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SA TERROIR WINE
Awards

SA Terroir Wine Awards

2009 Concept and Catalogue (catalogue, contact details on pages 3, 4)

SA Terroir Wine Awards will honour the wines which truly portray South Africa's different wine growing areas. All entries must be a **certified Wine of Origin** from a specific **Ward, Estate or Vineyard**. Because many of these wines are not part of the more commercial ranges, the volume requirement is only 180 liters (20 twelve-bottle cases).

According to Dave Hughes, one of this year's judges and South Africa's renowned international wine expert, 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 on the international scene.

The judges will be five qualified local experts who are regularly exposed to all the wines from all our districts, including Charl Theron, Dave Hughes, David Biggs and Clive Torr.

In the documentation of the results, the winners of the categorised Terroir Districts and Wards 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: District and Ward

Categorised on the ground of the variety of wines and number of producers. **Take Note:** In the categories where only the Top White Wine and Top Red Wine are selected, every cultivar wine, blend, rosé, dessert wine and sparkling wine entered will be judged for the national SA wine region awards. Every wine is a candidate for the related district and/or ward category as well as the national SA wine region award. Sparkling wines, rosé wines, dessert wine/natural sweet wine will be judged only for national wine region awards. If your ward falls under the district mentioned in the categories, it obviously is part of that category.

Robertson District and Swellendam District Terroir Awards

Top wine of each cultivar, top red and white blend

Breedekloof District and 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 red wine, top white wine

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

Top red wine, top white wine

Durbanville Ward and Philadelphia Ward Terroir Awards

Top red wine, top white wine

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 red wine and top white wine

Wellington Ward and Voor-Paardeberg Ward Terroir Awards

Top red wine and top white wine

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 red wine and top white wine

Devon Valley, Papegaaiberg and Polkedraai Hills Wards Terroir Awards

Top red wine and top white wine

Simonsberg-Stellenbosch Ward Terroir Awards

Top red wine and top white wine

Bottelary Ward Terroir Awards

Top red wine and top white wine

Swartland District and Darling District Terroir Awards

Top red wine, top white wine

Tulbagh District and Ceres Ward Terroir Awards

Top red wine, top white wine

Olifants River Region, Lamberts Bay and Cederberg Ward Terroir Awards

Top red wine, top white wine

Walker Bay, Overberg and Cape Agulhas Districts Terroir Awards

Top wine of each cultivar, top red and white blend

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 Muscadel

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, Colombar, Weisser Riesling, Semillon, Cabernet Franc, Zinfandel, etc. will also receive national Terroir Awards.

Terroir Wine Awards

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Coordinator of judging and convener of panel:

Charl Theron Lecturer US Tasting Course; part time tutor US Oenology. Regular judge on various panels.
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Project coordinator: **Mega Events.** Elma Brand and Eunice Kotzé.
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2009 PROGRAM

Entries close: Tuesday 23 June 2009
Delivery of samples: Thursday 25 and Friday 26 June 2009
Judging: Tuesday 7, Wednesday 8 and Thursday 9 July 2009
Awards function: Wednesday 22 July 2009

PROCEDURES

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

- Entries close on Tuesday 23 June 2009 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 R510,00 plus VAT = R581,40 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:

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

4 DELIVERY OF SAMPLES

The samples for judging must be delivered on **Thursday 25 and Friday 26 June 2009** at the tasting venue of Elsenburg Agricultural College (Te: 021: 863 0397 / 082 808 1114). The contact person is Marié Bezuidenhout. 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** and in 4 of 750 ml or smaller 2 of 1500 ml or larger 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 will be judged by a panel of five experienced SA terroir wine experts. The judging will take place in two phases. In the first phase the 20 points system will be used. In the second phase the national certificate winners will be 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 Muscadel Jerepigo
13. Red Muscadel Jerepigo