

**NATIONAL WINE CLASSES AND SPECIFICATIONS.**

**AS AT February 2019.**

**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.

**ClassW 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.

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 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 bedrunk 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 sherries 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**

**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 26.****MEDIUM MEAD**

The only ingredients permitted are Honey, Acid, Tannin, Yeast, Nutrients and water, no cane 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.

**Class W 27.****SWEET MEAD**

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

**Class W 28.****DRAUGHT CIDER**

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. Bottle is to be the standard 750ml beer bottle and closed with the described crown cap for beer classes.

**Class W 29.****SPARKLING CIDER**

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. To be presented in the standard 750mm sparkling wine bottle and closed with ribbed (champagne type) cork held down with a wire cage as described in the national Rules and Specifications.

**Class L 1.**

**LIQUEUR (Essence Based)**

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, with a minimum of 22% alcohol by volume.

**Class L 2.**

**LIQUEUR (Natural Ingredients)**

A highly flavoured sweetened spirit intended to be consumed after a meal. Includes all liqueurs made from fruit, spices & herbs. 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, with a minimum of 22% alcohol by volume.

**Class L 3.**

**CREAM Based Liqueur**

