

2018 VERITAS CLASSES / KLASSE

A	DRY WHITE WINE	DROë WITWYN	
1	Cultivar blend - Non-Muscat	Kultivarversnit - Nie-muskaat	Max RS 5g/l
2	Cultivar blend – Non-muscat (wooded)	Kultivarversnit - Nie-muskaat (met hout)	Max RS 5g/l
3	Cultivar blend – Muscat	Kultivarversnit - Muskaat	Max RS 5g/l
4	Cultivar blend – Muscat (wooded)	Kultivarversnit - Muskaat (met hout)	Max RS 5g/l
5	White and red wine blend (predominantly white colour) (name cultivars)	Witwyn- en rooiwynversnit (Oorwegend wit kleur) (meld kultivars)	Max RS 5g/l
6	Chardonnay	Chardonnay	Max RS 5g/l
7	Chardonnay (wooded)	Chardonnay (met hout)	Max RS 5g/l
8	Chenin Blanc	Chenin blanc	Max RS 5g/l
9	Chenin Blanc (wooded)	Chenin blanc (met hout)	Max RS 5g/l
10	Sauvignon Blanc	Sauvignon blanc	Max RS 5g/l
11	Sauvignon Blanc (wooded)	Sauvignon blanc (met hout)	Max RS 5g/l
12	Semillon (wooded)	Semillon (met hout)	Max RS 5g/l
13	Viognier (wooded)	Viognier (met hout)	Max RS 5g/l
14	Any other single cultivar – Non-Muscat (name cultivar)	Enige ander enkel kultivar – Nie-muskaat (meld kultivar)	Max RS 5g/l
15	Any other single cultivar – Non-Muscat (name cultivar) (wooded)	Enige ander enkel kultivar – Nie-muskaat (meld kultivar) (met hout)	Max RS 5g/l
16	Any other single cultivar – Muscat (name cultivar)	Enige ander enkel kultivar – Muskaat (meld kultivar)	Max RS 5g/l
17	Any other single cultivar – Muscat (name cultivar) (wooded)	Enige ander enkel kultivar – Muskaat (meld kultivar) (met hout)	Max RS 5g/l
B	OFF-DRY WHITE WINE	HALF-DROë WITWYN	
18	Cultivar blend - Non-Muscat	Kultivarversnit - Nie-muskaat	RS 5,1-12g/l
19	Cultivar blend – Non-muscat (wooded)	Kultivarversnit - Nie-muskaat (met hout)	RS 5,1-12g/l
20	Cultivar blend – Muscat	Kultivarversnit – Muskaat	RS 5,1-12g/l
21	Cultivar blend – Muscat (wooded)	Kultivarversnit - Muskaat (met hout)	RS 5,1-12g/l
22	White and red wine blend (predominantly white colour) (name cultivars)	Witwyn- en rooiwynversnit (Oorwegend wit kleur) (meld kultivars)	RS > 5g
23	Chardonnay (wooded)	Chardonnay (met hout)	RS 5,1-12g/l
24	Chenin Blanc	Chenin blanc	RS 5,1-12g/l
25	Chenin Blanc (wooded)	Chenin Blanc (met hout)	RS 5,1-12g/l
26	Sauvignon Blanc	Sauvignon blanc	RS 5,1-12g/l
27	Weisser Riesling	Weisser Riesling	RS 5,1-12g/l
28	Any other single cultivar – Non-Muscat (name cultivar)	Enige ander enkel kultivar – Nie-muskaat (meld kultivar)	RS 5,1-12g/l
29	Any other single cultivar – Non-Muscat (name cultivar) (wooded)	Enige ander enkel kultivar - Nie-muskaat (meld kultivar) (met hout)	RS 5,1-12g/l
30	Any other single cultivar – Muscat (name cultivar)	Enige ander enkel kultivar – Muskaat (meld kultivar)	RS 5,1-12g/l
31	Any other single cultivar – Muscat (name cultivar) (wooded)	Enige ander enkel kultivar - Muskaat (meld kultivar) (met hout)	RS 5,1-12g/l
32	White wine from red cultivars (name cultivars)	Witwyn van rooikultivars (meld kultivars)	Max RS 5g/l

C	SEMI-SWEET WHITE WINE	SEMI-SOET WITWYN	
33	Cultivar blend – Non-Muscat	Kultivarversnit – Nie-muskaat	<i>RS 12,1 - 30g/l</i>
34	Cultivar blend – Muscat	Kultivarversnit – Muskaat	<i>RS 12,1 - 30g/l</i>
35	Any other single cultivar – Non-Muscat (name cultivar)	Enige ander enkel kultivar - Nie-muskaat (meld kultivar)	<i>RS 12,1 - 30g/l</i>
36	Any other single cultivar – Muscat (name cultivar)	Enige ander enkel kultivar - Muskaat (meld kultivar)	<i>RS 12,1 - 30g/l</i>
D	SPECIAL LATE HARVEST WINES	SPESIALE LAATOESWYN	
37	Without noticeable wood character	Sonder waarneembare houtkarakter	
38	With noticeable wood character	Met waarneembare houtkarakter	
E	STRAW WINE (wine from naturally dried grapes)	STRAW WINE (wyn van natuurlik gedroogde druive)	
39	Straw wine	Straw wine	<i>Name sugar content/meld suikerinhoud</i>
F	NATURAL SWEET WINE	NATUURLIKE SOET WYN	
40	White, Blanc de noir or Rosé wine	Wit, Blanc de Noir of Rosé wyn	<i>Minimum RS 20 g/l</i>
G	NOBLE LATE HARVEST WINES	EDELLAATOESWYNE	
41	Without noticeable wood character	Sonder waarneembare houtkarakter	<i>Minimum RS 50 g/l</i>
42	With noticeable wood character	Met waarneembare houtkarakter	<i>Minimum RS 50 g/l</i>
H	LOW ALCOHOL WINES (alcohol less than 10% Alc/vol)	LAE ALKOHOL WYNE (alkoholgehalte laer as 10% A/V)	
43	White, Blanc de noir or Rosé wine	Wit, Blanc de Noir of Rosé wyn	<i>Name sugar content/meld suikerinhoud</i>
I	PERLÉ	PERLÉ	
44	White, Blanc de Noir or Rosé wine	Wit, Blanc de Noir of Rosé wyn	
J	SPARKLING WINE	VONKELWYN	
	Sparkling wine except bottle/transverse/tank-fermented wine	Vonkelwyn – uitgesluit bottel/transvers/tenk-gegiste wyn	
45	Brut (sugar less than 12 g/l)	Brut (suiker minder as 12 g/l)	<i>Name sugar content/meld suikerinhoud</i>
46	Extra Dry & Sec (sugar 12.1 - 32 g/l)	Eksta droog & Sec (suiker 12.1 - 32 g/l)	<i>Name sugar content/meld suikerinhoud</i>
47	Demi-sec (sugar 32.1 - 49.9g/l)	Demi-sec (suiker 32.1 - 49.9g/l)	<i>Name sugar content/meld suikerinhoud</i>
48	Doux (sugar more than 50g/l)	Doux (suiker meer as 50g/l)	<i>Name sugar content/meld suikerinhoud</i>
	Tank-fermented sparkling wine	Tenk-gegiste vonkelwyn	
49	Brut (sugar less than 12g /l)	Brut (suiker minder as 12g/l)	<i>Name sugar content/meld suikerinhoud</i>
50	Extra Dry & Sec (sugar 12.1 - 32 g/l)	Eksta droog & Sec (suiker 12.1 - 32 g/l)	<i>Name sugar content/meld suikerinhoud</i>

	Bottle-fermented transverse sparkling wine	Bottel-gegiste transvers vonkelwyn	
51	Brut (sugar less than 12 g/l)	Brut (suiker minder as 12g/l)	<i>Name sugar content/meld suikerinhoud</i>
52	Extra Dry & Sec (sugar 12.1 - 32 g/l)	Eksta droog & Sec (suiker 12.1 - 32 g/l)	<i>Name sugar content/meld suikerinhoud</i>
	Methode Cap Classique sparkling wine	Methode Cap Classique vonkelwyn	
53	Brut - Blanc de Blanc (sugar less than 12 g/l)	Brut - Blanc de Blanc (suiker minder as 12g/l)	<i>Name sugar content/meld suikerinhoud</i>
54	Brut - Blend (sugar less than 12 g/l)	Brut - Versnit (suiker minder as 12g/l)	<i>Name sugar content/meld suikerinhoud</i>
55	Brut - Blanc de Noir/Rosé (sugar less than 12 g/l)	Brut - Blanc de Noir/Rosé (suiker minder as 12g/l)	<i>Name sugar content/meld suikerinhoud</i>
56	Extra Dry & Sec (sugar 12.1 - 32 g/l)	Eksta droog & Sec (suiker 12.1 - 32 g/l)	<i>Name sugar content/meld suikerinhoud</i>
57	Demi-sec (sugar 32.1 - 49.9g/l)	Demi-sec (suiker 32.1 - 49.9g/l)	<i>Name sugar content/meld suikerinhoud</i>
K	BLANC DE NOIR/ROSÉ	BLANC DE NOIR/ROSÉ	
58	Blanc de noir - non-muscat	Blanc de Noir - Nie-muskaat	<i>Max RS 30 g/l</i>
59	Blanc de noir - muscat	Blanc de Noir - Muskaat	<i>Max RS 30 g/l</i>
60	Rosé Non-muscat	Rosé Nie-muskaat	<i>Max RS 30 g/l</i>
61	Rosé Muscat	Rosé Muskaat	<i>Max RS 30 g/l</i>
L	DRY RED (Any or no Vintage)	DROë ROOI (Enige of geen oesjaar)	
62	Red blend – Bordeaux blend <i>(must include minimum 2 of the following cultivars namely Cab Sauv, Cab Franc, Merlot, Petit Verdot or Malbec. No other cultivars, except the 5 above mentioned cultivars will be allowed)</i>	Rooi versnit – Bordeaux versnit <i>(moet minstens 2 van die vlg kultivars insluit nl. Cab Sauv, Cab Franc, Merlot, Petit Verdot or Malbec. Geen ander kultivars, behalwe 5 bogenoemde kultivars is toelaatbaar nie.)</i>	<i>Max RS 5g/l</i>
63	Red blend – Cape blend <i>(must contain a minimum of 30% and maximum of 70% Pinotage. The remainder may be any cultivar)</i>	Rooi versnit – Kaapse versnit <i>(moet minstens 30% en op die meeste 70% Pinotage bevat. Die restant kan enige kultivar wees)</i>	<i>Max RS 5g/l</i>
64	Red and white wine blend (predominantly red colour) (name cultivars)	Rooi- en witwynversnit (oorwegend rooi kleur) (meld kultivars)	<i>Max RS 5g/l</i>
65	Red blend – Any other blend	Rooi versnit - Enige ander versnit	<i>Max RS 5g/l</i>
66	Cabernet Franc	Cabernet Franc	<i>Max RS 5g/l</i>
67	Cabernet Sauvignon	Cabernet Sauvignon	<i>Max RS 5g/l</i>
68	Malbec	Malbec	<i>Max RS 5g/l</i>
69	Merlot	Merlot	<i>Max RS 5g/l</i>
70	Pinot Noir	Pinot Noir	<i>Max RS 5g/l</i>
71	Pinotage	Pinotage	<i>Max RS 5g/l</i>
72	Ruby Cabernet	Ruby Cabernet	<i>Max RS 5g/l</i>
73	Shiraz	Shiraz	<i>Max RS 5g/l</i>
74	Any other single red cultivar	Enige ander enkel rooi kultivar	<i>Max RS 5g/l</i>

M	RED (Any or no vintage)	ROOI (Enige of geen oesjaar)	
75	Any other single red cultivar or blend (no wood)	Enige ander enkel rooi kultivar of versnit (geen hout)	<i>RS > 5g/l</i>
76	Any other single red cultivar or blend (wood)	Enige ander enkel rooi kultivar of versnit (hout)	<i>RS > 5g/l</i>
N	DESSERT WINES	DESSERTWYNE	
77	White Non-Muscat Jerepigo	Wit Nie-Muskaat Jerepiko	<i>name fortification spirits/meld fortifikasie spiritus</i>
78	Red Non-Muscat Jerepigo	Rooi Nie-Muskaat Jerepiko	<i>name fortification spirits/meld fortifikasie spiritus</i>
79	Hanepoot Jerepigo	Hanepoot Jerepiko	<i>name fortification spirits/meld fortifikasie spiritus</i>
80	White Muscadel Jerepigo: $\leq 16\%A/V$	Wit Muskadel Jerepiko: $\leq 16\% A/V$	
81	White Muscadel Jerepigo: $>16\%A/V$	Wit Muskadel Jerepiko: $> 16\% A/V$	
82	White Muscadel Jerepigo with noticeable wood-matured character	Wit Muskaat Jerepiko met hout	
83	Red Muscadel Jerepigo: $\leq 16\%A/V$	Rooi Muskadel Jerepiko: $\leq 16\% A/V$	
84	Red Muscadel Jerepigo: $>16\%A/V$	Rooi Muskadel Jerepiko: $> 16\% A/V$	
85	Red Muscat Jerepigo with noticeable wood-matured character	Rooi Muskaat Jerepiko met hout	
86	Any other White/Red Muscat Jerepigo (can include a blend) (no wood)	Enige ander Wit/Rooi Muskaat Jerepiko (kan ook versnit insluit) (geen hout)	
87	Any other White/Red Muscat Jerepigo (can include a blend) (wooded)	Enige ander Wit/Rooi Muskaat Jerepiko (kan ook versnit insluit) (met hout)	
O	PORT	PORT	
88	Cape Ruby <i>A blend of young, fruity wines, of which the components were matured in wood for 6 mnths to 3 years.</i>	Kaapse Robyn <i>'n Versnit van jong, vol vrugtige wyne waarvan die boustene vir 6 maande tot 3 jaar in hout verouder is.</i>	
89	Cape Tawny <i>A blend of wood-matured wine, amber-coloured and with a soft, delicate nutty character.</i>	Kaapse Tanige <i>'n Versnit van houtverouderde wyn, met 'n amber kleur, sag en delikate neutagtigheid.</i>	
90	Cape Vintage (vintage certification compulsory) <i>Port of a single vintage, matured in any size barrel/wood.</i>	Kaapse Oesjaar (oesjaarsertifisering verpligtend) <i>Port van 'n enkele oesjaar wat in enige grootte hout verouder is.</i>	
91	Any other Port <i>Cape Late Bottled Vintage Port (vintage certification compulsory) A single vintage product matured for 3 to 6 years, of which at least 2 years in wood.</i>	Enige ander Port Kaapse Laat Gebottelleerde Oesjaar Port (oesjaar-sertifisering verpligtend) <i>Enkel oesjaar-produk wat vir 3 tot 6 jaar verouder is waarvan minstens 2 jaar houtveroudering moet wees</i>	
	• <i>White Port</i>	• <i>Wit Port</i>	
	• <i>Pink Port</i>	• <i>Pienk Port</i>	
	• <i>Any other Port</i>	• <i>Enige ander Port</i>	
P	SHERRY	SJERRIE	
92	Fino: $<16\% A/V$ (Pale Dry)	Fino: $<16\% A/V$ (Droë Bleek)	
93	Fino: $>16\%A/V$ (Pale Dry)	Fino: $>16\% A/V$ (Droë Bleek)	
94	Oloroso (Medium Crème)	Oloroso (Halfsoet Crème)	
95	Cream (Full Crème)	Room (Volsoet Crème)	

Q	MUSEUM CLASS – WHITE (wine 4 years and older - 2014 and older) <i>Minimum quantity of wine per entry must be 45 litres and must be available for sale.</i>	MUSEUMKLAS – WIT (wyn 4 jaar en ouer - 2014 en ouer) <i>Minimum hoeveelheid wyn vir inskrywing van 45 liter en moet beskikbaar wees vir verkope</i>	
96	Any single white cultivar or blend	Enige enkel wit kultivar of versnit	
97	Sparkling wine	Vonkelwyn	
98	Noble Late harvest	Edellaatoeswyn	
99	Dessert wine	Dessertwyn	
100	Port	Port	
R	MUSEUM CLASS – RED (wine 10 years and older - 2008 and older) <i>Minimum quantity of wine per entry must be 45 litres and must be available for sale.</i>	MUSEUMKLAS – ROOI (wyn 10 jaar en ouer - 2008 en ouer) <i>Minimum hoeveelheid wyn vir inskrywing van 45 liter en moet beskikbaar wees vir verkope</i>	
101	Any single red cultivar or blend	Enige enkel rooi kultivar of versnit	
102	Dessert wine	Dessertwyn	
103	Port	Port	
S	BRANDY CLASS	BRANDEWYN KLASSE	
	Standard Brandy <ul style="list-style-type: none"> • Minimum 30% potstill aged in oak for minimum of three years • Maximum 70% unmatured wine spirits from a column still 	Standaard Brandewyn <ul style="list-style-type: none"> • Minimum 30% potketel verouder in eikehout vir 'n minimum van drie jaar • Maksimum 70% onverouderde wyn spiritus van 'n kolomketel 	
	Potstill Brandy <ul style="list-style-type: none"> • Minimum 90% potstill aged for at least three years 	Potketel Brandewyn <ul style="list-style-type: none"> • Minimum 90% potketel verouder vir ten minste drie jaar 	
	Vintage Brandy <ul style="list-style-type: none"> • Minimum 30% potstill brandy matured for at least eight years, • a maximum of 60% column still spirit matured for at least eight years and • a maximum of 10% unmatured wine spirit. <i>The potstill and column still component to be matured for the same number of years.</i>	Vintage Brandy <ul style="list-style-type: none"> • Minimum 30% potketel brandewyn verouder vir ten minste agt jaar, • 'n maksimum van 60% kolomkeltel spiritus verouder vir ten minste agt jaar en • 'n maksimum van 10% onverouderde wynspiritus. <i>Potketel- en Kolomketelkomponente om vir dieselfde aantal jare verouderd te wees.</i>	
104	Standard Brandies	Standaard Brandewyn	
105	Potstill and Vintage: Age undefined	Potketel en Oesjaar brandewyn: Oesjaar ongedefinieer	
106	Potstill and Vintage: 3 - 8 years	Potketel en Oesjaar brandewyn: 3 - 8 jr	
107	Potstill and Vintage: 9 - 12 years	Potketel en Oesjaar brandewyn: 9 - 12 jr	
108	Potstill and Vintage: 13 - 20 years	Potketel en Oesjaar brandewyn: 13 - 20 jr	