



23rd AMORIM CAP CLASSIQUE CHALLENGE 2024

Important dates

Friday 12 July 2024	Closing date for entries
Friday 26 July 2024	Closing date for late entries
Wednesday 31 July 2024	Final date for payment of entries
Thursday 1 and Friday 2 August 2024	Delivery of samples
Thursday 15 and Friday 16 August 2024	Judging of wines
Thursday 19 September 2024	Announcement of awards



Contact us

Cap Classique Producers Association

T: 021 863 1599

E-mail: entries@capclassique.co.za | www.capclassique.co.za

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 12 July 2024**.
- 1.2 Late entries will be accepted until **12:00 on Friday 26 July 2024 at an increased cost** (see point 2).
- 1.3 Completed entry forms must be submitted to the Cap Classique Association, for attention Surita van der Westhuyzen, 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 Entries before or on 12 July 2024
- Members: R800.00 per entry (Membership fees must be paid by entry date)
 - Non-members: R1 800.00 per entry.
- 2.2 Late entries after 12 July and before or on 26 July 2024
- 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)
- Entries for which no payment has been made by 4 August 2024, 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 1 August 2024 and Friday 2 August 2024** from **08:00 to 16:00** at the Elpro 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 **2023** 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 9 months** for 2023 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 including Blanc de Noir – must be certified as Rosé/Blanc de Noir (Sugar less than 12g/l) • <i>with time on the lees less than 30 months</i>
6	Rosé including Blanc de Noir – must be certified as Rosé/Blanc de Noir (Sugar less than 12g/l) • <i>with time on the lees more than 30 months</i>
7	Nectar – Any Blend, white and red cultivars (Sugar minimum of 17 grams per litre and maximum 50 grams per litre.
8	Extended Aging Class – Any wine from the 2017 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 – 6 and Class 8** may not exceed **12 grams per litre**.
- The residual sugar level of the wines in **Class 7** 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**.
- 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 **19 September 2024**, immediately after the results of this year's Cap Classique Challenge are announced.

In the case of the Extended Aging 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.

6 AWARDS

- 6.1 Trophies will be awarded to Best in Class for Blanc de Blancs, Rosé, Brut, Extended Aging and Nectar.
- *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 or competitors.