



# The Millennial Wine Beer & Spirits Competition

## ENTRY CATEGORIES

### ROSÉ WINES

#### 300 Blush and Rosé Table Wines

- 300A - Rosé Varietals
- 300B - Rosé Blends
- 300C - Other Blush Wines

### WHITE TABLE WINE

- 301 - Chardonnay
- 302 - Chenin Blanc (specify r.s.)
- 303A - Gewürztraminer, 0 - 0.7% residual sugar
- 303B - Gewürztraminer, 0.71 - 3.0 % residual sugar
- 303C - Gewürztraminer, 3.1 - 6.0 % residual sugar
- 304A - Riesling, 0 - 0.7% residual sugar
- 304B - Riesling, 0.71 - 3.0 % residual sugar
- 304C - Riesling, 3.1 - 6.0 % residual sugar
- 305 - Muscat
- 306 - Pinot Blanc (Weissburgunder)
- 307 - Pinot Gris/Pinot Grigio (Grauburgunder)
- 308 - Viognier
- 309 - Sauvignon Blanc
- 310 - Semillon
- 311 - Lugana
- 312 - Other white Italian Varietals or Blends
- 313 - Other white Rhône Varietals or Blends
- 314 - Grüner Veltliner
- 315 - Kerner
- 316 - Müller-Thurgau
- 317 - Silvaner
- 318 - Corsican Whites (Varietals or Blends)
- 319 - Vermentino
- 320 - Malvasia or Malvazija
- 321 - Assyrtiko
- 322 - Malagouzia
- 323 - Albariño
- 324 - Tokaji
- 326 - Other White Varietals
- 327 - Other White Blends
- 328 - Late Harvest Whites
- 329 - Ice Wine (All White Varietals)

### RED TABLE WINES

- 330 - Cabernet Franc
- 331 - Cabernet Sauvignon
- 332 - Syrah/Shiraz
- 333 - Petite Syrah
- 334 - Merlot
- 335 - Malbec
- 336 - Carménère
- 336A - Mourvèdre/ Monastrell
- 337 - Nebbiolo (Barbaresco, Barolo)
- 338 - Pinot Noir
- 339 - Dolcetto
- 340 - Gamay
- 341 - Grenache
- 342 - Barbera
- 343 - Petit Verdot
- 344 - Tempranillo
- 345 - Primitivo
- 346 - Zinfandel
- 347 - Chianti
- 348 - Bardolino
- 349 - Sangiovese
- 350 - Nielluccio
- 351 - Sciaccarellu
- 352 - Carignan
- 353 - Trollinger
- 354 - Agiorgitiko
- 355 - Xinomavro
- 356 - Super Tuscan Blend
- 357 - Rhône Style Blend
- 358 - Bordeaux Blend
- 359A - Other Red Varietals and Blends

### SPARKLING WINES

- 360C - Brut
- 362A - Proseco
- 360D - Blanc de Blanc
- 360E - Blanc de Noir
- 360F - Spumante
- 360G - Riesling/Muscat
- 360H - Rosé
- 361A - Other Sparkling Wines

### FORTIFIED WINES

365 Madeira

#### 366 Port

- 366A - Vintage
- 366B - Ruby
- 366C - Tawny
- 366D - Colheita
- 366E - Other Ports

#### 367 Sherry

- 367A - Fino (Light & Dry)
- 367B - Manzanilla
- 367C - Amontillado (Medium Dry)
- 367D - Oloroso (Medium Sweet)
- 367E - Sweet & Cream Other Wines
- 368 - Vermouth & Other Aromatised Wines

#### 369 Natural Fruit Wines and Flavored Wines

- 369A - Honey (mead)
- 369B - Fruit Wines and Sangria

### RICE WINE

370 - Sake

### CANNED WINES

- 380 - Red
- 381 - White
- 382 - Rosé
- 383 - Sparkling

### Classification RULES

All varietal wines must contain at least 75% of the varietal, or it must be entered in a blend category.

- 1 - All blended wines must have varietal percentages indicated on the application form.
- 2 - All entries with residual sugar over 0.1% must have residual sugar % stated on the entry form.