



**150<sup>th</sup> CELEBRATION**  
**2026 COMMUNITY BANK STANTHORPE SHOW**  
**Friday 30 January – Saturday 31 January 2026**  
**Sunday 1 February: limited activities**

**WINE**

**Wine stewards**

David McCarthy 0417 602 284 and Mandy Cattarin 07 4681 2298

**How to enter**

This year you can enter online at the link below.

<https://showday.online/show/stanthorpe>

REGISTER or LOGIN into Showday Online.

Click OPEN FOR ENTRIES and select QUEENSLAND.

Find STANTHORPE SHOW 2026 and click PROCEED TO ENTRIES.

**Entry fees**

All Classes: \$1.00 per entry.

Fees to be paid when delivering entries, please have the correct money.

**Delivery of entries**

Two bottles for each entry must be submitted.

Entries to be delivered to: Stanthorpe Show Office 07 4681 2107,

by 2:00pm Tuesday 27/01/2026.

All entries to remain the property of the Wine Sub-Committee.

**Judging**

Will take place Wednesday 28/01/2026 at 6:00pm.

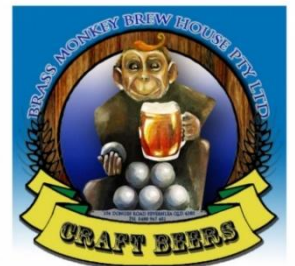
**Awards presentation**

Held at 3:00pm Friday 30/01/26 at the Wine Pavilion, followed by a public tasting.

Gate admission fees apply on Friday & Saturday. Stanthorpe Agricultural Society members free.

# SUPPORTED BY

The Stanthorpe Agricultural Society wishes to thank the following supporters who have contributed towards the WINE competition.



### Class 7100 Dry white wine

Any variety.

Colour light to full amber.

Palate displaying no residual sugar.

Must be made from grapes.

Please note - this class is based on style, not variety.

### Class 7101 Fruit - based wine

Entries must be made from fruit.

ie not made from a commercially available kit.

### Class 7102 Light - red table wine

Light in colour, body and alcohol (example Rose style).

Must be made from grapes.

Please note - this class is based on style, not variety.

### Class 7103 Italian style red wine

Based on an original wine style of the Granite belt.

Light to medium bodied, floral bouquet.

Moderate ageing (example, Shiraz, Muscat, Isabella).

Must be made from grapes.

Please note - this class is based on style, not variety.

### Class 7104 Dry red wine

Full bodied style, intense colour, optional oak ageing.

Must be made from grapes.

Please note - this class is based on style, not variety.

### Class 7105 Sweet red/white table wine

Any colour.

Palate clean and fruity (example - white or red Lambrusco style).

Must be made from grapes.

Please note - this class is based on style, not variety.

### Class 7106 Cider

Alcoholic or non-alcoholic.

Must be from apples. ie not made from a commercially available kit.

## **Grand Champion Wine**