

2023 Classes:

WHITE WINE

Class 1: Dry Chardonnay (<5g/l or up to 9g/l if TA <2g/l lower)

- A. Unwooded any vintage
- B. Barrel fermented/barrel matured/wooded (staves, chips or wood rice) 2023
- C. Barrel fermented/barrel matured/wooded (staves, chips or wood rice) 2022 and older

Class 2: Dry Chenin Blanc (<5g/l or up to 9g/l if TA <2g/l lower)

- A. Unwooded any vintage
- B. Barrel fermented/barrel matured/wooded (staves, chips or wood rice) 2023
- C. Barrel fermented/barrel matured/wooded (staves, chips or wood rice) 2022 and older

Class 3: Dry Sauvignon Blanc (<5g/l or up to 9g/l if TA <2g/l lower)

- A. Unwooded any vintage
- B. Barrel fermented/barrel matured/wooded (staves, chips or wood rice) 2023
- C. Barrel fermented/barrel matured/wooded (staves, chips or wood rice) 2022 and older

Class 4: Dry White Varieties (<5g/l or up to 9g/l if TA <2g/l lower)

(Other than above-mentioned classes)

- A. Unwooded any vintage
- B. Barrel fermented/barrel matured/wooded (staves, chips or wood rice) 2023
- C. Barrel fermented/barrel matured/wooded (staves, chips or wood rice) 2022 and older

Class 5: Dry White Blends (<5g/l or up to 9g/l if TA <2g/l lower)

Specify at least the first 5 varietals in the blend in descending order:.....

- A. Unwooded
 - i) 2023
 - ii) 2022 and older
- B. i: Barrel fermented and/or barrel matured/wooded (staves, chips or wood rice) 2023
 - li: Barrel fermented/barrel matured/wooded (staves, chips or wood rice) 2022 and older

Class 6: Off-dry/Medium dry/Semi-dry White Varieties or Blends (up to 18g/l sugar)

(Specify variety or blend)

- A. Unwooded 2023
- B. Unwooded 2022 and older
- C. Barrel fermented and/or barrel matured/wooded (staves, chips or wood rice) any vintage

Class 7: Semi-sweet White Varieties or Blends (up to 30g/l sugar)

(Specify variety or blend)

- A. Unwooded 2023
- B. Unwooded 2022 and older
- C. Barrel fermented and/or barrel matured/wooded (staves, chips or wood rice) any vintage

BLANC DE NOIR and ROSÉ

Class 8: Dry Blanc de Noir and Rosé (<5g/l or up to 9g/l if TA <2g/l lower)

- A. Unwooded 2023
- B. Unwooded 2022 and older
- C. Barrel fermented/barrel matured/wooded (staves, chips or wood rice) any vintage

Class 9: Off-dry/Medium dry/Semi-dry Blanc de Noir and Rosé (up to 18g/l sugar)

- A. Unwooded 2023
- B. Unwooded 2022 and older
- C. Barrel fermented and/or barrel matured/wooded (staves, chips or wood rice) any vintage

Class 10: Semi-sweet Blanc de Noir and Rose (up to 30g/l sugar)

- A. Unwooded 2023
- B. Unwooded 2022 and older
- C. Barrel fermented and/or barrel matured/wooded (staves, chips or wood rice) any vintage

RED WINE

Class 11: Cabernet Sauvignon

- A. Unwooded any vintage
- B. Barrel fermented/barrel matured/wooded (staves, chips or wood rice) 2023
- C. Barrel fermented/barrel matured/wooded (staves, chips or wood rice) 2022 and older

Class 12: Merlot

- A. Unwooded any vintage
- B. Barrel fermented/barrel matured/wooded (staves, chips or wood rice) 2023
- C. Barrel fermented / barrel matured/wooded (staves, chips or wood rice) 2022 and older

Class 13: Pinotage

- A. Unwooded any vintage
- B. Barrel fermented/barrel matured/wooded (staves, chips or wood rice) 2023
- C. Barrel fermented/barrel matured/wooded (staves, chips or wood rice) 2022 and older
- D. Coffee/Mocha style Pinotage Trophy (<9g/l sugar). Any vintage

Class 14: Pinot Noir

- A. Unwooded any vintage
- B. Barrel fermented /barrel matured/wooded (staves, chips or wood rice) 2023
- C. Barrel fermented /barrel matured/wooded (staves, chips or wood rice) 2022 and older

Class 15: Shiraz

- A. Unwooded any vintage
- B. Barrel fermented/barrel matured/wooded (staves, chips or wood rice) 2023
- C. Barrel fermented/barrel matured/wooded (staves, chips or wood rice) 2022 and older

Class 16: Other Red Varieties other than above-mentioned classes (Specify variety)

- A. Unwooded any vintage
- B. Barrel fermented and/or barrel matured/wooded (staves, chips or wood rice) 2023
- C. Barrel fermented and/or barrel matured/wooded (staves, chips or wood rice) 2022 and older

Class 17: 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) 2023
- C. Barrel fermented and/or barrel matured/wooded (staves, chips or wood rice) 2022 and older

Class 18: Red Blends dominated by Shiraz (>30% Shiraz)

- A. Unwooded any vintage
- B. Barrel fermented/barrel matured/wooded (staves, chips or wood rice) 2023
- C. Barrel fermented/barrel matured/wooded (staves, chips or wood rice) 2022 and older

Class 19: Bordeaux Blends (containing two or more of the following: Cabernet Sauvignon, Merlot, Cabernet Franc, Petit Verdot, Malbec).

- A. Unwooded any vintage
- B. Barrel fermented/barrel matured/wooded (staves, chips or wood rice) 2023
- C. Barrel fermented/barrel matured/wooded (staves, chips or wood rice) 2022 and older

**Class 20: Red blends (other than Classes 17, 18 and 19)
(Specify the blend)**

- A. Unwooded any vintage
- B. Barrel fermented/barrel matured/wooded (staves, chips or wood rice) 2023
- C. Barrel fermented/barrel matured/wooded (staves, chips or wood rice) 2022 and older

SPARKLING WINE

Class 21: 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 22: Tank Fermented/Charmat and Carbonated
(Can include Prosecco) Please indicate style**

- A. Non-vintage
- B. 2023
- C. 2022 and older
- D. Other: Perlé/Petillant
- E. Prosecco
- F. Lambrusco

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 23: Muscat (specify red or white) and Hanepoot

- A. Unwooded 2023
- B. Unwooded non-vintage or 2022 and older
- C. Barrel fermented and/or barrel matured/wooded (staves, chips or wood rice) non-vintage or vintage

Class 24: Port style (specify style: Ruby, Tawny, LBV, Vintage and Vintage Reserve)

- A Non-vintage
- B Vintage

Class 25: Other fortified wines (other than classes 34 - 40) including Sherries

- A. Unwooded 2023
- B. Unwooded non-vintage or 2022 and older
- C. Barrel fermented and/or barrel matured/wooded (staves, chips or wood rice) non-vintage or vintage

SWEET WINES

Class 26: Natural Sweet (>30g/l sugar)

- A. Unwooded 2023
- B. Unwooded 2022 and older
- C. Barrel fermented and/or barrel matured/wooded (staves, chips or wood rice) non-vintage or vintage

Class 27: Other Late Harvest and Dessert Wines (>30g/l sugar)

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

Class 28: Botrytised wine/Noble Late Harvest (>50g/l sugar)

- A. Unwooded 2023
- B. Unwooded 2022 and older
- C. Barrel fermented and/or barrel matured/wooded (staves, chips or wood rice) non-vintage or vintage

SPIRITS

GRAPE SPIRITS

Class 29: 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 30: 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 31: Flavoured 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 32: 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 33: Schnapps Fermented Fruits

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

Class 34: Eau de Vie de Fruit (Please indicate which fruit is being used)

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

JUNIPER SPIRITS

Class 35: Gin

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

Class 36: Jenever

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

SUGAR CANE SPIRITS

Class 37: Rum

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

Production method:

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

Style:

- 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

Class 38: 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

Class 39: 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

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 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 “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 40: Fruit Liqueurs

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

Class 41: Nut Liqueurs (state nut type/s)

Class 42: Chocolate Liqueurs

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

Class 43: Coffee Liqueurs

- A. 100 % coffee beans
- B. Other coffee elements (state flavouring agents)

Class 44: Herbal/Spiced/Botanical Liqueurs

- A. Elderflower
- B. Anise
- C. Absinth
- D. Peppermint
- E. Ginger
- F. Meads
- G. Other (state flavouring agents)

Class 45: Cream/Dairy Liqueurs

Class 46: Fruit Wines, Flavoured Wines and other Wine Types

- A. Fortified White Fruit Wines
- B. Fortified Red Fruit Wines
- C. Sparkling Flavoured Wine
 - i) Red
 - ii) White
- D. Still Flavoured Wine
 - i) Red
 - ii) White

- E Fermented White Fruit Wines
- F Fermented Red Fruit Wines
- G Meads (Honey wine, hidromiel)

Class 47: Low alcohol/Non alcohol/De-alcoholised wines

(Indicate alcohol level plus variety or blend)

- A. 2023
- B. 2022 and older
- C. Sugar level:
 - i) Dry <5g/l or up to 9g/l if TA <2g/l lower
 - ii) Medium dry up to 18g/l sugar
 - iii) Semi sweet up to 30g/l sugar
 - iv) Other (specify)

Class 48: Agave/Mezcal

- A. Unaged
- B. Aged

Class 49: Pisco Style

Class 50: Mampoer

Class 51: Witblits

Class 52: Bitters and Vermouth

A Bitters

Please state dominant flavour/s

B Vermouth

- i) Red (indicate sugar level)
- ii) White (indicate sugar level)
- iii) Amber (Ambre or Rosso) (indicate sugar level)
- iv) Rosé (indicate sugar level)

Class 53: Virgin Spirits (Low alcohol/Non alcohol spirits)

READY TO DRINK (RTD's) AND PREMIXES

Class 54: Neutral spirits based

- i) Fruit
- ii) Spice
- iii) Floral
- iv) Herbs and bark
- v) Other (includes lemonade, cola)

Class 55: Tequila based

- i) Fruit
- ii) Spice
- iii) Floral
- iv) Herbs and bark
- v) Other (includes lemonade, cola)

Class 56: Gin-based

- i) Fruit
- ii) Spice
- iii) Floral

- iv) Herbs and bark
- v) Other (includes lemonade, cola)

Class 57: Rum-based

- i) Fruit
- ii) Spice
- iii) Floral
- iv) Herbs and bark
- v) Other (includes lemonade, cola)

Class 58: Whiskey-based

- i) Fruit
- ii) Spice
- iii) Floral
- iv) Herbs and bark
- v) Other (includes lemonade, cola)

Class 59: Brandy-based

- i) Fruit
- ii) Spice
- iii) Floral
- iv) Herbs and bark
- v) Other (includes lemonade, cola)

Class 60: Vodka-based

- i) Fruit
- ii) Spice
- iii) Floral
- iv) Herbs and bark
- v) Other (includes lemonade, cola)

Class 61: Wine-based

- a) Red wine-based (state varietal/s) and mixer
- b) White wine-based (state varietal/s) and mixer
- c) Rosé based (state varietal/s) and mixer
- d) Fortified wine based (specify base wine and mixer)

ALTERNATIVE PACKAGING (INCLUDES BAG-IN-BOX AND TINNED WINE)

Class 62:

- A. Red Wine (Please specify details of varietal or blend and vintage if stated)
- B. White Wine (Please specify details of varietal or blend and vintage if stated)
- C. Rosé (Please specify details of varietal or blend and vintage if stated)
- D. Distilled spirits (Please specify base spirits and details of additional ingredients)

UNLISTED PRODUCTS:

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.

END