



Diners Club
INTERNATIONAL

young
winemaker
of the year



20
24

ENTRY FORM 2024

Category for 2024 is Red Wine

OBJECTIVE

The aim of the annual Diners Club Young Winemaker of the Year Award is to encourage young winemakers in South Africa to produce wines of ever-increasing quality and innovation. Our hope is that, by stimulating such interest, young winemakers will better develop their skills, express their individuality, and add to the future prestige of South African wines. Now in its 24th year, the award is presented for the wine that the judging panel considers to be the best in a specific class.

The category for 2024 is Red Wine. As many entries as possible from as wide a spectrum of producers as possible will be sought. Entrants may not be over 30 years of age at the time of the award presentation in November 2024. In addition to naming the winning young winemaker, the top six finalists will also be announced. The identities of other wines entered will not be made public.

THE PRIZE

The winner of the coveted 2024 Diners Club Young Winemaker of the Year Award will receive:

- a R25 000 cash prize.
- A return air ticket to a wine producing region – (presenting sponsor T's & C's apply).

SUMMARY OF 2024 ENTRY REQUIREMENTS

Type of Wine: Red Wine

Minimum Quantity Required: each entry must have a stockholding of 25 cases of 12x750ml or equivalent volume when the winner is announced.

Closing Date for Submission: Friday, 30 August 2024.

Address for Submission of Entries: Wine of the Month Club Unit 1 Southern Cross Village, Capricorn Boulevard South, Capricorn Business Park, Muizenberg, Cape Town, 7945

All entries need to be delivered to the receiving area, clearly marked 2024 Young Winemaker of the Year, C/O Gerda Burger, Diners Club.

Award Presentation: 23 November 2024

Kindly Note: For each entry you must supply a completed entry form, a short CV of the winemaker, and four 750ml (or larger) bottles of the wine. Wine samples must be supplied in cartons clearly marked with both the full name of the wine, the varietal and vintage, the producer's name and "Entry for the Diners Club Young Winemaker of the Year 2024 Awards" on each case.

DINERS CLUB YOUNG WINEMAKER OF THE YEAR 2024 ENTRY FORM

Full name and vintage of the wine:

The cellar where the wine was produced:

Address of the cellar:

Telephone No:

E-mail Address:

Name of winemaker (solely responsible for end-to-end production of the wine):

Identity number of the winemaker:

Start date of current employment:

Name of the cellar manager:

WSB number for the wine:

Cultivar(s) and/or percentages of each in the blend:

Wine Analysis:

Alcohol (% by volume):

Residual Sugar (grams/litre):

Total Acidity (grams/litre):

Free SO₂ (parts/million):

Number of weeks/months fermented in wood:

Wood type (e.g. American, French):

% New Oak:

% Older Oak:

Number of weeks/months matured in wood:

Wood type (e.g. American, French):

DINERS CLUB YOUNG WINEMAKER OF THE YEAR 2024 ENTRY FORM (CONT.)

% New Oak:

% Older Oak:

Environmental Analysis:

Diners Club is interested in gathering information to better understand renewable and sustainable practices in wine making. Responses in this section will be welcomed and will not form part of the criteria, or influence the judging process.

Are you using natural pesticides and fertilizers? (add comments where applicable)

Are you using yeast or fermentation enhancing enzymes?
(add comments where applicable)

Do you subscribe to carbon footprint reducing practices?
(add comments where applicable)

Are you using any alternative renewable energy source?
(add comments where applicable)

Do you currently have any unique sustainability projects ongoing?
Please tell us about it.

Are you a Diners Club Member?

Y	N
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If **no**, someone will contact you to discuss the opportunity of becoming a Diners Club member.

Does your farm / winetasting room / cellar / restaurant accept Diners Club at point of sale and on-line?

Y	N
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If **no**, someone will contact your establishment to discuss the opportunity of becoming a Diners Club merchant.

Diners Club Merchant Number:

As per wine maker

RULES

1. The Diners Club Young Winemaker of the Year Award is open to all producers of South African Red Wine.
2. Entrants declare, by submitting wines for judging in the competition, that such wine has been made strictly in accordance with the regulations pertaining to wine production in South Africa and that no flavourant (natural, nature-identical, or artificial) has been used in its production.
3. Should the wine be entered as a cultivar/variety wine, the Wine and Spirit Board definition of such a wine must be adhered to.
4. Each wine submission shall be entered under the registered or trading name of the company or organization controlling the cellar where it is finally produced, with each entry form signed by the cellar master or higher official.
5. The name of the winemaker (one person only) must be shown on the entry form. The winemaker named must be the person responsible for end-to-end production of the wine, regardless of whether he/she still works in the cellar and must be present for the announcement at the awards function in November 2024. A short CV of the winemaker, with particular reference to his/her winemaking career, must accompany the entry form even if he/she is no longer at the cellar.
6. Entry into the competition requires that a completed entry form and four 750ml (or larger) bottles be submitted to Diners Club as per the “2024 entry requirements”. The onus is on the entrant to confirm receipt of their entries at Diners Club. Please note that any left over wines from the supplied bottles for the judging will be used to raise funds for Together for Change Charity Initiative.
7. Wine samples must be supplied in cartons clearly marked with both the name of the cellar (producer’s name) and “Entry for the Diners Club Young Winemaker of the Year 2024 Award” on each case. The full name of the wine, the varieties and vintage must also be clearly indicated on the carton. Wine supplied for the competition becomes the property of Diners Club.
8. Only wines produced in South Africa and for sale to the public, either directly or via retail outlets in this country, are eligible for submission.
9. All wines entered into the competition must be finished, bottled and labeled by the time they are submitted (tank or barrel samples are not admissible), and must have been certified organoleptically and analytically by the Wine and Spirit Board. The WSB certification number must be quoted on the entry form, and if not yet received then the application number should be quoted instead.
10. At the time of judging, at least 25 cases of 12 x 750ml (or equivalent volume) of each wine entered must be held in stock in the Cape to ensure it is available at the time of the announcement of the 2024 Diners Club Young Winemaker winner. Of this stock, it is required that Diners Club be offered 15 X 12 X 750ml (or equivalent volume) of the winning wine at the current trade price, thus ensuring that Diners Club card members have the opportunity to obtain the wine until the end of the announcement of the Young Winemaker of the Year.
11. Should you be announced as the Diners Club Young Winemaker of the Year, the required quantity of wine must be ready for retail at the time of the announcement.
12. There is no entry fee charged to participate and only winemakers who are 30 years of age or younger at the time of the announcement on the night of the awards, may enter the competition.
13. Finalists in the 2024 Diners Club Young Winemaker of the Year Award are obliged to supply 6 cases of 12 X 750ml (or larger) bottles of the relevant wine for serving

- at the awards function in the event of winning, for library and promotional purposes. Only the winning wine will be served at the awards function. The remaining finalist wines may be collected from the venue after the awards function.
14. The winner will be supplied with Diners Club Young Winemaker of the Year stickers, which must be affixed to all the bottles of the winning wine that are produced.
 15. The chairperson of the 2024 panel of judges is Carrie Adams. Diners Club is the event manager. Any correspondence or enquiries can be directed to e-mail: winemaker@dinersclub.co.za.
 16. Responsibility for the co-ordination and administration of the competition and overseeing of the judging of the entries is vested in Diners Club, and whose decision on the intent, application and interpretation of these rules is final.
 17. Participation as an entrant, judge, consultant or helper automatically confirms acceptance of these rules and represents an unconditional agreement to abide by them. Any entrant or wine entry not conforming to these rules may be disqualified.
 18. Should any participant defined in rule No.17 above suffer any loss of any kind for whatever reason as a result of this participation, such expenses or liabilities resulting therefrom shall be for his or her own account and any rights to claim against Diners Club or their agents are automatically waived through the act of participation.
 19. The Prize may not be exchanged for any other item. We do however reserve the right to substitute the Prize with any other prize of a similar commercial value.
 20. The Terms and Conditions of the sponsor regarding the air ticket prize is final.
 21. Finalists to make themselves available for a photoshoot once judging has been completed. (Dates to be announced).
 22. Finalists are please to make themselves available for a winetasting and pairing dinner with Diners Club VIPs and customers on the evening prior to the awards function on 22 November 2024. Each finalist is kindly requested to provide 2 to 3 bottles of wines they feel may be of interest or are unique but not necessarily expensive, to be auctioned on the evening, (further details will be provided).

JUDGING AND PRESENTATION

1. The judging panel shall consist of five wine experts including one international judge.
2. There will be 6 finalists, and only one winner of the 2024 Diners Club Young Winemaker of the Year award.
3. Entries must be Red Wine.
4. Stickers supplied by Diners Club can only be used on bottles of the winning wine.
5. Each winemaker may enter as many wines as he or she wishes, providing they have a stockholding of 25 cases, 12 x 750ml (or equivalent volume) for each entry when the winner of the award is announced.
6. On completion of the judging, the top wines will be analyzed and the results thereof compared against details of their Wine and Spirit Board certification.
7. The judges selection of the winning wine will be final and no debate or correspondence will be entered into concerning the award.
8. At the awards function on 23 November 2024, Diners Club will announce the details of the winning wine and the name of the winning winemaker.

DECLARATION

I _____ do hereby confirm that the above information is accurate and complete, that the wine entered was produced by the above-named winemaker, that I am properly empowered to sign this entry form on behalf of the cellar where the wine entry was made, and that I agree to abide by the rules of this competition.

Date:

Signature:

IMPORTANT

A short CV of the winemaker must accompany the completed entry form. Completed entry forms and samples of the wine being entered (4 bottles) in a carton clearly marked "Entry for 2024 Diners Club Young Winemaker of the Year Award, C/O Gerda Burger - Diners Club" must be delivered to Wine of of the Month Club, Unit 1 Southern Cross Village, Capricorn Boulevard South, Capricorn Business Park, Muizenberg, Cape Town, 7945 and ensure it is delivered to the receiving area, by no later than midday on Friday, 30 August 2024.

ENQUIRIES

E-mail: winemaker@dinersclub.co.za