



## 19<sup>th</sup> AMORIM CAP CLASSIQUE CHALLENGE 2020

### *Important dates*

<b>31 July 2020</b>	Closing date for entries
<b>7 August 2020</b>	Closing date for late entries
<b>11 &amp; 12 August 2020</b>	Delivery of samples
<b>18 - 20 August 2020</b>	Judging of wines
<b>Date TBC</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 31 July 2020.**
- 1.2 Late entries will be accepted until **12:00 on Friday 7 August 2020 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.)*  
E-MAIL: [entries@capclassique.co.za](mailto:entries@capclassique.co.za)  
BY HAND: 5c Station Street, Southern Paarl 7646  
MAIL: Suite 151, Private Bag X3041, Paarl 7620  
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

## 2 ENTRY FEES

- 2.1 Entries before or on Friday 31 July 2020
- 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 31 July and before or on Friday 7 August 2020
- Members: R1 500 per entry (Membership fees must be paid by entry date)
  - Non-members: R2 500.00 per entry
- 2.3 Entries will only be accepted if proof of payment is attached.
- No Cash/Cheque payments will be accepted.
  - Entries for which no payment has been made by 7 August 2020, will be disqualified.
  - The entry fee is under no circumstances refundable.
- 2.4 The entry fee is payable on receipt of invoice. (MCC is not registered for VAT)  
Bank details are as follow:  
*Cap Classique Producers' Association, Bank: Absa, Branch Code: 632005, Acc no: 4076088412*  
*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 11 August 2020 and Wednesday 12 August 2020** from **08:00 to 16:00** at the Elpro Store, **12D Louws Avenue**, Southern Paarl. Late submission of wines will not be accepted.

## 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 **2019** 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 of 9 months** for 2019 Vintage entries.

#### 4.5 Class/Style

CLASS	STYLE
1	Blanc de Blancs – any white single cultivar or blend of one or more white cultivars (Sugar less than 12g/l) • <i>with time on the lees less than 30 months</i>
2	Blanc de Blancs – any white single cultivar or blend of one or more white cultivars (Sugar less than 12g/l) • <i>with time on the lees more than 30 months</i>
3	Brut Blends (Sugar less than 12g/l) • <i>with time on the lees less than 30 months</i>
4	Brut Blends (Sugar less than 12g/l) • <i>with time on the lees more than 30 months</i>
5	Rosé including Blanc de Noir – must be certified as Rosé/Blanc de Noir (Sugar less than 12g/l) • <i>with time on the lees less than 30 months</i>
6	Rosé including Blanc de Noir – must be certified as Rosé/Blanc de Noir (Sugar less than 12g/l) • <i>with time on the lees more than 30 months</i>
7	Demi Sec – Any Blend, white and red cultivars (Sugar minimum of 17 grams per litre and maximum 50 grams per litre.
8	Museum – Any wine from the <b>2013</b> Vintage and older (7 years and older) (Sugar less than 12g/l)

#### 4.6 Other important information

- The residual sugar level of wines in **Class 1 – 6 and Class 8** may not exceed **12 grams per litre**.
- The residual sugar level of the wines in **Class 7** should be a **minimum 17 grams per litre and maximum 50 grams per litre**.
- Wooded and un-wooded wines are eligible.
- In **Class 3 & 4** 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 **9 September 2020**, immediately after the results of this year's Cap Classique Challenge are announced.

In the case of the Prestige Cuvee (Museum) class a minimum of **120 x 750ml** bottles is needed for entry.

## 5 PROMOTIONAL STOCK

The producer of the winning wines Museum00 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 Results will be published. No scores will be made known, neither to judges or competitors.