

# 2017 NATIONAL COMPETITION

Specifications of Wine, Cider, Liqueur & Spirit\* Classes  
Hosted by Manukau Winemakers & Apiarists Club

## **Class W 1 DRY RED GRAPE**

Medium to dark red in colour. Light to medium body. Acidity and body should be in balance and there should be some tannin present. Bouquet should be fruity and vinous and in harmony with flavour and body. Alcohol 11% - 14% by volume. Should be dry to the palate and the S.G less than 1000.

## **Class W 2 MEDIUM RED GRAPE**

Medium to dark red in colour. Light to medium body. Acidity and body should be in balance and there should be some tannin present. Bouquet should be fruity and vinous and in harmony with flavour and body. Alcohol 11%. 14% by volume. There should be discernible sweetness to the palate and the S.G. between 1000 and 1005.

## **Class W 3 SWEET RED GRAPE**

Medium to dark red in colour. Should be full-bodied and in balance with acidity and with some tannin present. Bouquet should be fruity and vinous and in harmony with flavour and body. Alcohol should be 11%. 14% by volume. The palate should be sweet, with an S.G. greater than 1005.

## **Class W 4 DRY WHITE GRAPE**

Pale to light straw colour or with a greenish tinge. Light to medium bodied, and acid should be crisp but not harsh, with a fresh fruity bouquet, and with a clean after-taste free of bitterness or sweetness, and dry to the palate. Alcohol 10% - 12% by volume, and the S.G. should be less than 1000.

## **Class W 5 MEDIUM WHITE GRAPE**

Pale to light straw colour, or with a greenish tinge. Light to medium bodied, and the acid should be crisp, but not harsh. Bouquet fresh and fruity with a clean after-taste and free of bitterness, but with discernible sweetness. The alcohol is 10% - 12% by volume, and the S.G. 1000 – 1005.

## **Class W 6 SWEET WHITE GRAPE**

Pale to light straw colour, or with a greenish tinge. Bouquet should be fruity. Should be full-bodied with a soft round flavour and good acid balance. Alcohol 10% - 14% by volume, and the S.G. should be greater than 1005.

\*The spirit classes have not been sanctioned by the national body.

## **W Class 7 DRY RED FRUIT**

**Excludes grapes and other listed classes.** Medium to dark red in colour. Light to medium bodied. Acidity should be in balance and bouquet should be applicable to the main ingredient. Raisins, sultanas or grape-juice may be added but only as a minor ingredient up to 5% approximately. Alcohol 11%. 14% by volume, and S.G. less than 1000.

## **Class W 8 MEDIUM RED FRUIT**

**Excludes grapes or other listed classes.** Medium to dark red in colour. Light to medium bodied. Acidity and body should be in balance and bouquet should be applicable to the main ingredient. Raisins, sultanas, or grape-juice may be added as a minor ingredient up to 5% approximately. Alcohol 11%-14% by volume and S.G. of 1000 - 1005. The wine should have a discernible sweetness.

## **Class W 9 SWEET RED FRUIT**

**Excludes grapes or other listed classes.** Medium to dark red in colour. Should be full-bodied and in balance with the acidity. Bouquet should be applicable to main ingredient. Raisins, sultanas, or grape-juice may be added as a minor ingredient up to approximately 5%. Alcohol 11% - 14% by volume, and the S.G. is greater than 1005.

## **Class W 10 DRYWHITFRUIT**

**Excludes grapes and other listed classes.** Colour mid gold or lighter, or having a greenish tinge. Light to medium bodied. A fresh bouquet applicable to the ingredient used. Acid should be crisp but not harsh, and should have a clean after-taste, free of bitterness or sweet-ness, and dry to the palate, with the flavour applicable to the main ingredient. Raisins, sultanas, or grape-juice may be used as a minor ingredient up to 5% approximately. Alcohol should be 10% - 12% by volume, and the S.G. less than 1000.

## **Class W 11 MEDIUM WHITE FRUIT**

**Excludes grapes and other listed classes.** Colour mid gold or lighter, or have a greenish tinge. Light to medium bodied. The acid should be crisp but not harsh', with a clean after-taste free of bitter-ness, but with discernible sweetness. Flavour should be applicable to main ingredient. Raisins, sultanas, or grape juice may be used as a minor ingredient up to 5% approximately. Alcohol to be 10% - 12% by volume, and the S.C. 1000-1005.

## **Class W 12 SWEET WHITE FRUIT**

**Excludes grapes or other listed classes.** Colour mid gold or lighter, or have a greenish tinge. Should be full bodied with good acid balance and soft round flavour applicable to the main ingredient. The bouquet should also be applicable to the main ingredient. Raisins, sultanas or grape juice may be added as a minor ingredient up to 5% approximately. Alcohol 10% - 14% by volume, and the S.C. over 1005.

### **Class W 13 DRY OTHER INGREDIENT-NO SPECIFIED COLOUR**

This class is for table wines made from ingredients other than grape, honey, or fruit (as the main ingredient) or other listed classes. Includes vegetables, flowers, cereals, strawberry, rhubarb, etc.. Body light to medium<sub>1</sub> and acidity in balance. Flavour and bouquet should be applicable to main ingredient. Oxidised wines are not permitted. Alcohol 10% - 12% by volume, and the S.C. less than 1000.

### **Class W 14 MEDIUM OTHER INGREDIENT- NO SPECIFIED COLOUR**

This class is for table wines made from ingredients other than grape, honey, or fruit (as the main ingredient) or other listed classes. Includes vegetables, flowers, cereals, strawberry, rhubarb, etc. Body light to medium, and acidity in balance. Flavour and bouquet should be applicable to main ingredient. Oxidised wines are not permitted. Alcohol 11%- 14% by volume, and the S.C. to be between 1000 - 1005.

### **Class W 15 SWEET OTHER INGREDIENT-NO SPECIFIED COLOUR**

This class is for table wines made from ingredients other than grape, honey, or fruit (as the main ingredient) or other listed classes. Includes vegetables, flowers, cereals, strawberry, rhubarb, etc. Body medium to full, and acidity in balance. Flavour and bouquet should be applicable to the main ingredient. Oxidised wines are not permitted. Alcohol is to be 11%- 14% by volume, and the S.C. greater than 1005.

### **Class W 16 DRY ROSE**

May be grape or non-grape. Colour must be pink without any orange coloration. Flavour fresh and fruity and the body light. Bouquet should be in harmony with the flavour and body, and applicable to the main ingredient. Alcohol 10% - 14% and the S.G. less than 1000.

### **Class W 17 MEDIUM ROSE**

May be grape or non grape. Colour pink without any orange colouring. Flavour fresh and fruity with light body. The bouquet should be in harmony with the flavour and body, and applicable to the main ingredient with discernible sweetness. Alcohol 10% - 14% and the S.G. between 1000 and 1005.

### **Class W 18 SWEET ROSE**

May be grape or non grape. Colour pink without any orange colouring. Flavour fresh and fruity with light body. The bouquet should be in harmony with the flavour and body, and applicable to the main ingredient. Alcohol 10% - 15%, and the S.G. greater than 1005.

### **Class W 19 DRY SPARKLING**

May be grape or non grape, and may be any colour. It should have a good acidity and medium body. Bouquet fresh, fruity, and clean. Should have a dry finish. Bubbles

should be fine and persistent. Alcohol 8%- 12% by volume, Slight sediment will be allowed.

### **Class W 20 MEDIUM SPARKLING**

May be grape or non grape, and may be any colour. It should have good acidity, with full flavour and body, and with some discernible sweetness. Bubbles should be fine and persistent. Alcohol 8%- 10% by volume, and slight sediment will be allowed.

### **Class W 21 APERITIF**

Open to grape or non grape and as a wine designed to be drunk prior to a meal. It should be dry and may be fortified. It should be medium bodied and the alcohol 14%- 20% by volume. The S.G. should not be more than 1000. Dry sherry included in this class.

### **Class W 22 DESSERT**

This class is for dessert or social wines which are designed to be drunk at the end of, or after dinner. Should have fruity and aromatic bouquet. Full bodied, soft, and round, and yet with sufficient acidity to prevent excess sweetness. Fortification is permitted. The alcohol level is 14% - 20% by volume, and the S.G. is greater than 1005.

### **Class W 23 SHERRY**

This class includes all sheries other than dry (see Aperitif class) Fortification is permitted. It should be medium to full bodied. Bouquet should be aromatic showing sherry character. Alcohol 14% 20% by volume, and the S.G. not less than 1005.

### **Class W 24 PORT**

This includes all classes of Port, colour suitable to ingredient. The bouquet is fruity and aromatic, and the palate full and soft. It should have a Port character and must be fortified. Alcohol 17%- 22%.

### **Class W 25 MEDIUM MEAD**

The only ingredients permitted are Honey, Acid, Tannin, Yeast, Nutrients and Water No sugar at all is allowed. No specific colour. Medium to full bodied with discernable sweetness to the palate. Should have a distinct honey bouquet and flavour. Alcohol 10% - 14%. SG 1000-1005.

## **ADDITIONAL CLASSES FOR 2017 COMPETITION**

### **Class W 26 DRY RED BERRY**

This class is for **BRAMBLE FRUITS ONLY**. (ie Boysenberry, Blackberry, Raspberry, Loganberry etc). Medium to dark red in colour. Light to medium bodied, with a fresh fruity bouquet. Acidity and body to be in balance. Alcohol 11% - 14% by volume. SG to be less than 1000.

### **Class W 27 MEDIUM RED BERRY**

This class is for **BRAMBLRE FRUITS**. Medium to dark red in colour. Light to medium body with a fresh fruity bouquet. Acidity and body in balance but with a slight discernable sweetness to the palate. Alcohol 11% - 14% by volume. SG between 1000-1005.

### **Class W 28 SWEET RED BERRY**

This class is for **BRAMBLE FRUITS**. Medium to dark red in colour. Full bodied with good acid balance. Bouquet and flavour applicable to main ingredient. Discernable sweetness. Alcohol 11% - 14% by volume. SG greater than 1005.

### **Class W 29 DRY MEAD**

The only ingredients permitted are Honey, Acid, Tannin, Yeast, Nutrients and Water. No cane sugar is allowed. No Specific colour. Light to medium bodied and be dry to the palate. Should have a distinct honey bouquet and flavour. Alcohol 10% - 14%. SG less than 1000.

### **Class W 30 DRY FEIJOA**

Colour pale straw to mid gold, may have a greenish tinge. Should be light to medium bodied, with good acid balance. Fruity without excessive skin taste. Floral bouquet applicable to ingredient. Should be dry to the palate. Alcohol 10% - 14%. SG less than 1000.

### **Class W 31 MEDIUM FEIJOA**

Colour pale straw to mid gold, may have a greenish tinge. Should be light to medium bodied, with a good acid balance. Fruity without excessive skin taste. Floral bouquet applicable to ingredient. Should have a discernable sweetness to the palate. Alcohol 10% - 14%. SG 1000-1005.

### **Class W 32 SWEET FEIJOA**

Colour pale straw to mid gold, may have greenish tinge. Should be light to medium bodied, discernable sweetness and good acid balance. Fruity without excessive skin taste. Floral bouquet applicable to ingredient. Alcohol 10% - 14%. SG greater than 1005.

### **Class W 33 DRY PLUM**

Includes all types of plum with no other fruit. No specifics colour. It should be light to medium bodied and have a dry taste to the palate. Bouquet should be applicable to plum. Alcohol 10%- 14% SG less 1000.

### **CLASS W 34 SWEET PLUM**

Includes all types of plum with no other fruit. No specifics colour. It should be full bodied and have a sweet taste to the palate with acidity in balance. Bouquet should be applicable to plum. Alcohol 10%- 14% SG greater than 1000.

### **Class W 35 DRY TAMARILLO**

No specific colour. Light ot medium, bodied. Acidity and body in balance. Bouquet should be fruity with a clean after taste. Alcohol 105 – 145 and SG less than 1000

### **Class W 36 SWEET TAMARILLO**

No specific colour. Should be full bodied .with acidity and body in balance. Bouquet should be fruity with a clean after taste. Alcohol 105 – 145 and SG greater than 1000.

### **Class W 37 DRY CITRUS**

Colour pale to mid gold. Light to medium bodied with distinctive acidity. Bouquet and flavour applicable to ingredient used. Taste clean with no bitterness, and dry to the palate. Alcohol 10% -14%. by volume. SG less than 1000

### **Class W 38 MEDIUM CITRUS**

Colour pale to mid gold. Full bodied with good acid balance and a discernable sweetness to the palate. Bouquet and flavour applicable to ingredient used. Alcohol 10% - 14% by volume. SG 1000-1005.

### **Class W 39 SWEET CITRUS**

Colour to mid gold. Full bodied and a good acid balance and a discernable sweetness to the palate. Bouquet and flavour applicable to ingredient used. Alcohol 10% - 14% by volume. SG greater than 1005.

## **Class W 40 SWEET CIDER**

Cider should be in a bottle appropriate for carbonation (beer or champagne bottle). Minimum 80% apple with other additive(s) up to 20%. Colour may vary. Bouquet should be fresh and fruity. Bubbles should be fine and persistent and may be a bit frothy. S.G. should be over 1.001. Alcohol 5-8% by volume and a slight sediment is permitted.

## **Class W 41 DRY CIDER**

Cider should be in a bottle appropriate for carbonation (beer or champagne bottle). Minimum 80% apple with other additive(s) up to 20%. Colour may vary. Bouquet should be fresh and fruity. Bubbles should be fine and persistent and may be a bit frothy. S.G. should be 1.000 or lower. Alcohol 5-8% by volume and a slight sediment is permitted.

## **CLASS W 42 DRAUGHT CIDER (2015 Remit Class)**

Made from apple juice. Straw colour or lighter, or with a pinkish tinge when darkly coloured crab apples have been used. Bouquet should be fresh and fruity. Finish should be still with a medium acidity, dry to taste and be light to medium body. Alcohol 5% by volume and S.G. less than 1000.

## **CLASS W 43 SPARKLING CIDER (2015 Remit Class)**

Made from apple juice. Straw colour or lighter, or with a pinkish tinge when darkly coloured crab apples have been used. Bouquet should be fresh and fruity. Should have a good acidity, dry to taste and be light to medium body. Bubbles should be fine and persistent and it may be frothy. Alcohol 5 - 8% by volume and a slight sediment is permitted.

## **LIQUEURS:**

### **CLASS L1 ESSENCE BASED LIQUEUR**

A highly flavoured sweetened spirit intended to be consumed after a meal. Includes all liqueurs made from essences. The alcohol must be in balance with the sugar and flavour. Should be full bodied and fortified with the alcohol level being appropriate to the style and a minimum of 22% alcohol by volume.

### **CLASS L2 LIQUEUR – NATURAL INGREDIENTS**

A highly flavoured sweetened spirit intended to be consumed after a meal. Includes all liqueurs made from fruits, herbs, spices and any other natural ingredients.. The alcohol must be in balance with the sugar and flavour. Should be full bodied and fortified with the alcohol level being appropriate to the style and a minimum of 22% alcohol by volume.

### **CLASS L3 CREAM BASED LIQUEUR**

A highly flavoured sweetened spirit with a cream base intended to be consumed after a meal. Must be made with cream or milk, including coconut or similar. The alcohol must be in balance with the flavour and sugar. Should be full bodied and fortified with the alcohol level being appropriate to the style and a minimum of 22% alcohol by volume.

**\*SPIRITS:**

Up to 40% alcohol by volume content – see spirits judging notes

**SP1 – WHITE:**

- Vodka
- Gin
- Tequila
- White Rum

Please note spirit type with entry and label.

\*The spirit classes have not been sanctioned by the national body.

**SP2 – DARK:**

- Whiskey
- Bourbon
- Dark Rum
- Brandy

Please note spirit type with entry and label.

**SP3 – SCHNAPPS:**

Up to 30% alcohol by volume content – see spirits judging notes.

Please note schnapps flavour with entry and label.

\*The spirit classes have not been sanctioned by the national body.