



## **RULES AND REGULATIONS**

**FOR THE**

**2025**

**BAYLEYS HAWKE'S BAY**

**WINE AWARDS**

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## OBJECTIVE OF THE COMPETITION

To **identify**, **promote** and **celebrate** excellence in wine making in the Hawkes Bay Region

To **endorse** the contribution of viticulture to the economic, cultural and social wellbeing of Hawke's Bay To **champion** the role of the Hawke's Bay Agricultural and Pastoral Society to the Hawke's Bay community.

To secure the continuing financial **viability** of the competition

## ROLE OF THE HAWKE'S BAY A&P SOCIETY

The Competition is owned and managed by Hawke's Bay A&P Society and is structured so that its conduct is the responsibility of the Chair of Judges.

The Wine Awards Committee and the Chair of Judges, or either of them shall jointly and severally administer the regulations to achieve the objectives of the Competition as they shall determine.

Entrants to the Competition acknowledge that although Hawke's Bay A&P Society is managing the Competition, this is not in the context of any purpose expressed and/or implied by the Wine Act 2003.

## CRITICAL DATES

ENTRIES OPEN	Tuesday 1 <sup>st</sup> July 2025
ENTRIES CLOSE	6pm Friday 15th August 2025 Enter online at - <a href="https://registration.wineshow.co.nz/Reports/start.aspx?Show=3">https://registration.wineshow.co.nz/Reports/start.aspx?Show=3</a>
INVOICES	An invoice will be raised and must be paid prior to judging
LABELS SENT TO ENTRANTS BY	Tuesday 19 August 2025 by email
SAMPLE WINE DELIVERY REQUIRED BY	3pm – Friday 12 September 2025   Any wine received after this date will not be judged.  <b>Delivery To:</b> WineWorks Hawke's Bay 5 James Rochfort Place Flaxmere, Hastings 4175 Using the delivery label supplied.  If you are a customer of WineWorks Hawke's Bay, a copy of your labels will be sent directly to WineWorks. Please follow the WineWorks process to authorise samples to be released for judging.
JUDGING	Tuesday 23 – Wednesday 24 September 2025 Venue – Te Whare, EIT Campus, Taradale
INDUSTRY      EXHIBITOR      TASTING	Thursday 25 September 2025 – 3.00pm Venue – Te Whare, EIT Campus, Taradale
AWARDS DINNER	Date to be confirmed Venue TBC Contact – <a href="mailto:awards@hbap.co.nz">awards@hbap.co.nz</a>

## DEFINITIONS

**Class** or **classes** refers to one or more of the classes in the Schedule of Classes.

**Designated Winemaker** is the person responsible for making the Wine.

**Entrant** includes an individual winemaker, and in the case of a company includes the officers of that company and the winemaker/s employed by that company for the purposes of this Competition.

**Entries** are wines entered in the Competition by an Entrant.

**Single Vineyard** means a wine that is made from at least 95% grapes from a single vineyard.

## CONDITIONS OF ENTRY

### **1.1 ELIGIBLE WINES**

- 1.1.1** Open category entries must be wholly made, processed and matured in New Zealand by grape winemakers who are fully paid-up members of the New Zealand Winegrowers Ltd and made from grapes where at least 85% of the fruit used was grown in Hawke's Bay.
- 1.1.2** Complete winemaking records as recommended in the New Zealand Winegrowers Record Keeping Code of Practice must have been maintained for each entry.
- 1.1.3** Student category entries must be wholly made, processed and matured in New Zealand by students currently enrolled in a grape growing or wine making programme in a New Zealand tertiary institution. Students may enter their wine within 12 months of leaving an institution and the wine must have been made while that student was enrolled. Tutor Signature is required on Entry Form. The grapes may be sourced from anywhere in New Zealand.
- 1.1.4** All entries must comply with all applicable legislative requirements relating to the composition and labelling of wine, including the Australia New Zealand Joint Food Standards Code, the Food Act 2014, the Food (Safety) Regulations 2002, the Wine Act 2003 and the Fair-Trading Act 1986.
- 1.1.5** No wine may be entered more than once, whether under the same or different labels.
- 1.1.6** All entries must be clearly and separately labelled under their final commercial label in accordance with 1.1.1. Temporary typed labels may only be used for entries when commercial labels are not available at the date of entry and provided that:
- Such temporary labels otherwise comply with the requirements in 1.1.1  
*and*
  - Such temporary labels accurately reflect the details on the labels under which the wine will be sold  
*and*
  - Sales labels are applied to the minimum stockholding requirement for the category the wine was entered in by November 2025.
- 1.1.7** Hawke's Bay A&P Society and the Chair of Judges may refuse to accept an entry to the Competition. In refusing to accept any such entry, neither of them shall be obliged to furnish reasons for such refusal.

### **1.2 CLASSES AND NAMES**

- 1.2.1** A wine may only be entered in one Class or Sub-Class listed in the Schedule of Classes.
- 1.2.2** There is no limit on the number of entries in any Class or Sub-Class.
- 1.2.3** Wines are eligible for entry into the varietals Classes or Sub-Classes if they comply with the legal requirement for the use of the relevant variety or blend of varieties on a wine label applying in New Zealand.
- 1.2.4** Subject to 1.2.3, wines labelled blends may only be entered in the appropriate blended Classes and, where appropriate, specify the varietal composition of the wine on the label.
- 1.2.5** Labels must strictly conform by name to the specific Class schedule in which the wine is entered and include the year of vintage where specified in the Schedule of Classes.

### **1.3 ENTRIES MUST BE REPRESENTATIVE**

1.3.1 All wines comprising the entry must be taken from, and representative of, a homogeneous quantity of wine.

1.3.2 Such wine may be produced in multiple lots or bottling provided that, as far as practically achievable in terms of good winemaking practice:

- every lot and/or bottling offered for sale under the entry label in the New Zealand market is composed of identical source materials blended in identical proportions and subjected to identical winemaking practices and processes  
*and*
- every lot and/or bottling offered for sale under the entry label in the New Zealand market is consistent in terms of sensory characteristics and chemical profile, allowing for analytical tolerances and the effects of maturation.

### **1.4 PROMOTION, RESULTS AND MEDIA**

1.4.1 Entrants agree to supply Hawke's Bay A&P Society with wines for the Wine Awards Dinner. These will be selected from the medal and trophy winners of the 2025 Awards.

1.4.2 Wines selected will be supplied by entrants when requested and will be delivered subject to instructions notified by Hawke's Bay A&P Society. Given the promotional advantages of accruing wines purchased for awards evening and the sponsors, wines will be supplied at an agreed discounted trade price.

1.4.3 All wines available for and selected for the Bayleys Hawke's Bay Wine Awards Dinner must comply with all Regulations.

1.4.4 If required, entrants agree to provide two bottles of all wines awarded a gold medal to Bayleys Hawke's Bay Wine Awards free of charge for use at a tasting event around the time of the Bayleys Hawke's Bay Wine Awards Dinner.

1.4.5 Hawke's Bay A&P Society requires bottle shots and tasting notes for all Trophy winning wines for promotional purposes. A representative from the Hawke's Bay A&P Society will be in touch with the entrant of each Trophy-winning wine requesting these and they will need to be provided within 48 hours of contact. Bottle shots will need to be high resolution in either .pdf or .jpeg format; tasting notes in editable word format.

### **1.5 RESULTS**

1.5.1 The Judging process will be completed at approximately 4pm on the second and final day of Judging. A media release will be published with overall show results, highlights etc.

1.5.2 Booklets will be produced for the Exhibitors Tasting and will be released on the 25 September 2025. These will contain pre audit "Provisional Results". Medals will be shown, not points. Following the Exhibitor Tasting, wineries will be free to issue press releases referring to medals and trophy contenders.

1.5.3 The Audit processes will be carried out over the following few days and all medal and Trophy results confirmed. Any issues arising from the audit will be dealt with and results confirmed. A fully audited and reviewed results booklet will be printed for the Awards dinner and distributed. A press release will be distributed that night announcing Trophies.

### **1.6 PUBLICITY**

1.6.1 Any advertising, promotion or publicity relating to or referring to awards, trophies, designations or scores achieved in this Competition must not be false, misleading or deceptive.

1.6.2 References in any advertising, promotions or publicity to awards, trophies, designations or scores achieved in this Competition (including the use of medal stickers) may only be made in respect of wine represented by the entry bearing the label details under which the wine was entered.

- 1.6.3 In any advertising, promotion or publicity, an entrant may refer only to awards, trophies, designations or scores achieved by the entrant's wines and not (whether expressly or by implication) to the wines or Competition performance of any other entrant or entrants.
- 1.6.4 Any use of awards or trophies in advertising, promotional or publicity material must be accompanied by a statement of the actual awards and/or trophies won and the year or years in which they were won, and any awards or trophies illustrated must relate to the awards and/or trophies so described.
- 1.6.5 Only officially approved Bayleys Hawke's Bay Wine Awards promotional material may be affixed or attached to a bottle (e.g. label, sticker, neck tag) to refer to an award, medal, trophy, designation or score granted in this Competition.
- 1.6.6 The name Bayleys Hawke's Bay Wine Awards must be used in any media, publicity, and signage when associated with results from the awards.

## **1.7 AUDIT PROCEDURE**

- 1.7.1 All wines entered in the Bayleys Hawke's Bay Wine Awards may be subject to verification of compliance with the Regulations of the Competition by persons nominated by Hawke's Bay A&P Society. Refusal to permit such verification will result in immediate expulsion of the Entrant from the competition.
- 1.7.2 The entrant agrees that Hawke's Bay A & P Society and/or their nominees may inspect stocks and uplift samples of wines bearing the same name details as the entry held at the premises of the entrant and inspect records of wines bearing the same name details as the entry, and agrees to facilitate such an inspection at a mutually convenient time within five days of the date of such request.
- 1.7.3 The entrant grants to Hawke's Bay A&P Society the right to inspect records relating to wines with the same name details as the entry held by the Wine Export Certification Service, with the permission of MPI.
- 1.7.4 Wines available for retail sales may be purchased in the course of the audit.
- 1.7.5 Wines that are the subject of an audit may undergo sensory evaluation and/or chemical analysis as is appropriate as directed by either Hawke's Bay A&P Society or the Chair of Judges or both of them.
- 1.7.6 Any wines found to be in breach of the Regulations of the Competition will be subject to the penalties set out in these Regulations.
- 1.7.7 Any costs incurred in the audit, investigation and/or analysis of any entry, or in respect of any actions undertaken by or on behalf of Hawke's Bay A & P Society in relation to verification of compliance with these Regulations, are payable by the entrant.

## **1.8 PENALTIES**

- 1.8.1 Any entry or entrant found to be in breach of these Regulations, or any entrant, who is found to have engaged in actions that may bring the industry into disrepute or compromise the integrity of the Competition, may be disqualified and any trophies or awards forfeited.
- 1.8.2 Any breach of these Regulations may be considered by Hawke's Bay A&P Society either of its own motion or upon receipt of a complaint.
- 1.8.3 In considering the imposition of such penalties, Hawke's Bay A&P Society shall act through its Executive or Wine Committee which may delegate the adjudication of the matter to a sub-committee.
- 1.8.4 In addition to the provisions of these Regulations as they relate to refusal of an entry,

disqualification and forfeiture, Hawke's Bay A&P Society may:

- disqualify the entrant from participation in future Competitions conducted by Hawke's Bay A & P Society at its discretion for such period and/or upon such conditions as it may determine  
*and/or*
- impose such conditions in respect of disqualifications and/or future entry to future Competitions as it may in its discretion determine.

## **1.9 DISPUTES**

1.9.1 The Competition will be organised and supervised by or on behalf of Hawke's Bay A&P Society.

1.9.2 The decision of Hawke's Bay A&P Society and/or the Chair of Judges in the matter of any dispute or doubt arising from the interpretation of these Competition regulations or in the conduct of the Competition or in the checking and testing of quantities and/or analyses is final.

1.9.3 In the event of a complaint being received regarding the availability of Competition entries, proof of sale may be requested at the discretion of Hawke's Bay A&P Society or Chair of Judges.

# **ENTRY PROCEDURE**

## **2.1 CATEGORIES AND MINIMUM STOCK HOLDING REQUIREMENTS**

2.1.1 There will be three Categories. Minimum stock holding requirements apply to each entry at time of Judging.

Open (all Classes) 180 Litres or 20 cases

Sweet Wine (Class 11) 100 Litres

Provenance Class No volume requirements

Student Entries (all classes) No volume requirements

NB – to be eligible for the Champion Consumer Trophy  
the minimum stock holding requirement will be 2000 x 12-bottle cases  
at time of entry and 1500 x 12-bottle cases at time of audit

2.1.2 The following conditions apply to all entries in the Open Categories

Entries are restricted to commercially bottled wines. Tank or Barrel samples are not permitted.

Entrants shall permit an auditor nominated by Hawke's Bay A&P Society to verify stockholdings, in accordance with Regulation 1.7 of these Regulations.

Not less than the minimum stock holding requirement for each entry must be available for inspection by the auditor from 25<sup>th</sup> September 2025.

Not less than the minimum stockholding requirement for each entry must be available for sale under the commercial label in New Zealand from Wednesday 24 September 2025.

# **FEES**

## **3.1 FEES AND BOTTLES REQUIRED**

### **OPEN CLASS**

Entry Fee for each entry **\$75.00 (excluding GST)**

Equivalent to six (6) 750ml bottles shall be provided for each entry. If supplied in 375ml bottles, then twelve (12) 375ml bottles shall be provided. Any bottles supplied in addition to the required four (4) and not used during judging or related events may be collected by the entrant following the judging.

### **PROVENANCE CLASS**

Entry Fee for each entry **\$75.00 (excluding GST) per entry set**

Entrants are asked to provide 1 bottle of each of the three wines entered in this category.

### **STUDENT CLASS**

No Entry Fee

Equivalent to two (2) 750ml bottles shall be provided for each entry. If supplied in 375ml bottles, then three (3) 375ml bottles shall be provided for each entry.



**4.1 JUDGING**

4.1.1 All entries will be judged on a 100-point scale.

4.1.2 The points of each panel of three judges shall be totaled and awards made in respect of all wines in all categories attaining the following points:

Gold Medal	: Between 95 points and 100 points.
Silver Award	: Between 90 points and 94 points.
Bronze Award	: Between 85 points and 89 points.
No Award	: Below 85 points.

4.1.3 Medal results will be published in the Catalogue of Results in the applicable category of each class or sub-class and may be used for publicity by entrants.

4.1.4 There is no obligation on Hawke's Bay A&P Society or the Chair of Judges to release scores to entrants.

**4.2 TROPHIES**

4.2.1 Trophies will be awarded to the Champion Wine in each class, selected from the gold medals in that class. A Merit Award (Best in Class) will be given in any class that has no gold medals.

Champion Merlot and Merlot Predominant Blends

Champion Cabernet Sauvignon and Cabernet Sauvignon Predominant Blends

Champion Syrah

Champion Other Premium Red Varietals and Blends

Champion Chardonnay

Champion Sauvignon Blanc

Champion Pinot Gris

Champion Premium White Varietals

Champion Sweet Wines

Champion Rosé

Champion Sparkling Wine

Champion Outstanding Wine of the Provenance Class

4.2.2 Three other Trophies will be awarded. Further information is on page 10.

Champion Wine of the Show

Champion Single Vineyard Wine of the Show

Champion Consumer Wine of the Show

## MAJOR AWARDS

### **CHAMPION WINE OF THE SHOW**

The Champion Wine of the Show will be the wine obtaining the top score in a “taste off” of all the trophy winning wines, where all the wines in the tasting are ranked. The Trophy will be awarded to the Winery which produced the winning wine.

The winning winery will be presented with a specialty designed Trophy to keep, a certificate and the Historic Hawke’s Bay A&P Wine Awards Champion Wine of the Show Trophy which will be held for one year.

### **PROVENANCE CLASS**

This class is to identify and reward wines that have evidenced a capacity to develop grace and complexity over time. It is intended to be a guide to consumers about the cellaring potential of such wines. The aim is to encourage, recognise and reward wine brands of high quality that also reflect a consistency of style over time.

There will be one prize awarded, the Hawke’s Bay A&P Society Outstanding Wine of Provenance Trophy. No other results will be published.

### **HAWKE’S BAY CELLAR DOOR OF THE YEAR**

Recognising excellence in Wine, Customer Service and Regional Knowledge at a Hawke’s Bay Winery Cellar door. Entry is free of charge however it is a condition of entry that your Cellar Door is open to the general public during the months of September and October unless approval is given by the A&P Society.

The winning Winery will receive a prize package comprising:

- The accolade of Hawke’s Bay Cellar Door of the Year 2025.

The winner will be announced at the Bayleys Hawke’s Bay Wine Awards Evening

### **BEST STUDENT WINE**

Top Scoring Student Wine entered in any class

### **CHAMPION SINGLE VINEYARD WINE OF THE SHOW**

The Champion Single Vineyard Wine of the Show trophy will be awarded to the top scoring Gold Medal wine which is produced using at least 95% fruit from a single vineyard.

Entrants are asked to name the vineyard on the entry portal. Please note that an entry in this special category is accepted in good faith and the entrant is expected to hold records to support the single vineyard status of any entry.

### **CHAMPION CONSUMER WINE OF THE SHOW**

The Champion Consumer Wine of the Show trophy will be awarded to the top scoring Gold Medal wine which has **2000 x 12-bottle cases at time of entry and 1500 x 12-bottle cases at time of Audit.**

Entrants are asked to indicate if an entry is eligible for this special category on the entry portal. Please note that an entry in this special category is accepted in good faith and the entrant is expected to hold records to show minimum volumes are met.

*The Hawke’s Bay A&P Society and Wine Awards Committee have the right to withdraw a class if required to their discretion, and all affected wineries would be advised within 48 hours of entries closing.*

## HAWKE'S BAY A & P SOCIETY YOUNG VINTNERS SCHOLARSHIP

- (1) The award is to be made annually to a **full time third year Bachelor of Viticulture and Wine Science student** or a **final year student in the Bachelor of Viticulture & Bachelor of Wine Science Concurrent Degree student**, who has trained at EIT Hawke's Bay, who, in the judgement of the Judges is the most outstanding nomination following recommendation from the Wine Science/Viticulture Programme Coordinators and lecturers.
- (2) The award of \$2,000 incl. GST will be made by Hawke's Bay A&P Society towards the student fees for the third year of their degree studies at EIT.
- (3) In accepting this award, the student will agree to complete a paid vintage position the vintage following awards dinner, at Craggy Range Winery, whilst enrolled as an EIT student in their Bachelor programme.
- (4) The Judging Panel, which will interview three finalists, will be a representative of the EIT, a Winemaker and a representative of the Hawke's Bay A&P Society.

## CLASSES

### 5.1 SCHEDULE OF CLASSES

There are 12 Classes as listed below.

**Please Note:** The Bayleys Hawke's Bay Wine Awards will require Award winning wines to be available for purchase following Judging. These wines will be used at the Awards Dinner and for promotional purposes. Refer rule 1.4.

**Class 1 MERLOT AND MERLOT PREDOMINANT BLENDS**

Must consist of 85% Merlot or Merlot as a dominant variety in the blend.

**Class 2 CABERNET SAUVIGNON AND CABERNET PREDOMINANT BLENDS**

Must have 85% Cabernet Sauvignon or Cabernet Sauvignon as the dominant variety in the blend.

**Class 3 SYRAH**

**Class 4 OTHER PREMIUM RED VARIETALS & BLENDS**

Any other single red or blend that doesn't have Cabernet Sauvignon or Merlot as the principal variety.

**Class 5 CHARDONNAY**

Residual sugar not to exceed 5g/L

**Class 6 SAUVIGNON BLANC**

Residual sugar not to exceed 7.5g/L

**Class 7 PINOT GRIS**

7a Dry – residual sugar not to exceed 7.5g/L

7b Off Dry to Medium – residual sugar between 7.5g/L & 30g/L

Any wine with a residual sugar level greater than 30g/L to be entered in Class 9 Sweet Wines. Entrants are requested to state which sub class their entries fall into.

**Class 8 PREMIUM WHITE VARIETALS**

8a Dry – residual sugar not to exceed 7.5g/L

8b Off Dry to Medium – residual sugar between 7.5g/L & 30g/L

**Class 9 SWEET WINES**

Sweet – Residual sugar in excess of 30g/L

**Class 10 ROSÉ**

**Class 11 PROVENANCE CLASS**

This class is to identify and reward wines that have evidenced a capacity to develop grace and complexity over time. It is intended to be a guide to consumers about the cellaring potential of such wines. The aim is to encourage, recognise and reward wine brands of high quality that also reflect a consistency of style over time.

The Judging will comprise of the same label:

- A Current vintage: Being the vintage most recently released for sale
- B Middle Vintage is at least three years older than the current vintage
- C Oldest Vintage at least eight years older than the current vintage

Example

A 2022

B 2019 or older

C 2014 or older

Both White and Red wines will be accepted and judged in the same class for the same trophy. In this class there will only be one prize awarded, the Hawke's Bay A&P Society Outstanding Wine of Provenance Trophy. No other results will be published.

**Please note** if entrants are seeking medals for their current vintage – this will need to be entered separately into the competition and comply with the rules and regulations of the main show.

Entrants are asked to provide 1 bottle of each of the three wines entered in this category, entry fee is \$75 + GST per entry set.

**Class 12 SPARKLING WINE**

12a Bottle Fermented Style

12b Other Sparkling Wines

## PROCEDURE

### 6.1 PROCEDURE

Completed entry forms (including an acknowledgment of these regulations) and entry fees payable to Hawke's Bay A&P Society should be posted or entered online to reach Hawke's Bay A&P Society not later than Friday 15th August 2025.

**NO LATE ENTRIES WILL BE ACCEPTED.** Electronic entries are preferred and will be accepted at Wine Show –

<https://registration.wineshow.co.nz/Reports/start.aspx?Show=3>

#### **SAMPLE WINE DELIVERY REQUIRED BY.**

3pm – Friday 12 September 2025, any wine received after this date will not be judged.

#### **Delivery To:**

WineWorks Hawke's Bay  
5 James Rochfort Place, Flaxmere, Hastings 4175  
Clearly Marked **"WINE AWARDS"**

If you are a customer of WineWorks Hawke's Bay, Labels will not be sent to you, they will go directly to WineWorks. Please follow the WineWorks process to authorise samples to be released for judging.

Entry Labels will be prepared from information supplied by the Exhibitor on their entry form and emailed to the email address supplied for placing on bottles. Please ensure that entry labels supplied are **NOT** stuck over any existing labels on the bottle. All entries become the property of Hawke's Bay A&P Society.

## INDUSTRY EXHIBITOR TASTING

### 7.1 THE EXHIBITOR TASTING

The Exhibitor Tasting will start promptly at 3.00pm on Thursday 25 September 2025 with the Chair of Judges comments followed by the Exhibitors being able to taste the judged wines.

## ORGANISERS

#### **ORGANISERS**

Hawke's Bay A&P Society  
PO Box 349  
HASTINGS

E: [awards@hbap.co.nz](mailto:awards@hbap.co.nz)

W: [www.hbap.co.nz](http://www.hbap.co.nz)

#### **KEY CONTACTS**

Rebecca Tacon  
Event Manager