



Wine information

Please label the back of each wine bottle with the RRP and provide a one-page tech sheet (not a press release) for each wine, including:

- Wine name, vintage and GI
- Release date (if the wine is already available, please state that)
- Relevant viticultural and vinification notes for each wine (examples below)
- Contact name, phone number and email address, or those of the winemaker

Lab labels (unlabelled samples) must include all of the following:

- The full and complete name of the wine
- Region/s (GI/s)
- Alcohol
- Release date

Relevant viti/vini background for each wine could include details such as:

Vineyards and viticulture:

- Aspect/elevation/location of vineyards
- Grower or estate vines; organic, biodynamic
- Vine age, varieties and clones
- Machine or hand harvested

Vinification:

- Any fruit sorting, crushed/destemmed, whole bunches/berries
- Wild or inoculated yeast
- Fermentation vessel (barrel, tank or other)
- If blend: varietal % and any co-fermentation
- Crushed/pressed, basket/machine
- Time on skins, including cold soak, ferment, post-ferment
- Time on lees, bâtonnage, mlf
- Pressed direct to barrel or via tank?
- Duration, origin, percentage new of any oak for maturation vessels
- If sparkling: traditional or tank method, time on lees, dosage, tirage date, disgorgement date

Other:

- Any other detail you want us to know, such as medals/trophies won at notable wine shows, back story to the wine name, overall vintage conditions, etc.