



**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