

SINGAPORE 酒 SAKE CHALLENGE

A challenge of the finest quality

Singapore Sake Challenge 2024

Application rules

Event Outline

Objectives

The Singapore Sake Challenge, held in collaboration with Singapore Life & Liquor Pte. Ltd., was established by the Sake Sommelier Association as part of the Sake Challenge project. Utilising our world-renowned Sake Sommeliers and Sake Educators as judges, this event is a great chance for competitors to enter the Southeast Asian market and expand their established market in Japan.

The goal of the **Singapore Sake Challenge** is to spread 'how sake is wonderful' to Singapore as well as other Asian countries. We also aim to open up new markets by pairing sake with local dishes and culture. Alongside recognising and honouring sake of outstanding quality; the **Singapore Sake Challenge** sets out to:

- Provide all Entrants with an independent evaluation of their products.
- Effectively introduce quality sake into a relatively unexploited market full of potential.
- Promote the quality, diversity and excellence of the award-winning sake entries.
- Encourage the expansion of sake internationally.
- Reinforce consumer appreciation of sake outside of Japan.
- Use the international nature of the competition to maximise awareness of the award-winning sake entries in Japan and abroad.

Judges

We believe that judging sake is as difficult as assessing wine. For that reason all of our judges have earned their Certified Sake Sommelier qualification. In order to judge taste and quality from an international perspective, qualified Sake Sommeliers based in Singapore and neighboring Asian countries will be selected. Therefore, many renowned experts from the food and beverage industry are included as judges. At the **Singapore Sake Challenge**, we take pride in our passion and knowledge of sake and approach sake with the same love & respect as a master brewer would.

Judging Criteria

Each Sake Entry is scored individually and not comparatively when tasted. After the professional blind tasting, each sake is also judged on its quality of label and packaging. In order to guarantee a fully objective judgment, the judges score based on the following criteria; and then the platinum, gold, silver, and bronze awards are given based on the overall score.

- The intensity, appearance, type, and brilliance of the sake
- The bouquet and the aroma
- The flavor and taste, the combined impact of the nose and the palate
- The elegance of the packaging is also judged, to give a final, overall, appraisal of the Entry
- Scores are then indicated by a number of stars, ranging from 0 – 10.
These numbers reflect the following:
0 Stars(Does not meet the standard of the Challenge),
1-2 Stars(Fair) ,
3-4 Stars(Good),
5-6 Stars(Very Good),
7-8 Stars(Highly Recommended),
9-10 Stars (Outstanding)

Advantages of Entering the Singapore Sake Challenge

1. The Sake Challenge competitions held every year around the world are judged by selected professionals from the local markets of each country. Connecting with a local audience is part of the beauty of this competition: not only being assessed by local experts, but also providing a recognisable award for development in these overseas markets.
2. Platinum, Gold, Silver and Bronze awards will be given to Entrants based on the overall score of the above "judgment criteria". Awarded Entrants will then receive 250 complementary award stickers, at their appropriate award level, ready to be affixed to bottles of the relevant Sake. If Entrants need more stickers, please enquire via email. Award winning Entrants can also receive the stickers' electronic data if they wish.
3. Entrants of all award levels will be sent an evaluation report, in English, of their products to help Entrants successfully introduce their sake into the market.
4. All the sake and products which are entered into the **Singapore Sake Challenge** will be showcased at the following "Japan Life" event. This is an opportunity to introduce the award-winning sake to buyers and wholesalers in the local beverage industry; as well as our guests, the general public.
5. Each awarded product will be showcased through official social media channels and official website to ensure maximum exposure to new customers.

Japan Life

After the diligent judging at the Sake Challenge, the “Japan Life” event will be held to introduce new customers to sake and Japanese culture. All the sake and products which are entered into the **Singapore Sake Challenge** will be showcased; which provides a great opportunity to promote the sake to buyers and wholesalers in the local beverage industry. This is an event that welcomes the general public to become more familiar with and enjoy the sake too. Producers, Sake Sommeliers and wholesalers on different platforms can meet and strengthen their networks.

Terms and Conditions

I. Organiser

The **Singapore Sake Challenge** is co-organised by Sake Sommelier Association Sommelier headquarters and Life & Liquor Pte. Ltd.

Website: <https://singaporesakechallenge.com/>

Email: info@singaporesakechallenge.com

II. General

1. By submitting your Entry Sake into this Competition; you, the Entrant, agree to be bound by these Terms and Conditions.
2. Entry instructions form part of these Terms and Conditions. Entries submitted with incomplete information, or found to contain invalid information, shall be deemed invalid Entries. No responsibility will be accepted for any Entries that are lost, delayed, or damaged for any reason whatsoever. Proof of sending will not be accepted as proof of receipt, and no refund of costs will be given. The Organiser reserves the right to cancel, amend, terminate or temporarily suspend the Competition at any time with no liability to any entrant or any third party.
4. The Organiser, and its associated companies, accept no liability for any loss, expense or damage which is suffered or sustained (whether or not arising from any person’s negligence) in connection with the Competition, other than such liability that cannot be excluded by the law including death or personal injury through negligence.
5. The Organiser’s decision in all matters relating to the Competition is final and binding and no correspondence will be entered into.
6. This Competition is subject to the laws of Singapore.

III. Eligibility Criteria

1. Entering in the Competition is open to all producers, distributors, exporters, consultants and importers of Sake.
2. Sake made by all methods and types can be entered into the Competition (Futsushu, Honjozo, Junmai, Ginjo, Junmai Ginjo, Daiginjo, Junmai Daiginjo, Koshu, wine produced in Japan etc.). We welcome all unique styles of Sake and Japanese wine. Alcohol percentage should be below 20% to be entered into the competition.
3. Standard 2 x 720ml bottles for each entry. A total amount of 1440ml entered as minimum, ex. 5x 300ml bottles. *Each bottle must be less than 1L.
4. Each entry must be filled out and submitted in the Product Form. All products submitted will become the property of the Organisers.

IV. Entry Fee

1. Each Entry product submitted to the Competition is subject to a 57,000yen Entry fee.
2. Payment of the Entry Fee can be made via direct bank transfer to the Organiser's nominated account, credit card, PayPal or international remittance service such as Wise, through the Organisers website (<https://www.singaporeSakechallenge.com/>)
3. The Organisers will not be liable for any charges resulting from payment of the Entry Fee.
4. All Entry Fees are non-refundable in the event of the withdrawal of the Entry.

V. How to enter

1. The Entry registration form should be submitted from the official website by Friday 13th September 2024. If you have 7 or more Entries, or if you find it difficult to apply online, it is also possible to send the Product Form filled out for each Sake to be exhibited to the Organiser by e-mail and remit the registration fee.
2. Sample Sake should be submitted to The Organiser in Singapore directly by the Friday 27th September 2024. For shipping inside Japan, entrants can send their Sake samples to the designated address for export to Singapore, between 11th-15th September, within the designated timeframe of 12:00-18:00. Entrants are responsible for covering the domestic shipping costs to the designated address within Japan. the Organisers are responsible for all costs such as exporting postage to Singapore, customs duties, VAT and any other relevant fee like inland logistics or storage in Singapore.
3. The Organiser reserves the right to decline any entries submitted after the deadline.

VI. Entry from outside Japan

1. Entrants are responsible for shipping costs, insurance and any other expenses for shipping their Sake samples.
2. The Organiser will pay for the storage, Singapore customs clearance and taxes.
3. The Entrants are obligated to complete the shipping procedure for their sample Sake by the above deadline.

VII. Cancellation

Entrants can cancel the registration by sending an email to the Organiser, which must include the names of the Sake and the Entrants. In this instance, the registration fee will not be refunded and any Sake that has already been sent will not be returned.

VIII. Award Winning Sake Entries

1. The Organiser will award Platinum, Gold, Silver and Bronze medals in each Sake category (Awards), Winners will be announced by the official website as well as by email.
2. Entrants that submit Award Winning Sake Entries agree that the Organiser may publish details and particulars of the Entries and advertise them.
3. Reference by Entrants to an Award must always be accompanied by the official award level (Platinum – Platinum, Gold - Kin, Silver - Gin) and reference to the year of the award.
4. Awards are granted to particular products, not to the Entrants or their companies.
5. Entrants agree that they will only use the Organisers and Competition names, logos and Awards to promote specific Winning Entries.
6. Entrants agree that they will cease to use the Organisers and Competition names, logos and Awards at any time upon 14 days' notice from the Organisers requiring them to do so.
7. The Organisers logo is the property of the Organiser and any unauthorized use, reproduction or alteration is strictly prohibited.