



HUNTER VALLEY

2025   
boutique  
winemakers  
show

EXHIBITOR INFORMATION

# Welcome

JUDY MEAD - CHAIR

Welcome to the 35th Annual Hunter Valley Boutique Winemakers Show!



It is my absolute pleasure to invite you to participate in the 2025 Hunter Valley Boutique Wine Show—a milestone celebration of 35 years honouring the exceptional talent and craftsmanship of our region's boutique winemakers and growers.

This year, we continue to build on our revitalised format, proudly hosting the Show Celebration Lunch including entertainment and the ever popular, Exhibitor Tasting now in the grand new Maitland Town Hall.

Building on the new format launched in 2024, the luncheon has quickly become a highlight, offering a vibrant new setting to connect, celebrate, and taste the finest wines the Hunter Valley has to offer.

With over three decades of tradition and excellence, the Show remains the region's premier platform for boutique producers to share their stories and showcase their outstanding creations. Whether you're a returning entrant or joining us for the first time, your participation strengthens the legacy and future of boutique winemaking in the Hunter.

Thank you to Hunter River Agricultural & Horticultural Association for presenting the Show again in 2025 and to all of our sponsors who make this Show possible.

Entries are now open, and we've made the process super easy as ever. We look forward to receiving your submissions soon and welcoming you to this landmark year of celebration.

Regards

*Judy Mead*

Chair

Hunter Valley Boutique Wine Show



# Key Dates

## ENTRIES

21st July 2025

Entries Open

18th August 2025

Entries Close

8-10th September

Exhibit Deliveries

## JUDGING

15 - 17th September 2025

Show Judging

## PRESENTATION

HV Boutique Wine Show Lunch

Friday 26th September 2025

12:00noon

Maitland Town Hall,

263 High Street, Maitland 2320



# 2025 Show

## REGULATION 1

### BOUTIQUE WINEMAKERS

Boutique winemakers are the lessees/owners of a Hunter Valley winery whose annual crush is less than 350 tonnes. Sections A-M

## REGULATION 2

### BOUTIQUE WINE PRODUCERS/GROWERS

Boutique Wine Producers/Growers have their grapes made into wine under contract in a Hunter Valley winery. The annual production of the Boutique Wine Producers/Growers must be less than 350 tonnes. Sections N-Z

## NOTE :

\$55 per entry.

Max number of entries per class is 3,

Except for Classes 'All Varieties or Other Varieties and Blends' which has a max of 5 entries per class.



# Judging Panel

## PANEL A

Mark Richardson (Panel Chair)

Jade Hafey

Hugh Spinaze

Valentina Moresco

## PANEL B

Nicole Gow (Panel Chair)

Will Figueira

Brett Woodward

Nicholas Kruger

## STEWARDS

Harrison Medley

Laura Carr

Brooke Omotosho

Jennifer Bishop



# Regulation 1

## BOUTIQUE WINEMAKERS

<b>2025 Dry Red - Class- 400 litres minimum volume</b>	<b>Section</b>	<b>Class</b>
All Varieties and Blends (the variety must be stated on the label, and blends with percentage stated)	A	1
<b>2024 Dry Red - Class- 200 litres minimum volume</b>	<b>Section</b>	<b>Class</b>
Shiraz	B	2
Bordeaux Varieties and Bordeaux Blends (the variety must be stated on the label, and blends with percentage stated)		3
Other Varieties or Blends (the variety must be stated on the label, and blends with percentage stated)		4
<b>2023 Dry Red - Class- 200 litres minimum volume</b>	<b>Section</b>	<b>Class</b>
Shiraz	C	5
Bordeaux Varieties and Bordeaux Blends (the variety must be stated on the label, and blends with percentage stated)		6
Other Varieties or Blends (the variety must be stated on the label, and blends with percentage stated)		7
<b>Open Vintage Dry Red Class- 2022 and Older - 125 litres minimum volume</b>	<b>Section</b>	<b>Class</b>
Shiraz	D	8
Bordeaux Varieties and Bordeaux Blends (the variety must be stated on the label, and blends with percentage stated)		9
Other Varieties or Blends (the variety must be stated on the label, and blends with percentage stated)		10
<b>Museum Dry Red Class- 45 litres minimum volume</b>	<b>Section</b>	<b>Class</b>
Varietal or Blend 7 years of age and older	E	11
<b>2025 Dry White Class - 200 litres minimum volume</b>	<b>Section</b>	<b>Class</b>
Semillon	F	12
Chardonnay		13
Verdelho		14
Other Varieties or Blends (the variety must be stated on the label, and blends with percentage stated)		15
<b>2024 Dry White Class- 200 litres minimum volume</b>	<b>Section</b>	<b>Class</b>
Semillon	G	16
Chardonnay		17
Verdelho		18
Other Varieties or Blends (the variety must be stated on the label, and blends with percentage stated)		19
<b>Open Dry White Class 2023 vintage or older 125 litres minimum volume</b>	<b>Section</b>	<b>Class</b>
Open Vintage Semillon	H	20
Open Vintage Chardonnay		21
Open Vintage Verdelho		22
Open Vintage Other Varieties or Blends (the variety must be stated on the label, and blends with percentage stated)		23

<b>Museum Dry White Class - 45 litres minimum volume</b> Museum Varietal or Blend (7 years of age or older)	<b>Section</b> I	<b>Class</b> 24
<b>Open Vintage Sparkling - 125 litres minimum volume</b> Open Vintage Sparkling Wine - All Styles, All Production Methods 125 Litres	<b>Section</b> J	<b>Class</b> 25
<b>Open Vintage Rose Style. - 125 litres minimum volume</b> Open Vintage Rosé Style	<b>Section</b> K	<b>Class</b> 26
<b>Open Vintage Sweet White Table Wine - 125 litres minimum volume</b> Open Vintage Sweet White Table Wine Greater Than 1 <sup>o</sup> Be	<b>Section</b> L	<b>Class</b> 27
<b>Open Vintage Fortified Wines - 125 Litres minimum volume</b> Open Vintage Fortified Wines	<b>Section</b> M	<b>Class</b> 28

**ENTER NOW**



# Regulation 2

## BOUTIQUE WINE PRODUCERS/GROWERS

<b>2025 Dry Red - Class- 400 litres minimum volume</b>	<b>Section</b>	<b>Class</b>
All Varieties and Blends (the variety must be stated on the label, and blends with percentage stated)	N	31
<b>2024 Dry Red - Class- 200 litres minimum volume</b>	<b>Section</b>	<b>Class</b>
Shiraz	O	32
Bordeaux Varieties and Bordeaux Blends (the variety must be stated on the label, and blends with percentage stated)		33
Other Varieties or Blends (the variety must be stated on the label, and blends with percentage stated)		34
<b>2023 Dry Red - Class- 200 litres minimum volume</b>	<b>Section</b>	<b>Class</b>
Shiraz	P	35
Bordeaux Varieties and Bordeaux Blends (the variety must be stated on the label, and blends with percentage stated)		36
Other Varieties or Blends (the variety must be stated on the label, and blends with percentage stated)		37
<b>Open Vintage Dry Red Class- 2022 and Older - 125 litres minimum volume</b>	<b>Section</b>	<b>Class</b>
Shiraz	Q	38
Bordeaux Varieties and Bordeaux Blends (the variety must be stated on the label, and blends with percentage stated)		39
Other Varieties or Blends (the variety must be stated on the label, and blends with percentage stated)		40
<b>Museum Dry Red Class- 45 litres minimum volume</b>	<b>Section</b>	<b>Class</b>
Varietal or Blend 7 years of age and older	R	41
<b>2025 Dry White Class - 200 litres minimum volume</b>	<b>Section</b>	<b>Class</b>
Semillon	S	42
Chardonnay		43
Verdelho		44
Other Varieties or Blends (the variety must be stated on the label, and blends with percentage stated)		45
<b>2024 Dry White Class- 200 litres minimum volume</b>	<b>Section</b>	<b>Class</b>
Semillon	T	46
Chardonnay		47
Verdelho		48
Other Varieties or Blends (the variety must be stated on the label, and blends with percentage stated)		49
<b>Open Dry White Class 2023 vintage or older 125 litres minimum volume</b>	<b>Section</b>	<b>Class</b>
Open Vintage Semillon	U	50
Open Vintage Chardonnay		51
Open Vintage Verdelho		52
Open Vintage Other Varieties or Blends (the variety must be stated on the label, and blends with percentage stated)		53

<b>Museum Dry White Class - 45 litres minimum volume</b> Museum Varietal or Blend (7 years of age or older)	<b>Section</b> V	<b>Class</b> 54
<b>Open Vintage Sparkling - 125 litres minimum volume</b> Open Vintage Sparkling Wine - All Styles, All Production Methods 125 Litres	<b>Section</b> W	<b>Class</b> 55
<b>Open Vintage Rose Style. - 125 litres minimum volume</b> Open Vintage Rosé Style	<b>Section</b> X	<b>Class</b> 56
<b>Open Vintage Sweet White Table Wine - 125 litres minimum volume</b> Open Vintage Sweet White Table Wine Greater Than 1°Be	<b>Section</b> Y	<b>Class</b> 57
<b>Open Vintage Fortified Wines - 125 Litres minimum volume</b> Open Vintage Fortified Wines	<b>Section</b> Z	<b>Class</b> 58

**ENTER NOW**



# Regulations

1. Boutique winemakers are the lessees/owners of a Hunter Valley winery whose annual crush is less than 350 tonnes.
2. Boutique Wine Producers/Growers have their grapes made into wine under contract in a Hunter Valley winery. The annual production of the Boutique Wine Producers/Growers must be less than 350 tonnes.
3. All wines must be commercially bottled at the time of entry. Unbottled wines will not be given an award or medal. However, they will be given a standard.
4. Wines to be submitted must be made from grapes grown in the Hunter Valley and LIP compliant- defined as the catchment area of the Hunter River.
5. Each exhibitor must be in possession of either a current Off-Licence, Vigneron Licence or a current Off Licence Retail Licence.
6. Max no of entries/class is 3, except for Classes 'Other Varieties and Blends' – max no of entries 5/class. Duplication of entries in any one class is not permitted.
7. The same wine may not be entered by any other competitor.
8. No wine may be entered in more than one class.
9. Each wine sample is to consist of four (4) 750ml bottles or six (6) 375ml bottles.
10. The minimum quantity of wines eligible for each exhibit within the respective sections will be:
  - i. Sections E, I, R, V - 45 Litres
  - ii. Sections D, H, J, K, L, M, Q, U, W, X, Y, Z - 125 Litres
  - iii. Sections B, C, F, G, O, P, S, T - 200 Litres
  - iv. Sections A, N, – 400 Litres
11. a) Further wine samples may be required and/or inspected by the Maitland Show Wine Committee or its nominees for quantitative and comparative analysis, and  
b) The Committee or its nominees shall not be required to give notice to any exhibitor of its intention to make any such inspection hereby authorized, and  
c) In the event of discrepancy disclosed by such inspection, the Committee or its nominees if it shall so determine may cancel any award won by an exhibitor and disqualify that exhibitor from further exhibition for such a period as the Committee in its absolute discretion may determine.
12. No exhibitor shall advertise or allow to be advertised by any means whatsoever by broadcasting, pictorially or in writing the fact that any exhibit has won any prize in the Show, unless such advertisement shows clearly
  - a) Hunter Valley Boutique Winemakers Show
  - b) Year of Award
  - c) Description of Class with vintage year applicable.



13. The decision of the Judges shall be accepted as final and binding.
14. The Exhibitor agrees to supply to the Maitland Showground (Hunter River Agricultural & Horticultural Association up to two (2) cases of award-winning wines at wholesale prices (\$140.00 per dozen + GST) for presentation at the current or following years Wine Show Awards Presentation.

Definition of a Bordeaux Red Variety: This covers Cabernet Sauvignon, Cabernet Franc, Merlot, Petit Verdot, Malbec and Carmenere

NOTE: A trophy will be awarded for each Section except for A, J, K, L, M, N, W, X, Y & Z.

These sections trophies are as follows:

- Trophy for Best Sparkling Wine (Sections J & W)
- Trophy for Best Rose (Sections K & X)
- Trophy for Best Sweet White Table Wine (Sections L & Y)
- Trophy for Best Open Vintage Fortified (Sections M & Z)

All Wines in Both Regs 1 & 2 are eligible for:

- The Karl Stockhausen Commemorative Trophy for Best White Wine of Show
- The Ray Healey Trophy for Best Red of Show
- Trophy for the Boutique Winemaker of the Year - awarded to the producer who has achieved the highest number of points for their exhibits apportioned 5 points for gold, 3 for silver and 1 point for bronze for 2023, 2024 & 2025 vintage wines only.





[hvboutiquewineshow.com.au](http://hvboutiquewineshow.com.au)



Proudly Presented by Hunter River Agricultural & Horticultural Association