



INTERNATIONAL AWARD OF THE SILVANER FORUM powered by VINUM Wine Magazine

Edition 2024 – Terms and Conditions of Participation

[ART. 1] OBJECTIVES OF THE COMPETITION

The competition «INTERNATIONAL AWARD OF THE SILVANER FORUM powered by VINUM Wine Magazine» aims to document the current state of quality and market presence of the Silvaner grape variety. The aim is to highlight the individual quality of the wines and to reward those with a high level. The competition should also bring the awareness and quality standard of the wines closer to an international audience. The result should also be a guide for wine consumers and wine experts.

[ART. 2] RESPONSIBILITIES AND STRUCTURES

The competition «INTERNATIONAL AWARD OF THE SILVANER FORUM powered by VINUM Wine Magazine» is a project of the Silvaner Forum e.V., Alzey and the wine magazine VINUM, Intervinum AG, Zurich, Switzerland. The Silvaner Forum e.V. is responsible for the organization and implementation of the entire project and provides the infrastructure and personnel for it. The Silvaner Forum e.V. has sole responsibility for resolving any potential disputes.

[ART. 3] ADMISSION AND SELECTION OF WINES

The competition is open to all wines from the European wine-growing regions that meet the criteria defined under point 4. Any European wine producer, winery, wine cooperative, winery, and possibly also specialist retailers (in agreement with the winemaker to avoid double hiring) can enter. The common varieties of Silvaner (Green Silvaner, Yellow Silvaner, Blue Silvaner, Red Silvaner) and well-known synonyms are permitted.

Cuvées with Silvaner are not permitted.

The following conditions must be met for admission:

- only bottled wines from a single batch and with a final label (according to the respective national regulations)
- production and stock quantity: at least 200 bottles of each wine entered must be available in stores or at the winery by the time the results are announced - November 2024.
- liter bottles are not permitted.

[ART. 4] COMPETITION CATEGORIES

Awards will be given in the following **six categories**:

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| - Category 1: Basic | Estate wines, local wines, etc. without regional specification on the label. (max. 9 g/l residual sugar) |
| - Category 2: Premium | Single-vineyard wines, top wines from the winery without further restrictions (max. 9 g/l residual sugar) |
| - Category 3: Modern | Orange, Natural, Landwein, Amphore, Low Intervention (max. 9 g/l residual sugar) |
| - Category 4: Matured | Silvaner dry, vintage 2019 or older, with/without vineyard designation (max. 9 g/l residual sugar) |
| - Category 5: Sweet | Noble Sweet wines (Beerenauslese, TBA, Eiswein), Vendange Tardive or similar |
| - Category 6: Sparkling | Sparkling wines made from 100% Silvaner, Brut, Brut Nature, Extra Brut, Zero Dosage, only traditional bottle fermentation |

A category is relevant to the competition if 30 wines are submitted. After registration, the allocation to the category is checked and adjusted if necessary.

Special evaluation/awards:

Silvaner of the year national	Wine with the highest score from categories 1 – 4, country of origin Germany
Silvaner of the year international	Wine with the highest score from categories 1 – 4, country of origin not Germany
Jury Special prize	Wine with special quality according to the jury's assessment

Best Buy award for Silvaner with the highest score at a certain price (the stated ex-farm price applies)

- > Sub-category 1: up to €9.99
- > Sub-category 2: from €10.00 to €14.99
- > Sub-category 3: from €15.00 to €19.99
- > Sub-category 4: over €20.00

Wines with the following ratings also receive a certificate:

Platinum	Outstanding, 95 to 100 points
Gold	Exceptional, 90 to 94 points
Silver	Excellent, 86 to 89 points

[ART. 5] TASTING AND EVALUATION OF THE WINES

The tasting jury consists of nationally and internationally recognized, professionally qualified wine experts from various areas such as the press, trade, production, consumption and gastronomy/HoReCA. The jury experts are officially communicated. The selection of the jurors is the responsibility of the competition management.

All correctly registered wines are tasted individually according to the defined category. The tasting is always blind, with anonymity preserved. The wines are evaluated in the form of points - according to the rating scale of 100 points - and a commentary description.

The best wines in each category (final wines) are tasted in an additional round (final round). This final counter-tasting is used to determine the final podium places per category and the special prizes. In the event of differences in the scoring between the jury tasting and the final tasting, the higher score is considered the final score. The jury's decisions are final.

[ART. 6] REGISTRATION AND COSTS

6.1. Registration of wines

The participants fill out a registration form for each wine, thereby confirming that they agree to the regulations. When registering, each wine is given an identification number, which it keeps until the end of the competition.

The online registration form contains the following for each wine:

- Name of the wine
- Address of the producer
- Origin and/or provenance of the wine
- Grape variety(s), vintage, wine category, alcohol content (according to the label), residual sugar content*
- Number of bottles produced
- Sales price including VAT to private customers
- Address of the invoice recipient

* An incorrect or missing residual sugar declaration leads to the disqualification of the wine, because the wines in the individual categories are grouped according to residual sugar content. Correct information is essential for reasons of fairness.

Registration only online at <http://www.vinum.de/silvanerpreis>

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After registering online, each participant receives a written confirmation of participation. This confirmation is mandatory.

The organizer reserves the right to cancel all incomplete or incorrectly submitted registrations, as well as to exclude wine samples from the competition that do not comply with the competition regulations. Registration online is the basis for invoicing.

Invoicing is carried out by the Silvaner Forum e.V., Alzey.

6.2. Number of bottles and participation fees

For each wine registered, 3x (three) bottles must be made available, regardless of the closure. If fewer bottles are sent in per entry, the wine may not be able to take part in a final round.

Registration fee for each wine **€75**
Payment is made after the invoice is issued by direct debit or bank transfer. Any bank charges incurred will not be covered. Payments made cannot be refunded under any circumstances, even if the registration is cancelled.

