



STATUTE

Of the International Wine Competition Sauvignon Forum 2011

I.

Preamble

The organiser of the Sauvignon Forum 2011 competition, Vinselekt Michlovský a.s invites all wine producers of the Sauvignon Blanc and Cabernet Sauvignon varieties from all over the world.

V. volume of the international wine competition Sauvignon Forum 2011 is linked to the previous volumes carried out in 1998, 2000, 2004 and 2008 and has been set up with the purpose of elevating the meaning of grapevine varieties - Sauvignon Blanc and Cabernet Sauvignon and introduction their best wines to wide public.

This competition brings a unique opportunity to compare the wine varieties of Sauvignon Blanc and Cabernet Sauvignon from different parts of Europe as well as the rest of the world which stand out for their distinct climatic and soil conditions as well as wines produced using various, often diametrically opposed forms of technology.

II.

Organisation of the competition

The organiser and promoter of the competition is the Vinselekt Michlovský a.s company in conjunction with the Wine Found of the Czech Republic and National Wine Centre and other organisations.

The competition is registered by the Ministry of Agriculture in the Czech Republic under the number (currently undergoing registration process) and by means of this registration is a recognised competition within the European Union.



III.

Competitors and applications

A competitor is anybody, who registers samples to the competition. The competition is open to all wine producers of the Sauvignon Blanc and Cabernet Sauvignon wine varieties from all over the world including cuvée where at least 40% of this variety is contained. Producers may register their wines directly or alternatively by means of importers or traders which testify the trading or distribution rights for parts (batches) of wine, corresponding to the registered sample. Samples are registered by completing an application on www.vinarskecentrum.cz/pro-vinare , indicated in appendix Nr 3 of this statute. The competitor may also request an application form from the organiser or download it from the internet at the following address www.sauvignonforum.com.

At the very least, the application should contain:

- identification of the producer and/ or competitor, should this not be the same person, his/her address and contact to the agent (email address as well as telephone)
- identification of the wine submitted, including marking in full of the variety or stamp indicating the year of harvest, batch number, size of the produced part, colour, country of origin and according to the rules and custom practices of the country, the wine appellation (should this be used in the country of origin), the wine region or municipality, and/or indication of the quality level (should this be used in the country of origin).
- the variety used (and in the case of using several varieties, to include all of these and their ratios).
- A detailed physio-chemical description of the sample and, above all, the content of residual sugar in grammes per litre, the content of titratable acidity in ‰, total content of SO₂, alcohol content in% vol.
- Category classification to which the competitor is registering the sample, in accordance with Appendix 2 of this statute. The competitor holds responsibility for the correct classification!

The application may also contain additional points.

The organizer will open the sections of internet interactive entry forms at November 2nd, 2010 on the address www.sauvignonforum.com. This is the preferred way how to register the entries!

Once having completed all sections ,the competitor should send his/her application to the organiser to: Sauvignon Forum, Vinselekt Michlovský a.s., Luční 858; CZ 691 03 Rakvice, Czech Republic.

By fax to (+420) 519 360 889 or email to the address: entry@sauvignonforum.com

Contact persons for entries: Miroslav Majer majerm@sauvignonforum.com

Světlana Kršková krskovas@sauvignonforum.com

The organiser reserves the right to reject incomplete applications.



The deadline for submitting applications is 7th of January 2011

IV.

Sending samples

Only samples corresponding to the application and categories as indicated in appendix 2 of this statute are eligible to participate in the competition.

The competitor transfers into the ownership of the organiser at least 4 bottles of magnum or 6 bottles with a volume of 0,75 litres, 0,5 litres or 0,375 litres either in person or fully paid delivery to the address of Sauvignon Forum, Vinselekt Michlovský a.s., Luční 858; CZ 691 03 Rakvice, Czech Republic.

The organiser may set up further collection points for submitting samples. In such a case, information about the location and operating hours can be found on www.sauvignonforum.com

For each sample it is necessary to include a copy of the application, laboratory analysis, evidence verifying the details of the application to be true, a copy of an ID, allowing for wine to be circulated should this kind of documentation be required in the country of origin. In accordance with legal stipulations, valid in the Czech Republic, for wine produced in the Czech Republic, it is necessary to attach the Decree of the Ministry of Agriculture in the CR in accordance with § 14 legislation nr. 115/1995 dig. (Until 30.4.2004), or. SZPI for sorting wines in accordance with §26, or. §23 legislation nr. 321/2004 dig, as per the latest amendments (from 1.5.2004)

Part of the documentation is 1 whole and unfolded tag attached to the copy of the application or stuck on to it.

All wine samples must be fully adjusted to just as they feature for sale and must fulfil the standard legislative conditions for their country of origin – If required, refer to the O.I.V guidelines. Wines hailing from CR registered to the competition must correspond analogically to the Legislative for Viniculture and Viticulture nr. 321/2004 dig, as amended and implementing notice 323/2004 dig., as amended.

Samples should come from solid parts at a volume of at least 1000 litres, the organiser however also allows wines of smaller parts to compete, especially should this correspond to the character of the wine or a very low production amount.

In the case of the same participant registering several wines with the same marking, the individual wines must always be separately produced and stored and must be specified as differing batches. The organiser recommends significantly differentiating the separate parts with an additional tag or with an indelible marker pen.

The deadline for accepting samples is set at 7.1.2011. This deadline may, however, be extended depending on circumstances; this change will be published on www.sauvignonforum.com

Samples delivered after this date will not necessarily be permitted into the competition.

The organiser may screen out samples which do not correspond to this statute, the character or level of the competition.



The organiser reserves the right to subject samples to an analysis on a WineScan device. Should the results not match those on the application, the sample will not be admitted to the competition or will be excluded from it.

Any samples not admitted to the competition or excluded, are not returned to the competitor however s/he will be contacted in writing as to the reason for non-admittance, exclusion.

V.

Registration fee

The international participation and entry fee per submitted wine sample amounts to 60 Euro/1500 CZK (For participants in Czech republic and from outside of the European Union 60Euro/1500 CZK + 20 % VAT). The VAT is not applicable for participants from States of the European Union with valid VAT–Registration-Number.

If a wine producer submits 6 wine samples, 3 more wine samples are for free.

This amount may be paid either in person when handing in samples or by bank transfer to the organiser, nr: 3398552/0800 Česká spořitelna, a.s., for accounts abroad, IBAN CZ90 0800 0000 0000 0339 8552 SWIFT CODE: GIBACZPX. Any charges connected to making payments are to be covered by the competitor who is to ensure that the full amount required for the competitor fee arrives in the organiser's account.

The registration fee must be paid by 7. 1. 2011. In the event of late payment or failure to pay the registration fee, the organiser reserves the right to remove the sample from the competition.

VI.

Evaluation of samples

The organiser sorts the samples into categories, groups and series according to the data indicated on the application form while respecting the origin, type and analytics of the sample. The evaluating commission will be presented with wines starting with the driest to the sweetest and from the youngest to most mature wines. In terms of colour, white wines will be assessed first followed by rosé, red and to conclude naturally high selection sweet wines, straw, raisin, ice wines as well as fortified wines.

Wines are to be presented for evaluation at a unified temperature. For white and rose wines this means between 10°- 12°C, for naturally sweet wines between 10°- 14°C and for red wines 15°- 18°C.

The tastings are strictly anonymous whereby the organiser ensures such a quality service that it is impossible to identify the sample prior to the sensoric evaluation.

As a rule, the wine should be evaluated in seven-strong international commissions, comprising prominent wine experts from the Czech Republic and all over the world. The number of members may not be under five. At least half of the commission members must constitute foreign appraisers.



Individual members of the evaluating commission will be named from an order of specialists, who are a generally recognised authority in the field, above all experts in the organoleptic analysis of wines, oenologues as defined by the O.I.V , wine producers, pedagogues, specialist journalists and sommeliers.

A pre-requisite for participation on the side of Czech appraisers are valid sensoric exams of SZPI or alternatively exams in accordance with European norms ISO and DIN.

The appraisers work under the leadership of the chair's commission, appointed by the organiser with experience acquired from demanding national or international wine competitions. Ratings from the chair's commission are included into the overall evaluation.

Each taster provides his/ her own independent evaluation. Wine rating is independent placing emphasis on a high level of evaluation objectivity. Wines are judged in terms of sensoric evaluation standards by the International Union of Oenologues and the O.I.V as well as on forms, related appendices 3.1 to 3.4 for the resolution OIV/CONCOURS 332A/2009 and by the setting of O.I.V standards for organising international wine competitions (modified for the computer evaluation). Discussion about the sample prior to submitting your evaluation is not permitted with the exception of a case whereby one of the commission members proposes to repeat the tasting or to disqualify the sample as a result of a flaw.

In conjunction with the competition director, the commission and work of the commission is compiled and managed by the jury president, with whom individual chair commissions communicate. He makes independent decisions about organisational matters, in terms of decisions referring to expert issues, he invites in the main oenologue of the competition.

As a rule the commission evaluates wine in the morning in separate series split up with breaks, the time frame of evaluating is set from 8:30 to 17:30 hours. Each evaluating day starts with a debate and calibration sample. During the course of one day, as a rule, between 3-4 series encompassing between 12 and 15 samples are evaluated. The total number of evaluated samples over one evaluating day does not exceed 50.

Inappropriate and indecent behaviour or evident drinking on behalf of the taster may be sufficient reason for non-admission to the rating or even disqualification of the judge. The organiser is authorised to line up a different make-up of the commission for each day of evaluating. The organiser does not have to class every present appraiser into the commission, particularly should their state of health not allow so or in the case of sudden indisposition.

Smoking is strictly forbidden during the course of tastings.

The organiser archives the tasting sheets of all commissioners for a period of at least five years and presents these in the case of random check to an OIV, UIOE agent or to the Ministry of Agriculture in the CR. Based on the collective decision of the competition; he may make this accessible personally whereby he attests his authorised interest.

Should computer technology be used for rating and summarizing the results, the organiser archives print-outs, signed by the chair of each commission or the individual appraisers.

The official languages for working in the commission are English, German and Czech. It is desired to communicate in the language which all commission members speak. When compiling the commission, the organiser takes into consideration the language skills of tasters.



VII.

Competition Director

The director of the competition is in charge of the running of the competition, he makes decisions about the order of samples occurring in each series, about which samples will be assigned as commission to the organoleptic analysis in accordance with this statute.

The competition director is responsible for:

- Maintaining complete anonymity of the assessed samples, above all, by total and non-transparent covering of the bottle; should it be practical, he may decide on presenting the samples in carafes or pitchers which need to be perfectly washed prior to pouring in each sample.
- Properly storing the samples from the moment of delivery up to presentation for evaluation, at the appropriate temperature and atmospheric conditions, guaranteeing adequate protection for storing the wine.
- Ensuring samples are correctly identified to avoid mistakes occurring or confusion during their presentation.
- Ensuring the right temperature of samples and appropriate presentation to appraisers including calling attention to the number of the presented sample.
- Ensuring a suitable environment for the evaluation to take place – i.e. in a bright and well-lit and aired space free of dust, with a room temperature between 20° - 24°C , further a quiet space is essential without verbal and mimic evaluation and communication between members of the commission. Mobile phones must be switched off.
- Allocating each taster his own tasting area equipped in accordance to tasting regulations.
- Using the correct and clean glasses for the evaluation
- Ensuring pure water, bread, serviettes and a reasonable number of crockery is continuously available for the pouring of samples.
- The correct processing of verdicts of all appraisers and their checking, withholding the evaluation results right up until they have been published officially.

The competition director is responsible for ensuring the dutiful work of the competition secretariat.

In the case that visits from wineries or wine presentations are included in the accompanying programme, the competition director is responsible for ensuring that the appraisers are not able to become acquainted with wines registered for the competition in advance of these wines being evaluated.



VIII.

Processing the results, appraisal

The results will be calculated by adding up the points from all members of the Wine Evaluation Committee, whereby the highest and lowest rating will not be taken into consideration.

According to results calculated as above, wines will be awarded in the following manner:

Only such a wine, whose rating exceeds the limit of 80 points may be awarded a prize. Medals can be awarded to a maximum of 30% of the highest rated competition wines. Medals are awarded in accordance with the limits herein below:

Grand gold – 92 and more points

Gold – 85 – 91.99 points

Silver – 82 – 84.99 points

Bronze – 80 – 81.99 points

Wines with the absolute highest number of attained points in category A1 and B1 will be declared champions of the Sauvignon Forum 2011 competition for the type Savignon (Blanc) and Cabernet Sauvignon.

The highest awarded wine in the category of white wines, rose wines, red wines and naturally sweet and liqueur, cuvee white and cuvee red wines will be declared the winner of the category thereof.

Champion wines will be determined in a special evaluation round (so-called Master Tasting), into which 6 of the highest rated wines of category A1, respectively B1 will proceed. In the event of a tie in the last qualifying position, all wines evaluated as such will proceed to the Master Tasting round. In this round, the evaluation of all Committee evaluators will be added together, whereby the highest and lowest rating are eliminated. In the case of a tie, the wine with the better total (average) of the three highest ratings will become the champion.

In the event of a tie among wines – category winners, the winner will be the wine with the highest total (average) of points taking into account all of the Committee members' votes, thus once the highest and lowest rating have been added. Should there be a tie in spite, the winner of the category will be declared ex-aequo.

The competition organiser may award other sub-prizes according to definitions published in advance.

The organiser will support the prize with a diploma, which will be either handed over to delivered to the contestants. The organiser will issue an edition of self-adhesive medals (macaroons), which the contestants, whose wines were awarded, can order for a fee in the amount of the lot size stated on the application.



IX.

Publicity

Information about the competition including the results will be published on www.sauvignonforum.com not to mention published via media partners and the Czech Press Agency and GastroPress Publishing Ltd. to ensure the widest possible level of publicity.

The competition results are to be made public.

Wines which will not be consumed during the course of the ratings will be used by the organiser for the purpose presenting and promoting the competition on official occasions or will be provided for teaching and research purposes to educational and scientific institutes.

X.

Obligation of the competitor

By submitting an application, the competitor accepts this statute and pledges to act in accordance therewith.

XI.

Final Provisions

The organiser has the right to issue, implementing provisions, which supplement or specify the statute herein according to requirement.



Appendix 1

Rating table for still wines in accordance to O.I.V standards

Sauvignon Forum 2011 Czech republic

Evaluation of samples

Overview

Info

Jury

Sample No.

Vintage

Category of wine

Method

Variety

K01

2

2009

A-Bílá vína suchá a polosuchá

Still wines

RV

Hod. č. 2: Zdeněk Peřina, kom. K01

Degustátor | [Log-out](#)

[1-15](#) | [16-30](#) | [31-45](#) | [46-50](#)

Sample

Categ.

Points

Status

1

A

78

H

2

A

75

H

3

A

88

H

4

A

74

H

5

A

82

H

6

A

73

H

7

A

83

H

8

A

86

H

9

A

81

H

10

A

87

H

11

A

78

H

12

A

80

H

13

A

80

H

14

A

78

H

15

A

82

H

Vynikající

Nedostatečný

Excellent

Inadequate

Ausgezeichnet

Unzureichend

+

→

-

VISUAL

Lipidity

5

4

3

2

1

Aspect other then limpidity

10

8

6

4

2

NOSE

Genuiness

6

5

4

3

2

Positive intensity

8

7

6

4

2

Quality

16

14

12

10

8

TASTE

Genuiness

6

5

4

3

2

Positive intensity

8

7

6

4

2

Harmonious persistence

8

7

6

5

4

Quality

22

19

16

13

10

Harmony - Overall judgement

11

10

9

8

7

New bottle ☐

Eliminated ☐

Points: 75

OK, next>



Appendix 2

CLASSIFICATION OF WINES

The Sauvignon Forum 2010 competition is listed for wines of the following categories:

Wine categories	<i>Reference mark</i>
White wines (high-grade wine and high-grade wine with an attribute) produced using at least 85% of the Sauvignon blanc grape variety - dry wines i.e. wines with residual sugar levels up to 4g, or up to 9g, should the overall acid content, calculated in terms of tartaric acid be at least 2 grams lower than the value of the residual sugar content.	A1
- Semi -dry wines i.e. wines with residual sugar higher than is stipulated in the category for dry wines, but which does not exceed 12 g of residual sugar or 18 g should the overall level of acid, calculated in terms of tartaric acid be less than 2 grams lower than the value of residual sugar content.	A2
- semi-sweet wines i.e. wines with a higher residual sugar level than is stipulated in the category for semi-dry wines, the highest possible amount however is 45g	A3
Red wines (high-grade wine and high-grade wine with an attribute) produced using at least 85% of the Cabernet Sauvignon grape variety Dry i.e. wines with residual sugar up to 4 g or up to 9 g should the overall level of acid, calculated in terms of tartaric acid be less than 2 grams lower than the value of residual sugar content. Semi-dry and Semi-sweet i.e wines with residual sugar levels higher than that which is stipulated in the category for dry wines, but which does not exceed 45 g of residual sugar,	B1 B2
Rose (high-grade wine and high-grade wine with an attribute) produced using at least 85% of the Cabernet Sauvignon wine variety Dry i.e. wines with residual sugar up to 4 g or up to 9 g. should the overall level of acids, calculated in terms of tartaric acid be less than 2 grams lower than the value of residual sugar content. Semi-dry and semi-sweet i.e wines with residual sugar levels higher than that which is stipulated in the category for dry wines, but which does not exceed 45 g of residual sugar,	C1 C2
Naturally sweet and fortified wines White, rose and red wines high-grade wine and high-grade wine with an attribute) over 45g of residual sugar (above all ice wine, straw wine, raisin, selections from berries, fortified wine etc...)	D



<p>Cuvée white</p> <p>Produced using at least 40% of the Sauvignon grape variety (Sauvignon blanc) including % of other varieties present</p> <p>Dry</p> <p>i.e. wines with residual sugar up to 4g or up to 9 g should the overall level of acid, calculated in terms of tartaric acid be less than 2 grams lower than the value of residual sugar content.</p> <p>Semi-dry and semi-sweet</p> <p>i.e. wines with residual sugar levels higher than is stipulated in the category for dry wines but which does not exceed 45g of residual sugar,</p> <p>Cuvée red</p> <p>Produced using at least 40% of the Sauvignon grape variety (Cabernet Sauvignon) including % of other varieties present</p> <p>Dry</p> <p>i.e. wines with residual sugar up to 4g or up to 9 g should the overall level of acid, calculated in terms of tartaric acid be less than 2 grams lower than the value of residual sugar content.</p> <p>Semi-dry and semi-sweet</p> <p>i.e. wines with residual sugar levels higher than is stipulated in the category for dry wines but which does not exceed 45g of residual sugar,</p>	<p>E 1</p> <p>E2</p> <p>F1</p> <p>F2</p>
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In the case of a small number of registered samples, the organiser may use his own judgement to merge the category with the nearest one, in which wines from both (all) merged categories will be awarded jointly. Should there be fewer than 5 wines in a category corresponding to the statute of the competition; the organiser will always merge the category providing it is logically feasible. Should it not be possible to merge with another category and there be fewer than 5 wines, no awards will be given.



Appendix 3 – Interactive Entry Form

3a) log-in page

	
<p>Vítejte v systému pro hodnocení vín Národního vinařského centra. Welcome to the system for wine evaluation of the National wine centre Verze 2.0 (2010/05) Konceptce: Pavel Krška, technická realizace: Jaromír Kuřitka</p>	
<p>Přihlašte se údaji, které jste získali od administrátora Use the login and the password that you received from administrator</p>	
Login	<input type="text" value="zperina01"/>
Heslo/password	<input type="password" value="•••••"/>
	<input checked="" type="radio"/> čeština <input type="radio"/> english <input type="radio"/> deutsch
	<input type="button" value="Přihlásit se / login"/>
<p>Nezasahujete žádným způsobem do nastavení počítače, nespouštějte žádné jiné aplikace a nepokoušejte se připojovat na Internet! Do not change any computer settings, do not run any other applications and do not try to connect with the Internet!</p>	



3b) entry form

Přihlašovatel	Malcolm Russell					
Malcolm Russell 280, 69121 Sedlec Czech Republic Kontaktní osoba: Malcolm Russell Email: mlclmrssl7@gmail.com				tel.: 776 073716 fax.: mobil.: 776 073716 email: mlclmrssl7@gmail.com		
Seznam vín přihlašovaných do soutěže						
číslo šarže	cukr g/l	kyselin g/l	vel. šarže (l)	alk. %	pozn.	statut
Příjm. č. vz. 130001 - Sauvignon blanc - moravské zemské víno - 2009 CZE/Morava/Mikulovská /Valtice / kategorie: 2. Druhá testovací kategorie / Second test category						
28	3.3	6.5	650	12.5		Odesláno
Informace k přihlášce: Info k přihlášce / Info at the end of application form.						

Appendix 4 – Tasting glass

<http://www.twpglass.cz/experience/EXPERIENCE.htm>

Doc. Ing. Miloš Michlovský DrSc. – Competition Director

Miroslav Majer – General Secretary of the competition

JUDr. Luboš Bárta – Chairman of the International Jury

Done at Rakvice on August 15th, 2010
 Version December 19th, 2010