

MARGARET RIVER WINE SHOW



MARGARET RIVER WINE SHOW MARGARET 2020 Exhibitor Schedule WINE 16 - 19 November Margaret River HEART







We are so proud to once again support this community through sponsorship of the Langton's Margaret River Wine Show.

The wines of Margaret River continue to prove their popularity and collectability, with four new labels joining the ranks of the latest *Langton's Classification.*



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16 - 19 November 2020 Margaret River HEART

MARGARET RIVER WINE ASSOCIATION (MRWA) WINE SHOW SUBCOMMITTEE

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Chair Vice Chair (Flametree Wines) **Chief Executive Officer Communications & Events** Manager

Julian Langworthy (Chair) Deep Woods Estate Cam Haskell (Vice Chair) Brendan Carr Paul Dixon Remi Guise Luke Jolliffe Trent Kelly Ulrika Larsson Breac Wheatley

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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 is proudly brought to you by the Margaret River Wine Association

Marga

IMPORTANT DATES

Sun 11 October	Closing date for entries
Wed 11 & Thur 12 November	Delivery of wine exhibits (Margaret River HEART)
Mon 16 to Wed 18 November	Judging of entries
Wed 18 November	Exhibitor Tasting (Margaret River HEART)
Thur 19 November 6pm	Wine Show Gala Awards Dinner (Leeuwin Estate)

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We only pair with the best.

In recognition of the dedication to quality and the region, it is our pleasure to congratulate the winner of the Margaret River Wagyu Beef Red Wine of Show.



Discover Margaret River Wagyu at margaretriverwagyu.com

WINE SHOW JUDGES		
Cliff Royle (Chair of Judges)	General Manager/ Chief Winemaker - Flametree Wines	
Andrew Dawson	Head Winemaker - St Johns Brook	
Arch Kosovich	Senior Winemaker - John Kosovich Wines	
Cath Oates	Owner/Winemaker - Oates Ends	
Damian Hutton	Chief Winemaker - Nikola Estate	
Emma Farrelly	Director of Wine / State Buildings	
Erin Larkin	Wine Writer / Wine Professional	
Kim Horton	Senior Winemaker - Willow Bridge Estate	
Rob Dilletti	Winemaker - Castle Rock Estate	
Ryan Aggiss	Chief Winemaker - Aravina Estate	
Severine Logan	Chief Winemaker - Calneggia Family Vineyards	
Tim Lovett	Senior Winemaker - Leeuwin Estate	
Virginia Willcock	Chief Winemaker - Vasse Felix	

ASSOCIATE JUDGES

Feleasha Prendergast	Margaret River Vintners
Foni Pollitt	Mayfair Lane
Japo Dalli Cani	McHenry Hohnen Vintners
Matt Buchan	Cherubino Wines / Robert Oatley Vineyards
Matt Godfrey	Devil's Lair
Megan Kopke	Morevino Wine
Sam Badger	Woodlands Wines
William Roser	Fraser's Restaurant

CHIEF STEWARD

Brent Carter

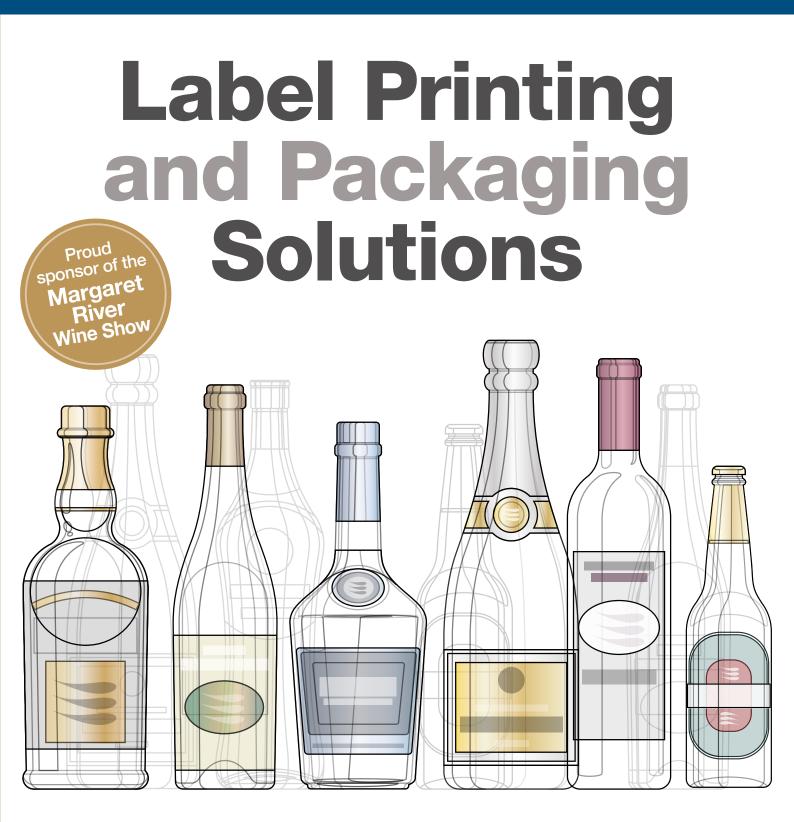
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New Zealand | NZ Division Hamilton 3257 New Zealand +64 7 849 2318

CLASSES

RED W	RED WINES		
Class	Vintage	Wine	
1	2019	Cabernet Sauvignon	
2	2018	Cabernet Sauvignon	
3	2017	Cabernet Sauvignon	
4	2016*	Cabernet Sauvignon *2016 or Older	
5	2019	Cabernet Sauvignon Predominant Blends	
6	2018	Cabernet Sauvignon Predominant Blends	
7	2017*	Cabernet Sauvignon Predominant Blends *2017 or Older	
8	2019	Shiraz / Syrah	
9	2018	Shiraz / Syrah	
10	2017*	Shiraz / Syrah *2017 or older	
11	2019	Other Red Blends & Varietals	
12	2018	Other Red Blends & Varietals	
13	2017*	Other Red Blends & Varietals *2017 or Older	
WHITE	WHITE WINES		
Class	Vintage	Wine	
14 15	2020 2019	Chardonnay Chardonnay	

	15	2019	Chardonnay
	16	2018	Chardonnay
	17	2017*	Chardonnay *2017 or older
	18	Any	Sauvignon Blanc
	19	2020	Blends of Sauvignon Blanc & Semillon (oaked styles should enter Class 21)
	20	2019*	Blends of Sauvignon Blanc & Semillon *2019 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	2020 & 2019	Rosé
1		·	

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)			

WINES	VINES OF PROVENANCE (REFER POINT O IN RULES © REGULATIONS)		
Class	Vintage	Wine	
28 29 30 31	Any Any Any Any	Chardonnay (3 vintages refer point O in Rules & Regulations) White other than Chardonnay (3 vintages refer point O in Rules & Regulations) Cabernet Sauvignon (3 vintages refer point O in Rules & Regulations) Cabernet Sauvignon Predominant Blends (3 vintages refer point O in Rules & Regulations)	
NON-C	OMMERCIAL	WINES	
Class	ss Vintage Wine		
32 33	Any Any	White Wine (refer point T in Rules & Regulations) 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.

TROPHIES	
TROPHY	CLASSES
Langton's Trophy for Wine of Show	1 - 27
Vinline Mobile Bottling Trophy for Most Successful Exhibitor	1 - 27
Margaret River Wagyu Trophy for Red Wine of Show	1 - 13, 27
Labelmakers Group Trophy for White Wine of Show	14 - 26
City of Busselton 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
Cospak / Saverglass Trophy for Best Cabernet Sauvignon Blend	5 - 7
VAF Memstar Trophy for Best Sauvignon Blanc	18
BFL Trophy for Best Blend of Sauvignon Blanc & Semillon	19 - 20
Anton Paar Australia Trophy for Best Oaked White other than Chardonnay	21
CHEP Trophy for Best Shiraz	8 - 10
Chr. Hansen Trophy for Best Rosé	23
Hahn Corporation 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.

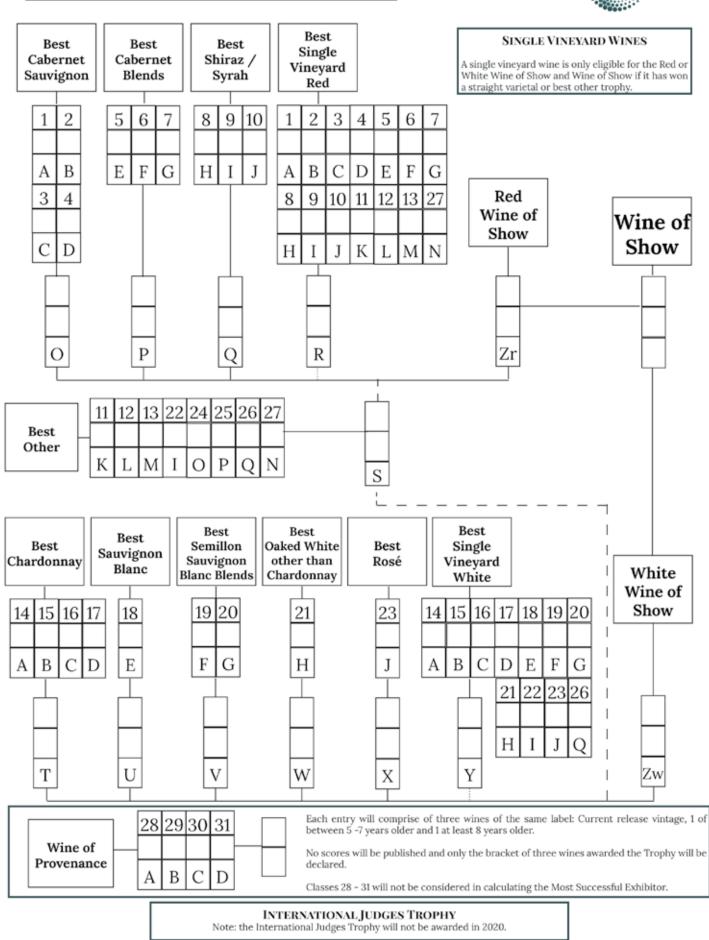
Wines considered for this award are restricted to any Exhibitors' top three (3) awards and excludes classes 28 to 33. In the event of a tie, the points awarded for a 'fourth' wine will be counted. Again if there is still a tie the points awarded for a 'fifth' wine will be counted. Should the total points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

MARGARET RIVER WINE SHOW TROPHY TREE





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GALA AWARDS DINNER



Leeuwin Estate Thursday 16 November - 6pm Dress: Formal & Glamorous

Tickets \$195 each. Includes a fabulous 4-course meal curated by Chef Dan Gedge to accompany tastings of trophy awarded wine from the 2019 & 2020 Langton's Margaret River Wine Shows.

Dinner tickets and bus transfers from Margaret River, Cowaramup, Yallingup, Dunsborough, Vasse and Busselton on sale now at www.trybooking.com/BLPMW.



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Proudly supported by the 2019 Wine Show Trophy winners: Abbey Vale, Brash Vineyard, Clairault | Streicker, Deep Woods Estate, Driftwood Estate, Domaine Naturaliste, Higher Plane, Marq Wines, Millbrook, Ringbolt, Xanadu Wines

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.

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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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
- iiv. 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 12 November 2020. 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 Wine Australia Regulations: Grape varieties)

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



EXHIBITOR RULES & REGULATIONS

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.

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.

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TIMELINES

Entries: Close Sun 11 October 2020 – Delivery of wine: <u>Wed 11 and Thur 12 November</u> 2020 Margaret River HEART, Wallcliffe Road, Margaret River 12.00pm to 4.00pm <u>ONLY</u>.

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 pipheaford@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 19 November 2020 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.

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 <u>MUST</u> 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 <u>NOT</u> placed on the commercial label either back or front.
- Number of bottles per entry:
 - i. Classes 1 24, 26 27
 - ii. Sweet Wines Class 25
 - iii. Wines of Provenance Classes 28 31
 - iv. Non-Commercial Wines 32 33

Four 750ml bottles or equivalent Three 750ml bottles or equivalent Two 750ml bottles or equivalent of <u>each</u> of the three wines Two 750ml bottles or equivalent

DELIVERY OF EXHIBITS

Where:Margaret River HEART
Wallcliffe Road, Margaret RiverDates:Wednesday 11 November and Thursday 12 November 2020Time: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. 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 2020 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 2020 Margaret River Wine Show Exhibitor's Schedule rules and regulations.

EXHIBITOR TASTING

The Exhibitor Tasting will be held on the afternoon of Wednesday 18 November at the Margaret River HEART.

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.



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 2020 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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HAPPS 2020 Viticultural Excellence Award

Developed in 2007 to acknowledge that great wines start in the vineyard the MARGARET RIVER 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. In addition, the winner will have the opportunity to feature in the 2021 vintage report.

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

Entries close 31 October 2020 with the winner announced at the Langtons 2020 Margaret River Wine Show Gala Awards Dinner. For further information and an application please contact mrwa@margaretriver.wine

PREVIOUS WINNERS

- 2019 Ianto Ward (Juniper Estate)
- 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)

HAPPS

MARGARET RIVER

A Wine for Every Palate *Since* 1978

Sponsors of the Viticulture Excellence Award 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)





2020 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 recieve a \$2,000 education and training bursary courtesy of the Margaret River Busselton Tourism Association (MRBTA).

Entrants are required to have managed Wine Tourism or a Cellar Door within the Margaret River GI for at least 18 months.

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

Entries close 31 October 2020 with the winner announced at the Langton's Margaret River Wine Show Gala Awards Dinner on 19 November at Leeuwin Estate.

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

PREVIOUS WINNERS

2019 - Ulrika Larsson (Clairault | Streicker)

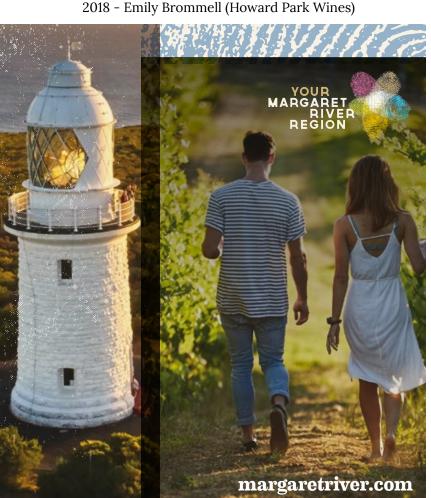
Your Margaret River Region is proud to support the Margaret River Wine Show and all the wineries who continue to cement the region as one of the world's most desirable fine wine destinations.

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.





LANGTON'S 2020 MARGARET RIVER WINE SHOW PARTNERS





MARGARET RIVER WINE

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