

2024 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: 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 6: Open Sparkling Class (Sparkling White and Rosé wines not eligible for classes 1-5)

- 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 7: 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
- Tirage age (Yeast age) – Length of time between bottling and disgorging of bottle fermented sparkling wines, i.e. maturation on secondary fermentation yeast lees.

AUSTRALIAN
SPARKLING
WINE SHOW