



## 18<sup>th</sup> AMORIM CAP CLASSIQUE CHALLENGE 2019

### *Important dates*

<b>19 July 2019</b>	Closing date for entries
<b>31 July 2019</b>	Closing date for late entries
<b>6 &amp; 7 August 2019</b>	Delivery of samples
<b>20- 21 August 2019</b>	Judging of wines
<b>12 September 2019</b>	Announcement of awards



### *Contact us*

#### **Cap Classique Producers Association**

For entries: [entries@capclassique.co.za](mailto:entries@capclassique.co.za) | [www.capclassique.co.za](http://www.capclassique.co.za)

T: 021 863 1599 | F: 021 863 1552

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## RULES & REGULATIONS

### 1 ENTRIES

*Entry is not limited to members of the Cap Classique Producers Association.*

- 1.1 Entries close at **16:00 on Friday 19 July 2019.**
- 1.2 Late entries will be accepted until **12:00 on Wednesday 31 July 2019 at an increased cost** (see point 2).
- 1.3 Completed entry forms must be submitted to the Cap Classique Association, for attention Surita van der Westhuyzen, before or on the closing date. *(NOTE: Keep a copy for your records.)*
- MAIL: Suite 151, Private Bag X3041, Paarl 7620  
BY HAND: 5c Station Street, Southern Paarl 7646  
EMAIL: [entries@capclassique.co.za](mailto:entries@capclassique.co.za)  
FAX: 021 863 1552 *(only in an emergency)*
- 1.4 Each entry form must be accompanied by:
- WSR2A and WSR4A documents with analyses of each wine entered
  - The appropriate class number must be indicated on the WSR2A and WSR4A where applicable (see below)

### 2 ENTRY FEES

- 2.1 Entries before or on Friday 19 July 2019
- Members: R750.00 per entry (Membership fees must be paid by entry date.)
  - Non-members: R1 750.00 per entry.
- 2.2 Late entries after 19 July and before or on Wednesday 31 July 2019
- Members: R1 500 per entry
  - Non-members: R2 500.00 per entry
- 2.3 Entries will only be accepted if the entry fee accompanies the entry form or if proof of payment is attached.**
- 2.4 The entry fee is under no circumstances refundable.
- 2.5 The entry fee is payable to the Cap Classique Producers' Association. An invoice will be issued. (MCC is not registered for VAT)  
Bank details are as follow:
- Name: Cap Classique Producers' Association*  
*Bank: Absa*  
*Acc no: 4076088412*  
*Branch Code: 632005*  
*Reference: Cellar Name*

### 3 WINE SAMPLES

- 3.1 Four (4) x 750ml bottles, eight (8) x 375ml bottles or three (3) x 1,5 litres magnum bottles are needed for judging.
- 3.2 Each wine entered (quantity as above), will only be accepted on **Tuesday 6 August 2019 and Wednesday 7 August 2019** from **08:00 to 16:00** at the Elpro Store, **12D Louws Avenue**, Southern Paarl.

### 4 RULES OF THE COMPETITION

- 4.1 Wines **must be certified** to enter for the competition
- 4.2 Entries may be of any variety, or any combination of different varieties, provided that they are bottle fermented and qualify as Cap Classique.

4.3 Entries may be from the **2018** or previous vintages, or blends of various vintages – vintage dated or non-vintage (NV) wines.

4.4 Producers must be able to **validate the minimum yeast contact time** for 2018 Vintage entries.

#### 4.5 Class/Style

CLASS	STYLE
1	Blanc de Blancs (with time on the lees less than 30 months) – any white single cultivar or blend of one or more white cultivars
2	Blanc de Blancs (with time on the lees more than 30 months) – any white single cultivar or blend of one or more white cultivars
3	Rosé including Blanc de Noir (with time on the lees less than 30 months) – must be certified as Rosé/Blanc de Noir
4	Rosé including Blanc de Noir (with time on the lees more than 30 months) - must be certified as Rosé/Blanc de Noir
5	Brut Blends (with time on the lees less than 30 months)
6	Brut Blends (with time on the lees more than 30 months)
7	Museum Class – Any wine from the <b>2012</b> Vintage and older (7 years and older)
8	Demi Sec – Any Blend, white and red cultivars

#### 4.6 Other important information

- The residual sugar level of wines in **Class 1 to Class 7** may not exceed **12 grams per litre**.
- The residual sugar level of the wines in **Class 8** should be a **minimum 32 grams per litre and maximum 50 grams per litre**.
- Wooded and un-wooded wines are eligible.
- In **Class 5 & 6** the wines with any **blush to rose colour** will be disqualified.
- Wines must be in market-ready condition – riddling and disgorgement already completed, corks in place.

#### 4.7 Quantity of Product

At least **300 x 750 ml** bottles (or equivalent) of each winning wine entered, must be available for sale locally from **12 September 2019**, immediately after the results of this year's Cap Classique Challenge are announced.

In the case of the museum class a minimum of **120 x 750ml** bottles is needed for entry.

## 5 PROMOTIONAL STOCK

The producer of the winning wines must supply **36 bottles (750ml)** (or equivalent volume) at no charge for promotional purposes.

## 6 AWARDS

- 6.1 Trophies will be awarded to Best in Class for Blanc de Blanc, Rosé, Brut, Museum and Demi-Sec.
- *Only Double Gold and Gold awards will qualify as trophy winners*
  - *If no Double Gold or Gold is awarded in a class, the best wine in class will be announced and will receive a certificate as Best in class.*
- 6.2 An overall winner will be announced.
- *Only Trophy winners (DG or G awards) will qualify for this award*
- 6.3 Stickers will be made available for purchase to the Double Gold and Gold winners after the announcement of the results.

## 7 JUDGING PROCEDURES

- 7.1 If corkage defects are found in more than 2 bottles per entry, said entry will be disqualified.
- 7.2 The judges' ruling is final and binding on participants and no correspondence shall be entered into.
- 7.3 No scores will be made known, neither to judges or competitors.