AUSTRALIA INTERNATIONAL WINE CHALLENGE

WINE CATEGORIES

The Australia International Wine Challenge Management will continue to create new categories in addition to those shown.

If the Australia International Wine Challenge Management decides that a wine/cider would be better served by being in a different category, Australia International Wine Challenge has the right to change the category.

Please contact us if there is no appropriate category for your wine. info@AustraliaInternationalWineChallenge.com

WHITE	
ALW	Alsace White Wine
BDW	Bordeaux Blanc
CHA	Chardonnay
CHB	Chablis
CSL	Chasselas
DW	Dry White
FBW	French Burgundy White
FRW	Friuli
GEW	Gewurztraminer
GW	Greek White
IW	Italian White
KOS	Koshu
LOI	Loire
MW	Medium White
NWSW	New Wine Style White
PW	Portuguese White
RIE	Riesling
SEM	Semillon
SV	Sauvignon Blanc
VIO	Viognier
VLT	Veltliner

RED	
BJ	Beaujolais
BOR	Bordeaux Red
BUR	Burgundy Red
CAB	Cabernet Sauvignon
CAF	Cabernet Franc
CAR	Carmenere
GRE	Grenache
GRR	Greek Red
ITR	Italian Red (Other)
MAL	Malbec
MER	Meritage (Cabernet/Merlot style)
MID	Midi & South West France
MRL	Merlot
NAV	Navarra Red
NWSR	New Wine Styles Red
OR	Other Red styles which do not fit into any other category
PEN	Penedes
PIE	Piedmonte
PN	Pinot Noir
PR	Portuguese Red
PTG	Pinotage

DESSERT WINES

BOT	Botrytis-affected whites
DES	Other non-botrytis, non-fortified sweet wines
FSW	French Sweet White wines
ICE	Icewine/Eiswein
MUS	Sweet Muscats (non-fortified excluding low alcohol)
TOK	Tokaji

FORTIFIED

FMU	Fortified Muscats e.g. Beaumes de Venise and Liqueur Muscat
FOR	Other fortified wines
MAD	Madeira and wines of a similar style to Madeira
POR	Port and wines of a similar style to port
SHE	Sherry and wines of a similar style to sherry

FRUIT WINE

FW	Fruit Wine, wine made from natural fruit other than grape

SANGRIA

SAN	Wine with natural aromas from citric fruits and cinnamon.

VERMOUTH

VER	Aromatised/fortified wine flavoured with various botanicals.

RHO	Rhone
RIO	Rioja
SPA	Spanish
SPY	Spicy Red Blends (i.e., Shiraz/Cabernet)
SYR	Syrah/Shiraz
TOS	Toscana
VEN	Veneto
ZIN	Zinfandel

ROSE

DR	Dry Rose
FR	French Rose Wines
MR	Medium Rose

CHAMPAGNE / SPARKLING

CMP	Champagne
FP	French Sparkling Wines
SPK	Sparkling Brut and Extra Dry
SPM	Sparkling medium to sweet
SPR	Sparkling Rose
SPS	Sparkling Red

CIDER CATEGORIES

SWEET CIDER: Includes mainstream, contemporary and premium varieties, and can be still or sparkling. Includes French-style keeved cider and New World-style cider made without traditional bittersweet cider apples.

MEDIUM CIDER: Includes mainstream, contemporary and premium varieties, and can be still or sparkling. Includes French-style keeved cider and New World-style cider made without traditional bittersweet cider apples.

DRY CIDER: Includes mainstream, contemporary and premium varieties and can be still or sparkling.

PERRY MEDIUM/SWEET: Made primarily from traditional Perry pear varieties and can be still or sparkling.

PERRY DRY: Made primarily from traditional Perry pear varieties and can be still or sparkling.

PEAR CIDER: Pear cider made using culinary pears or added pear flavouring to cider. May also include North American style ‘pyder’. Can be still or sparkling.

BOTTLE CONDITIONED/BOTTLE FERMENTED CIDER: Cider whose primary fermentation is completed in the bottle, or a secondary fermentation is started in the bottle by the addition of yeast, sugar etc.

BOTTLE CONDITIONED/BOTTLE FERMENTED PERRY: Perry whose primary fermentation is completed in the bottle, or a secondary fermentation is started in the bottle by the addition of yeast, sugar etc.

ENGLISH FARMHOUSE-STYLE/SCRUMPY: Traditional still cider that has been unfermented and unpasteurised.

FRUIT CIDER: Products whose primary source of fermentable sugars does not necessarily come from apple juice, and whose primary flavour is derived from fruit juices or syrups. Can be still or sparkling.

FLAVOURED CIDER: Cider whose primary source of fermentable sugars comes from apple juice, but features added fruit, spices, hops, honey etc. Can be still or sparkling.

WOOD-AGED CIDER: Cider whose fermentation or conditioning has been completed in barrels designed to impart flavour characteristics from the wood itself, or from previous barrel contents such as rum, whisky etc. Can be still or sparkling.

SPECIALITY CIDERAND CIDER VARIANTS: Includes pommeau, Canadian-style ice cider/cidre de glaceand its derivatives, and any other cider not covered by the above categories. Due to its remarkable difference in character from other ciders, traditional Spanish-style sidra should also be entered in this category. Can be still or sparkling.