CATEGORY LIST AND CLASSES

It is essential that all entries are entered into their correct category and class. Entries not correctly entered will be determined to be 'out of class' and will not be assessed. Please contact Tasting Australia if you need assistance in determining which class your product should be entered in to.

Remember that a product can only be entered once (not in multiple classes), so it is important that you choose the class that most accurately describes your product, and that you supply as much additional information about your product as possible to ensure accurate assessment.

WHISKY

Entries must be distilled from cereal grains (barley, wheat, maize [corn], etc.), yeast and water.
Entries must be matured in wooden casks for at least two (2) years in accordance with the *Excise Act 1901*. Unaged whisky/whiskey can be entered in the 'Alternate Spirits' category. Entrants are prohibited from adding any form of sweetener or flavouring, including botanicals, to entries in the Whisky category. Sweetened and or flavoured whiskies must be entered into Class 605 – Whisky Liqueur.

CLASS	TYPE	REQUIREMENTS	NOTES
100	SINGLE MALT WHISKY	Must be distilled from 100% malted barley, produced at a single distillery	
101	CASK STRENGTH WHISKY	Must have an ABV of 55% or more and must be undiluted out of a cask	
102	SINGLE BARREL (OR CASK) WHISKY	Must have come from a single barrel or cask	
103	PEATED WHISKY	Must be peated	
104	GRAIN AND BLENDED WHISKY	Must be from a single or blend of unmalted grain(s).	

GIN

Entrants are required to detail: the production method (distilled or compound), predominant flavourings (e.g. Juniperus communis, coriander, native botanicals etc.), and the alcohol by volume (ABV) of their Exhibit(s).

CLASS	TYPE I STYLE	REQUIREMENTS	NOTES
200	LONDON DRY	Must be the redistilled product of ethyl alcohol and natural ingredients to an ABV of no less than 70%. Only dilution with water and sweetening to 0.1g/L sugar is permitted post distillation; no added colours or flavours.	Juniper-forward, in the classic style
201	CONTEMPORARY	Uses native/local botanicals	
202	OLD TOM		Rich and bold style with permitted levels of sweetness.
203	NAVY	ABV of 57% or more	
204	BARREL AGED	Rested in barrel for any period of time.	
205	FRUIT	incl. Sloe	

VODKA

Entrants are required to detail if the base spirit is made from grape, grain, potato or other.

CLASS	TYPE	REQUIREMENTS	NOTES
300	PURE (NEUTRAL) VODKA	Must be unflavoured. Must be column or continuous distillation.	'Neutral' is a reference to the spirit by definition, not flavour profile.
301	FLAVOUR DISTILLED / INFUSED VODKA	May be sweetened, blended, matured or coloured during distillation. May have natural or artificial flavour added after distillation	

RUM

Entries must be in accordance with the *Excise Act 1901*, distilled from sugar cane.

CLASS	TYPE	REQUIREMENTS	NOTES
400	UNAGED CANE SPIRIT		
401	AGED RUM – OVERPROOF	Min 2 years ABV of 50% or more	
402	AGED RUM - UNDERPROOF	Min 2 years ABV of 49.9% or less	
403	SPICED RUM & OTHER		incl. sweetened or flavoured rums. Must state style.

BRANDY

Entries must be in accordance with the *Excise Act 1901*, with all grape brandy entries matured in a wooden cask for at least two (2) years. Entrants must state the age of their brandy, and this must be determined by the youngest component of any blend.

CLASS	TYPE	REQUIREMENTS	NOTES
500	GRAPE BRANDY	Distilled wine possessing the taste, aroma and other characteristics generally attributed to brandy, in accordance with the requirements set out below: • Must be matured in wooden containers for no less than 2 years. • Must contain no less than 250 mL/L of the spirit distilled at a strength of no more than 830 mL/L at 20 °C of ethanol. • May contain water, caramel, sugars, grape juice, grape juice concentrates and wine. • Must not contain methanol in a proportion exceeding 3 g/L of the ethanol content thereof at 20 °C. *Source: Australian Society of Viticulture & Oenology, 2015 Wine Show Best Practice Recommendations*	
501	FRUIT BRANDY	Distillate of any nominated fruit.	
502	UNAGED GRAPE SPIRIT / EAU DE VIE	Distillate from grape (of any form wine, marc etc.) that has not been aged in barrels/casks for any period of time.	

LIQUEUR

CLASS	TYPE	REQUIREMENTS	NOTES
600	FRUIT LIQUEUR	incl. Limoncello	
601	NUT LIQUEUR		
602	COFFEE LIQUEUR		
603	CREAM / DAIRY LIQUEUR	Must contain dairy cream	
604	WHISKY LIQUEUR	Must have a Whisky base	
605	OTHER (not listed above)	Intended style must be stated	

VERMOUTH / BITTERS / OTHER

CLASS	TYPE	REQUIREMENTS	NOTES
700	VERMOUTH	Minimum 14.5% and a maximum 22% ABV. Must be at least 75% wine by composition. Must contain wormwood.	
701	HERBAL / BOTANICAL LIQUEUR		All bitters/liqueurs that don't qualify as vermouth with a herbal focus. If of a recognised style, please state.
702	ALTERNATE SPIRITS / OTHER (not in any other class)	Please provide context around what the spirit style is.	

RESULTS

The results of the 2024 Tasting Australia Spirit Awards will be announced on Wednesday, 28 August 2024.

Following the announcements, the medal winners will be published to the Tasting Australia website and results, eCertificates and medal artwork (where awarded) will be distributed to entrants by entry portal.