



**The Michelangelo International Wine Awards
Classes 2010**

Class 1: Chardonnay

- A Barrel fermented and/or barrel matured, current vintage 2010
- B Barrel fermented and/or barrel matured 2009 and older
- C Unwooded, any vintage

Class 2: Chenin Blanc

- A Dry*, unwooded, current vintage 2010
 - B Dry*, unwooded, 2009 and older
 - C Barrel fermented and/or barrel matured, any vintage
- * , <5g/l

Class 3: Riesling (Weisser/Rhine)

- A Dry*, unwooded, current vintage 2010
 - B Dry*, unwooded, 2009 and older*
 - C Barrel fermented and/or barrel matured, any vintage
- * , <5g/l

Class 4: Sauvignon Blanc

- A Dry*, unwooded, current vintage 2010
 - B Dry*, unwooded, 2009 and older*
 - C Barrel fermented and/or barrel matured, any vintage
- * , <5g/l

Class 5: Semillon

- A Dry*, unwooded, current vintage 2010
 - B Dry, unwooded, 2009 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 2010
 - B Dry, unwooded, 2009 and older *
 - C Barrel fermented and/or barrel matured vintage
- * , <5g/l

Class 7: Dry*, white blends (unwooded)

- A Dry, unwooded, current vintage 2010
 - B Dry, unwooded, 2009 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 2010

B Dry, Barrel fermented and/or barrel matured , 2009 and older*
*, <5g/l

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

- A Unwooded current vintage 2010
- B Unwooded 2009 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 2010
- B 2009 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 2010
- B Unwooded 2009 and older*
- C Barrel fermented and/or barrel matured, any vintage

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

- A Unwooded Current vintage 2010
- B Unwooded 2009 and older *
- C Barrel fermented and/or barrel matured, any vintage

Class: 13 Dry* Rosé

- A Unwooded, current vintage 2010
- B Unwooded 2009 and older *
- C Barrel fermented and/or barrel matured, any vintages

Class 14: Medium dry* Blanc de Noir

- A Unwooded Current vintage 2010
- B Unwooded 2009 and older *
- C Barrel fermented and/or barrel matured , any vintage

Class 15: Medium dry* Rosé

- A Unwooded Current vintage 2010
- B Unwooded 2009 and older *
- C Barrel fermented and/or barrel matured, any vintage

Class 16: Semi-sweet* Blanc de Noir

- A Unwooded Current vintage 2010
- B Unwooded 2009 and older
- C Barrel fermented and/or barrel matured, any vintage

Class 17: Semi-sweet* Rose

- A Unwooded Current vintage 2010
- B Unwooded 2009 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

Red varieties

Class 18: Cabernet Sauvignon

A Barrel fermented and/or barrel matured, current vintage 2010

B Barrel fermented and/or barrel matured, 2009 and older*

C Unwooded, any vintage.

Class 19: Merlot

A Barrel fermented and/or barrel matured, current vintage 2010

B Barrel fermented and/or barrel matured, 2009 and older*

C Unwooded, any vintage.

Class 20: Pinotage

A Barrel fermented and/or barrel matured, current vintage 2010

B Barrel fermented and/or barrel matured, 2009 and older*

C Unwooded, any vintage.

Class 21: Pinot Noir

A Barrel fermented and/or barrel matured, current vintage 2010

B Barrel fermented and/or barrel matured, 2009 and older*

C Unwooded, any vintage.

Class 22: Shiraz

A Barrel fermented and/or barrel matured, current vintage 2010

B Barrel fermented and/or barrel matured, 2009 and older*

C Unwooded, any vintage.

Class 23: Cinsaut

A Barrel fermented and/or barrel matured, current vintage 2010

B Barrel fermented and/or barrel matured, 2009 and older*

C Unwooded, any vintage.

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

A Barrel fermented and/or barrel matured, current vintage 2010

B Barrel fermented and/or barrel matured, 2009 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 2010

B Barrel fermented and/or barrel matured, 2009 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 2010

B Barrel fermented and/or barrel matured, 2009 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 2010

B Barrel fermented and/or barrel matured, 2009 and older*

C Unwooded, any vintage.

Class 28: Other red blends

A Barrel fermented and/or barrel matured, current vintage 2010

B Barrel fermented and/or barrel matured, 2009 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 2010

B 2009 and older*

C Non-vintage

Class 30 Carbonated/Transfer method (charmat)

A Current vintage 2010

B 2009 and older*

C Non-vintage

Class 31: Tank method

A Current vintage 2010

B 2009 and older*

C Non-vintage

Fortified wines

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

A Current vintage 2010

B 2009 and older*

C Barrel fermented, any vintage and non-vintage

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

A Current vintage 2010

B 2009 and older*

C Barrel fermented, any vintage and non-vintage

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

A Current vintage 2010

B 2009 and older*

C Barrel fermented, any vintage and non-vintage

Class 35: Sherry (no sub-classes)

Class 36: Ruby Port

A Current vintage 2010

B 2009 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 2010

B 2009 and older*

C Barrel fermented, any vintage and non-vintage

Class 41: Botrytised wine (Noble Late Harvest)

A Unwooded, Current vintage 2010

B Unwooded 2009 and older*

C Barrel fermented and/or barrel matured, any vintage and non-vintage

Class 42: Other fortified wines

A Current vintage 2010

B 2009 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)

*** Golden Oldies (Golden Oldie Trophy)**

Older wines may be entered under this class:

- White varieties must be four or more years old (vintage 2006 or older) and red varieties at least seven years old (vintage 2003 or older)
- 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 (Green Trophy)

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