

2023 VERITAS CLASSES   KLASSE			
<b>A</b>	<b>DRY WHITE WINE</b>	<b>DROë WITWYN</b>	
001	White Cultivar blend – Non-muscat	Wit Kultivarversnit – Nie-muskaat	Max RS 5g/l
002	White Cultivar blend – Non-muscat (wooded)	Wit Kultivarversnit – Nie-muskaat (met hout)	Max RS 5g/l
003	White Cultivar blend – Muscat	Wit Kultivarversnit – Muskaat	Max RS 5g/l
004	White Cultivar blend – Muscat (wooded)	Wit Kultivarversnit – Muskaat (met hout)	Max RS 5g/l
005	White and red wine blend (predominantly white colour) (name cultivars)	Wit- en rooiwynversnit (oorwegend wit kleur) (meld kultivars)	Max RS 5g/l
006	Chardonnay	Chardonnay	Max RS 5g/l
007	Chardonnay (wooded)	Chardonnay (met hout)	Max RS 5g/l
008	Chenin Blanc	Chenin Blanc	Max RS 5g/l
009	Chenin Blanc (wooded)	Chenin Blanc (met hout)	Max RS 5g/l
010	Sauvignon Blanc	Sauvignon blanc	Max RS 5g/l
011	Sauvignon Blanc (wooded)	Sauvignon blanc (met hout)	Max RS 5g/l
012	Sémillon (wooded)	Sémillon (met hout)	Max RS 5g/l
013	Viognier (wooded)	Viognier (met hout)	Max RS 5g/l
014	Any other single white cultivar – Non-muscat (name cultivar)	Enige ander enkel wit kultivar – Nie-muskaat (meld kultivar)	Max RS 5g/l
015	Any other single white cultivar – Non-muscat (name cultivar) (wooded)	Enige ander enkel wit kultivar – Nie-muskaat (meld kultivar) (met hout)	Max RS 5g/l
016	Any other single white cultivar – Muscat (name cultivar)	Enige ander enkel wit kultivar – Muskaat (meld kultivar)	Max RS 5g/l
017	Any other single white cultivar – Muscat (name cultivar) (wooded)	Enige ander enkel wit kultivar – Muskaat (meld kultivar) (met hout)	Max RS 5g/l
018	White wine from red cultivars (name cultivars)	Witwyn van rooikultivars (meld kultivars)	Max RS 5g/l
<b>B</b>	<b>OFF-DRY WHITE WINE</b>	<b>HALF-DROë WITWYN</b>	
019	White Cultivar blend – Non-muscat	Wit kultivarversnit – Nie-muskaat	RS 5,1-12g/l
020	White Cultivar blend – Non-muscat (wooded)	Wit kultivarversnit – Nie-muskaat (met hout)	RS 5,1-12g/l
021	White Cultivar blend – Muscat	Wit kultivarversnit – Muskaat	RS 5,1-12g/l
022	White Cultivar blend – Muscat (wooded)	Wit kultivarversnit – Muskaat (met hout)	RS 5,1-12g/l
023	White and red wine blend (predominantly white colour) (name cultivars)	Wit- en rooiwynversnit (oorwegend wit kleur) (meld kultivars)	RS > 5g/l
024	Chardonnay (wooded)	Chardonnay (met hout)	RS 5,1-12g/l
025	Chenin Blanc	Chenin Blanc	RS 5,1-12g/l
026	Chenin Blanc (wooded)	Chenin Blanc (met hout)	RS 5,1-12g/l
027	Sauvignon Blanc	Sauvignon blanc	RS 5,1-12g/l
028	Weisser Riesling	Weisser Riesling	RS 5,1-12g/l
029	Any other single white cultivar – Non-muscat (name cultivar)	Enige ander wit enkel kultivar – Nie-muskaat (meld kultivar)	RS 5,1-12g/l
030	Any other single white cultivar – Non-muscat (name cultivar) (wooded)	Enige ander wit enkel kultivar – Nie-muskaat (meld kultivar) (met hout)	RS 5,1-12g/l
031	Any other single white cultivar – Muscat (name cultivar)	Enige ander wit enkel kultivar – Muskaat (meld kultivar)	RS 5,1-12g/l
032	Any other single white cultivar – Muscat (name cultivar) (wooded)	Enige ander wit enkel kultivar – Muskaat (meld kultivar) (met hout)	RS 5,1-12g/l
<b>C</b>	<b>SEMI-SWEET WHITE WINE</b>	<b>SEMI-SOET WITWYN</b>	
033	White Cultivar blend – Non-muscat	Wit kultivarversnit – Nie-muskaat	RS 12,1 - 30g/l
034	White Cultivar blend – Muscat	Wit kultivarversnit – Muskaat	RS 12,1 - 30g/l
035	Any other single white cultivar – Non-muscat (name cultivar)	Enige ander wit enkel kultivar - Nie-muskaat (meld kultivar)	RS 12,1 - 30g/l
036	Any other single white cultivar – Muscat (name cultivar)	Enige ander wit enkel kultivar - Muskaat (meld kultivar)	RS 12,1 - 30g/l
<b>D</b>	<b>SPECIAL LATE HARVEST WINES</b>	<b>SPESIALE LAATOESWYN</b>	
037	Special Late Harvest – Without noticeable wood character	Spesiale Laatoeswyn – Sonder waarneembare houtkarakter	
038	Special Late Harvest – With noticeable wood character	Spesiale Laatoeswyn – Met waarneembare houtkarakter	
<b>E</b>	<b>STRAW WINE (wine from naturally dried grapes)</b>	<b>STRAW WINE (wyn van natuurlik gedroogde druiwe)</b>	
039	Straw wine	Straw wine	Name sugar content/meld suikerinhoud
<b>F</b>	<b>NATURAL SWEET WINE</b>	<b>NATUURLIKE SOET WYN</b>	
040	Natural Sweet Wine – White wine (name cultivar)	Natuurlike Soet Wyn – Witwyn (meld kultivar)	Minimum RS 20 g/l
041	Natural Sweet Wine – Blanc de noir or Rosé	Natuurlike Soet Wyn – Blanc de Noir of Rosé	Minimum RS 20 g/l
<b>G</b>	<b>NOBLE LATE HARVEST WINES</b>	<b>EDELLAATOESWYNE</b>	
042	Noble Late Harvest – Without noticeable wood character	Edellaatoeswyn – Sonder waarneembare houtkarakter	Minimum RS 50 g/l
043	Noble Late Harvest – With noticeable wood character	Edellaatoeswyn – Met waarneembare houtkarakter	Minimum RS 50 g/l

<b>H LOW ALCOHOL WINES (alcohol less than 10% Alc/vol)</b>		<b>LAE ALKOHOL WYNE (alkoholgehalte laer as 10% A/V)</b>	
<b>044</b>	Low Alcohol wine – White wine	Lae Alkohol wyne – Witwyn	Name sugar content/meld suikerinhoud
<b>045</b>	Low Alcohol wine – Blanc de noir or Rosé	Lae Alkohol wyne – Blanc de Noir of Rosé	Name sugar content/meld suikerinhoud
<b>I PERLÉ</b>		<b>PERLÉ</b>	
<b>046</b>	Perlé – White, Blanc de Noir or Rosé	Perlé – Wit, Blanc de Noir of Rosé	
<b>J BLANC DE NOIR/ROSÉ</b>		<b>BLANC DE NOIR/ROSÉ</b>	
<b>047</b>	Blanc de noir - Non-muscat	Blanc de Noir - Nie-muskaat	Max RS 30 g/l
<b>048</b>	Blanc de noir - muscat	Blanc de Noir - Muskaat	Max RS 30 g/l
<b>049</b>	Rosé Non-muscat	Rosé Nie-muskaat	Max RS 30 g/l
<b>050</b>	Rosé Muscat	Rosé Muskaat	Max RS 30 g/l
<b>K SPARKLING WINE</b>		<b>VONKELWYN</b>	
<b>Sparkling wine except bottle/transverse/tank-fermented wine</b>		<b>Vonkelwyn – uitgesluit bottel/transvers/tenk-gegiste wyn</b>	
<b>051</b>	Sparkling wine – Brut (sugar less than 12 g/l)	Vonkelwyn – Brut (suiker minder as 12 g/l)	Name sugar content/meld suikerinhoud
<b>052</b>	Sparkling wine – Extra Dry & Sec (sugar 12.1 - 32 g/l)	Vonkelwyn – Eksta droog & Sec (suiker 12.1 - 32 g/l)	Name sugar content/meld suikerinhoud
<b>053</b>	Sparkling wine – Demi-sec (sugar 32.1 - 49.9g/l)	Vonkelwyn – Demi-sec (suiker 32.1 - 49.9g/l)	Name sugar content/meld suikerinhoud
<b>054</b>	Sparkling wine – Doux (sugar more than 50g/l)	Vonkelwyn – Doux (suiker meer as 50g/l)	Name sugar content/meld suikerinhoud
<b>Tank-fermented sparkling wine</b>		<b>Tenk-gegiste vonkelwyn</b>	
<b>055</b>	Tank-fermented sparkling wine – Brut (sugar less than 12g /l)	Tenk-gegiste vonkelwyn – Brut (suiker minder as 12g/l)	Name sugar content/meld suikerinhoud
<b>056</b>	Tank-fermented sparkling wine – Extra Dry & Sec (sugar 12.1 - 32 g/l)	Tenk-gegiste vonkelwyn – Eksta droog & Sec (suiker 12.1 - 32 g/l)	Name sugar content/meld suikerinhoud
<b>Bottle-fermented transverse sparkling wine</b>		<b>Bottel-gegiste transvers vonkelwyn</b>	
<b>057</b>	Bottle-fermented transverse sparkling wine – Brut (sugar less than 12 g/l)	Bottel-gegiste transvers vonkelwyn – Brut (suiker minder as 12g/l)	Name sugar content/meld suikerinhoud
<b>058</b>	Bottle-fermented transverse sparkling wine – Extra Dry & Sec (sugar 12.1 - 32 g/l)	Bottel-gegiste transvers vonkelwyn – Eksta droog & Sec (suiker 12.1 - 32 g/l)	Name sugar content/meld suikerinhoud
<b>Cap Classique wine</b>		<b>Methode Cap Classique vonkelwyn</b>	
<b>059</b>	Cap Classique Brut - Blanc de Blanc (sugar less than 12 g/l)	Cap Classique Brut - Blanc de Blanc (suiker minder as 12g/l)	Name sugar content/meld suikerinhoud
<b>060</b>	Cap Classique Brut - Blend (sugar less than 12 g/l)	Cap Classique Brut - Versnit (suiker minder as 12g/l)	Name sugar content/meld suikerinhoud
<b>061</b>	Cap Classique Brut - Blanc de Noir/Rosé (sugar less than 12 g/l)	Cap Classique Brut - Blanc de Noir/Rosé (suiker minder as 12g/l)	Name sugar content/meld suikerinhoud
<b>062</b>	Cap Classique Extra Dry & Sec (sugar 12.1 - 32 g/l)	Cap Classique Eksta droog & Sec (suiker 12.1 - 32 g/l)	Name sugar content/meld suikerinhoud
<b>063</b>	Cap Classique Demi-sec - White (sugar 32.1 - 49.9g/l)	Cap Classique Demi-sec - Wit (suiker 32.1 - 49.9g/l)	Name sugar content/meld suikerinhoud
<b>064</b>	Cap Classique Demi-sec - Rosé (sugar 32.1 - 49.9g/l)	Cap Classique Demi-sec - Rosé (suiker 32.1 - 49.9g/l)	Name sugar content/meld suikerinhoud
<b>L DRY RED (Any or no Vintage)</b>		<b>DROë ROOI (Enige of geen oesjaar)</b>	
<b>065</b>	Bordeaux blend <i>Must include minimum 2 of the following cultivars and no other cultivars will be allowed: Cabernet Franc, Cabernet Sauvignon, Carménère, Malbec, Merlot, Petit Verdot</i>	Bordeaux versnit <i>Moet minstens 2 van die volgende kultivars insluit en geen ander kultivars is toelaatbaar nie: Cabernet Franc, Cabernet Sauvignon, Carménère, Malbec, Merlot, Petit Verdot</i>	Max RS 5g/l
<b>066</b>	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>	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
<b>067</b>	Rhône Blend <i>Must include any 2 or more of the following cultivars: Carignan, Cinsaut, Clairette, Grenache, Marzanne, Mataro, Mourvedre, Petit Sirah(Durif), Rousanne, Shiraz, Tannat, Viognier</i>	Rhône versnit <i>Moet minstens 2 of meer van die volgende kultivars insluit: Carignan, Cinsaut, Clairette, Grenache, Marzanne, Mataro, Mourvedre, Petit Sirah(Durif), Rousanne, Shiraz, Tannat, Viognier</i>	Max RS 5g/l
<b>068</b>	Red and white wine blend (predominantly red colour) (name cultivars)	Rooi- en witwynversnit (oorwegend rooi kleur) (meld kultivars)	Max RS 5g/l
<b>069</b>	Red blend – Any other blend	Rooi versnit - Enige ander versnit	Max RS 5g/l
<b>070</b>	Cabernet Franc	Cabernet Franc	Max RS 5g/l
<b>071</b>	Cabernet Sauvignon	Cabernet Sauvignon	Max RS 5g/l
<b>072</b>	Malbec	Malbec	Max RS 5g/l
<b>073</b>	Merlot	Merlot	Max RS 5g/l
<b>074</b>	Pinot Noir	Pinot Noir	Max RS 5g/l
<b>075</b>	Pinotage	Pinotage	Max RS 5g/l
<b>076</b>	Ruby Cabernet	Ruby Cabernet	Max RS 5g/l
<b>077</b>	Shiraz	Shiraz	Max RS 5g/l
<b>078</b>	Any other single red cultivar (name cultivar)	Enige ander enkel rooi kultivar (meld kultivar)	Max RS 5g/l

<b>M</b>	<b>RED (Any or no vintage)</b>	<b>ROOI (Enige of geen oesjaar)</b>	
079	Any other single red cultivar or blend (no wood)	Enige ander enkel rooi kultivar of versnit (geen hout)	RS > 5g/l
080	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>	
081	Certified Heritage Vineyard wines	'Certified Heritage Vineyard' wines	Name cultivar/name kultivar
	<i>Certified Heritage Vineyard certification must accompany the wine entry documentation.</i>	<i>'Certified Heritage Vineyard' sertifisering moet aangeheg word by die inskrywing</i>	
<b>O</b>	<b>DESSERT WINES/FORTIFIED WINES</b>	<b>DESSERTWYNE/GEFORTIFISEERDE WYNE</b>	
082	White Non-muscat Jerepigo	Wit Nie-muskaat Jerepiko	name fortification spirits/meld fortifikasie spiritus
083	Red Non-muscat Jerepigo	Rooi Nie-muskaat Jerepiko	name fortification spirits/meld fortifikasie spiritus
084	Hanepoot Jerepigo	Hanepoot Jerepiko	name fortification spirits/meld fortifikasie spiritus
085	White Muscadel Jerepigo: ≤16%A/V	Wit Muskadel Jerepiko: ≤ 16% A/V	
086	White Muscadel Jerepigo: >16%A/V	Wit Muskadel Jerepiko: > 16% A/V	
087	White Muscat Jerepigo with noticeable wood-matured character	Wit Muskaat Jerepiko met hout	
088	Red Muscadel Jerepigo: ≤ 16%A/V	Rooi Muskadel Jerepiko: ≤ 16% A/V	
089	Red Muscadel Jerepigo: >16%A/V	Rooi Muskadel Jerepiko: > 16% A/V	
090	Red Muscat Jerepigo with noticeable wood-matured character	Rooi Muskaat Jerepiko met hout	
091	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)	
092	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>	
093	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 mnde tot 3 jaar in hout verouder is.</i>	
094	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>	
095	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>	
096	Any other Cape style <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 Kaapse styl <i>Kaapse Laat Gebottelleerde Oesjaar Port (oesjaar-sertifisering verpligtend) Enkel oesjaar-produk wat vir 3 tot 6 jaar verouder is waarvan minstens 2 jaar houtveroudering moet wees</i>	
	· <i>White Port</i>	· <i>WitPort</i>	
	· <i>Pink Port</i>	· <i>Pienk Port</i>	
	· <i>Any other Port</i>	· <i>Enige ander port</i>	
<b>P</b>	<b>SHERRY</b>	<b>SJERRIE</b>	
097	Sherry Fino: <16% A/V (Pale Dry)	Sjerrie Fino: <16% A/V (Droë Bleek)	
098	Sherry Fino: >16%A/V (Pale Dry)	Sjerrie Fino: >16% A/V (Droë Bleek)	
099	Sherry Oloroso (Medium Crème)	Sjerrie Oloroso (Halfsoet Crème)	
100	Sherry Cream (Full Crème)	Sjerrie Room (Volsoet Crème)	
<b>Q</b>	<b>ALTERNATIVE WINE STYLES</b>	<b>ALTERNATIEWE WYNSTYLE</b>	
101	<b>Alternative Wine Styles</b> <b>As defined by legislation (name cultivars) See list attached for details</b> <i>namely: Skin macerated white, Extended barrel aged white/gris, Natural pale/non fortified pale, Methode ancestrale, Alternative white/red, Sun wine.</i>	<b>Alternatiewe Wynstyle</b> <b>Soos gedefinieer deur wetgewing (meld kultivars) Sien lys aangeheg vir meer inligting</b> <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 - 2019 and older)</b>	<b>MUSEUMKLAS – WIT (wyn 4 jaar en ouer - 2019 en ouer)</b>	
	<b>Minimum quantity of wine per entry must be 45 litres and must be available for sale.</b>	<b>Minimum hoeveelheid wyn vir inskrywing van 45 liter en moet beskikbaar wees vir verkope</b>	
102	Any single white cultivar or blend (2019 and older)	Enige enkel wit kultivar of versnit (2019 en ouer)	
103	Cap Classique (2019 and older)	Cap Classique (2019 en ouer)	
104	Noble Late Harvest (2019 and older)	Edellaatoeswyn (2019 en ouer)	
105	Dessert wine (2019 and older)	Dessertwyn (2019 en ouer)	
106	Port White (2019 and older)	Port Wit (2019 en ouer)	

<b>S MUSEUM CLASS – RED (wine 10 years and older - 2013 and older)</b>		<b>MUSEUMKLAS – ROOI (wyn 10 jaar en ouer - 2013 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>107</b>	Any single red cultivar or blend (2013 and older)		Enige enkel rooi kultivar of versnit (2013 en ouer)
<b>108</b>	Dessert wine (2013 and older)		Dessertwyn (2013 en ouer)
<b>109</b>	Port Red (2013 and older)		Port Rooi (2013 en ouer)
<b>T 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>Vintage Brandy</b> <ul style="list-style-type: none"> <li>· Minimum 30% and not more than 80% potstill brandy matured for at least 8 year</li> <li>· A Maximum of 70% and not less than 20% column still spirit matured for at least 8 years</li> </ul> <p>The potstill and column still component to be matured for the same number of years.</p>		<b>Oesjaar Brandewyn</b> <ul style="list-style-type: none"> <li>· Minimum 30% en nie meer as 80% potketel brandewyn verouder vir ten minste 8 jaar</li> <li>· 'n Maksimum van 70% en nie minder as 20% kolomketel spiritus verouder vir ten minste 8 jaar</li> </ul> <p>Potketel- en Kolomketelkomponente om vir dieselfde aantal jare verouderd te wees.</p>
	<b>Potstill Brandy</b> <ul style="list-style-type: none"> <li>· 100% Potstill aged for at least 3 years</li> </ul>		<b>Potketel Brandewyn</b> <ul style="list-style-type: none"> <li>· 100% Potketel verouder vir ten minste 3 jaar</li> </ul>
<b>110</b>	Standard Brandy		Standaard Brandewyn
<b>111</b>	Vintage Brandy (min 8 years)		Oesjaar Brandewyn (min 8 jaar)
<b>112</b>	Potstill : Age undefined		Potketel : Oesjaar ongedefinieer
<b>113</b>	Potstill : 3 - 8 years		Potketel : 3 - 8 jaar
<b>114</b>	Potstill : 9 - 12 years		Potketel : 9 - 12 jaar
<b>115</b>	Potstill : 13 - 20 years		Potketel : 13 - 20 jaar

## 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>