



2025 CLASSES

WHITE WINE

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

- A. Unoaked
- B. Barrel fermented/barrel matured/oaked (oak alternatives)

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

- A. Unoaked
- B. Barrel fermented/barrel matured/oaked (oak alternatives)

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

- A. Unoaked
- B. Barrel fermented/barrel matured/oaked (oak alternatives)

Class 4: Dry White Varieties (<5g/l or up to 9g/l if TA <2g/l lower) (Other than above-mentioned classes)

- A. Unoaked
- B. Barrel fermented/barrel matured/oaked (oak alternatives)

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. Unoaked
- B. Barrel fermented/barrel matured/oaked (oak alternatives)

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

- A. Unoaked
- B. Barrel fermented/barrel matured/oaked (oak alternatives)

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

- A. Unoaked
 - B. Barrel fermented/barrel matured/oaked (oak alternatives)
-

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. Unoaked
- B. Barrel fermented/barrel matured/oaked (oak alternatives)

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

- A. Unoaked
- B. Barrel fermented/barrel matured/oaked (oak alternatives)

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

- A. Unoaked
 - B. Barrel fermented/barrel matured/oaked (oak alternatives)
-

RED WINE

Class 11: Cabernet Sauvignon

- A. Unoaked
- B. Barrel fermented/barrel matured/oaked (oak alternatives)

Class 12: Merlot

- A. Unoaked
- B. Barrel fermented/barrel matured/oaked (oak alternatives)

Class 13: Pinotage

- A. Unoaked
- B. Barrel fermented/barrel matured/oaked (oak alternatives)

Class 14: Pinot Noir

- A. Unoaked
- B. Barrel fermented/barrel matured/oaked (oak alternatives)

Class 15: Shiraz

- A. Unoaked
- B. Barrel fermented/barrel matured/oaked (oak alternatives)

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

- A. Unoaked
- B. Barrel fermented/barrel matured/oaked (oak alternatives)

Class 17: Cape Blends >30% Pinotage (if wine contains more Shiraz than Pinotage, please enter it in Class 27)

- A. Unoaked
- B. Barrel fermented/barrel matured/oaked (oak alternatives)

Class 18: Shiraz & Rhone Varietal based Red Blends

- A. Red Blends which are Shiraz dominant** (May include any other grape varietal)

- i) Unoaked
- ii) Barrel fermented/barrel matured/oaked (oak alternatives)

** more than 30% Shiraz

- B. Red Blends comprised of Rhone Varietals (Grenache, Syrah, Mourvèdre, Carignan and Cinsault)

- i) Unoaked
- ii) Barrel fermented/barrel matured/oaked (oak alternatives)

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

- A. Unoaked
- B. Barrel fermented/barrel matured/oaked (oak alternatives)

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

- A. Unoaked
- B. Barrel fermented/barrel matured/oaked (oak alternatives)

SPARKLING WINE

Class 21: Cap Classique and Méthode Ancestrale

- A. Unoaked
- B. Barrel fermented / barrel matured/oaked (oak alternatives)

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

- A. Non-vintage
- B. 2025
- C. 2024 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. Unoaked
- B. Barrel fermented/barrel matured/oaked (oak alternatives)

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

- A. Unoaked
- B. Barrel fermented/barrel matured/oaked (oak alternatives)

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

- A. Unoaked
- B. Barrel fermented/barrel matured/oaked (oak alternatives)

SWEET WINES

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

- A. Unoaked
- B. Barrel fermented/barrel matured/oaked (oak alternatives)

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. Unoaked
 - B. Barrel fermented/barrel matured/oaked (oak alternatives)
-

SPIRITS

GRAPE SPIRITS

Class 29: Brandy

- A. Pot still 100%
- B. Vintage Brandy
- C. Blended Brandy

Age statement:

- i) No vintage or age stated (NV)
- ii) 3 – 8 years
- iii) 9 – 15 years
- iv) 16 + years
- v) Pot still 100%: Ages: Single vintage
- vi) Pot still 100%: Ages: Solera

Class 30: Wine Spirits

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

Age statement:

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

Class 31: Flavoured Wine Spirits

- A. Buchu
- B. Ginger
- C. Honeybush

Age statement:

- i) Non-vintage/No age stated
- ii) 3 - 8 year
- iii) 9 - 15 year
- iv) 16+ years

FRUIT SPIRITS (non-grapes)

Class 32: Fruit Brandy

- A. Pip fruits
- B. Stone fruits
- C. Berries

Age statement:

- i) Non-vintage (not aged)
- ii) Vintage (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. Unaged
- 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 statement:

- i) No-vintage or age stated
- ii) 0 – 3 Years
- iii) 3 – 8 years
- iv) 9 – 15 years
- v) 16+ 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 years
 - 3. Blended 11 - 19 years
 - 4. Blended 20+ years
- B. Single Malts
 - 1. No Age statement
 - 2. Single Malts up to and including 15 years
 - 3. Single Malts 15 - 29 years
 - 4. Single Malts 30+ years
- C. Other Grains eg. Rye (Specify grain)
- 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 (Please state nut used)

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. Mead
- 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 Varietal or blend)

- A. 2025
- B. 2024 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. 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 (including lemonade, cola)

Class 55: Tequila based

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

Class 56: Gin-based

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

Class 57: Rum-based

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

Class 58: Whiskey-based

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

Class 59: Brandy-based

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

Class 60: Vodka-based

- i) Fruit
- ii) Spice
- iii) Floral
- iv) Herbs and bark
- v) Other (including 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 (INCLUDING 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 above classes should be entered in this class. Please include a detailed explanation of the content (ingredients) and production process of the product.