

AWO Abridged Class Descriptions

Updated 2022

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

APERITIF

- 11 Aperitif–Dry to Med Sherry Low to medium sweet, medium high alcohol, fortified to 15-20%. Usually palomino type grapes.
12 Aperitif-Non Sherry Low sugar to residual sugar 13-15%. Herbed and fortified to 16-18% alcohol.

WHITE WINE

- 20 Sauvignon Blanc Minimum of 85% Sauvignon Blanc.
21 Chardonnay Minimum of 85% Chardonnay.
22 Riesling Minimum of 85% Riesling. 0-3% residual sugar.
23 White Non-Vinifera Minimum of 85% hybrid or hybrid blend. 0-3% residual sugar.
24 Gewurztraminer Minimum of 85% Gewurztraminer. 0-3% residual sugar.
25 Other White Minimum of 85% other white *vinifera* grapes (alone or in blend). Examples include: Pinot Gris/Grigio, Kerner, Auxerrois, Muscat (Moscato), Viognier, Grenache Blanc, Pinot Blanc, Trebbiano, Verdicchio etc.
Check ingredients carefully.
26 White Blend A blended white table wine using varietals from any of the above White Wine classes. **Note:** these wines must contain less than 85% of any single class in the blend. **Check ingredients and percentages carefully.** Example: 50% Vidal, 25% Gewurztraminer, 25% Kerner.

31 ROSE / BLUSH WINE

Dry (31A) or Off-Dry (31B). Light to medium body. Pale pink/orange to light red colour. Judged as a table wine.

RED WINE

- 40 Bordeaux Single Varietals Minimum of 90% of **one** of the following Bordeaux varietals: Cabernet Sauvignon, Cabernet Franc, Merlot, Petit Verdot, Carmenère or Malbec.
41 Bordeaux Blends Minimum of 85% Bordeaux varietals (see class 40). Single varietal must not exceed 89%. Remaining 15% may be from any other red class.
42 Pinot /Gamay Minimum of 85% Pinot Noir, Gamay or Pinot Meunier (alone or in blend).
43 Red Non-Vinifera Minimum of 85% hybrid or hybrid blend.
44 Red Rhone Style Minimum of 85% Syrah, Grenache, Mourvedre (Monastrell, Mataro), Carignan, Cinsault, Alicante Bouchet or other Rhone region grapes (alone or in blend).
45 Other Red Minimum of 85% other red *vinifera* grapes (alone or in blend). Examples include: Sangiovese, Tempranillo, Zinfandel, Barbera, Valpolicella, Petite Syrah, etc. **Check ingredients carefully.**
46 Red Blend A blended red table wine using varietals from any of the above Red Wine classes. **Note:** these wines must contain less than 85% of any single class in the blend. **Check ingredients and percentages carefully.** Example: 50% Merlot, 25% Cabernet Sauvignon, 25% Syrah.

DESSERT STYLE WINE

- 51 Dessert Sweet. Not fortified. 10-15% alcohol. Freeze fractionated okay. Not oxidized.
52 Ice Wine Style Frozen-in-the field or otherwise concentrated.
53 After Dinner Rich, sweet and full bodied. 15-20% sugar, 15-20% alcohol. Fortified.
61 Social Non-dinner wines not included in other categories with sweetness between Table and Dessert.
62 Country Table Minimum 95% non-grape ingredients. Judged as table wines.
63 Country Social Minimum 95% non-grape ingredients. Sweetness between Table and Dessert wines.

SPARKLING

64 Sparkling Wine

Dry to sweet with alcohol at 8%-12%. Fruity or tertiary style should be indicated.

Cider/Perry

71 Cider and Perry

Apple or Pear-based. Dry to off-dry. Still or sparkling. Colours may range from pale yellow to coloured and/or darker hues depending on what has been added. **Note:** In subclasses B and C, apple base must not be overpowered by any additions of fruit, hops, spices or herbs.

Subclasses: A – Traditional Ciders

B – Fruit Added Ciders

C – Hopped/Spiced/Herbed Ciders

D – Perry – pear based Cider

Please Note: Winemakers may enter TWO ciders at the AWO Provincial Competition. Entries must be from different subclasses.