

2018 Schedule of Classes

Class	Name	Class	Name
1	Sparkling wines (vintage and non-vintage)	9	Riesling 2018 - 2017 (Rs as a guide only)
1a	Bottle fermented	9a	Dry (Rs up to 7.5g/l)
1b	Sauvignon Blanc	9b	Off dry (Rs up to 20g/l)
1c	Other	9c	Medium (Rs over 20g/l)
2	Sauvignon Blanc 2018	10	Riesling 2016 and older
2a	Multi-sub regional blend	10a	Dry (Rs up to 7.5g/l)
2b	Wairau Valley	10b	Off dry (Rs up to 20g/l)
2c	Southern Valleys	10c	Medium (Rs over 20g/l)
2d	Awatere and southward	11	Gewurztraminer any vintage
3	Sauvignon Blanc 2017	11a	Dry (Rs up to 7.5g/l)
3a	Multi-sub regional blend	11b	Off dry (Rs up to 20g/l)
3b	Wairau Valley	11c	Medium (Rs over 20g/l)
3c	Southern Valleys	12	Sweet wines any vintage
3d	Awatere and southward	12a	Late Harvest
4	Sauvignon Blanc 2016 and older	12b	Noble
4a	Multi-sub regional blend	13	Other white single varietal wines any vintage
4b	Wairau Valley	14	White blends any vintage
4c	Southern Valleys	15	Pinot Noir 2017
4d	Awatere and southward	15a	Multi-sub regional blend
5	Chardonnay 2018 -2017	15b	Wairau Valley
5a	Unoaked	15c	Southern Valleys
5b	Oaked	15d	Awatere and southward
6	Chardonnay 2016	16	Pinot Noir 2016
6a	Unoaked	16a	Multi-sub regional blend
6b	Oaked	16b	Wairau Valley
7	Chardonnay 2015 and older	16c	Southern Valleys
7a	Unoaked	16d	Awatere and southward
7b	Oaked	17	Pinot Noir 2015 and older
8	Pinot Gris any vintage	17a	Multi-sub regional blend
8a	Dry (Rs up to 7.5g/l)	17b	Wairau Valley
8b	Off dry (Rs up to 20g/l)	17c	Southern Valleys
8c	Medium (Rs over 20g/l)	17d	Awatere and southward
		18	Other red single varietal wines any vintage
		19	Red blends any vintage
		20	Rose any vintage
		21	Low/lower alcohol wines any varietal

Older wines are welcome in any class, however to enter the Marlborough Museum Legacy Award or newly introduced Provenance Award please see the separate document

Lower alcohol wines can be entered in Class 21 OR in their varietal class.

We recommend the winemaker be consulted to ensure wines are entered into the correct classes