

MARGARET RIVER WINE SHOW









The Langton's Margaret River Wine Show is proudly supported by the Endeavour Group.

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For more information contact Annie Clemenger annie.clemenger@edg.com.au 0418175123

24 - 27 October 2022 Margaret River HEART

MARGARET RIVER WINE ASSOCIATION (MRWA) WINE SHOW SUB-COMMITTEE

Greg Wall AM **Pip Heaford**

Chair Amanda Whiteland Chief Executive Officer **Communications & Events** Manager

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Leeuwin Estate Miles from Nowhere **Grinningman Enterprises** Xanadu Wines Thompson Estate Domaine Naturaliste Stella Bella Wines Credaro Family Estate Clairault | Streicker Leeuwin Estate

WINE SHOW CONTACT

Margaret River Wine Association 100 Bussell Highway, Margaret River WA 6285 Telephone: 08 9757 9330 info@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

IMPORTANT DATES

Sun 9 October	Closing date for entries
Wed 19 & Thur 20 October	Delivery of wine exhibits (Margaret River HEART)
Mon 24 to Wed 26 October	Judging of entries
Thur 27 October	Exhibitor Tasting (Margaret River HEART)
Fri 28 October	Wine Show Gala Awards Luncheon

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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

Chair of Judges: Nick Ryan - Writer, Presenter, Communicator International Judge: Madeleine Stenwreth MW - Sweden Cliff Royle - Winemaker & General Manager, Flametree Wines Daniel Swincer - Chief Winemaker, Pernod Ricard Emma Farrelly - Director of Wine, State Buildings Feleasha Prendergast - Winemaker, Evans & Tate and Margaret River Vintners Kate Laurie - Winemaker & Owner, Deviation Road Liam McElhinney - General Manager & Chief Winemaker, Tasmanian Vintners Lisa Jenkins - Sommelier and Owner, Fleet Wines Stuart Hordern - Senior Winemaker, Brokenwood

WINE OF PROVENANCE JUDGES

Nick Ryan - Writer, Presenter, Communicator Madeleine Stenwreth MW - Sweden Cliff Royle - Winemaker & General Manager, Flametree Wines

ASSOCIATE JUDGES

Andrew Bretherton - Deep Woods Estate Brent Carter - Vasse Felix Chris Gilmore - Clairault Streicker Henry Wynne - McHenry Hohnen Larissa Dalli Cani - Domaine Naturaliste Mark Brown - Dan Murphy's

CHIEF STEWARD

Ulrika Larsson - Clairault Streicker

WHAT'S NEW IN 2022

WINE OF PROVENANCE TROPHY

The classes eligible for the Wine of Provenance Trophy have been changed to White Wine (any variety) and Red Wine (any variety). Entries must comprise of three wines of the same variety/blend and label. Refer to Point O on page 14 for full details. Unopened bottles will be returned to Exhibitors.

INTERNATIONAL JUDGE

We are welcoming back an International Judge for the first time since 2019. Madeleine Stenwreth MW will be joining us from Sweden.

GALA AWARDS PRESENTATION LUNCHEON

Trophies will be presented at a Gala Awards Luncheon on Friday 28 October at Credaro Family Estate Esther Gardens, Yelverton.



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Labelmakers Group of Companies

CLASSES

RED WINES			
Class	Vintage	Wine	
1 2 3 4 5 6 7 8 9 10 11 12 13	2021 2020 2019 2018* 2021 2020 2019* 2021 2020 2019* 2021 2020 2019*	Cabernet Sauvignon Cabernet Sauvignon Cabernet Sauvignon Cabernet Sauvignon *2018 or Older Cabernet Sauvignon Predominant Blends (refer point M in Rules & Regulations) Cabernet Sauvignon Predominant Blends (refer point M in Rules & Regulations) Cabernet Sauvignon Predominant Blends *2019 & Older (refer point M in Rules & Regulations) Shiraz / Syrah Shiraz / Syrah Shiraz / Syrah *2019 & older Other Red Blends & Varietals Other Red Blends & Varietals *2019 & Older	
WHITE	WINES		
Class	Vintage	Wine	
14 15 16 17 18 19 20 21 22	2022 2021 2020 2019* Any 2022 2021* Any 2022 & 2021	Chardonnay Chardonnay Chardonnay Chardonnay *2019 & older Sauvignon Blanc Blends of Sauvignon Blanc & Semillon Blends of Sauvignon Blanc & Semillon *2021 & older Other White Blends & Varietals eg: Chenin Blanc, Riesling, Semillon, Verdelho, etc Rosé	
SWEET	ี ซ SPARKLIN	G WINES	
Class	Vintage	Wine	
23 24	Any Any	Sparkling Wine (bottle fermented and disgorged) Sweet White Table Wine (over 15gm/l)	
ALTERI	NATIVE STYLI	ES & VARIETIES	
Class	Vintage	Wine	
25 26	Any Any	White (refer point N in Rules & Regulations) Red (refer point N in Rules & Regulations)	
WINES	WINES OF PROVENANCE		
Class	Vintage	Wine	
27 28	Any Any	White Wine of Provenance (3 vintages of any variety. refer point O in Rules & Regulations) Red Wine of Provenance (3 vintages of any varieity, refer point O in Rules & Regulations)	
NON-C	COMMERCIAL	WINES	
Class	Vintage	Wine	
29 30	Any Any	White Wine (refer point R in Rules & Regulations) Red Wine (refer point R in Rules & Regulations)	

NOTES

• Single Vineyard Trophies

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 E in Rules & Regulations.

TROPHIES	
TROPHY	CLASSES
Langton's Trophy for Wine of Show	1 - 26
Vinline Mobile Bottling Trophy for Most Successful Exhibitor	1 - 26
Margaret River Wagyu Trophy for Red Wine of Show	1 - 13, 26
Labelmakers Trophy for White Wine of Show	14 - 25
International Judges Trophy	1 - 26
City of Busselton Trophy for Best Cabernet Sauvignon	1 - 4
Multi-Color Trophy for Best Chardonnay	14 - 17
Langton's Trophy for Wine of Provenance	27 - 28
Tonnellerie de Mercurey Trophy for Best Single Vineyard Red	1 - 13, 26
Sanector Trophy for Best Single Vineyard White	14 - 25
Cospak Trophy for Best Cabernet Sauvignon Blend	5 - 7
My Vintner Trophy for Best Sauvignon Blanc	18
Orora Trophy for Best Blend of Sauvignon Blanc & Semillon	19 - 20
Fusion Electrical Trophy for Best Shiraz / Syrah	8 - 10
Chr. Hansen Trophy for Best Rosé	22
Trophy for Best Other White Blend or Varietal	21, 23 - 25
Hahn Corporation Trophy for Best Other Red Blend or Varietal	11 - 13, 26

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:

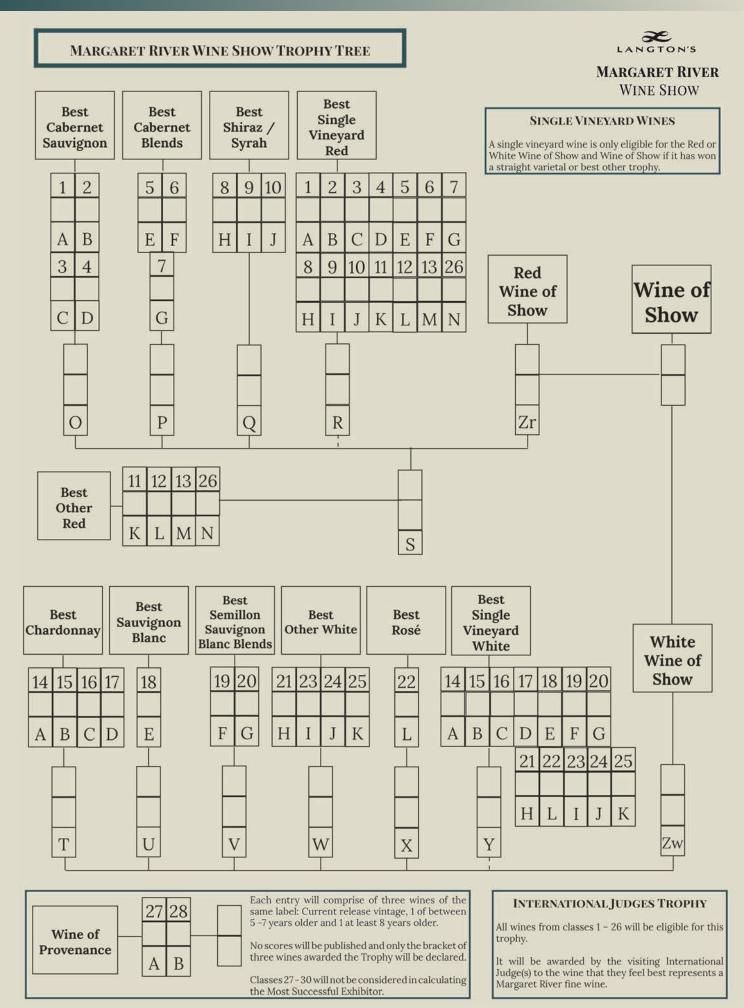
95 points and over (Gold medal)	5 points
90 to 94 points (Silver medal)	3 points
85 to 89 points (Bronze medal)	1 point

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 27 to 30. 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



GALA AWARDS LUNCHEON

Credaro Family Estate Esther Gardens

Yelverton Friday 28 October - 12pm Dress: Semi-Formal/Cocktail

Tickets include a fabulous 4-course meal especially curated to accompany tastings of trophy awarded wine from the 2021 & 2022 Langton's Margaret River Wine Shows.

Cherubino | Deep Woods Estate | Evans & Tate McHenry Hohnen Vintners | Stella Bella | tripe.Iscariot Wills Domain | Xanadu Wines

Gala tickets and bus transfers from Margaret River, Cowaramup, Yallingup, Dunsborough, Vasse and Busselton on sale soon.



City of Busselton Proud sponsors of the trophy for the

Best Cabernet Sauvignon of the Show

Congratulations to all those who participated in this year's event.



Connect with the City www.busselton.wa.gov.au f I I I in

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 27 - 28 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.

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 that have won a straight varietal or best other trophy are eligible to win Best Red or Best White and Best Wine of Show.

F. The exhibitor must be the producer/proprietor of the commercial mark under which the product is sold.





EXHIBITOR RULES & REGULATIONS

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.

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

- i. Classes 1 26 50 cases (9L equivalent per case)
- ii. Classes 27 28 50 cases for youngest wine, no case requirement for older wines
- iiv. Classes 39 30 No case requirement

I. Exhibits must be from commercially bottled stock, preferably carrying the exhibitor's normal commercial label and bottled prior to 20 October 2022. 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 classes. (Refer Wine Australia Regulations: Grape varieties)



EXHIBITOR RULES & REGULATIONS

M. Cabernet Sauvignon Predominant Blends Classes 5 - 7, entries should be Bordeaux style blends containing only Cabernet Sauvignon, Cabernet Franc, Malbec, Merlot and Petit Verdot. Cabernet Sauvignon blends containing Shiraz should be entered in Other Red Blends and Varietals.

N. Alternative Styles & Varieties Classes 25 and 26 are open to any commercial white wine or red wine that can be considered to be alternative in style or variety to Margaret River.

O. Wines of Provenance Classes 27 and 28. Each entry must comprise of three wines of the same variety/ blend and label. Wine A: youngest vintage, e.g. a 2021 wine, Wine B: between 5 -7 years older e.g. a wine from 2016 or older, Wine C: at least 8 years older e.g. a wine from 2013 or older. The youngest wine entered must meet the minimum 50 case stock requirement as for Classes 1 - 26. There is no case requirement for the other two vintages. The youngest wine may be entered into another class as appropriate. Unopened bottles will be returned to Exhibitors.

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 finalists and the wines awarded the trophy will be declared. Classes 27 to 28 will not be considered in calculating the Most Successful Exhibitor.

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

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

R. Classes 29 and 30 only are open to noncommercial 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.

S. 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.

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



TIMELINES

Entries: Close Sunday 9 October 2022 Delivery of wine: <u>Wednesday 19 and Thursday 20 October</u> 2022 Margaret River HEART, Wallcliffe Road, Margaret River 12.00pm to 4.00pm <u>ONLY</u>.

ONLINE ENTRIES

Entry is via Showrunner at https://wineshow.awri.com.au/2022-langtons-margaret-river-wine-show

When entering each exhibit please take note of how the wine will appear in published results and ensure that it is correct.

ENTRY FEES

Entries will not be accepted unless accompanied by fees.

- \$66 (inc gst) per entry: MRWA Member
- \$132 (inc gst) per entry: non-MRWA Member
- \$25 (inc gst) per entry for MRWA Member classes 29 & 30 (Non-Commercial wines) only
- \$35 (inc gst) per entry for non-MRWA Member classes 29 & 30 (Non-Commercial wines) only

The MRWA Member Entry Code **must be** applied at the time of entry to receive a 50% discount. MRWA is unable to refund the discount via ShowRunner on entries submitted without the code.

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.

PROVISION OF WINNING WINE

Exhibitors who are Gold Medal winners for Classes 1 – 26 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 Friday 28 October 2022 for the Awards Presentation (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 Awards Presentation, masterclasses and tastings for international and national media and trade, 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 emailed to exhibitors approximately two weeks prior the delivery due date. Please ensure that the entry labels are <u>NOT</u> placed on the front commercial label. Photos of winning wines will be used for promotional purposes.
- Number of bottles per entry:
 - i. Classes 1 23, 25 26
 - ii. Sweet Wines Class 24
 - iii. Wines of Provenance Classes 27 28
 - iv. Non-Commercial Wines 29 30

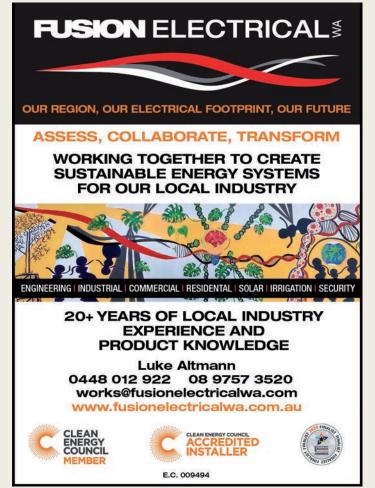
Four 750ml bottles or equivalent Three 750ml bottles or equivalent Two 750ml bottles or equivalent of <u>each</u> of the three wines Two 750ml bottles or equivalent

DELIVERY OF EXHIBITS

Where:Margaret River HEART
Wallcliffe Road, Margaret RiverDates:Wednesday 20 October and Thursday 21 October 2022Time: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 27 and 28 no scores will be published and only the bracket of three wines awarded the trophy will be declared.

Classes 27 and 28 will not be considered in calculating the Most Successful Exhibitor.

MAKER FOR MAKERS

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- Dry goods sourcing and supply.
- Wine, sparkling and RTD canning.
- Sparkling, table and still wine bottling.
- Warehousing and distribution.



AUDIT REQUIREMENTS

The 2022 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 2022 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 2022 Margaret River Wine Show Exhibitor's Schedule rules and regulations.

EXHIBITOR TASTING

The Exhibitor Tasting will be held on Thursday 28 October at the Margaret River HEART.

Due to space and liquor license regulations, two sessions will be held and tickets will be required for entry.

Tickets are issued as follows:

1 – 10 entries = two tickets 11 – 30 entries = three tickets More than 30 entries = four tickets

Booking details will be sent to Exhibitors after entries have closed.



FRANCE

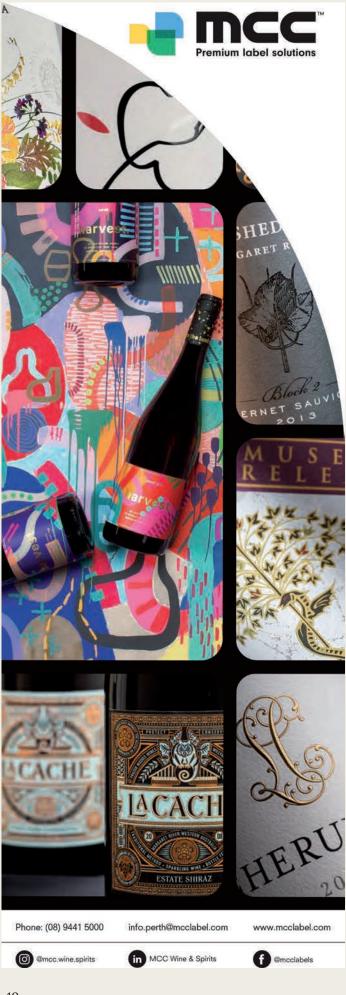
USE OF TROPHY NAMES and/ or WINE SHOW LOGO

Any use of trophy name and logo for promotional and advertising purposes must include the name '2022 Langton's Margaret River Wine Show'.

Medals can only be displayed as per the Australian Grape & Wine Wine Industry Display of Awards Code of Practice. Visit www.agw.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.







2022 Viticulture & Sustainability Excellence Award presented by Cape Mentellle

The Viticultural Excellence Award was created in 2007 by the Margaret River Wine Association (MRWA) to acknowledge that great wines start in the vineyard. In 2022 the award expands to Viticulture & Sustainability Excellence in recognition of the importance of sustainability in viticulture. The award rewards a person's outstanding achievement in the Margaret River wine industry.

The 2022 winner will be announced at the Langtons Margaret River Wine Show Gala Awards Luncheon.

HALL OF FAME

- 2021 Chris Gilmore (Clairault Streicker)
 2020 David Moulton (Cape Mentelle)
 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)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)





Developed in 2018 the Wine Tourism Excellence (now Cellar Door Excellence) Award celebrates the importance of Wine Tourism and Cellar Doors to the Margaret River Wine Region. It also acknowledges that wine tourism experiences and ongoing wine sales are intrinsically linked.

The winner will receive 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 9 October 2022 with the winner announced at the Langton's Margaret River Wine Show Gala Awards Luncheon on 28 October.

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

2021 - Grace Pigram (Vasse Felix) 2020 - Paris Hokin (Arlewood Estate)

HALL OF FAME 2019 - Ulrika Larsson (Clairault | Streicker)

2018 - Emily Brommell (Howard Park Wines)

MARGARET RIVER BUSSELTON TOURISM ASSOCIATION

Margaret River Busselton Tourism Association is proud to sponsor the 2022 Margaret River Cellar Door Excellence Award.

This year's winner will receive a \$2,000 education and training bursary for the advancement of their wine experience knowledge and practice. Good luck to all of the cellar door professionals entering the category this year. Your passion and dedication are instrumental to this region's position as one of the world's most desirable fine wine destinations.





2022 John Tate Memorial Innovation Award presented by Miles from Nowhere

Beginning in 2022, the John Tate Memorial Innovation Award personifies the legacy of the late John Tate, and all he accomplished for the Margaret River wine industry.

John Tate was a true innovator of the region for his time. He led an industry wide viticulture improvement program in trellising, brought new wine styles to the region and new plantings in Jindong. He revolutionised the marketing, PR and packaging of Margaret River wine for the time, and significantly advanced its production and culture. His legacy lives on in every new vintage of the region.

This award recognises the innovation and advancements that are being brought to the Margaret River wine region, with the goal of developing the region into its unfound potential.

The 2022 winner will be announced at the Langtons Margaret River Wine Show Gala Awards Luncheon.





LANGTON'S 2022 MARGARET RIVER WINE SHOW PARTNERS



MARGARET RIVER WINE ASSOCIATION INC. PO Box 204 Margaret River WA 6285 | Tel +618 9757 9330 Email info@margaretriver.wine | www.margaretriver.wine | ABN 65 090 079 453