



2018 AMORIM CAP CLASSIQUE CHALLENGE

*Closing date for entries
Friday 20 July at 16:00*

*Closing date for late entries
Thursday 2 August at 12:00*

*Samples to be delivered to Elpro
Monday 6 August and Tuesday 7 August from 08:00 - 16:00*

*Awards Function
27 September 2018*

Cap Classique Producers Association

✉ Suite 151, Privaatsak X3041, Paarl 7620 / Stasiestraat 5c, Suider Paarl 7646

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PROCEDURES for the 17th Amorim Cap Classique Challenge 2018

1 Entries and Closing Date

Entry is not limited to members of the Cap Classique Producers Association.

- Closing date for entries: **Friday 20 July 2018 at 16:00**
- Closing date for late entries: **Thursday 2 August 2018 at 12:00**

2 Entries

- Forms must be fully completed to avoid mistakes. Incorrect entries will be disqualified.
- Entry forms (including proof of payment) should reach Elpro before the closing date and time.

3 Deliveries

- MAIL: Suite 151, Private Bag X3041, Paarl 7620
- BY HAND: 5c Station Street, Suider Paarl 7646
- EMAIL: surita@efpromosies.co.za
- FAX: 021 863 1552 (only in an emergency)

4 Entry fees:

Entries before or on Friday 20 July 2018

- Members: R750.00 per entry (Membership fees must be paid by entry date.)
- Non-members: R1 750.00 per entry. (This will automatically give a non-member membership to the Association for 2018).

Late entries – after 20 July and before Thursday 2 Aug 2018

- Members: R1 500 per entry
- Non-members: R2 500.00 per entry (including membership for 2018)

The entry fee is payable to the Cap Classique Producers' Association. An invoice will be issued. (MCC is not registered for VAT)

Bank details are as follow:

Name: *Cap Classique Producers' Association*
Bank: *Absa*
Acc no: *4076088412*
Branch Code: *632005*
Reference: *Cellar Name*

5 Documentation required:

The following documents must be attached to the entry form:

- WSR2A and WSR4A documents with analyses of each wine entered
- The appropriate class number must be indicated on the WSR2A and WSR4A where applicable (see below)
- Two loose labels in respect of each entry made.

6 Wine samples:

6.1 Four (4) x 750ml bottles, eight (8) x 375ml bottles or three (3) x 1,5 litres magnum bottles are needed for judging.

Each wine entered (quantity as above), will only be accepted on **Monday 6 Aug 2018 and Tuesday 7 Aug 2018** from **08:00 to 16:00** at the Elpro Store, **12D Louws Avenue, Paarl.**

7 Rules of the Competition

- Wines **must be certified** to enter for the competition
- Entries may be of any variety, or any combination of different varieties, provided that they are bottle fermented and qualify as Cap Classique.
- Entries may be from the **2017** or previous vintages, or blends of various vintages – vintage dated or non-vintage (NV) wines.
- Producers must be able to **validate the minimum yeast contact time** for 2017 Vintage entries.

8 Categories are as follow:

CLASS	STYLE
1	Blanc de Blancs (with time on the lees less than 30 months) – any white varietal
2	Blanc de Blancs (with time on the lees more than 30 months) – any white varietal
3	Rosé (with time on the lees less than 30 months)
4	Rosé (with time on the lees more than 30 months)
5	White Blends (with time on the lees less than 30 months)
6	White Blends (with time on the lees more than 30 months)
7	Museum Class – Any wine older than 2010 Vintage
8	Demi Sec – Any Blend, white and red varietals

9 Other important information:

- The residual sugar level of wines in **Class 1 to Class 7** may not exceed **12 grams per litre**.
- The residual sugar level of the wines in **Class 8** should be a **minimum 32 grams per litre and maximum 50 grams per litre**.
- Wooded and un-wooded wines are eligible.
- In **Class 5 & 6** 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.

10 Quantity of Product:

At least **50 cases of 12 x 750 ml** bottles (or equivalent) of each winning wine entered, must be available for sale locally from **27 September 2018**, immediately after the results of this year's Cap Classique Challenge are announced.

11 Promotional Stock:

- The producer of the winning wines must supply **36 bottles (750ml)** (or equivalent volume) at no charge for promotional purposes.
- The producer of the winning wine in the Museum Class must supply **12 bottles (750ml)** (or equivalent volume) at no charge for promotional purposes.

12 Awards

- Trophies will be awarded to Best in Class for Blanc de Blancs, Rosé, Museum and Demi-Sec.
 - *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.*
- An overall winner will be announced.
 - *Only Trophy winners (DG or G awards) will qualify for this award*
- The Museum Class is only for educational purposes and will not be considered a winner of the other classes.
- Stickers will be made available for purchase to the Double Gold and Gold winners after the announcement of the results.