



2014 Abridged Provincial Class Descriptions

Note: This is a brief summary only. Complete class descriptions are on the AWO web site (www.makewine.com).

APERITIF

Aperitif–Sherry Dry to Med Low to medium sweet, medium high alcohol, fortified to 15-20%
 Aperitif-Non Sherry Low sugar to residual sugar 13-15%, Herbed and fortified to 16-18% alcohol

WHITE WINE

Chardonnay Minimum of 85% Chardonnay.
 Riesling Minimum of 85% Riesling
 Gewurztraminer Minimum of 85% Gewurztraminer
 White Non Vinifera (Hybrids) Minimum of 85% hybrid or hybrid blend
 Other White Other white grapes with no more than 15% content from above white wine classes
 White Blend A blended white table wine that does not fit into any other white class.

ROSE / BLUSH WINE

Dry or Off Dry. Light body and colour

RED WINE

Bordeaux Style Minimum of 85% Cab Family grape/juice
 Pinot /Gamay Minimum of 85% Pinot Noir or Gamay or combination
 Red Non Vinifera (Hybrids) Minimum of 85% hybrid or hybrid blend
 Red Rhone Style Minimum of 85% syrah / rhone blend
 Other Red Other red grapes with no more than 15% content from above red wine classes
 Red Blend A blended red table wine that does not fit into any other red class.

DESSERT STYLE WINE

Dessert Not fortified. 10-15% alcohol Freeze fractionated okay Not oxidized
 Ice Wine Style Frozen-in-the field or otherwise concentrated
 After Dinner Rich, sweet and full bodied. 15-20% sugar, 15-20% alcohol.
 Social Non-dinner wines not included in other categories with sweetness between Table and Dessert..
 Country Table Minimum 95% non-grape
 Country Social Minimum 95% non-grape.

SPARKLING

Sparkling Wine Dry to sweet with alcohol at 8%-12%
 Cider and Perry Apple or Pear Base. Sparkling

TROPHY CLASSES (no points awarded toward Grand Champion Winemaker or Club)

Ontario Red Table 100% Ontario grapes
 Ontario White Table 100% Ontario grapes
 Concentrate Red Table 100% concentrate/kit - No fresh fruits or grapes
 Concentrate White Table 100% concentrate/kit - No fresh fruits or grapes