



## 2022 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) 2022
- C Barrel fermented/barrel matured/wooded (staves, chips or wood rice) 2021 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) 2022
- C Barrel fermented/barrel matured/wooded (staves, chips or wood rice) 2021 and older

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

##### **(Includes entries for the Sauvignon Blanc Trophy)**

- A Unwooded any vintage
- B Barrel fermented/barrel matured/wooded (staves, chips or wood rice) 2022
- C Barrel fermented/barrel matured/wooded (staves, chips or wood rice) 2021 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) 2022
- C Barrel fermented/barrel matured/wooded (staves, chips or wood rice) 2021 and older

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

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

- A Unwooded
  - i) 2022
  - ii) 2021 and older
- B i: Barrel fermented and/or barrel matured/wooded (staves, chips or wood rice) 2022
  - li: Barrel fermented/barrel matured/wooded (staves, chips or wood rice) 2021 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 2022
- B Unwooded 2021 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 2022

B Unwooded 2021 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 2022
- B Unwooded 2021 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 2022
- B Unwooded 2021 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 2022
- B Unwooded 2021 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) 2022
- C Barrel fermented/barrel matured/wooded (staves, chips or wood rice) 2021 and older

### **Class 12: Merlot**

- A Unwooded any vintage
- B Barrel fermented/barrel matured/wooded (staves, chips or wood rice) 2022
- C Barrel fermented / barrel matured/wooded (staves, chips or wood rice) 2021 and older

### **Class 13: Pinotage**

- A Unwooded any vintage
- B Barrel fermented/barrel matured/wooded (staves, chips or wood rice) 2022
- C Barrel fermented/barrel matured/wooded (staves, chips or wood rice) 2021 and older
- D Coffee/Mocha style Pinotage Trophy (<9g/l sugar). Any vintage

### **Class 14: Pinot Noir (includes entries for the Pinot Noir Trophy)**

- A Unwooded any vintage
- B Barrel fermented /barrel matured/wooded (staves, chips or wood rice) 2022
- C Barrel fermented /barrel matured/wooded (staves, chips or wood rice) 2021 and older

### **Class 15: Shiraz**

- A Unwooded any vintage
- B Barrel fermented/barrel matured/wooded (staves, chips or wood rice) 2022
- C Barrel fermented/barrel matured/wooded (staves, chips or wood rice) 2021 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) 2022
- C Barrel fermented and/or barrel matured/wooded (staves, chips or wood rice) 2021 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) 2022
- C Barrel fermented and/or barrel matured/wooded (staves, chips or wood rice) 2021 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) 2022
- C Barrel fermented/barrel matured/wooded (staves, chips or wood rice) 2021 and older

**Class 19: 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) 2022
- C Barrel fermented/barrel matured/wooded (staves, chips or wood rice) 2021 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) 2022
- C Barrel fermented/barrel matured/wooded (staves, chips or wood rice) 2021 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 2022
- C 2021 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 2022
- B Unwooded non-vintage or 2021 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 2022
- B Unwooded non-vintage or 2021 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 2022
- B Unwooded 2021 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 2022
- B Unwooded 2021 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: 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 2022

B 2021 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: Mampoen**

**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