



SA Terroir Wine Awards

2010 Concept and Catalogue (catalogue, contact details on pages 3, 4)

SA Terroir Wine Awards was created to honour the wines which truly portray South Africa's different wine growing areas. Only wines **CERTIFIED AS A WARD, ESTATE OR VINEYARD WINE** and in 375ml, 500ml, 750ml, 1000ml, 1500ml, 3000ml, 4500ml, 6000ml and 9000ml glass bottles, can be entered.

Because many of these wines are not part of the more commercial ranges, the volume requirement is only 180 liters (20 twelve-bottle cases). There is no other wine competition in the world in which the wine of origin rules are applied to this extent, making it the most exclusive wine competition in the world.

The judges are five qualified local experts who are regularly exposed to all the wines from all our districts, namely Charl Theron, David Biggs, Erika Obermeyer, Pierre Marais and Dave Hughes. In the documentation of the results, the winners of the categorised areas will be announced, while wines selected for the national SA wine region Terroir Wine Awards will receive certificates at the awards function. A self-adhesive decal (for bottle use) will be available for both the national winners and the district/ward winners. The Wine and Spirit Board supports the concept of the competition and will verify the legitimacy of all the entries.

SA Terroir Wine Award: Areas

Only wines certified as a Ward, Estate or Vineyard wine can participate, the areas categorised below are to honour the best of those wines produced in particular areas. TAKE NOTE: Every wine is a candidate for the related area as well as the national SA wine region Terroir Award. Sparkling wines, rosé wines, dessert wine/natural sweet wine will be judged only for national SA wine region awards.

In 2010 the new **Novare Trophy for SA Terroir Top Wine Area** will also be awarded.

Robertson District and Swellendam District Terroir Awards

Top wine of each cultivar, top red and white blend

Breedekloof District Terroir Awards

Top wine of each cultivar, top red and white blend

Worcester District Terroir Awards

Top wine of each cultivar, top red and white blend

Klein Karoo Region, Swartberg and Prins Albert Wards Terroir Awards

Top wine of each cultivar, top red and white blend

Constantia Ward, Hout Bay Ward and Cape Point District Terroir Awards

Top wine of each cultivar, top red and white blend

Durbanville Ward and Philadelphia Ward Terroir Awards

Top wine of each cultivar, top red and white blend

Paarl District Terroir Awards (including the Paarl wards below)

Top wine of each cultivar, top red and white blend

Franschhoek Valley Ward and Simonsberg-Paarl Ward Terroir Awards

Top wine of each cultivar, top red and white blend

Wellington Ward and Voor-Paardeberg Ward Terroir Awards

Top wine of each cultivar, top red and white blend

Stellenbosch District Terroir Awards (including the Stellenbosch wards below)

Top wine of each cultivar, top red and white blend

Jonkershoek Ward and Banghoek Ward Terroir Awards

Top wine of each cultivar, top red and white blend

Devon Valley, Papegaaiberg and Polkadraai Hills Wards Terroir Awards

Top wine of each cultivar, top red and white blend

Simonsberg-Stellenbosch Ward Terroir Awards

Top wine of each cultivar, top red and white blend

Bottelary Ward Terroir Awards

Top wine of each cultivar, top red and white blend

Swartland District and Darling District Terroir Awards

Top wine of each cultivar, top red and white blend

Tulbagh District and Ceres Ward Terroir Awards

Top wine of each cultivar, top red and white blend

Olifants River Region, Lamberts Bay and Cederberg Ward Terroir Awards

Top wine of each cultivar, top red and white blend

Overberg District Terroir Awards (including the Elgin ward below)

Top wine of each cultivar, top red and white blend

Elgin Ward Terroir Awards

Top wine of each cultivar, top red and white blend

Walker Bay and Cape Agulhas Districts Terroir Awards

Top wine of each cultivar, top red and white blend

SA Terroir Wine Awards: SA wine region nationally

Top Cabernet Sauvignon

Top Chardonnay

Top Chenin Blanc

Top Merlot

Top Pinotage

Top Sauvignon Blanc

Top Shiraz

Top Red Blend

Top White Blend

Top Rosé

Top Sparkling Wine

Top Port

Top White and Red Muscat

Top Natural Sweet Wine (Noble Late Harvest, Special Late Harvest, Natural sweet)

TAKE NOTE: If enough wines are entered to make it valid, or even if only one entry is of exceptional quality, the top wines of cultivars such as Pinot Noir, Viognier, Petit Verdot, Colombar, Weisser Riesling, Semillon, Cabernet Franc, Zinfandel, etc. will also receive national Terroir Awards.

SA Terroir Wine Awards

Project director: Marius Labuschagne of ML Communications
(*wine promotions, publicity, marketing agent, wine writer*).
Address: 20 Zandkloof Street, 5 Zandkloof Park, Durbanville 7550
Telephone: 021 975 8166
E-mail: mlab@iafrica.com
Terroir website: www.terroirwineawards.co.za

SPONSOR: **NOVARE ACTUARIES AND CONSULTANTS (PTY) LTD.**

Coordinator of judging and convener of panel:

Charl Theron. Lecturer US Tasting Course; part time tutor US Oenology.
Regular judge on various panels.
Cell 083 269 0577

Project coordinator: Mega Events. Elma Brand and Eunice Kotzé.
Tel 021 863 0397
Email: events@agrimega.co.za

2010 PROGRAM

Entries close: Tuesday 22 June 2010
Delivery of samples: Thursday 24 and Friday 25 June 2010
Judging: Tuesday 6, Wednesday 7 and Thursday 8 July 2010
Awards function: Wednesday 21 July 2010

PROCEDURES

1 **ENTRIES** (entry form was attached with the e-mail, it is also available on the website www.terroirwineawards.co.za, or contact Mega Events)

- Entries close on Tuesday 22 June 2010 at 16:00. The correctness of the entry form is the responsibility of the participants. To keep it professional, mistaken entries will have to be disqualified (in which case the entry fee is not repayable).
- **Entry forms and proof of payment can be faxed to: 086 689 3520, or e-mailed to: events@agrimega.co.za.**

It can also be mailed to **Mega Events, PO Box 1477, Paarl, 7624**, to reach the address before or on the closing date.

2 ENTRY FEES

- Entry fees are R515,00 plus VAT = R587,10 per entry.
- Entries will only be accepted with proof of payment (or if payment is attached to the entry form).
Entry fees are payable to:

Banking details: ML Communications. ABSA cheque account no: 103 729 1010. Branch code: 334-210

3 SAMPLES FOR JUDGING

The following glass bottles per entry are required:

- 3 of 750 ml or smaller
- 2 of 1500 ml or larger

4 DELIVERY OF SAMPLES

The samples for judging must be delivered on **Thursday 24 and Friday 25 June 2010** at the tasting venue of Elsenburg Agricultural College (Tel: 021: 863 0397 / 082 808 1114). No samples will be received after these dates.

RULES AND REGULATIONS

- Only one entry of the same wine under the same label with regard to vintage and/or cultivar and/or origin where applicable.
- **Only wines certified as Ward, Estate or Vineyard wine** and in 375ml, 500ml, 750ml, 1000ml, 1500ml, 3000ml, 4500ml, 6000ml and 9000ml glass bottles, can be entered.
- A minimum of only 180 litres (to make provision for reserve ranges, etc) per specific bottle size referred to above, of the wines entered must be bottled and provisionally or finally certified. 18 bottles of the required quantity must be made available by national certificate winners for the awards function. However, all wines must be finally certified at the time of delivering samples for the judging. Only finally certified wines will be judged. **Copies of the appropriate WSB 2A and/or WSB 4A certificates must be attached to the entry form.** An official WSB analysis certificate must be attached to the entry form, but the organisers have the right to arrange analyses if there are doubts.
- If the judging panel agrees that more than one bottle of a specific wine is corked, the entry will be disqualified.

TASTING PROCEDURE

- All the wines are judged by a panel of five experienced SA terroir wine experts.
- The judging takes place in two phases. In the first phase the 20 points system is used. In the second phase the national certificate winners are selected by means of the ranking points system.

CLASSES

1. Dry white wine with sugar content of 5,0 g/l and lower
2. Off-dry white wine with sugar content of 5,1 to 12,0 g/l
3. Dry red cultivar certified rosé with sugar content of 5,0 g/l or lower
4. Off-dry red cultivar certified rosé with sugar content of 5,1 to 12,0 g/l
5. Dry red wine with sugar content of 5,0 g/l and lower
6. Special Late Harvest wine
7. Natural sweet wine with sugar content higher than 20,0 g/l
8. Noble Late Harvest Wine with sugar content higher than 50,0 g/l
9. Extra dry Cap Classique Sparkling Wine with sugar content of 15,0 g/l and lower
10. Dry Cap Classique Sparkling Wine with sugar content of 15,1 – 35,0 g/l
11. Red Port
12. White Muscat
13. Red Muscat