ENTRY DEADLINES

June 25th 2023

Award Announcement Week of July 9th

ENTRY FORM Melbourne International Wine Competition 2023

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:

STREET ADDRESS:

CITY:

TELEPHONE: (INCLUDE COUNTRY + AREA CODE)

.

CONTACT NAME:

CONTACT TELEPHONE:

CONTACT CELL:

FAX:

CONTACT EMAIL ADDRESS:

1 / D

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 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 Levv Office +61 386521989 Fax +61 386521989 Email: adam@melbourneintlcomp.com Whatsapp: +12017477111

	rouuce Description	IIIIU						
1	CATEGORY CODE:	PRODUCT NAME:	ORGANIC:	YEAR:				
	REGION OR TYPE:	COUNTRY OF ORIGIN:	ALCOHOL %:	BOTTLE SI	ZE (ML)	RETAIL PRICE		
2	CATEGORY CODE:	PRODUCT NAME:			ORGANIC:	YEAR:		
	REGION OR TYPE:	COUNTRY OF ORIGIN:	ALCOHOL %:	BOTTLE SI	BOTTLE SIZE (ML) RETAIL PRICE			
3	CATEGORY CODE:	PRODUCT NAME:			ORGANIC:	YEAR:		
	REGION OR TYPE:	COUNTRY OF ORIGIN:	ALCOHOL %:	BOTTLE SI	RETAIL PRICE			
4	CATEGORY CODE:	PRODUCT NAME:			ORGANIC:	YEAR:		
	REGION OR TYPE:	COUNTRY OF ORIGIN:	ALCOHOL %:	BOTTLE SI	ZE (ML)	RETAIL PRICE		
PACK SAMPLES :		3x 12oz/333ml cans, or 3x 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						

Payment Instructions

Include Copy of this form in the Shipment and Please Email/Scan form in advance to adam@melbourneintlcomp.com

NUMBER OF ENTRIES	x \$100 ea. Feb 1st - June 9th \$100 June 10th - 17th \$115 June 18th - 23rd \$125	= \$ TOTAL AI	MOUNT DUE	Please add \$15 for Wire-Transfer	
CARD TYPE: (MC/VISA/AM	EX) CARD NUMBE	3		EXP. DATE:	
NAME ON FACE OF CARD:	:			SECURITY CID	
BILLING ADDRESS OF CAR	RD: C	ITY:	STATE:	ZIP:	
SIGNATURE OF CARD HOLDER:					

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

Unit 1, 365 Plummer Street Port Melbourne, Victoria 3207 Tel +61 386521989 / Fax +61 386521989 Email: adam@melbourneintlcomp.com

ZIP/POSTAL CODE:

TITLE OR POSITION:

COUNTRY:

CATEGORY CODES Melbourne International Wine Competition 2023

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 Blush, Pink and Rose Table Wine Rose, Non-Varietal Label - 0 - .7% residual sugar 606 Blush, Pink and Rose Table Wine Rosé, Sweet Non-Varietal Label - .71% and above residual sugar 607 Blush, Pink and Rose Table Wine 610 Rose, Varietal 611 Blush. Pink and Rose Table Wine Canned Wines, Rose Dessert, Late Harvest, Sweet (Non-Fortified) 504 Ice Wine, specify varietal Dessert, Late Harvest, Sweet (Non-Fortified) 504.1 White Dessert Wine, made from grapes frozen post-harvest Dessert, Late Harvest, Sweet (Non-Fortified) Riesling - 6.1 - 12% residual sugar 505 506 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 Dessert, Late Harvest, Sweet (Non-Fortified) 509 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 Dessert, Late Harvest, Sweet (Non-Fortified) All other white varietal late harvest wines not listed - 6.1% and above residual sugar 514 514.1 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 Dessert, Late Harvest, Sweet (Non-Fortified) 514.3 All other non vinifera red varietal late harvest wines not listed - 6.1% and above residual sugar Dessert, Late Harvest, Sweet (Non-Fortified) 515 White Blend, Late Harvest - 6.1% and above residual sugar Fortified Wines Port, Ruby - Traditional grape varieties 6 Fortified Wines Port, Ruby - Other than traditional grape varieties 6.1 7 Fortified Wines Port, Vintage - Traditional grape varieties Port, Vintage - Other than traditional grape varieties 7.1 Fortified Wines Fortified Wines Port, Tawny - Traditional grape varieties 8 Port, Tawny - Other than traditional grape varieties 8.1 Fortified Wines Fortified Wines Port, Vintage - Varietal 9 11 Fortified Wines Port, Late Bottled Vintage - Traditional grape varieties Fortified Wines Sherry, Non Flor - Traditional grape varieties 12 12.1 Fortified Wines Sherry, Non Flor - Other than traditional grape varieties Sherry, Medium Sweet - Traditional grape varieties 13 Fortified Wines 13.1 Fortified Wines Sherry, Medium Sweet - Other than traditional grape varieties Sherry, Sweet - Traditional grape varieties 14 Fortified Wines 14.1 Fortified Wines Sherry, Sweet - Other than traditional grape varieties Fortified Wines Sherry, Flor, Dry - Traditional grape varieties 15 Sherry, Flor, Dry - Other than traditional grape varieties Fortified Wines 15.1 Sherry, Flor, Medium Sweet - Traditional grape varieties 16 Fortified Wines Sherry, Flor, Medium Sweet - Other than traditional grape varieties 16.1 Fortified Wines Fortified Wines Sherry, Flor, Sweet - Traditional grape varieties 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 813 814 Natural Fruit Wines and Flavored Wines Honey (mead) Natural Fruit Wines and Flavored Wines 821 Sake (traditional) 114.3 **Red Table Wines** Canned Wines, Red 303 **Red Table Wines** Barbera 305 **Red Table Wines Cabernet Franc** Red Table Wines 308 Cabernet Sauvignon, Vintage 2009 or later (\$20.00 and lower) Red Table Wines Cabernet Sauvignon, Vintage 2009 or later (\$20.01 to \$39.99) 308.1 **Red Table Wines** Cabernet Sauvignon, Vintage 2009 or later (\$40.00 and higher) 308.2 **Red Table Wines** Cabernet Sauvignon, Vintage 2008 or earlier (\$20.00 and lower) 312 312.1 **Red Table Wines** Canbernet Sauvignon, Vintage 2008 or earlier (\$20.01 to \$39.99) Cabernet Sauvignon, Vintage 2008 or earlier (\$40.00 and higher) 312.2 Red Table Wines **Red Table Wines** Dolcetto 331 **Red Table Wines** Gamay 332 335 **Red Table Wines** Grenache **Red Table Wines** 336 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) **Red Table Wines** Merlot, Vintage 2008 or earlier (\$20.00 and lower) 342 **Red Table Wines** Merlot, Vintage 2008 or earlier (\$20.01 and higher) 342.1 346 **Red Table Wines** Mourvedre/Monastrell Red Table Wines 347 Nebbiolo Red Table Wines Petite Sirah (\$20.00 and lower) 352 352.1 **Red Table Wines** Petite Sirah (\$20.01 and higher) Pinot Noir, Vintage 2009 or later (\$20.00 and lower) 355 Red Table Wines **Red Table Wines** Pinot Noir, Vintage 2009 or later (\$20.01 to \$39.99) 355.1 Pinot Noir, Vintage 2009 or later (\$40.00 and higher) 355.2 Red Table Wines **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)

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PRICING BANDS: A=\$15 and Lower | B= \$15.01 to 30.00 | C= \$30.01 to 44.99 | D=\$45 and up Pinot Noir, Vintage 2008 or earlier (\$40.00 and higher) 358.2 **Red Table Wines** 365 **Red Table Wines** Sangiovese (\$20.00 or lower) 365.1 **Red Table Wines** Sangiovese (\$20.01 or higher) **Red Table Wines** Syrah/Shiraz, Vintage 2009 or later (\$20.00 and lower) 366 **Red Table Wines** Syrah/Shiraz, Vintage 2009 or later (\$20.01 to \$39.99) 366.1 366.2 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) 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 **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) Zinfandel, Vintage 2008 or earlier (\$20.01 and higher) **Red Table Wines** 374.1 381 **Red Table Wines** Red Meritage or Bordeaux Blend (\$20.00 and lower) **Red Table Wines** 381.1 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) Red Table Wines Dry Red Table Wine Blends (\$20.01 to \$39.99) 390.1 **Red Table Wines** Dry Red Table Wine Blends (\$40.00 and higher) 390.2 Sweet Red Table Wine Blends 393 Red Table Wines 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 **Red Table Wines** 399 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 Soft Table Wines Under 10% Alcohol Orange Muscat, under 10% alcohol 703 710 Soft Table Wines Under 10% Alcohol Generic white wines, under 10% alcohol Soft Table Wines Under 10% Alcohol 711 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 Sparkling Wines (Bulk or Charmat Process) Natural - 0 - .5% residual sugar 226 Sparkling Wines (Bulk or Charmat Process) Brut - .51 - 1.5% residual sugar 227 228 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 Sparkling Wines (Bulk or Charmat Process) Sparkling Blush/Rose 231 Sparkling Wines (Bulk or Charmat Process) Sparkling Rouge 232.3 232.6 Sparkling Wines (Bulk or Charmat Process) Prosecco 201 Sparkling Wines (Non-Vintage Methode Champenoise) Blanc de Blancs NV - Traditional grape varieties Blanc de Noirs NV - Traditional grape varieties 202 Sparkling Wines (Non-Vintage Methode Champenoise) Sparkling Wines (Non-Vintage Methode Champenoise) Natural NV - Traditional grape varieties 203 203.1 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 Sparkling Wines (Non-Vintage Methode Champenoise) 205 Dry NV - Traditional grape varieties Sparkling Wines (Non-Vintage Methode Champenoise) Dry NV - Other than traditional grape varieties 205.1 Sparkling Wines (Non-Vintage Methode Champenoise) Extra Dry NV - Traditional grape varieties 206 Sparkling Wines (Non-Vintage Methode Champenoise) 206.1 Extra Dry NV - Other than traditional grape varieties Sec or Demi-Sec NV - Traditional grape varieties Sec or Demi-Sec NV - Other than traditional grape varieties 207 Sparkling Wines (Non-Vintage Methode Champenoise) 207.1 Sparkling Wines (Non-Vintage Methode Champenoise) Sparkling Wines (Non-Vintage Methode Champenoise) Brut Rose NV, traditional varieties - Traditional grape varieties 210 210.1 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 Sparkling Wines (Vintage, Methode Champenoise) Blanc de Noirs Vintage 2005 and later - Traditional grape varieties 214 Sparkling Wines (Vintage, Methode Champenoise) Natural Vintage 2005 and later - Traditional grape varieties 215 215.1 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 Brut Vintage 2005 and later - Other than traditional grape varieties Sparkling Wines (Vintage, Methode Champenoise) 216.1 Sparkling Wines (Vintage, Methode Champenoise) Dry Vintage 2005 and later - Traditional grape varieties 216.2 Sparkling Wines (Vintage, Methode Champenoise) 216.3 Dry Vintage 2005 and later - Other than traditional grape varieties 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 Brut Vintage 2005 and later, Late Disgorged - Traditional grape varieties 218 Sparkling Wines (Vintage, Methode Champenoise) 219 Sparkling Wines (Vintage, Dated 5 years or Older, Methode Champenoise) Blanc de Blancs Vintage 2004 and earlier - Traditional grape varieties

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220	Sparkling Wines (Vi	ntage, Dated 5 years or Older, Methode Champenoise) Blanc de Noirs Vintage 2004 and earlier - Traditional grape varieties
221	Sparkling Wines (Vi	ntage, Dated 5 years or Older, Methode Champenoise) Natural Vintage, 2004 and earlier - Traditional grape varieties
221.1	Sparkling Wines (Vi	ntage, Dated 5 years or Older, Methode Champenoise) Natural Vintage, 2004 and earlier - Other than traditional grape varieties
222	Sparkling Wines (Vi	ntage, Dated 5 years or Older, Methode Champenoise) Brut Vintage, 2004 and earlier - Traditional grape varieties
222.1	Sparkling Wines (Vi	ntage, Dated 5 years or Older, Methode Champenoise) Brut Vintage, 2004 and earlier - Other than traditional grape varieties
223	Sparkling Wines (Vi	ntage, 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 - 07% 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 - 07% residual sugar
454	White Table Wine	Muscat71 - 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 - 07% residual sugar
484.1	White Table Wine	All other white varietal wines not otherwise listed71 - 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

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

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