ENTRY DEADLINES August 25th 2014

Award Announcement Week of Sept 22nd, 2014

ENTRY FORM Melbourne International Wine Competition 2014

PLEASE PRINT OR TYPE CLEARLY Use separate entry form for products in different categories Company Contact and Registration Info Please be sure to include contact name and phone number

STATE:

COMPANY NAME:

STREET ADDRESS:

CITY:

TELEPHONE: (INCLUDE COUNTRY + AREA CODE)

CONTACT NAME:

CONTACT TELEPHONE:

CONTACT CELL:

FAX:

CONTACT EMAIL ADDRESS:

MAIN CORPORATE WEBSITE:

ZIP/POSTAL CODE:

TITLE OR POSITION:

COUNTRY:

SEE BACK OF FORM FOR CATEGORY CODES

4 ENTRIES PER FORM For additional entries please make copies of this form.

Please visit:

www.melbourneintlcomp.com for PDF copies of this form, rules, category codes and additional information.

MIWC is not responsible for import/duty fees. Any material handling charges incurred as costs for submission will be billed back to entrant at cost.

No wine will be judged with outstanding fees to MIWC and or customs broker.

Please retain a copy of all entry materials for your files.



Adam Levy Office +61 386521989 Fax +61 386521989 Email: adam@melbourneintlcomp.com

Product Descripti	on Info				
CATEGORY CODE:	PRODUCT NAME:	ORGANIC:	YEAR:		
REGION OR TYPE:	COUNTRY OF ORIGIN:	ALCOHOL %:	BOTTLE SIZE (ML)	PRICE BAND	RETAIL PRICE
CATEGORY CODE:	PRODUCT NAME:	ORGANIC:	YEAR:		
REGION OR TYPE:	COUNTRY OF ORIGIN:	ALCOHOL %:	BOTTLE SIZE (ML)	PRICE BAND	RETAIL PRICE
CATEGORY CODE:	PRODUCT NAME:	ORGANIC:	YEAR:		
REGION OR TYPE:	COUNTRY OF ORIGIN:	ALCOHOL %:	BOTTLE SIZE (ML)	PRICE BAND	RETAIL PRICE
CATEGORY CODE:	PRODUCT NAME:	ORGANIC:	YEAR:		
REGION OR TYPE:	COUNTRY OF ORIGIN:	ALCOHOL %:	BOTTLE SIZE (ML)	PRICE BAND	RETAIL PRICE
PACK SAMPLES :	(3) 750ml (or similar) bottle Clearly mark 'Sample Mater Include copy of completed	ial - Not For Resale -	- Glass Enclosed' of	on the outer c	arton/s.
SHIP TO :	Put A Cork In It 100 Cromwell Street Collingwood Vic 3066 Tel +61 386521989				

Payment Instructions

Include Copy of this form in the shipment or Email / Fax it to MISC

Email: adam@melbourneintlcomp.com

Fax +61 386521989

		x \$100 ea. May 1-August 14th 1000 August 15th-August 22, August 23-28th 140		
CARD TYPE: (MC/VISA/AME	X) CARD NUMB	ER		EXP. DATE:
NAME ON FACE OF CARD:				SECURITY CID
BILLING ADDRESS OF CARI):	CITY:	STATE:	ZIP:
SIGNATURE OF CARD HOL	DFR:			

FOR PAYMENT BY WIRE: Contact Adam Levy at: adam@melbourneintlcomp.com

CATEGORY CODES Melbourne International Wine Competition 2014

PRICING BANDS: A=\$15 and Lower | B= \$15.01 to 30.00 | C= \$30.01 to 44.99 | D=\$45 and up 601 Blush, Pink and Rose Table Wine Blush wines, Blended generic 601.1 Blush, Pink and Rose Table Wine Blush wines, Varietal Label 603.1 Blush, Pink and Rose Table Wine Non Vinifera Blush or Rose 606 Blush, Pink and Rose Table Wine Rose, Non-Varietal Label - 0 - .7% residual sugar 607 Blush, Pink and Rose Table Wine Rosé, Sweet Non-Varietal Label - .71% and above residual sugar 610 Blush, Pink and Rose Table Wine Rose, Varietal Dessert, Late Harvest, Sweet (Non-Fortified) Ice Wine, specify varietal 504 Dessert, Late Harvest, Sweet (Non-Fortified) White Dessert Wine, made from grapes frozen post-harvest 504.1 505 Dessert, Late Harvest, Sweet (Non-Fortified) Riesling - 6.1 - 12% residual sugar 506 Dessert, Late Harvest, Sweet (Non-Fortified) Riesling - 12.1 - 18% residual sugar Dessert, Late Harvest, Sweet (Non-Fortified) Riesling, Late Harvest - 18.1% and above residual sugar 507 Dessert, Late Harvest, Sweet (Non-Fortified) Sauvignon Blanc, Late Harvest - 6.1% and above residual sugar 508 509 Dessert, Late Harvest, Sweet (Non-Fortified) Semillon, Late Harvest - 6.1% and above residual sugar 511 Dessert, Late Harvest, Sweet (Non-Fortified) Vidal, Late Harvest - 6.1% and above residual sugar 514 Dessert, Late Harvest, Sweet (Non-Fortified) All other white varietal late harvest wines not listed - 6.1% and above residual sugar Dessert, Late Harvest, Sweet (Non-Fortified) All other red varietal late harvest wines not listed - 6.1% and above residual sugar 514 1 Dessert, Late Harvest, Sweet (Non-Fortified) All other non vinifera white varietal late harvest wines not listed - 6.1% and above residual sugar 514.2 Dessert, Late Harvest, Sweet (Non-Fortified) All other non vinifera red varietal late harvest wines not listed - 6.1% and above residual sugar 514.3 515 Dessert, Late Harvest, Sweet (Non-Fortified) White Blend, Late Harvest - 6.1% and above residual sugar Port, Ruby - Traditional grape varieties 6 Fortified Wines Fortified Wines Port, Ruby - Other than traditional grape varieties 6.1 Fortified Wines Port, Vintage - Traditional grape varieties 7 Port, Vintage - Other than traditional grape varieties **Fortified Wines** 7.1 8 Fortified Wines Port, Tawny - Traditional grape varieties Port, Tawny - Other than traditional grape varieties 8.1 Fortified Wines Fortified Wines Port, Vintage - Varietal 9 Port, Late Bottled Vintage - Traditional grape varieties 11 Fortified Wines 12 Fortified Wines Sherry, Non Flor - Traditional grape varieties Sherry, Non Flor - Other than traditional grape varieties 12.1 Fortified Wines 13 Fortified Wines Sherry, Medium Sweet - Traditional grape varieties Sherry, Medium Sweet - Other than traditional grape varieties Fortified Wines 131 Fortified Wines Sherry, Sweet - Traditional grape varieties 14 **Fortified Wines** Sherry, Sweet - Other than traditional grape varieties 14.1 15 Fortified Wines Sherry, Flor, Dry - Traditional grape varieties 15.1 Fortified Wines Sherry, Flor, Dry - Other than traditional grape varieties Fortified Wines Sherry, Flor, Medium Sweet - Traditional grape varieties 16 Fortified Wines Sherry, Flor, Medium Sweet - Other than traditional grape varieties 16.1 Sherry, Flor, Sweet - Traditional grape varieties Fortified Wines 17 17.1 Fortified Wines Sherry, Flor, Sweet - Other than traditional grape varieties 18 Fortified Wines Fortified Dessert wine other Natural Fruit Wines and Flavored Wines Fruit Wines 813 Natural Fruit Wines and Flavored Wines Honey (mead) 814 Natural Fruit Wines and Flavored Wines Sake (traditional) 821 **Red Table Wines** 303 Barbera 305 **Red Table Wines Cabernet Franc** 308 Red Table Wines Cabernet Sauvignon, Vintage 2009 or later (\$20.00 and lower) 308.1 **Red Table Wines** Cabernet Sauvignon, Vintage 2009 or later (\$20.01 to \$39.99) Red Table Wines 308.2 Cabernet Sauvignon, Vintage 2009 or later (\$40.00 and higher) 312 **Red Table Wines** Cabernet Sauvignon, Vintage 2008 or earlier (\$20.00 and lower) 312.1 Red Table Wines Canbernet Sauvignon, Vintage 2008 or earlier (\$20.01 to \$39.99) **Red Table Wines** 312.2 Cabernet Sauvignon, Vintage 2008 or earlier (\$40.00 and higher) **Red Table Wines** Dolcetto 331 **Red Table Wines** 332 Gamay **Red Table Wines** 335 Grenache Red Table Wines 336 Malbec **Red Table Wines** Merlot, Vintage 2009 or later (\$20.00 and lower) 339 339.1 **Red Table Wines** Merlot, Vintage 2009 or later (\$20.01 and higher) Red Table Wines Merlot, Vintage 2008 or earlier (\$20.00 and lower) 342 Merlot, Vintage 2008 or earlier (\$20.01 and higher) **Red Table Wines** 342.1 346 **Red Table Wines** Mourvedre/Monastrell 347 Red Table Wines Nebbiolo 352 **Red Table Wines** Petite Sirah (\$20.00 and lower) Petite Sirah (\$20.01 and higher) 352.1 Red Table Wines 355 **Red Table Wines** Pinot Noir, Vintage 2009 or later (\$20.00 and lower) Pinot Noir, Vintage 2009 or later (\$20.01 to \$39.99) 355.1 Red Table Wines **Red Table Wines** Pinot Noir, Vintage 2009 or later (\$40.00 and higher) 355.2 **Red Table Wines** Pinot Noir, Vintage 2008 or earlier (\$20.00 and lower) 358 358.1 **Red Table Wines** Pinot Noir, Vintage 2008 or earlier (\$20.01 to \$39.99) 358.2 **Red Table Wines** Pinot Noir, Vintage 2008 or earlier (\$40.00 and higher)

CATEGORY CODES Melbourne International Wine Competition 2014

PRICING BANDS: A=\$15 and Lower | B= \$15.01 to 30.00 | C= \$30.01 to 44.99 | D=\$45 and up 365 **Red Table Wines** Sangiovese (\$20.00 or lower) 365.1 **Red Table Wines** Sangiovese (\$20.01 or higher) 366 Syrah/Shiraz, Vintage 2009 or later (\$20.00 and lower) Red Table Wines 366.1 **Red Table Wines** Syrah/Shiraz, Vintage 2009 or later (\$20.01 to \$39.99) 366.2 **Red Table Wines** Syrah/Shiraz, Vintage 2009 or later (\$40.00 and higher) 367 **Red Table Wines** Syrah/Shiraz, Vintage 2008 or earlier (\$20.00 and lower) Red Table Wines Syrah/Shiraz, Vintage 2008 or earlier (\$20.01 to \$39.99) 367.1 Syrah/Shiraz, Vintage 2008 or later (\$40.00 and higher) 367.2 Red Table Wines 368 **Red Table Wines** Tempranillo 371 **Red Table Wines** Zinfandel, Vintage 2009 or later (\$20.00 and lower) 371.1 Zinfandel, Vintage 2009 or later (\$20.01 and higher) **Red Table Wines Red Table Wines** Zinfandel, Vintage 2008 or earlier (\$20.00 and lower) 374 374.1 **Red Table Wines** Zinfandel, Vintage 2008 or earlier (\$20.01 and higher) 381 **Red Table Wines** Red Meritage or Bordeaux Blend (\$20.00 and lower) 381.1 **Red Table Wines** Red Meritage or Bordeaux Blend (\$20.10 to \$39.99) **Red Table Wines** Red Meritage or Bordeaux Blend (\$40.00 and higher) 381.2 **Red Table Wines** Dry Red Table Wine Blends (\$20.00 and lower) 390 Dry Red Table Wine Blends (\$20.01 to \$39.99) 390.1 Red Table Wines 390.2 **Red Table Wines** Dry Red Table Wine Blends (\$40.00 and higher) 393 **Red Table Wines** Sweet Red Table Wine Blends **Red Table Wines** Super Tuscan Blend 394.1 **Red Table Wines** Red Venetian Style Blend 394.2 396 **Red Table Wines** Red Rhone Style Blend 399 **Red Table Wines** All other red varietal wines not otherwise listed 399.1 **Red Table Wines** Non vinifera red varieties - 0 to 2.0% residual sugar **Red Table Wines** Non vinifera red varieties - 2.1-6.0% residual sugar 399.2 Soft Table Wines Under 10% Alcohol Riesling, under 10% alcohol 702 703 Soft Table Wines Under 10% Alcohol Orange Muscat, under 10% alcohol 710 Soft Table Wines Under 10% Alcohol Generic white wines, under 10% alcohol 711 Soft Table Wines Under 10% Alcohol Generic red wines, under 10% alcohol Blanc de Blancs - Traditional grape varieties Sparkling Wines (Bulk or Charmat Process) 224 Sparkling Wines (Bulk or Charmat Process) Blanc de Noirs - Traditional grape varieties 225 Sparkling Wines (Bulk or Charmat Process) Natural - 0 - .5% residual sugar 226 227 Sparkling Wines (Bulk or Charmat Process) Brut - .51 - 1.5% residual sugar Dry - 1.51 - 2.5% residual sugar 228 Sparkling Wines (Bulk or Charmat Process) Sparkling Wines (Bulk or Charmat Process) Extra Dry - 2.51 - 3.5% residual sugar 229 230 Sparkling Wines (Bulk or Charmat Process) Sec or Demi-Sec - 3.6 - 5.0% residual sugar 231 Sparkling Wines (Bulk or Charmat Process) Sparkling Blush/Rose 232.3 Sparkling Wines (Bulk or Charmat Process) Sparkling Rouge 232.6 Sparkling Wines (Bulk or Charmat Process) Prosecco Sparkling Wines (Non-Vintage Methode Champenoise) Blanc de Blancs NV - Traditional grape varieties 201 202 Sparkling Wines (Non-Vintage Methode Champenoise) Blanc de Noirs NV - Traditional grape varieties 203 Sparkling Wines (Non-Vintage Methode Champenoise) Natural NV - Traditional grape varieties Sparkling Wines (Non-Vintage Methode Champenoise) 203.1 Natural NV - Other than traditional grape varieties 204 Sparkling Wines (Non-Vintage Methode Champenoise) Brut NV - Traditional grape varieties Brut NV - Other than traditional grape varieties 204 1 Sparkling Wines (Non-Vintage Methode Champenoise) 205 Sparkling Wines (Non-Vintage Methode Champenoise) Dry NV - Traditional grape varieties 205.1 Sparkling Wines (Non-Vintage Methode Champenoise) Dry NV - Other than traditional grape varieties 206 Sparkling Wines (Non-Vintage Methode Champenoise) Extra Dry NV - Traditional grape varieties Extra Dry NV - Other than traditional grape varieties Sparkling Wines (Non-Vintage Methode Champenoise) 206.1 Sparkling Wines (Non-Vintage Methode Champenoise) Sec or Demi-Sec NV - Traditional grape varieties 207 207.1 Sparkling Wines (Non-Vintage Methode Champenoise) Sec or Demi-Sec NV - Other than traditional grape varieties 210 Sparkling Wines (Non-Vintage Methode Champenoise) Brut Rose NV, traditional varieties - Traditional grape varieties 210.1 Sparkling Wines (Non-Vintage Methode Champenoise) Dry Rosé NV, traditional varieties - Traditional grape varieties 210.2 Sparkling Wines (Non-Vintage Methode Champenoise) Extra Dry Rosé NV, traditional varieties - Traditional grape varieties Sparkling Wines (Non-Vintage Methode Champenoise) Sparkling Rose NV, non -traditional varieties - Other than traditional grape varieties 210.3 211 Sparkling Wines (Non-Vintage Methode Champenoise) Sparkling Rouge, NV Sparkling Wines (Vintage, Methode Champenoise) Blanc de Blancs Vintage 2005 and later - Traditional grape varieties 213 214 Sparkling Wines (Vintage, Methode Champenoise) Blanc de Noirs Vintage 2005 and later - Traditional grape varieties 215 Sparkling Wines (Vintage, Methode Champenoise) Natural Vintage 2005 and later - Traditional grape varieties Sparkling Wines (Vintage, Methode Champenoise) Natural Vintage 2005 and later - Other than traditional grape varieties 2151 Sparkling Wines (Vintage, Methode Champenoise) Brut Vintage 2005 and later - Traditional grape varieties 216 216.1 Sparkling Wines (Vintage, Methode Champenoise) Brut Vintage 2005 and later - Other than traditional grape varieties Sparkling Wines (Vintage, Methode Champenoise) 216.2 Dry Vintage 2005 and later - Traditional grape varieties Dry Vintage 2005 and later - Other than traditional grape varieties 216.3 Sparkling Wines (Vintage, Methode Champenoise) Sparkling Wines (Vintage, Methode Champenoise) Brut Vintage Rose 2005 and later - Traditional grape varieties 217 217.1 Sparkling Wines (Vintage, Methode Champenoise) Rouge 2005 and later Sparkling Wines (Vintage, Methode Champenoise) Brut Vintage 2005 and later, Late Disgorged - Traditional grape varieties 218 219 Sparkling Wines (Vintage, Dated 5 years or Older, Methode Champenoise) Blanc de Blancs Vintage 2004 and earlier - Traditional grape varieties

CATEGORY CODES Melbourne International Wine Competition 2014

PRICING BANDS: A=\$15 and Lower | B= \$15.01 to 30.00 | C= \$30.01 to 44.99 | D=\$45 and up

220 Sparkling Wines (Vintage, Dated 5 years or Older, Methode Champenoise) Blanc de Noirs Vintage 2004 and earlier - Traditional grape varieties Sparkling Wines (Vintage, Dated 5 years or Older, Methode Champenoise) Natural Vintage, 2004 and earlier - Traditional grape varieties 221 221.1 Sparkling Wines (Vintage, Dated 5 years or Older, Methode Champenoise) Natural Vintage, 2004 and earlier - Other than traditional grape varieties Sparkling Wines (Vintage, Dated 5 years or Older, Methode Champenoise) Brut Vintage, 2004 and earlier - Traditional grape varieties 222 Sparkling Wines (Vintage, Dated 5 years or Older, Methode Champenoise) Brut Vintage, 2004 and earlier - Other than traditional grape varieties 222.1 223 Sparkling Wines (Vintage, Dated 5 years or Older, Methode Champenoise) Brut Rose, Vintage 2004 and earlier - Traditional grape varieties White Table Wine Chardonnay, Vintage 2009 or later (\$20.00 or lower) 408 White Table Wine Chardonnay, Vintage 2009 or later (\$20.01 or higher) 408.1 White Table Wine Chardonnay, Vintage 2008 or earlier (\$20.00 or lower) 411 White Table Wine 411.1 Chardonnay, Vintage 2008 or earlier (\$20.01 or higher) 436 White Table Wine Chenin Blanc - 0 to 1.0% residual sugar White Table Wine Chenin Blanc - 1.1 - 3.0% residual sugar 437 White Table Wine Gewürztraminer - 0 - .7% residual sugar 441 Gewürztraminer - .71 - 3.0% residual sugar White Table Wine 442 White Table Wine 443 Gewürztraminer - 3.1 - 6.0% residual sugar. Also see Late Harvest category. 445 White Table Wine Riesling - 0 - .7% residual sugar White Table Wine 447 Riesling - .71 - 3.0% residual sugar 449 White Table Wine Riesling - 3.1 - 6.0% residual sugar. Also see Late Harvest category. White Table Wine Muscat - 0 - .7% residual sugar 453 454 White Table Wine Muscat - .71 - 3.0% residual sugar 455 White Table Wine Muscat - 3.1 - 6.0% residual sugar 457 White Table Wine Pinot Blanc White Table Wine Pinot Gris (\$15.00 or lower) 459 459.1 White Table Wine Pinot Gris (\$15.01 or higher) Sauvignon Blanc, Dry, Vintage 2009 or later (\$20.00 or lower) 462 White Table Wine 462.1 White Table Wine Sauvignon Blanc, Dry, Vintage 2009 or later (\$20.01 or higher) White Table Wine Sauvignon Blanc, Dry, Vintage 2008 or earlier (\$20.00 or lower) 464 White Table Wine Sauvignon Blanc, Dry, Vintage 2008 or earlier (\$20.01 or higher) 464.1 469 White Table Wine Semillon, Dry 476 White Table Wine Viognier 477 White Table Wine White Meritage 479 White Table Wine Dry White Table Wine Blends 479.1 White Table Wine White Table Wine Blends Sweet White Table Wine Blends White Table Wine 481 White Table Wine 482.1 White Rhone blends White Table Wine 484 All other white varietal wines not otherwise listed - 0 - .7% residual sugar 484.1 White Table Wine All other white varietal wines not otherwise listed - .71 - 3.0% residual sugar White Table Wine All other white varietal wines not otherwise listed - 3.1% - 6-0% residual sugar. Also see Late Harvest category. 484.2 485 White Table Wine All other white non-vinifera varietal wines not otherwise listed 485.1 White Table Wine Vinifera-Non Vinifera blends where no one single varietal is 75% or more of the blend 485.2 White Table Wine All Non Vinifera Blends

SUBMISSION TO THE ORGANIC WINE SECTION

Only if the wine you are submitting is Certified Organic, Certified Biodynamic and or Natural or Natural Biodynamic.

Please email us or provide us a copy in your shipment of your certification if you are submitting your wine in the Certified Organic or Certified Biodynamic categories.

You may not submit the same wine in multiple categories.

ONLY (4) ENTRIES PER FORM

YOU MAY SUBMIT MULTIPLE FORMS. THERE IS NO LIMIT TO HOW MANY WINES YOU MAY SUBMIT.

For additional entries please make copies or download additional forms from our website.

(3) 750ml (or similar) bottles for each entry with a copy of this entry form.

Include the submission form with the shipment.

If submitting online please add the submission form into the shipment. You may include the payment and payment info inside the shipment.

PLEASE VISIT: www.melbourneintlcomp.com

for PDF copies of this form, rules, category codes and additional information.

MIWC is not responsible for import/duty fees and must be paid in full before start of the competition. Any material handling charges incurred as costs for submission will be billed back to entrant at cost. Please retain a copy of all entry materials for your files.

