

## ENTRY DEADLINES

### July 3rd 2021

Award Announcement  
Week of July 19th

## ENTRY FORM Melbourne International Wine Competition 2021

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

COMPANY NAME:

STREET ADDRESS:

CITY:

STATE:

ZIP/POSTAL CODE:

COUNTRY:

TELEPHONE: (INCLUDE COUNTRY + AREA CODE)

FAX:

CONTACT NAME:

TITLE OR POSITION:

CONTACT TELEPHONE:

CONTACT CELL:

CONTACT EMAIL ADDRESS:

MAIN CORPORATE WEBSITE:

## SEE BACK OF FORM FOR CATEGORY CODES

### 4 ENTRIES PER FORM

For additional entries please make copies of this form.

Please visit: [www.melbourneintl-comp.com](http://www.melbourneintl-comp.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.

### Product Description Info

1	CATEGORY CODE:	PRODUCT NAME:			ORGANIC:	YEAR:
	REGION OR TYPE:	COUNTRY OF ORIGIN:	ALCOHOL %:	BOTTLE SIZE (ML)	RETAIL PRICE	
2	CATEGORY CODE:	PRODUCT NAME:			ORGANIC:	YEAR:
	REGION OR TYPE:	COUNTRY OF ORIGIN:	ALCOHOL %:	BOTTLE SIZE (ML)	RETAIL PRICE	
3	CATEGORY CODE:	PRODUCT NAME:			ORGANIC:	YEAR:
	REGION OR TYPE:	COUNTRY OF ORIGIN:	ALCOHOL %:	BOTTLE SIZE (ML)	RETAIL PRICE	
4	CATEGORY CODE:	PRODUCT NAME:			ORGANIC:	YEAR:
	REGION OR TYPE:	COUNTRY OF ORIGIN:	ALCOHOL %:	BOTTLE SIZE (ML)	RETAIL PRICE	

**PACK SAMPLES :** (3) 375, 500, 700 or 750ml bottles of each entry along with a copy of this entry form. Clearly mark 'Sample Material - Not For Resale - Glass Enclosed' on the outer carton/s. Include copy of completed submission form in the shipment even if submitted online.

### SHIP TO :

Liquor Logistics Pty Ltd.  
C/O Melbourne International Spirits Competition  
Unit 1, 365 Plummer Street  
Port Melbourne, Victoria 3207  
Tel +61 386521989 / Fax +61 386521989  
Email: [adam@melbourneintlcomp.com](mailto:adam@melbourneintlcomp.com)

### Payment Instructions

Include Copy of this form in the Shipment and Please Email/Scan form in advance to [adam@melbourneintlcomp.com](mailto:adam@melbourneintlcomp.com)

NUMBER OF ENTRIES

x \$100 ea.

April 1st - June 19th \$100  
June 20th - 26th \$115  
June 27 - July 3rd \$150

TOTAL AMOUNT DUE

Please add \$15 for Wire-Transfer

CARD TYPE: (MC/VISA/AMEX)

CARD NUMBER

EXP. DATE:

NAME ON FACE OF CARD:

SECURITY CID

BILLING ADDRESS OF CARD:

CITY:

STATE:

ZIP:

SIGNATURE OF CARD HOLDER:

FOR PAYMENT BY WIRE: Contact Adam Levy at: [adam@melbourneintlcomp.com](mailto:adam@melbourneintlcomp.com)



MIWC  
MELBOURNE  
INTERNATIONAL  
WINE  
COMPETITION

JULY 4th

# 2021

### FOR MORE INFORMATION

Adam Levy  
Office +61 386521989  
Fax +61 386521989  
Email: [adam@melbourneintlcomp.com](mailto:adam@melbourneintlcomp.com)  
Whatsapp: +12017477111

# CATEGORY CODES Melbourne International Wine Competition 2020

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
611	Blush, Pink and Rose Table Wine	Canned Wines, Rose
504	Dessert, Late Harvest, Sweet (Non-Fortified)	Ice Wine, specify varietal
504.1	Dessert, Late Harvest, Sweet (Non-Fortified)	White Dessert Wine, made from grapes frozen post-harvest
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
507	Dessert, Late Harvest, Sweet (Non-Fortified)	Riesling, Late Harvest - 18.1% and above residual sugar
508	Dessert, Late Harvest, Sweet (Non-Fortified)	Sauvignon Blanc, Late Harvest - 6.1% and above residual sugar
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
514.1	Dessert, Late Harvest, Sweet (Non-Fortified)	All other red varietal late harvest wines not listed - 6.1% and above residual sugar
514.2	Dessert, Late Harvest, Sweet (Non-Fortified)	All other non vinifera white varietal late harvest wines not listed - 6.1% and above residual sugar
514.3	Dessert, Late Harvest, Sweet (Non-Fortified)	All other non vinifera red varietal late harvest wines not listed - 6.1% and above residual sugar
515	Dessert, Late Harvest, Sweet (Non-Fortified)	White Blend, Late Harvest - 6.1% and above residual sugar
6	Fortified Wines	Port, Ruby - Traditional grape varieties
6.1	Fortified Wines	Port, Ruby - Other than traditional grape varieties
7	Fortified Wines	Port, Vintage - Traditional grape varieties
7.1	Fortified Wines	Port, Vintage - Other than traditional grape varieties
8	Fortified Wines	Port, Tawny - Traditional grape varieties
8.1	Fortified Wines	Port, Tawny - Other than traditional grape varieties
9	Fortified Wines	Port, Vintage - Varietal
11	Fortified Wines	Port, Late Bottled Vintage - Traditional grape varieties
12	Fortified Wines	Sherry, Non Flor - Traditional grape varieties
12.1	Fortified Wines	Sherry, Non Flor - Other than traditional grape varieties
13	Fortified Wines	Sherry, Medium Sweet - Traditional grape varieties
13.1	Fortified Wines	Sherry, Medium Sweet - Other than traditional grape varieties
14	Fortified Wines	Sherry, Sweet - Traditional grape varieties
14.1	Fortified Wines	Sherry, Sweet - Other than traditional grape varieties
15	Fortified Wines	Sherry, Flor, Dry - Traditional grape varieties
15.1	Fortified Wines	Sherry, Flor, Dry - Other than traditional grape varieties
16	Fortified Wines	Sherry, Flor, Medium Sweet - Traditional grape varieties
16.1	Fortified Wines	Sherry, Flor, Medium Sweet - Other than traditional grape varieties
17	Fortified Wines	Sherry, Flor, Sweet - Traditional grape varieties
17.1	Fortified Wines	Sherry, Flor, Sweet - Other than traditional grape varieties
18	Fortified Wines	Fortified Dessert wine other
813	Natural Fruit Wines and Flavored Wines	Fruit Wines
814	Natural Fruit Wines and Flavored Wines	Honey (mead)
821	Natural Fruit Wines and Flavored Wines	Sake (traditional)
114.3	Red Table Wines	Canned Wines, Red
303	Red Table Wines	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)
308.2	Red Table Wines	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)
312.2	Red Table Wines	Cabernet Sauvignon, Vintage 2008 or earlier (\$40.00 and higher)
331	Red Table Wines	Dolcetto
332	Red Table Wines	Gamay
335	Red Table Wines	Grenache
336	Red Table Wines	Malbec
339	Red Table Wines	Merlot, Vintage 2009 or later (\$20.00 and lower)
339.1	Red Table Wines	Merlot, Vintage 2009 or later (\$20.01 and higher)
342	Red Table Wines	Merlot, Vintage 2008 or earlier (\$20.00 and lower)
342.1	Red Table Wines	Merlot, Vintage 2008 or earlier (\$20.01 and higher)
346	Red Table Wines	Mourvedre/Monastrell
347	Red Table Wines	Nebbiolo
352	Red Table Wines	Petite Sirah (\$20.00 and lower)
352.1	Red Table Wines	Petite Sirah (\$20.01 and higher)
355	Red Table Wines	Pinot Noir, Vintage 2009 or later (\$20.00 and lower)
355.1	Red Table Wines	Pinot Noir, Vintage 2009 or later (\$20.01 to \$39.99)
355.2	Red Table Wines	Pinot Noir, Vintage 2009 or later (\$40.00 and higher)
358	Red Table Wines	Pinot Noir, Vintage 2008 or earlier (\$20.00 and lower)
358.1	Red Table Wines	Pinot Noir, Vintage 2008 or earlier (\$20.01 to \$39.99)

# CATEGORY CODES Melbourne International Wine Competition 2020

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

358.2	Red Table Wines	Pinot Noir , Vintage 2008 or earlier (\$40.00 and higher)
365	Red Table Wines	Sangiovese (\$20.00 or lower)
365.1	Red Table Wines	Sangiovese (\$20.01 or higher)
366	Red Table Wines	Syrah/Shiraz, Vintage 2009 or later (\$20.00 and lower)
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)
367.1	Red Table Wines	Syrah/Shiraz, Vintage 2008 or earlier (\$20.01 to \$39.99)
367.2	Red Table Wines	Syrah/Shiraz, Vintage 2008 or later (\$40.00 and higher)
368	Red Table Wines	Tempranillo
371	Red Table Wines	Zinfandel, Vintage 2009 or later (\$20.00 and lower)
371.1	Red Table Wines	Zinfandel, Vintage 2009 or later (\$20.01 and higher)
374	Red Table Wines	Zinfandel, Vintage 2008 or earlier (\$20.00 and lower)
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)
381.2	Red Table Wines	Red Meritage or Bordeaux Blend (\$40.00 and higher)
390	Red Table Wines	Dry Red Table Wine Blends (\$20.00 and lower)
390.1	Red Table Wines	Dry Red Table Wine Blends (\$20.01 to \$39.99)
390.2	Red Table Wines	Dry Red Table Wine Blends (\$40.00 and higher)
393	Red Table Wines	Sweet Red Table Wine Blends
394.1	Red Table Wines	Super Tuscan Blend
394.2	Red Table Wines	Red Venetian Style Blend
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
399.2	Red Table Wines	Non vinifera red varieties - 2.1-6.0% residual sugar
702	Soft Table Wines Under 10% Alcohol	Riesling, under 10% alcohol
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
224	Sparkling Wines (Bulk or Charmat Process)	Blanc de Blancs - Traditional grape varieties
225	Sparkling Wines (Bulk or Charmat Process)	Blanc de Noirs - Traditional grape varieties
226	Sparkling Wines (Bulk or Charmat Process)	Natural - 0 - .5% residual sugar
227	Sparkling Wines (Bulk or Charmat Process)	Brut - .51 - 1.5% residual sugar
228	Sparkling Wines (Bulk or Charmat Process)	Dry - 1.51 - 2.5% residual sugar
229	Sparkling Wines (Bulk or Charmat Process)	Extra Dry - 2.51 - 3.5% residual sugar
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
201	Sparkling Wines (Non-Vintage Methode Champenoise)	Blanc de Blancs NV - Traditional grape varieties
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
203.1	Sparkling Wines (Non-Vintage Methode Champenoise)	Natural NV - Other than traditional grape varieties
204	Sparkling Wines (Non-Vintage Methode Champenoise)	Brut NV - Traditional grape varieties
204.1	Sparkling Wines (Non-Vintage Methode Champenoise)	Brut NV - Other than traditional grape varieties
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
206.1	Sparkling Wines (Non-Vintage Methode Champenoise)	Extra Dry NV - Other than traditional grape varieties
207	Sparkling Wines (Non-Vintage Methode Champenoise)	Sec or Demi-Sec NV - Traditional grape varieties
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
210.3	Sparkling Wines (Non-Vintage Methode Champenoise)	Sparkling Rose NV, non -traditional varieties - Other than traditional grape varieties
211	Sparkling Wines (Non-Vintage Methode Champenoise)	Sparkling Rouge, NV
213	Sparkling Wines (Vintage, Methode Champenoise)	Blanc de Blancs Vintage 2005 and later - Traditional grape varieties
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
215.1	Sparkling Wines (Vintage, Methode Champenoise)	Natural Vintage 2005 and later - Other than traditional grape varieties
216	Sparkling Wines (Vintage, Methode Champenoise)	Brut Vintage 2005 and later - Traditional grape varieties
216.1	Sparkling Wines (Vintage, Methode Champenoise)	Brut Vintage 2005 and later - Other than traditional grape varieties
216.2	Sparkling Wines (Vintage, Methode Champenoise)	Dry Vintage 2005 and later - Traditional grape varieties
216.3	Sparkling Wines (Vintage, Methode Champenoise)	Dry Vintage 2005 and later - Other than traditional grape varieties
217	Sparkling Wines (Vintage, Methode Champenoise)	Brut Vintage Rose 2005 and later - Traditional grape varieties
217.1	Sparkling Wines (Vintage, Methode Champenoise)	Rouge 2005 and later
218	Sparkling Wines (Vintage, Methode Champenoise)	Brut Vintage 2005 and later, Late Disgorged - Traditional grape varieties
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 2020

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
221	Sparkling Wines (Vintage, Dated 5 years or Older, Methode Champenoise) Natural Vintage, 2004 and earlier - Traditional grape varieties
221.1	Sparkling Wines (Vintage, Dated 5 years or Older, Methode Champenoise) Natural Vintage, 2004 and earlier - Other than traditional grape varieties
222	Sparkling Wines (Vintage, Dated 5 years or Older, Methode Champenoise) Brut Vintage, 2004 and earlier - Traditional grape varieties
222.1	Sparkling Wines (Vintage, Dated 5 years or Older, Methode Champenoise) Brut Vintage, 2004 and earlier - Other than traditional grape varieties
223	Sparkling Wines (Vintage, Dated 5 years or Older, Methode Champenoise) Brut Rose, Vintage 2004 and earlier - Traditional grape varieties
408	White Table Wine Chardonnay, Vintage 2009 or later (\$20.00 or lower)
408.1	White Table Wine Chardonnay, Vintage 2009 or later (\$20.01 or higher)
411	White Table Wine Chardonnay, Vintage 2008 or earlier (\$20.00 or lower)
411.1	White Table Wine Chardonnay, Vintage 2008 or earlier (\$20.01 or higher)
436	White Table Wine Chenin Blanc - 0 to 1.0% residual sugar
437	White Table Wine Chenin Blanc - 1.1 - 3.0% residual sugar
441	White Table Wine Gewürztraminer - 0 - .7% residual sugar
442	White Table Wine Gewürztraminer - .71 - 3.0% residual sugar
443	White Table Wine Gewürztraminer - 3.1 - 6.0% residual sugar. Also see Late Harvest category.
445	White Table Wine Riesling - 0 - .7% residual sugar
447	White Table Wine Riesling - .71 - 3.0% residual sugar
449	White Table Wine Riesling - 3.1 - 6.0% residual sugar. Also see Late Harvest category.
453	White Table Wine Muscat - 0 - .7% residual sugar
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
459	White Table Wine Pinot Gris (\$15.00 or lower)
459.1	White Table Wine Pinot Gris (\$15.01 or higher)
462	White Table Wine Sauvignon Blanc, Dry, Vintage 2009 or later (\$20.00 or lower)
462.1	White Table Wine Sauvignon Blanc, Dry, Vintage 2009 or later (\$20.01 or higher)
464	White Table Wine Sauvignon Blanc, Dry, Vintage 2008 or earlier (\$20.00 or lower)
464.1	White Table Wine Sauvignon Blanc, Dry, Vintage 2008 or earlier (\$20.01 or higher)
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
481	White Table Wine Sweet White Table Wine Blends
482.1	White Table Wine White Rhone blends
484	White Table Wine 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
484.2	White Table Wine All other white varietal wines not otherwise listed - 3.1% - 6-0% residual sugar. Also see Late Harvest category.
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
910.5	White Table Wine Canned Wines, White
1000	Makgeolli Alcohol Beverage native to Korea

## 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](http://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.



**MIWC**  
MELBOURNE  
INTERNATIONAL  
**WINE**  
COMPETITION

**OCTOBER 17th**

**2020**