



The Michelangelo International Wine Awards
Classes 2011

Note:

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

White varieties

Class 1: Chardonnay

- A Barrel fermented and/or barrel matured, current vintage 2011
- B Barrel fermented and/or barrel matured 2011 and older
- C Unwooded, any vintage

Class 2: Chenin Blanc

- A Dry*, unwooded, current vintage 2011
 - B Dry*, unwooded, 2011 and older
 - C Barrel fermented and/or barrel matured, any vintage
- *, <5g/l

Class 3: Riesling (Weisser/Rhine)

- A Dry*, unwooded, current vintage 2011
 - B Dry*, unwooded, 2011 and older*
 - C Barrel fermented and/or barrel matured, any vintage
- *, <5g/l

Class 4: Sauvignon Blanc

- A Dry*, unwooded, current vintage 2011
 - B Dry*, unwooded, 2011 and older*
 - C Barrel fermented and/or barrel matured, any vintage
- *, <5g/l

Class 5: Semillon

- A Dry*, unwooded, current vintage 2011
 - B Dry, unwooded, 2011 and older*
 - C Barrel fermented and/or barrel matured, any vintage
- *, <5g/l

Class 6: Dry*, other (than above-mentioned classes) white varieties

- A Dry, unwooded, current vintage 2011
 - B Dry, unwooded, 2011 and older *
 - C Barrel fermented and/or barrel matured vintage
- *, <5g/l

Class 7: Dry*, white blends (unwooded)

A Dry, unwooded, current vintage 2011

B Dry, unwooded, 2011 and older*

* <5g/l

Class 8: Dry*, white blends (Barrel fermented and/or barrel matured)

A Dry, Barrel fermented and/or barrel matured, current vintage 2011

B Dry, Barrel fermented and/or barrel matured , 2011 and older*

*, <5g/l

Class 9: White varietals or blends (5-8g/l sugar) wooded OR unwooded

A Unwooded current vintage 2011

B Unwooded 2011 and older*

C Barrel fermented and/or barrel matured, any vintage

Class 10: White varietals or blends (9- 15g/l sugar) wooded OR unwooded

A Current vintage 2011

B 2011 and older*

C Barrel fermented and/or barrel matured, any vintage

Class 11: White varietals or blends (wooded and unwooded) up to 30g/l sugar

A Unwooded current vintage 2011

B Unwooded 2011 and older*

C Barrel fermented and/or barrel matured, any vintage

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

A Unwooded Current vintage 2011

B Unwooded 2011 and older *

C Barrel fermented and/or barrel matured, any vintage

Class: 13 Dry* Rosé

A Unwooded, current vintage 2011

B Unwooded 2011 and older *

C Barrel fermented and/or barrel matured, any vintages

Class 14: Medium dry* Blanc de Noir

A Unwooded Current vintage 2011

B Unwooded 2011 and older *

C Barrel fermented and/or barrel matured , any vintage

Class 15: Medium dry* Rosé

A Unwooded Current vintage 2011

B Unwooded 2011 and older *

C Barrel fermented and/or barrel matured, any vintage

Class 16: Semi-sweet* Blanc de Noir

- A Unwooded Current vintage 2011
- B Unwooded 2011 and older
- C Barrel fermented and/or barrel matured, any vintage

Class 17: Semi-sweet* Rose

- A Unwooded Current vintage 2011
- B Unwooded 2011 and older *
- C Barrel matured, any vintage

***Blanc de Noir & Rosé**

Red varieties

Class 18: Cabernet Sauvignon

- A Barrel fermented and/or barrel matured, current vintage 2011
- B Barrel fermented and/or barrel matured, 2011 and older*
- C Unwooded, any vintage.

Class 19: Merlot

- A Barrel fermented and/or barrel matured, current vintage 2011
- B Barrel fermented and/or barrel matured, 2010 and older*
- C Unwooded, any vintage.

Class 20: Pinotage

- A Barrel fermented and/or barrel matured, current vintage 2011
- B Barrel fermented and/or barrel matured, 2010 and older*
- C Unwooded, any vintage.

Class 21: Pinot Noir

- A Barrel fermented and/or barrel matured, current vintage 2011
- B Barrel fermented and/or barrel matured, 2010 and older*
- C Unwooded, any vintage.

Class 22: Shiraz

- A Barrel fermented and/or barrel matured, current vintage 2011
- B Barrel fermented and/or barrel matured, 2010 and older*
- C Unwooded, any vintage.

Class 23: Cinsaut

- A Barrel fermented and/or barrel matured, current vintage 2011
- B Barrel fermented and/or barrel matured, 2010 and older*
- C Unwooded, any vintage.

Class 24: Other (than above mentioned classes) red varieties

- A Barrel fermented and/or barrel matured, current vintage 2011
- B Barrel fermented and/or barrel matured, 2010 and older*
- C Unwooded, any vintage.

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

- A Barrel fermented and/or barrel matured, current vintage 2011
- B Barrel fermented and/or barrel matured, 2010 and older*
- C Unwooded, any vintage.

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

- A Barrel fermented and/or barrel matured, current vintage 2011
- B Barrel fermented and/or barrel matured, 2010 and older*
- C Unwooded, any vintage.

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

- A Barrel fermented and/or barrel matured, current vintage 2011
- B Barrel fermented and/or barrel matured, 2010 and older*
- C Unwooded, any vintage.

Class 28: Other red blends

- A Barrel fermented and/or barrel matured, current vintage 2011
- B Barrel fermented and/or barrel matured, 2010 and older*
- C Unwooded, any vintage.
- D Off-dry (5-8g/l), any vintage, (barrel fermented and/or barrel matured)

Sparkling wines

Class 29: Bottle fermented (Methode Champenoise)

- A Current vintage 2011
- B 2010 and older*
- C Non-vintage

Class 30 Carbonated/Transfer method (Charmat)

- A Current vintage 2011
- B 2010 and older*
- C Non-vintage

Class 31: Tank method

- A Current vintage 2011
- B 2010 and older*
- C Non-vintage

Fortified wines

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

- A Current vintage 2011
- B 2010 and older*
- C Barrel fermented, any vintage and non-vintage

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

- A Current vintage 2011
- B 2010 and older*
- C Barrel fermented, any vintage and non-vintage

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

- A Current vintage 2011
- B 2010 and older*
- C Barrel fermented, any vintage and non-vintage

Class 35: Sherry (no sub-classes)

Class 36: Ruby Port

- A Current vintage 2011
- B 2010 and older*
- C Barrel fermented, any vintage and non-vintage

Class 37: Late Bottled Vintage Port (no sub-classes)

Class 38: Tawny Port (no sub-classes)

Class 39: Vintage Port and Vintage Reserve Port

- A Vintage Port
- B Vintage Reserve Port

Dessert wines

Class 40: Natural Sweet

- A Current vintage 2011
- B 2010 and older*
- C Barrel fermented, any vintage and non-vintage

Class 41: Botrytised wine (Noble Late Harvest)

- A Unwooded, Current vintage 2011
- B Unwooded 2010 and older*
- C Barrel fermented and/or barrel matured, any vintage and non-vintage

Class 42: Other fortified wines

- A Current vintage 2011
- B 2010 and older*
- C Barrel fermented and/or barrel matured, any vintage and non-vintage

Distilled products

Includes entries for Brandy Trophy

Class 43: Spirits from grapes

- A Brandy from South Africa

Class 44: Spirits from Marc

- A Grappa from South Africa

Class 45: Spirits from other fruit (no sub-classes)

TROPHIES

Certain trophies are automatically awarded to the top scoring wine in a class or category, by the panel's consensus. They are:

- 1.CCL Label – Grand Prix Trophy for the highest scoring wine
- 2.RX South Africa – Most Innovative Wine
- 3.Sue van Wyk Pinotage Trophy
- 4.Grotto Trophy for Top Producer
- 5.Michelangelo Trophy for the Best Dessert Wine
- 6.Best International Entry
- 7.Michelangelo Toneleria Magreñan Brandy Trophy

Entries for the following trophies should be indicated as such, using the codes shown below on the standard entry form:

8.Michelangelo Organic Trophy: Code: ORG

Entries for this trophy have to be certified organic wine, produced from organically grown grapes and produced under the rules of organic farming practice.

9.Michelangelo Golden Oldie Trophy: GO

Older wines may be entered under this class: White varieties must be four or more years old (vintage 2007 or older) and red varieties at least seven years old (vintage 2004 or older)

10.Michelangelo Garagiste Trophy: GAR (Please use the Garagiste entry form)

11.Fairtrade P & P Trophy for the best Fairtrade white wine. Code: FTW

12.Fairtrade P & P Trophy for the best Fairtrade red wine. Code: FTR

Two examples are given below:

1. Golden Oldies (Golden Oldie Trophy)

To enter this class use the codes as above but add GO AFTER the Class number, eg 19GO = eg Merlot older than 7 years

2. Organic Trophy

To enter this class use the codes as above but add ORG AFTER the Class number, eg 19ORG = Organic Merlot

Garagiste Trophy:

Separate entry form and regulations under Garagiste.

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