



Proud presenter | Pinotage Association



Die Pinotage Assosiasie is trots om die negende **Absa Vintage Pinotage Excellence Toekennings** aan te bied.

Die doel van die kompetisie is om onder verbruikers in beide plaaslike en internasionale mark, bewustheid te skep tesame met die waardering van ouer Pinotage wyne.

Die kompetisie organiseerders sien daarna uit dat die 2024 weergawe van die kompetisie groter en beter sal wees as ooit tevore en hoop om 'n rekord getal inskrywings te ontvang.

Vanjaar se inskrywings word deur 'n paneel van Kaapse Wynmeesters beoordeel wat ervare proeërs van 'vintage' wyne is. Daar is vanjaar 'n paar nuwe en opwindende pryse wat gewen kan word. Die wenwyne sal outomaties diverse dekking op verskeie tradisionele-, sosiale- en digitale media platforms ontvang.

Die Absa Vintage Pinotage Excellence Toekennings bied 'n gulde geleentheid vir alle Pinotage produsente om blootstelling en erkenning te ontvang vir hul besondere ouer oesjaar wyne. Met die 100-jaar herdenking van die Pinotage-druifsoort wat in 2025 gehou word, is die doel om die nalatenskap van Pinotage ten toon te stel en word alle Pinotage-produsente aangemoedig om hul ouer wyne deel te maak van die Pinotage-verhaal.

The Pinotage Association is proud to present the ninth **Absa Vintage Pinotage Excellence Awards**.

The aim of the competition is to create awareness among consumers in both the local and international market, along with the appreciation of older Pinotage wines.

Competition organizers are looking forward to the 2024 version of the competition, to be bigger and better than ever before and hope to receive a record number of entries.

This year's entries are judged by a panel of Cape Wine Masters, who are experienced "vintage wine" tasters. There are also some new and exciting prizes to be won this year. The winning wines will receive diverse coverage on various traditional, social and digital media platforms.

The Absa Vintage Pinotage Excellence Awards offers a golden opportunity for all Pinotage producers to receive exposure and recognition for their exceptional older vintage wines. With the 100-year anniversary of the Pinotage grape variety coming up in 2025, the goal is to showcase the legacy of Pinotage and all Pinotage producers are encouraged to make their older wines part of the Pinotage story.

Belangrike datums | Important dates

8 Mei/May 2024	Sluitingsdatum vir inskrywings Closing date for entries
15 Mei/May 2024	Aflewering van monsters Delivery of samples
19 Mei/May 2024	Sperdatum vir betaling van inskrywings Final date for payment of entries
21 Mei/May 2024	Beoordeling van wyne Judging of wines
12 Junie/June 2024	Bekendmaking van uitslae Announcement of awards



Kontak ons | Contact us

T: 021 863 1599 | entries@pinotage.co.za | www.pinotage.co.za > competitions

REÛLS & REGULASIES

1. Vereistes vir deelname

- 1.1 Enige wyn kan ingeskryf word mits dit 'n droë rooiwyn is wat as 'n Pinotage kultivarwyn bemark word.
- 1.2 Volume vereistes:
 - ❖ *Wyn moet 10 jaar en ouer wees (2014 en ouer)*
 - ❖ *Minstens 6 bottels (4.5 liter) moet beskikbaar wees vir die kompetisie (2 vir beoordeling, 2 vir funksie en 2 vir promosie/verkope).*
 - ❖ *Die wyn hoef nie kommersieel beskikbaar te wees nie.*
- 1.3 Daar is geen beperking op die getal wyne wat ingeskryf word nie.
- 1.4 Indien 'n wyn onder verskillende etikette bemark word, mag dit slegs onder een van daardie etikette ingeskryf word.
- 1.5 Alle wyne wat 'n punt van 90 of hoër het, sal die **Absa Vintage Pinotage Excellence Toekenning ontvang.**

2. Inskrywings

- 2.1 Inskrywings sluit **Woensdag 8 Mei 2024 om 16:00.**
- 2.2 Voltooië inskrywingsvorme moet ingedien word by die Pinotage Assosiasie, vir aandag Surita van der Westhuyzen, voor genoemde datum en tyd. (NOTA: Hou 'n afskrif vir u rekords.)
E-POS: entries@pinotage.co.za

3 Inskrywingsfooi

Indien 'n lid inskryf, sal hy een (1) gratis inskrywing in die Absa Pinotage Top 10 kompetisie kan maak. Let wel: Ledegelde moet ten volle betaal wees om te kwalifiseer.

- 3.1 **Inskrywingsfooi:**
R700.00 + R105.00 BTW (R805.00) per wyn.
- 3.3 *Betaling van inskrywings moet teen 19 Mei 2024 ontvang word. Inskrywings waarvoor betaling nie ontvang is nie, sal gediskwalifiseer word.*
- 3.4 Die inskrywingsfooi is onder geen omstandighede terugbetaalbaar nie.
- 3.5 'n Belastingfaktuur sal uitgereik word as bevestiging dat inskrywing aanvaar is.

4. Wynmonsters

- 4.1 **2 x 750 ml bottels** word vir beoordeling benodig.
- 4.2 Indien die bottels nie reeds finaal geëtiketteer is nie, moet afskrifte van die etiket, waarop die volgende besonderhede in duidelik leesbare letters en syfers aangedui is, op die bottel aangebring word:

RULES & REGULATIONS

1. Requirements for participation

- 1.1 Any wine may be entered provided it is a dry red wine that is marketed as a Pinotage cultivar wine.
- 1.2 Volume requirements:
 - ❖ *Wine must be 10 years or older (2014 and older)*
 - ❖ *A minimum of 6 bottles (4.5 litres) must be available for the competition (2 for judging, 2 for the function and 2 for promotions)*
 - ❖ *The wine does not have to be commercially available.*
- 1.3 There is no restriction on the number of wines that may be entered.
- 1.4 If a wine is marketed under different labels it may only be entered under one of those labels.
- 1.5 All wines with a point of 90 and higher, will receive the **Absa Vintage Pinotage Excellence Award.**

2. Entries

- 2.1 Entries close at **16:00 on Wednesday 8 May 2024.**
- 2.2 Completed entry forms must be submitted to the Pinotage Association, for attention Surita van der Westhuyzen, before the closing date and time. (NOTE: Keep a copy for your records.)
E-MAIL: entries@pinotage.co.za

3 Entry Fees

*If a member enter, he can enter one (1) free entry in the Absa Pinotage Top 10 competition.
NB: Membership fees must be fully paid to qualify.*

- 3.1 **Entry fee:**
R700.00 + R105.00 VAT (R805.00) per wine.
- 3.3 *Payment for entries should be received by 19 May 2024. Entries for which no payment has been made will be disqualified.*
- 3.4 The entry fee is under no circumstances refundable.
- 3.5 A VAT invoice will be issued as proof that entry has been accepted.

4. Wine samples

- 4.1 **2 x 750 ml bottles** are needed for judging.
- 4.2 If the bottles have not yet been finally labelled, a copy of the label, on which the following details are indicated in clearly legible letters and figures, must be affixed to the bottle:

- Die handelsnaam waaronder die wyn verkoop word of sal word.
- 'n Aanduiding van die kultivar, oesjaar en oorsprong van die wyn soos dit op die betrokke etikette verskyn

4.3 Monsters moet by die Elpro stoor, **Simonsvlei Wynkelder, R101, Paarl** afgelewer word en sal slegs tussen **09:00 en 16:00 Woensdag 15 Mei 2024** ontvang word. **Sien aangeheg inligting in die verband.**

4.4 Geen monsters sal op n ander dag/datum aanvaar word nie tensy reëlings vir aflewering vooraf getref is.

5. Beoordeling en toekenningsfunksie

5.1 Die beoordeling vind plaas op **21 Mei 2024.**

5.2 Indien twee bottels van 'n monster tydens beoordeling 'n kurkfout of ander ongewenste organoleptiese eienskap openbaar, sal daardie wyn gediskwalifiseer word.

5.3 Indien enige van die finaliswyne tekens van mikrobiologiese aktiwiteit toon nadat dit deur 'n geakkrediteerde laboratorium getoets is, sal dit gediskwalifiseer word.

5.4 Die bekendmaking van uitslae sal op 12 Junie 2024 aangebied word. Die wynmakers van die finaliswyne moet die funksie bywoon om hulle toekennings persoonlik te ontvang.

6. Verpligtinge van produsente van finaliswyne

6.1 Finaliste moet **4 volledig geëtiketteerde 750 ml bottels gratis aan die Pinotage Assosiasie** beskikbaar stel vir gebruik by die toekenningsfunksie en promosies.

7. Algemeen

7.1 Nóg die Pinotage Assosiasie, sy lede of Bestuur, nóg die borg van hierdie kompetisie, sal op enige wyse hoegenaamd aanspreeklik wees vir enige vrugtelose uitgawe, verlies of skade van watter aard ookal, van 'n deelnemer wat uit deelname aan hierdie kompetisie voortspruit.

7.2 Die uitslae van hierdie kompetisie, soos deur die Pinotage Assosiasie bekend gemaak, is finaal en bindend. Nóg die Pinotage Assosiasie, nóg die borg, sal op enige wyse hoegenaamd betrokke raak by enige *ex post facto* korrespondensie of ander beredenerings nadat die uitslae bekend gemaak is.

- The brand name under which the wine is sold or is to be sold.
- An indication of the cultivar, vintage and origin of the wine as they appear on the labels concerned.

4.3 Wine samples must be delivered at the **Elpro store, Simonsvlei Winery, R101, Paarl** and will only be accepted on **Wednesday 15 May 2024 between 09:00 and 16:00.** **See info attached in this regard.**

4.5 No samples will be accepted on any other day/date unless prior arrangements has been made.

5. Judging and awards function

5.1 The judging will take place on **21 May 2024.**

5.2 If it is found during evaluation that two bottles of a sample of a wine reveal a cork defect or other undesirable organoleptic character that wine will be disqualified.

5.3 If any of the finalist wines shows signs of microbiological activity after having been tested by an accredited laboratory, it will be disqualified.

5.4 The awards ceremony will take place on 12 June 2024. The winemakers of the finalist wines are required to attend the function to receive their awards in person.

6. Obligations of producers of finalist wines

6.1 Finalists must provide **4 fully labelled 750 ml bottles, free of charge to the Pinotage Association** for use at the awards function and promotions.

7. General

78.1 Neither the Pinotage Association, its members or Management, nor the sponsor of this competition, will in any manner whatsoever be accountable for any fruitless expenditure, loss or damage of whatever nature, of a participant as a result of participation in this competition.

7.2 The result of this competition, as announced by the Pinotage Association, will be final and binding. Neither the Pinotage Association, nor the sponsor, will in any manner whatsoever become involved in any *ex post facto* deliberation after the result has been announced.

Office & Store Address

Simonsvlei Winery & Business Hub
Old Paarl Road (R101)
Paarl

