



Presented by
Regional Insurance
Brokers

To examine wine quality and
style in the context of a
tropical location

Cairns Show Wine Awards

17th – 20th June 2026

Wine Schedule

About the Awards

The Inaugural Cairns Show Wine Awards is held by the Cairns Agricultural, Pastoral, and Mining Association. The first Awards took place in 1992 and have been held continually since that date. This year we are proud to announce it will be our 34th Wine Awards Anniversary.

The Cairns Show Wine Awards presented by Regional Insurance Brokers has become a feature on the Australian Wine Industry Calendar in June each year. The Awards, which focus attention on wine style, appropriate foods, and wine quality, are especially important in the Far North of Australia with its strong tourism and hospitality industry. Absolute insistence upon internationally recognised judging criteria and highly trained judges has brought credibility to the Cairns event. The credibility of the event, recognised nationally within the industry is highlighted by the calibre of judges attracted to the event.

The Wine Awards seek to constantly improve. We have a strong program in Cairns to encourage locals with Wine knowledge to participate and progress from Wine Steward to Associate Judge and then Senior Judge.

After judging has finished, the public is invited to attend our annual Public Tasting which will be held on Saturday 20th June 2026. Please visit our website <https://www.cairnswineawards.com.au> for further details.

There is an opportunity for wineries who have entered the Cairns Show Wine Awards presented by Regional Insurance Brokers to send a representative to attend our Public Tasting. A limited number of spaces are available providing the opportunity for you to sell your wines directly to the Cairns Show Wine Awards patrons.

Contact the Wine Coordinator via email: Info@cairnswineawards.com.au or phone (07) 4042 6630 to book your site.

The Annual Cairns Show Wine Awards presented by Regional Insurance Brokers is unique in many aspects, and a highly recognised event on the Australian Wine Calendar.

We look forward to receiving your entry.



Mr. Ian Allen

President - Cairns Show Association

Our Focus

The focus of the Cairns Show Wine Awards is to:

- Judge and make awards to exceptional wines.
- Examine wine styles in the context of food matching in a tropical location.
- Spread awareness by communicating these results to the local hospitality industry and the public.



Program of Events

Judging

Cairns Showgrounds, De Jarlais Function Centre

Wednesday 17th June

Thursday 18th June

Friday 19th June

Public Tasting

Cairns Showgrounds, De Jarlais Function Centre (upstairs)

Saturday 20th June

Official Welcome and Announcement of Awards: 2:00pm

Public Tasting: 3pm - 6pm

Conditions of Entry

Conditions	<p>*ORIGIN OF WINE: CAN BE ANY COUNTRY</p> <p>The Wine Awards are open to anyone associated with the wine industry. For example: the winemaker, local agent, or local enthusiast.</p> <p>To win a trophy, the wines must be readily available in Australia and to the general public at the time of judging and for three months after.</p> <p>Wines not released at the time of the judging may win a medal.</p> <p>Wines must be derived from grapes only and must comply with national food and beverage regulations.</p> <p>Wines are to be entered in categories according to dominant varietal.</p>
Entry Fee	<p>\$20.00 (incl. GST)</p> <p>4 bottles per entry are to be supplied (6 bottles if under 750ml).</p> <p>Please place a copy of the entry form in with delivery.</p>
Applications for Entry	<p>ONLINE: https://wineshow.awri.com.au/2026-cairns-show-wine-awards</p> <p>*PHONE OR PAPER ENTRIES: WILL NOT BE ACCEPTED</p> <p>Please only use ShowRunner</p>
Entry Closing Date:	<p>Friday 12th June 2026</p>
Delivery of Wine Entry Samples:	<p>CLOSING WINE DELIVERY DATE: 9 AM Wednesday 17th June 2026. (Entries and shipments will not be accepted after the closing date unless in exceptional circumstances and with prior agreement).</p> <p>Please ship your wines to: Cairns Show Association, Corner Severin St and Mulgrave Rd, Parramatta Park, 4870 QLD. Instruct courier to enter Showgrounds via Gate 4 Severin Street.</p> <p>*PLEASE NOTE: THE CAIRNS SHOW ASSOCIATION WILL PRINT AND APPLY LABELS TO WINES UPON ARRIVAL.</p>
Judging Dates:	<p>Wednesday 17th June through to Friday 19th June 2026</p>
Public Tasting:	<p>Saturday 20th June 2026 3 PM – 6 PM</p>
Results:	<p>Available to download on our website from Wednesday 25th June 2026.</p>
Trophies, medals and Certificates:	<p>Certificates and trophies will be issued in mid-August. Medal label artwork will be provided to all eligible wineries for use on awarded wines.</p>
Media:	<p>Winning trophy entrants agree to participate in media interviews to help promote the Cairns Show Wine Awards and their winning wine.</p>

Judging Conditions

Wine Judging

Judges will judge each class without knowing wine identities or any information that may indicate the identity. Judges will be presented with identical glasses of wine and will not be able to observe bottles or other information. Scores will be compiled, and medals decided along with trophy awards without the Judges knowing identities.

Top Gold, Gold, Silver, and Bronze Medals will be awarded.

The society and its representative shall have the power to disqualify or dismiss, as being not eligible for judging, any exhibit which, in the judges' opinion, does not comply with the regulations in every respect. Such disqualification shall be final.

Awards may be withheld in any class where exhibits are considered unworthy.

The decision of the judges shall be final.

Judges and Associate Judges shall not at any time prior to the announcement of awards have any access or knowledge as to the identity of the exhibits.

Publicity

Substantial publicity of the event will take place. The aim of the Cairns Show Wine Awards presented by Regional Insurance Brokers is to bring excellence in wine to the general public in styles of wines easily appreciated.

Educational activities in conjunction with the Awards will be held at the general Public Tasting event on the afternoon of Saturday 20th June 2026, 3 PM – 6 PM.

At this Public Tasting, wines will be available to taste in their show categories. Educational workshops will be held during the afternoon inviting the public to gain a deeper understanding of the Wine Industry.

Conditions of Entry

All persons upon entering the Cairns Show Wine Awards presented by Regional Insurance Brokers agree to indemnify the Cairns Agricultural, Pastoral and Mining Association against liability for any accident, damage, or loss to any exhibit and agree that all competitors are under the complete and total control of the Cairns Agricultural, Pastoral and Mining Association whose decision in all matters is final.

The Cairns Agricultural, Pastoral and Mining Association:

- Will appoint Judges whose decisions are final.
- Reserves the right to make any deletions, inclusions, or changes including Conditions of Entry and Competition without further notice.
- Upon delivery all wines become the property of the Cairns Show Association.

Our Mission

The examine wine quality and style in the context of a tropical location.



Judges

This year we will be running 3 Panels consisting of 1 Panel Judge, 2 Senior Judges, and 1 Associate Judge.

Chair of Show

Mr Andrew Corrigan MW.

Panel Judges:

Ms Brooke Blair - Peter Lehmann Wines, Barossa Valley SA.

Mr Hamish Seabrook - Seabrook Wines CEO, Tanunda SA.

Mr Ben Wilcox - d'Arenberg, McLaren Vale SA.

Senior Judges:

Mr. Bart Foley, Mr. Boxi Zhen, Mr. Luke Broadbent, Ms. Hayley Wano, Mr. Kenji Izukura, and Ms. Mercedes Paynter

Associate Judges:

Mr. Christian Peterson, Mr. Gonzalo Sanchez and Ms. Meredith Parrish.

Award Categories

Category Eleven Wine of Provenance

The Entry will comprise three (3) different vintages of the same wine with the same label.

The entrant may select the 3 vintages. It is suggested that the three wines should consist of:

- **Wine A) The Current Vintage**
- **Wine B) A wine of the 5-year age range**
- **Wine C) A wine older than 5 years and preferably around 10 years**

Wines that are entered in this Provenance Award may also be entered in other appropriate classes in this schedule.



Trophy Proudly Sponsored by AAB Equipment

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Award Categories

Wines entered in the Cairns Show Wine Awards presented by JVIB are judged in style-related categories. These class groupings are primarily related to food; the categories give consumers food pairing guidance.

Where the description below refers to "Single Variety" the standard definition of Australian label laws applies. (Namely, a wine may contain an additional Variety/ies that do not need to be disclosed if less than 15%, and the wine may be regarded as a single variety).

Exhibitors who are in doubt as to the appropriate category should address a note to the Chief Steward, with your entry. During judging, wines may be moved to alternate categories by the judges so that each wine is given its best chance.

Category One – SPARKLING WINE

Wines entered in 1.1, 1.2, and 1.3 should be made with natural effervescence i.e. not carbonated.

- 1.1** Sparkling Wines - Traditional and Transfer method, made predominantly of Chardonnay, Pinot Noir, and blends of these varieties.
- 1.2** Sparkling Wines dry style from other varieties generally the Prosecco style.
- 1.3** Other Dry sparkling wines.
- 1.4** Sparkling Red Wines.
- 1.5** Sweet and semi-sweet sparkling wines such as Moscato (Note: Moscato style wines with little or no effervescence should be entered into 9.2 Fruity, Sweet but not dessert styles (Still Wines).
- 1.6** Preservative Free, Organic, Biodynamic, or 'Natural'.

Category Two – WHITE WINE- FRAGRANT & AROMATIC WINE

Varieties such as Riesling, Gewurztraminer, Frontignacs, Muscats, Natural, and blends thereof, with some sweetness, are acceptable. Should be in brilliant condition, unoaked, light to medium-bodied, and fresh with a bouquet. Sauvignon Blanc should be entered in class 3.2 or 3.8

- 2.1** Fragrant & aromatic single variety - Riesling.
- 2.2** Fragrant & aromatic single variety - Gewurztraminer.
- 2.3** Fragrant & aromatic other - including single variety and blends.
- 2.4** Preservative Free, Organic, Biodynamic, or 'Natural'.

Award Categories

Category Three – WHITE WINE- LIGHT TO MEDIUM BODIED

Typically, single varieties or blends; Sauvignon Blanc, Semillon, Chenin Blanc, Verdelho, Colombard, Marsanne, unoaked Chardonnay, Pinot Gris/Grigio. Should be in brilliant condition, light and dry.

- 3.1 Single variety - unoaked Chardonnay. [All **oaked** Chardonnay Wines are to be entered in category 4.2].
- 3.2 Single variety - Sauvignon Blanc.
- 3.3 Single variety - Semillon unoaked - Class 4.1 is for oaked or mature Semillon.
- 3.4 Single variety - Verdelho.
- 3.5 Single variety - Pinot Gris/Pinot Grigio.
- 3.6 Single variety - Viognier.
- 3.7 Single variety - other single varietals - Chenin Blanc, Colombard, Marsanne, Roussanne, Fiano, Vermentino.
- 3.8 Sauvignon Blanc / Semillon or Semillon-Sauvignon Blanc blends.
- 3.9 Other Blends
- 3.10 Preservative-Free, Organic, Biodynamic, or 'Natural'.

Category Four – WHITE WINE- DRY FULL-BODIED

Oaked Chardonnay, oaked or mature Semillon. Wines should be in brilliant condition, full-bodied, medium to high acidity with a fresh bouquet, and clean aftertaste with no lingering sweetness. The oak in wooded wines should be in harmony with the flavor of the wine.

- 4.1 Single variety - Semillon, oaked or mature – Class 3.3 is for young fresh Semillon.
- 4.2 Single variety - oaked Chardonnay.
- 4.3 Preservative Free, Organic, Biodynamic, or 'Natural'.

Category Five – ROSÉ & LIGHT RED WINE

Rosé and fresh light-red wines are normally served chilled. The colour is pink but may have a trace of apricot or amber. Still, wines with a soft tannic finish and a fresh fruit flavor. Sweetness may be part of the style but should not be cloying.

- 5.1 Rosé
- 5.2 Other
- 5.3 Preservative-Free, Organic, Biodynamic, or 'Natural'.

Award Categories

Category Six – PINOT NOIR

6.1 Pinot Noir

Category Seven – RED WINE- MEDIUM BODIED/ ROUNDER SOFTER TANNINS

Varieties exhibiting round softer tannins. Rhone varieties: Shiraz, Grenache, and blends dominated by these varieties, Mediterranean style reds such as Sangiovese, Zinfandel, Graciano. Palate soft rounded and generous in mid palate. Italian styles.

7.1 Single varietal - Shiraz or Shiraz Viognier.

7.2 Single varietal - other single varietal wines such as Grenache, Sangiovese, Mencia in a rounder softer style.

7.3 Shiraz blends such as Shiraz Cabernet/ Cabernet Shiraz.

7.4 Rhone blends such as GSM or two of these varieties.

7.5 Other blend.

7.6 Preservative Free, Organic, Biodynamic or 'Natural'.

Category Eight – RED WINE- FULL-BODIED/ FIRMER TANNINS

Bordeaux-style wine and other varietals exhibiting firm tannins. Bordeaux-style wines with Cabernet, Merlot, Cabernet Franc, Petit Verdot, and Malbec. Other firm tannic varieties such as Durif and Tempranillo can be included in this category.

8.1 Single varietal - Cabernet.

8.2 Single varietal - Merlot.

8.3 Bordeaux blends.

8.4 Durif, Nebbiolo, Cabernet Franc, Saperavi, and other single varietals of fuller-bodied style.

8.5 Tempranillo.

8.6 Other Blends.

8.7 Preservative Free, Organic, Biodynamic or 'Natural'.

Category Nine – DESSERT WINES

Botrytis, late harvest, and other sweet wines.

9.1 Dessert and Botrytis wines

9.2 Fruity, Sweet but not dessert styles (Still Wines)

Award Categories

- Vintage:** Deep ruby to light ruby, possibly with a slight amber tint, depending on age.
- Tawny:** Colour pale red with a distinct amber tinge. Bouquet fruit and aromatic, palate full and soft with distinct dryness on the finish.
- Ruby Red:** Colour golden to dark red. Bouquet and palate full and fruity.
- Muscat:** Golden to red. Distinct bouquet and palate. Bouquet fruit and characteristic.

Category Ten – Fortified Wines

- 10.1** Vintage Fortified.
- 10.2** Tawny Fortified.
- 10.3** “Sherry”/ Apero Style Fortified.
- 10.4** Muscat
- 10.5** “Tokay”/ Topaque.
- 10.6** Other Fortified styles of wine.

Category Eleven – Wine of Provenance

Refer to page 7 for more information.



Award Trophies

Des & Margaret Tong
Champion Wine in Show

Regional Insurance Brokers
Best Cabernet Sauvignon

Cairns Show Perpetual Sponsored by BizIT
Champion Red in Show

AAB Office Equipment
Best Chardonnay

Cairns Dental & Anaesthetic
Champion White in Show

ADS Injection
Best Organic/ Bio-Dynamic/ Natural Wine in Show

**Andrew Corrigan Perpetual Sponsored by
Bromfield Swamp**
Best Wine for Enjoyment in the Tropics

Ochre Restaurant & Catering
Best Queensland Red in Show

Edgehill Accountancy
Best Pinot Noir in Show

Therese Plath Ray White South
Best Queensland White in Show

Norlift
Best Rose Wine in Show

Best Sparkling Wine in Show
CBC Staff Selection

Complete Business Advisors & Accountants
Best Fortified Wine in Show

FNQ Roar Media
Best Designed Label

Rod & Naomi Stewart Water Truck
Best Dessert Wine in Show

Best Shiraz Wine in Show

Wine of Provenance

Thank you!

The Cairns Show Wine Awards would like to thank the following Sponsors for contributing to the 2026 Wine Awards.

- Regional Insurance Brokers
- Des & Margaret Tong
- Cairns Dental & Anaesthetic
- Edgehill Accountancy
- FNQ Roar Media
- Therese Plath Ray White South
- Norlift
- AAB Office Equipment
- BizIT
- Complete Business Advisors & Accountants
- Rod & Naomi Stewart Water Truck
- ADS Injection
- Bromfield Swamp
- Ochre Restaurant & Catering



Sponsorship in 2027

From Naming Rights to Category and Trophy Naming, there are many different levels of Sponsorship available - help bring this event to life and send us an email today!

Email info@cairnswineawards.com.au.

Cairns Show Wine Awards

17th – 20th June 2026



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FAMILY WINEMAKERS

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2022

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