



25th AMORIM CAP CLASSIQUE CHALLENGE 2026

Important dates

Monday 4 May 2026	Entries open – Early Bird and Normal
Friday 19 June 2026	Closing date for entries
Wednesday 8 July 2026	Closing date for late entries
Thursday 9 & Friday 10 July 2026	Delivery of samples
Friday 17 July 2026	Final date for payment of entries
Wednesday 5 - Friday 7 August 2026	Judging of wines
Wednesday 16 September 2026	Announcement of awards

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PRESENTED BY ELSABE FERREIRA PROMOTIONS t/a ELPRO



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 June 2026**.
- 1.2 Late entries will be accepted until **12:00 on Wednesday 8 July 2026 at an increased cost** (see point 2).
- 1.3 Completed entry forms must be received before or on the closing date. (*NOTE: Keep a copy for your records.*)
E-MAIL: 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 **Early bird entries from 4 to 31 May 2026**
 - Members: R600.00 per entry (Membership fees must be paid by entry date)
 - Non-members: R1 000.00 per entry.
- 2.2 **Normal entries from 1 to 19 June 2026**
 - Members: R1 000.00 per entry (Membership fees must be paid by entry date)
 - Non-members: R1 800.00 per entry.
- 2.2 **Late entries from 20 June to 8 July 2026**
 - 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 *Please note banking details.*
 - Entries for which no payment has been made by 17 July 2026, 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 9 and Friday 10 July 2026** from **08:00 to 16:00** at the Veritas Store, **Simonsvlei Winery and Business Hub, Old Paarl Rd (R101), Southern Paarl**. Late submission of wines will not be accepted.
See info attached for delivery.

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 **2025** 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 12 months** for 2025 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 – must be certified as Rosé (Sugar less than 12g/l) • <i>with time on the lees less than 30 months</i>
6	Rosé – must be certified as Rosé (Sugar less than 12g/l) • <i>with time on the lees more than 30 months</i>
7	Blanc de Noirs – must be certified as Blanc de Noir/s (Sugar less than 12g/l) *Subject to blend and colour spectrum <i>with time on the lees more than 12 months</i>
8	Nectar – Any Blend, white and red cultivars (Sugar minimum of 17 grams per litre and maximum 50 grams per litre).
9	Extended Ageing Class – Any wine from the 2019 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 – 7 and Class 9** may not exceed **12 grams per litre**.
- The residual sugar level of the wines in **Class 8** 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**.
- In **Class 7** the wines will be disqualified with **any blush to rose colour**.
- 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 2026**, immediately after the results of this year's Cap Classique Challenge are announced.

- In the case of the Extended Ageing 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.

Producers should please keep 12 bottles available for activations (over and above the 36 bottles). Should it be required, CCPA will purchase the wine at trade price.

6 AWARDS

- 6.1 Trophies will be awarded to Best in Class for Blanc de Blancs, Rosé, Brut, Blanc de Noirs, Extended Aging and Nectar. (Provided more than 5 wines entered in the Class.

- *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 nor competitors.