



The New Zealand International Wine Show 2010

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 and CHAMPAGNE
- CLASS 11 OTHER WHITE SPARKLING WINES
 - 11a Sparkling, Dry
 - 11b Sparkling, Medium or Sweet
 - 11c Asti/Muscat style
- 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
e.g. Shiraz/Cabernet
- 18a Shiraz
- 18b Shiraz predominant blend
- 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, EG SANGIOVESE
Other than for classes above
- CLASS 22 SPANISH REDS, OR SPANISH VARIETIES OR STYLES, EG TEMPRANILLO, GARNACHA
Other than for classes above
- 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.