



Australia's Wine List of the Year

Judging criteria

Content

- Quality appears to be the basis for wine choice.
- Varietals are sourced from regions that suit that variety.
- Shows an awareness of the importance of vintage.
- The focus or theme is clear and consistent.
- The choice of wines is original and innovative.
- The length of the wine list is appropriate to the venue.
- There is an adequate list of quality aperitifs, beers, spirits, liqueurs, and cocktails.
- There is an adequate list of non and low alcohol options and Organic and Biodynamic Wines
- The wines are sourced from a variety of distributors.

Wines by the Glass

- The wines are of good quality and represent decent value.
- The wines show an awareness of the importance of vintage.
- The list offers wines at a reasonable range of prices.
- There is an appropriate relationship between price by the glass and that by the bottle.
- An appropriate number of wines is offered by the glass.
- The list has balance.
- The selection is appropriate for this restaurant.
- The size of pour is noted.

Balance between

- Modestly priced and expensive wines.
- Different varieties.
- Different styles of wine.
- Young and mature wines.
- Benchmark and emerging wines.
- Domestic and imported wine.
- Domestic, imported, and regional wines, appropriate to the restaurant's focus.

Presentation

- Appealing design.
- Clear layout and therefore ease of navigation.
- Information, especially about vintages and regions, is accurately and consistently presented.
- Accurate spelling.
- Consistent use of accents, when appropriate.

Suitability

- Choice of wines is influenced by the cuisine.
- Fits style and image of the restaurant.

Pricing

- Appropriate pricing.
- Overall value.