

2019

ENTRY CLASSES



Michelangelo
International
Wine & Spirits Awards



Important Dates

1 June 2019 - Online Entries Open

1 July 2019 - Deliveries Open

31 July 2019 - Deliveries & Entries Close

19 to 24 August - Judging

When entering your Wine, Spirits and Liqueurs for the competition, list your product according to the classes and sub-classes, listed below.

Classes of entry;

White Wine

Class 1: Dry Chardonnay (<5g/l)

- A. Unwooded any vintage
- B. Barrel fermented/barrel matured/wooded (staves, chips or wood rice) 2019
- C. Barrel fermented/barrel matured/wooded (staves, chips or wood rice) 2018 and older

Class 2: Dry Chenin Blanc (<5g/l)

- A. Unwooded any vintage
- B. Barrel fermented/barrel matured/wooded (staves, chips or wood rice) 2019
- C. Barrel fermented/barrel matured/wooded (staves, chips or wood rice) 2018 and older

Class 3: Dry Riesling (<5g/l) (Weisser/Rhine)

- A. Unwooded any vintage
- B. Barrel fermented/barrel matured/wooded (staves, chips or wood rice) 2019
- C. Barrel fermented/barrel matured/wooded (staves, chips or wood rice) 2018 and older

Class 4: Dry Sauvignon Blanc (<5g/l)

(includes entries for the Sauvignon Blanc Trophy)

- A. Unwooded any vintage
- B. Barrel fermented/barrel matured/wooded (staves, chips or wood rice) 2019
- C. Barrel fermented/barrel matured/wooded (staves, chips or wood rice) 2018 and older

Class 5: Dry Semillon (<5g/l)

- A. Unwooded any vintage
- B. Barrel fermented/barrel matured/wooded (staves, chips or wood rice) 2019
- C. Barrel fermented/barrel matured/wooded (staves, chips or wood rice) 2018 and older

Class 6: Other Dry White Varieties (<5g/l), not falling within above-mentioned classes

- A. Unwooded any vintage
- B. Barrel fermented/barrel matured/wooded (staves, chips or wood rice) 2019
- C. Barrel fermented/barrel matured/wooded (staves, chips or wood rice) 2018 and older

Class 7: Dry White Unwooded Blends (<5g/l)

- A. 2019
- B. 2018 and older

Class 8: Dry White Wooded Blends (<5g/l)

- A. Barrel fermented and/or barrel matured/wooded (staves, chips or wood rice) 2019
- B. Barrel fermented/barrel matured/wooded (staves, chips or wood rice) 2018 and older

Class 9: Skin Contact/Extended Barrel Aged White Varietals or Blends

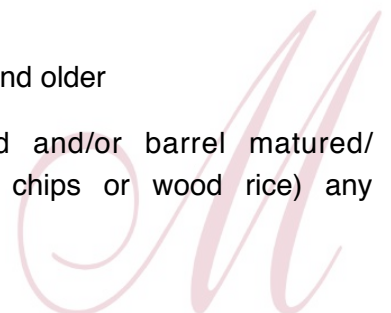
- A. Skin contact, <5g/l sugar
- B. Skin contact, >5 - 30g/l sugar
- C. Extended barrel aged, 2+ years <5g/l sugar
- D. Extended barrel aged, 2+ years >5 - 30g/l sugar

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

- A. Unwooded 2019
- B. Unwooded 2018 and older
- C. Barrel fermented and/or barrel matured/wooded (staves, chips or wood rice) any vintage

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

- A. Unwooded 2019
- B. Unwooded 2018 and older
- C. Barrel fermented and/or barrel matured/wooded (staves, chips or wood rice) any vintage



Blanc de Noir / Rosé

Class 12: Dry Blanc de Noir (<5g/l)

- A. Unwooded 2019
- B. Unwooded 2018 and older
- C. Barrel fermented/barrel matured/wooded (staves, chips or wood rice) any vintage

Class 13: Dry Rosé (<5g/l)

- A. Unwooded 2019
- B. Unwooded 2018 and older
- C. Barrel fermented/barrel matured/wooded (staves, chips or wood rice) any vintage

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

- A. Unwooded 2019
- B. Unwooded 2018 and older
- C. Barrel fermented and/or barrel matured/wooded (staves, chips or wood rice) any vintage

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

- A. Unwooded 2019
- B. Unwooded 2018 and older
- C. Barrel fermented and/or barrel matured/wooded (staves, chips or wood rice) any vintage

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

- A. Unwooded 2019
- B. Unwooded 2018 and older
- C. Barrel fermented and/or barrel matured/wooded (staves, chips or wood rice) any vintage

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

- A. Unwooded 2019
- B. Unwooded 2018 and older

Class 17 continued...

- C. Barrel fermented and/or barrel matured/wooded (staves, chips or wood rice) 2018 any vintage

Red Wine

Class 18: Cabernet Sauvignon

- A. Unwooded any vintage
- B. Barrel fermented/barrel matured/wooded (staves, chips or wood rice) 2019
- C. Barrel fermented/barrel matured/wooded (staves, chips or wood rice) 2018 and older

Class 19: Merlot

- A. Unwooded any vintage
- B. Barrel fermented/barrel matured/wooded (staves, chips or wood rice) 2019
- C. Barrel fermented / barrel matured/wooded (staves, chips or wood rice) 2018 and older

Class 20: Pinotage

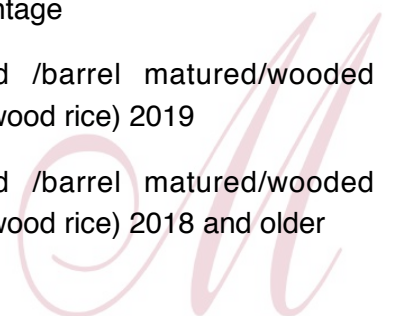
(includes entries for the Coffee/Mocha Style Pinotage Trophy)

- A. Unwooded any vintage
- B. Barrel fermented/barrel matured/wooded (staves, chips or wood rice) 2019
- C. Barrel fermented/barrel matured/wooded (staves, chips or wood rice) 2018 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 /barrel matured/wooded (staves, chips or wood rice) 2019
- C. Barrel fermented /barrel matured/wooded (staves, chips or wood rice) 2018 and older



Class 22: Shiraz

- A. Unwooded any vintage
- B. Barrel fermented/barrel matured/wooded (staves, chips or wood rice) 2019
- C. Barrel fermented/barrel matured/wooded (staves, chips or wood rice) 2018 and older

Class 23: Cinsaut

- A. Unwooded any vintage
- B. Barrel fermented and/or barrel matured/wooded (staves, chips or wood rice) 2019
- C. Barrel fermented and/or barrel matured/wooded (staves, chips or wood rice) 2018 and older

Class 24: Cabernet Franc

(includes entries for the Cabernet Franc Trophy)

- A. Unwooded any vintage
- B. Barrel fermented and/or barrel matured/wooded (staves, chips or wood rice) 2019
- C. Barrel fermented and/or barrel matured/wooded (staves, chips or wood rice) 2018 and older

Class 25: Other Red Varieties other than above-mentioned classes

- A. Unwooded any vintage
- B. Barrel fermented and/or barrel matured/wooded (staves, chips or wood rice) 2019
- C. Barrel fermented and/or barrel matured/wooded (staves, chips or wood rice) 2018 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/wooded (staves, chips or wood rice) 2019
- C. Barrel fermented and/or barrel matured/wooded (staves, chips or wood rice) 2018 and older

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

- A. Unwooded any vintage
- B. Barrel fermented/barrel matured/wooded (staves, chips or wood rice) 2019
- C. Barrel fermented/barrel matured/wooded (staves, chips or wood rice) 2018 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/barrel matured/wooded (staves, chips or wood rice) 2019
- C. Barrel fermented/barrel matured/wooded (staves, chips or wood rice) 2018 and older

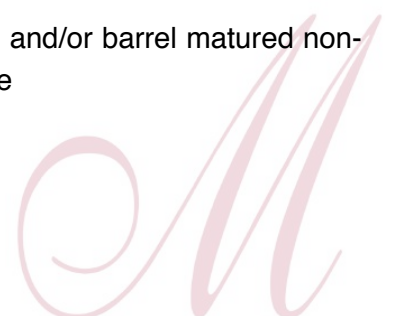
Class 29: Red blends (other than Classes 26, 27 and 28)

- A. Unwooded any vintage
- B. Barrel fermented/barrel matured/wooded (staves, chips or wood rice) 2019
- C. Barrel fermented/barrel matured/wooded (staves, chips or wood rice) 2018 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. 2019
- C. 2018 and older

Class 32: Carbonated

- A. Non-vintage
- B. 2019
- C. 2018 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 and 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 2019
- B. Unwooded non-vintage or 2018 and older
- C. Barrel fermented and/or barrel matured/wooded (staves, chips or wood rice) non-vintage or vintage

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

- A. Unwooded 2019
- B. Unwooded non-vintage or 2018 and older
- C. Barrel fermented and/or barrel matured/wooded (staves, chips or wood rice) non-vintage or vintage

Class 36: Hanepoot/Non-Muscat

- A. Unwooded 2019 any Vintage
- B. Unwooded non-vintage or 2018 and older
- C. Barrel fermented/barrel matured/wooded (staves, chips or wood rice)NV 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

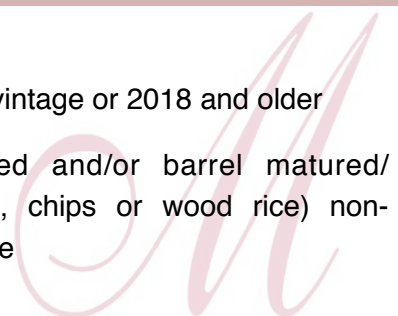
Class 40: Port style/Cape Late Bottled Vintage

Class 41: Port style/Vintage and Vintage Reserve

- A. Vintage
- B. Vintage Reserve

Class 42: Other fortified wines (other than classes 34 - 40)

- A. Unwooded 2019
- B. Unwooded non-vintage or 2018 and older
- C. Barrel fermented and/or barrel matured/wooded (staves, chips or wood rice) non-vintage or vintage



Sweet Wine

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

- A. Unwooded 2019
- B. Unwooded 2018 and older
- C. Barrel fermented and/or barrel matured/wooded (staves, chips or wood rice) 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 2019
- B. Unwooded 2018 and older
- C. Barrel fermented and/or barrel matured/wooded (staves, chips or wood rice) 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
- iii. 9 – 15 years
- iv. 16 or more years
- v. Single vintage
- vi. 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

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

Sugar Cane Spirits continued...

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

Notes to Liqueur Classes

Michelangelo follows 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;

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" ('Naturidentischer Aromastoff') is permitted, except for certain fruit liqueurs which include:

- Pineapple
- Blackcurrant
- Cherries
- Raspberries
- Blackberries
- Citrus fruits
- Fruit 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'.

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



Other Wine Types

Class 63: Fruit Wines, Flavoured Wines, Vermouth and Other Wine Types

- A. White Vermouth
- B. Red Vermouth
- C. Fortified White Fruit Wines
- D. Fortified Red Fruit Wines
- E. Sparkling Flavoured Wine
 - i. Red
 - ii. White
- F. Still Flavoured Wine
 - i. Red
 - ii. White
- G. Fermented White Fruit Wines
- H. Fermented Red Fruit Wines
- I. Meads (Honey wine, hidromiel)

Whisky / Whiskey

Class 64: Whiskies

A. Blended

- 1. No Age Statement
- 2. Blended up to and including 10 year old
- 3. Blended over 10 to 19 year old
- 4. Blended 20+ year old

B. Single Malts

- 1. No Age Statement
- 2. Single Malts up to and including 15 year old
- 3. Single Malts over 15 year old up to including 29
- 4. Single Malts over 30 year old
- C. Other Grains such as Rye
- D. Bourbon whiskies
- E. New makes, White dogs and Moonshine

Unlisted Products

Class 99: Unlisted

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.

Contact Details

Should you require any additional information, please feel free to contact our Competition Director;

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