

WINEGB AWARDS 2024 TERMS OF ENTRY

1. ORGANISER

The Organiser of the WineGB Awards is: Wines of Great Britain Limited (WineGB), Office 29, Harborough Innovation Centre Airfield Business Park, Leicester Road. Market Harborough LE16 7WB (please do not send wine samples to this address).

2. ENTRY PROCESS

a. To enter the WineGB Awards, the Producer ("Entrant") must:

- i) Submit to the Organiser by 3 May 2024 a completed online Entry Form, comprising two parts:
 - **Part 1:** general details via the weblink www.winegb.co.uk/members-area/winegb-awards-entry-part-1 to be completed first. This will generate an email to you with details of your Part 1 submission together with a link to Part 2.
 - **Part 2:** to be completed for each wine entry by clicking on the link generated by your Part 1 submission
- ii) Pay the entry fee in accordance with paragraph 3 below.
- iii) Deliver the wine samples entered, in accordance with paragraph 4 below.

b. Partly completed forms or late entries will not be accepted.

c. It is the Entrant's responsibility to ensure that they obtain confirmation that an entry has been received by the Competition Manager. The organiser will not accept any liability for any undelivered entry forms.

3. ENTRY FEE AND PAYMENT (INCLUDING INVOICES)

a. Each Entry Form must be accompanied by full payment of the entry fee.

b. The entry fee must be paid online by credit/debit card.

c. All entry fees must be paid at the time entries are submitted online. Entries will not be processed until payment is received.

d. No refund or credit of an entry fee will be given in any circumstances, including but not limited to circumstances in which the wine entered is disqualified, withdrawn, lost, damaged or does not arrive.

e. Receipted VAT invoices will be provided to the Entrant via the online payment system. If a proforma invoice is required prior to payment, please send request by email to mags@winegb.co.uk

4. DELIVERY OF WINE SAMPLES

a. The delivery deadline of wines (with commercial labels) to Sensible Wine Services Ltd (SWS) is **10 May 2024** and it is the Entrant's responsibility to make sure they are delivered by this deadline.

b. The outside of the case or container holding the wines must be labelled FAO WineGB Awards 2024.

c. The wines should be delivered to SWS, Unit 10 Dana Trading Estate, Transfera Road, Paddock Wood, Tonbridge TN12 6UT.

d. The Entrant will be responsible for all delivery charges in transporting their wine samples to SWS.

e. The wines will be transported at the Entrant's risk and it will be the Entrant's responsibility to arrange adequate insurance.

f. The Organiser will not be responsible to the Entrant for any loss or damage to the wine entries whatsoever whilst in the Organiser or its agents possession during the competition or thereafter.

g. In the event of loss or damage to the wines, once delivered to SWS and prior to the competition, the Entrant will be required to supply a replacement entry wine at their own expense.

- h. Upon completion of the competition, Trade Tasting (see 5 (i) below) and the WineGB Awards Celebration event, the Organiser will retain any unopened wine for use at future WineGB events and/or any purpose it deems to be suitable including being sold for charitable purposes.

5. CRITERIA FOR ENTRY

- a. The Entrant must be a WineGB Producer Member. Save that Trade Associate Members may be considered for the award in 11b) below for Contract Winery of the Year.
- b. Wines entered must be from bottled stock. Tank or barrel samples will not be accepted.
- c. All entries must be accompanied by completed declarations (contained within Parts 1 and 2 of the Entry Form).
- d. Wines entered must have been made in accordance with EU and UK legislation in force at the time of production and produced exclusively in and from grapes grown in England or Wales.
- e. The Organiser may require that wines gaining sufficient marks for an award be subject to an independent analysis. Awards will not be made or be withdrawn if the analysis shows that:
- the wine entered into the competition is analytically different to the wine commercially available for sale, or
 - the wine is shown to contain residues of pesticides that in the reasonable opinion of the Organiser are excessive.
- f. Awards will be withdrawn if details submitted in Part 1 and/or Part 2 of the Entry Form relating to the wine entry and/or Award eligibility are inaccurate.
- g. Wines entered must be commercially available i.e. on sale somewhere and there must be a minimum quantity of 360 litres or 480 bottles (or for Sweet Wines, a minimum quantity of 180 litres or 480 x 37.5cl bottles, or for Prestige Cuvée Wines or Aged Vintage Sparkling, a minimum quantity of 225 litres or 300 x 75cl bottles) available for sale of each wine entered. Random sampling checks may be made to confirm that wines are available for sale, that the wines for sale are the same as the wine entered for the competition, and that the wine is presented in accordance with EU and UK legislation in force at the time of production.
- h. Wines entered must be contained in a 75cl bottle with the exception of sweet wines (which may be contained in 37.5cl or 50cl bottles) or an alternative packaged format e.g. can.
- i. Four bottles of each wine must be submitted at the time of entering the competition. An additional 3 and 6 bottles of the wine will be required if the wine is selected for the WineGB Awards Celebration event and Trade Tasting respectively. WineGB has the right to request an additional 6 award winning bottles of the selected wine for use in marketing and promotional activities. All wines submitted to the competition, Trade Tasting (Awards Trophy Table), WineGB Awards Celebration event, marketing and promotional activity become the property of the Organiser.
- j. Wines entered must fall into one of two categories: still or sparkling, with each category divided into classes. Wines entered must fall within one of the classes outlined in paragraphs 7 and 8 below.
- k. Wines can only be entered into one class per category, not multiple classes - save that wines entered into either Innovative wine class (7.h. and 8.c.) in which case wines in either of these classes may also be entered into one other class for which the wine is eligible. Entry fees for both class entries must be paid.

6. CLASSES: GENERAL

- a. Single varietal classes: the wine must contain a minimum of 85% of the stated grape variety. A wine containing 85% or more of a variety for which there is a separate class must enter that class, i.e. a red wine containing 85% or more Pinot Noir/Pinot Noir Précoce must be entered into the Pinot Noir class, not the Red class.
- b. The Organiser and/or Judges reserve the right to introduce a new class or transfer to a different class if the wine/s entered fit accordingly.
- c. No magnums to be entered into any of the classes.

7. STILL WINE CLASSES FOR 2024

Classes a – g must be made from any of the varieties permitted in the English or Welsh PGI or PDO.

- a. Chardonnay
- b. Bacchus
- c. Single Varietal white
- d. Blended white
- e. Red Pinot Noir (to include wines produced from Frühburgunder/Pinot Précoce)
- f. Red (blends and other single varieties)
- g. Rosé (including Pinot Noir Rosé)
- h. Innovative still (this class is for Entrants to enter wine produced using innovative and/or less conventional winemaking techniques and may include any vitis grape varieties whether or not permitted in the PGI or PDO and may be fortified)
- i. Sweet (defined as having a residual sugar content of at least 45 grams per litre) or Demi Sec (defined as having a residual sugar content of 32-44 grams per litre)

8. SPARKLING WINE CLASSES FOR 2024

There is a maximum threshold RRP of £65 per bottle for all wines entered into the sparkling wine classes except for Prestige Cuvée and Aged Vintage Sparkling.

There is a minimum threshold age requirement of 10 years (2014) or older for all Aged Vintage Sparkling wines. Wines entered that meet this age threshold and older must be entered into the Aged Vintage Sparkling class.

a. Traditional Method Wine Classes

- Classic Cuvée Vintage (from any varieties permitted in the English (or Welsh) Quality Sparkling Wine PDO)
- Classic Cuvée NV/MV (from any varieties permitted in the English (or Welsh) Quality Sparkling Wine PDO)
- Sparkling Blend (blends made from any varieties permitted in the English (or Welsh) Regional Quality Sparkling Wine PGI)
- Sparkling Red (from any of the varieties permitted in the English (or Welsh) Regional Quality Sparkling Wine PGI)
- Blanc de Blancs (from any of the white grape varieties permitted in the English (or Welsh) Regional Quality Sparkling Wine PGI)
- Blanc de Noirs (from any of the red grape varieties permitted in the English (or Welsh) Regional Quality Sparkling Wine PGI)
- Rosé (from any of the varieties permitted in the English (or Welsh) Regional Quality Sparkling Wine PGI)
- Prestige Cuvée (from any of the varieties permitted in the English (or Welsh) Regional Quality Sparkling Wine PGI). This class is for Entrants who produce a top wine (or pair of wines) that sit above the rest of the range and would therefore be classed as your Prestige Cuvée offering, e.g. if an Entrant produces both a Blanc de Blancs vintage and a more expensive 'Prestige Cuvée' Blanc de Blancs, then the latter must be entered into the Prestige Cuvée Class.
- Aged Vintage Sparkling (from any of the varieties permitted in the English (or Welsh) Regional Quality Sparkling Wine PGI). This class is for Entrants to enter a traditional method vintage wine in any style but with a minimum age requirement of 10 years (2014) or older. Depending upon the number of entries within this class, the Organisers and Judges reserve the right to split this class according to style of wine, e.g. Aged Vintage Sparkling Classic Cuvée, Blanc de Noirs etc.

b. Non Traditional Method Wine Class

This class is for Entrants to enter Charmat or carbonated wines either as a varietal or a blend from any of the varieties permitted in the English (or Welsh) Regional Quality Sparkling Wine PGI.

c. Innovative Sparkling Wine Class

This class is for Entrants to enter wine produced using innovative and/or less conventional winemaking techniques, e.g. Ancestrale, Pet Nat etc. Any method of sparkling wine production may be used, and any may include any vitis grape varieties whether or not permitted in the PGI or PDO).

9. JUDGES

- a. The tasting will be undertaken by panels of expert Judges who will assess each wine 'blind'.
- b. Provided the minimum score (in accordance with the WineGB Awards point system) is reached gold, silver and bronze awards will be given in each class.
- c. The Judges' decision on all awards based on the judging of wines in this competition shall be final and will not be open to challenge.
- d. After the competition, the Judges shall be given a list of all Entrants/wines entered together with their identification numbers and scores.

10. WINNERS

- a. A trophy in any class will be awarded to the wine with the highest score in that class so long as the wine in question achieves a score of not less than 96 points. In the event of a tie, the Judges will re-taste the relevant wines and either award the trophy to the wine which the judges consider to be the best wine or, if they cannot reach such a conclusion, the trophy will be awarded to the relevant wines jointly. In all matters the Judges' decision will be final and binding.
- b. Only class trophy winners will be entered for the Top Still and Top Sparkling Trophy. Only Top Still and Top Sparkling Trophy winners will be entered for "Supreme Champion", the Overall Winner Trophy. To find a winner for each of these trophies, the judging will be a fresh taste-off, with no comparison of previous marks.
- c. The Judges' decision on the award of trophies shall be final and not open to challenge.
- d. The winners of the trophies will usually hold them for one year or until the next competition. They shall take reasonable steps to ensure the security and condition of the trophies. Trophies must be returned to the Organiser on request, at the holders' expense.
- e. Winning Entrants agree that the Organisers or its agents may publish details and particulars of the winning wines.
- f. Entrants agree that the Organiser may photograph and reproduce photographs of Entrants and/or winning wines.
- g. Winning Entrants may publicise their award for the wine that was judged and awarded provided the year in which it was won is stated.

11. ESTATE / CONTRACT WINERIES OF THE YEAR

Wineries entering this category must be WineGB Producer Members or Trade Associate Members in their own right at the time of entry and at the time of the announcement of the award to be eligible.

Winery of the Year may be awarded by the Judges to the wineries that have overall produced the most impressive gold medal wine/s, so long as the wines have been judged in this competition for 2024:

- a. under the winery's own brand label (whether from their own estate grown grapes or grapes purchased from other growers) ("Estate Winery of the Year"); and
- b. as a third party contract winery, producing those wines for Producer Members of WineGB ("Contract Winery of the Year").

Wines will be considered as being produced by the winery where the wines were fermented and bottled.

In all matters the Judges' decision will be final and binding.

12. NEWCOMER AWARD

- a. Subject to eligibility, The Newcomer Award will be presented to a wine industry newcomer "producer" (within the meaning of article 46 of Regulation 2019/33 or subsequent to Brexit the re-enactment of this provision under UK law) whose wine has scored the highest in this competition for 2024.
- b. To be eligible for this award the Entrant must:
 - Have released to market and commercialised their first wine in January 2022 or later;
 - Have not been a winner of this Award previously;
 - Be a WineGB Producer Member in their own right at the time of entry and at the time of the announcement of the award; and,
 - Have ticked the appropriate box in Part 2 of the Entry Form.

13. BOUTIQUE PRODUCER AWARD

- a. Subject to eligibility, The Boutique Producer Award will be presented to the boutique producer or boutique winery whose wine(s) has scored the highest in this competition for 2024.
- b. To be eligible for this award the Entrant must have:
 - (i) An annual bottle production averaged over 3 years (2023, 2022 and 2021) of 20,000 bottles or less;
 - (ii) Either:
 - a. a vineyard which the producer either owned, leased or had effective day to day management of the vines for the growing season(s) in which at least 85% of the grapes used in making the wine(s) entered were grown; or
 - b. a winery which the producer either owns or has day to day effective control, and in which the wines entered were made and appears on the label as the actual or contract bottler for purposes of article 46 of Regulation 2019/33 (or subsequent to Brexit the re-enactment of this provision under UK law); and
 - (iii) Be a WineGB Producer Member in their own right at the time of entry and at the time of the announcement of the award; and,
 - (iv) Ticked the appropriate box in Part 2 of the Entry Form.

14. SUSTAINABLE WINE AWARD

- a. Subject to eligibility the Sustainable Wine Award will be awarded to the highest-scoring SWGB-certified wine in this competition for 2024
- b. To be eligible for the Award the producer must
 - i. Be a WineGB Producer Member in their own right at the time of entry and at the time of the announcement of the Award,
 - ii. Be certified via the Sustainable Wines of Great Britain Scheme at the time of entry and at the time of the announcement of the Award
 - iii. Have ticked the appropriate box in Part 2 of the Entry Form

15. WITHDRAWAL OF WINE ENTRIES

To cancel an entry you must email the Competition Manager at awards@winegb.co.uk with the name of the wine to be withdrawn and the name of the producer deleting the entry. Entry fee can only be refunded in full if the cancellation is made before 10 May 2024. Cancellation after this date will not be refunded.

16. FEEDBACK

For those wines that do not gain sufficient marks for an award to be given, feedback information through an anonymous tasting note will be made available. The Organiser, its employees, agents and/or Judges will not (a) entertain discussion or debate in respect of the feedback and/or tasting notes and draws attention to the finality of the judge's decision as per 10 (c) above, and (b) accept liability for any loss, damage or inconvenience arising as a consequence of the information given on feedback.

17. GENERAL

- a. Data Protection: In the course of providing our services to the Entrant, the Organiser ('data controller' for the purposes of the Data Protection Act 1998) will hold personal information (as detailed in the completed Entry Form - Parts 1 and 2) about the Entrant, its officers and employees. The Organiser will store the information on its database for use by WineGB in processing the competition entry forms, maintaining business contact records, updating the Entrant on WineGB competition activities, results, producing the WineGB website and for analysis of the competition results. The Organiser will also hold information, so it can provide related services in order to manage its competition and to publicise results of the WineGB Awards. The Organiser will pass the Entrant's details to other organisations to carry out some of these activities for WineGB. Where the Organiser uses other organisations to process the information, it will require them to put appropriate measures in place to protect the information.
- b. The Organiser shall decide administration matters in accordance with these Terms.
- c. Any breach of these Terms may result in disqualification of the applicable wine(s) from the competition in the Organiser's reasonable discretion.