



2018 Australian Sparkling Wine Show Classes

Class 1: Extended Yeast Age Sparkling Classic Varieties

- 60 months or longer tirage age
- White or Rosé
- Vintage and Non Vintage wines
- Bottle fermented (Traditional or Transfer)
- **Class winner eligible for “Best Mature Wine of Show” Trophy**

Class 2: Bottle Fermented Sparkling White Classic Varieties 24 - 60 months tirage age

- Vintage and Non Vintage wines
- Bottle fermented (Traditional or Transfer)
- **Class winner eligible for “Best Mature Wine of Show” Trophy**

Class 3: Bottle Fermented Sparkling White Classic Varieties Less than 24 months tirage age

- Vintage and Non Vintage wines
- Bottle fermented (Traditional or Transfer)
- **Class winner eligible for “Best Young Wine of Show” Trophy**

Class 4: Sparkling Rosé Wine Classic Varieties

- Wine must be labelled as a Rosé
- Vintage and Non Vintage wines
- Natural fermentation, Traditional method and Transfer (less than 60 months tirage age) and Charmat.
- **Class winner eligible for “Best Young Wine of Show” or “Best Mature Wine of Show” Trophy depending on eligibility (production method and tirage age)**

Class 5: Moscato

- 85% or greater Muscat varieties
- Vintage and Non Vintage wines
- Any method including Carbonation.
- Class open to low pressure (Frizzante). Semi Sparkling and Sparkling wine styles. Minimum CO₂ - 2.0g/L
- **Class winner eligible for “Best Young Wine of Show” Trophy**



Class 6: Prosecco Sparkling Wine

- 85% or greater Prosecco (Glera)
- Vintage and Non Vintage wines
- Natural fermentation, bulk or bottle.
- **Class winner eligible for “Best Young Wine of Show” Trophy**

Class 7: Open Sparkling Class (Sparkling White and Rosé wines not eligible for classes 1-6)

- Natural fermentation, bulk or bottle
- Any variety or blend
- Commercial and alternative (Pet Nat) Styles
- **Class winner eligible for “Best Young Wine of Show” or “Best Mature Wine of Show” Trophy depending on production method and tirage age**

Class 8: Sparkling Red Wine

- Vintage and Non Vintage wines
- Natural secondary fermentation, Traditional method, Transfer and Charmat.
- Any variety or blend
- **Class winner eligible for “Best Young Wine of Show” or “Best Mature Wine of Show” Trophy depending on production method and tirage age**

Definitions

- Classic or Traditional Grape Varieties – Chardonnay, Pinot Noir, Pinot Meunier
- Muscat Varieties - Muscat a Petits Grains ("red" "white" and "brown" variants including "frontignac" synonyms), Muscat of Alexandria (Muscat Gordo and synonyms), Muscat Hamburg, Orange Muscat, Morio Muskat, Moscato Giallo, Canada Muscat, Diamond Muscat, Summer Muscat, Gewurtztraminer (aka Traminer musque), Sun Muscat, Hawson's Seedless Muscat and Muscat Ottonel.
- Tirage age (Yeast age) – Length of time between bottling and disgorging that bottle fermented sparkling wine matures on secondary fermentation yeast lees.