



The New Zealand International Wine Show 2025

Schedule of Judging Classes

Dry: Considered to be dry by the entrant.

CLASS	1	CHARDONNAY
CLASS	2	SAUVIGNON BLANC PREDOMINANT AND BLENDS
CLASS	3	VIOGNIER
CLASS	4	RIESLING
	4a	Dry
	4b	Medium – up to 50 g/L residual sugar
CLASS	5	GEWURZTRAMINER
	5a	Dry
	5b	Medium – up to 50 g/L residual sugar
CLASS	6	OTHER AROMATICS – INCLUDES BLENDS, ALBARINO, ARNEIS, GRUNER VELTLINER, VERDELHO, CHENIN BLANC ETC
	6a	Other Aromatics, including Blends - Dry
	6b	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 and CHAMPAGNE
CLASS	11	OTHER WHITE SPARKLING WINES
	11a	Sparkling, Dry, includes Prosecco
	11b	Sparkling, Medium or Sweet, includes Prosecco
	11c	Asti/Muscat style
	11d	Sparkling or Methode Traditionelle Sauvignon Blanc
CLASS	12	ROSE CHAMPAGNE, ROSE METHODE TRADITIONELLE, ROSE SPARKLING,
	12a	Sparkling, Dry
	12b	Sparkling, Medium or Sweet
	12c	Bottle Fermented, includes Rose Champagne
CLASS	13	RED SPARKLING, RED METHODE TRADITIONELLE
	13a	Sparkling, Dry
	13b	Sparkling, Medium or Sweet
	13c	Bottle Fermented Dry
	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	Syrah – includes Syrah / Viognier
	18c	Shiraz/Syrah 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, Monastrell
CLASS	23	FRENCH REDS Other than for classes above, e.g. Beaujolais, Cotes du Rhone, Chateauneuf du Pape etc.
CLASS	24	GRENACHE PREDOMINANT, INCLUDES GSM (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, Zinfandel, Petite Sirah etc, non-varietal generic blends
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.