



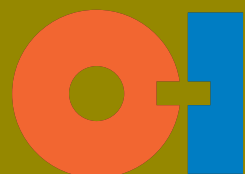
ROMEO BRAGGATO



2009



Wine Awards



New Zealand



ROMEO BRAGATO

On the 19th February 1895, **Romeo Bragato** arrived at Bluff on loan from the Victorian Government to the Department of Agriculture.

He came with impressive credentials, having spent four years at Conegliano, Italy's famous school of viticulture where he graduated with a Diploma in Viticulture and Oenology.

He was escorted by Government officials from one end of the country to the other. His report, submitted to the Premier on 10th September the same year was reasoned and enthusiastic. Bragato strongly urged that associations be formed in the various districts, "A competent body in each district would determine the most suitable varieties for planting, collect and spread local data and thus in great measure secure the industry against failure. Each district would subsequently gain notoriety for the wine produced as in the famous districts of the Continent."

He found phylloxera in the Auckland vineyards of Mr Bridgman and Mr Harding of Mt Eden Road and strongly recommended an inspection of all vineyards. He also recommended the importation by the Department, from Europe, of cuttings of American resistant vines. Signor Bragato returned to Australia, leaving behind him a farming population excited by the prospects of wealth from viticulture. But two pests, phylloxera and oidium mildew, and a lacklustre policy by the Department of Agriculture dampened the enthusiasm of most except the wealthy gentlemen farmers of Hawkes Bay, the missionaries, and a new breed of wine growers entering the field, the Dalmations.

In 1901 there was another flicker of interest by the New Zealand Government in viticulture and they asked Bragato to come back and report on the phylloxera which by now was having a heavy toll on the vineyards of Auckland, as it had done earlier in the vineyards of Europe. He had already given New Zealand the answer in his report of 1895 - root out the diseased vine, import and plant American resistant vines, (root stock grafted with European varieties.) This time he was offered a permanent position and came back to the newly created post of Viticulturist and Head of the Viticultural Division of the Department of Agriculture in 1902.

Bragato imported disease resistant stocks and in his handbook, **Viticulture in New Zealand** published in 1906 by the Department of Agriculture, showed growers how to graft the European classical varieties which predominated in the country at that time, on to the American root stocks. Demand for material imported by Bragato and grown at Waerenga (Te Kauwhata) exceeded supply and many smaller growers simply did not bother to graft.

The work and recommendations of Romeo Bragato 1895-1912 lay forgotten for almost 60 years. The temperance movement, unsympathetic governments, war and depression all played a part.

The rebirth and renaissance of the New Zealand wine industry later proved that Bragato's recommendations were correct and are part of our modern winegrowing industry.

Romeo Bragato was a perfectionist who fully recognised that "good wines are grown in the vineyard". The Bragato Wine Awards salute that vision.

AWARDS

- Certificates will be awarded to all wines reaching Gold, Silver and Bronze medal standard.
- Pure Certificates will be awarded to all wines reaching Gold, Silver and Bronze medal standard that carry accreditation of sustainability.
- Certificates and trophies will be awarded for the top wine in each varietal group provided it reaches an acceptable standard.
- Awards will be presented to the Champion Amateur Wine, provided acceptable standards are reached.
- The Mike Wolter Memorial Trophy will be awarded to the Champion Pinot Noir.
- The Tom McDonald Memorial Trophy will be awarded to the Champion classical red wine.
- The New Zealand Wine Cellars Trophy will be awarded to the Champion Sauvignon Blanc.
- The Friedrich Wohnsiedler Trophy will be awarded for the Champion Riesling.
- The Bill Irwin Trophy will be awarded for the Champion Chardonnay.
- The Alan Limmer Trophy will be awarded for the Champion Syrah.
- The Brother Cyprian Trophy will be awarded to the Champion Pinot Gris.
- The Richard Smart Trophy will be presented for the Reserve Champion Wine.
- The Bragato Trophy will be presented to the Champion Wine of Show.

Front Cover: Photos courtesy of Fairhall Downs

OBJECTIVE

To give recognition to viticultural excellence and to recognise the influence of grape growers and their vineyards in creating the unique qualities of New Zealand wines, by judging the wines made from grapes grown on such specified vineyards.

JUDGES

Mark Compton	Competition Director
Larry McKenna	Chairman of Judges
Tim Creagh	Chief Steward
Tom Carson	International Judge

Judges

Olly Masters	Cameron Douglas
Eveline Fraser	Petter Evans
Steve Voysey	Jane Boyle
James Rowan	Dave McKee

Associate Judges

Laura Saba
Barry Riwai
Simon Stock

ENTRY CONDITIONS AND PROCEDURES

The competition is open to all growers of New Zealand wine grapes to enter wines produced from grapes grown on the vineyard or vineyards owned, managed or operated by the entrant. In the case of any wine made from grapes from more than one vineyard, then the entrant must be the owner, manager or operator of all vineyards involved. In such a case, the names of each vineyard must be supplied with the entry form in descending order of proportionate content and the percentages shown for each vineyard. A minimum of 85% of the grape juice content must come from the vineyard(s) owned, managed or operate by the entrant.

Full conditions of entry are on the Entry Form.

Any wine labelled as being made from a single grape variety shall contain a minimum of 85% of the named variety. In the case of a blend naming varieties, the total content of those varieties must make up a minimum of 85% of the blend, with the predominant variety being named first and then in descending order.

Wines entered in previous years may be re-entered in the 2009 competition.

Entry form to be signed by the entrant and the wine maker confirming eligibility and that the wine is in accordance with the Regulations on the reverse side of the entry form.

Sustainable entries will be eligible for Pure Gold, Silver and Bronze certificates. There will be a Sustainable Trophy. To be eligible, the vineyard and the winery must both be accredited at the time of production by an approved programme (refer section 1.11 in conditions of entry). The sustainable wine code and the accreditation number must be entered beside the wine on the entry form.

Entry fees are Commercial \$60.00 incl. GST per wine and Amateur \$30.00 incl. GST per wine. Cheques payable to "Romeo Bragato Conference", GST No. 82-427-422.

A late fee of \$10.00 per wine will apply to entries received after 10 July 2009.

To allow for judging, backup and the tasting, entrants are to supply four bottles of wine 750mls or equivalent volume per class.

Entrant must affix to the front of each bottle, immediately above the bottle label, the issued label showing the class the wine is to be entered under, vintage and official entry number.

Entrants should where possible advise the residual sugar content of the wine.

Organisers reserve the right to limit entries should the total entries exceed the competition capacity.

All entries will be judged on a 20 point scale allocated as follows:

- Colour and Clarity max 3 points
- Aroma and Bouquet max 7 points
- Taste and General Impression max 10 points

Awards will be made in respect of wines attaining the following points:

GOLD	18.5-20.00
SILVER	17.0-18.49
BRONZE	15.5-16.99

In the case of a dispute the Judges decision will be final.

Use of the name Romeo Bragato, other than in the direct promotion of Bragato award winning wines, requires the express permission of the New Zealand Grape Growers Council.



DEADLINES

Final date for receiving entry forms is Friday 10 July 2009.

Send entry forms and payment to:

Bragato Wine Awards
Encore Events
PO Box 12097
Ahuriri
Napier, 4144

Phone: 06 833 7440

Fax: 06 833 7447

Final date for receiving wine is Wednesday 12 August 2009.

Send wine to:

John MacKay
Mainfreight Transport
Tyne Street,
Napier

"Bragato Wine Awards"

Phone: 06 835 7811

RESULTS

Results will be available on Thursday 20 August at the Mix and Mingle in the Trades at 5.30pm at the Pettigrew-Green Arena or at www.wineshow.co.nz. The **tasting for all entrants, conference delegates and the media** is on Saturday 22 August at War Memorial Conference Centre, Marine Parade, Napier between 10.50am and 3.00pm. Awards for the top wine in each varietal group including the Mike Wolter Memorial Trophy, Tom McDonald Memorial Trophy, New Zealand Wine Cellars Trophy, Friedrich Wohnsiedler Trophy, Bill Irwin Trophy, Brother Cyprian Trophy, Alan Limmer Trophy, Richard Smart Trophy and the **Bragato Trophy**

will be presented at the Bragato Dinner at Pettigrew-Green Arena Saturday 22 August.



New Zealand

CATEGORIES

There are two categories.

1. Amateur

Wines grown and made by a grower of New Zealand wine grapes or a student enrolled at a winemaking course in a New Zealand tertiary institution, who is not a professional wine maker. Wines entered in the Amateur class must not be offered for sale.

2. Commercial

Open to wine grown by a grower of New Zealand wine grapes and made either by themselves or at a commercial winery, such wine being available for, or was available for sale.

Each category is divided into the following classes:

A1	Chardonnay	2009
A2	Chardonnay	2008
A3	Chardonnay	pre-2008
B1	Sauvignon Blanc	2009
B2	Sauvignon Blanc	2008
B3	Sauvignon Blanc	pre-2008
C1	Riesling	2009
C2	Riesling	2008
C3	Riesling	pre-2008
D1	Pinot Gris	2009
D2	Pinot Gris	2008
D3	Pinot Gris	pre-2008
E1	Gewurztraminer	2009
E2	Gewurztraminer	2008
E3	Gewurztraminer	pre-2008
F1	Other White Wines	2009
F2	Other White Wines	2008
F3	Other White Wines	pre-2008
G1	Sparkling Wines	
H1	Dessert Wines exceeding 50g/L sugar	
I1	Cabernet Sauvignon/predominantly Cabernet Sauvignon blends	2008
I2	Cabernet Sauvignon/predominantly Cabernet Sauvignon blends	2007
I3	Cabernet Sauvignon/predominantly Cabernet Sauvignon blends	pre-2007
J1	Merlot/predominantly Merlot blends	2008
J2	Merlot/predominantly Merlot blends	2007
J3	Merlot/predominantly Merlot blends	pre-2007
K1	Pinot Noir	2008
K2	Pinot Noir	2007
K3	Pinot Noir	pre-2007
L1	Other Red Wines	2008
L2	Other Red Wines	2007
L3	Other Red Wines	pre-2007
M1	Rose	
N1	Syrah	2008
N2	Syrah	2007
N3	Syrah	pre-2007



Photo courtesy of Te Mata Estate Winery Ltd

CHECK LIST

- Complete Entry Form and send to the organisers
- Ensure entry has both signatures
- Check credit card details and expiry date
- After entries have closed you will receive the official labels and instructions from the organisers
- Attach labels and forward to Mainfreight Transport, Napier by due date
- Remove heat shrink, tin or wax capsules before submitting

IMPORTANT DATES

Entries Close

Friday 10 July 2009

Final Date for Receiving Wine

Wednesday 12 August 2009

Judging

16, 17, 18 August 2009

Announcement of Results

5.30pm Thursday 20 August 2009
Pettigrew•Green Arena, 480 Gloucester Street, Taradale, Napier

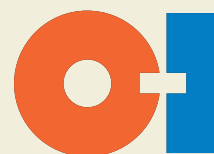
Tasting

10.50am - 3.00pm Saturday 22 August
War Memorial Conference Centre,
Marine Parade, Napier

Award Presentations, Bragato Dinner

7.00pm Saturday 22 August 2009
Pettigrew•Green Arena, 480 Gloucester Street, Taradale, Napier

The Organisers would like to thank the principal sponsor



New Zealand

**for their sponsorship of the
2009 Bragato Wine Competition**