******Die Pinotage Assosiasie bied die Absa Top 10 Pinotage kompetisie aan ter uitbouing en bevordering van wyn wat van die Pinotage-druifsoort gemaak is. Die doel van die jaarlikse kompetisie is om tien Pinotage wyne te identifiseer wat as riglyne vir die ontwikkeling van eiesoortige Suid-Afrikaanse Pinotage kan dien en die uniekheid daarvan in die internasionale wynwêreld te illustreer.

Verskeie promosiegeleenthede vir die wenwyne en hulle wynmakers word aangebied, terwyl mediavrystellings en promosieblaaie gedurende die ses maande na afloop van die bekendmaking van die uitslae deur die Pinotage Assosiasie gereël word.

Absa is trots om deur middel van ŉ borgskap met hierdie uniek Suid-Afrikaanse kompetisie verbind te wees.

The Pinotage Association is organising the Absa Top 10 Pinotage competition for the advancement and promotion of wine made from Pinotage grapes. The aim of the annual competition is to identify ten Pinotage wines which will serve as benchmark for the development of distinctive South African Pinotage and illustrate the uniqueness of Pinotage in the international wine world.

Various promotional opportunities for the winning wines and their winemakers are available and media releases and advertorials are facilitated by the Pinotage Association during the six months following the announcement of the results.

Absa is proud to be involved with this uniquely South African competition through their sponsorship.

**Belangrike datums | important dates**

|  |  |
| --- | --- |
| **3 Jun 2019** | Sluitingsdatum vir inskrywings **|** Closing date for entries |
| **14 Jun 2019** | Sluitingsdatum vir laat inskrywings **|** Closing date for late entries |
| **13 & 14 Jun 2019** | Aflewering van monsters **|** Delivery of samples |
| **9 – 12 Jul 2019** | Beoordeling van wyne **|** Judging of wines |
| **14 Aug 2019** | Bekendmaking van uitslae **|** Announcement of awards |

**Kontak ons | Contact us**

|  |  |
| --- | --- |
|  | For entries: entries@pinotage.co.za **|** [www.pinotage.co.za](http://www.pinotage.co.za) > competitionsT: 021 863 1599 **|** F: 021 863 1552Suite 151, Privaatsak X3041, Paarl 7620 **|** Stasiestraat 5C, Suider Paarl 7646 |

|  |  |
| --- | --- |
| REëLS & REGULASIES | RULES & REGULATIONS |
| **1. Vereistes vir deelname*** 1. Enige wyn kan ingeskryf word mits dit 'n droë rooiwyn is wat as 'n Pinotage kultivarwyn bemark word of sal word.

1.2 Volume vereistes* **Klas 1:** Minstens 600 bottels (450 liter) daarvan moet teen **3 Junie 2019** gebottel wees
* **Klas 2: Museum Klas wyne**
* *Wyn moet 10 jaar en ouer wees.*
* *Minstens 60 bottels (45 liter) moet beskikbaar wees.*
* *Die wyn hoef nie kommersieel beskikbaar te wees nie.*

1.3 Daar is geen beperking op die getal wyne wat iemand kan inskryf nie.1.4 Indien 'n wyn onder verskillende etikette bemark word, mag dit slegs onder een van daardie etikette ingeskryf word.1.5 Indien meer as een wyn van dieselfde handelsnaam as 'n finaliswyn aangewys word, sal slegs die wyn met die hoogste punt vir aanwysing as een van die tien wenwyne kwalifiseer.**2. Inskrywings**2.1 Inskrywings sluit **Maandag 3 Junie 2019 om 16:00.**2.2 Laat inskrywings sal tot **Vrydag 14 Junie 2019 om 12:00** teen ‘n verhoogde fooi (sien punt 3.2) aanvaar word.2.3 Voltooide inskrywingsvorms 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).**POS: Suite 151, Privaatsak X3041, Paarl 7620**PER HAND: Elpro, Stasiestraat 5c, Suider Paarl* *E-POS: entries@pinotage.co.za**FAKS: 021 863 1552**TEL: 021 863 1599*2.4 Elke inskrywingsvorm moet vergesel wees van:* ‘n WSR 2A-sertifikaat in die geval van 'n wyn wat in Suid-Afrika geproduseer is of bewys deur 'n toepaslike gesag in die land van herkoms dat die wyn as Pinotage gesertifiseer is.
* ’n Ontledingsertifikaat van die wyn.

**3 Inskrywingsfooie**3.1 Inskrywings moet teen **3 Junie 2019** ingedien word**.*** **Lede:**

R700.00 + R105.00 BTW (R805.00) per wyn. ***Let wel: Ledegelde moet ten volle betaal wees om vir hierdie fooie te kwalifiseer.**** **Nie-lede**: R1 200.00 + R180.00 BTW (R1 380.00) per wyn.

3.2 Laat inskrywings – **4 tot 14 Junie 2019**: * **Lede:**

R1 000.00 + R150.00 BTW (R1 150.00) per wyn* **Nie-lede:**

R1 500.00 + R225.00 BTW (R1 725.00) per wyn3.3 **Inskrywings sal slegs aanvaar word indien die inskrywingsfooi die inskrywingsvorm vergesel of ‘n bewys van betaling aangeheg is.**3.4 Die inskrywingsfooi is onder geen omstandighede terugbetaalbaar nie.3.5 Die Inskrywingsfooie is betaalbaar aan die Pinotage Assosiasie. 'n Belastingfaktuur sal uitgereik word.Die bankbesonderhede is soos volg:Rekeningnaam: Pinotage Assosiasie Bank: Absa StellenboschTakkode: 334410Rekeningnommer: 410216949**4. Wynmonsters**4.1 6 x 750 ml bottels van die betrokke wyn wat ingeskryf is, en wat willekeurig uit die gebottelde voorraad geneem is, 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:* 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 'n Etiket of plaketiket, waarna in paragraaf 4.2 verwys word, moet op 'n opsigtelike plek aan die buitekant van die karton geheg wees.* 1. Elke inskrywing se monsters (ses bottels) moet in ’n aparte karton verpak word.

4.5 Monsters moet by Elpro stoor, **Louwslaan 12D**, Suider-Paarl afgelewer word en sal slegs tussen **09:00 en 16:00 op Donderdag 13 Junie en Vrydag 14 Junie 2019** ontvang word.4.6 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 op 9 - 12 Julie 2019 plaas.5.2 Indien twee bottels van 'n monster tydens beoordeling 'n kurkfout of ander ongewenste organoleptiese eienskap openbaar, sal daardie wyn gediskwalifiseer word5.3 Indien enige van die 20 finaliswyne tekens van mikrobiologiese aktiwiteit toon nadat dit deur 'n geakkrediteerde laboratorium getoets is, sal dit gediskwalifiseer word.5.4 Die tien wenwyne sal op **Woensdag 14 Augustus 2019** bekend gemaak word**.** Die wynmakers van die 20 finaliswyne moet die funksie bywoon om hulle toekennings persoonlik te ontvang.5.5 Die Museum Klas inskrywings sal nie in aanmerking kom vir die Absa Top 10 Pinotage toekenning nie.**6. Verpligtinge van produsente van finaliswyne**6.1 Die produsente van die 20 finaliswyne moet, wanneer daartoe versoek, die volgende stukke by die Kompetisie kantoor indien:* 'n Afskrif van die WSR 4A-sertifikaat (slegs in die geval van wyne wat in Suid-Afrika geproduseer is).
* 'n Hoë-resolusie jpg van die hoofetiket van die betrokke wyn).
* 'n 50-woorde feite-beskrywing (in Engels) van die wyn (vir gebruik in 'n prestige proeboekie wat by die toekenningsfunksie gebruik sal word).

6.2 Indien 'n produsent versuim om binne die tydperk soos in paragraaf 6.1 vermeld, aan daardie versoek te voldoen, kan sy/haar wyn gediskwalifiseer word.6.3 Elke produsent van 'n finaliswyn moet minstens 600 bottels daarvan vir verkope beskikbaar hê op die dag wanneer die uitslae van die kompetisie bekend gemaak word. Die organiseerders behou die reg voor om voorrade te kontroleer en kan skriftelike bewys vereis dat die voorraad nie reeds gekontrakteer is nie.6.4 Die produsente van die 20 finaliswyne moet elkeen **24 volledig geëtiketteerde 750 ml bottels gratis aan die Pinotage Assosiasie** beskikbaar stel vir gebruik by die toekenningsfunksie. Die produsente van die **Museumklas** finaliste moet **6** **volledig geëtiketteerde 750 ml bottels gratis aan die Pinotage Assosiasie** beskikbaar stel vir gebruik by die toekenningsfunksie.**7. Verpligtinge van produsente van wenwyne**7.1 Wenwyne mag nie verkoop word sonder die Absa Top 10 Pinotage seël nie. Hierdie seëls sal teen nominale koste beskikbaar gestel word.7.2 Wenners moet **420** volledig geëtiketteerde 750 ml bottels daarvan soos volg lewer:* **60** bottels aan die Pinotage Assosiasie en Absa vir gebruik by Pinotage-promosies en ander spesiale funksies.
* **360** bottels aan WOM-klub vir herverkoop.
	+ Hoeveelhede moet binne 10 dae na versoek kosteloos gelewer word soos nodig.
	+ Wyn moet teen die huidige **handelsprys** soos aangedui in die inskrywings-vorm gelewer word. ‘n Korting van 10% moet op die **handelsprys** toegestaan word.
* Betaling sal binne 60 dae na die faktuurdatum gemaak word.
* Indien hierdie voorraad (of gedeelte daarvan) nie teen 31 Desember 2019 opgeneem is nie, kan die produsent die wyn verkoop.

7.3 Indien 'n produsent weier of versuim om 'n hoeveel-heid wyn te lewer ingevolge reëls 6.4 of 7.2 van hom/haar vereis, kan die Pinotage Assosiasie, benewens enige ander stappe wat dit mag neem, die betrokke produsent van deelname aan toekomstige Absa Top 10 Pinotage kompetisies uitsluit vir sodanige tydperk as wat die Assosiasie goeddunk.7.4 Die Absa Top 10 Pinotage wynmakers moet beskikbaar wees vir ABSA kliënte funksies. Reëlings sal deur ABSA in hierdie verband gefinaliseer word.**8. Algemeen**8.1 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.8.2 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. | **1. Requirements for participation**1.1 Any wine may be entered provided it is a dry red wine that is or is to be marketed as a Pinotage cultivar wine.1.2 Volume requirements* **Class 1:** At least 600 bottles (450 litres) thereof must be bottled by **3 June 2019**
* **Class 2: Museum Class wines**
	+ *Wine must be 10 years or older.*
	+ *A minimum of 60 bottles (45 litres) must be available.*
	+ *The wine does not have to be commercially available.*

1.3 There is no restriction on the number of wines that a person may enter.1.4 If a wine is marketed under different labels it may only be entered under one of those labels.1.5 If more than one wine with the same brand name is selected as a finalist, only the wine with the highest score will qualify as a winning wine **2. Entries**2.1 Entries close at **16:00 on Monday 3 June 2019.**2.2 Late entries will be accepted until **12:00 on Friday 14 June 2019** at an increased cost (see point 3.2)2.3 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.)**POST: Suite 151, Private Bag X3041,Paarl 7620**BY HAND: Elpro, 5c Station Street, Southern Paarl**E-MAIL: entries@pinotage.co.za**FAX: 021 863 1552**TEL: 021 863 1599*2.4 Each entry form must be accompanied by:* A WSR 2A certificate in the case of a wine that was produced in South Africa, otherwise proof of an appropriate authority in the country of origin of the wine to confirm that the wine is certified as Pinotage.
* A wine certificate of the wine.

**3 Entry Fees**3.1 Entries to be submitted by **3 June 2019.*** **Members:**

R700.00 + R105.00 VAT (R805.00) per wine. ***NB: Membership fees must be fully paid to qualify for these fees.*** * **Non-members**:

R1 200.00 + R180.00 VAT (R1 380.00) per wine. 3.2 Late entries – **4 to 14 June 2019**.* **Members:**

R1 000.00 + R150.00 VAT (R1 150.00) per wine* **Non-members:**

R1 500.00 + R225.00 VAT (R1 725.00) per wine3.3 **Entries will only be accepted if the entry fee accompanies the entry form or if proof of payment is attached.**3.4 The entry fee is under no circumstances refundable.3.5 The entry fee is payable to the Pinotage Association. A VAT invoice will be issued.The bank details are as follows:Account name: Pinotage AssociationBank: Absa StellenboschBranch code: 334410Account No.: 410216949**4. Wine samples**4.1 6 x 750 ml bottles of the wine concerned, drawn at random from the bottled stock, is 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:* 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 A label or the sticker label, referred to in paragraph 4.2, must be affixed at a conspicuous place on the outside of the carton.4.4 Wine samples (six bottles) of each entry must be packed separately in a carton4.5 Wine samples must be delivered at the Elpro store, **12D Louws Avenue**, Southern Paarl and will only be accepted on **Thursday 13 June and Friday 14 June 2019 between 09:00 and 16:00.**4.6 No late wine samples will be accepted unless other arrangements for delivery have been made beforehand.**5. Judging and awards function**5.1 The judging will take place on 9 – 12 July 2019.5.2 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 20 finalist wines shows signs of microbiological activity after having been tested by an accredited laboratory, it will be disqualified.5.4 The ten winning wines will be announced on **Wednesday 14 August 2019.** The winemakers of the 20 finalist wines are required to attend the function to receive their awards in person.5.5 The Museum Class entries will not be considered for an Absa Top 10 Pinotage award.**6. Obligations of producers of finalist wines**6.1 The producers of the 20 finalist wines must, when requested thereto, submit the following documents at the Competition Office:* A copy of the WSR 4A certificate (only in the case of wines produced in South Africa).
* A high-resolution jpg of the main label of the wine concerned as affixed to the bottles.
* A 50-word fact description (in English) of the wine (for reproduction in a prestigious tasting booklet that is to be used at the awards function).

6.2 If a producer fails within the period specified in paragraph 6.1, to comply with that request, his/her wine may be disqualified.6.3 Each producer of a finalist wine must have at least 600 bottles thereof available for sale on the day when the results of the competition are announced. The organisers reserve the right to check stocks and may require written proof that the stock at hand hasn't already been contracted.6.4The producers of the 20 finalist wines must each provide **24 fully labelled 750 ml bottles, free of charge to the Pinotage Association** for use at the awards function. The producers of the Museum class finalists must each provide **6 fully labelled 750 ml bottles, free of charge to the Pinotage Association** for use at the awards function.**7. Obligations of producers of winning wines**7.1 Winning wines may not be sold without the Absa Top 10 Pinotage emblem. These emblems will be available at nominal cost.7.2 Winners must deliver **420** fully labelled 750 ml bottles as follows:* **60** bottles to the Pinotage Association and Absa for use at Pinotage promotions and other special functions.
* **360** bottles to the WOM club for resale
	+ Wines must be delivered within 10 days of request free of delivery charge as necessary.
	+ Wines must be delivered at the current **trade price** as indicated on the entry form. A discount of 10% must be allowed on the **trade price.**
* Payment will be made within 60 days of the invoice date.
* Should the stock (or portion thereof) not be taken up by 31 December 2019, the producer may sell the wine.

7.3 If a producer refuses or fails to deliver a quantity of wine when required from him in terms of rules 6.4 or 7.2, the Pinotage Association may, in addition to any other actions that it may take, exclude the producer concerned from participation in future Absa Top 10 Pinotage competitions for such period as the Association may determine suitable.7.4 The Absa Top 10 Pinotage wine makers must be available for ABSA client functions. Arrangements in this regard will be finalised by ABSA.**8. General**8.1 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.8.2 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. |
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