

**ADDITIONAL WINE AND LIQUEUR CLASSES FOR THE
NATIONAL COMPETITION 2019**

Hosted by Pegasus Amateur Winemakers Society (Christchurch) est. 1968

Note: these specifications should be read in conjunction with the document “National Wine and Liqueur Classes and Specifications as at February 2019”

CLASS W 30

DRY RED BERRY

This class is for **BRAMBLE FRUITS ONLY**. (i.e. 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 31

SWEET RED BERRY

This class is for **BRAMBLE FRUITS ONLY** (i.e. Boysenberry, Blackberry, Raspberry, Loganberry etc) 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 32

MEDIUM ELDERBERRY

Medium to dark red in colour. Full bodied. Acidity and body should be in balance and bouquet should be applicable to main ingredient but with a slight discernable sweetness to taste. Alcohol 11-14% by volume, and S.G 1000-1005

CLASS W 33

SWEET ELDERBERRY

Medium to dark red in colour. Full bodied. Bouquet should complement the main ingredient. Body and flavour should be in balance with sufficient acidity to balance sweetness. Alcohol 11-16% by volume, and S.G greater than 1005

CLASS W 34

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 35

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 36

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 37

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 38

DRY TAMARILLO

No specific colour. Light to medium bodied. Acidity and body in balance. Bouquet should be fruity with clean after taste. Alcohol 10.5%--14.5% and SG less than 1000

CLASS W 39

SWEET TAMARILLO

No specific colour. Should be full bodied with acidity and body in balance. .Alcohol 10.5%-- 14.5% and SG greater than 1005

CLASS L 3

LIQUEUR (Cream based)

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.