

**2012 MACQUARIE GROUP SYDNEY ROYAL WINE SHOW****Wine Show: Monday 6 – Thursday 9 February****Public Cellar Tasting: Tasting Saturday 18 February****Media invited to attend judging sessions**

Wine experts are preparing to put more than 2200 of Australia's best drops under the microscope as part of the 2012 Macquarie Group Sydney Royal Wine Show.

The Wine Show received 2241 entries, representing nearly every wine region in Australia ranging from the Margaret River in Western Australia to the King Valley in Victoria. Thirty-seven trophies and numerous Gold, Silver and Bronze medals can be awarded to wines in a range of classes covering varietal and fortified wines and brandy.

**MEDIA ARE INVITED TO ATTEND ALL JUDGING SESSIONS  
PHOTOGRAPH AND INTERVIEW OPPORTUNITIES WITH JUDGES ARE AVAILABLE  
JUDGING SESSIONS ARE CLOSED TO THE PUBLIC**

Monday 6 February	12noon – 4pm
Tuesday 7 February	11am – 2pm
Wednesday 8 February	11am – 2pm
Thursday 9 February	10am – 12noon

**All judging sessions are held at:**

Southee Complex  
Showground Rd Sydney Showground, Sydney Olympic Park

One of Australia's most respected wine industry leaders **Iain Riggs** returns as **Wine Show Chairman of Judges**. Iain will lead five panels of industry experts through four days of intense tasting of wines in 79 judging classes, across the four main sections of Commercial, Varietal, Premium and Named Vineyard.

**Royal Agricultural Society of NSW (RAS) Wine Committee Chair Lyndey Milan** welcomes **Ned Goodwin MW** as the International Guest Judge at this year's Wine Show. Mr Goodwin is the first Japanese speaking Master of Wine who brings with him a wealth of knowledge from his experience as a wine director, educator, buyer and sommelier at one of Asia's largest restaurant groups – Global Dining Japan.

"We are looking forward to working with Ned, who has paved a path in wine that encompasses restaurant work, consultancy, corporate experience as a buyer and event coordinator and extensive experience in media," Ms Milan said.

Before basing himself in Japan, Mr Goodwin was one of three sommeliers at Manhattan's multi-award winning Veritas restaurant, which boasts one of the finest wine lists of any restaurant in the world.

"This type of industry knowledge is invaluable and the Wine Show is both privileged and honoured to have Ned as the International Guest Judge this year."

The RAS will host the **McWilliams Wine Academy Judging Experience** on Tuesday 7 February at Sydney Showground.

"The McWilliams Wine Academy Judging Experience will see a select group of up and coming industry participants benchmark their skills and knowledge against the expert," Ms Milan said.



“The Macquarie Group Sydney Royal Wine Show is not only committed to awarding the best of the best, but also ensuring that the level of quality is maintained in the years to come, particularly through education initiatives,” Ms Milan said.

Wine Show results will be released at the conclusion of the Wine Awards Dinner on Thursday 16 February via [www.sydneyroyal.com.au/wine](http://www.sydneyroyal.com.au/wine).

## **2012 Sydney Royal Wine Show Cellar Tasting Saturday 18 February 11am – 4pm**

Following the release of results, the cellar doors will open to the public on Saturday 18 February from 11am until 4pm for an exclusive preview of the best wines of 2012.

Cellar Tasting tickets cost \$65 per person and include \*:

- Unlimited tastings of more than 2200 Australian wines including the Trophy and Medal winners.
- Entry to an exclusive judges’ tutorial where you will learn about the judging process, new varietals and trends, and most importantly, how to taste wine like a professional.
- A Riedel Overture white wine glass to take home as a memento of the day.
- Tasting of Sydney Royal Medal winning gourmet food products.
- Macquarie Group Sydney Royal Wine Show Results Catalogue.
- The opportunity to book a place in the sparkling wine tutorial hosted by Peter Bourne, which will be on offer for bubbly connoisseurs.
- The opportunity to book a place in a cheese and wine matching tutorial with a qualified cheese judge and sommelier.
- The opportunity to book into *Lunch With Lyndey – Secrets of Food and Wine Pairing* hosted by Lyndey Milan.

Cellar Tasting tickets are available for purchase online at [www.sydneyroyal.com.au/cellartasting](http://www.sydneyroyal.com.au/cellartasting). For further information please email [wine@rasnsw.com.au](mailto:wine@rasnsw.com.au) or call (02) 9704 1199.

\*There are limited seats available for all tutorials. There is limited supply of bottles available for tasting and all Trophy wines will be strictly control poured. Wine will be served on a first-in, best-dressed basis. The event is for persons over 18 years only. The RAS endorses responsible service of alcohol

### **Media information, high-res images and interview requests:**

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**If you would like to attend the 2012 Macquarie Group Sydney Royal Wine Show, please RSVP to either Anna or Philippa to the above contact details.**