



## 22<sup>nd</sup> AMORIM CAP CLASSIQUE CHALLENGE 2023

### ***Important dates***

<b>Friday 14 July 2023</b>	Closing date for entries
<b>Wednesday 2 August 2023</b>	Closing date for late entries
<b>Friday 4 August 2023</b>	Final date for payment of entries
<b>Thursday 10 and Friday 11 August 2023</b>	Delivery of samples
<b>Tuesday 22 and Wednesday 23 August 2023</b>	Judging of wines
<b>Wednesday 13 September 2023</b>	Announcement of awards



#### **Contact us**

**Cap Classique Producers Association**

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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 14 July 2023.**
- 1.2 Late entries will be accepted until **12:00 on Wednesday 2 August 2023 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)
- 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 14 July 2023
  - 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 2 August 2023
  - Members: R1 500 per entry (Membership fees must be paid by entry date)
  - Non-members: R2 500.00 per entry
- 2.3 The entry fee is payable on receipt of invoice. (CCPA is not registered for VAT)
  - Entries for which no payment has been made by 4 August 2023, will be disqualified.
  - The entry fee is under no circumstances refundable.

### 3 WINE SAMPLES

- 3.1 Six (6) each of 750ml or 1,5 litres magnum bottles and twelve (12) x 375ml bottles are needed for judging.
- 3.2 Each wine entered (quantity as above), will only be accepted on **Thursday 10 August 2023 and Friday 11 August 2023 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 **2022** 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 2022 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	Extended Aging Class – Any wine from the <b>2016</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 **13 September 2023**, immediately after the results of this year's Cap Classique Challenge are announced.

In the case of the Extended Aging 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, Extended Aging 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.