



MARGARET RIVER WINE SHOW

2025 EXHIBITOR SCHEDULE





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LANGTONS



MARGARET RIVER WINE SHOW

27 – 30 October 2025

Margaret River HEART

MARGARET RIVER WINE ASSOCIATION WINE SHOW SUB COMMITTEE

Cam Haskell (Chair)	Leeuwin Estate
Dave Bursey (Vice Chair)	Leeuwin Estate
Andrew Bretherton	Juniper
Andrew Dawson	Yeah Wine
Brendan Carr	Idée Fixe
Charlotte Dowden	Cape Mentelle
Luke Jolliffe	Stella Bella Wines
Matt Buchan	Deep Woods Estate
Matt Godfrey	Credaro Family Estate
Remi Guise	Domaine Naturaliste
Tim Shand	Voyager Estate
Trent Kelly	Aravina
Ulrika Larsson	Clairault Streicker
Amanda Whiteland	MRWA
Pip Heaford	MRWA

SOCIAL MEDIA TAGS

#margaretriverwine
#margaretriverwineshow
#endeavourgroupmargaretriverwineshow

WINE SHOW CONTACT

Margaret River Wine Association

PO Box 204, Margaret River WA 6285

Telephone: 08 9757 9330 info@margaretriver.wine
margaretriver.wine/margaret-river-wine-show

IMPORTANT DATES

Tuesday 14 October

Closing date for entries

Wednesday 22 & Thursday 23 October

Delivery of wine exhibits (Margaret River HEART)

Monday 27 to Wednesday 30 October

Judging of entries (Margaret River HEART)

Monday 27 October

Margaret River Rosé Beach Party (White Elephant)

Thursday 30 October

Exhibitor Tasting (Margaret River HEART)

Friday 31 October

Wine Show Gala Awards Luncheon (Tiller Farm)

THE ENDEAVOUR GROUP MARGARET RIVER WINE SHOW IS
PROUDLY BROUGHT TO YOU BY THE
MARGARET RIVER WINE ASSOCIATION



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What's New in 2025

WineShowPro

This year entries are via WineShowPro. Create your Exhibitor login and submit your entries at mrws.wineshowpro.com.au

Sweet White & Fortified Wines

The minimum case requirement at the time of entry for sweet white and fortified wines has been reduced to 25 cases (9L equivalent per case).

Notes on Classes

Single Vineyard Wines

May be entered into any class; simply select Single Vineyard and enter the name of the vineyard on the entry form. Refer point E in Rules & Regulations.

Wines of Provenance

Unopened bottles will be returned to exhibitor.

Judges

CHAIR OF JUDGES

David Bicknell - Chief Winemaker, Oakridge Wines

INTERNATIONAL JUDGE

Christine Marsiglio MW - Marsiglio Wine & Wine Folly

SENIOR JUDGES

Adam Walls - Wine Buyer, Wine Selectors

Andrea Pritzker MW - Founder, Wine in Tuiton

Feleasha Prendergast - Winemaker, Evans & Tate

Larissa Dalli Cani - Cellar Door Manager, Howard Park

Lauren Hansen - Senior Winemaker, Penley Estate

Steven Paul - General Manager/Director, Oakdene Wines

Tim Dolan - Chief Winemaker, Kaesler Wines

WINE OF PROVENANCE JUDGES

David Bicknell

Christine Marsiglio MW

Mark Warren - Happs Wines & Marq Wines

ASSOCIATE JUDGES

Blake Rax - Voyager Estate

Richard Bateman - Fabal Vineyards

Rory Parks - Byron & Harold

Tarun Victor-Gordon - Lentedal Vineyard Estate

Ulrika Larsson - Clairault Streicker

CHIEF STEWARDS

Brent Carter - Vasse Felix | Idée Fixe

Andrew Dawson - Yeah Wine

Trophy & Award Prizes

Mercury Trophy for Best Single Vineyard Red

A selection of wines from Domaine Jean-Claude Ramonet, Raveneau, Jacques Carillon, Thibault Liger-Belair, Jean-Louis Chave and Château Haut-Bailly.

Valued at over \$2,500

Novonesis Trophy for Best Rosé

A custom tailored Pink Jacket by P. Johnson, courtesy of Murray McHenry OAM.

Valued at \$1,200

Voyager Estate Trophy Best Sustainable Wine A

travel bursary to attend the 2027 Organic & Biodynamic Winegrowing Conference in New Zealand.

Valued at \$3,000

Viticulture & Sustainability Excellence Award

A travel or education bursary presented by the Fogarty Wine Group.

Valued at \$3,000

Cellar Door Excellence Award

A travel or education bursary presented by the Margaret River Busselton Tourism Association.

Valued at \$3,000

Classes

RED WINES

Class	Vintage	Wine
1	2024 & 2025	Cabernet Sauvignon
2	2023	Cabernet Sauvignon
3	2022	Cabernet Sauvignon
4	2021 & Older	Cabernet Sauvignon
5	2024 & 2025	Cabernet Sauvignon Predominant Blends (refer point M in Rules & Regulations)
6	2023	Cabernet Sauvignon Predominant Blends (refer point M in Rules & Regulations)
7	2022 & Older	Cabernet Sauvignon Predominant Blends (refer point M in Rules & Regulations)
8	2024 & 2025	Shiraz / Syrah
9	2023	Shiraz / Syrah
10	2022 & Older	Shiraz / Syrah
11	2024 & 2025	Other Red Blends & Varieties
12	2023	Other Red Blends & Varieties
13	2022 & Older	Other Red Blends & Varieties

WHITE WINES

Class	Vintage	Wine
14	2025	Chardonnay
15	2024	Chardonnay
16	2023	Chardonnay
17	2022 & Older	Chardonnay
18	Any	Sauvignon Blanc
19	2025	Blends of Sauvignon Blanc & Semillon
20	2024 & Older	Blends of Sauvignon Blanc & Semillon
21	Any	Other White Blends & Varieties eg: Chenin Blanc, Vermentino, Fiano, Semillon, Verdelho, etc

ROSÉ

Class	Vintage	Wine
22	2024 & 2025	Rosé

SWEET & SPARKLING WINES

Class	Vintage	Wine
23	Any	Sparkling Wine (bottle fermented and disgorged)
24	Any	Sweet White Table Wine (over 15gm/l)
25	Any	Fortified Wine

ALTERNATIVE STYLES

Class	Vintage	Wine
26	Any	White (refer point N in Rules & Regulations)
27	Any	Red (refer point N in Rules & Regulations)

WINES OF PROVENANCE

Class	Vintage	Wine
28	Any	White Wine of Provenance (3 vintages of any variety. refer point O in Rules & Regulations)
29	Any	Red Wine of Provenance (3 vintages of any variety, refer point O in Rules & Regulations)

NON-COMMERCIAL WINES

Class	Vintage	Wine
30	Any	White Wine (refer point R in Rules & Regulations)
31	Any	Red Wine (refer point R in Rules & Regulations)

Trophies

Trophy	Classes
Endeavour Group Trophy for Wine of Show	1 - 27
Vinline Mobile Bottling Trophy for Most Successful Exhibitor	1 - 27
Pellenc Trophy for Red Wine of Show	1 - 13, 25, 27
Labelmakers Trophy for White Wine of Show	14 - 26
Langtons Trophy for Wine of Provenance	28 - 29
Voyager Estate Trophy for Best Sustainable Wine	1 - 27
City of Busselton Trophy for Best Cabernet Sauvignon	1 - 4
MCC Trophy for Best Chardonnay	14 - 17
Tonnellerie de Mercurey Trophy for Best Single Vineyard Red	1 - 13, 27
Sanector Trophy for Best Single Vineyard White	14 - 26
Cospak Trophy for Best Cabernet Sauvignon Blend	5 - 7
My Vintner Trophy for Best Sauvignon Blanc	18
Vasse Steel Trophy for Best Blend of Sauvignon Blanc & Semillon	19 - 20
Fusion Electrical Trophy for Best Shiraz / Syrah	8 - 10
Novonesis Trophy for Best Rosé	22
Margaret River Wine Storage Trophy for Best Alternate White	21, 23 - 26
Hahn Corporation Trophy for Best Alternate Red	11 - 13, 25, 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

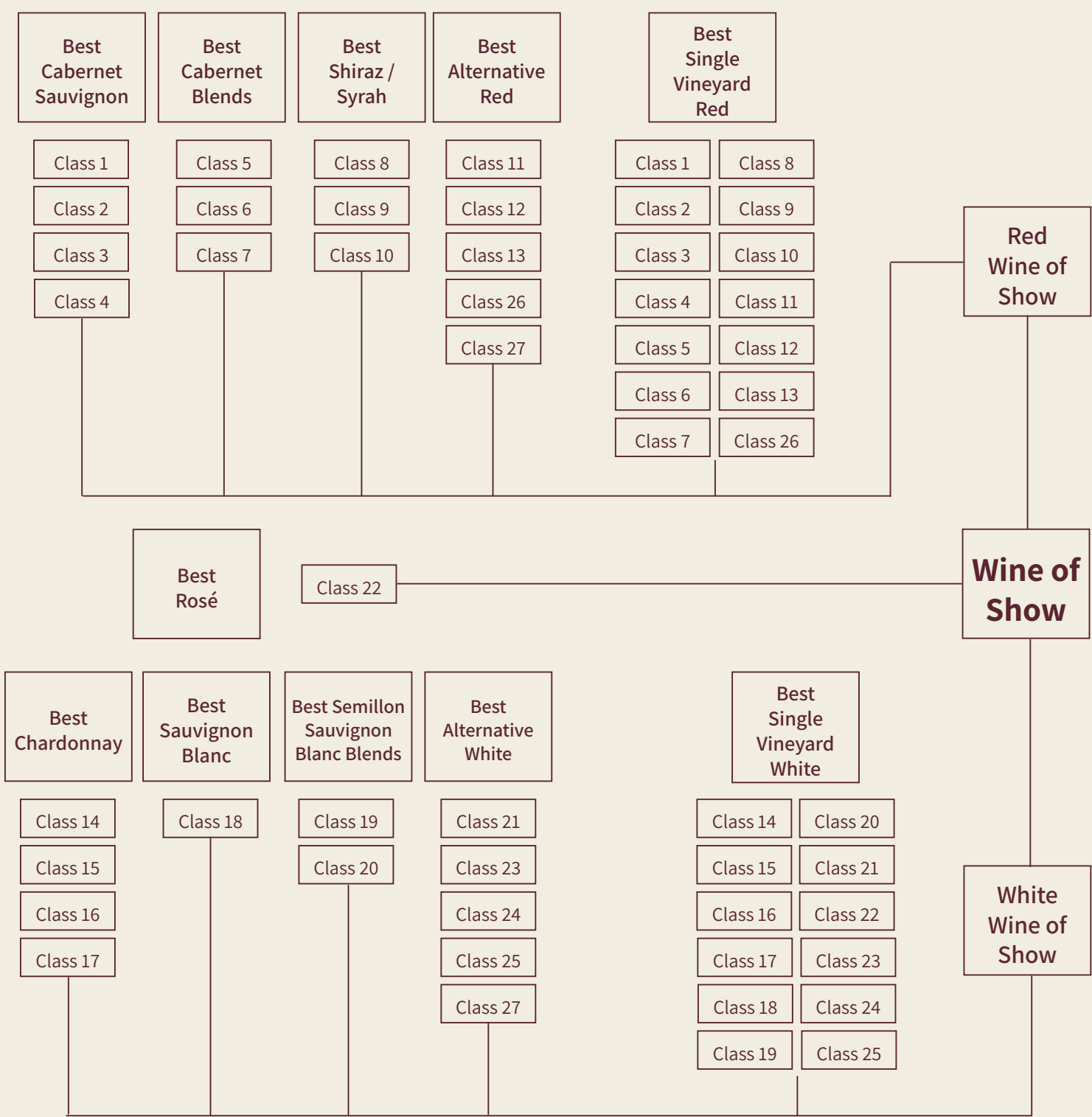
An additional two (2) points will be allocated to a wine receiving a trophy.

Wines considered for this award are restricted to any Exhibitors' top three (3) awards and excludes classes 28 to 31. 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



Wine of Provenance

Class 28

Class 29

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 - 29 will not be considered in calculating the Most Successful Exhibitor.

SINGLE VINEYARD WINES

A single vineyard wine is only eligible for the Red or White Wine of Show and Wine of Show if it has won a straight varietal or best other trophy.

TROPHY FOR BEST SUSTAINABLE WINE

Awarded to the best Gold Medal wine from Classes 1 - 27 that is a MRWA member and at least one of the following.

- Sustainable Winegrowing Australia Certified
- Certified Organic or Biodynamic
- Lightweight glass <420grams



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For further information please contact:

Andrew Smith | General Manager | andrews@labelmakers.com.au

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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 - 29 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 and licensed as per the laws of Australia. .
- 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 - 23, 26 & 27
50 cases (9L equivalent per case)
 - ii. Class 24 & 25
25 cases (9L equivalent per case)
 - iii. Classes 28 & 29
50 cases for youngest wine, no case requirement for older wines
 - iv. Classes 30 - 31
No case requirement
- I. Exhibits must be from commercially bottled stock, preferably carrying the exhibitor's normal commercial label and bottled prior to 23 October 2025. 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)
- M. Cabernet Sauvignon Predominant Blends Classes 5 - 7 entries should be Bordeaux style with 95% containing only Cabernet Sauvignon, Cabernet Franc, Malbec, Merlot or Petit Verdot. Cabernet Sauvignon blends containing more than 5% Shiraz should be entered in Other Red Blends and Varieties.
- N. Alternative Styles Classes 26 and 27 are open to wines made in an unconventional style and do not fit into other classes. For example, cloudy, extended skin contact, amber wines etc. Alternative variety wines made in traditional styles should be entered the Other Red and Other White classes.
- O. Wines of Provenance Classes 28 and 29. Each entry must comprise of three wines of the same variety/ blend and label. Wine A: youngest vintage, e.g. a 2024 wine, Wine B: between 5 - 7 years older e.g. a wine from 2019 or older, Wine C: at least 8 years older e.g. a wine from 2016 or older. The youngest wine entered must meet the minimum 50 case stock requirement as for Classes 1 - 27. 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.

- P. The judging process will not be applied in full to the Wines of Provenance classes (refer to section “F” in the Judging Process on page 15). No scores will be published and only the finalists and the wines awarded the trophy will be declared. Classes 28 and 29 will not be considered in calculating the Most Successful Exhibitor.
- Q. Wines may, at the discretion of Margaret River Wine Association senior staff, Chief Steward or Chair of Judges, be transferred to more appropriate classes.
- R. Classes 30 and 31 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.
- 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.

Online Entries

Entry is via WineShowPro at mrws.wineshowpro.com.au

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

Notes on Classes

Single Vineyard Wines

May be entered into any class; simply select Single Vineyard and enter the name of the vineyard on the entry form. Refer point E in Rules & Regulations.

Wines of Provenance

Unopened bottles will be returned to exhibitor.

Entry Fees

Entries will not be accepted unless accompanied by fees.

- \$75 (inc gst) per entry: MRWA Member
- \$150 (inc gst) per entry: non-MRWA Member
- \$30 (inc gst) per entry for MRWA Member classes 30 & 31 (Non-Commercial wines) only
- \$60 (inc gst) per entry for non-MRWA Member classes 30 & 31 (Non-Commercial wines) only

Non-Commercial exhibitors please contact info@margaretriver.wine prior to entering.

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

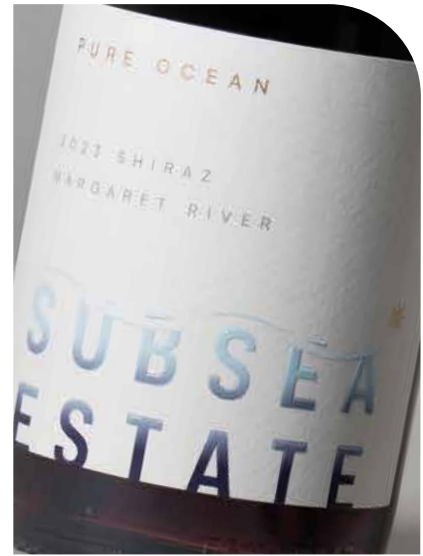
Exhibitors who are Gold Medal and Trophy winners for Classes 1 – 27 are required to provide the Association with one case (12 bottles) of the award winning wine. An additional 12 bottles of a Trophy winning wine is to be provided to the Association if required. Upon request the Association can assist towards this wine cost at wholesale or \$300 (inclusive of WET and GST), whichever is lesser.

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.

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www.mcclabel.com



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Proud Sponsor

Trophy for best Cabernet Sauvignon proudly supported by the City of Busselton's Economic Development and Marketing Grants.

As the region toasts the top wines this year, be proud of the quality that is continuously produced for all to enjoy.

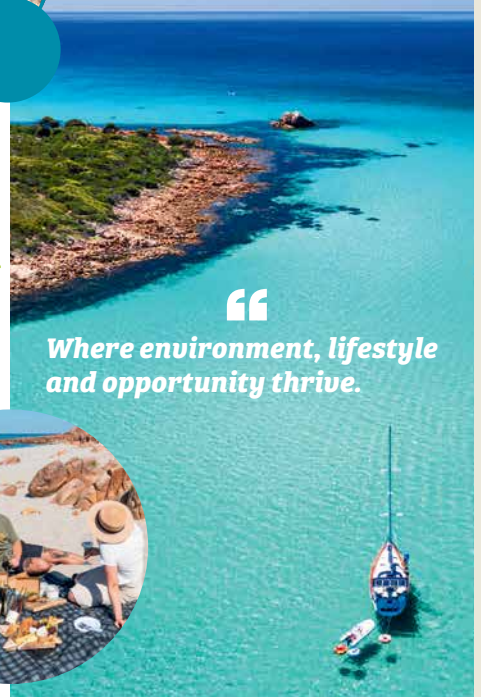
Congratulations to all those who participated.



www.busselton.wa.gov.au



Where environment, lifestyle and opportunity thrive.



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.

Exhibit labels will be emailed to exhibitors prior the delivery date. Please ensure that the labels are **NOT** placed on the front commercial label.

Number of bottles per entry:

- i. **Classes 1 - 23, 26 & 27**
Four 750ml bottles or equivalent
- ii. **Sweet Wines and Fortified Wines Classes 24 & 25**
Three 750ml bottles or equivalent
- iii. **Wines of Provenance Classes 28 & 29**
Two 750ml bottles or equivalent of each of the three wines
(Exhibit labels should only be placed on the youngest wine. Unopened bottles will be returned to Exhibitor.)
- iv. **Non-Commercial Wines 30 & 31**
Two 750ml bottles or equivalent

Delivery of Exhibits

Where: Margaret River HEART, Wallcliffe Road, Margaret River

Dates: Wednesday 22 October and Thursday 23 October 2025

Time: 12.00pm and 4.00pm **ONLY**

Please ensure that only a Wine Show representative accepts delivery of your exhibits. The Margaret River Wine Association will **NOT** be held liable for wine delivered to the Association office, or outside of delivery times.

Exhibitor Tasting

The Exhibitor Tasting will be held on Thursday 30 October at the Margaret River HEART. Due to space and liquor license regulations, tickets are required for entry. Booking details will be sent to Exhibitors after entries close.

Tickets are issued as follows:

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

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 '2025 Endeavour Group Margaret River Wine Show'.

Medals can only be displayed as per the Australian Grape & 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.



Margaret River Rosé Beach Party

Monday 27 October - 6pm to 8.30pm

White Elephant, Gnarabup Beach

Join the Endeavour Group Margaret River Wine Show judges for the presentation of the "Pink Jacket" to the 2024 Rosé Trophy winner.

Celebrate the best of Margaret River wine while enjoying a spectacular Rosé Bar and indulging in gourmet canapés and tempura fish & chips.

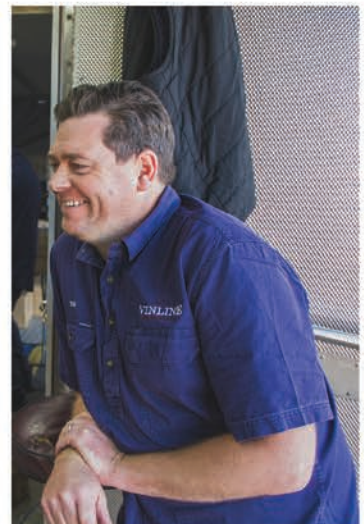
Tickets: \$75pp
Bus from Margaret River \$25pp return

Bookings: www.trybooking.com/DFSIW



VINLINE

MOBILE BOTTLING



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 and 29 no scores will be published and only the bracket of three wines awarded the trophy will be declared.

Classes 28 and 29 will not be considered in calculating the Most Successful Exhibitor.



Audit Requirements

The 2025 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

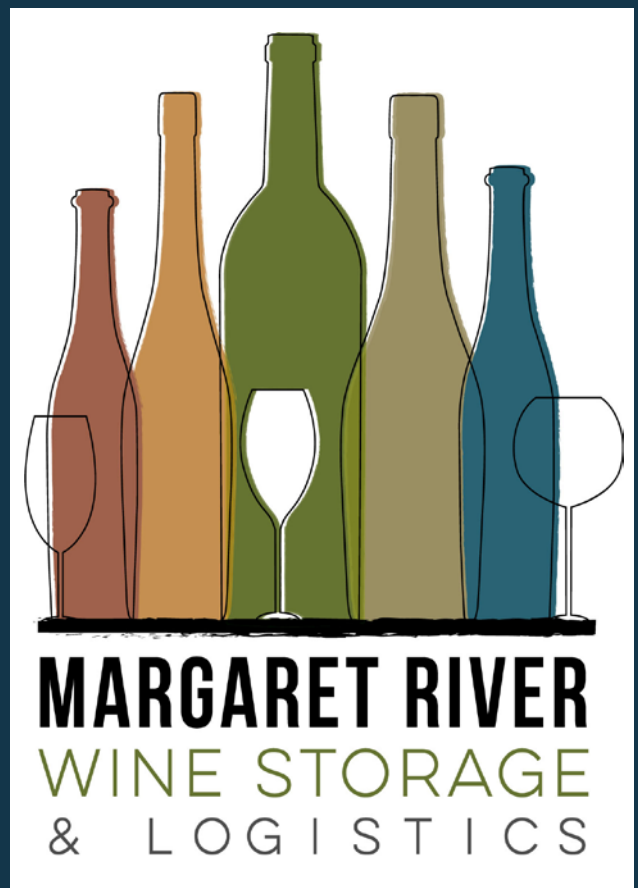
Immediately following the receipt of all samples, a draw of one percent of the entries will be made to audit the entries.

A representative of the Margaret River Wine Association will make an inspection of entries to ensure compliance with the 2025 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 2025 Margaret River Wine Show Exhibitor's Schedule rules and regulations.



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Battery Equipment only

PELLENC
AUSTRALIA





MARGARET RIVER WINE SHOW

GALA AWARDS LUNCHEON

Tiller Farm

Yallingup Siding

Friday 31 October - 12pm

Dress: Semi-Formal / Cocktail

Tickets \$250pp include a fabulous 4-course meal curated to accompany tastings of trophy awarded wine from the 2024 Margaret River Wine Shows.

Deep Woods Estate | Devil's Lair | Driftwood Estate | Evans & Tate | Flametree Wines | McHenry Hohnen
Stones + Thunder | tripe.Iscariot | Voyager Estate | Xanadu Wines

Gala tickets and bus transfers from Margaret River, Cowaramup, Dunsborough,
Vasse and Busselton available at trybooking.com/DFQVL



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2025 VITICULTURE & SUSTAINABILITY EXCELLENCE AWARD

presented by Fogarty Wine Group

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 expanded 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 2025 winner will be announced at the Endeavour Group Margaret River Wine Show Gala Awards Luncheon and winner will receive a \$3,000 education and training bursary courtesy of Fogarty Wine Group.

Contact info@margaretriver.wine for an application form. Entries close 28 September.

HALL OF FAME

2024	Richard Bateman (Fabal Vineyards)
2023	Steve Kirby (Howard Park)
2022	Alex Miller (Voyager Estate)
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)

CONSISTENTLY AWARDED.
HIGHLY REGARDED.



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E S T A T E

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- Our onsite qualified Winemaker leads our Cellar and Laboratory team supporting bottling and offering contract analysis services.
- Quality accreditations including BRCGS, HACCP, NATA, SEDEX and ORGANIC certifications.
- We offer whole of business Dry Good solutions and act as an ambassador for your brand with our suppliers
- Warehouse, Distribution and Export options with our 3PL partner in Perth.

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2025 CELLAR DOOR EXCELLENCE AWARD

presented by MRBTA

Developed in 2018 the 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 \$3,000 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 28 September with the winner announced at the Endeavour Group Margaret River Wine Show Gala Awards Luncheon. For further information and an application please contact info@margaretriver.wine.

HALL OF FAME

2024	Samantha Bradley (Xanadu Wines)
2023	Amanda Keady (Swings & Roundabouts)
2022	Charlotte Dowden (Cape Mentelle)
2021	Grace Pigram (Vasse Felix)
2020	Paris Hokin (Arlewood Estate)
2019	Ulrika Larsson (Clairault Streicker)
2018	Emily Brommell (Howard Park Wines)

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Margaret River Busselton Tourism Association is proud to sponsor the 2025 Margaret River Cellar Door Excellence Award.

This year's winner will receive a \$3,000 education and training bursary for the advancement of their Wine Tourism knowledge and practice.

Good luck to all of the passionate professionals entering the category this year. We commend your work to support the region's reputation as one of the world's most desirable fine wine destinations.

mrbta.com

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