



Schedule of Classes

***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 2008
- B Wooded, 2007 and older*
- C Unwooded, any vintage

Class 2: Chenin Blanc

- A Dry, unwooded, current vintage 2008
- B Dry, unwooded, 2007 and older*
- C Barrel matured, any vintages

Class 3: Riesling (Weisser/Rhine)

- A Dry, unwooded, current vintage 2008
- B Dry, unwooded, 2007 and older*
- C Barrel matured, any vintages

Class 4: Sauvignon Blanc

- A Dry, unwooded, current vintage 2008
- B Dry, unwooded, 2007 and older*
- C Barrel matured, any vintages

Class 5: Semillon

- A Dry, unwooded, current vintage 2008
- B Dry, unwooded, 2007 and older*
- C Barrel matured, any vintage

Class 6: Dry, other white varieties

- A Dry, unwooded, current vintage 2008
- B Dry, unwooded, 2007 and older*
- C Barrel matured, any vintage

Class 7: Dry, white blends (unwooded)

- A Dry, unwooded, current vintage 2008
- B Dry, unwooded, 2007 and older*

Class 8: Dry, white blends (wooded)

- A Dry, wooded, current vintage 2008
- B Dry, wooded, 2007 and older*

Class 9: White varieties or blends (wooded and unwooded)**5–8g/l sugar**

- A Unwooded, current vintage 2008
- B Unwooded 2007 and older*
- C Barrel matured, any vintage

Class 10: White varieties or blends (wooded and unwooded)**9 - 15g/l sugar**

- A Unwooded current vintage 2008
- B Unwooded 2007 and older*
- C Barrel matured, any vintage

Class 11: White varieties or blends (wooded and unwooded)**Up to 30g/l sugar**

- A unwooded current vintage 2008
- B Unwooded 2007 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 2008
- B Unwooded 2007 and older*
- C Barrel matured, any vintage

Class 13: Dry Rosé

- A Unwooded current vintage 2008
- B Unwooded 2007 and older*
- C Barrel matured, any vintage

Class 14: Medium dry Blanc de Noir

- A Unwooded current vintage 2008
- B Unwooded 2007 and older*
- C Barrel matured, any vintage

Class 15: Medium dry Rosé

- A Unwooded current vintage 2008
- B Unwooded 2007 and older*
- C Barrel matured, any vintage

Class 16: Semi-sweet Blanc de Noir

- A Unwooded current vintage 2008
- B Unwooded 2007 and older*
- C Barrel matured, any vintage

Class 17: Semi-sweet Rosé

- A Unwooded current vintage 2008
- B Unwooded 2007 and older*
- C Barrel matured, any vintage

Red varieties

Class 18: Cabernet Sauvignon

- A Dry, unwooded, current vintage 2008
- B Dry, unwooded, 2007 and older*
- C Barrel matured, any vintage

Class 19: Merlot

- A Dry, unwooded, current vintage 2008
- B Dry, unwooded, 2007 and older*
- C Barrel matured, any vintage

Class 20: Pinotage

- A Dry, unwooded, current vintage 2008
- B Dry, unwooded, 2007 and older*
- C Barrel matured, any vintage

Class 21: Pinot Noir

- A Dry, unwooded, current vintage 2008
- B Dry, unwooded, 2007 and older
- C Barrel matured, any vintage

Class 22: Shiraz

- A Dry, unwooded, current vintage 2008
- B Dry, unwooded, 2007 and older*
- C Barrel matured, any vintage

Class 23: Cinsaut

- A Dry, unwooded, current vintage 2008
- B Dry, unwooded, 2007 and older*
- C Barrel matured, any vintage

Class 24: Other red varieties

- A Dry, unwooded, current vintage 2008
- B Dry, unwooded, 2007 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 2008
- B Dry, unwooded, 2007 and older*
- C Barrel matured, any vintage

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

- A Dry, unwooded, current vintage 2008
- B Dry, unwooded, 2006 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 2008
- B Dry, unwooded, 2007 and older*
- C Barrel matured, any vintage

Class 28: Other red blends

- A Dry, unwooded, current vintage 2008
- B Dry, unwooded, 2007 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 2008
- B 2007 and older*
- C Non-vintage

Class 30: Carbonated/Transfer method (charmat)

- A Current vintage 2008
- B 2007 and older*
- C Non-vintage

Class 31: Tank method

- A Current vintage 2008
- B 2007 and older*
- C Non-vintage

Fortified wines

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

- A Current vintage 2008
- B 2007 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 2008
- B 2007 and older*
- C Barrel fermented, any other vintage or non-vintage

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

- A Current vintage 2008
- B 2007 and older*
- C Barrel fermented, any other vintage or non-vintage

Class 35: Sherry

- A Current vintage 2008
- B 2007 and older*
- C Barrel fermented, any other vintage or non-vintage

Class 36: Ruby Port

- A Current vintage 2008
- B 2007 and older*
- C Barrel fermented, any other vintage or non-vintage

Class 37: Late Bottled Vintage Port

- A Current vintage 2008
- B 2007 and older*
- C Barrel fermented, any other vintage or non-vintage

Class 38: Tawny Port

- A Current vintage 2008
- B 2007 and older*
- C Barrel fermented, any other vintage or non-vintage

Class 39: Vintage Port and Vintage Reserve Port

- A Current vintage 2008
- B 2007 and older*
- C Barrel fermented, any other vintage or non-vintage

Dessert wines**Class 40: Natural Sweet**

- A Current vintage 2008
- B 2007 and older*
- C Barrel fermented, any other vintage or non-vintage

Class 41: Botrytised wine (Noble Late Harvest)

- A Current vintage 2008
- B 2007 and older*
- C Barrel fermented, any other vintage or non-vintage

Class 42: Other fortified wines

- A Current vintage 2008
- B 2007 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 2004) and red varieties at least seven years old (vintage 2001)
- 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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