



# The New Zealand International Wine Show 2017

## Schedule of Judging Classes

*Dry: Considered to be dry by the entrant.*

<b>CLASS</b>	<b>1</b>	<b>CHARDONNAY</b>
<b>CLASS</b>	<b>2</b>	<b>SAUVIGNON BLANC PREDOMINANT AND BLENDS</b>
<b>CLASS</b>	<b>3</b>	<b>VIOGNIER</b>
<b>CLASS</b>	<b>4</b>	<b>RIESLING</b>
	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.
<b>CLASS</b>	<b>5</b>	<b>GEWURZTRAMINER</b>
	5a	Dry
	5b	Medium – up to 50 g/L residual sugar
<b>CLASS</b>	<b>6</b>	<b>OTHER AROMATICS – INCLUDES BLENDS, ALBARINO, ARNEIS, GRUNER VELTLINER, VERDELHO ETC</b>
	6a	Other Aromatics, including Blends - Dry
	6b	Other Aromatics, including Blends - Medium – up to 50 g/L residual sugar
<b>CLASS</b>	<b>7</b>	<b>PINOT GRIS</b>
	7a	Dry
	7b	Medium – up to 50 g/L residual sugar
<b>CLASS</b>	<b>8</b>	<b>OTHER NON-AROMATICS – INCLUDES BLENDS</b>
	8a	Dry
	8b	Medium – up to 50 g/L residual sugar
<b>CLASS</b>	<b>9</b>	<b>SWEET WINES – over 50g/L residual sugar</b>
<b>CLASS</b>	<b>10</b>	<b>METHODE TRADITIONELLE (other than Sauvignon Blanc) and CHAMPAGNE</b>
<b>CLASS</b>	<b>11</b>	<b>OTHER WHITE SPARKLING WINES</b>
	11a	Sparkling, Dry, includes Prosecco
	11b	Sparkling, Medium or Sweet, includes Prosecco
	11c	Asti/Muscat style
	11d	Sparkling or Methode Traditionelle Sauvignon Blanc
<b>CLASS</b>	<b>12</b>	<b>ROSE SPARKLING, ROSE METHODE TRADITIONELLE, ROSE CHAMPAGNE</b>
	12a	Sparkling, Dry
	12b	Sparkling, Medium or Sweet
	12c	Bottle Fermented, includes Rose Champagne
<b>CLASS</b>	<b>13</b>	<b>RED SPARKLING, METHODE TRADITIONELLE</b>
	13a	Sparkling, Dry
	13b	Sparkling, Medium or Sweet
	13c	Bottle Fermented Dry
	13d	Bottle Fermented, Medium or Sweet
<b>CLASS</b>	<b>14</b>	<b>ROSÉ OR BLUSH</b>

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<b>CLASS</b>	<b>15</b>	<b>CABERNET SAUVIGNON PREDOMINANT AND BLENDS</b> e.g. Cabernet/Merlot, Cabernet/Malbec. Excludes Syrah/Shiraz in any blend.
	15a	Cabernet Sauvignon
	15b	Cabernet Sauvignon predominant blend
<b>CLASS</b>	<b>16</b>	<b>MERLOT PREDOMINANT AND BLENDS</b> e.g. Merlot/Cabernet, Merlot/Malbec. Excludes Syrah/Shiraz in any blend.
	16a	Merlot
	16b	Merlot predominant blend
<b>CLASS</b>	<b>17</b>	<b>MALBEC, CABERNET FRANC OR PETIT VERDOT PREDOMINANT.</b> Excludes Syrah/Shiraz in any blend. Includes any of these three varieties as a single variety.
<b>CLASS</b>	<b>18</b>	<b>SHIRAZ/SYRAH PREDOMINANT, INCLUDING BLENDS</b>
	18a	Shiraz – includes Shiraz / Viognier
	18b	Shiraz predominant blend, e.g. Shiraz/Cabernet
<b>CLASS</b>	<b>19</b>	<b>BLENDS WITH SHIRAZ</b> Wines that include Shiraz/Syrah in the blend but is not predominant, e.g. Cabernet/Shiraz, Cabernet/Merlot/Shiraz
<b>CLASS</b>	<b>20</b>	<b>PINOT NOIR</b>
<b>CLASS</b>	<b>21</b>	<b>ITALIAN REDS, OR ITALIAN VARIETIES OR STYLES</b> (from any country) Other than for classes above, e.g. Sangiovese, Montepulciano
<b>CLASS</b>	<b>22</b>	<b>SPANISH REDS, OR SPANISH VARIETIES OR STYLES</b> (from any country) Other than for classes above, e.g. Tempranillo, Garnacha, Monastrell
<b>CLASS</b>	<b>23</b>	<b>FRENCH REDS</b> Other than for classes above, e.g. Beaujolais, Cotes du Rhone, Chateauneuf du Pape etc.
<b>CLASS</b>	<b>24</b>	<b>GRENACHE PREDOMINANT, INCLUDES GSM</b> (Note: Cotes du Rhone should be in Class 23, Garnacha should be in Class 22)
<b>CLASS</b>	<b>25</b>	<b>OTHER REDS AND VARIETAL BLENDS</b> e.g. Pinotage, non-varietal generic wines
<b>CLASS</b>	<b>26</b>	<b>PORTS AND PORT STYLES</b>
	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
<b>CLASS</b>	<b>27</b>	<b>SHERRY AND SHERRY STYLES</b>
	27a	Spanish
	27b	Non Spanish
<b>CLASS</b>	<b>28</b>	<b>OTHER FORTIFIED OR FORTIFIED STYLES</b>

**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.**

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