



Entry Kit

Entry deadline extended to 6 May!

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THE TROPHY WINE SHOW 2022 – Brought to you by Investec

THE SHOW AND HOW IT WORKS

The Trophy Wine Show brought to you by Investec is South Africa's most authoritative wine competition. It is held in May or June every year and results are announced within a few weeks of the judging.

- Panels comprise three judges (including one overseas juror) as well as an associate.
- Scoring is based on a 100-point system where wines achieving 95 points or more are awarded gold medals, 90 to 94 silver medals and 85 to 89 bronze medals.
- All gold medal winners are submitted to the trophy judging where all the panellists re-assess them from freshly opened bottles. Judges with producer interests are not in a position to influence the award of a medal or a trophy to their own wines.
- The competition results are audited by Narinx De Klerk Chartered Accountants.

THE JUDGES

Michael Fridjhon, South Africa's most respected wine authority, is the chairman of the Show judging panel of three international and at least six local judges.

1. **Eric Goettelmann** – (France) Executive Sommelier of the Relais Bernard Loiseau Group, Burgundy, for past 20 years. Joined Paul Bocuse Restaurant, Lyon, for a period in 2020. Named Best Sommelier in France in 2018.
2. **Anthony Mueller** – (California) Robert Parker's Wine Advocate reviewer, Advanced Sommelier and Wine Educator.
3. **Anthony Rose** – (United Kingdom) Wine correspondent for The Independent and contributor to Decanter Magazine, The World of Fine Wine, The Real Review, The Financial Times How to Spend It and the Oxford Companion to Wine.

The local judges comprise a panel of winemakers, wine writers and wine buyers all with proven judging competence. They are Tongai Joseph Dhafana, Heidi Duminy CWM, Spencer Fondaumiere, Gynore Fredericks, Patson Mathonsi, JD Pretorius, François Rautenbach and Cathy van Zyl MW.

Associate judges (usually drawn from distinction graduates of the Michael Fridjhon Wine Judging Academy held in conjunction with the Graduate School of Business of the University of Cape Town) sit with each judging panel, participating in the tasting and the post-judging discussion, though their scores are not included in the final tally.

BENEFITS FOR PRODUCERS AND CONSUMERS

- The Show results receive extensive local and international coverage.
- A programme of tastings, including public tastings in major centres and corporate tastings for the sponsor's clients – where the trophy, gold and silver medal-winning wines are presented – will follow the announcement of the results.
- The full list of medallists will be available on The Trophy Wine Show website and app and a programme presenting the best performing wines will be supported by a social media campaign.
- Input from the judges, as well as scores and comments, are available to everyone who submits an entry.
- Sale of medal-winning wines: In 2020 Port2Port was appointed the designated retailer for the show. Where necessary, on-boarding of vendors and distribution will be handled on behalf of Port2Port by Meridian Wine Distribution. For a year of three alcohol bans and almost no trading, the 2021 sales of over R600K for 3000+ bottles of medal-winning wines were significant.
- Enhanced recognition of South Africa's cutting-edge producers, rewards for wines that appeal to international palates.
- Feedback from judges at the Judges' Feedback session (a transcript is made available online).
- Medal stickers facilitate quality wine identification in the increasingly confusing retail environment.
- Results are communicated digitally on both the Show app and website, accessible via PC or mobile devices, to ensure information is available throughout the year, to the largest audience possible.

2022 DIARY

JUDGING

Deadline for the submission of entry forms, documentation

Deadline for payment of fees on invoice

Delivery of wine samples

Judging of the wines

The Judges' Feedback Session format will be confirmed in due course.

Extended to Friday 6 May!

Friday 13 May

Thursday 9 June ONLY

Monday 13 to Thursday 16 June

RESULTS

Announcement of the competition results:

A full set of results will be posted on the website.

Visit www.trophywineshow.co.za

Tuesday 5 July

ROADSHOW

Public Tastings in Cape Town and Johannesburg will be announced in due course.

Final date for purchase of Show allocations:

Friday 5 August



COMPETITION ENTRY DATES

Extended to Friday 6 May! = closing date for the submission of documentation (completed Excel entry form, certificates and copies of labels). Email to alex@outsorceress.co.za.

13 May = closing date for payment of entry fee.

9 June ONLY = date that entry samples will be accepted (wines to be delivered to The Westin Cape Town – Deliveries Loading Bay, Convention Square, 1 Lower Long Street, Cape Town, between 08:00 and 15:00 ONLY); 6 bottles per entry, boxes to be clearly marked.

ENTRY DOCUMENTS

- The Trophy Wine Show 2022 Entry Form(s) (Excel format) to be completed in full.** Incomplete and handwritten forms will NOT be accepted.
 - Please ensure that the wine name entered corresponds directly with the label.
 - If any wine was made by a previous winemaker and not by the current winemaker, please list the name of the past winemaker responsible for the vinification of the wine in question on the entry form where requested.
 - The analysis on Entry Form must correspond with the WSB 2a for each entry (i.e. Alcohol percentage must correspond directly with certificate).
 - Please clarify with the organisers any queries regarding class entries prior to submitting your entry.
 - Please submit entry form in Excel format (not PDF or any other version)
- Certification to accompany entry form.** Both WSB 2a and 4a certificates required.
 - Complete analysis must be included on WSB 2a to ensure the correct tasting sequence.
 - If not available at time of entry, producers may supply the WSB 4a by the time of judging; if not available by time of judging please advise organisers.
- A copy of the wine label to accompany each wine entry.**
 - To assist the organisers with the precise name of wines for the potential of listings in publicity and on the Show app, please supply a copy of the wine label.
 - In the absence of a label (and WSB 4a certificate), please ensure that the wine name entered is precise.
- Complete The Trophy Wine Show 2022 Entry Form Checklist** and submit together with your Trophy Wine Show 2022 Entry Form(s) and supporting documentation to OutSorceress Marketing.

DELIVERY OF WINES

- Each entry to be packed in its own box (not included with other entries).
- Wine samples/bottles to be clearly labelled.
- Name of producer clearly indicated on each box.
- NB: Seal codes must correspond with those indicated on final certification.
- Delivery on 9 June between 08:00 and 15:00 ONLY, to The Westin Cape Town – Deliveries Loading Bay, Convention Square, 1 Lower Long Street, Cape Town.
Please adhere to the time stated above (**deliveries will not be accepted by The Westin Cape Town on any other day**).
- Delivery staff must adhere to COVID-19 Lockdown protocols: they must wear a mask (and gloves) and supply own trolleys.

CLASSES OF ENTRY

- Wines entered in single variety classes must contain at least 85% of that cultivar.**
- Wines labelled as single varieties cannot be entered in blended classes.**
- Wines branded with more than one varietal on the front label cannot be entered into single variety classes**

White Wine

- 1.1 Sauvignon Blanc (Unwooded)
- 1.2 Sauvignon Blanc (Wooded)
- 2 Chardonnay
- 3 Chenin Blanc
- 4 Semillon
5. Niche White Varieties – includes but is not limited to: Cinsaut Blanc, Colombard, Clairette Blanche, Crouchen Blanc, Gewürztraminer, Grenache Blanc, Grenache Gris, Gruner Veltliner, Marsanne, Pinot Blanc, Pinot Gris, Riesling, Roussanne, Semillon Gris, Verdelho, Vermentino, Viognier and white wines made from single red variety (no visible tint).
- 6 Sauvignon Blanc/Semillon Blend
- 7 Other White Blend

Rosé and Blanc de Noir

- 8.1 Rosé
- 8.2 Blanc de Noir

Red Wine

- 9 Cabernet Sauvignon
- 10 Cabernet Franc
- 11 Merlot
- 12 Pinotage
- 13 Shiraz/Syrah
- 14 Pinot Noir
- 15 Niche Red Varieties – includes but is not limited to: Carignan, Carménère, Cinsault, Gamay Noir, Grenache Noir, Malbec, Mourvèdre, Petit Verdot, Tannat, Tempranillo, Touriga Franca, Touriga Nacional and Zinfandel
- 16.1 Dry Red Blend containing at least 30% Pinotage (Cape Blend)
- 16.2 Other Red Blend
- 17 Rhône-style Red Blend made (only) from two or more of the following varieties: Shiraz, Grenache Noir, Mourvèdre, Carignan, Cunoise, Vaccaresse, Terret Noir, Muscardin, Cinsault and with less than 15% white varieties of which Viognier, Marsanne, Roussanne, Picpoul and Clairette are permitted.
18. Bordeaux-style Red Blend made (only) from two or more of the following varieties: Cabernet Sauvignon, Cabernet Franc, Carménère, Malbec, Merlot, Petit Verdot

Fortified Wine

- 19.1 White Muscat varieties (comprising at least 85%)
- 19.2 Red Muscat varieties (comprising at least 85%)
- 19.3 Non-Muscats (more than 15% and less than 85% Muscat varieties)
- 20 Sherry
- 21.1 Cape Ruby
- 21.2 Cape Tawny
- 21.3 LBV
- 21.4 Cape Vintage/Cape Vintage Reserve

Dessert Wine (unfortified)

- 22.1 Natural Sweet
- 22.2 Botrytis Wines (NLH)
- 22.3 Other

Sparkling Wine

23. Bottle Fermented (Méthode Cap Classique)
24. Other (tank fermented, carbonated)

Boutique Class Wines

The Show has a section for "Boutique Class Wines" for non-dessert wines with a production volume of between 600 and 900 litres (not valid for Cape Port and dessert wines). Volume and availability criteria applicable to all wine entries apply to Boutique Class entries. Entrants should suffix the relevant class number with a "B" on their entry form, e.g. 3B for Chenin Blanc, 6B for Rhine Riesling, etc. for wines which are eligible for this Trophy (i.e. production volumes between 600 and 900 litres).

Museum Classes

The Show includes a section for "Museum Wines". Volume and availability criteria applicable to all other classes have been waived in terms of wines entered in the "Museum Classes" for dry white wines at least four years old and all other wines (including sparkling wines) at least eight years old. Entrants should suffix the relevant class number with an "M" on their entry forms, e.g. 2M for Chardonnay, 11M for Cabernet Sauvignon, 18.2M for Other Red Blend, etc.

Organic Wines

The Show includes a section for "Organic Wines". Volume and availability criteria applicable to all wine entries apply to Organic Wine entries. Entrants should suffix the relevant class number with an "O" on the relevant entry form, e.g. 15O for Shiraz. **N.B.** Certification from a recognised Organic/Biodynamic wines body must accompany the entry(ies).

Old Vine Wines

The Show includes a classification for old vine wines from certified heritage vineyards. Entrants should suffix the relevant class number with "OV" next to the wine entry on the entry form, e.g. 3OV for Chenin Blanc. **NB.** Certified Heritage Vineyard certification must accompany the wine entry documentation.

For multiple supplementary classes of entry, suffix all additional letters, e.g. 15MO for Shiraz Museum Organic.

Entry Procedures

1 Completed entry forms, certification documents (see rule 5) and copies of wine labels must be emailed to Outsorceress Marketing on or before Friday 6 May. Late submission of entry forms may be accepted at the discretion of the Show chairman. Payment of entry fees on invoice. Please indicate on the entry form if a Purchase Order No. is required.

2 Entry samples (see rule 8) bearing full/complete labels (see rules 7 and 8) must be delivered to The Westin Cape Town – Deliveries Loading Bay, Convention Square, 1 Lower Long Street, Cape Town, on 9 June between 08:00 and 15:00. Late submission of wines will not be accepted.

3 Certification documentation (WSB 2a MUST have full analysis on the certificate) must accompany the entry forms. In the event of a producer wishing to enter a bottled wine that has not satisfied or cannot satisfy the certification criteria of the Wine & Spirit Board, the sample must be accompanied by an independent analysis and a letter explaining why certification cannot or has not been obtained – such submissions will be accepted for judging at the discretion of the Show chairman. This notwithstanding, a submission must conform with the laws and regulations governing the production of wine in South Africa including, but not limited to, those detailed in the Liquor Product Act (Act 60 of 1989) and Health and Customs & Excise regulations. **Organic and Old Vine wine entrants must submit the relevant certification from the respective Organic or Certified Heritage Vineyards bodies.**

4 A copy of the wine label must accompany each wine entry required to verify precise wine listings.

5 All information given on entry forms must be subject to verification and the producer must undertake to make available the originals of the relevant records where necessary. **Medal-winning wines may be submitted to the Wine & Spirit Board and/or an independent laboratory for corroboration that the sample submitted for judging is identical to the wine as certified.**

6 Only market-ready wines may be entered – no tank- or barrel-samples will be accepted; submissions must be in their final, bottled condition and should have received full certification from the Wine & Spirit Board (see rule 3).

7 Entry samples (wines) must be labelled with either the actual wine label or a computer label stating the correct name and vintage of the wine. Please do not stick anything else on the bottles. Bottle seal codes must correspond with final certification supplied.

8 Entry samples should comprise 6 bottles of each wine entered, with each entry separately boxed and clearly labelled. Each box containing the samples must clearly indicate the name of the producer and the words “The Investec Trophy Wine Show 2022”.

9 Wine may be entered only by the producer responsible for the brand. The producer in terms of this regulation shall mean a person, partnership, association, co-operative, company or corporate body producing wine or growing grapes and having the wine produced for him/her for the purpose of sale by wholesale or retail under the name or preferred business name of the producer as stated on the entry form.

Volume Requirements

10 The minimum amount produced must be 600 litres (67 x 12 x 750ml cases or equivalent volume) in the case of all but dessert and port wines, for which the minimum production requirement is 450 litres.

11 At least 30 cases x 12 x 750ml (20 cases for Boutique class; 126 litres for dessert /port wines) must be available at the cellar from the date of competition entry until 5 August (1 month after the results announcement). This includes wine reserved for promotional purposes which may be deducted from the quantity in the event of the show organisers placing an order for it (see rules 12 and 13).*

12 All entrants must be able to supply up to 60 (x 750ml) bottles (or equivalent volume) of each entry for the Roadshow, of which 36 must be supplied free. This applies to medal winners only, who will be advised during the week following the judging.

13 25 cases x 12 x 750 ml (half this volume for dessert / port wines; 15 cases for Boutique class) – or equivalent volume – is the minimum quantity of each wine that MUST be available for sale to the Show organisers or their appointed agents at the trade price or the trade price applicable in the place of delivery. (this price to be specified on the entry form as “Price to Show”). **Producers must reserve this stock until close of business on 5 August even if a portion has been ordered by the show organisers or its agents before this date,** by which time the Show organisers or their appointed agent will have indicated whether they wish to exercise the right to take up some or all of this reserve – to be used either to supplement volumes made available for the sponsor’s tastings, or to be marketed to enhance awareness of the Show and generate greater consumer demand for the Show’s award-winning wines.

* **Volume requirements are waived for entries in a “Museum Class”** (see Classes of Entry) for wines that are at least four years old in the case of dry white wine or at least eight years old in the case of all other wines including sparkling wines – entrants only need to submit 6 bottles (6 x 750ml or equivalent volume) for judging purposes, but no further requirements apply in terms of availability at the cellar after the Show, or to for Public tastings, or for purchase by the Show organisers for promotional purposes.

Fee Payments

14 The entry fee in the case of entry forms submitted by or before 6 May is R1875 incl. VAT for each wine entered. 8 to 15 entries per cellar receive a discount of 5%; 16 and more, less 10%. Upon receipt of invoice from Vinifera Pty Ltd., the full amount must be paid by EFT by 13 May to the following account: Vinifera (Pty) Ltd, Bank: Investec Bank Limited; Branch Code: 580105; Account No: 10013023132 Ref: Your invoice no. Proof of payment must be emailed to leeann@outsorceress.co.za **NO CASH/CHEQUE PAYMENTS WILL BE ACCEPTED.**

15 Late submission of entry forms may be accepted at the discretion of the Show chairman A late fee will be waived until 10 days prior to judging.

16 Entries for which no payment has been made will be disqualified.

17 Entry fees are not refundable.

Bottle Stickers

18 Entrants whose wines win a medal or trophy at the Show will be entitled, by way of appropriate stickers issued by the Show, to indicate their achievements on the bottles of such wines. **Such stickers may only be affixed to bottles originating from the same certification by the Wine & Spirit Board as the samples submitted to the Show judging panel.**

19 The Trophy Wine Show 2022 Bottle Sticker order form will be emailed to successful entrants when the awards are announced and will also be available on www.trophywineshow.co.za.

Deadline for bottle sticker orders: **will be advised in due course.**

20 Entrants requiring bottle stickers in respect of medal- or trophy-winning wines can purchase these stickers from the Show organisers at **R495 (including VAT) per roll of 1000. Volume discounts are available for 10 and more rolls.** Bottle sticker orders can only be accepted in multiples of 1000.

21 An invoice for stickers will follow receipt of order.

22 Upon receipt of payment, bottle stickers will be available for collection or courier at an additional charge.

Declaration

23 Entrants declare in submitting wine for judging in the Show that such wine has been made strictly in accordance with the regulations pertaining to wine production in South Africa and that no flavourant (natural, nature-identical or artificial) has been used in its production.

Entrants further declare that the samples submitted have been drawn from that portion of the stock identified by the WSB certification accompanying this entry and are in all respects identical to that stock. In the event of any of the wine covered by this submission winning an award, entrants confirm that the stickers issued will only be applied to bottles from the same batch and bearing the identical WSB certification.

24 The Trophy Wine Show brought to you by Investec is committed to the principles of transparent ethical trading practices by the wine industry and all its stakeholders. Producers are accordingly requested to confirm their compliance to ethical trading practice in the declaration on the entry form.

Judging Procedures

25 All entries will be judged in categories according to the variety and/or type of wine (the class) to which it belongs. The Show chairman may amend the class of entry of a submission if, in his opinion, the integrity of the competition will be best served by this amendment.

26 In the event that less than 10 entries are received in a particular Class of Entry, the competition organisers reserve the right to move the entered wine into a broader grouping that incorporates the original class entered.

27 The chairman of each judging panel – or failing him/her, the Show chairman – will attempt to achieve consensus between the members of the panel as to the score given to a particular wine.

28 Submissions will be judged on a 100-point system and medals will be awarded on the following basis: Gold = 95 points or more (superlative, world class) Silver = 90 to 94 points (excellent, wine of distinction) Bronze = 85 to 89 points (good to very good).

29 The gold medal winners in each class will be entered by the judging panels for the trophy selection.

30 The Show chairman may be called upon by a panel chairman in the event of consensus not being reached in respect of a score awarded to a particular wine. In this event, the Show chairman will determine a score.

31 All of the judges on the various panels will judge the trophy wine submissions, and the Show chairman will have a casting vote in the event of a deadlock on any decision regarding the awarding of a trophy.

32 The Show chairman will have the authority to disqualify any submission that in his/her opinion does not fully comply with the competition regulations.

THE TROPHIES

Trophies for the best of the gold medal winners – wines scoring 95 or more out of 100 – may be awarded in all classes and to the museum entries in all classes. Cultivar and category trophies (e.g. fortified wine, sparkling wine and/or cultivar specific trophies) will be awarded to the highest scoring wine within the relative class groupings. These include (but are not limited to):

Investec Trophy for Most Successful Producer	Best Merlot	Best White Blend
Investec International Judges' Trophy *	Best Museum Class Overall	Business Day Trophy for Best Shiraz
Investec Trophy for Best Red Wine	Best Niche Wine	Financial Mail Trophy for Best Sauvignon Blanc Semillon Blend
Investec Trophy for Best White Wine	Best Organic Wine ***	Harold Eedes Trophy for Best Chenin Blanc
Investec Trophy for Best Unfortified Dessert Wine	Best Other Red Blend	Miele Trophy for Best Chardonnay
Investec Trophy for Discovery of the Show **	Best Pinotage	Riedel Trophy for Best Bordeaux-style Red Blend
Investec Trophy for Best Cabernet Sauvignon	Best Pinot Noir	Rosa Kruger Trophy for Best Old Vine Wine ****
Best Boutique Class	Best Rhône-style Red Blend	Sowetan Trophy for Best Sparkling Wine
Best Cabernet Franc	Best Riesling	Sunday Times Trophy for Best Sauvignon Blanc
Best Fortified Dessert	Best Semillon	Tony Mossop Trophy for the Best Cape Port

* The Investec International Judges' Trophy will be presented to the unfortified, non-dessert, non-boutique, non-museum-class gold medallist to which they award their top score.

** The Investec Trophy for the Discovery of the Show (best value) will be made to the gold medal winner - unfortified, non-dessert, non-museum, non-boutique - whose final score, divided by its pre-show price (in Rands – adjusted by a red wine/white wine index) produces the highest quotient.

*** The Trophy for the Best Organic Wine - providing that entries in this category attain the requisite standard when judged blind in the appropriate classes.

**** Rosa Kruger Trophy for Best Old Vine Wine – presented to the highest scoring gold medallist from a Certified Heritage Vineyard

SHOW STATISTICS 2019

20 trophy-winning wines
24 trophies awarded
29 wineries won gold medals
32 gold medal winners
143 silver medal winners
522 bronze medal winners
697 medals awarded
956 wines judged in total

SHOW STATISTICS 2020

18 Trophy winning wines
21 Trophies awarded
32 Wineries won gold medals
39 gold medal winners
133 silver medal winners
412 bronze medal winners
584 medals awarded
747 wines judged

SHOW STATISTICS 2021

16 trophy-winning wines
21 trophies awarded
29 wineries won gold medals
32 gold medal winners
111 silver medal winners
355 bronze medal winners
498 medals awarded
673 wines judged

ENQUIRIES: Contact Alex Mason-Gordon at OutSorceress Marketing: **Telephone** 083 308 1447 **Email** alex@outsorceress.co.za

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