



**The Michelangelo International Wine Awards
Classes 2009**

Schedule of Classes 2009

***Note: Please see the classes for Golden Oldies, Organic Wines and Distilled products at the end of this schedule**

White varieties

Note: Dry = <5g/l sugar

Class 1: Chardonnay

- A Wooded, current vintage 2009
- B Wooded, 2008 and older*
- C Unwooded, any vintage

Class 2: Chenin Blanc

- A Dry, unwooded, current vintage 2009
- B Dry, unwooded, 2008 and older*
- C Barrel matured, any vintages

Class 3: Riesling (Weisser/Rhine)

- A Dry, unwooded, current vintage 2009
- B Dry, unwooded, 2008 and older*
- C Barrel matured, any vintages

Class 4: Sauvignon Blanc

- A Dry, unwooded, current vintage 2009
- B Dry, unwooded, 2008 and older*
- C Barrel matured, any vintages

Class 5: Semillon

- A Dry, unwooded, current vintage 2009
- B Dry, unwooded, 2008 and older*
- C Barrel matured, any vintage

Class 6: Dry, other white varieties

- A Dry, unwooded, current vintage 2009
- B Dry, unwooded, 2008 and older*
- C Barrel matured, any vintage

Class 7: Dry, white blends (unwooded)

- A Dry, unwooded, current vintage 2009
- B Dry, unwooded, 2008 and older*

Class 8: Dry, white blends (wooded)

A Dry, wooded, current vintage 2009

B Dry, wooded, 2008 and older*

Class 9: White varietals or blends (wooded and unwooded)

5–8g/l sugar

A Unwooded, current vintage 2009

B Unwooded 2008 and older*

C Barrel matured, any vintage

Class 10: White varietals or blends (wooded and unwooded)

9 - 15g/l sugar

A Unwooded current vintage 2009

B Unwooded 2008 and older*

C Barrel matured, any vintage

Class 11: White varietals or blends (wooded and unwooded)

Up to 30g/l sugar

A unwooded current vintage 2009

B Unwooded 2008 and older*

C Barrel matured, any vintage

Blanc de Noir & Rosé

Note: Dry = <5g/l sugar

Medium-dry = 5-8g/l sugar

Semi-sweet = >8g/l sugar

Class 12: Dry Blanc de Noir (wooded and unwooded)

A Unwooded current vintage 2009

B Unwooded 2008 and older*

C Barrel matured, any vintage

Class 13: Dry Rosé

A Unwooded current vintage 2009

B Unwooded 2008 and older*

C Barrel matured, any vintage

Class 14: Medium dry Blanc de Noir

A Unwooded current vintage 2009

B Unwooded 2008 and older*

C Barrel matured, any vintage

Class 15: Medium dry Rosé

A Unwooded current vintage 2009

B Unwooded 2008 and older*

C Barrel matured, any vintage

Class 16: Semi-sweet Blanc de Noir

A Unwooded current vintage 2009

B Unwooded 2008 and older*

C Barrel matured, any vintage

Class 17: Semi-sweet Rosé

- A Unwooded current vintage 2009
- B Unwooded 2008 and older*
- C Barrel matured, any vintage

Red Varieties

Class 18: Cabernet Sauvignon

- A Dry, unwooded, current vintage 2009
- B Dry, unwooded, 2008 and older*
- C Barrel matured, any vintage

Class 19: Merlot

- A Dry, unwooded, current vintage 2009
- B Dry, unwooded, 2008 and older*
- C Barrel matured, any vintage

Class 20: Pinotage

- A Dry, unwooded, current vintage 2009
- B Dry, unwooded, 2008 and older*
- C Barrel matured, any vintage

Class 21: Pinot Noir

- A Dry, unwooded, current vintage 2009
- B Dry, unwooded, 2008 and older
- C Barrel matured, any vintage

Class 22: Shiraz

- A Dry, unwooded, current vintage 2009
- B Dry, unwooded, 2008 and older*
- C Barrel matured, any vintage

Class 23: Cinsaut

- A Dry, unwooded, current vintage 2009
- B Dry, unwooded, 2008 and older*
- C Barrel matured, any vintage

Class 24: Other red varieties

- A Dry, unwooded, current vintage 2009
- B Dry, unwooded, 2008 and older*
- C Barrel matured, any other vintage
- D Off-dry (5-8g/l), any other vintage, wooded or unwooded

Class 25: Dry red blends with more than 30% Pinotage

- A Dry, unwooded, current vintage 2009
- B Dry, unwooded, 2008 and older*
- C Barrel matured, any vintage

Class 26: Dry red blends with more than 30% Shiraz

- A Dry, unwooded, current vintage 2009
- B Dry, unwooded, 2008 and older*
- C Barrel matured, any vintage

Class 27: Dry red blends with more than 85% of the following: Cabernet Sauvignon, Merlot, Cabernet Franc

- A Dry, unwooded, current vintage 2009

- B Dry, unwooded, 2008 and older*
- C Barrel matured, any vintage

Class 28: Other red blends

- A Dry, unwooded, current vintage 2009
- B Dry, unwooded, 2008 and older*
- C Barrel matured, any vintage
- D Off-dry (5-8g/l), any vintage, wooded or unwooded

Sparkling Wines

Class 29: Bottle fermented (methode champenoise)

- A Current vintage 2009
- B 2008 and older*
- C Non-vintage

Class 30: Carbonated/Transfer method (charmat)

- A Current vintage 2009
- B 2008 and older*
- C Non-vintage

Class 31: Tank method

- A Current vintage 2009
- B 2008 and older*
- C Non-vintage

Fortified Wines

Class 32: White Muscat (containing at least 75% White Muscat varieties)

- A Current vintage 2009
- B 2008 and older*
- C Barrel fermented, any other vintage or non-vintage

Class 33: Red Muscat (containing at least 75% Red Muscat varieties)

- A Current vintage 2009
- B 2008 and older*
- C Barrel fermented, any other vintage or non-vintage

Class 34: Non-Muscat (containing at least 25% Muscat varieties)

- A Current vintage 2009
- B 2008 and older*
- C Barrel fermented, any other vintage or non-vintage

Class 35: Sherry

- A Current vintage 2009
- B 2008 and older*
- C Barrel fermented, any other vintage or non-vintage

Class 36: Ruby Port

- A Current vintage 2009
- B 2008 and older*

C Barrel fermented, any other vintage or non-vintage

Class 37: Late Bottled Vintage Port

A Current vintage 2009

B 2008 and older*

C Barrel fermented, any other vintage or non-vintage

Class 38: Tawny Port

A Current vintage 2009

B 2008 and older*

C Barrel fermented, any other vintage or non-vintage 5

Class 39: Vintage Port and Vintage Reserve Port

A Current vintage 2009

B 2008 and older*

C Barrel fermented, any other vintage or non-vintage

Dessert Wines

Class 40: Natural Sweet

A Current vintage 2009

B 2008 and older*

C Barrel fermented, any other vintage or non-vintage

Class 41: Botrytised wine (Noble Late Harvest)

A Current vintage 2009

B 2008 and older*

C Barrel fermented, any other vintage or non-vintage

Class 42: Other fortified wines

A Current vintage 2009

B 2008 and older*

C Barrel fermented, any other vintage or non-vintage

Distilled products

Includes entries for Brandy Trophy

Class 43: Spirits from grapes

A Brandy from South Africa, % alcohol by volume

B Brandy from countries other than South Africa

Class 44: Spirits from Marc

A Grappa from South Africa

B Grappa from countries other than South Africa

Class 45: Spirits from other fruit

A Blueberry wine from South Africa, % alcohol by volume

B Other fruit wines from countries other than South Africa

***Golden Oldies: Golden Oldie Trophy**

Older wines may be entered under this class:

White varieties must be at least four years old (vintage 2005) and red varieties at least seven years old (vintage 2002)

To enter this class use the codes as above but add GO in front of the Class number, eg GO19 = Merlot older than 7 years

Organic Trophy entries: Organic Trophy

To enter this class use the codes as above but add ORG in front of the Class number, eg ORG19 = Organic Merlot

Garagiste: Good Taste Garagiste Trophy

Please find a separate entry form and regulations under *Garagiste* on the home page of the website: www.michelangeloawards.com

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