



Michelangelo
International
Wine & Spirits Awards

CLASSES OF ENTRIES 2018

WHITE WINE

Class 1: Dry Chardonnay *

- A Unwooded any vintage
 - B Barrel fermented and/or barrel matured 2018
 - C Barrel fermented and/or barrel matured 2017 and older
- * <5g/l

Class 2: Dry Chenin Blanc *

- A Unwooded any vintage
 - B Barrel fermented and/or barrel matured 2018
 - C Barrel fermented and/or barrel matured 2017 and older
- * <5g/l

Class 3: Dry Riesling *(Weisser/Rhine)

- A Unwooded any vintage
 - B Barrel fermented and/or barrel matured 2018
 - C Barrel fermented and/or barrel matured 2017 and older
- * <5g/l

Class 4: Dry Sauvignon Blanc *(includes entries for the Sauvignon Blanc Trophy)

- A Unwooded any vintage
 - B Barrel fermented and/or barrel matured 2018
 - C Barrel fermented and/or barrel matured 2017 and older
- * <5g/l

Class 5: Dry Semillon *

- A Unwooded any vintage
 - B Barrel fermented and/or barrel matured 2018
 - C Barrel fermented and/or barrel matured 2017 and older
- * <5g/l

Class 6: Other Dry White Varieties *(other than above-mentioned classes)

- A Unwooded any vintage
 - B Barrel fermented and/or barrel matured 2018
 - C Barrel fermented and/or barrel matured 2017 and older
- * <5g/l

Class 7: Dry White Unwooded Blends *

- A 2018
 - B 2017 and older
- * <5g/l

Class 8: Dry White Wooded Blends *

- A Barrel fermented and/or barrel matured 2018
 - B Barrel fermented and/or barrel matured 2017 and older
- * <5g/l

Class 9: Skin Contact/Extended Barrel Aged Whites

- A Skin contact
- B Extended barrel aged, 2+ years

Class 10: Off-dry/Medium dry/Semi-dry White varietals or blends (>5 -12g/l sugar)

- A Unwooded 2018
- B Unwooded 2017 and older
- C Barrel fermented and/or barrel matured any vintage

Class 11: Semi-sweet White varietals or blends (>5 - 30g/l sugar)

- A Unwooded 2018
- B Unwooded 2017 and older
- C Barrel fermented and/or barrel matured any vintage

BLANC DE NOIR and ROSÉ WINE

Class 12: Dry Blanc de Noir*

- A Unwooded 2018
 - B Unwooded 2017 and older
 - C Barrel fermented and/or barrel matured any vintage
- * <5g/l

Class 13: Dry Rosé*

- A Unwooded 2018
 - B Unwooded 2017 and older
 - C Barrel fermented and/or barrel matured any vintage
- * <5g/l

Class 14: Off-dry/Medium dry/Semi-dry Blanc de Noir (<5 -12g/l sugar)

- A Unwooded 2018
- B Unwooded 2017 and older
- C Barrel fermented and/or barrel matured any vintage

Class 15: Off-dry/Medium dry/Semi-dry Rosé (<5 -12g/l sugar)

- A Unwooded 2018
- B Unwooded 2017 and older
- C Barrel fermented and/or barrel matured any vintage

Class 16: Semi-sweet Blanc de Noir (<5 - 30g/l sugar)

- A Unwooded 2018
- B Unwooded 2017 and older
- C Barrel fermented and/or barrel matured any vintage

Class 17: Semi-sweet Rosé (>5 - 30g/l g/l sugar)

- A Unwooded 2018
- B Unwooded 2017 and older
- C Barrel fermented and/or barrel matured any vintage

RED WINE

Class 18: Cabernet Sauvignon

- A Unwooded any vintage
- B Barrel fermented and/or barrel matured 2018
- C Barrel fermented and/or barrel matured 2017 and older

Class 19: Merlot

- A Unwooded any vintage
- B Barrel fermented and/or barrel matured 2018
- C Barrel fermented and/or barrel matured 2017 and older

Class 20: Pinotage (includes entries for the Coffee/Mocha Style Pinotage Trophy)

- A Unwooded any vintage
- B Barrel fermented and/or barrel matured 2018
- C Barrel fermented and/or barrel matured 2017 and older
- D Coffee/Mocha style Pinotage Trophy (<8g/l sugar). Any vintage

Class 21: Pinot Noir (includes entries for the Pinot Noir Trophy)

- A Unwooded any vintage
- B Barrel fermented and/or barrel matured 2018
- C Barrel fermented and/or barrel matured 2017 and older

Class 22: Shiraz

- A Unwooded any vintage
- B Barrel fermented and/or barrel matured 2018
- C Barrel fermented and/or barrel matured 2017 and older

Class 23: Cinsaut

- A Unwooded any vintage
- B Barrel fermented and/or barrel matured 2018
- C Barrel fermented and/or barrel matured 2017 and older

Class 24: Cabernet Franc (includes entries for the Cabernet Franc Trophy)

- A Unwooded any vintage
- B Barrel fermented and/or barrel matured 2018
- C Barrel fermented and/or barrel matured 2017 and older

Class 25: Other Red Varieties (not mentioned in above classes)

- A Unwooded any vintage
- B Barrel fermented and/or barrel matured 2018
- C Barrel fermented and/or barrel matured 2017 and older

Class 26: Cape Blends >30% Pinotage (if wine contains more Shiraz than Pinotage, please enter it in Class 27)

- A Unwooded any vintage
- B Barrel fermented and/or barrel matured 2018
- C Barrel fermented and/or barrel matured 2017 and older

Class 27: Red Blends dominated by Shiraz (>30% Shiraz)

- A Unwooded any vintage
- B Barrel fermented and/or barrel matured 2018
- C Barrel fermented and/or barrel matured 2017 and older

Class 28: Bordeaux Blends (containing two or more of the following: Cabernet Sauvignon, Merlot, Cabernet Franc, Petit Verdot, Malbec). This includes entries for the French Style Red Blend Trophy

- A Unwooded any vintage
- B Barrel fermented and/or barrel matured 2018
- C Barrel fermented and/or barrel matured 2017 and older

Class 29: Red blends (other than Classes 26, 27 and 28)

- A Unwooded any vintage
- B Barrel fermented and/or barrel matured 2018
- C Barrel fermented and/or barrel matured 2017 and older

SPARKLING WINE

Class 30: Méthode Cap Classique and Méthode Ancestrale

- A Unwooded non-vintage
- B Unwooded vintage
- C Barrel fermented and/or barrel matured non-vintage or vintage

Class 31: Tank Fermented/Charmat

- A Non-vintage
- B 2018
- C 2017 and older

Class 32: Carbonated

- A Non-vintage
- B 2018
- C 2017 and older
- D Other: Perlé/Petillant
- E Prosecco
- F Lambrusco

Class 33: French Champagne

- A Unwooded non-vintage
- B Unwooded vintage
- C Barrel fermented and/or barrel matured non-vintage or vintage

FORTIFIED WINE

Wine Liqueur:

Michelangelo follows the European definition of Wine Liqueur, which means:

- Wine Liqueur/Liqueur Wine contains at least 17.5% alcohol made from wine/ concentrated grapes
- Wine Liqueur/Liqueur Wine is fortified
- Examples are "Port" (Portugal), "Pineau de Charente" (France) and Commandaria (Cyprus)

Class 34: White Muscat (containing at least 75% white Muscat varieties)

- A Unwooded 2018
- B Unwooded non-vintage or 2017 and older
- C Barrel fermented and/or barrel matured non-vintage or vintage

Class 35: Red Muscat (containing at least 75% Red Muscat varieties)

- A Unwooded 2018
- B Unwooded non-vintage or 2017 and older
- C Barrel fermented and/or barrel matured non-vintage or vintage

Class 36: Hanepoot/Non-Muscat

- A Unwooded 2018 any Vintage
- B Unwooded non-vintage or 2017 and older
- C Barrel fermented and/or barrel matured non-vintage or vintage

Class 37: Sherry-style wine

- A Fino/Pale Dry
- B Medium Cream
- C Full Cream

Class 38: Port style/Cape Ruby

- A Non-vintage
- B Vintage

Class 39: Port style/Cape Tawny

- A Non-vintage
- B Vintage

Class 40: Port style/Cape Late Bottled Vintage

Class 41: Port style/Vintage and Vintage Reserve

- A Vintage
- B Vintage Reserve

Class 42: Other fortified wines (other than classes 33 - 40)

- A Unwooded 2018
- B Unwooded non-vintage or 2017 and older
- C Barrel fermented and/or barrel matured non-vintage or vintage

SWEET WINES

Class 43: Natural Sweet (>20g/l sugar)

- A Unwooded 2018
- B Unwooded 2017 and older
- C Barrel fermented and/or barrel matured non-vintage or vintage

Class 44: Other Late Harvest and Dessert Wines (>20g/l sugar)

- A Late Harvest/Special Late Harvest
- B Ice Wine
- C Straw Wine

Class 45: Botrytised wine/Noble Late Harvest (>50g/l sugar)

- A Unwooded 2018
- B Unwooded 2017 and older
- C Barrel fermented and/or barrel matured non-vintage or vintage

GRAPE SPIRITS

Class 46: Brandy

- A Pot still 100%
- B Continuous still 100%
- C Blend of stills

Ages:

- i) No vintage or age stated (NV)
- ii) 3 – 8 years
- i) 9 – 15 years
- ii) 16 or more years
- iii) Single vintage
- iv) Solera

Class 47: Wine Spirits

- A. Grappa (Italy)
- B. Husk Brandy (South Africa)
- C. Eau de Vie de Raisin

Ages:

- i) Non-vintage/No age stated
- ii) 3 – 8 years
- iii) 9 – 15 years
- iv) 16 or more years
- v) Single vintage

Class 48: Wine Spirits

- A. Buchu
- B. Ginger

C. Honeybush

Ages:

- i) Non-vintage/No age stated
- ii) 3-8 yr
- iii) 9-15 yr
- iv) 16 yr and older

Fruit Spirits (non grapes)

Class 49: Fruit Brandy

- A. Pip fruits
- B. Stone fruits
- C. Berries
- D. Wild grown/roots

Ages:

- i) Non-vintage (not aged)
- ii) Vintaged (age given)

Class 50: Schnapps Fermented Fruits

- A. Pip fruits
- B. Stone fruits
- C. Berries
- D. Wild grown/roots

Class 51: Eau de Vie de Fruit (Please indicate which fruit is being used)

- A. Un-aged
- B. Aged
- C. Solera (fractional blending)

JUNIPER SPIRITS

Class 52: Gin

- A. London Dry
- B. Old Tom
- C. Flavoured
- D. Aged
- E. Contemporary

Class 53: Jenever

- A. Young (Jonge)
- B. Old (Oude)
- C. Korenwijn

SUGAR CANE SPIRITS

Class 54: Rum

- A. Sugar Cane Juice
- B. Virgin Sugar Cane/Honey
- C. Molasses

Still:

- a) Pot
- b) Continuous
- c) Blended

Type:

1. Non-vintage (not aged)
2. Aged
3. Spiced
4. Flavoured

Age:

- i) No-vintage or age stated
- ii) 0 – 3 Years
- iii) 3 – 8 years
- iv) 9 – 15 years
- v) 16 or more years
- vi) Single Vintage

OTHER SPIRITS**Class 55: Vodka**

- A. Grain
- B. Potato
- C. Other alcohol basis
- D. Spiced
- E. Flavoured

Spiced:

- i) Spices
- ii) Herbs

Flavoured:

- i) Fruits
- ii) Herbs
- iii) Nuts
- iv) Vegetables
- v) Spices

LIQUEURS:

The Michelangelo Spirits Category follows the European definition of liqueur, which means:

- Spirit which contains at least 100g/litre sugar
- Minimum alcohol level of 15%
- Two exceptions are noted:
 1. Cherry liqueur may contain as little as 70g/l sugar if made exclusively with alcohol from distillation of cherries (i.e. not alcohol derived from other sources)
 2. Egg liqueur may contain 14% alcohol, which must be mentioned on the label
- The addition of “Nature Identical Aromas” is permitted, except for certain fruit liqueurs, including
 - Pineapple
 - Black currant
 - Cherries
 - Raspberries
 - Black berry
 - Citrus fruits
 - Fruit mince
 - Aniseed
 - Gentian

Class 56: Fruit Liqueurs

- A. Berries
- B. Citrus
- C. Coconut
- D. Other fruit liqueurs

Class 57: Schnapps American Style

- A. Infused Fruits
- B. Infused Spices
- C. Infused Herbs
- D. Others

Class 58: Nut Liqueurs

- A. Almond
- B. Peanuts
- C. Pecan
- D. Walnut
- E. Hazelnut
- F. Other (combinations [please state] or other nut flavours not mentioned above)

Class 59: Chocolate Liqueurs

- A. White
- B. Brown
- C. Clear

Class 60: Coffee Liqueurs

- A. 100 % coffee beans
- B. Other coffee elements

Class 61: Herbal/Spiced/Botanical:

- A. Elderflower
- B. Anise
- C. Absinth
- D. Peppermint
- E. Ginger
- F. Meads
- G. Other

Class 62: Cream/Diary Liqueurs

Class 63: Fruit Wines, Flavored Wines, Vermouth and Other Wine Types *

- A White Vermouth
- B Red Vermouth
- C Fortified White Fruit Wines
- D Fortified Red Fruit Wines
- E Meads
- E Sparkling Flavored Wine
 - i) Red
 - ii) White
- F Still Flavored Wine
 - i) Red
 - ii) White

Unlisted Products Drinks:

Class 99: Any product which doesn't fit the aforementioned classes should be entered in this class. Please include a detailed explanation of the content (ingredients) and production process of the product.

*** Notes to Liqueur Classes:**

- We follow the Europeans definition of liqueur: A liqueur is a spirit which contains at least 100g sugar per litre and a minimum alcohol level of 15%.

- Two exceptions are noted: Cherry liqueur may contain as little as 70g/l sugar if made exclusively with alcohol from distillation of cherries (i.e. not alcohol derived from other sources), and Egg liqueur may contain 14% alcohol, which must be mentioned on the label.
- The addition of synthetic aromas identical to the natural aroma ('naturidentischer Aromastoff') is permitted, except for certain fruit liqueurs, including pineapple, black currant, cherries, raspberries, black berry, citrus fruits, mince, aniseed, gentian.
- 'Wine Liqueur' or 'Liqueur Wine' contains at least 17.5% alcohol, made from wine or concentrated grape, and is fortified. The latter is popular in France i.e. Pineau de Charente and in Cyprus the fortified Commandaria made by LOEL is labelled 'Liqueur Wine'.

END