



## **Novare SA Terroir Wine Awards (12<sup>th</sup>)**

### **2017 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 Wine of Origin (WO) from a SINGLE VINEYARD, ESTATE, WARD or small DISTRICT not divided into more than one ward** – can be entered. The volume requirement is only 180 liters (20 twelve-bottle cases). The strict WO application makes it the most exclusive wine competition in the world.

The 7 judges are qualified experts who are regularly exposed to the wines from all our districts: **The National Winners of SA Terroir Wine Awards will be honoured with certificates at the awards function. The winners in the categorised areas will be announced in the official documentation and certificates can be ordered. A self-adhesive decal (for bottle use) can be ordered for both the national winners and district/ward winners.** The Wine and Spirit Board will verify the legitimacy of all the entries. The seventh **Novare Trophy for SA Terroir Top Wine Estate**, eight **Novare Trophy for SA Terroir Top Wine Area**, second **Novare Trophy for SA Terroir Top Single Vineyard Wine** and fourth **Novare Trophy for SA Terroir Top Producer** will be presented. The **Novare SA Terroir Top 5 Estate Wines** will also be announced.

### **SA Terroir Wine Award: Areas**

**Only wines certified as WO from a Single Vineyard, Estate, Ward or small District not divided into more than one ward 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 Terroir Award.

#### **Robertson District and Swellendam District Terroir Awards**

Top wine of each cultivar, top red and white blend, top sparkling wine, top rosé, top dessert wine

#### **Breedekloof District Terroir Awards**

Top wine of each cultivar, top red and white blend, top sparkling wine, top rosé, top dessert wine

#### **Worcester District Terroir Awards**

Top wine of each cultivar, top red and white blend, top sparkling wine, top rosé, top dessert wine

#### **Klein Karoo Region, Swartberg and Prins Albert Wards Terroir Awards**

Top wine of each cultivar, top red and white blend, top sparkling wine, top rosé, top dessert wine

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

Top wine of each cultivar, top red and white blend, top sparkling wine, top rosé, top dessert wine

#### **Durbanville Ward and Philadelphia Ward Terroir Awards**

Top wine of each cultivar, top red and white blend, top sparkling wine, top rosé, top dessert wine

#### **Paarl District Terroir Awards (including Paarl wards)**

Top wine of each cultivar, top red and white blend, top sparkling wine, top rosé, top dessert wine

#### **Simonsberg-Paarl Ward Terroir Awards**

Top wine of each cultivar, top red and white blend, top sparkling wine, top rosé, top dessert wine

**Wellington District and Voor-Paardeberg Ward Terroir Awards**

Top wine of each cultivar, top red and white blend, top sparkling wine, top rosé, top dessert wine

**Franschhoek Valley District**

Top wine of each cultivar, top red and white blend, top sparkling wine, top rosé, top dessert wine

**Stellenbosch District Terroir Awards (including Stellenbosch wards)**

Top wine of each cultivar, top red and white blend, top sparkling wine, top rosé, top dessert wine

**Jonkershoek Ward and Banghoek Ward Terroir Awards**

Top wine of each cultivar, top red and white blend, top sparkling wine, top rosé, top dessert wine

**Devon Valley, Papegaaiberg and Polkadraai Hills Wards Terroir Awards**

Top wine of each cultivar, top red and white blend, top sparkling wine, top rosé, top dessert wine

**Simonsberg-Stellenbosch Ward Terroir Awards**

Top wine of each cultivar, top red and white blend, top sparkling wine, top rosé, top dessert wine

**Bottelary Ward Terroir Awards**

Top wine of each cultivar, top red and white blend, top sparkling wine, top rosé, top dessert wine

**Swartland District and Darling District Terroir Awards**

Top wine of each cultivar, top red and white blend, top sparkling wine, top rosé, top dessert wine

**Tulbagh District, Ceres Plateau District and Ceres Ward Terroir Awards**

Top wine of each cultivar, top red and white blend, top sparkling wine, top rosé, top dessert wine

**Olifants River Region, Citrusdal Mountain District, Lutzville Valley District,****Lamberts Bay and Cederberg Ward Terroir Awards**

Top wine of each cultivar, top red and white blend, top sparkling wine, top rosé, top dessert wine

**Overberg District Terroir Awards**

Top wine of each cultivar, top red and white blend, top sparkling wine, top rosé, top dessert wine

**Elgin District Terroir Awards**

Top wine of each cultivar, top red and white blend, top sparkling wine, top rosé, top dessert wine

**Walker Bay and Cape Agulhas Districts Terroir Awards**

Top wine of each cultivar, top red and white blend, top sparkling wine, top rosé, top dessert wine

**Plettenberg Bay District Terroir Awards**

Top wine of each cultivar, top red and white blend, top sparkling wine, top rosé, top dessert wine

**SA Terroir Wine Awards: National Winners SA Wine Region**

**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 Fortified Muscat**

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

**OTHER CULTIVARS:** Even if only one entry is of exceptional quality, the top wines of cultivars such as Pinot noir, Viognier, Petit Verdot, Colombar, Riesling, Semillon, Cabernet Franc, Zinfandel, Malbec, fortified non-muscat, etc. will also be awarded.

# **SA Terroir Wine Awards: contact details, rules and procedures**

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

**SPONSOR:** **NOVARE. [www.novare.com](http://www.novare.com)**

**Project coordinator:** Agri Mega NPC. Elma Brand.  
Tel. 083 228 5651. Email: [elma.brand@agrimega.co.za](mailto:elma.brand@agrimega.co.za)

## **2017 PROGRAM**

**Entries close:** Tuesday 20 June 2017  
**Delivery of samples:** Thursday 22 June and Friday 23 June 2017  
**Judging:** Wednesday 5, Thursday 6 and Friday 7 July 2017  
**Awards function:** Wednesday 26 July 2017

## **PROCEDURES**

1 **ENTRIES** (entry form was attached with the e-mail, it is also available on the website [www.terroirwineawards.co.za](http://www.terroirwineawards.co.za), or contact Elma Brand)

- Entries close on Tuesday 20 June 2017 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: 086 694 8542, or e-mailed to: [elma.brand@agrimega.co.za](mailto:elma.brand@agrimega.co.za).** It can also be mailed to **Agri Mega NPC, PO Box 1477, Paarl, 7624**, to reach the address before or on the closing date.
- **Take Note: Copies of the appropriate WSR 2A and/or WSR 4A certificates must be attached to the entry form.**

## **2 ENTRY FEES**

- Entry fees are R600 plus VAT = R684.00 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 22 June and Friday 23 June 2017** at the tasting venue of Elsenburg Agricultural College. No samples will be received after these dates. (Enquiries: Tel. 083 228 5651 / 079 640 6800).

## 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 WO Single Vineyard, Estate, Ward and District not divided into wards** 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 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. **Take Note: Copies of the appropriate WSR 2A and/or WSR 4A certificates must be attached to the entry form.** An official WSR analysis certificate must be attached to the entry form, the organisers have the right to arrange analyses if there are doubts.
- If the panel agrees more than one bottle of a specific wine is corky, the entry will be disqualified.

## TASTING PROCEDURE

- All the wines are judged by a panel of 7 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 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. Off-dry red wine with sugar content of 5,1 to 12,0 g/l
  7. Special Late Harvest wine
  8. Natural sweet wine with sugar content higher than 20,0 g/l
  9. Noble Late Harvest Wine with sugar content higher than 50,0 g/l
  10. Extra dry Cap Classique Sparkling Wine with sugar content of 15,0 g/l and lower
  11. Dry Cap Classique Sparkling Wine with sugar content of 15,1 – 35,0 g/l
  12. Red Port
  13. Fortified White Muscat
  14. Fortified Red Muscat
  15. Fortified White Non-Muscat
  16. Fortified Red Non-Muscat
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