum Quantity (Dozen): Open: 100 Producers Under 300 Tonnes: 50

PINOT GRIS/GRIGIO

Class 10

Pinot Gris/Grigio - Any Vintage

Minimum Quantity (Dozen): Open: 100 Producers Under 300 Tonnes: 50

CHENIN BLANC

Class 11

Chenin Blanc - Any Vintage

Minimum Quantity (Dozen): Open: 100 Producers Under 300 Tonnes: 50

VERDELHO

Class 12

Verdelho - Any Vintage

Minimum Quantity (Dozen): Open: 100 Producers Under 300 Tonnes: 50

FIANO

Class 13

Fiano - Any Vintage

Minimum Quantity (Dozen): Open: 100 Producers Under 300 Tonnes: 50

OTHER SINGLE DRY WHITE VARIETALS

Class 14

Other Single Dry White Varietals - Any Vintage

Minimum Quantity (Dozen): Open: 100 Producers Under 300 Tonnes: 50. Excluding those eligible for classes 1 to 13. Please state the varietal on the application for entry.

SEMILLON SAUVIGNON BLANC OR SAUVIGNON BLANC SEMILLON

Class 15

Semillon Sauvignon Blanc or Sauvignon Blanc Semillon Blends - 2026 Vintage

Minimum Quantity (Dozen): Open: 250 Producers Under 300 Tonnes: 100. May be blends of Semillon Sauvignon Blanc or Sauvignon Blanc Semillon. The percentage of each variety must be specified on the application for entry.

Class 16

Semillon Sauvignon Blanc or Sauvignon Blanc Semillon Blends - 2025 Vintage & Older

Minimum Quantity (Dozen): Open: 100 Producers Under 300 Tonnes: 50. May be blends of Semillon Sauvignon Blanc or Sauvignon Blanc Semillon. The percentage of each variety must be specified on the application for entry.

OTHER WHITE BLENDS

Class 17

Other White Blends - Any Vintage

Minimum Quantity (Dozen): Open: 100 Producers Under 300 Tonnes: 50. Excluding those eligible for classes 14 to 16. The percentage of each variety must be specified on the application for entry.

MEDIUM DRY WHITE WINE

Class 18

Medium Dry White Wine - Any Vintage

Minimum Quantity (Dozen): Open: 100 Producers Under 300 Tonnes: 50. Excluding sparkling and semi sparkling Moscato. Sugar content to be greater than 7.5g/litre and less than 50g/litre.

SWEET WHITE WINE

Class 19

Sweet White Wine - Any Vintage

Minimum Quantity (Dozen): Open: 100 Producers Under 300 Tonnes: 50. Excluding sparkling and semi sparkling Moscato. Sugar content to be greater than 50g/litre.

WINES OF PROVENANCE - DRY WHITE - WA ONLY

Class 20

Wines of Provenance - Dry White

Entry must consist of three (3) different vintages.

Two (2) bottles of each vintage must be submitted:

- A. 2023 - 2026 (minimum quantity 100 dozen).
- B. 5 - 9 years older than wine A (no minimum quantity required).
- C. 10 years or older than wine A (no minimum quantity required).

Individual wines in a Wines of Provenance entry may be entered separately in another eligible class.

Still Red Wine

Only bottled wines are eligible. Exhibitors are limited to three (3) entries per class, except where specified.

IMPORTANT: Entries should be entered into the class that is most appropriate to the label or the intended label. All wines must comply with the Australian Label Integrity (LIP) regulations. Varietal makeup of all wines should be nominated on the application for entry, for all blends classes.

SINGLE NAMED VINEYARD CLASSES: The wines entered in this category must be 95% from the one (1) vineyard.

ROSÉ

Class 21

Rosé - Any Vintage

Minimum Quantity (Dozen): Open: 100 Producers Under 300 Tonnes: 50

CABERNET SAUVIGNON

Class 22

Cabernet Sauvignon - 2025 Vintage

Minimum Quantity (Dozen): Open: 250 Producers Under 300 Tonnes: 100

Class 23

Cabernet Sauvignon - 2024 Vintage

Minimum Quantity (Dozen): Open: 250 Producers Under 300 Tonnes: 100

Class 24

Cabernet Sauvignon - 2023 Vintage & Older

Minimum Quantity (Dozen): Open: 100 Producers Under 300 Tonnes: 50

DRY RED BLENDS - CABERNET SAUVIGNON DOMINANT

Class 25

Dry Red Blends - Cabernet Sauvignon Dominant - 2025 Vintage

Minimum Quantity (Dozen): Open: 250 Producers Under 300 Tonnes: 100. The percentage of each variety must be specified on the application for entry.

Class 26

Dry Red Blends - Cabernet Sauvignon Dominant - 2024 Vintage

Minimum Quantity (Dozen): Open: 250 Producers Under 300 Tonnes: 100. The percentage of each variety must be specified on the application for entry.

Class 27

Dry Red Blends - Cabernet Sauvignon Dominant - 2023 Vintage & Older

Minimum Quantity (Dozen): Open: 100 Producers Under 300 Tonnes: 50. The percentage of each variety must be specified on the application for entry.

SHIRAZ

Class 28

Shiraz - 2025 Vintage

Minimum Quantity (Dozen): Open: 250 Producers Under 300 Tonnes: 100

Class 29

Shiraz - 2024 Vintage

Minimum Quantity (Dozen): Open: 250 Producers Under 300 Tonnes: 100

Class 30

Shiraz - 2023 Vintage & Older

Minimum Quantity (Dozen): Open: 100 Producers Under 300 Tonnes: 50

DRY RED BLENDS - SHIRAZ DOMINANT

Class 31

Dry Red Blends - Shiraz Dominant - 2025 Vintage

Minimum Quantity (Dozen): Open: 250 Producers Under 300 Tonnes: 100. The percentage of each variety must be specified on the application for entry.

Class 32

Dry Red Blends - Shiraz Dominant - 2024 Vintage

Minimum Quantity (Dozen): Open: 250 Producers Under 300 Tonnes: 100. The percentage of each variety must be specified on the application for entry.

Class 33

Dry Red Blends - Shiraz Dominant - 2023 Vintage & Older

Minimum Quantity (Dozen): Open: 100 Producers Under 300 Tonnes: 50. The percentage of each variety must be specified on the application for entry.

PINOT NOIR

Class 34

Pinot Noir - 2025 Vintage

Minimum Quantity (Dozen): Open: 250 Producers Under 300 Tonnes: 100

Class 35

Pinot Noir - 2024 Vintage & Older

Minimum Quantity (Dozen): Open: 100 Producers Under 300 Tonnes: 75

MERLOT

Class 36

Merlot - 2025 Vintage & Older

Minimum Quantity (Dozen): Open: 100 Producers Under 300 Tonnes: 50

MALBEC

Class 37

Malbec - 2025 Vintage & Older

Minimum Quantity (Dozen): Open: 100 Producers Under 300 Tonnes: 50

TEMPRANILLO

Class 38

Tempranillo - 2025 Vintage & Older

Minimum Quantity (Dozen): Open: 100 Producers Under 300 Tonnes: 100

GRENACHE

Class 39

Grenache - 2025 Vintage & Older

Minimum Quantity (Dozen): Open: 100 Producers Under 300 Tonnes: 50

RED BLENDS - GRENACHE DOMINANT

Class 40

Red Blends - Grenache Dominant - Any vintage

Minimum Quantity (Dozen): Open: 100 Producers Under 300 Tonnes: 50

OTHER SINGLE DRY RED VARIETALS

Class 41

Other Single Dry Red Varietals - 2026 Vintage & Older

Minimum Quantity (Dozen): Open: 100 Producers Under 300 Tonnes: 50. Excluding those eligible for classes 21 to 24, 28 to 30 and 34 to 40. Please state the varietal on the application for entry.

OTHER RED BLENDS

Class 42

Other Red Blends - 2025 Vintage

Minimum Quantity (Dozen): Open: 250 Producers Under 300 Tonnes: 100. The percentage of each variety must be specified on the application for entry.

Class 43

Other Red Blends - 2024 Vintage & Older

Minimum Quantity (Dozen): Open: 100 Producers Under 300 Tonnes: 50. The percentage of each variety must be specified on the application for entry.

WINES OF PROVENANCE - DRY RED - WA ONLY

Class 44

Wines of Provenance - Dry Red

Entry must consist of three (3) different vintages. Two (2) bottles of each vintage must be submitted:

- A. 2022 - 2025 (minimum quantity 100 dozen).
- B. 5 - 9 years older than wine A (no minimum quantity required).
- C. 10 years or older than wine A (no minimum quantity required). Individual wines in a Wines of Provenance entry may be entered separately in another eligible class.

Sparkling Wine

Exhibitors are limited to three (3) entries per class.

IMPORTANT: Entries should be entered into the class that is most appropriate to the label or the intended label. All wines must comply with the Australian Label Integrity (LIP) regulations.

Disgorging by transfer method acceptable where specified. Crown seal closures are permitted. Required stock quantities may be held en tirage.

Please state best description of your entry; Sparkling White or Sparkling Rose for classes 45 to 48.

Class 45

Sparkling White & Rosé - Less Than 30 Months Tirage

Minimum Quantity (Dozen): Open: 100 Producers Under 300 Tonnes: 50. Any variety or blend. Bottle fermented (transfer and methode traditionnelle). Any sweetness level. Vintage and non-vintage.

Class 46

Sparkling White & Rosé - 30 Months or More Tirage

Minimum Quantity (Dozen): Open: 100 Producers Under 300 Tonnes: 50. Any variety or blend. Bottle fermented (transfer and methode traditionnelle). Any sweetness level. Vintage and non-vintage.

Class 47

Sparkling White & Rosé - Any Vintage & NV

Minimum Quantity (Dozen): Open: 100 Producers Under 300 Tonnes: 50. Any variety or blend. Any method other than traditional. Any sweetness level. Semi sparkling wines included.

Class 48

Sparkling Red - Any Vintage & NV

Minimum Quantity (Dozen): Open: 100 Producers Under 300 Tonnes: 50. Any variety or blend. Bottle fermented, Charmat or carbonated. Any sweetness level.

Fortified Wine

Exhibitors are limited to two (2) entries per class. Four (4) bottles of 375ml are required (or equivalent to 1.5 litres).

IMPORTANT: Entries should be entered into the class that is most appropriate to the label or the intended label. All wines must comply with the Australian Label Integrity (LIP) regulations.

It is no longer a requirement that fortified wines be held in a bottle by wineries. They may be left in bulk storage and drawn down into bottles for the Perth Royal Food Awards.

Fortified Wine Classifications:

Australian Style:

Younger styles showing fresh fruit characters. Should show integrations between fruit and alcohol. Up to 5 years of age.

Classic Style:

A maturing style showing some fresh fruit evident. Minimum of 5 years maturation. For Muscadelle and Muscat a minimum of 9 Bé is required.

Grand Style:

A mature style showing more complexity and depth with a minimum of 10 years maturation. For Muscadelle and Muscat a minimum of 9 Bé is required.

Rare Style:

Highly complex and rich style showing wonderful depth and richness from a minimum of 15 years maturation. For muscadelle and Muscat a minimum of 9 Bé is required.

Class 49

Apera - Pale Dry Flor - Any Vintage

Minimum Quantity (Litres): Open: 1,000 Producers Under 300
Tonnes: 500. Less than 10g/L residual sugar.

Class 50

Apera - Medium Dry - Any Vintage

Minimum Quantity (Litres): Open: 1,000 Producers Under 300
Tonnes: 500. Less than 1.5 Bé.

Class 51

Apera - Sweet - Any Vintage

Minimum Quantity (Litres): Open: 1,000 Producers Under 300
Tonnes: 500. Greater than 1.5 Bé.

Class 52

Australian Ruby - Any Vintage

Minimum Quantity (Litres): Open: 1,000 Producers Under 300
Tonnes: 500

Class 53

Australian Vintage - Any Vintage

Minimum Quantity (Litres): Open: 1,000 Producers Under 300
Tonnes: 500

Class 54

Australian Tawny - Australian & Classic Styles

Minimum Quantity (Litres): Open: 1,000 Producers Under 300
Tonnes: 500

Class 55

Australian Tawny - Grand & Rare Styles

Minimum Quantity (Litres): Open: 1,000 Producers Under 300
Tonnes: 500

Class 56

Sweet Fortified White - Australian & Classic Styles (excluding Muscats)

Minimum Quantity (Litres): Open: 1,000 Producers Under 300
Tonnes: 500. Any Bé.

Class 57

Sweet Fortified White - Grand & Rare Styles (excluding Muscats)

Minimum Quantity (Litres): Open: 1,000 Producers Under 300
Tonnes: 500. Any Bé.

Class 58

Muscat - Australian & Classic Styles

Minimum Quantity (Litres): Open: 1,000 Producers Under 300
Tonnes: 500 Any Bé.

Class 59

Muscat - Grand & Rare Styles

Minimum Quantity (Litres): Open: 1,000 Producers Under 300
Tonnes: 500 Any Bé.

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 Western Australia to organise and conduct competitions at the Show. 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

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