



**MELBOURNE  
ROYAL**  
AUSTRALIAN DISTILLED  
SPIRITS AWARDS



**2024 Entry Booklet**

Established in 2015, the Australian Distilled Spirits Awards is the first and only national awards program recognising excellence in Australian distilled spirits and liqueurs.

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The awards provide Australian distillers with an essential benchmarking opportunity. Developed in close consultation with industry experts, including Executive Committee members of the Australian Distillers Association, the awards are judged by Australia's leading experts in spirits and liqueurs.



**Melbourne Royal thanks the following partners  
and supporters for their involvement.**

**A special thanks to all the 2024 producers,  
judges and stewards.**

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# General information

## 2024 calendar of important dates

Entries open	Tuesday 16 April
Entries close	Friday 7 June
Submit exhibits	Monday 8 July – Thursday 18 July
Judging	Tuesday 23 July – Thursday 25 July
Awards presentation	Thursday 1 August
Exhibitor & Trade Tasting	Friday 2 August

- Medal-winning distillers will be provided with the Australian Distilled Spirits Awards Marketing & PR Kit to assist with promoting their win and marketing their spirits, liqueurs, bitters, vermouths and design with a seal of quality.
- Exhibitors can promote and position their products through Melbourne Royal associated events.
- Gold Medal-winning exhibitors who have demonstrated consistency across three consecutive years (since 2022) with the same spirit, liqueur, bitter and or vermouths in the same format will be awarded a Consistency of Excellence Medal (see page 13 for details).

## Introduction

Established in 2015 and developed in close consultation with industry experts, the Melbourne Royal Australian Distilled Spirits Awards are judged by Australia's leading specialists in spirits and liqueurs and provide distillers with an essential benchmarking opportunity.

Now in its 10th year, the program is Australia's first and largest national spirits competition highlighting the innovation and excellence of Australian-manufactured spirits, liqueurs, bitters ready to serve and vermouths. In 2023, the Australian Distilled Spirits Awards attracted a record 970 Entries from 246 Exhibitors from all over Australia.

In 2024, the Awards offer two major trophies, as well as seventeen category trophies. Judging will take place over three days in July at Melbourne Showgrounds in Ascot Vale, Victoria.

## Why you should enter

There are many reasons to enter your products into the Australian Distilled Spirits Awards, including:

- As Australia's leading national spirits competition, the Awards offer exhibitors an unparalleled opportunity to benchmark their products against industry standards.
- In reporting results to exhibitors, exhibit scores are represented on distribution graphs (where there is sufficient data to do so) enabling exhibitors to see how their products rank against those of their peers, in Australia.

## What you should know when entering

The Australian Distilled Spirits Awards is a credible and impartial competition that is endorsed by the Australian Distillers Association and conducted by one of Australia's most highly esteemed royal agricultural societies, Melbourne Royal, the organisation responsible for the Melbourne Royal Wine Awards, Australian International Beer Awards and Australian Food Awards.

The judging panel boasts some of the nation's most highly respected spirits and liqueurs industry professionals, from educators, writers and consultants through to retailers, distributors and distillers.

Entries are blind tasted and judged on their own merits against a set of criteria (see 'Scoring and Medals' for details).

Entries are allocated a tasting order number, separate from the Catalogue (Exhibit) Number, to ensure the anonymity of the exhibit and to protect the integrity of the judging process.



# New in 2024

In its 10th year, the Melbourne Royal Australian Distilled Spirits Awards welcomes a number of refinements to the program.

## New Ready to Serve category

Acknowledging the growth and innovation in the Australian ready to serve market, the category will feature two new classes: RTS001 – Ready to Serve Cocktail and RTS002 – Ready to Serve Pre-Mix.

These classes provide the Australian distilling industry a platform to showcase its innovative products in front of a specialised judging panel led by a veteran of the Australian distilling and cocktail scene, Sebastian Reaburn, and judges from behind the bar, trade and distilling.

All entries into the category must exclusively contain alcohol distilled and packaged ready for consumption within Australia, aligning with the Awards' overarching mission to spotlight the innovation of Australian spirits, liqueurs, aromatics, and vermouths. For more information see page 20.

## Class review

Following a detailed review of the competition and through comprehensive consultation with our Industry Advisory Group, the 2024 Awards sees the introduction and revision of a number of categories and classes.

## Split of New World / Contemporary Gin class

Expanding on the introduction of sub-styles in the New World / Contemporary Gin class, these styles will now form their own classes in 2024:

- GIN002 – Australian Contemporary / Dry
- GIN003 – Citrus Gin
- GIN004 – Contemporary Gin

See page 17 for details.

## New classes

- VOD005 – Barrel-Aged Vodka (page 17)
- LIQ002 – Cello Liqueur (page 19)
- LIQ007 – Nut Liqueur (page 19)

# Australian Distillers

## Message from Australian Distillers

Australian Distillers Association President  
Holly Klintworth:

*The Melbourne Royal Australian Distilled Spirits Awards is a fantastic opportunity for Australian distillers to showcase and benchmark their products alongside some of the very best spirits in the industry. The Australian Distillers Association committee and members fully endorse the awards and encourage all distillers to enter the Awards.*

*The Awards recognise the exceptional quality of Australian spirits that continue to go from strength to strength, shared and celebrated amongst fellow distillers, retailers, bartenders, and consumers. The Judging panel is made of highly respected Industry professionals full of integrity and provide thorough feedback to each entry. Regardless of the trophy winners, the Awards are a celebration of the Australian spirits industry.*

# Entry eligibility

## Entry eligibility

Exhibitors must be registered with the Australian Taxation Office (ATO) as a licensed distiller or manufacturer and must provide a copy of their ATO Excise Manufacturer Licence (EML) during the entry process.

If the exhibitor is not the manufacturer (distiller) of the product entered, the exhibitor warrants that they have the relevant permits and/or licences to enter the product.

Entries must be manufactured (distilled) and packaged in Australia.

Entries must comply with Australia New Zealand Food Standards Code – Standard 2.7.5 – Spirits, and must not contain any illegal additives.

Entries must comply with the Australian regulatory requirements that apply in relation to product, labelling, and excise (including the *Excise Act 1901*).

Entries must be of sound, marketable quality from a commercial production or batch, finished and sealed in their final container with Batch / Barrel / Cask / Bottle Numbers.

Entries must be commercially available in the precise composition and in the same packaging, including the labels, in which it is submitted for judging. Tank samples and especially bottled batches will not be accepted as entries into the competition.

An exhibit can be entered only once into the Australian Distilled Spirits Awards, however an exhibitor can enter multiple exhibits into a class so long as they can demonstrate a technical difference between the exhibits.

Entrants are responsible for ensuring the prompt and safe delivery of their entries

## How to enter

There are three simple steps to enter the Australian Distilled Spirits Awards:

1. Read through the competition Entry Booklet (this document) and the categories available for entering product into;
2. Complete the online entry process at [www.melbournerooyal.com.au/spirits](http://www.melbournerooyal.com.au/spirits) and arrange payment for your entries; and
3. Upon receiving confirmation of acceptance of your entries and product delivery instructions, submit your exhibits to the Australian Distilled Spirits Awards for judging.

## Audit procedures

To uphold the integrity of the competition and its results, Melbourne Royal conducts a physical and telephone audit of entrants and entries in the lead up to, during, and after judging, to ensure compliance with stated ABV, category compliance, etc. Entrants are encouraged to ensure the information they provide during the entry process is accurate.

Entrants are also reminded that exhibits must be entered in their correct class according to category. The category of spirit stated on the commercial label must match the category entered and must comply with its commonly accepted definition; for example, if the category of spirit stated on the commercial label is Whisky, then the spirit must be entered into a Whisky class and must meet the definition of Whisky in accordance with the *Excise Act 1901* (distilled from cereal grains, yeast and water, and matured in wooden casks for at least two (2) years).

Conversely, if there is no category of spirit stated on the commercial label, then the spirit cannot be entered as a Whisky unless it meets the definition of Whisky above. Note that an exhibit will be disqualified if the commercial label of the entry specifies that the product differs from the category it was entered.

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# What our trophy winners say

*In a sea of award competitions that are now available world-wide, the Australian Distilled Spirits Awards is one of the select few we enter. Endorsed by the Australian Distillers Association for its impartiality, excellence in judging and award program, these awards continue to attract the best that Australian distilleries have to offer. As such, to be awarded a trophy within a category demonstrates achievement in the pursuit of excellence within the industry resulting in broader brand recognition and sales.*

*As previous trophy winners in the whisky category we look forward to continuing to enter these awards and improving our products as the benchmarks for quality within the industry continue to rise.*

**Gareth Andrews, Fleurieu Distillery, SA**  
Winner – Best Single Malt Whisky, 2023

*We enter the awards to be part of a fantastic community of Australian spirit enthusiasts and makers. It's about validation, recognition, and inspiration. Winning an award provides confidence to our craft and shines a spotlight on our gins. Winning a trophy isn't just about the recognition, the potential moving forward, the conversations it starts, and the extra zing it brings to our humble little distillery. In a nutshell, winning awards amplifies our story, adds more insight into us and our journey and invites everyone to savour the artistry that sets us apart.*

**Debra Clayton, Puss and Mew Distillery, VIC**  
Winner – Champion Victorian Distiller, 2023

*To be considered consistently of a high standard by our peers in industry is a very humbling experience. Winning an award not only validates our expertise in our field but also benchmarks our product and provides us with feedback allowing us to make continuous improvements. The Awards bring together the brilliant community of Australian distillers, and we all benefit by collaborating and sharing knowledge. For young brands like ourselves, it's an invaluable experience.*

**Hugh Leech, Marionette VIC**  
Winner – Consistency of Excellence Medal, 2022

*Winning the whisky trophy two years in a row has helped us tell the story of the care that goes into making our spirits. It is a fantastic affirmation of the hard work and dedication of the team. The Awards highlight the exceptional quality of Australian spirits and supports the industry's growth. For us, it's an honour to be recognised by the Awards for producing a spirit others appreciate as much as we do.*

**Dave Withers, Archie Rose, NSW**  
Winner – Champion Whisky Trophy 2021, 2022

# Events

## **Trophy Presentation Thursday 1 August**

Hosted by Melbourne Royal in the Victoria Pavilion at Melbourne Showgrounds, the 2024 Australian Distilled Spirits Awards Trophy Presentation is open to exhibitors, trade, and consumers.

The cocktail event will include an official presentation announcing the trophy winners and will feature gold medal- and trophy-winning spirits, liqueurs, ready to serves and bitters from the 2024 Awards.

Details of ticketing will be announced shortly.

### **Additional Stock Requirement**

Exhibitors whose exhibits have won a gold medal at the 2024 Awards will be required to supply, at their own expense, a minimum of six (6) x 500mL bottles or equivalent of their gold medal-winning exhibit for featuring at the Trophy Presentation and the Exhibitor and Trade Tasting the following day.

Melbourne Royal reserves the right to purchase additional stock as required for this event at wholesale price. Exhibitors will be notified under embargo by email to advise if additional stock is required.

Exhibitors should arrange immediate delivery to arrive by no later than Wednesday 31 July.

## **Exhibitor and Trade Tasting Friday 2 August**

The Exhibitor and Trade Tasting of the 2024 Melbourne Royal Australian Distilled Spirits Awards is a not open to the public, ticketed event. Anticipating upward of 1000 entries, with each being made available for sampling, this is going to be an unparalleled opportunity to sample, critique, and learn about your contemporaries, and to spruik to trade.

Exhibitors are eligible for two non-transferable tickets. Details of ticketing will be announced closer to the time.

### **Event Details**

Time: 12–2pm

Location: Building 13, Melbourne Showgrounds, Ascot Vale 3032

Dress Code: Business attire

FOC to exhibitors

# Connect with us

Stay up to date with the latest developments and engage with Melbourne Royal and the Australian Distilled Spirits Awards on Instagram, Facebook and LinkedIn:

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# Trophies and *eligibility*

Trophy	Eligible classes
Champion Distiller	All – see eligibility below
Champion Victorian Distiller	All Victorian distillers – see eligibility below
Champion Victorian Gin	All Victorian Gins – GIN001 – GIN010
Best Single Malt Whisky	WKY001 – WKY004
Best Grain or Blended Whisky	WKY005 – WKY007
Best London Dry Gin	GIN001
Best New World / Contemporary Gin	GIN002 – GIN004
Best Navy Gin	GIN005
Best Fruit or Wine / Grape Gin	GIN006 – GIN007
Best Other Gin (Not LD, Nw or Navy)	GIN008 – GIN010
Best Pure / Neutral Vodka	VOD001 – VOD002
Best Flavoured Vodka	VOD003 – VOD005
Best Brandy	BRN001 – BRN004
Raymond ‘Spike’ Dessert iii Trophy for Best Rum	RUM001 – RUM004
Best Cane Spirit	CNE001 – CNE002
Best Liqueur	LIQ001 – LIQ009
Best Alternative Spirit	ALT001 – ALT008
Best Bitter	BIT001 – BIT002
Best Vermouth	VER001
Best Read to Serve Cocktail or Pre-Mix	RTS001 – RTS002
Best Design	DES001

Note: An exhibit must be awarded a gold medal to be eligible for a Champion Trophy. If no gold medals are awarded in a trophy category, the Champion Trophy for that category will not be awarded.



### Consistency of Excellence

Exhibits of the same label that have been awarded a gold medal at the Australian Distilled Spirits Awards for three consecutive years (2022, 2023 and 2024) will be awarded a Consistency of Excellence certificate. To be eligible, exhibits need to have been submitted in the same format, under the same label and in the same Class each year and to have achieved a gold medal consistently.

### Champion Australian Distiller Trophy

The Champion Australian Distiller Trophy acknowledges outstanding achievement in distilling excellence. The trophy will be awarded to the distiller with the highest average score, calculated from the distiller's top three (3) scoring exhibits, at least one of which must be a gold medal-winning exhibit.

Eligible Classes: All except Design and Ready to Serve Cocktail or Pre-Mix.

#### Eligibility

To be eligible for the 2024 Australian Distilled Spirits Awards Champion Australian Distiller Trophy, a distiller must:

- Be the manufacturer of the eligible exhibits;
- Have distilled the exhibits at their own distillery (spirits produced under contract by a third party will not be eligible for the award); and
- Have entered a minimum of three (3) entries.

NB: All exhibitors must be registered with the Australian Taxation Office (ATO) and hold an Excise Manufacturer Licence (EML).

Exhibitors who have had the awarded spirits made under contract by a contract-distiller are not eligible to win Champion Australian Distiller as the exhibitor who entered is not a distiller.

[See 'Explanatory Notes for Classes' for definitions].

NB: The minimum required held quantity of finished bottled stock must have been commercially bottled by Thursday 18 July, the final day to submit your exhibits to Australian Distilled Spirits Awards for judging.

### Champion Victorian Distiller Trophy

The Champion Victorian Distiller Trophy acknowledges outstanding achievement in distilling excellence. The trophy will be awarded to the distiller with the highest average score, calculated from the distiller's top three (3) scoring exhibits, at least one of which must be a gold medal-winning exhibit.

#### Eligible Classes

All except Design and Ready to Serve Cocktail or Pre-Mix.

#### Eligibility

To be eligible for the 2024 Australian Distilled Spirits Awards Champion Victorian Distiller Trophy, a distiller must:

- Be located in Victoria;
- Be the manufacturer of the eligible exhibits;
- Have distilled the exhibits at their own distillery (spirits produced under contract by a third party will not be eligible for the award); and
- Have entered a minimum of three (3) entries.

NB: All exhibitors must be registered with the Australian Taxation Office (ATO) and hold an Excise Manufacturer Licence (EML). Exhibitors who have had the awarded spirits made under contract by a contract-distiller are not eligible to win Champion Australian Distiller as the exhibitor who entered is not a distiller.

[See 'Explanatory Notes for Classes' for definitions].

NB: The minimum required held quantity of finished bottled stock must have been commercially bottled by Thursday 18 July, the final day to submit your exhibits to Australian Distilled Spirits Awards for judging.

### Champion Victorian Gin

Awarded to the Gin exhibit with the highest combined scores when the scores of the trophy-judging panel are tallied.

#### Eligible Classes

All Gin classes (GIN001 – GIN010)

# Exhibit requirements

Following are the minimum quantities required to be submitted for judging – remembering that an exhibit may only be entered if it is commercially available in the precise composition and in the same packaging, including the labels, in which it is sent for judging. Exhibits entered not meeting these criteria will not be judged. Surplus product will be showcased at the Exhibitor & Trade Tasting on Friday 2 August.

Class	Quantity required for judging
All Classes except BIT002 – Cocktail Bitters, RTS001 - Ready to Serve Cocktail, RTS002 – Ready to Serve Pre-Mix	Two (2) x 500mL bottle or equivalent volume across multiple bottles of the same batch
Class BIT002 – Cocktail Bitters	One (1) x 100mL bottle or equivalent volume
RTS001 - Ready to Serve Cocktail	100mL or less = 10 250mL or less = 4 500mL or greater = 2
RTS002 - Ready to Serve Pre-Mix	250ml or less = 16 375mL or greater = 8

## Held finished bottled stock requirement

100 bottles/cans are the minimum required quantity of held finished bottled stock for all spirits, liqueurs, ready to serve and bitters entered into the Australian Distilled Spirits Awards at the time of delivery, i.e., Thursday 18 July.

## Third party / Contract manufacturing

Third party, contract-produced entries can be entered either by the contract distiller or by the retailer of the product; however, each must acknowledge the other in the entry process. Both the producer and the retailer will be recognised in all official announcements of results by Melbourne Royal, including announcements of class results and trophies, and in the Results Catalogue – trophy status will recognise the producer of the exhibit 'on behalf of' the retailer. Spirits, liqueurs and bitters produced under contract by a third party are ineligible for the Champion Australian Distiller Trophy.

A retailer is defined by the Australian Distilled Spirits Awards as the seller of the product, e.g., a supermarket chain, liquor store outlet, franchise, etc.

## Instructions for entering products produced under contract

### For Contract-Distillers

Third-party, contract-distillers entering spirits, liqueurs or bitters that have been produced under contract for, or on behalf of, a retailer must acknowledge the retailer during the entry process by providing their name and contact details. When entering online, contract-distillers must create an account in their own name, rather than in the name of the retailer, and must declare the exhibit as being exhibited 'on behalf of' the retailer.

### For Retailers and Distributors

Retailers entering products that have been produced for them under contract by a distillery must acknowledge the contract-distiller during the entry process by providing their name and contact details. When entering online, retailers must create an account in their own name, rather than in the name of the distiller.

If you are entering spirits, liqueurs and bitters on your own behalf as well as for a company for whom you are contract-distilling, you will need to establish two separate accounts. One account will be in your name for your entries. A separate account will need to be created as per the above instructions for the entries which you have contract-distilled for a retailer. Note that the same product cannot be entered twice.

# Entry fees and *payment*

## Entry fees

- Standard Award entry fee \$170 per entry (includes GST)
- Design Award \$90 per entry (includes GST)

## Closing date

The online entry facility at [www.melbourneroyal.com.au/spirits](http://www.melbourneroyal.com.au/spirits) closes Friday 7 June 2024.

Entries received after this time will be processed at the discretion of Melbourne Royal and attract an AUD\$15 per entry late fee.

## Payment

Entries and full payment must be received by Melbourne Royal no later than midnight on Friday 7 June.

Entries received after the closing date will not be guaranteed admission to the competition.

Entries will not be accepted until the entry fee is received in full. Visa, MasterCard, Cheque and

Money Order are all accepted, Amex is not.

Please make Cheques and Money Orders payable to The Royal Agricultural Society of Victoria Ltd.

Online entries will not be validated until payment is received. Entry fees are non-refundable.

## Electronic Funds Transfer (EFT)

Please enter the exhibitor name in the reference field and make payment to:

Company: RASV Ltd

Company Address: Epsom Road, Ascot Vale VIC 3032, Australia  
Bank Account: 03-769-4755 Swift code: NATAAU3303M

Beneficiary Bank: National Australia Bank Limited

Beneficiary Bank Address: Level 28,

500 Bourke St, Melbourne VIC 3000, Australia

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# Sections and classes of entry

## Explanatory notes for classes

It is essential that all exhibits are entered into their correct class. Exhibits not correctly entered will be determined to be 'out of class' and will not be assessed. Should you need assistance in determining which class your product should be entered, please contact the Competition Manager.

## SINGLE MALT WHISKY

Whisky category entries (Classes WKY001 through WKY004) must be distilled from 100% malted yeast and water, be the product of a single distillery, and must be matured in wooden casks for at least two (2) years [Excise Act 1901].

Sweetened and or flavoured whiskies must be entered into Class LIQ003 – Whisky Liqueur.

### WKY001 – SINGLE MALT WHISKY UNSMOKED

Low level of smoke acceptable.

### WKY002 – SINGLE MALT WHISKY SMOKED

Must be smoked with the express purpose of adding a smoky character to the final product.

### WKY003 – SINGLE MALT CASK STRENGTH WHISKY UNSMOKED

Must have an ABV of 55% or more, must be undiluted out of the cask. Low level of smoke acceptable.

### WKY004 – SINGLE MALT CASK STRENGTH WHISKY SMOKED

Must have an ABV of 55% or more, must be undiluted out of the cask and smoked with the express purpose of adding a smoky character to the final product.

## GRAIN OR BLENDED MALT WHISKY

Whisky category entries (Classes WKY005 through WKY007) must be distilled from cereal grains (barley, wheat, maize [corn], etc.), yeast and water and must be matured in wooden casks for at least two (2) years [Excise Act 1901]. Whiskies including any form of sweetener or flavouring, including botanicals are to be entered into WKY007. Sweetened whiskies must be entered into Class LIQ005 – Whisky Liqueur.

### WKY005 – BLENDED WHISKY

Must be a blend of single malt and/or grain whiskies.

### WKY006 – GRAIN WHISKY

Must be made predominantly from a cereal grain or grains other than malted barley, and/or be produced exclusively on a continuous still. Must state the predominant grain source(s). Examples may include corn-based whiskies, unmalted barley whiskies, column distilled wheat or malt whiskies, or multi-grain whiskies where no one grain is dominant.

### WKY007 – OTHER (OTHER SMOKED, OTHER UNLISTED)

Other must not be eligible for any other whisky class and must also state style.

## GIN

Gin category entries (Classes GIN001 through GIN011) must have a minimum ABV of 37%. To ensure accurate assessment, exhibitors are required to state the production method (distilled or compound).

### GIN001 – LONDON DRY

Must be distilled and not compound gin, and have the flavour profile and characteristics of a traditional London Dry Gin with juniper being the predominant flavour.

### GIN002 – AUSTRALIAN CONTEMPORARY / DRY

Exhibitors must state if entry is either:

- Australian Dry – juniper forward with the inclusion of Australian botanicals
- Australian Contemporary – Australian botanical forward with juniper present.

### GIN003 – CITRUS

Must be citrus forward with juniper present.

### GIN004 – CONTEMPORARY

Must have juniper present, but not be juniper, citrus or Australian botanical forward.

### GIN005 – NAVY

Must be over 57% abv. Exhibitors must state if entry is either:

- London Dry – Must be distilled and not compound gin, and have the flavour profile and characteristics of a traditional London Dry Gin with juniper being the predominant flavour.
- Australian Dry – juniper forward with the inclusion of Australian botanicals.
- Australian Contemporary – Australian botanical forward with juniper present.
- Citrus – Citrus forward with juniper present.
- Contemporary – Must have juniper present, but not be juniper, citrus or Australian botanical forward.

### GIN006 – FRUIT (EXCLUDING GRAPE)

Must be produced by the maceration of Australian-grown fruit in gin, with the possible addition of fruit juice. Exhibitors must state fruit used.

### GIN007 – WINE / GRAPE

Must be flavoured with the addition of wine or grape juice and have a gin base.

### GIN008 – OLD TOM

Must be predominantly juniper and sweetened with the addition of sugar or botanicals that create the perception of sweetness (e.g., Licorice).

### GIN009 – BARREL AGED

Must be matured in a wooden cask or casks.

### GIN010 – OTHER UNLISTED

Must state style.

## VODKA

Exhibitors must state if the spirit is made from grape, grain (e.g., wheat, corn, rye or sorghum), potato or other (e.g., sugar cane).

### VOD001 – PURE (NEUTRAL) VODKA

Must be unflavoured and neutral in style.

### VOD002 – CONTEMPORARY VODKA

Must be unflavoured but not neutral in style.

### VOD003 – FLAVOUR DISTILLED VODKA

May be sweetened, blended, matured or coloured; however the flavouring must have been imparted during distillation.

### VOD004 – FLAVOUR INFUSED VODKA

May have natural or artificial flavours introduced after distillation either by compounding (mixing), infusion (immersion), by maceration (crushing or muddling).

### VOD005 – BARREL-AGED VODKA

Must be matured in a wooden cask or casks.

## BRANDY

Brandy means a spirit obtained from the distillation of wine, fermented preparations of grapes or grape product, or fermented preparations of fruit other than grapes.

With exception of entries in Classes BRN003 – Fruit Brandy, and BRN004 – Pomace Brandy, all Grape Brandy entries (Classes BRN001 and BRN002) must be matured in wooden casks for at least two (2) years [Excise Act 1901].

‘Grape Brandy’ means the spirit obtained by the distillation of wine in such a manner as to ensure that the spirit possesses the taste, aroma and other characteristics generally attributed to brandy, in accordance with the requirements set out below:

- Must contain no less than 250mL/L of the spirit distilled at a strength of no more than 830mL/L at 20°C of ethanol.
- May contain water, caramel, sugars, grape juice and grape juice concentrates, wine, prune juice, honey, and flavourings.
- Must not contain methanol in a proportion exceeding 3g/L of the ethanol content thereof at 20°C.
- Must be matured in wooden containers for no less than 2 years.

Source: Australian Society of Viticulture & Oenology, 2015 Wine Show Best Practice Recommendations.

Exhibitors must state the age of their brandy for all entries into class BRN001 – Grape Brandy, Age Statement. The age of brandy shall be determined by the age of the youngest component of any blend.

### **BRN001 – GRAPE BRANDY, AGE STATEMENT**

### **BRN002 – GRAPE BRANDY, NON-AGE STATEMENT**

### **BRN003 – FRUIT BRANDY**

### **BRN004 – POMACE BRANDY**

## RUM

Rum must be distilled from sugarcane and must be matured in wooden casks for at least two (2) years [Excise Act 1901]. Exhibitors must declare base if the spirit is made from Sugar/Cane or Molasses.

Unaged or Underaged cane spirit products must be entered into Classes CNE001 – Cane Spirit and CNE002 – Spiced Cane Spirit.

### **RUM001 – OVERPROOF RUM – DARK**

Must be 57.15% ABV or more, must exhibit a colour and flavour clearly associated with maturation in wooden casks, and exhibit characteristics generally understood to meet the definition of “dark rum”.

### **RUM002 – UNDERPROOF RUM – DARK**

Must be 57.14% ABV or less, must exhibit a colour and flavour clearly associated with maturation in wooden casks, and exhibit characteristics generally understood to meet the definition of “dark rum”.

### **RUM003 – SPICED RUM**

Must have spice character. May include sweeteners and alternative flavourings. Sweetened and or flavoured rums that do not meet the definition of Spiced Rum must be entered into Class LIQ006– Rum Liqueur.

### **RUM004 – WHITE RUM**

Must be clear in colour and exhibit characteristics generally understood to meet the definition of “white rum”.

## CANE SPIRIT

Must be distilled from sugar cane AND must either be unaged or under-aged, i.e., with less than two (2) years maturation in wooden casks.

Exhibitors must declare base if the spirit is made from Sugar/Cane or Molasses.

### CNE001 – CANE SPIRIT

### CNE002 – SPICED CANE SPIRIT

Must have spice character. May include sweeteners and alternative flavourings.

## LIQUEUR

Liqueur's must be produced using ethyl alcohol of agricultural origin or a distillate of agricultural origin or one or more spirit drinks or a combination thereof, which has been sweetened and to which one or more flavourings, products of agricultural origin or foodstuffs have been added and must contain:

- i. minimum ABV of 15% (except LIQ007 – Gin Liqueur (25%).
- ii. minimum content of sweetening products, expressed as invert sugar, of not less than 100g/l (grams per litre), except 80g/l (grams per litre for LIQ007 Gin Liqueur).

### LIQ001 – FRUIT LIQUEUR

Must contain Australian-grown fruit.

### LIQ002 – CELLO LIQUEUR

Must contain Australian Citrus and state type of "Cello" e.g. Limoncello, Arancello.

### LIQ003 – CREAM LIQUEUR

Must contain Australian dairy cream. Crème liqueurs (those not containing dairy cream) must be entered into their relevant Liqueur Class.

### LIQ004 – WHISKY LIQUEUR

Must have Whisky base (see 'Explanatory Notes for the Classification of Single Malt Whisky' and for Grain or Blended Whisky).

### LIQ005 – RUM/CANE LIQUEUR

Must have a Rum or Cane Spirit base (see 'Explanatory Notes for the Classification of Rum' and for Cane Spirit). Exhibits must not fall within the definition of "Spiced Rum" – i.e., the dominant additive(s) should not be predominantly a blend of spices.

### LIQ006 – COFFEE LIQUEUR

Must contain coffee.

### LIQ007 – GIN LIQUEUR

Must have a gin base (see 'Explanatory Notes for the Classification of Gin'. Exhibits must not fall within the definition of "Gin".

### LIQ008 – NUT LIQUEUR

Must contain nuts.

### LIQ009 – OTHER LIQUEUR (NOT IN ANY OTHER CLASS)

## ALTERNATIVE SPIRIT

### ALTO01 – FRUIT INFUSED SPIRIT

Must have their natural or artificial flavour introduced by infusion.

### ALTO02 – FRUIT SCHNAPPS

### ALTO03 – OUZO

### ALTO04 – NEW MAKE UNAGED SPIRITS

Must be unaged, i.e., not have spent time in wooden casks.

### ALTO05 – GRAIN SPIRIT

Must either be unaged or under-aged, i.e., with less than two (2) years maturation in wooden casks.

### ALTO06 – AGAVE

### ALTO07 – ABSINTHE

Must contain *Artemisia absinthium* (*A. absinthium*); wormwood.

### ALTO08 – UNLISTED SPIRIT (NOT IN ANY OTHER CLASS)



## BITTER

Bitter must have predominantly bitter taste produced by flavouring ethyl alcohol of agricultural origin or distillate of agricultural origin or both with flavouring substances or flavouring preparations or both and a minimum ABV of 15%.

Exhibitors are required to state the base spirit, which must be Australian made, the predominant flavourings and ABV of their entries.

### BIT001 – BITTER LIQUEUR

Must contain not less than 80g/L of sugar.

### BIT002 – COCKTAIL BITTERS

Must be made from neutral spirit and bittering and or flavouring agents that are intended for use in small quantities (i.e., drops or dashes) to enhance or accent the taste of beverages and result in a bitter, sour or bittersweet finish.

Entries will be assessed both neat and in soda water at room temperature at the ratio of 1mL ( $\frac{1}{4}$  teaspoon) bitters to 30mL soda water (1:30mL).

## VERMOUTH

Entries must adhere to the European Union (EU) Council Regulation No. 1601/91, of 10 June 1991. The regulation provides general rules on the definition, description and presentation of aromatized wines, aromatized wine-based drinks and aromatized wine product cocktails. It states that vermouth must be:

- i. at least 75% wine (grape base);
- ii. aromatised with sp. *Artemesia*;
- iii. within the range of 14.5-21% ABV;
- iv. fortified; and
- v. sweetened only by means of caramelized sugar, sucrose, grape must, rectified concentrated grape must and concentrated grape must.

Artificial sweeteners are disallowed.

For the purpose of this competition, the wine content must be Australian grown and produced.

In addition to sp. *Artemesia* (wormwood), various other herbs, barks and spices may be used.

### VER001 – VERMOUTH

## READY TO SERVE

All entries must exclusively contain alcohol distilled and packaged ready for consumption in Australia.

### RTS001 - READY TO SERVE COCKTAIL

Must be pre-packaged cocktails in can or bottle format and ready for consumption.

Exhibitor's must state the base spirit used, underlying cocktail style and any additional notes on the entry such as ingredients used or processing which influence perceived sensory outcomes.

### RTS002 - READY TO SERVE PRE-MIX

Are made up of a base spirit combined with a mixer packaged in a can or bottle format and ready for consumption.

Exhibitor's must state the base spirit used, underlying drink style e.g., whisky and cola and any additional notes on the entry such as ingredients used or processing which influence perceived sensory outcomes.

## DESIGN

### DES001 – LABELS / SURFACE GRAPHIC



**Plasdene**  
Glass • Pak

PARTNER WITH  
US AND *grow*



A family  
owned  
Australian  
business



Quality  
ISO 9001  
SAI GLOBAL



[PLASDENE.COM.AU](http://PLASDENE.COM.AU)

Our customers trust in our reliability and expertise in sourcing, handling and delivery of world-class packaging solutions. Discover the business that's helped hundreds of Australian Spirit Distillers grow their brands.

**Extensive Stock Range • Global Sourcing • Custom Packaging  
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Sydney 02 9774 6650 Melbourne 03 9930 4999 Brisbane 07 3903 9900 Adelaide 08 8402 1600 Hobart 03 6227 1500 Perth 08 9232 5200 Hunter Valley 02 4035 9500

BOTTLES | JARS | CONTAINERS | CLOSURES | CANS | CARTONS & DIVIDERS | BULK PACKAGING |  
GIFT BOXES | CARRY PACKS

# Judging process

## Judging process

Judging of the 2024 Australian Distilled Spirits Awards will take place at Melbourne Showgrounds on Tuesday 23 – Thursday 25 July. Judging is closed to exhibitors and the public.

Entries will be allocated a Tasting Order Number, separate from the Catalogue (Exhibit) Number, to ensure the anonymity of the exhibit and to retain the integrity of the judging process. Additionally, exhibits will be judged 'blind'. Exhibits are judged according to class and by percentage alcohol (% ABV); lowest to highest. Exhibits are critically and quantitatively evaluated for their commercial excellence, quality attributes and trueness to type. Exhibits are not judged or ranked against each other but are assessed on their own merits.

Entries will be judged to the internationally recognised 100-point scoring system. Attribute scores for each exhibit will be awarded, checked, and entered by the judging panel. Classes will be judged to award bronze, silver and gold medals. The process for determining the trophy winner of each category requires an additional level of scrutiny. The gold medal-winning spirits from each category will be individually and independently reassessed and ranked using the Borda Count method – only gold medal awarded exhibits are eligible for trophies.

To illustrate the ranking, if there are four (4) top gold medal-winning Gin exhibits, those four exhibits will be reassessed and ranked from highest to lowest with three (3) being the highest, two (2), one (1), and zero (0), with the highest scoring exhibit (in this example, the exhibit ranked three [3]) winning the Champion Gin Trophy. If there are five (5) top gold medal-winning Gin entries, the rank is from four (4) to zero (0), and so on.

## Head Judge

A Head Judge will be appointed by Melbourne Royal to ensure that the judging is conducted in an efficient and professional manner, to ensure consistency in scoring across the judging panels, and to adjudicate where panels may be divided in the awarding of a score. The Head Judge, in consultation with the Competition Manager, will have the final power to arbitrate the Awards.

Melbourne Royal is delighted to announce Shaun Byrne, as the Head Judge of the 2024 Australian Distilled Spirits Awards.

With the integrity of the judging process and the impartiality of our judging panel in mind, Shaun is not permitted to enter his products while Head Judge. These include Maidenii Vermouths, and Marionette Liqueurs.

## Panels

Each judging panel will consist of a Panel Chair, two (2) Judges and one (1) or two (2) Associates.

Associate Judges participate in the judging under the guidance of their Panel Chair to aid their professional development as judges. Their exhibit scores and commentary are not included in the final score but assist in the development of the Associates' judging ability and their understanding of the judging process.

Awards may be withheld or restricted in any class where exhibits are considered unworthy or if insufficient entries are available. The Head Judge, in consultation with the Competition Manager, shall have the power to reallocate, dismiss or disqualify as being ineligible for judging, any exhibit, which, in their opinion, does not comply with the regulations in every respect, and such reallocation, dismissal or disqualification, shall be accepted as final.

The above instructions do not in any way limit or restrict any of the powers, discretions, rights, and duties conferred upon the Judges by the regulations or Melbourne Royal's powers under the regulations.

# Scoring and *medals*

## Criteria: Spirits and Ready-to-Serve

All entries other than Design will be scored out of one hundred (100) points and will be assessed against the below criteria:

Criteria	Points
Colour / Appearance	10
Nose	20
Palate	40
Balance	10
Finish	20
<b>Point Total</b>	<b>100</b>

## Medals: Spirits and Ready-to-Serve

Medals will be awarded as follows:

<b>Gold</b>	<b>90 – 100 points</b>	A gold medal worthy exhibit is an <b>outstanding</b> spirit, liqueur, bitter, ready-to-serve or vermouth for the type of product that it is
<b>Silver</b>	<b>82 – 89.9 points</b>	A silver medal worthy exhibit is an <b>excellent</b> spirit, liqueur, bitter, ready-to-serve or vermouth for the type of product that it is
<b>Bronze</b>	<b>74 – 81.9 points</b>	A bronze medal worthy exhibit is a <b>very good</b> spirit, liqueur, bitter, ready-to-serve or vermouth for the type of product that it is



## Criteria: Design

Exhibits entered into class DES001 – Design will be scored out of 100 points and assessed against the following attributes:

Criteria	Points	Attribute
Branding & Marketing	20	<ul style="list-style-type: none"> <li>• Branding consistency across product range</li> <li>• Demonstrates excellence in print and production quality</li> <li>• Reflects excellence in design</li> <li>• Demonstrates shelf stand out and an integrated approach to display</li> <li>• Design features contribute to purchase appeal</li> <li>• Design complements bottle design</li> <li>• Integrates consumer-valued design enhancement features</li> <li>• Demonstrates an application of a 'new idea' (design, material or technique)</li> <li>• Demonstrates a creative use of existing ideas</li> <li>• An excellent example of an existing design/technique</li> <li>• Unique aesthetic characteristics</li> <li>• It is easily integrated into existing distribution channels</li> </ul>
Information	20	<ul style="list-style-type: none"> <li>• Name or brand visibility</li> <li>• Product ingredients listing</li> <li>• Regulatory information (for country of origin)</li> <li>• Company information</li> <li>• Other unique information</li> <li>• Language and message are appropriate for product type and intended audience</li> </ul>
Target Audience	20	<ul style="list-style-type: none"> <li>• Successfully appeals to intended audience</li> </ul>
Functionality/Utility	20	<ul style="list-style-type: none"> <li>• Ease of opening</li> <li>• Durability</li> <li>• Protection of product</li> <li>• Unique or novel technical factor</li> <li>• Container construction</li> </ul>
Environmental	20	<ul style="list-style-type: none"> <li>• Successfully addresses current and appropriate environmental concerns: reusability, recyclability, material reduction</li> </ul>
<b>Maximum Total</b>	<b>100</b>	

## Medals: Design

Medals will be awarded to design Class DES001 – Labels / Surface Graphic:

<b>Gold</b>	<b>90 – 100 points</b>	A Gold Medal package is an <b>outstanding</b> package that is very well executed, relevant, original and inspiring.
<b>Silver</b>	<b>82 – 89.9 points</b>	A Silver Medal package is an <b>excellent</b> package that is well executed, relevant, original and inspiring.
<b>Bronze</b>	<b>74 – 81.9 points</b>	A Bronze Medal package is a <b>very good</b> package that is reasonably well executed, relevant, original and inspiring.

# Submissions

## Submitting your entries

Once payment has been received and your entries have been verified as correct and accepted for entry into the 2024 Australian Distilled Spirits Awards, you will receive by email an Exhibitor Entry Confirmation containing your labels in PDF format and instructions on how to submit your entries.

Please contact the Competition Manager if you do not receive this email.

## Labelling of exhibits

In addition to bearing commercial labels, all exhibits must bear Australian Distilled Spirits Awards-issued competition labels. These labels, in PDF format (as an attachment), will be included in the Exhibitor Entry Confirmation email that will be sent once your entries have been validated and payment received in full. Exhibitors are required to print the labels in the precise format they are sent, preserving size, font, etc., and securely attach them to each bottle submitted for entry.

Labels can either be printed on A4 paper, cut out and affixed with clear packing tape, or alternatively printed (using a laser printer) on Avery L7163 adhesive labels (99.1 x 38.1mm x 14).

The Australian Distilled Spirits Awards competition label must not obscure or cover the commercial label and should be run up the side of the bottle between the front and back commercial labels.

Note that unlabeled entries will not be judged.

Exhibitors also entering the Best Design class, must affix both the class entry label for tasting and the Best Design label. **Both bottles must have two labels each.**

As the Best Design criteria requires that all information on the bottle be easily viewed for judging, the labels must not obscure the commercial label or any other pertinent information. Alternatively, the two labels may be affixed around the neck of the bottle using a strong reinforced option such as cable ties.

For exhibits that are entering the Best Design class only, please affix the single Best Design label on the bottle itself or tied around the neck of the bottle. The label must not obscure the commercial label or any other information found on the packaging.

The Australian Distilled Spirits Awards-issued labels show the:

- (a) Name and year of the competition;
- (b) Class number;
- (c) Australian Distilled Spirits Awards Barcode;
- (d) Four-digit Catalogue (Exhibit) number;
- (e) Class name;
- (f) Exhibitor name;
- (g) Entry name; and the
- (h) Batch / Barrel / Cask / Bottle No (where required)

## For Design Awards

Exhibitors who are submitting exhibits for both tasting and Best Design must ensure that both bottles have two labels, one for each of the classes. Exhibitors are not required to submit a separate bottle just for the Best Design class. Bottles that have only one label will only be judged on the label attached.

Exhibitors submitting exhibits for Best Design only are only required to submit a single bottle.

Please read the **Labelling of exhibits** section for clear instructions. Entries not bearing Australian Distilled Spirits Awards competition labels will not be judged.

### Addressing deliveries

All cartons must be clearly marked with the following details:

Australian Distilled Spirits Awards  
Attention: Oskar Long  
Gate 5, Building 13 Melbourne Showgrounds  
Langs Road  
Ascot Vale VIC 3032

**Exhibitor name**

**Entry name (as entered)**

**Catalogue number (the four-digit number shown on the competition label)**

**Number of cartons being sent (e.g. 1 of 3)**

By clearly marking your cartons with the above information you will help the organisers accurately identify your entries and may enable us to notify you earlier if we suspect there may be missing exhibits.

### Delivery of exhibits

Exhibits should arrive at Melbourne Showgrounds in the week commencing Monday 8 July and by no later than Thursday 18 July. Please contact the Food & Beverage Awards Program Manager Oskar Long (see Contact page) if you wish to hand-deliver your exhibits to the Showgrounds.

Notification of your exhibits having been received in good order by Australian Distilled Spirits Awards will be via email from [spirits@melbourneroyal.com.au](mailto:spirits@melbourneroyal.com.au).

Exhibitors will be advised if exhibits have not been received or have arrived damaged.

# Results

The results of the 2024 Australian Distilled Spirits Awards will be announced at the Trophy Presentation on Thursday 1 August in the Victoria Pavilion at Melbourne Showgrounds and will after this time be made available online via [www.melbournerooyal.com.au/spirits](http://www.melbournerooyal.com.au/spirits) and the Melbourne Royal mobile site [m.melbournerooyal.com.au](http://m.melbournerooyal.com.au).

Results will be emailed to exhibitors from [spirits@melbournerooyal.com.au](mailto:spirits@melbournerooyal.com.au) following the Trophy Presentation. Where medals have been awarded, exhibitor results emails will include links to downloadable digital medal artwork as well as a link to a Marketing & PR Tool Kit.

As part of Melbourne Royal's ESG strategy, physical results notifications and medal certificates will no longer be printed and posted to exhibitors. Should you wish to print a copy of the medal certificate, please refer to the digital artwork provided in your results notification email.

# Contacts

## Competition

For all general and competition enquiries relating to the 2024 Australian Distilled Spirits Awards please contact:

Oskar Long  
Manager, Food & Beverage Awards  
Australian Distilled Spirits Awards  
T 03 9281 7436  
E [spirits@melbournerooyal.com.au](mailto:spirits@melbournerooyal.com.au)

## Media

For all media enquiries relating to the 2024 Australian Distilled Spirits Awards please contact:

Communications Manager  
Melbourne Royal  
T 03 9281 7444  
E [communications@melbournerooyal.com.au](mailto:communications@melbournerooyal.com.au)

## Trophy presentation

For all enquiries relating to the 2024 Australian Distilled Spirits Awards Trophy Presentation please contact:

Events Team, Melbourne Royal  
T 03 9281 7444  
E [events@melbournerooyal.com.au](mailto:events@melbournerooyal.com.au)

## Sponsorship opportunities

For all enquiries relating to the 2024 Australian Distilled Spirits Awards Trophy Presentation please contact:

Nicole Blandthorn  
Sponsorship & Partnerships Specialist  
T 03 9281 7444  
E [nicole.blandthorn@melbournerooyal.com.au](mailto:nicole.blandthorn@melbournerooyal.com.au)



# Special Regulations & Conditions of Entry

## 2024 Australian Distilled Spirits Awards

### 1. Definitions and Interpretation

#### 1.1 Definitions

The following definitions apply unless the context requires otherwise:

**Agent** means authorised representative of an Exhibitor i.e. importer/distributor. An agent cannot be named on any awards or certificates.

**Associate Judge** means a person appointed by the Event Organisers as a trainee Judge.

**Award** means a prize awarded by the Judges to a Exhibit in a class.

**Chief Steward** means the person appointed by the Event Organisers to oversee the Stewards and dispensing of Exhibits.

**Closing Date** means the date and time set out in the entry booklet after which entries for the Event may not be accepted by the Event Organisers.

**Commercially Available** means available for retail in the precise composition and in the same packaging, including labels, in which it is submitted for judging. Entries packages especially for the competition that are not ordinarily available in packaged form will not be accepted. Exhibitors may be required to verify commercial availability by providing the details of at least one stockist or outlet.

**Entry Form** means an entry form (or online equivalent) supplied by Melbourne Royal for an Event.

**Event** means the 2024 Australian Distilled Spirits Awards (ADSA). Event also includes the period of bump-in and bump-out for the Event and the period of the Event competition.

**Event Organisers** means The Royal Agricultural Society of Victoria Limited trading as Melbourne Royal (ACN 006 728 785)

**Exhibit** means the item entered into the Event by an Exhibitor.

**Exhibitor** means a commercial Brewery, Brewer or Agent authorised, licensed or registered in their country of origin, who has entered one or more commercially available exhibits in the Event.

**Head Judge** means a person appointed by the Event Organisers to oversee judging of the Event.

**Judge** means a person appointed by the Event Organisers to judge the Event.

**Judging Panel** means a panel consisting of not less than 3 judges and not more than 5.

**Advisory Group** means those persons appointed by the Event Organisers to provide industry guidance on the Event.

**Premises** means the Melbourne Showgrounds, Epsom Road, Ascot Vale, Victoria, Australia

**Product** means a sample of a commercially available spirit.

**Regulations** means the Event Organisers' regulations and conditions of entry for the Australian Distilled Spirits Awards competition, including without limitation the relevant Entry Form, all provisions set out in the Entry Booklet, the description of sections and classes of entry, and description of awards.

**Steward** means a person occupying or acting in the position of steward.

#### 1.2 Interpretation

Headings are for convenience only and do not affect interpretation. The following rules apply unless the context requires otherwise:

- a. The singular includes the plural and conversely;
- b. A gender includes all genders;
- c. If a word or phrase is defined, its other grammatical forms have a corresponding meaning;
- d. A reference to a person, corporation, trust, partnership, unincorporated body or other entity includes any of them;
- e. A reference to a regulation, rule or condition of entry is to the regulation, rule or condition of entry as amended, varied, supplemented, novate or replaced, except to the extent prohibited by these regulations;
- f. A reference to a right or obligation of any two or more persons confers that right, or imposes that obligation, as the case may be, jointly or severally.

## 2. Entries

### 2.1 Entry Requirements

The Event Organisers will set an annual schedule for the entry requirements and the entry fees which will apply to each Australian Distilled Spirits Awards program.

### 2.2 Entries must either be lodged online via [www.melbourneroyal.com.au/spirits](http://www.melbourneroyal.com.au/spirits) or be made on the official Entry Form, and must be submitted by the Closing Date and be accompanied by the applicable entry fee for each Exhibit.

Exhibitors must state on the entry form:

- a. the class;
- b. the product's commercial brand name;
- c. particulars of Exhibit;
- d. ingredients; and
- e. any other information required on the entry form.

### 2.3 Entry Fee

The Entry Fee becomes the property of the Event Organisers on receipt and, without limitation, the fee paid in respect of the Exhibits withdrawn or which do not satisfy the conditions of eligibility will not be refunded.

If the Event and/or Award program is cancelled due to government imposed health regulations or restrictions due to a pandemic, the Event Organisers will provide a full refund on entry fees. The Event Organisers will not be liable for any other costs or loss incurred as a result of the cancellation such as costs associated with the delivery, collection and return shipping of any Exhibitor products entered into the Event.

### 2.4 Warranty

Each Exhibitor warrants and certifies that each Exhibit entered is representative of a commercially available product. All Exhibits must be 100% Australian produced or manufactured. Please refer to the category requirements for specific information.

### 2.5 Entries subject to rules and regulations

Upon submission of an Entry Form in accordance with the entry requirements, the Exhibitor agrees to be bound by the rules and regulations set out in the Entry Booklet.

### 2.6 Alteration and Inspection of Entry Forms

An Entry Form may not be altered or inspected after the Closing Date.

### 2.7 Brand Name and Packaging

Entries containing any language, text, logo, image, design or representation in either the brand name or packaging that is offensive, obscene, indecent, or likely to offend or be misconstrued may be refused or disqualified, or subject to publication and presentation restrictions, at the Event Organisers absolute discretion.

## 3. Conduct of Exhibitors

### 3.1 Unacceptable Behaviour

The Event Organisers are committed to providing a fair and equitable Premises and Event for all participants, free from all forms of harassment, bullying and violence. The following behaviours will not be tolerated and may result in the Exhibitor/persons being removed from the competition Premises and/or disqualified from the competition and formal procedures initiated:

- a. Violence;
- b. Bullying;
- c. Harassment;
- d. Sexual harassment;
- e. Unlawful discrimination;
- f. Victimization.

Persons breaching unacceptable standards of behaviour may be banned from entering future Events and/or the Premises.

### 3.2 Compliance with Rules and Regulations

Where an Exhibit and/or Exhibitor and/or Agent fail to comply with any of the Rules and Regulations, the Event Organisers may impose one or more of the following penalties on the Exhibit or Exhibitor or both of them:

- a. Disqualification;
- b. Suspension;
- c. A fine;
- d. Order the Exhibit or the Exhibitor, or any Agents be removed from the Premises; or
- e. Any other penalty.

Without limiting the above, the Event Organisers may forfeit an award, and upon forfeiture, the Exhibitor must immediately return any evidence of that award to the Event Organisers upon receiving notification of the forfeiture.

### 3.3 Compliance with Directions

The Exhibitor must fully comply with the directions and requests of the Event Organisers. Without limitation, directions and requests of the Event Organisers may apply to the entry of the Exhibit, the Exhibitor, the conditions of the Event, the conduct of the Exhibitor, the conduct of the Event, the decision of the Judge, or the award of prizes.

### 3.4 Statements

The Exhibitor must not make a statement regarding an Exhibit which in the opinion of the Event Organisers is fraudulent, false, erroneous, misleading or deceptive or likely to mislead or deceive.

### 3.5 Tampering

An Exhibit must not be or have been tampered with or otherwise improperly dealt with.

### 3.6 General Condition of Entry

All Exhibitors and/or persons entering the Premises are required to adhere to the Conditions of Entry whilst on site which can be found at [www.melbourneshowgrounds.com/terms-and-privacy/conditions-of-entry/](http://www.melbourneshowgrounds.com/terms-and-privacy/conditions-of-entry/)

### 3.7 Smoking

The Premises is a completely smoke-free zone. Exhibitors/persons wanting to smoke must exit the Premises to do so.

### 3.8 Australian Customs Clearance

It is each Exhibitor's responsibility to obtain Australian Customs Clearance of their Exhibit(s) into Australia, including payment of all costs.

## 4. Powers of the Event Organisers in Respect of Control of the Event

### 4.1 Power to refuse to accept an Entry Form, Exhibit or Exhibitor

The Event Organisers may, at their discretion, refuse to accept an Entry Form, an Exhibit or an Exhibitor.

### 4.2 Power to cancel or alter

The Event Organisers may, without assigning a reason:

- a) alter the closing Date for the Event;
- b) remove any Exhibit from the Premises or cause any Exhibit to be removed from the Premises;
- c) amend an Exhibit to, without limitation, substitute an alternate class or sub-class for the class or sub-class in which the Exhibit was entered;
- d) alter the conditions of the Event, including but not exclusive to the judging conditions and process followed;
- e) rule that an Exhibit or Exhibitor may not compete or is ineligible to compete;
- f) alter the date, time or place on or at which the event is scheduled to take place;
- g) alter the Judge scheduled to judge the event; or
- h) cancel the Event.

The rights set out above apply notwithstanding:

- a. the Event Organisers acceptance of an Entry;
- b. inclusion of an Entry into the Event catalogue;
- c. the issue of an Exhibit ticket; or
- d. the issue of any other document.

## 5. Exhibitor and Exhibits

To be eligible to enter Australian Distilled Spirits Awards, the Exhibitor must hold an Excise Manufacturers License issued by the Australian Tax Office.

### Exhibit

An Exhibit can be entered only once into the Australian Distilled Spirits Awards, however an Exhibitor can enter multiple Exhibits into a class so long as they can demonstrate a technical difference between the Exhibits.

Exhibits must be submitted with commercial branding and or labelling.

A brand owner who has had a product produced under contract by another manufacturer/producer may also enter an Exhibit but only if the producer of the contracted product is listed.

### 5.1 All Exhibits become the property of the Event Organisers

Unless otherwise stated, all Exhibits become the property of the Event Organisers and may be used for promotional purposes. The Event Organisers accept no responsibility for the loss or damage to any Exhibit whether occurring before, during or after Australian Distilled Spirits Awards. Exhibit stock remaining after the Australian Distilled Spirits Awards judging has been completed will remain the property of the Event Organisers.

### 5.2 Labelling of Exhibits

In addition to bearing commercial labels, all Exhibits must bear Australian Distilled Spirits Awards-issued competition labels. Australian Distilled Spirits Awards competition labels in PDF format (as an attachment) will be included in the Entry Confirmation email that will be sent once entries have been validated and payment received in full. These labels show the:

- a. Name and year of the competition,
- b. Class number,
- c. Australian Distilled Spirits Awards Barcode,
- d. Four-digit Catalogue (Exhibit) number,
- e. Class name,
- f. Entry name, and the
- g. Batch / Barrel / Cask / Bottle No

5.3 Inspection of Exhibits

The Event Organisers may nominate a person or persons to inspect and/or analyse any Exhibit to verify that it meets the relevant conditions for the class in which it was exhibited, and that the product held by the Exhibitor represents the Exhibit provided for judging. The Exhibitor must permit the nominated person or persons to take samples of the product if so requested. Any inspection and/or analysis is to be conducted within four weeks of the announcement of the Awards. The nominated person or persons appointed to carry out the inspection and/or analysis must make a written report to the Event Organisers.

Should the inspection and/or analysis prove that the Exhibit for that class is incorrect; all awards for that Exhibit shall be forfeited.

5.4 Access to Exhibits

Except for the Event Organisers and the Steward team, no person will be permitted access to the Exhibits until after the judging is completed.

5.5 Compliance of Exhibits

An Exhibitor may only enter Exhibits which:

- a. comply in all respects with the criteria established by the Event Organisers for entry in the relevant class;
- b. are the bona fide property of the Exhibitor; and
- c. represent the product listed on the entry form.

5.6 Compliance with Australian Food Standards

All Exhibits must comply with the requirements of the Australian Food Standards Codes or both product and packaging.

**6. Judging**

6.1 How judging is conducted

All entries will be blind tasted and judged against a specified set of criteria.

6.2 Interference by Exhibitor

An Exhibitor, their invitees or agents, must not consult, influence or interfere with a Judge or attempt to consult, influence or interfere with a Judge or do any other thing which may interfere with the Judge's freedom of choice or judgement.

6.3 Disqualification of Exhibit or Exhibitor The Head Judge, in consultation with the

Event Organisers, has the power to disqualify or dismiss, as being ineligible for judging, any Exhibit which, in its opinion, does not comply with the Regulations in every respect, and such disqualification will be final.

The Head Judge, in consultation with the Event Organisers, will have the power to disqualify or dismiss any Exhibitor who has not complied with the rules and regulations.

Exhibitors who are disqualified or who have an Exhibit disqualified will be required to cover the costs associated with the disqualification of the Exhibit and/or the Exhibitor. These costs will also include, but are not exclusive to, the correction of, and the republication of marketing material relating to the Australian Distilled Spirits Awards as a result of the disqualification.

6.4 Forfeiture of Award if disqualified

Where an Exhibit or an Exhibitor is disqualified and their prize is forfeited, the Event Organisers may (but is not obliged to) promote the Exhibit next in order to that prize, whether the Exhibit was awarded a prize or a reserve number.

Exhibits next in order, whether awarded a prize or reserve number, may also be promoted to the prize next in order.

6.5 Appointment of Head Judge

The Event Organiser will appoint a Head Judge on an annual basis. The Head Judge will be responsible ensuring that the judging process and the judging panel are conducted in a professional, ethical and efficient manner during Australian Distilled Spirits Awards judging.

6.6 Event Organisers and Judges Decisions Final

All decisions of the Event Organiser and the judges as to the application of the Regulations, or any decisions made under the Regulations, will be final and binding on all Exhibitors, save that the Event Organisers may, in its absolute discretion, elect to review and alter any decision made by it or the Judges under the Regulations at any time. This includes without limitation, the conferring of awards or decisions of the Judges. The Event Organisers may in its absolute discretion take all such actions or steps it considers appropriate in respect of the Regulations including without limitation, revoking awards and suspending or prohibiting persons from future entry in any Event.

**7 Protests**

7.1 Protests may only be made by Exhibitors with Exhibits in the class to which a protest relates, and only if the results of that class directly impact on their own entry.

7



- .2 No protest will be entertained unless made within seven calendar days of the announcement of the Awards. Such protest must be in writing and addressed to the Event Organisers, Australian Distilled Spirits Awards and either:

- a) Mailed to or lodged with The Royal Agricultural Society of Victoria Limited, Melbourne Showgrounds, Epsom Road, Ascot Vale VIC 3032
- b) Via email [spirits@melbourneroyal.com.au](mailto:spirits@melbourneroyal.com.au)

Such protests must be accompanied by a deposit of \$200.00 (incl. GST) which may be forfeited to the Event Organisers if in the opinion of the Event Organisers the protest is unfounded, frivolous or vexatious. The Event Organisers will determine in their absolute discretion the process to be adopted in considering any protest and any sanction or other result of any successful protest.

## 8 Feedback and Results

### 8.1 Feedback

All Exhibitors will receive feedback from the Judges on the product that they entered into the competition. The Judges' feedback to an Exhibitor will remain commercial-in-confidence and will not be shared with any other Exhibitors.

### 8.2 Results

Class results, including medals, will be made available within three working days of the completion of judging. Trophy winners will be announced following the release of the class results.

## 9 Awards

- 9.1 Gold, Silver and Bronze Certificates will be issued to those Exhibits attaining the requisite points.
- 9.2 Champion Trophies and Certificates will be awarded to the company named and product specified on the Entry Form.
- 9.3 Champion Trophy and Medal winners in Australian Distilled Spirits Awards are required to supply, at their own expense, product to be used at the Awards Presentation Function. Trophies will be presented at the official Australian Distilled Spirits Awards Presentation event.
- 9.4 The Event Organiser will determine the medal ranges for Gold, Silver and Bronze medals and judging criteria for Australian Distilled Spirits Awards on an annual basis. The Event Organiser will determine what trophies are awarded and what eligibility requirements will apply to them on an annual basis.

## 10 Trophies and Eligibility

- 10.1 An Exhibit must be awarded a Gold Medal to be eligible for a Champion Trophy. To determine the Trophy winners, the Gold Medal spirits and liqueurs from each category will be individually and independently reassessed and ranked using the Borda Count method.
- 10.2 Certificates will be awarded to Gold, Silver and Bronze medal winning Exhibits.
- 10.3 If a Gold medal is not awarded in an eligible trophy class or classes, the trophy will not be awarded.
- 10.4 Champion Australian Distiller will be awarded to the Australian Distiller with the highest average score derived from their three (3) highest scoring entries in the competition, at least once of which must have attained a Gold Medal.
- 10.5 To be eligible for the trophy the exhibitor must have:
  - a. distilled the Exhibit in Australia; and
  - b. entered a minimum of three entries.
- 10.6 Where a trophy is awarded to an Exhibit which has been produced under contract, the trophy will recognise both the producer/manufacturer of the Exhibit as well as the brand owner.

## 11 Advertising and Ownership of Awards

### 11.1 Licence to use Trademark

Exhibitors awarded a Champion Trophy must apply in writing to the Event Organisers for a licence to use the Australian Distilled Spirits Awards graphic trademark. Permissions and its terms are to be at the absolute discretion of the Event Organisers.

### 11.2 Exhibitor advertising

No Exhibitor shall advertise or allow to be advertised by any means whatsoever, whether by broadcasting, pictorially, or in writing, the fact that any Exhibit has won any award unless such advertisement shows clearly:

- a. the year of award;
- b. description of class;
- c. the name under which the Exhibit was entered; and
- d. in the case of on-packaging advertising, the Exhibits must carry the same name and relevant information under which the Exhibit was entered.
- e. Medal and trophy artwork shall only be featured on a product that has been entered into Australian Distilled Spirits Awards and awarded a medal and/or Trophy. The medal artwork shall show the year of the award.

Medal style guidelines are available upon request to the Event Organisers and must be adhered to.

### 12. Ownership of Awards

The Exhibitor acknowledges that all awards are owned by the Event Organisers and that the Exhibitor may not promote the winning of any award or any association with an award or the Event, other than in accordance with the Regulations. The Event Organisers may take any action considered necessary in respect of any advertising that does not comply with the Regulations, including without limitation, revoking any award conferred upon an Exhibit.

### 13. Agents

Any person purporting to act as an agent of an Exhibitor is deemed to have given the Event Organisers a warranty of their authority, and the Event Organisers are not required to make any enquiry as to that authority.

### 14. Consent of Images

The Exhibitor agrees to the Event Organisers publishing or reproducing information and images associated with them or with their Exhibits at any time, in any medium, for any purpose, without notification, acknowledgement or compensation. Copyright in the images will be wholly owned by the Event Organisers.

### 15. Workplace Surveillance

The Event Organisers operate surveillance cameras which are located in and around facilities requiring security monitoring for the safety and security of individuals and property. Please note that security camera monitoring is continuous and ongoing and it is deemed that a person, by entering the Premises, consents to this photographing, filming or taping. The Event Organiser strictly complies with the *Surveillance Devices Act 1999*.

### 16. Information Handling

The Event Organisers are bound by the national Privacy Principles of the *Privacy Act 1988* (Cth) and other applicable laws governing privacy. Please refer to the privacy policy which can be found at:

<https://www.melbourneroyal.com.au/privacy/>

### 17. Indemnity

The Exhibitor indemnifies, holds harmless and keeps indemnified the Event Organiser and its officers, employees, contractors, officials and agents against all actions, claims, demands, losses, damages, costs, expenses and liabilities including without limitation, consequential loss and loss of profits (whether arising under statute, from negligence, personal injury, death, property damage or infringement of third party rights) in connection with the Exhibit, the Exhibitor or the relevant Event;

### 18. Governing Law

These Regulations are governed by the laws of the State of Victoria, Australia.



**MELBOURNE  
ROYAL**  
AUSTRALIAN  
DISTILLED  
SPIRITS AWARDS

# 2024 Entry Booklet

Melbourne Royal® is a registered trademark of

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ACN 006 728 785

Melbourne Showgrounds

Epsom Road, Ascot Vale VIC 3032

[www.melbourneroyal.com.au](http://www.melbourneroyal.com.au)

**Office Bearers**

as at 9/8/23

**Patron**

Her Excellency Professor the Honourable  
Margaret Gardner AC – Governor of Victoria

**Board of Directors**

MJ (Matthew) Coleman (President)

CGV (Catherine) Ainsworth

D (Darrin) Grimsey

NE (Noelene) King OAM

PJB (Jason) Ronald OAM

P (Peter) Hertan

R (Robert) Millar

T (Tina) Savona

K (Kate) O'Sullivan

**Chief Executive Officer**

Brad Jenkins

**Company Secretary**

Darryl Ferris

**Industry Advisory Group**

Shaun Byrne

Seb Costello

Luke McCarthy

Sebastian Reaburn

Julian White

Caroline Ashford

**Competition Managers**

Oskar Long

Lily Cumper

Email: [spirits@melbourneroyal.com.au](mailto:spirits@melbourneroyal.com.au)





MELBOURNE  
ROYAL



For more than 175 years, Melbourne Royal has been inspiring excellence in agriculture and food production.

In this pursuit of excellence, Melbourne Royal, on behalf of the Australian food and beverage industries, conducts a range of world-class food programs and events recognising premium products in food and beverage.

These awards include:

- Melbourne Royal Australian International Coffee Awards
- Melbourne Royal Wine Awards
- Melbourne Royal Australian Food Awards
- Melbourne Royal Australian International Beer Awards
- Melbourne Royal Australian Distilled Spirits Awards

### Contact Us

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