

## 2020 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 cultivars)	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
18	White wine from red cultivars (name cultivars)	Witwyn van rooikultivars (meld cultivars)	Max RS 5g/l
B	OFF-DRY WHITE WINE	HALF-DROë WITWYN	
19	Cultivar blend - Non-Muscat	Kultivarversnit - Nie-muskaat	RS 5,1-12g/l
20	Cultivar blend – Non-muscat (wooded)	Kultivarversnit - Nie-muskaat (met hout)	RS 5,1-12g/l
21	Cultivar blend – Muscat	Kultivarversnit – Muskaat	RS 5,1-12g/l
22	Cultivar blend – Muscat (wooded)	Kultivarversnit - Muskaat (met hout)	RS 5,1-12g/l
23	White and red wine blend (predominantly white colour) (name cultivars)	Witwyn- en rooiwynversnit (Oorwegend wit kleur) (meld cultivars)	RS > 5g
24	Chardonnay (wooded)	Chardonnay (met hout)	RS 5,1-12g/l
25	Chenin Blanc	Chenin Blanc	RS 5,1-12g/l
26	Chenin Blanc (wooded)	Chenin Blanc (met hout)	RS 5,1-12g/l
27	Sauvignon Blanc	Sauvignon blanc	RS 5,1-12g/l
28	Weisser Riesling	Weisser Riesling	RS 5,1-12g/l
29	Any other single cultivar – Non-Muscat (name cultivar)	Enige ander enkel kultivar – Nie-muskaat (meld kultivar)	RS 5,1-12g/l
30	Any other single cultivar – Non-Muscat (name cultivar) (wooded)	Enige ander enkel kultivar - Nie-muskaat (meld kultivar) (met hout)	RS 5,1-12g/l
31	Any other single cultivar – Muscat (name cultivar)	Enige ander enkel kultivar – Muskaat (meld kultivar)	RS 5,1-12g/l
32	Any other single cultivar – Muscat (name cultivar) (wooded)	Enige ander enkel kultivar - Muskaat (meld kultivar) (met hout)	RS 5,1-12g/l
C	SEMI-SWEET WHITE WINE	SEMI-SOET WITWYN	
33	Cultivar blend – Non-Muscat	Kultivarversnit – Nie-muskaat	RS 12,1 - 30g/l
34	Cultivar blend – Muscat	Kultivarversnit – Muskaat	RS 12,1 - 30g/l
35	Any other single cultivar – Non-Muscat (name cultivar)	Enige ander enkel kultivar - Nie-muskaat (meld kultivar)	RS 12,1 - 30g/l
36	Any other single cultivar – Muscat (name cultivar)	Enige ander enkel kultivar - Muskaat (meld kultivar)	RS 12,1 - 30g/l
D	SPECIAL LATE HARVEST WINES	SPESIALE LAATOESWYN	
37	SLH - Without noticeable wood character	SLO - Sonder waarneembare houtkarakter	
38	SLH - With noticeable wood character	SLO - Met waarneembare houtkarakter	
E	STRAW WINE (wine from naturally dried grapes)	STRAW WINE (wyn van natuurlik gedroogde druiwe)	
39	Straw wine	Straw wine	Name sugar content/meld suikerinhoud
F	NATURAL SWEET WINE	NATUURLIKE SOET WYN	
40	White, Blanc de noir or Rosé wine	Wit, Blanc de Noir of Rosé wyn	Minimum RS 20 g/l
G	NOBLE LATE HARVEST WINES	EDELLAATOESWYNE	
41	NLH - Without noticeable wood character	NLO - Sonder waarneembare houtkarakter	Minimum RS 50 g/l
42	NLH - With noticeable wood character	SLO - Met waarneembare houtkarakter	Minimum RS 50 g/l

<b>H</b>	<b>LOW ALCOHOL WINES (alcohol less than 10% Alc/vol)</b>	<b>LAE ALKOHOL WYNE (alkoholgehalte laer as 10% AV)</b>	
43	White, Blanc de noir or Rosé wine	Wit, Blanc de Noir of Rosé wyn	Name sugar content/meld suikerinhoud
<b>I</b>	<b>PERLÉ</b>	<b>PERLÉ</b>	
44	White, Blanc de Noir or Rosé wine	Wit, Blanc de Noir of Rosé wyn	
<b>J</b>	<b>SPARKLING WINE</b>	<b>VONKELWYN</b>	
	<b>Sparkling wine except bottle/transverse/tank-fermented wine</b>	<b>Vonkelwyn – uitgesluit bottel/transvers/tenk-gegistte wyn</b>	
45	Brut (sugar less than 12 g/l)	Brut (suiker minder as 12 g/l)	Name sugar content/meld suikerinhoud
46	Extra Dry & Sec (sugar 12.1 - 32 g/l)	Eksta droog & Sec (suiker 12.1 - 32 g/l)	Name sugar content/meld suikerinhoud
47	Demi-sec (sugar 32.1 - 49.9g/l)	Demi-sec (suiker 32.1 - 49.9g/l)	Name sugar content/meld suikerinhoud
48	Doux (sugar more than 50g/l)	Doux (suiker meer as 50g/l)	Name sugar content/meld suikerinhoud
	<b>Tank-fermented sparkling wine</b>	<b>Tenk-gegistte vonkelwyn</b>	
49	Brut (sugar less than 12g /l)	Brut (suiker minder as 12g/l)	Name sugar content/meld suikerinhoud
50	Extra Dry & Sec (sugar 12.1 - 32 g/l)	Eksta droog & Sec (suiker 12.1 - 32 g/l)	Name sugar content/meld suikerinhoud
	<b>Bottle-fermented transverse sparkling wine</b>	<b>Bottel-gegistte transvers vonkelwyn</b>	
51	Brut (sugar less than 12 g/l)	Brut (suiker minder as 12g/l)	Name sugar content/meld suikerinhoud
52	Extra Dry & Sec (sugar 12.1 - 32 g/l)	Eksta droog & Sec (suiker 12.1 - 32 g/l)	Name sugar content/meld suikerinhoud
	<b>Methode Cap Classique sparkling wine</b>	<b>Methode Cap Classique vonkelwyn</b>	
53	Brut - Blanc de Blanc (sugar less than 12 g/l)	Brut - Blanc de Blanc (suiker minder as 12g/l)	Name sugar content/meld suikerinhoud
54	Brut - Blend (sugar less than 12 g/l)	Brut - Versnit (suiker minder as 12g/l)	Name sugar content/meld suikerinhoud
55	Brut - Blanc de Noir/Rosé (sugar less than 12 g/l)	Brut - Blanc de Noir/Rosé (suiker minder as 12g/l)	Name sugar content/meld suikerinhoud
56	Extra Dry & Sec (sugar 12.1 - 32 g/l)	Eksta droog & Sec (suiker 12.1 - 32 g/l)	Name sugar content/meld suikerinhoud
57	Demi-sec (sugar 32.1 - 49.9g/l)	Demi-sec (suiker 32.1 - 49.9g/l)	Name sugar content/meld suikerinhoud
<b>K</b>	<b>BLANC DE NOIR/ROSÉ</b>	<b>BLANC DE NOIR/ROSÉ</b>	
58	Blanc de noir - non-muscat	Blanc de Noir - Nie-muskaat	Max RS 30 g/l
59	Blanc de noir - muscat	Blanc de Noir - Muskaat	Max RS 30 g/l
60	Rosé Non-muscat	Rosé Nie-muskaat	Max RS 30 g/l
61	Rosé Muscat	Rosé Muskaat	Max RS 30 g/l
<b>L</b>	<b>DRY RED (Any or no Vintage)</b>	<b>DROÛ ROOI (Enige of geen oesjaar)</b>	
62	Red blend – Bordeaux blend <i>Must include minimum 2 of the following cultivars and no other cultivars will be allowed: Cab Sauv, Cab Franc, Merlot, Petit Verdot or Malbec.</i>	Rooi versnit – Bordeaux versnit <i>Moet minstens 2 van die volgende kultivars insluit en geen ander kultivars is toelaatbaar nie: Cab Sauv, Cab Franc, Merlot, Petit Verdot or Malbec.</i>	Max RS 5g/l
63	Red blend – Cape blend <i>Must contain a minimum of 30% and maximum of 70% Pinotage. The remainder may be any cultivar. Please note: For wines from the 2019 vintage, Pinotage should make out the biggest % (percentage) of the blend, e.g. Pinotage 51% and Shiraz 49%.</i>	Rooi versnit – Kaapse versnit <i>Moet minstens 30% en op die meeste 70% Pinotage bevat. Die restant kan enige kultivar wees. Neem asb kennis: Vir wyne van die 2019 oesjaar, moet Pinotage die grootste % (persentasie) van die versnit uitmaak, bv. Pinotage 51% en Shiraz 49%.</i>	Max RS 5g/l
64	Red Blend - Rhone Blend <i>Must include any 2 or more of the following cultivars: Shiraz, Mourvedre, Grenache, Cinsaut, Carignan, Viognier, Marzanne, Rousanne, Clairette.</i>	Rooi versnit - Rhone versnit <i>Moet minstens 2 of meer van die volgende kultivars insluit: Shiraz, Mourvedre, Grenache, Cinsaut, Carignan, Viognier, Marzanne, Rousanne, Clairette.</i>	Max RS 5g/l
65	Red and white wine blend (predominantly red colour) (name cultivars)	Rooi- en witwynversnit (oorwegend rooi kleur) (meld kultivars)	Max RS 5g/l
66	Red blend – Any other blend	Rooi versnit - Enige ander versnit	Max RS 5g/l
67	Cabernet Franc	Cabernet Franc	Max RS 5g/l
68	Cabernet Sauvignon	Cabernet Sauvignon	Max RS 5g/l
69	Malbec	Malbec	Max RS 5g/l
70	Merlot	Merlot	Max RS 5g/l
71	Pinot Noir	Pinot Noir	Max RS 5g/l
72	Pinotage	Pinotage	Max RS 5g/l
73	Ruby Cabernet	Ruby Cabernet	Max RS 5g/l
74	Shiraz	Shiraz	Max RS 5g/l
75	Any other single red cultivar	Enige ander enkel rooi kultivar	Max RS 5g/l

<b>M</b>	<b>RED (Any or no vintage)</b>	<b>ROOI (Enige of geen oesjaar)</b>	
76	Any other single red cultivar or blend (no wood)	Enige ander enkel rooi kultivar of versnit (geen hout)	RS > 5g/l
77	Any other single red cultivar or blend (wood)	Enige ander enkel rooi kultivar of versnit (hout)	RS > 5g/l
<b>N</b>	<b>'CERTIFIED HERITAGE VINEYARD' WINES</b>	<b>'CERTIFIED HERITAGE VINEYARD' WYNE</b>	
78	'Certified Heritage Vineyard' wines	'Certified Heritage Vineyard' wines	Name cultivar/name kultivar
<b>O</b>	<b>DESSERT WINES/FORTIFIED WINES</b>	<b>DESSERTWYNE/GEFORTIFISEERDE WYNE</b>	
79	White Non-Muscat Jerepigo	Wit Nie-Muskaat Jerepiko	name fortification spirits/meld fortifikasie spiritus
80	Red Non-Muscat Jerepigo	Rooi Nie-Muskaat Jerepiko	name fortification spirits/meld fortifikasie spiritus
81	Hanepoot Jerepigo	Hanepoot Jerepiko	name fortification spirits/meld fortifikasie spiritus
82	White Muscadel Jerepigo: ≤16%A/V	Wit Muskadel Jerepiko: ≤ 16% A/V	
83	White Muscadel Jerepigo: >16%A/V	Wit Muskadel Jerepiko: > 16% A/V	
84	White Muscat Jerepigo with noticeable wood-matured character	Wit Muskaat Jerepiko met hout	
85	Red Muscadel Jerepigo: ≤ 16%A/V	Rooi Muskadel Jerepiko: ≤ 16% A/V	
86	Red Muscadel Jerepigo: >16%A/V	Rooi Muskadel Jerepiko: > 16% A/V	
87	Red Muscat Jerepigo with noticeable wood-matured character	Rooi Muskaat Jerepiko met hout	
88	Any other White/Red Muscat Jerepigo (can include a blend of Fortified wines) (no wood)	Enige ander Wit/Rooi Muskaat Jerepiko (kan ook versnit van Gefortifiseerde wyne insluit) (geen hout)	
89	Any other White/Red Muscat Jerepigo (can include a blend of Fortified wines) (wooded)	Enige ander Wit/Rooi Muskaat Jerepiko (kan ook versnit van Gefortifiseerde wyneinsluit) (met hout)	
<b>P</b>	<b>PORT</b>	<b>PORT</b>	
90	Cape Ruby <i>A blend of young, fruity wines, of which the components were matured in wood for 6 months 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>	
91	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>	
92	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>	
93	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>	
	• White Port	• Wit Port	
	• Pink Port	• Pienk Port	
	• Any other Port	• Enige ander Port	
<b>P</b>	<b>SHERRY</b>	<b>SJERRIE</b>	
94	Fino: <16% A/V (Pale Dry)	Fino: <16% A/V (Droë Bleek)	
95	Fino: >16%A/V (Pale Dry)	Fino: >16% A/V (Droë Bleek)	
96	Oloroso (Medium Crème)	Oloroso (Halfsoet Crème)	
97	Cream (Full Crème)	Room (Volsoet Crème)	
<b>Q</b>	<b>ALTERNATIVE WINE STYLES</b>	<b>ALTERNATIEWE WYNSTYLE</b>	
98	Alternative Wine Styles as defined by legislation (name cultivars) <i>See list attached for details</i> <i>namely: Skin macerated white, Extended barrel aged white/gris, Natural pale/non fortified pale, Methode ancestrale, Alternative white/red, Sun wine.</i>	Alternatiewe Wynstyle soos gedefinieer deur wetgewing (meld kultivars) <i>Sien lys aangeheg vir meer inligting</i> <i>nl: Dop gegiste witwyn, Verlengde vatgegiste wyne, Natuurlike bleek/ nie-gefortifiseerde bleekwyne, Methode ancestrale, Alternatiewe wit/rooi wyn, Sonwyn.</i>	Name sugar content/meld suikerinhoud
<b>R</b>	<b>MUSEUM CLASS – WHITE (wine 4 years and older - 2015 and older)</b>	<b>MUSEUMKLAS – WIT (wyn 4 jaar en ouer - 2015 en ouer)</b>	
	<i>Minimum quantity of wine per entry must be 45 litres and must be available for sale.</i>	<i>Minimum hoeveelheid wyn vir inskrywing van 45 liter en moet beskikbaar wees vir verkope</i>	
99	Any single white cultivar or blend	Enige enkel wit kultivar of versnit	
100	Sparkling wine	Vonkelwyn	
101	Noble Late Harvest	Edellaatoeswyn	
102	Dessert wine	Dessertwyn	
103	Port	Port	

<b>S</b>	<b>MUSEUM CLASS – RED (wine 10 years and older - 2009 and older)</b>	<b>MUSEUMKLAS – ROOI (wyn 10 jaar en ouer - 2009 en ouer)</b>	
	<i>Minimum quantity of wine per entry must be 45 litres and must be available for sale.</i>	<i>Minimum hoeveelheid wyn vir inskrywing van 45 liter en moet beskikbaar wees vir verkope</i>	
<b>104</b>	Any single red cultivar or blend	Enige enkel rooi kultivar of versnit	
<b>105</b>	Dessert wine	Dessertwyn	
<b>106</b>	Port	Port	
<b>T</b>	<b>BRANDY CLASS</b>	<b>BRANDEWYN KLASSE</b>	
	<b>Standard Brandy</b> <ul style="list-style-type: none"> <li>Minimum 30% potstill aged in oak for minimum of 3 years</li> <li>Maximum 70% unmatured wine spirits from a column still</li> </ul>	<b>Standaard Brandewyn</b> <ul style="list-style-type: none"> <li>Minimum 30% potketel verouder in eikehout vir 'n minimum van 3 jaar</li> <li>Maksimum 70% onverouderde wyn spiritus van 'n kolomketel</li> </ul>	
	<b>Potstill Brandy</b> <ul style="list-style-type: none"> <li>Minimum 90% potstill aged for at least 3 years</li> </ul>	<b>Potketel Brandewyn</b> <ul style="list-style-type: none"> <li>Minimum 90% potketel verouder vir ten minste 3 jaar</li> </ul>	
	<b>Vintage Brandy</b> <ul style="list-style-type: none"> <li>Minimum 30% potstill brandy matured for at least 8 year</li> <li>a maximum of 60% column still spirit matured for at least 8 years</li> <li>a maximum of 10% unmatured wine spirit</li> </ul> <p>The potstill and column still component to be matured for the same number of years.</p>	<b>Vintage Brandy</b> <ul style="list-style-type: none"> <li>Minimum 30% potketel brandewyn verouder vir ten minste 8 jaar</li> <li>'n maksimum van 60% kolomketel spiritus verouder vir ten minste 8 jaar</li> <li>'n maksimum van 10% onverouderde wynspiritus</li> </ul> <p>Potketel- en Kolomketelkomponente om vir dieselfde aantal jare verouderd te wees.</p>	
<b>107</b>	Standard Brandies	Standaard Brandewyn	
<b>108</b>	Potstill and Vintage: Age undefined	Potketel en Oesjaar brandewyn: Oesjaar ongedefinieer	
<b>109</b>	Potstill and Vintage: 3 - 8 years	Potketel en Oesjaar brandewyn: 3 - 8 jr	
<b>110</b>	Potstill and Vintage: 9 - 12 years	Potketel en Oesjaar brandewyn: 9 - 12 jr	
<b>111</b>	Potstill and Vintage: 13 - 20 years	Potketel en Oesjaar brandewyn: 13 - 20 jr	

## ALTERNATIVE WINE STYLES

Class	Specific requirements
Skin macerated white	<ol style="list-style-type: none"> <li>1. The product shall be fermented and macerated on its skins for at least 96 hours.</li> <li>2. The product shall complete malolactic fermentation.</li> <li>3. The sulphur dioxide content of the product shall not exceed 40,0 milligram per litre.</li> <li>4. The residual sugar content of the product shall not exceed 4,0 gram per litre.</li> <li>5. The product shall be anywhere from light golden to deep orange in colour.</li> <li>6. The product may only be sold if it has been certified.</li> </ol>
Extended barrel aged white/gris	<ol style="list-style-type: none"> <li>1. The product shall be produced from white or gris grape cultivars.</li> <li>2. The product shall be matured in oaken casks for at least 2 years.</li> <li>3. The sulphur dioxide content of the product shall not exceed 80,0 milligram per litre.</li> <li>4. The residual sugar content of the product shall not exceed 4,0 gram per litre.</li> <li>5. The product shall complete malolactic fermentation.</li> <li>6. The product shall exhibit a nutty, oxidative character.</li> <li>7. The product shall be anywhere from light golden, to deep golden, to amber in colour.</li> <li>8. The product shall be certified and sold as a vintage wine.</li> </ol>
Natural pale / Non fortified pale	<ol style="list-style-type: none"> <li>1. The product shall not contain added spirit.</li> <li>2. The product shall be produced from white grape cultivars.</li> <li>3. The product shall be matured in oaken casks, under a film of flor yeast, for at least 2 years.</li> <li>4. The alcohol content of the product shall be at least 12,0 per cent, but not more than 15,0 per cent.</li> <li>5. The sulphur dioxide content of the product shall not exceed 40,0 milligram per litre.</li> <li>6. The product shall complete malolactic fermentation.</li> <li>7. The product shall have a delicate flavour suggestive of almonds.</li> <li>8. The product shall have a discernible flor yeast and wood character.</li> <li>9. The product shall be anywhere from pale, to straw, to pale-golden in colour.</li> <li>10. The product may only be sold if it has been certified.</li> </ol>
Methode ancestrale	<ol style="list-style-type: none"> <li>1. The product shall be made from fermenting must.</li> <li>2. Further fermentation shall occur solely in the bottle in which the product is to be sold.</li> <li>3. No sweetening agent shall be added to the product.</li> <li>4. The carbon dioxide in the bottle in which the product is to be sold shall originate solely from the alcoholic fermentation.</li> <li>5. The pressure in the bottle in which the product is sold shall be at least 75 kPa.</li> <li>6. The product may only be sold if it has been certified.</li> </ol>
Alternative white/red	<ol style="list-style-type: none"> <li>1. The product shall complete malolactic fermentation.</li> <li>2. The residual sugar content of the product shall not exceed 4,0 gram per litre.</li> <li>3. The sulphur dioxide content of the product shall not exceed 40,0 milligram per litre.</li> <li>4. In the case of a white wine, the product shall be anywhere from light gold to amber in colour.</li> <li>5. In the case of a red wine, the product shall be anywhere from light red to deep red or purple in colour.</li> <li>6. The product may only be sold if it has been certified</li> </ol>
Sun wine	<ol style="list-style-type: none"> <li>1. The product shall be produced from white grape cultivars.</li> <li>2. The product shall be anywhere from pale gold to deep gold in colour.</li> <li>3. The product shall exhibit a maderized character.</li> <li>4. The product shall be certified and sold as a vintage wine.</li> <li>5. See note 3. [Note 3 require the product to be a fortified wine.]</li> </ol>