

WINEGB AWARDS TERMS OF ENTRY

1. ORGANISER

The Organiser of the WineGB Awards is: Wines of Great Britain Limited (WineGB), BGA House, Nottingham Road, Louth, Lincolnshire, LN11 0WB (please do not send wine samples to this address).

2. ENTRY PROCESS

To enter the WineGB Awards, the Producer/Grower ("Entrant") must submit to the Organiser, by **the specified closing date**, a completed online Entry Form, accessible via MyWineGB self-service.

Partly completed forms or late entries will not be accepted.

3. ENTRY FEE AND PAYMENT (INCLUDING INVOICES)

Entries will not be confirmed until full payment has been received. Payment can be made by credit or debit card. If you are only able to pay on invoice please contact the Awards Manager on awards@winegb.co.uk.

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be given in any circumstances, including but not limited to circumstances in which the wine entered is disqualified, withdrawn, lost, damaged or does not arrive.

Receipted VAT invoices will be provided.

4. DELIVERY OF WINE SAMPLES

The delivery deadline for wines (with commercial labels) to Sensible Wine Services Ltd (SWS) is **6 May 2026** and it is the Entrant's responsibility to make sure they are delivered by this deadline.

The outside of the case or container holding the wines must be labelled **FAO WineGB Awards 2026**

The wines should be delivered to **SWS, Unit 10 Dana Trading Estate, Transfera Road, Paddock Wood, Tonbridge TN12 6UT**. The Entrant will be responsible for all delivery charges in transporting their wine samples to SWS.

If contact details are required when booking your courier for delivery, please use **Chris Porter – Tel: 07917 352180**

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

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.

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.

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 - WINES

- a)** The Entrant must be a WineGB Producer or Grower Member.
- 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:
 - 1. the wine entered into the competition is analytically different to the wine commercially available for sale, or
 - 2. 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 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 (minimum) 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 the defined categories, 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, not multiple classes. Any wine may be entered for the Innovative awards by ticking the relevant box on the entry form and providing supporting text.

6. WINE 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.

7. STILL WINE CLASSES

Class	Description
Single Varietal: Chardonnay	A white wine made from at least 85% Chardonnay grapes
Single Varietal: Pinot Noir	A red wine made from at least 85% Pinot Noir and/or Pinot Noir Précoce (Frühburgunder)
Other White	A white wine made from any white varieties approved for the English and Welsh PDO and PGI
Other Red	A red wine made from any red grapes exclusively grown in England or Wales.
Rosé	A rosé wine made from any blend of white and red grapes from any varieties approved for the English and Welsh PDO and PGI
Orange Wine	An orange wine made from any vitis varieties
Sweet or Demi-sec	A sweet or demi-sec wine made from any vitis varieties. Sweet is defined as having a residual sugar content of at least 45 grams per litre. Demi Sec is defined as having a residual sugar content of 32-44 grams per litre.

Any entered wines may be considered for the Innovative award provided the entrant ticks the 'Innovative' box on the entry form and provides supporting text.

8. SPARKLING WINE CLASSES

To be considered a vintage wine, an entry in any of these categories and classes must be made from grapes of which at least 85% are from the stated vintage.

Sparkling: Traditional Method Category

All wines entered into this category must be made from varieties approved for the English and Welsh PDO or PGI. Some classes have additional restrictions.

There is a maximum threshold RRP of £65 per bottle for all wines entered into this category, except for Prestige Cuvée / Aged Vintage Sparkling.

Class	Description
Aged Vintage Sparkling	A vintage sparkling wine which has been aged for at least 10 years (i.e. the grapes were harvested 11 years prior to the current year).
Prestige Cuvée	A Prestige Cuvée wine is either a producer's top wine, OR a wine that retails at above £65. An entrant may enter a maximum of 2 wines in this category.
Classic Cuvée	A sparkling wine made from the varieties approved for the English or Welsh PDO and including as a minimum all of the following: Chardonnay, Pinot Noir/Pinot Noir Précoce and Pinot Meunier.

Blanc de Blancs	A white wine made exclusively from white grapes approved in the English or Welsh Quality Sparkling Wine PDO.
Blanc de Noirs	A white wine made exclusively from red grapes approved in the English or Welsh Quality Sparkling Wine PDO.
Rosé	A Rosé wine made from any approved white and/or red varieties.
Sparkling Blend	A wine of any colour made from any approved varieties.

Sparkling: Other Method

For this category any vitis varieties are permitted.

Class	Description
Ancestrale	A wine made using the Ancestrale method.
Carbonation	A wine made sparkling by injecting CO ₂ into the base wine (no second or incomplete fermentation). Any vitis grape varieties may be used.
Charmat	A wine made using the Charmat method.
Col Fondo	A wine made using the Col Fondo method.
Pet Nat	A wine made using the Pet Nat method.

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 will be awarded to the wine with the highest score in the relevant classes so long as the wine in question **achieves a score of not less than 95 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 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) Winning Entrants agree that the Organisers or its agents may publish details and particulars of the winning wines.
- d) Entrants agree that the Organiser may photograph and reproduce photographs of Entrants and/or winning wines.
- e) 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 eligible for this award must be WineGB Producer Members 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 the current year:

- 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

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 the current year.

To be eligible for this award the Entrant must:

- a) Have released to market and commercialised their first wine no earlier than the January two years prior to the year of the competition;
- b) Have not been a winner of this Award previously;
- c) 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,
- d) Have ticked the appropriate box in the Entry Form.

13. SUSTAINABLE WINE AWARD

Subject to eligibility the Sustainable Wine Award will be awarded to the highest-scoring SWGB-certified wine in this competition for the current year.

To be eligible for the Award the producer must

- a) Be a WineGB Producer Member in their own right at the time of entry and at the time of the announcement of the Award,
- b) 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
- c) Have ticked the appropriate box in the Entry Form

14. 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 entries close**. Cancellation after this date will not be refunded.

15. STORYTELLING (NON-WINE) CATEGORIES

Labelling

The Labelling Award seeks to capture innovative, highly creative stand out on-shelf labelling that reflects our dynamic and innovative sector.

- a) Entrants should submit:
 - 1. The front-and-back/wrap-around label for consideration in PDF Format
 - 2. A bottle-shot in to bring the story to life.
 - 3. A written submission about design concept and how it fits with brand (max 500 words).
- b) The image must be clear – any written copy on the label must be legible.
- c) Consideration must be given to whether the label would be contrary to the Portman Group Naming, Packaging and Promotion Code of Practice
- d) Judges will be considering the following:
 - 1. Visual Impact & Shelf Presence
 - 2. Brand Alignment & Storytelling
 - 3. Clarity & Information
 - 4. Creativity & Originality
 - 5. Production Quality & Sustainability

Cellar Door

- a) This award is open to English, Welsh and Scottish vineyards and wineries across two classes:
 - 1. Cellar Door - up to 9,999 visitors per year
 - 2. Cellar Door - 10,000 or more visitors per year
- b) Entrants must submit the entry form along with:
 - 1. A video of up to 120 seconds as an MP4 file that shows the cellar door set up and words from the team about what makes the Cellar Door unique. This does not need to be a high-quality production and can be shot on a phone.
 - 2. A 750-word presentation that may incorporate up to ten images and up to three client testimonials
- c) Judges will be considering innovation and excellence in the following areas:
 - 1. Service, Venue
 - 2. Experiential promotion
 - 3. Community engagement
 - 4. Accessibility and Sustainability

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 (iii) 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.