

# VANCOUVER AMATEUR WINEMAKERS ASSOCIATION

## COMPETITION CLASS DESCRIPTIONS

### A - APERITIF SHERRY

This class is intended for dry and not-too-sweet sherry, Madeira and related type wines. Residual sugar should be in the range of 0% - 10%. Alcohol should be considerably higher than in a table wine (15.5% - 20%). The very sweet wines of these types belong to the After Dinner class.

### B - APERITIF

A wine whose production involves the addition of herbs, bitters or other flavourings, intended for use as an aperitif. Wines that exhibit the strong aperitif characteristic of the ingredient such as citrus, muscat, or other strongly-flavoured fruits belong in this class. The class includes vermouth type wines as well as those similar to the patent aperitifs. Most tend to the sweet rather than the dry end of the sugar spectrum. Alcohol should be considerably higher than in a table wine (16% - 18%).

### C - DRY WHITE GRAPE

Sugar content in white table wines can vary from uncompromisingly dry (as in Burgundies or Washington or California Chardonnays), to slightly sweet (as in dry German wines, to SG 1.010. Colour is pale straw to light gold, with *no* amber or brown tinges. Acid 0.5% - 0.8%. Alcohol 9% - 13%.

### D - DRY RED GRAPE

Red table wine is usually free of residual sugar (under 0.75%), although a well-balanced and aged red will have some glycerine and a softness that could be mistaken for "sweetness". Colour may range from light red to garnet, with the tawny edge of a well-matured wine being preferable to the red-purple of a younger wine. Wines should be medium to full bodied, and may be noticeably astringent. Acid 0.4% - 0.6%. Alcohol 11% - 13%.

### E - STILL ROSE GRAPE

Wines in this class may range in colour from the palest pink to a very light red. Purple tinges are undesirable but an orange tinge is permissible if it is not too pronounced. Sugar may range from completely dry to slightly sweet.

### F - NON-GRAPE

A Non-Grape wine might fit the purpose of any other wine class and would thus have the technical characteristics of that particular class. For example, a port-style wine made from blackberries should otherwise comply with the definition of the After Dinner class. The entrant must specify with which style and sweetness their entry conforms, so the judges can be made aware of this information.

### H - B.C. WHITE GRAPE; I - B.C. RED GRAPE

At least 95% of the grapes in these wines must have been grown in B.C. Refer to red and white grape classes for guidelines.

### K - B.C. RIESLING

May be dry to slightly sweet. Must be 95% B.C. Riesling.

### L - TABLE DESSERT

Wines to be drunk with the dessert course of a meal. Should be sweet and luscious but with sufficient acid (0.7% - 0.85%) to keep them from being cloying, and should not be astringent. Sauternes and sweet late harvest Rieslings are examples. May be grape or fruit. Alcohol should be 10% to 15%, and developed *only by fermentation* of the wine. These are *not* fortified wines. (Ports, sheries, madeiras and other fortified wines don't belong in this class- see After Dinner)

### M - AFTER DINNER

These wines are for use after dinner, perhaps with nuts or cheese or in place of a liqueur. Ports, sweet sheries, madeiras or other wines that are fortified, baked or otherwise made using port or sherry type methods belong in this class. An appropriate, completely naturally fermented wine such as fig or raisin also belongs here. These wines are invariably sweet (SG 1.025- 1.050), with alcohol 15% - 20%.

### P - SPARKLING

There are Sparkling wines appropriate for any occasion, for use with virtually any food. Wines will be judged on initial sparkle and on duration/retention of sparkle. (Pressure of CO2 should be 2-5 Atm.) May be grape or fruit, dry or sweet, any colour. Acid 0.6% - 0.8%. Alcohol 9% - 12%. Sparkling wines must *not* have sediment in the bottle.

### Q - SOCIAL

A wine from either grape or fruit that strikes a happy medium: neither too sweet nor too dry; not too high in alcohol (it should be possible to drink it all evening without trouble). A wine with universal appeal that would be enjoyed by someone who is not necessarily knowledgeable about wine. Social wines should be able to stand on their own without food.

### R - THREE WINES FOR A DINNER

An entry consists of 3 bottles, one from each of the following 3 groups. Each entry should include wines of comparable quality, forming a balanced set. Group 1: A - Aperitif Sherry, B - Aperitif, P - Sparkling, Q - Social. Group 2: C - Dry White Grape, D - Dry Red Grape, H - BC White Grape, I - BC Red Grape. Group 3: L - Table Dessert, M - After Dinner. If an entrant wishes to submit two entries, one must include a red from Group 2, the other, a white. A three bottle set is one entry and one entry fee.

**Note: Cider and beers may have bottom sediment, but should be clear when poured.**

### S - SPARKLING CIDER

Must be made from apple. Alcohol should be in the 6% range. Ciders must retain their sparkle when poured.

**BEER ENTRIES:** To assist beer judges in evaluating your entry (ies), please include, in addition to the class you are entering, the beer style you feel your entry most closely resembles (Pilsner, Lager, Northern Brown Ale, Oatmeal Stout, etc.).

### T - PALE BEER

Colour may be straw to golden, but not amber. Should have good hop aroma, with maltiness in balance with bitterness. Examples are blonde lagers, pale and light ales, bitter ales.

### U - DARK BEER

Colour from amber to dark brown, may have reddish tones. May be dry or slightly sweet, generally smoother, heavier-bodied and more flavourful than pale beers. Examples are dark lagers, brown ales, mild ales, and porters.

### V - STOUT

Dark brown in colour, stout may be dry or sweet. Full flavoured but with a smooth finish. Dry types are usually highly hopped and consequently bitter. Examples are milk stout, Russian stout, Guinness.

### 1N - NOVICE DRY WHITE GRAPE

### 2N - NOVICE DRY RED GRAPE

### 3N - NOVICE NON-GRAPE

### 4N - NOVICE SOCIAL

See class descriptions for classes C,D,F,Q,T,U,V.