

2026 VERITAS CLASSES

A WHITE WINE	
001	Any other single white cultivar – Non-muscat (name cultivar) <i>Max RS 5g/l</i>
002	Any other single white cultivar – Non-muscat (name cultivar) (wooded) <i>Max RS 5g/l</i>
003	Any other single white cultivar – Non-muscat (name cultivar) <i>RS 5,1-12g/l</i>
004	Any other single white cultivar – Non-muscat (name cultivar) (wooded) <i>RS 5,1-12g/l</i>
005	Any other single white cultivar – Non-muscat (name cultivar) <i>RS 12,1 - 30g/l</i>
006	Chardonnay <i>Max RS 5g/l</i>
007	Chardonnay (wooded) <i>Max RS 5g/l</i>
008	Chardonnay <i>RS 5,1-12g/l</i>
009	Chardonnay (wooded) <i>RS 5,1-12g/l</i>
010	Chenin Blanc <i>Max RS 5g/l</i>
011	Chenin Blanc (wooded) <i>Max RS 5g/l</i>
012	Chenin Blanc <i>RS 5,1-12g/l</i>
013	Chenin Blanc (wooded) <i>RS 5,1-12g/l</i>
014	Sauvignon Blanc <i>Max RS 5g/l</i>
015	Sauvignon Blanc (wooded) <i>Max RS 5g/l</i>
016	Sauvignon Blanc <i>RS 5,1-12g/l</i>
017	Sauvignon Blanc (wooded) <i>RS 5,1-12g/l</i>
018	Sémillon (no wood/wooded) <i>Max RS 5g/l</i>
019	Viognier (no wood/wooded) <i>Max RS 5g/l</i>
020	Weisser Riesling <i>RS 5,1-12g/l</i>
021	White Cultivar blend – Non-muscat <i>Max RS 5g/l</i>
022	White Cultivar blend – Non-muscat (wooded) <i>Max RS 5g/l</i>
023	White Cultivar Blend – Non-muscat (no wood/wooded) <i>RS 5,1-12g/l</i>
024	White Cultivar blend – Non-muscat <i>RS 12,1 - 30g/l</i>
025	Any other Single White cultivar or Blend - Muscat (name cultivar) (no wood/wooded)
026	White and red wine blend (name cultivars)
B SPECIAL LATE HARVEST WINES	
027	Special Late Harvest (no wood/wooded)
C STRAW WINE (wine from naturally dried grapes)	
028	Straw wine
D NATURAL SWEET WINE	
029	Natural Sweet Wine – White wine (name cultivar) <i>Minimum RS 20 g/l</i>
030	Natural Sweet Wine – Blanc de noir or Rosé <i>Minimum RS 20 g/l</i>
E NOBLE LATE HARVEST WINES	
031	Noble Late Harvest <i>Minimum RS 50 g/l</i>
032	Noble Late Harvest (wooded) <i>Minimum RS 50 g/l</i>
F LOW ALCOHOL WINES (alcohol less than 10% Alc/vol)	
033	Low Alcohol wine – White wine, Blanc de noir, Rosé, Red wine (name cultivar)
G PERLÉ	
034	Perlé – White, Blanc de Noir or Rosé
H BLANC DE NOIR/ROSÉ	
035	Blanc de noir - Non-muscat/Muscat <i>Max RS 30 g/l</i>
036	Rosé - Non-muscat/Muscat <i>Max RS 30 g/l</i>
I SPARKLING WINE/CAP CLASSIQUE	
Sparkling wine except bottle/transverse/tank-fermented wine	
037	Sparkling wine – Brut , Extra Dry, Sec, Demi-sec, Doux
Tank-fermented sparkling wine	
038	Tank-fermented sparkling wine – Brut , Extra Dry & Sec
Cap Classique	
039	Cap Classique Brut - Blanc de Blanc (sugar less than 12 g/l)
040	Cap Classique Brut - Blend (sugar less than 12 g/l)
041	Cap Classique Brut - Blanc de Noir/Rosé (sugar less than 12 g/l)
042	Cap Classique Extra Dry & Sec (sugar 12,1 - 32 g/l)
043	Cap Classique Demi-sec - White (sugar 32,1 - 49,9g/l)
044	Cap Classique Demi-sec - Rosé (sugar 32,1 - 49,9g/l)

J	DRY RED (Any or no Vintage)	
045	Bordeaux blend Must include minimum 2 of the following cultivars and no other cultivars will be allowed: Cabernet Franc, Cabernet Sauvignon, Carménère, Malbec, Merlot, Petit Verdot	Max RS 5g/l
046	Cape blend Must contain a minimum of 30% and maximum of 70% Pinotage. The remainder may be any cultivar. Please note: For wines from the 2019 vintage, Pinotage should make out the biggest % (percentage) of the blend, e.g. Pinotage 51% and Shiraz 49%.	Max RS 5g/l
047	Rhône Blend Must include any 2 or more of the following cultivars: Carignan, Cinsaut, Clairette, Grenache, Marzanne, Mataro, Mourvedre, Petit Sirah(Durif), Rousanne, Shiraz, Tannat, Viognier	Max RS 5g/l
048	Red blend – Any other blend	Max RS 5g/l
049	Cabernet Franc	Max RS 5g/l
050	Cabernet Sauvignon	Max RS 5g/l
051	Malbec	Max RS 5g/l
052	Merlot	Max RS 5g/l
053	Petit Verdot	Max RS 5g/l
054	Pinot Noir	Max RS 5g/l
055	Pinotage	Max RS 5g/l
056	Shiraz	Max RS 5g/l
057	Any other single red cultivar (name cultivar)	Max RS 5g/l
058	Any other single red cultivar or blend (no wood/wooded)	RS > 5g/l
K	CERTIFIED HERITAGE VINEYARD WINES	
059	Certified Heritage Vineyard Wines - White	Name cultivar/name kultivar
060	Certified Heritage Vineyard Wines - Red	Name cultivar/name kultivar
061	Certified Heritage Vineyard Wines - NLH	Name cultivar/name kultivar
062	Certified Heritage Vineyard Wines - Fortified/Cape Style	Name cultivar/name kultivar
	<i>Certified Heritage Vineyard certification must accompany the wine entry documentation.</i>	
L	DESSERT WINES/FORTIFIED WINES	
063	White Non-muscat Jerepigo	name fortification spirits/meld fortifikasie spiritus
064	Red Non-muscat Jerepigo	name fortification spirits/meld fortifikasie spiritus
065	Hanepoot Jerepigo	name fortification spirits/meld fortifikasie spiritus
066	White Muscadel Jerepigo: ≤16%A/V	
067	White Muscadel Jerepigo: >16%A/V	
068	White Muscat Jerepigo with noticeable wood-matured character	
069	Red Muscadel Jerepigo: ≤16%A/V	
070	Red Muscadel Jerepigo: >16%A/V	
071	Red Muscat Jerepigo with noticeable wood-matured character	
072	Any other White/Red Muscat Jerepigo (can include a blend of Fortified wines) (no wood)	
073	Any other White/Red Muscat Jerepigo (can include a blend of Fortified wines) (wooded)	
M	CAPE STYLE	
074	Cape Ruby <i>A blend of young, fruity wines, of which the components were matured in wood for 6 months to 3 years.</i>	
075	Cape Tawny <i>A blend of wood-matured wine, amber-coloured and with a soft, delicate nutty character</i>	
076	Cape Vintage (vintage certification compulsory) <i>Port of a single vintage, matured in any size barrel/wood.</i>	
077	Any other Cape style <i>Cape Late Bottled Vintage Port (vintage certification compulsory) A single vintage product matured for 3 to 6 years, of which at least 2 years in wood.</i> <i>- White Port, Pink Port, Any other Port</i>	
N	ALTERNATIVE WINE STYLES	
078	Alternative Wine Styles As defined by legislation (name cultivars) See list attached for details <i>namely: Skin macerated white, Extended barrel aged white/gris, Natural pale/non fortified pale, Methode ancestrale, Alternative white/red, Sun wine/ Flor/Orange/Forified or unfortified</i>	

O	MUSEUM CLASS – WHITE (wine 4 years and older - 2023 and older)	
	<i>Minimum quantity of wine per entry must be 45 litres and must be available for sale.</i>	
079	Any single white cultivar or blend (2023 and older)	
080	Cap Classique (2023 and older)	
081	Noble Late Harvest (2023 and older)	
082	Dessert wine (2023 and older)	
083	Cape Style - White (2023 and older)	
P	MUSEUM CLASS – RED (wine 10 years and older - 2017 and older)	
	<i>Minimum quantity of wine per entry must be 45 litres and must be available for sale.</i>	
084	Any single red cultivar or blend (2017 and older)	
085	Dessert wine (2017 and older)	
086	Cape Style - Red (2017 and older)	
Q	BRANDY CLASS	
	Standard Brandy · Minimum 30% potstill aged in oak for minimum of 3 years · Maximum 70% unmatured wine spirits from a column still	
	Vintage Brandy · Minimum 30% and not more than 80% potstill brandy matured for at least 8 year · A Maximum of 70% and not less than 20% column still spirit matured for at least 8 years The potstill and column still component to be matured for the same number of years.	
	Potstill Brandy · 100% Potstill aged for at least 3 years	
087	Standard Brandy	
088	Vintage Brandy (min 8 years)	
089	Potstill Brandy : Age undefined	
090	Potstill Brandy: 3 - 8 years	
091	Potstill Brandy: 9 - 12 years	
092	Potstill Brandy: 13 - 25 years	

ALTERNATIVE WINE STYLES

Specific requirements

Skin macerated white

- 1 The product shall be fermented and macerated on its skins for at least 96 hours.
- 2 The product shall complete malolactic fermentation.
- 2 The sulphur dioxide content of the product shall not exceed 40,0 milligram per litre.
- 4 The residual sugar content of the product shall not exceed 4,0 gram per litre.
- 5 The product shall be anywhere from light golden to deep orange in colour.
- 6 The product may only be sold if it has been certified.

Extended barrel aged white/gris

- 1 The product shall be produced from white or gris grape cultivars.
- 2 The product shall be matured in oaken casks for at least 2 years.
- 3 The sulphur dioxide content of the product shall not exceed 80,0 milligram per litre.
- 4 The residual sugar content of the product shall not exceed 4,0 gram per litre.
- 5 The product shall complete malolactic fermentation.
- 6 The product shall exhibit a nutty, oxidative character.
- 7 The product shall be anywhere from light golden, to deep golden, to amber in colour.
- 8 The product shall be certified and sold as a vintage wine.

Natural pale / Non fortified pale

- 1 The product shall not contain added spirit.
- 2 The product shall be produced from white grape cultivars.
- 3 The product shall be matured in oaken casks, under a film of flor yeast, for at least 2 years.
- 4 The alcohol content of the product shall be at least 12,0 per cent, but not more than 15,0 per cent.
- 5 The sulphur dioxide content of the product shall not exceed 40,0 milligram per litre.
- 6 The product shall complete malolactic fermentation.
- 7 The product shall have a delicate flavour suggestive of almonds.
- 8 The product shall have a discernible flor yeast and wood character.
- 9 The product shall be anywhere from pale, to straw, to pale-golden in colour.
- 10 The product may only be sold if it has been certified.

Methode ancestrale

- 1 The product shall be made from fermenting must.
- 2 Further fermentation shall occur solely in the bottle in which the product is to be sold.
- 3 No sweetening agent shall be added to the product.
- 4 The carbon dioxide in the bottle in which the product is to be sold shall originate solely from the alcoholic fermentation.
- 5 The pressure in the bottle in which the product is sold shall be at least 75 kPa.
- 6 The product may only be sold if it has been certified.

Alternative white/red

- 1 The product shall complete malolactic fermentation.
- 2 The residual sugar content of the product shall not exceed 4,0 gram per litre.
- 3 The sulphur dioxide content of the product shall not exceed 40,0 milligram per litre.
- 4 In the case of a white wine, the product shall be anywhere from light gold to amber in colour.
- 5 In the case of a red wine, the product shall be anywhere from light red to deep red or purple in colour.
- 6 The product may only be sold if it has been certified

Sun wine

- 1 The product shall be produced from white grape cultivars.
- 2 The product shall be anywhere from pale gold to deep gold in colour.
- 3 The product shall exhibit a maderized character.
- 4 The product shall be certified and sold as a vintage wine.
- 5 See note 3. [Note 3 require the product to be a fortified wine.]