



The New Zealand International Wine Show 2011

Schedule of Judging Classes

Dry: Considered to be dry by the entrant.

CLASS 1	CHARDONNAY
CLASS 2	SAUVIGNON BLANC PREDOMINANT AND BLENDS
CLASS 3	SEMILLON PREDOMINANT AND BLENDS
CLASS 4	RIESLING
4a	Dry
4b	Medium – up to 50 g/L residual sugar
4c	Late Harvest or Spatlese style – full botrytis styles should be entered into Class 9.
CLASS 5	GEWURZTRAMINER
5a	Dry
5b	Medium – up to 50 g/L residual sugar
CLASS 6	VIOGNIER & OTHER AROMATICS – INCLUDES BLENDS
6a	Viognier - Dry
6b	Viognier - Medium – up to 50 g/L residual sugar
6c	Other Aromatics, including Blends - Dry
6d	Other Aromatics, including Blends - Medium – up to 50 g/L residual sugar
CLASS 7	PINOT GRIS
7a	Dry
7b	Medium – up to 50 g/L residual sugar
CLASS 8	OTHER NON-AROMATICS – INCLUDES BLENDS
8a	Dry
8b	Medium – up to 50 g/L residual sugar
CLASS 9	SWEET WINES – over 50g/L residual sugar
CLASS 10	METHODE TRADITIONELLE (other than Sauvignon Blanc) and CHAMPAGNE
CLASS 11	OTHER WHITE SPARKLING WINES
11a	Sparkling, Dry
11b	Sparkling, Medium or Sweet
11c	Asti/Muscat style
11d	Sparkling or Methode Traditionelle Sauvignon Blanc
CLASS 12	ROSE SPARKLING, METHODE TRADITIONELLE, CHAMPAGNE
12a	Sparkling, Dry
12b	Sparkling, Medium or Sweet
12c	Bottle Fermented, includes Rose Champagne
CLASS 13	RED SPARKLING, METHODE TRADITIONELLE
13a	Sparkling, Dry
13b	Sparkling, Medium or Sweet
13c	Bottle Fermented
13d	Bottle Fermented, Medium or Sweet

- CLASS 14 ROSÉ OR BLUSH
- CLASS 15 CABERNET SAUVIGNON PREDOMINANT AND BLENDS
e.g. Cabernet/Merlot, Cabernet/Malbec. Excludes Syrah/Shiraz in any blend.
- 15a Cabernet Sauvignon
- 15b Cabernet Sauvignon predominant blend
- CLASS 16 MERLOT PREDOMINANT AND BLENDS
e.g. Merlot/Cabernet, Merlot/Malbec. Excludes Syrah/Shiraz in any blend.
- 16a Merlot
- 16b Merlot predominant blend
- CLASS 17 MALBEC, CABERNET FRANC OR PETIT VERDOT PREDOMINANT.
Excludes Syrah/Shiraz in any blend. Includes any of these three varieties as a single variety.
- CLASS 18 SHIRAZ/SYRAH PREDOMINANT, INCLUDING BLENDS
- 18a Shiraz – includes Shiraz / Viognier
- 18b Shiraz predominant blend, e.g. Shiraz/Cabernet
- CLASS 19 BLENDS WITH SHIRAZ
Wines that include Shiraz/Syrah in the blend but is not predominant,
e.g. Cabernet/Shiraz, Cabernet/Merlot/Shiraz
- CLASS 20 PINOT NOIR
- CLASS 21 ITALIAN REDS, OR ITALIAN VARIETIES OR STYLES (from any country)
Other than for classes above, e.g. Sangiovese, Montepulciano
- CLASS 22 SPANISH REDS, OR SPANISH VARIETIES OR STYLES (from any country)
Other than for classes above, e.g. Tempranillo, Garnacha
- CLASS 23 FRENCH REDS
Other than for classes above, e.g. Beaujolais, Cotes du Rhone, Chateauneuf du pape etc.
- CLASS 24 GRENACHE PREDOMINANT
(Note: Cotes du Rhone should be in Class 23, Garnacha should be in Class 22)
- CLASS 25 OTHER REDS AND VARIETAL BLENDS
e.g. Pinotage, non-varietal generic wines
- CLASS 26 PORTS AND PORT STYLES
- 26a Portuguese Tawny
- 26b Portuguese Ruby
- 26c Vintage Character
- 26d LBV
- 26e 10 Year Old
- 26f 20 Year Old
- 26g 30 Year Old
- 26h Vintage
- 26i Non Portuguese, e.g. Australian, NZ, South African
- CLASS 27 SHERRY AND SHERRY STYLES
- 27a Spanish
- 27b Non Spanish
- CLASS 28 OTHER FORTIFIED OR FORTIFIED STYLES

NOTE:

Where suppliers or agents are unsure of correct judging classes, the competition organisers will position the wines into suitable classes. If unsure on class, please contact the organisers.

Entrants will not be supplied with judging class labels.

These will be applied by the competition organisers.