



20th AMORIM CAP CLASSIQUE CHALLENGE 2021

Important dates

14 July 2021	Closing date for entries
23 July 2021	Closing date for late entries
2 & 3 August 2021	Delivery of samples
11 -13 August 2021	Judging of wines
16 September 2021	Announcement of awards



Contact us

Cap Classique Producers Association

For entries: entries@capclassique.co.za | www.capclassique.co.za

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Suite 151, Private Bag X3041, Paarl 7620

5C Station Street, Suider Paarl 7646

RULES & REGULATIONS

1 ENTRIES

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

- 1.1 Entries close at **16:00 on Wednesday 14 July 2021**.
- 1.2 Late entries will be accepted until **12:00 on Friday 23 July 2021 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
BY HAND: 5c Station Street, Southern Paarl 7646
MAIL: Suite 151, Private Bag X3041, Paarl 7620
- 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 Wednesday 14 July 2021
 - 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 14 July and before or on Friday 23 July 2021
 - 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 3 August 2021, 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 four (4) x 1,5 litres magnum bottles are needed for judging.
- 3.2 Each wine entered (quantity as above), will only be accepted on **Monday 2 August 2021 and Tuesday 3 August 2021** 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 **2020** 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 2020 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	Nectar – 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 2014 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 **16 September 2021**, immediately after the results of this year's Cap Classique Challenge are announced.

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

5 PROMOTIONAL STOCK

The producers of all 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 Blancs, Rosé, Brut, Museum and Nectar.
- *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 cork defects or other identified faults 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 Medal results will be published. No scores will be made known, neither to judges or competitors.