



HOT 100 SA WINES
ENTRY INSTRUCTIONS
AND TERMS 20•21

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ENTRY
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AND TERMS

SEASON

20•21

#HOT100WINES   

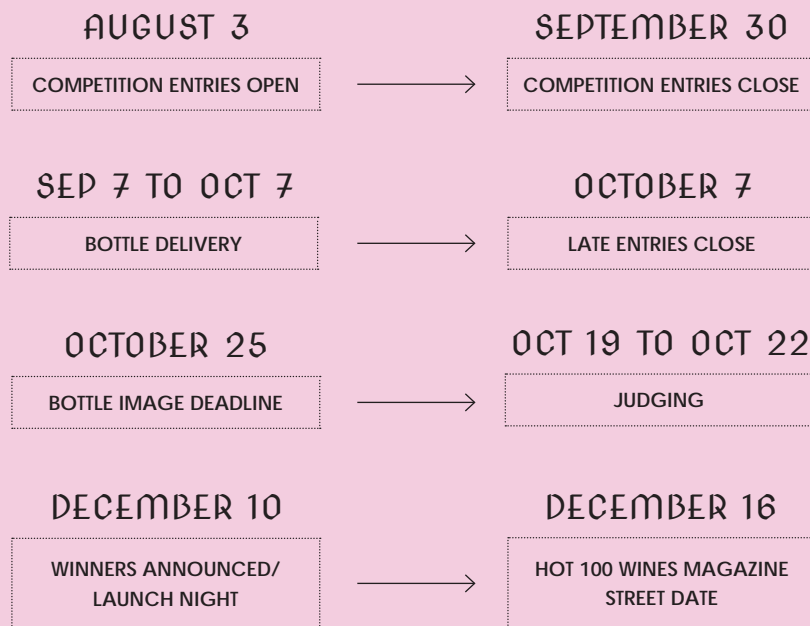


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IMPORTANT DATES



REGULATIONS

- Entries are open to South Australian wine makers only. Only wines made from grapes grown within South Australia are eligible to enter.
- All entered wines must be bottled and labelled at the time of delivery.
- All entries must be commercially available in SA via cellar door or commercial wine merchants - minimum production of 75 cases (9LE excluding 375ml fortified products) for all classes
- Successful entries will be printed as per information provided by the applicant when submitting the entry. It is the responsibility of the entrant to ensure correct details are provided
- Each product can be submitted to one class only
- There is no limit to the number of submissions per winery, but entries are capped at 1,500 submissions. Entrants must be aware that submissions may close early once this limit is reached
- All entries become the property of The Adelaide Review Pty Ltd.
- Head Steward reserves the right to transfer entries from one class to another class
- We require four (4) bottles of each entry, regardless of closure
- Wine bottles must be delivered between Monday July 29 to Friday October 4, between the hours of 8am - 2pm
- The Adelaide Review, TAFE SA and Freight Hub accept no responsibility for, and will not pay for, any freight, loss or damages. Under no circumstances will The Adelaide Review, TAFE SA, Freight Hub or any of its officers or employees be responsible for the late, non delivery or misdelivery of any entries.
- Entry fees will not be refunded if an entry is not received by the due date, withdrawn by the exhibitor after entry, or is disqualified by the Head Steward. Entries can be added to, or substituted with another, prior to deadline, but not after.
- Late deliveries will not be accepted
- The Judges Top 100 decisions will be final, and no correspondence shall be entered into.
- **'New to the game in SA?'**
If you are a producer in SA who is just starting up or has just broken out independently in the last 3 years, let us know, you may be rewarded. Tick the appropriate box if you meet this criteria.



HOW TO ENTER (1)

1. PREPARE INFORMATION FOR ENTRY

You will need to have:

- Company name and contact details
- Brand name(s) as should be printed
- Title of wine(s) as should be printed
- Region
- Type of closure
- Residual sugar (g/L)
- Vintage
- Number of cases (9LE) produced
- Retail price
- Alcohol percentage
- Label image
- Bottle image (hi-resolution: 300dpi +)

2. ENTER YOUR WINE

ONLINE (RECOMMENDED)

Enter via Enofile Online.

- Register your company (or log in, if you already have an account). Please provide accurate contact details. If you have issues retrieving an existing account please email hot100@adelaidereview.com.au
- If you used the system last year, you won't need to re-enter wines that you have already entered. Just new wines or updated vintages.
- Choose 'MY WINES' then 'Add a wine'
- Use the 'Brand' drop-down menu to add a new brand. This may be the same as your company name, if you do not have multiple labels. Please be accurate - information entered in this field may be printed in the magazine.
- In 'Wine type', please enter the information displayed on the label, such as 'Pinot Noir' or 'Sulky Rouge'. Please be accurate - information entered in this field may be printed in the magazine.
- In 'Varietal', please enter the varietal(s) accompanied by a percentage, such as 'Pinot Noir 100%' or 'Syrah 50% Merlot 50%'
- Select country, region and other options as appropriate. Only fields with * are required.

- Attach bottle label image
- Select 'ADD WINE'
- Repeat to add more wines as desired. You can come back and add more wines later if you like.

If you are registering for the first time:

Enter via Enofile Online enofileonline.com

Register your company details.

- Choose 'EASY ENTER' and select '2019 Hot 100 Wines South Australia'
- Select '+' to enter a wine
- Use 'Category type' to choose the class you wish to enter
- Use 'Category' to select the most accurate region
- Select 'OK'
- Repeat to enter more wines as desired. You can come back and add more wines later if you like.
- Choose 'NEXT' and review your entries
- Select 'PAY ONLINE' to make credit card payment via NAB Gateway OR follow instructions to pay by cheque
- Check your email for confirmation, and further instructions including bottle image requirements and shipping instructions

For online tech support, please email info@enofileonline.com.

For competition requirement inquiries, please email hot100@adelaidereview.com.au

EMAIL OR POST

- Requests for entry forms are to be made through The Adelaide Review (08) 7129 1010 or email hot100@adelaidereview.com.au
- All details must be completed on the entry form including class. Please be accurate - information entered may be printed in the magazine.
- Send entry form, and hi-resolution (300dpi) digital bottle images of each wine entered, to **Hot 100 Wines: hot100@adelaidereview.com.au or GPO Box 651, Adelaide SA 5001** (for postal entries, bottle images should be included on CD)



HOW TO ENTER (2)

3. ENTRY FEE

- Entry fee will be \$85 incl GST for first submission, \$55 incl GST for second and subsequent wines
- E.g.: 1 entry = \$85.00. 2 entries = \$140.00.
3 entries = \$195.00
- For entries after Saturday, September 22 a late entry fee of \$15 per wine will apply.
- The Adelaide Review is an Australian business and all prices listed are in Australian (AUD) dollars.
- Credit card or cheque payment is accepted. Credit card payments made online use a SSL protected payment page that is hosted by the secure NAB Transact Payment Gateway. Write out cheques to "The Adelaide Review Hot 100".
- Receipt of payment will be emailed to each entrant upon request. Online entrants will receive email confirmations automatically. No separate tax invoices will be issued. No entry will be formally accepted, and no entry pack will be sent, until receipt of the entry fee in full.
- For any queries on transactions, or to cancel or amend transactions, contact **Hot 100 Wines on (08) 7129 1010 or email hot100@adelaidereview.com.au**

4. RECEIVE YOUR ENTRY PACK, PREPARE AND SEND WINE

- Entry pack includes bottle labels and carton labels (if not received, email: hot100@adelaidereview.com.au)
- Four bottles of each entry are required, regardless of closure type
- Please affix bottle labels in a prominent position on bottle
- Please pack one brand per box
- Please label each carton, and detail the contents of each carton as requested
- Courier packed cartons to delivery address shown on carton label within the appropriate dates

Deliveries will be accepted between September 7 and October 7 between the hours of 8.00am and 3.00pm to:

**DELIVER TO: HOT 100 WINES
C/ Freight Hub Logistics
HOT 100 WINES RECEIVING
6 Circuit Drive
Hendon, SA, 5014**

All freight must be prepaid by entrant. Under no circumstances will wine be accepted before or after the above mentioned dates. The Chief Steward reserves the right to refuse to accept entries delivered before or after the delivery dates.

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PRIVACY POLICY

Entrants' information is collected solely for purposes relating to The Hot 100 SA Wines competition and magazine. Contact details will be used to relay information relating to administration and advertising components of the Hot 100, provided to the Head Steward during the course of judging and used as a contact database for announcing the following year's event. Information gathered from entrants will not be passed on to third parties. Any request to update, modify or delete contact details should be directed to The Adelaide Review.

If entering online, please review Enofile Online's privacy policy and terms of use.

JUDGING

Judges will blind taste all submissions and select the most outstanding examples with each successful wine individually featured in the Hot 100 magazine.

The Head Judge will have the power to disqualify or dismiss any entry, which in their opinion, does not meet judging standard. Such disqualification will be final and no correspondence shall be entered into unless otherwise stated.

All wineries that have successful entries in the Hot 100 magazine will receive copies of the magazine for promotional/cellar door use and also may be invited to participate in events throughout the season.



CLASSES

FOR 20/21 (1)

Wineries are requested to select, from the following wine style categories below, the class that best suits their wine. Class stickers will be posted to entrants to place on the back of bottles. This allocated code is essential to assist in sorting entries. Please ensure all bottles are labeled.

1. SPARKLING

A signature celebratory beverage from traditional styles through to fun and frivolous

- A. Adelaide Hills
- B. Barossa Valley
- C. Clare Valley and Southern Flinders Ranges
- D. Coonawarra and the South East
- E. Eden Valley
- F. Riverland
- G. McLaren Vale, Fleurieu Peninsula, Kangaroo Island
- H. South Australia (2+ regions)

2. LIGHT AROMATIC WHITES

Refreshing and bright wines perfect for summer drinking. Think crisp acid bright delights that can be consumed readily.

- A. Adelaide Hills
- B. Barossa Valley
- C. Clare Valley and Southern Flinders Ranges
- D. Coonawarra and the South East
- E. Eden Valley
- F. Riverland
- G. McLaren Vale, Fleurieu Peninsula, Kangaroo Island
- H. South Australia (2+ regions)

3. WHITES WITH TEXTURE

These wines drink well anytime and are classically richer and heavier in mouthfeel, generally partnered with food bring complexity and texture

- A. Adelaide Hills
- B. Barossa Valley
- C. Clare Valley and Southern Flinders Ranges
- D. Coonawarra and the South East
- E. Eden Valley
- F. Riverland
- G. McLaren Vale, Fleurieu Peninsula, Kangaroo Island
- H. South Australia (2+ regions)

4. ORANGE AND ROSÉ

Skin fermented whites or reds which can form into common-styled Rose' or skin fermented orange style allowing tannin and texture through the wine

- A. Adelaide Hills
- B. Barossa Valley
- C. Clare Valley and Southern Flinders Ranges
- D. Coonawarra and the South East
- E. Eden Valley
- F. Riverland
- G. McLaren Vale, Fleurieu Peninsula, Kangaroo Island
- H. South Australia (2+ regions)

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CLASSES

FOR 20/21 (2)

Wineries are requested to select, from the following wine style categories below, the class that best suits their wine. Class stickers will be posted to entrants to place on the back of bottles. This allocated code is essential to assist in sorting entries. Please ensure all bottles are labeled.

5. FRUIT FORWARD REDS

Bright, light crunchy and refreshing, fruit driven reds are wines that are consumable and diverse expressing perfume and elegance

- A. Adelaide Hills
- B. Barossa Valley
- C. Clare Valley and Southern Flinders Ranges
- D. Coonawarra and the South East
- E. Eden Valley
- F. Riverland
- G. McLaren Vale, Fleurieu Peninsula, Kangaroo Island
- H. South Australia (2+ regions)

6. STRUCTURAL AND SAVOURY REDS

Medium-weight with attributes such as herbs, darker fruits and spice that counter with moderately built tannins

- A. Adelaide Hills
- B. Barossa Valley
- C. Clare Valley and Southern Flinders Ranges
- D. Coonawarra and the South East
- E. Eden Valley
- F. Riverland
- G. McLaren Vale, Fleurieu Peninsula, Kangaroo Island
- H. South Australia (2+ regions)

7. REDS WITH POWER AND PRESENCE

Wines with a heavier, richer focus, pronounced fruit intensity and complexity through the use of oak adding dimension to mouthfeel and length

- A. Adelaide Hills
- B. Barossa Valley
- C. Clare Valley and Southern Flinders Ranges
- D. Coonawarra and the South East
- E. Eden Valley
- F. Riverland
- G. McLaren Vale, Fleurieu Peninsula, Kangaroo Island
- H. South Australia (2+ regions)

8. VERMOUTH, DESSERT & FORTIFIEDS

A broad category that encompasses wine styles from aperitif through to after-dinner sweeter options

- A. Adelaide Hills
- B. Barossa Valley
- C. Clare Valley and Southern Flinders Ranges
- D. Coonawarra and the South East
- E. Eden Valley
- F. Riverland
- G. McLaren Vale, Fleurieu Peninsula, Kangaroo Island
- H. South Australia (2+ regions)

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A W A R D S & M A G A Z I N E

100 of all entered wines will be selected as **The Adelaide Review Hot 100 South Australian Wines** for 2020/21, and will be listed in the Magazine.

Of these 100 wines, a Top 10 will be selected. The Top 10 wines will receive prominent position and editorial coverage in the Hot 100 magazine. They will also be offered editorial coverage in The Adelaide Review Food and Wine section within the next 12 month period from the magazine's launch.

The Top 10 wines will receive invitations to the launch night and will be presented with a certificate. The number one wine will receive special recognition as the Wine of the Year and two return tickets to a global destination of your choice, courtesy of Singapore Airlines.

The launch of the magazine and announcement of Top 10 Winners will take place at the awards night on Thursday December 10.

F I N A L I S T E N G A G E M E N T S

Wineries selected in the Top 10 must be prepared to supply three dozen bottles of the winning wine, which will be used at the awards night on December 10 and throughout the year for promotion of the finalist 10 wines and the Hot 100 wines program.

Winemakers from the Top 10 will be required to attend an Awards Evening on December 10 in order to receive the award.

As part of the promotion of finalist wineries, winemakers may be asked to be involved with events/marketing activities throughout the year.





CONTACT

“Our goal is simple. To find and celebrate the most drinkable wines in South Australia”

The Adelaide Review Hot 100 Wines
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Submission Enquiries

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hot100@adelaiderewiew.com.au

Advertising Enquiries

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