



## YOUR INVITATION TO THE CLASSIC WINE TROPHY 2012

*Enter the 14<sup>th</sup> Edition of the Classic Wine Trophy taking place from 5<sup>th</sup> to 9<sup>th</sup> March 2012 at the Table Bay Hotel in Cape Town.*

Committed to upholding the highest standards in this unique celebration of South African wine, the Classic Wine Trophy 2012 will yet again host a panel of French judges in South Africa who will adjudicate the wines in order to recognize, reward and promote wines of elegance, balance and finesse as well as an ability to age well.

Only 17 medals are awarded to wines placed in 5 categories:

- ❖ One category for **sparkling wines**
- ❖ Five categories for **white wines**
- ❖ Ten categories for **red wines**
- ❖ One category for **dessert wines**

The Classic Wine Trophy is given to the most iconic entry, a wine made with patience and excellence. The overall trophy winner will receive the Bacchus Trophy and two 225l barrels to the total value of 1400€. The barrels originate from Darnajou coopers of Saint Emilion who have been in the South African market for three years already and specialise in Merlot, Cabernet Sauvignon and cabernet Franc. The second cooper, Gillet of Saint Romain in Burgundy, has a world renowned reputation and has since many years.

*La Revue du VIN de France* will ensure international exposure for the winners. With **Recognition and exposure** across the globe being our main focus, we are excited to announce that following our 2010 RVF article, *Revue du Vin* forayed into one of France's biggest markets for fine wine: it is now published in China!

Amongst the **panel of French wine personalities** (see List of Judges) this year are two new additions namely **Olivier Poussier** and **Benoit Pevrost**. Poussier won the title of Best Sommelier in the World 2000 and consults the gastronomy industry internationally. Pevrost is the Wine master and technical director of Michel Rolland Cellars in France and Argentina, currently based at Chateau le Bon Pasteur in Pomerol.

The blind tasting of wines entered takes place over four days at the Table Bay Hotel. Winners and media will be invited to an exclusive dinner and awards ceremony held on Friday, 9th March 2012 held at the Table Bay Hotel's Pavillion venue.

CLASSIC WINE TROPHY 2012 IS PROUDLY SUPPORTED BY

**DARNAJOU**



## CLASSIC WINE TROPHY 2012 LIST OF JUDGES

**OLIVIER POUSSIER** Best Sommelier in the World 2000, actively involved in the gastronomy industry as a consultant whilst working for Le Notre in Paris. [www.olivier-poussier.com](http://www.olivier-poussier.com)

**BENOIT PEVROST**

Wine master and technical director of Michel Rolland Vineyards and Cellars in France. He has his own estate in Pomerol and consults for winemakers in Argentina, Spain and China.

**RICARDO UTARROZ** Journalist for *Liberation* magazine, *Agence France Press*, wine aficionado and wine writer.

**OLIVIER POELS** Editor and journalist for *La Revue du Vin de Château*  
[www.rvf.fr](http://www.rvf.fr)

**CHRISTOPHE DURAND** Classic Wine Trophy organiser and proprietor of *Vins D'Orrance*  
[www.vinsdorraine.co.za](http://www.vinsdorraine.co.za)

**CLAUDE GILOIS** French wine importer, writer and consultant [www.voyagesvinsdumonde.fr](http://www.voyagesvinsdumonde.fr)

**PIETER DE VILLIERS** Former prop du XV de FRANCE and co-owner of the *Domaine Mas Angel* in the Languedoc Roussillon, France [www.masangel.fr](http://www.masangel.fr)

**JEAN YVES MULLER** Co-owner of *Caveau* Group of restaurants [www.caveau.co.za](http://www.caveau.co.za)

**JEAN-VINCENT RIDON** Owner and winemaker of *Signal Hill Winery*  
[www.winery.co.za](http://www.winery.co.za)

**PHILIPPE DIETRICH** Winemaker and director of Michael Partzold Wine Services (Pty) Ltd

**DENIS GARRET** Denis Garret is Chef Sommelier at Royal Champagne in Epernay As well as consulting for many restaurants in Paris.



## TASTING PROCEDURE

1. The blind tasting will be done over a four-day period.
2. The wines will be cross-tasted by panels of three judges each.
3. The selected wines will then be blind tasted again, over three rounds.
4. During the Grand Finale, the shortlisted wines will again be tasted by all judges.
5. All OIV procedure will be adhered to, and one OIV official judge will be assessing the ratings.

## COMPETITION RULES

1. A separate entry form must be submitted for each wine entered
2. To enter, please note:
  - R450 (ex VAT) fee per wine entered
  - 6 bottles to be submitted per wine
  - Two labels per wine to be supplied (placed inside the box)
3. Proof of payment to be faxed to: 086 588 2989 for the attention of Sabrina Durand

## CLOSING DATE

**Entries need to be in by Friday, 2<sup>nd</sup> March 2012 at 17h30.** No late entries will be allowed unless by special arrangement with the organizers. **Enquiries** can be directed to Sabrina (021) 683 7479 (office) or on 083 415 7211 (cellphone) during office hours.

## DELIVERIES

All wine samples can be delivered from **Monday 20<sup>th</sup> February 2012 to Friday 2<sup>nd</sup> March 2012** for the attention of Sabrina Durand to the following address:

**10 Squirrel Way  
Rondebosch 7700**

Deliveries will only be accepted between 10h00 and 17h00. **Please mark “CLASSIC WINE TROPHY”** clearly marked on all cases. Please submit one case per entry. Two copies of the entry form must accompany each entry (one in box, one for receiver).

**NB: ENTRY FORMS MUST BE FAXED BEFOREHAND TO 086 588 2989.**



## APPLICATION FORM CLASSIC WINE TROPHY 2012

<b>Winery Name</b>	
<b>Contact Person</b>	
<b>Address</b>	
<b>Telephone</b>	
<b>Fax</b>	
<b>Email</b>	
<b>Payment Method</b>	<input type="checkbox"/> Cheque <input type="checkbox"/> Bank Transfer

**NB In the event that you become a gold winner, would you like to order award stickers?**  
 YES       NO

<b>Please specify how man stickers would be required?</b>	
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Winery name	Brand name	Variety	Vintage

**ENTRY FEE: R450 ex VAT per entry**  
**PLEASE SUBMIT 6 SAMPLES**  
**INSERT TWO BABELS OF SUBMITTED WINE IN ITS BOX.**

**Banking details:**  
 Account: Vins d'Orrance  
 Bank: First National Bank  
 Branch: Claremont  
 Account Number: 62067677818  
 Branch code: 200109

**Please fax proof of payment to: 086 588 2989**