



Search

Search:

Latest News

[General](#)

Page 1 of 17 > >>

Sep 14, 2021
[2021 National Wine Competition](#)

Category: General
Posted by: awcanada

The 2021 National Wine Competition has been cancelled due to ongoing concerns with COVID-19.

[\[More\]](#)

Entry Classes

A. APERITIF SHERRY

Wines to be drunk before a meal. Dry and not very sweet sherry, madeira and related type wines (10% Residual Sugar or less) belong in this class. A "nutty" characteristic is often present. These wines have been fortified with brandy or neutral grape spirits to a moderately high alcohol content (15-20%) and frequently have undergone oxidation during baking and/or barrel ageing or have been fermented with flor yeast and aged under a flor film. Titratable acidity is low (4.0-5.5g/L). Non-grape examples must be placed in this class. The sweeter sheries, madeira, and related wines (15-20% RS) belong in the After Dinner Class and herbed aperitif wines belong in Class B.

B. APERITIF

Wines in this class are designed to be drunk before a meal or at the conclusion of a meal as a digestif. They have been created to exhibit a strong stimulating effect on the salivary glands due to ingredients such as citrus or other strongly flavoured fruit as well as a diversity of aromatic and slightly bitter herbs. They are usually fortified (16-18% alcohol) and may range from dry to very sweet. They include vermouth types and those similar to commercial patent aperitifs. Non-grape examples must be placed in this class.

C1. CHARDONNAY

Dry wines that contain at least 85% Chardonnay. The remaining 15% may be any other ingredient. Most Chardonnay wines are not blended.

C2. AROMATIC WHITE

A dry to off-dry white wine (0% to 3% Residual Sugar) from grapes such as any of the muscats, Bacchus, Ehrenfelser, Gewurztraminer, Malvasia, Optima, Ortega, Pearl of Csaba, Scheurebe, Schonburger, Siegerrebe, Symphony, Viognier, and White Riesling. Unblended varieties that demonstrate a striking perfumed quality tend to be more successful than blends. Aromatic quality may reflect floral characters, fruit characters, or both. Preferred examples will usually have been cold-fermented. The final decisions about which entries best represent the concept of 'aromatic' must be left to the judges. Wines in this class should be judged cool.

C3. DRY WHITE NON-VINIFERA

A white table wine made from grapes of which at least 85% are interspecific hybrid varieties. They include, as varieties or blends, L'Acadie blanc, Aurore, Cayuga, Kay Gray, La Crosse, Louise Swenson, St. Pépin, Seyval blanc, Vidal blanc, and Vandal Cliche, among many others. As with any table wine, the sugar-acid balance must convey the impact of dry table wine style. Judges should have sufficient familiarity with these wines that they recognize their positive attributes and realize that entries should not be penalized for characters that are typical of the varietal. The remaining 15% may be any other ingredient.

C4. OTHER DRY WHITE CLASS

This class contains all other dry white table wines - either varieties or blends - that do not fit the definitions of Classes C1 (Chardonnay), C2 (Aromatic White Vinifera), C3 (Dry White Non-Vinifera). Varietal vinifera wines in this class must contain 85% or more of vinifera varieties such as Auxerrois, Chasselas, Chenin blanc, Colombard, Gruner Veltliner, Madeleine Angevine, Pinot blanc, Pinot gris, Sauvignon blanc, Semillon, or

Trebbiano . The remaining 15% may be any ingredient. Blends in this class must not fit the definitions of C1, C2, or C3. Wines that include interspecific hybrid grapes are eligible for this class provided they are from less than 85% hybrid. Aromatic white grape varieties are acceptable in blends provided their impact is subdued. Non-grape dry white table wines belong in either this class or J1 (Country Table) and qualifying provincial entries will be placed in the more appropriate of those classes for the AWC Competition by the Provincial Director, usually after discussion with the winemaker.

D. ROSÉ TABLE

Light, refreshing, transparent pink to very pale red wines to accompany food. Wines that are unmistakably red are not acceptable. Sweetness ranges from dry to off-dry (0% to 2% Residual Sugar). The most interesting rosés tend to be made from the juice of black grapes fermented with little or no skin contact but small amounts of red wine may also be added to a white wine. Slight spritz is permissible. As with any table wine, the sugar-acid balance must convey the impact of dry table wine style. Non-grape rosés belong in either this class or J1 (Country Table) and qualifying provincial entries will be placed in the more appropriate of those classes for the AWC Competition by the Provincial Director, usually after discussion with the winemaker. Blends of grape and less than 95% non-grape may also be entered here. Non-vinifera rosés are acceptable in this class.

E1. DRY RED BORDEAUX STYLE

Varietal wines in the Dry Red Bordeaux Style Class must contain at least 85% of one of the following grapes: Cabernet Franc, Cabernet Sauvignon, Carmenère, Malbec, Merlot, or Petit Verdot. The remaining 15% may be any ingredient. Blended wines in this class must contain at least 85% of two or more of the above varieties blended to create an elegant combination rather than a wine resembling one of the components. The remaining 15% may be any ingredient.

E2. DRY RED PINOT

Ideally, these wines exhibit fruity attributes and may be at their peak young. The best mature examples demonstrate complexity and finesse while retaining substantial fruit. Varietal wines in this class must contain at least 85% of one of the following varieties: Pinot Noir; Pinot Meunier, or Gamay Noir. The remaining 15% may be any ingredient. Blended wines in this class must include at least 85% of two or more of the above varieties. The remaining 15% may be any ingredient.

E3. DRY RED NON-VINIFERA

A red table wine made from grapes of which at least 85% are interspecific hybrid varieties. They include, as varietals or blends, Baco noir, Castel, Chambourcin, Chancellor, De Chaunac, Frontenac, Landal, Landot, Lucie Kuhlmann, Léon Millot, Maréchal Foch, Michurinetz, Sabrevois, and St. Croix among many others. The remaining 15% may be any ingredient. As with any table wine, the sugar-acid balance must convey the impact of dry table wine style. Judges should have sufficient general familiarity with these wines that they recognize their positive attributes and realize that entries should not be penalized for characters that are typical of the varietal.

E4. DRY RED ZINFANDEL

A dry red table wine made from at least 85% Zinfandel grapes. Primitivo grapes are acceptable. The remaining 15% may be any other ingredient.

E5. DRY RED RHONE STYLE

A dry red table wine made from at least 85% of one or more of the following grape varieties: Alicante Bouschet, Carignane, Grenache, Mourvèdre, and/or Syrah (Shiraz). Blends may also contain any other variety permitted in Chateauneuf-du-Pape. The remaining 15% may be any ingredient.

E6. OTHER DRY RED

This class contains all other red table wines - either varietals or blends - that do not fit the definitions of Classes E1 (Dry Red Bordeaux Style), E2 (Dry Red Pinot), E3 (Dry Red Non-Vinifera), E4 (Dry Red Zinfandel), or E5 (Dry Red Rhone Style). Varietal vinifera wines in this class must contain 85% or more of vinifera varieties such as Lemberger, Barbera, Dornfelder, Nebbiolo, Petite Sirah (Durif), Ruby Cabernet, Sangiovese, Touriga Nacional, Tempranillo (Valdepeñas), or Zweigelt. The remaining 15% may be any other ingredient. Wines that include interspecific hybrid grapes are eligible for this class provided they are from less than 85% hybrid. Non-grape dry red table wines belong in either this class or J1 (Country Table) and qualifying provincial entries will be placed in

the more appropriate of those classes for the AWC Competition by the Provincial Director, usually after discussion with the winemaker.

F. DESSERT

Wines to accompany the dessert course of a meal. Dessert wines are sweet and luscious but with sufficient acid to prevent them from being cloying. Alcohol must have been developed only by fermentation. Wines whose production involved fortification, baking or controlled oxidation such as port, sherry or madeira types do not belong in this class. Dessert wines made from 95% or more non-grape must be entered in this class. Dessert wines that are blends of grape with less than 95% non-grape are acceptable. Non-vinifera dessert wines are acceptable. Entries forwarded to the AWC Competition must be identified as to type: Ice Wine, Botrytized, or Other.

G. AFTER DINNER

Wines in this class are for use after dinner or on other occasions in place of a liqueur, perhaps with nuts or cheese. They are rich, sweet (15 to 20%), full bodied and alcoholic (15% to 20%). Any ingredient is acceptable. Wines such as port, sweet sherry or madeira types or other wines that have been fortified, baked or otherwise made using appropriate processes belong in this class. Most wines in this class will have been fortified by the addition of brandy or neutral spirits. An unfortified wine naturally home-fermented to high alcohol is also acceptable. Acid and astringency should be muted. Any appropriate ingredients are acceptable.

H. SPARKLING

All wines with detectable carbon dioxide pressure in the bottle and showing visible sparkle in the glass. Cloudy sediment of any kind, in the bottle or in the glass, is unacceptable. Presence of a secondary fermentation capsule or capsules in the bottle is not a fault. There is no restriction on ingredients. The competitor must provide information on pressure – at least, low, medium, or high – and the weight of bottle must be appropriate to the pressure within. Sparkling wines without that information or in lightweight bottles may or may not be opened (if they survived shipment).

I. SOCIAL

A Social wine should be enjoyable without the accompaniment of food and may be less suitable (lower acid, lower tannin, lower alcohol, sweeter) than a table wine to accompany food other than snacks. Colour may fall into a wide range but should be inviting. The wine should be neither dry nor excessively sweet. It should not have noticeably high alcohol, and good acid/sugar/alcohol balance is essential. Bitterness is undesirable. A touch of spritz is acceptable. Non-grape social wines belong in either this class or J1 [Country Table] or J2 [Country Social] and qualifying provincial entries will be placed in the more appropriate of these classes for the AWC Competition by the Provincial Director, usually after discussion with the winemaker. Non-vinifera wines that contain too much sweetness for table use belong here. Wines that fit the definitions of C2 (Aromatic White) or D (Rosé Table) are not permitted here. Sweeter versions of the aromatic white and rosé wines such as a commercial style White Zinfandel are acceptable here. Wine coolers or low alcohol "mists" are not permitted in any AWC class at present; however, blends of grape and fruit with moderate alcohol levels and the characteristics of Class I are acceptable. Suggested parameters are :- alcohol 8% - 13%, RS between 2% and 5%.

Country Wine Classes

A country wine is any wine made from at least 95% non-grape ingredients. Some country wines are intentionally made in a style closely matching the description of one of the "functional" grape classes: A (Aperitif Sherry), B (Aperitif), F (Dessert), G (After Dinner), H (Sparkling) and will be entered in those classes in the AWC Competition. Others may fit more appropriately into classes C4 (Other Dry White), D (Rosé Table), E6 (Other Dry Red), or I (Social) and will be assigned by the Provincial Director either to that class or to a Country Class for the AWC Competition, usually after consultation with the winemaker. Ciders and Perries (Class P) are distinguished from Class H primarily by having alcohol levels below 10%.

The Country Wine Classes J1 and J2 are intended for those country wines which depend heavily on their non-grape origins for their interest and character and have been made in a functionally table or functionally social style. Still meads and melomels are appropriate for this class and should be entered in either J1 or J2 depending on sweetness.

Competitors will be required to list the juice varieties and to quantify basic aspects of their eligible entry in the Country Wine Classes, including: approximate alcohol content, approximate sweetness, and intentional hint of bitterness.

J1. COUNTRY TABLE WINE

Any dry to medium dry (0-3% Residual Sugar) country wine intended as table wine. Balance is of great importance in determining a successful wine. Flavour may range from very delicate to very intense. A touch of "spritz" is acceptable, especially in lower alcohol or lighter flavoured wines.

J2. COUNTRY SOCIAL WINE

Any country wine intended to be appreciated on its own, rather than to accompany food. Country Social Wines are medium dry to medium sweet (3-8% Residual Sugar) and are not sweet enough to be dessert wines. Class J2 is intended primarily for wines which are outside the parameters of Class I (Social) because of their fruit characteristics and often, sweetness. Country Social Wines typically have one or more dramatic "peaks" in their profile - an immediately recognizable intensity of fruit aroma and/or flavour, or noticeable acidity and freshness, or a hint of bitterness, or a higher alcohol level through fermentation than is suitable for Class I (Social). Astringency and/or bitterness and/or high acidity are not faults in themselves but must have been balanced by appropriate sweetness and/or flavour intensity and/or mouthfeel. A touch of spritz is acceptable, especially in lower alcohol or less intensely flavoured wines.

P. SPARKLING CIDER

A sparkling beverage of 6 to 10% alcohol content, dry to medium sweetness, low to medium acidity, made from either or both apple juice (Cider), or pear juice (Perry) or from some combination of one or both of those juices with other fruit (non-grape) juice. The other juice must be less than 50% of the blend and the flavour of the other fruit should not dominate. The difficult-to-define, zesty character of traditional cider must be present and will be a direct reflection of the cidemaker's skill in selecting ingredients. Any form of carbonation acceptable in the Sparkling Class is also acceptable in the Sparkling Cider Class. Sparkle should be controlled and prolonged. Fine champagne-like bubbles trailing from the bottom of the glass are preferred. Cider may be disgorged or presented on the priming yeast. In the latter case the cider must pour clear to within 3 cm of the bottom of the bottle.