


LANGTON'S

MARGARET RIVER WINE SHOW



MARGARET RIVER WINE SHOW

2019 EXHIBITOR SCHEDULE

28 October - 31 October 2019

Ramada Resort Dunsborough

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LANGTON'S 2019 MARGARET RIVER WINE SHOW

28 - 31 October 2019

Ramada Resort Dunsborough

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Stella Bella Wines
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Fraser Gallop Estate
Leeuwin Estate
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WINE SHOW CONTACT

Margaret River Wine Association
PO Box 204, Margaret River WA 6285
Telephone: 08 9757 9330 mrwa@margaretriver.wine
margaretriver.wine/margaret-river-wine-show

SOCIAL MEDIA TAGS

#margaretriverwine
#margaretriverwineshow
#langtonsmargaretriverwineshow



MARGARET RIVER WINE

The Langton's Margaret River Wine Show and Halliday Australian Cabernet Challenge are proudly brought to you by the

Margaret River Wine Association

IMPORTANT DATES

8 September	Closing date for entries
Tue 22 - Thur 24 October	Delivery of wine for judging (Ramada Resort Dunsborough)
Mon 28 - Wed 30 October	Judging of entries
Thur 31 October 10am - 12pm	Exhibitor Tasting (Ramada Resort Dunsborough)
Thur 31 October 12 - 1.30pm	Sponsors, Judges & Exhibitors Lunch (Ramada Resort Dunsborough)
Thur 31 October 6pm	Wine Show Gala Awards Dinner (Leeuwin Estate)
November / December	Halliday Australian Cabernet Challenge results announced

LANGTON'S 2019 MARGARET RIVER WINE SHOW

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WINE SHOW JUDGES

Dave Brookes (Chair of Judges)	Wine Writer & Marketing - Wine Marketing Labs
Joe Czerwinski (International)	Managing Editor - Robert Parker Wine Advocate
Melanie Chester	Winemaker - Sutton Grange Estate
Sandrine Gimon	Winemaker - Wine Rage Consulting
Stuart Hordern	Senior Winemaker - Brokenwood
Alex Hudak	State Sales Representative - Pure Wine Co
Lisa Jenkins	Sales and Brand Manager - Mac Forbes Wines
Kate Laurie	Winemaker & Owner - Deviation Road
Robert Mann	Winemaker - Corymbia
Kate Morgan	Winemaker - Ipso Facto Wines
Sarah Pidgeon	Winemaker - Wynns Coonawarra Estate
Ben Portet	Winemaker - Dominique Portet
Daniel Swincer	Chief Winemaker - Pernod Ricard

ASSOCIATE JUDGES

Ryan Aggiss	Aravina Estate
Trent Kelly	Credaro Family Estate
Aimee Lailey	Petition Wine Bar
Erin Larkin	Liquor Barons
Tim Lovett	Leeuwin Estate
Lance Parkin	Amberley Estate
Kayleen Reynolds	City Wine Shop
Ellin Tritt	Fraser Gallop Estate

CHIEF STEWARD

Ulrika Larsson	Clairault Streicker Wines
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CLASSES

RED WINES		
Class	Vintage	Wine
1	2018	Cabernet Sauvignon (Australian Cabernet Challenge)
2	2017	Cabernet Sauvignon (Australian Cabernet Challenge)
3	2016	Cabernet Sauvignon (Australian Cabernet Challenge)
4	2015*	Cabernet Sauvignon *2015 or Older (Australian Cabernet Challenge)
5	2018	Cabernet Sauvignon Predominant Blends
6	2017	Cabernet Sauvignon Predominant Blends
7	2016*	Cabernet Sauvignon Predominant Blends *2016 or Older
8	2018	Shiraz / Syrah
9	2017	Shiraz / Syrah
10	2016*	Shiraz / Syrah *2016 or older
11	2018	Reds other than Cabernet Sauvignon or Cabernet Sauvignon Predominant Blends
12	2017	Reds other than Cabernet Sauvignon or Cabernet Sauvignon Predominant Blends
13	2016*	Reds other than Cabernet Sauvignon or Cabernet Sauvignon Predominant Blends *2016 or Older
WHITE WINES		
Class	Vintage	Wine
14	2019	Chardonnay
15	2018	Chardonnay
16	2017	Chardonnay
17	2016*	Chardonnay *2016 or older
18	Any	Sauvignon Blanc
19	2019	Blends of Sauvignon Blanc & Semillon (oaked styles should enter Class 21)
20	2018*	Blends of Sauvignon Blanc & Semillon *2018 or older (oaked styles should enter Class 21)
21	Any	Oaked White other than Chardonnay (refer point P in Rules & Regulations)
22	Any	Other White Blends & Varietals eg: Chenin Blanc, Riesling, Semillon, Verdelho, etc
23	2019 & 2018	Rosé
SWEET & SPARKLING WINES		
Class	Vintage	Wine
24	Any	Sparkling Wine (bottle fermented and disgorged)
25	Any	Sweet White Table Wine (over 15gm/l)
ALTERNATIVE STYLES & VARIETIES		
Class	Vintage	Wine
26	Any	White (refer point N in Rules & Regulations)
27	Any	Red (refer point N in Rules & Regulations)
WINES OF PROVENANCE (REFER POINT O IN RULES & REGULATIONS)		
Class	Vintage	Wine
28	Any	Chardonnay (3 vintages refer point O in Rules & Regulations)
29	Any	White other than Chardonnay (3 vintages refer point O in Rules & Regulations)
30	Any	Cabernet Sauvignon (3 vintages refer point O in Rules & Regulations)
31	Any	Cabernet Sauvignon Predominant Blends (3 vintages refer point O in Rules & Regulations)
NON-COMMERCIAL WINES		
Class	Vintage	Wine
32	Any	White Wine (refer point T in Rules & Regulations)
33	Any	Red Wine (refer point T in Rules & Regulations)

Single vineyard wines may be entered into any class; simply tick the box and enter the name of the vineyard on the entry form. Refer point Q in Rules & Regulations.

LANGTON'S 2019 MARGARET RIVER WINE SHOW

TROPHIES

TROPHY	CLASSES
Langton's Trophy for Wine of Show	1 - 27
Vinline Mobile Bottling Trophy for Most Successful Exhibitor	1 - 27
Seguin Moreau Trophy for Red Wine of Show	1 - 13, 27
Labelmakers Group Trophy for White Wine of Show	14 - 26
SWAT Winery Equipment Specialists Trophy for Best Cabernet Sauvignon	1 - 4
Multi-Color Trophy for Best Chardonnay	14 - 23
Langton's Trophy for Wine of Provenance	28 - 31
Tonnellerie de Mercurey Trophy for Best Single Vineyard Red	1 - 13, 27
Portavin Trophy for Best Single Vineyard White	14 - 26
Singapore Airlines International Judges Trophy	1 - 27
Cospak / Saverglass Trophy for Best Cabernet Sauvignon Blend	5 - 7
VA Filtration / Memstar Trophy for Best Sauvignon Blanc	18
BFL Trophy for Best Blend of Sauvignon Blanc & Semillon	19 - 20
Trophy for Best Oaked White other than Chardonnay	21
CHEP Trophy for Best Shiraz	8 - 10
Chr. Hansen Trophy for Best Rosé	23
Laffort Trophy for Best Other Blend or Varietal	11 - 13, 22, 24 - 27

The Most Successful Exhibitor trophy is awarded to the principal wine brand (refer to Exhibitor Rules & Regulations - Point F) scoring the most points. Points are accrued in the following manner:

95 points and over (Gold medal)	5 points
90 to 94 points (Silver medal)	3 points
85 to 89 points (Bronze medal)	1 point

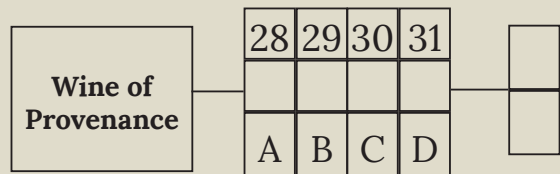
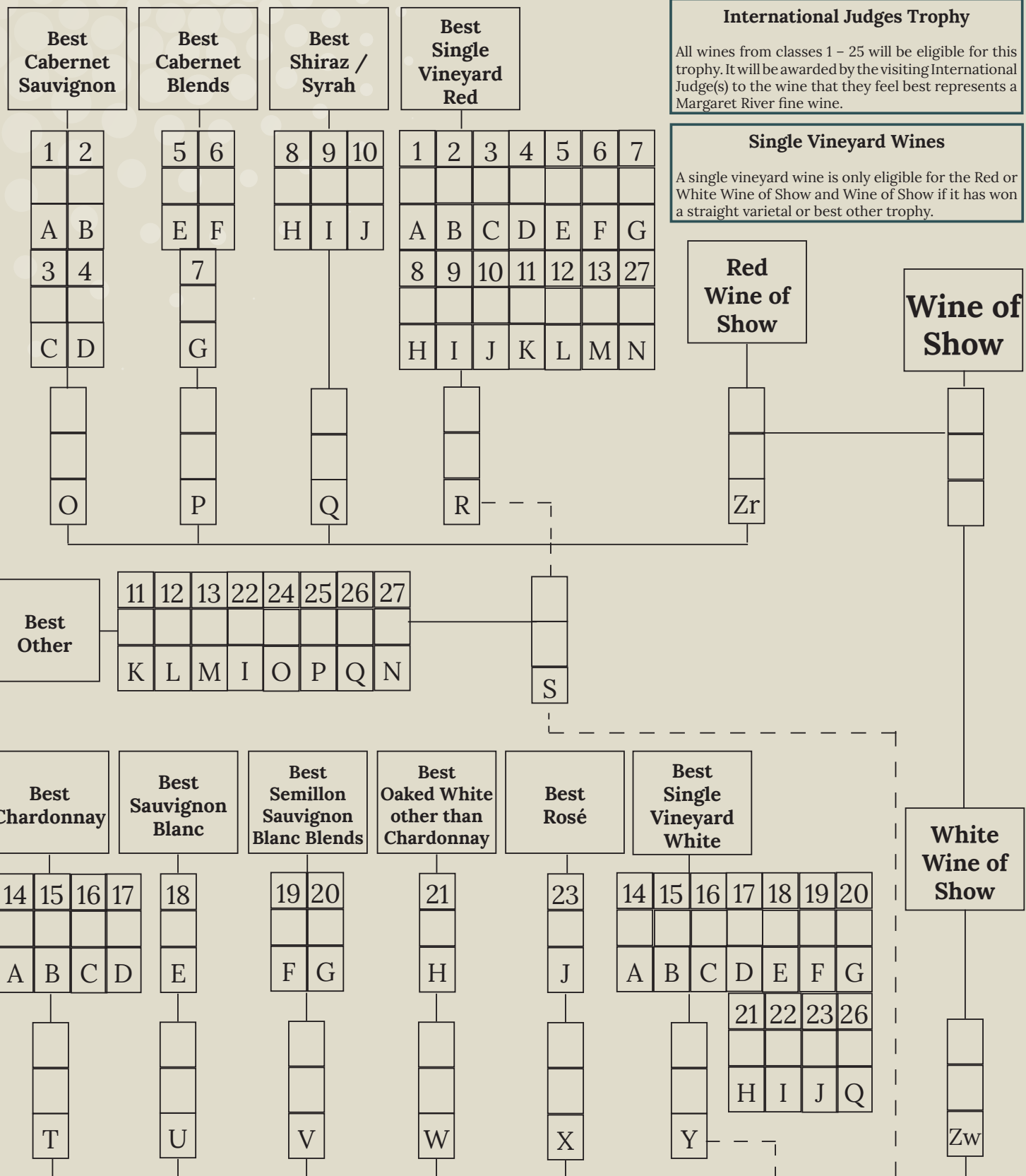
An additional two (2) points will be allocated to a wine receiving a trophy.

Wines considered for this award are restricted to any Exhibitors' top three (3) awards and excludes classes 28 to 33. In the event of a tie, the points awarded for a 'fourth' wine will be counted. Again if there is still a tie the points awarded for a 'fifth' wine will be counted. Should the total points still be equal after a 'fifth' wine has been counted a tie will be formally declared and the Trophy will be shared.

For Example:

Exhibitor A	Points	Exhibitor B	Points
Wine 1 - Gold & Trophy	7	Wine 1 - Gold & Trophy	7
Wine 2 - Gold & Trophy	7	Wine 2 - Gold & Trophy	7
Wine 3 - Gold	5	Wine 3 - Gold	5
Tie Total	19	Tie Total	19
Wine 4 - Gold	5	Wine 4 - Gold	5
Wine 5 - Gold	5	Wine 5 - Silver	3
Total (Winner)	29	Total	27

TROPHY TREE



Each entry will comprise of three wines of the same label: Current release vintage, 1 of between 5 -7 years older and 1 at least 8 years older.

No scores will be published and only the bracket of three wines awarded the Trophy will be declared.

Classes 28 - 31 will not be considered in calculating the Most Successful Exhibitor.

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Refund Policy: tickets can be transferred but are non-refundable. Please notify mrwa@margaretriver.wine of the guest name, special dietary requirements and table request of who will be attending.

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LANGTON'S 2019 MARGARET RIVER WINE SHOW

EXHIBITOR RULES & REGULATIONS

- A.** Wines are only eligible if from the Margaret River Geographical Indication (GI). All entries must therefore comply with the Label Integrity Programme (LIP) regulations and be made from grapes sourced within Margaret River (85% minimum). The regional boundary is defined as any grapes grown west of the Gladstone Line (115° 18' East).
- B.** Exhibits must comply with all Commonwealth and State Acts, governing the production and labelling of Australian wine. In particular Australian Wine & Brandy Corporation Act, State Food Act and ANZ Food Standards Code (Standard 4.1.1).
- C.** No wine may be entered more than once (for the Wines of Provenance Classes 28 - 31 the youngest wine entered is not subject to this rule). Wine that has been bottled under multiple labels is only permitted to be entered once.
- D.** There is no restriction to the number of wines entered into any one class. Each wine must be unique and meet the eligibility criteria for the class.
- E.** Exhibits eligible for the Single Vineyard Trophies must contain a minimum of 95% of wine produced from a single vineyard, the name of which must be declared on the entry form. The named vineyard must be a single contiguous property.
- F.** The exhibitor must be the producer/proprietor of the commercial mark under which the product is sold.
- G.** Wines must be entered under the principal brand name - NOT under a parent/subsidiary company name. The entry should reflect the label. It is a requirement that wines are entered into the class which most reflects how they are or will be commercially labelled.



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LANGTON'S 2019 MARGARET RIVER WINE SHOW

EXHIBITOR RULES & REGULATIONS

H. Wineries must hold the minimum quantities of stock in bottle at time of entry.

- | | |
|----------------------|--|
| i. Classes 1 - 25 | 100 cases (9L equivalent per case) |
| ii. Classes 26 - 27 | 50 cases or 100 cases to be eligible for a trophy (9L equivalent per case) |
| iii. Classes 28 - 31 | 100 cases for youngest wine, no case requirement for older wines |
| iv. Classes 32 - 33 | No case requirement |

I. Exhibits must be from commercially bottled stock, preferably carrying the exhibitor's normal commercial label and bottled prior to 24 October 2019. The wine exhibited for judging therefore must be the same wine made available for sale through general distribution channels including retail outlets and/or cellar door.

J. Tank or barrel samples will be disqualified (see 'Audit').

K. Vintage, variety and varietal blend composition must comply with Australian Label Integrity Programme (LIP) regulations.

L. Cabernet Sauvignon and Cabernet Sauvignon blends must be entered into the appropriate class, as named on their commercial label. For instance, if a wine is labelled Cabernet Merlot, it must be entered into a Cabernet Sauvignon Predominant Blends class. (Refer AWBC Regulation 20)

M. Cabernet Sauvignon Predominant Blends Classes 5 - 7 & 31 entries to be labelled ONLY with Cabernet Sauvignon, Cabernet Franc, Malbec, Merlot and Petit Verdot.

N. Alternative Styles & Varieties Classes 26 and 27 are open to any commercial white wine or red wine that can be considered to be alternative in style or variety to Margaret River. Please note that only those wines with a minimum of 100 cases at time of entry will be eligible to be awarded a trophy.



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EXHIBITOR RULES & REGULATIONS

O. Wines of Provenance Classes 28 to 31. Each entry must comprise of three wines of the same label: Wine A: youngest vintage, e.g. a 2018 wine, Wine B: between 5 -7 years older e.g. a wine from 2013 or older, Wine C: at least 8 years older e.g. a wine from 2010 or older. The youngest wine entered must meet the normal 100 case stock requirement as for Classes 1 - 25. There is no case requirement for the other two vintages. The youngest wine may be entered into another class as appropriate.

The judging process will not be applied in full to the Wines of Provenance classes (refer to section "G" in the Judging Process on page 18). No scores will be published and only the bracket of three wines awarded the trophy will be declared. Classes 28 to 31 will not be considered in calculating the Most Successful Exhibitor.

P. Wines entered in Class 21 - Oaked White other than Chardonnay will consist of oaked blends and varieties from any vintage.

Q. Single vineyard wines may be entered into any class. The top single vineyard gold in each class will be eligible for the Single Vineyard Red and White Trophies. Only single vineyard wines who have won a straight varietal or best other trophy are eligible to win Best Red or Best White and Best Wine of Show.

R. Wines may, at the discretion of Margaret River Wine Association senior staff, Chief Steward or Chair of Judges, be transferred to more appropriate classes.

S. Exhibitors must be producers of wine for public sale and licensed as per the laws of Australia.

T. Classes 32 and 33 only are open to non-commercial labels produced by growers, students, winemaking amateurs etc. These wines will receive commendations only. Wines must use Margaret River GI fruit. The wines entered in these classes will not be eligible for trophies.

U. The Margaret River Wine Association reserves the right to accept, reject or disqualify any entry. Any exhibitor breaking any regulation may be disqualified from this and future shows.

V. All exhibits become the property of the Margaret River Wine Association and will be used for marketing and promotional purposes.



HALLIDAY AUSTRALIAN CABERNET CHALLENGE RULES & REGULATIONS

1. Exhibitors can enter their wines in Classes 1 - 4 in the Halliday Australian Cabernet Challenge by simply ticking the box on the Margaret River Wine Show entry form.
2. Margaret River GI exhibits entered in both competitions will only be charged the one entry fee of \$60 (inc GST) for MRWA Members or \$120 (inc GST) non-members per entry.
3. All regulations listed on www.australiancabernetchallenge.com.au apply to wines entered in the Halliday Australian Cabernet Challenge.

Further details about the Halliday Australian Cabernet Challenge can be found at www.australiancabernetchallenge.com.au.



LANGTON'S 2019 MARGARET RIVER WINE SHOW

TIMELINES

Entries: Close Sunday 8 September 2019 - Delivery of wine: Tuesday 22 to Thursday 24 October 2019
Ramada Resort Dunsborough, 700 Caves Road, Dunsborough WA 6281 12.00pm to 4.00pm ONLY.

ONLINE ENTRIES & ENTRY FORMS

Online entries and entry forms can be found at margaretriver.wine/margaret-river-wine-show/
Exhibits must be clearly stated on the entry form supplied by the Wine Show with full details of:

- A. Class number
- B. 100% Varietal breakdown with percentages listed in descending order
- C. Vintage
- D. Full Commercial name of product*
- E. Cases held in stock at time of entry
- F. Proposed Sub Region

*Please note the full commercial title will be used for the Wine Show Results Book. **Please do not list the wine name simply as its variety.**

Changes to Online Entries: If you wish to make changes to entries already submitted online please contact the MRWA office at pipeheadford@margaretriver.wine or on 08 9757 9330.

ENTRY FEES

Entries will not be accepted unless accompanied by fees.

- \$60 (inc gst) per entry: MRWA Member
- \$120 (inc gst) per entry: non-MRWA Member
- \$22 (inc gst) per entry for classes 36 & 37 only: MRWA Members
- \$11 (inc gst) per entry for classes 36 & 37 only: MRWA Student Members
- \$33 (inc gst) per entry for classes 36 & 37 only: non-MRWA members
- \$10.00 (inc gst) postage & handling per exhibitor

Entry fees will not be refunded if an exhibit is not received by the due date, withdrawn by the exhibitor, or if the exhibit is disqualified by the Chief Steward.

PROVISION OF WINNING WINE

Exhibitors who are Gold Medal winners for Classes 1 – 27 are required to provide the Association with one case (12 bottles) of the award winning wine. A second case (12 bottles) must also be supplied for those wines winning a Trophy. This includes making the wine available on Thursday 31 October 2019 for the Gala Awards Dinner (if requested).

Additional bottles of Gold Medal and Trophy winning wines may be requested for the Exhibitor Tasting if all bottles entered have been opened during judging.

The Association uses the wine supplied at the Wine Show Gala Awards Dinner, masterclasses and tastings for international and national media and trade visitors, promotional displays, product placements, wine dinners and tasting events.

Please note this wine will become the property of the MRWA and, as an asset, is fully auditable each financial year.

LANGTON'S 2019 MARGARET RIVER WINE SHOW

LABELS & PREPARATION

- Whilst a commercial label is not a requirement of entry it is strongly suggested that all wines have a label as they may be used for promotional imagery. Wines that do not have a commercial label attached **MUST** be labelled with a minimum of the name of the Exhibitor, name of the wine, variety(ies) and vintage. **Clean skins will not be accepted.**
- Entry labels will be prepared from information supplied by the exhibitor and mailed to exhibitors for placing on bottles. Please ensure that the entry labels supplied are **NOT** placed on the commercial label either back or front.
- Number of bottles per entry:
 - i. Classes 1 - 24, 26 - 27 Four 750ml bottles or equivalent
 - ii. Sweet Wines Class 25 Three 750ml bottles or equivalent
 - iii. Wines of Provenance Classes 28 - 31 Two 750ml bottles or equivalent of each of the three wines
 - iv. Non-Commercial Wines 32 - 33 Two 750ml bottles or equivalent

DELIVERY OF EXHIBITS

Where: Ramada Resort Dunsborough
700 Caves Road, Dunsborough WA 6281
Dates: Tuesday 22 October to Thursday 24 October 2019
Time: Between 12.00pm and 4.00pm **ONLY**

Please ensure that only a member of the MRWA staff or Wine Show Committee accepts delivery of your wine stock. The Margaret River Wine Association will NOT be held liable for wine delivered to the Association office, or outside of delivery times.

Wineries with a large number of entries may be contacted to request a preferred delivery time.



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JUDGING PROCESS

A. Trophies will only be awarded to Gold medal winning wines. In the instance that more than one gold medal is awarded in a class, only the top pointed gold will be eligible for a trophy.

Gold	95 points and over
Silver	90 to 94 points
Bronze	85 to 89 points

B. There will be three Judges and two Associate Judges per panel with each Judge independently and then collectively using a 100 point scoring system. Scores will be displayed out of a single collective 100 point score. All entries will be scored with results available at the Exhibitors Tasting on Thursday 31 October. Please note that all Gold Medal wines will be published as 95 points in order to not reveal the Trophy winner. Wines receiving less than 85 points will be listed in the Results Book in alphabetical order without a score.

C. Awards may be withheld in any class where exhibits are considered unworthy.

D. All wines are judged 'blind' with only the variety or varieties and vintage known to judges.

E. The judging of trophies is to use the "Borda Count" as per the recommendations of the ASVO. In the instance of a tie, the Chair of Judges will be entitled to make a casting vote to determine the award.

F. For the Wines of Provenance classes 28 to 31 no scores will be published and only the bracket of three wines awarded the trophy will be declared.

Classes 28 to 31 will not be considered in calculating the Most Successful Exhibitor.

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AUDIT REQUIREMENTS

The 2019 Margaret River Wine Show audit procedures have been based with reference to the Australian Society of Viticulture and Oenology (ASVO) Wine Show Committee audit recommendations as laid down by the 15th Australian Wine Industry Technical Conference (www.asvo.com.au).

Pre-Show Audit

Immediately following the receipt of all samples, a draw of one percent of the entries will be made to audit the entries.

A representative of the Margaret River Wine Association will make an inspection of entries to ensure compliance with the 2019 Margaret River Wine Show Exhibitor's Schedule rules and regulations. This will involve an audit of the wine storage facility.

One sample bottle (without charge) of the audit wine will be taken for assessment alongside the entered exhibit by the Chair of Judges.

Post Show Audit

Following the presentation of Awards, a further random selection of all entered wines (including Award and/or non-Award winning wines) may be made to ensure compliance with the 2019 Margaret River Wine Show Exhibitor's Schedule rules and regulations.

EXHIBITOR TASTING

The Exhibitor Tasting will be held from **10.00am - 12pm** at the Ramada Resort Dunsborough function centre on Thursday 31 October 2019.

Judges comments will commence at 10.00am and exhibitors will be invited to taste the wines once finished.

Due to space and liquor license regulations a pass will be required for entry. Passes are issued as follows:

1 - 10 entries = two passes

11 - 30 entries = three passes

More than 30 entries = four passes

Exhibitors may reuse their passes by allowing someone to enter as someone exits.

Stay for Lunch

Exhibitors are invited to join Judges and Sponsors for a casual lunch, presented by Labelmakers Group, from 12pm to 1.30pm. Places are limited and please RSVP to pipheaford@margaretriver.wine.


LANGTON'S 2019 MARGARET RIVER WINE SHOW

USE OF TROPHY NAMES and/ or WINE SHOW LOGO

Any use of trophy name and logo for promotional and advertising purposes must include the name 'Langton's 2019 Margaret River Wine Show'.

Medals can only be displayed as per the Winemakers' Federation of Australia (WFA) Wine Industry Display of Awards Code of Practice. Visit www.wfa.org.au for a copy of the Code of Practice.

Lack of compliance may result in denial of entries for future Wine Shows and compliance to the code is a prerequisite for entry.




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We are committed to the Western Australian winemaking community and proud to sponsor the trophy for Best Sauvignon Blanc at the 2019 Margaret River Wine Show.

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HAPPS 2019 Viticultural Excellence Award

MARGARET RIVER

Developed in 2007 to acknowledge that great wines start in the vineyard the Viticultural Excellence Award presented by Happs celebrates the importance of viticulture to the Margaret River Wine Region. The award recognises a person's outstanding achievement in the Margaret River wine industry.

Entrants are required to manage at least one vineyard for the production of grapes intended for vinification within the Margaret River GI.

The winner will receive a \$2,000 travel bursary scholarship for use in advancing their viticultural knowledge and practice.

Entry fees: MRWA Members - no charge, MRWA Non-Members - \$150.00 (inc GST)

Entries close 30 September 2019 with the winner announced at the Langtons 2019 Margaret River Wine Show Gala Awards Dinner. For further information and an application please contact mrwa@margaretriver.wine

PAST WINNERS

2018 - Steve Martin (Stella Bella)
2017 - John Fogarty (Deep Woods Estate)
2016 - Suzie Muntz (Xanadu Wines)
2014 - Ashley Wood (Cape Mentelle)
2013 - Dave Botting (Howard Park & Madfish Wines)
2012 - Jaden McLean (Woodlands Wines)

2011 - Bart Maloney (Vasse Felix)
2010 - James Harris (KarriBindi)
2009 - Keith Scott (St Margaret's Vineyard)
2008 - Teresa Gibellini (Glamorgan Estate)
2007 - Steve James (Voyager Estate)

HAPPS

MARGARET RIVER

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Every Palate
Since 1978*

Sponsors of the
Viticulture Excellence Award





2019 Wine Tourism Excellence Award

Presented by MRBTA the Margaret River Wine Tourism Excellence Award recognises the important part Wine Tourism plays in the continued development of Margaret River's fine wine reputation.

The winner will receive a \$2,000 travel bursary to seek information on best practice and insights from another wine tourism region.

Entrants are required to manage a cellar door within the Margaret River GI and have taken part in the Wines of Western Australia Cellar Door Excellence Program in 2019.

Entry fees: MRWA Members - no charge, MRWA Non-Members - \$150.00 (inc GST)

Entries close 30 September 2019 with the winner announced at the Langton's Margaret River Wine Show Gala Awards Dinner on 31 October at Leeuwin Estate.

For further information and an application please contact mrwa@margaretriver.wine

INAUGURAL WINNER
2018 - Emily Brommell (Howard Park Wines)

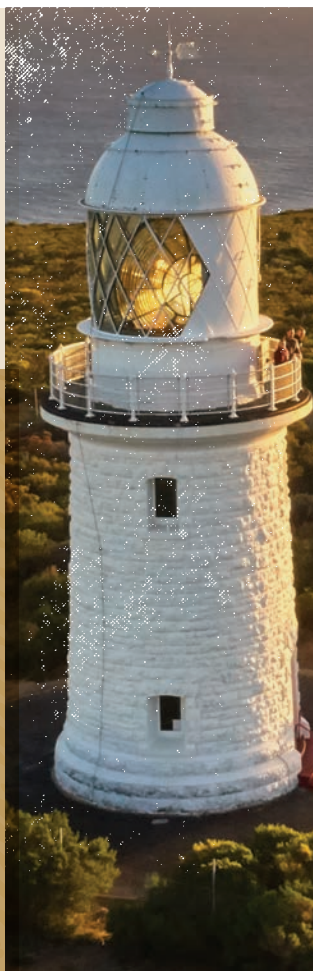
**Your Margaret River Region
 is proud to support the
 Margaret River Wine Show
 and all the wineries who
 continue to cement the region
 as one of the world's most
 desirable fine wine destinations.**

YOUR LOCAL Tourism Association

The Margaret River Busselton Tourism Association (MRBTA) is a not-for-profit organisation, with more than 700 members and 150 staff across the Margaret River region.

The MRBTA operates four caves, two lighthouses, an adventure ropes course, and manages airport ground handling.

The funds generated by MRBTA allows us to enhance sustainable tourism by marketing the region to visitors, undertaking visitor servicing, providing high quality attractions and investing in the conservation and preservation of its natural and heritage assets, with a resulting contribution to the economy of the region.



margaretriver.com



LANGTON'S

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LANGTON'S 2019 MARGARET RIVER WINE SHOW PARTNERS



MARGARET RIVER WINE

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