



Diners Club
INTERNATIONAL®

WINE LIST 20 19 AWARDS

ENTRY FORM





RULES OF THE COMPETITION

1. Diners Club sponsors the Winelist Awards as Principals. Any correspondence should be addressed to: Diners Club Winelist Awards, 35 Morsim Road, Hyde Park, 2196, or e-mailed to winelist@dinersclub.co.za
2. Diners Club is responsible for organising and administering the awards. Its decision on the intent, application and interpretation of the rules is final.
3. Participation as an entrant confirms acceptance of these rules and represents an unconditional agreement to abide by them.
4. Should any participant as defined in (3) above suffer loss of any kind and for whatever reason as a result of such participation, such as expenses or liabilities resulting there from, these shall be for his own account and any right to claim against Diners Club is automatically waived through the act of participation.
5. Diners Club reserves the right to alter, amend or cancel all or parts of these rules at any stage between the announcement of the results and the issuing of entry forms for the following year's Awards. The right is also reserved to disqualify entries in the interest of eliminating artificial advantage (e.g. a proprietor using reserve stocks common to more than one restaurant so that entries for each restaurant are submitted in one or more categories).
6. The results of judging by appointed independent specialists shall be final and no discussion or communication regarding results will be entered into by Diners Club or its agents.
7. Winners of the Awards undertake to prominently display the Diners Club Winelist award in their establishment. Stickers and decals are given out with the awards, and are to be used at the winners' discretion.
8. Please note that entrants may at any time be visited to assess the accuracy of the wine list submitted for this competition. If the list in use is substantially different to the list submitted, this may be cause for disqualification or rescindment of the award.
9. Restaurants to offer Diners Club members an exclusive offer for an agreed period.
10. Restaurants to submit a hi res logo and profile of their chef when entering the competition along with pictures of the establishment and signature dishes as we may use these from time to time in our marketing/communications material and channels.



DINERS CLUB WINELIST AWARD CRITERIA

Thank you for your interest in the Diners Club Winelist Awards, for more than two decades a symbol accompanying the best wine lists in South Africa.

The following explains what we now look for when judging.

Please note:

A general note on listing wine vintages with wines:

- We do accept that vintages change and sometimes change without your knowledge.
- We will accept a rider to a list that carries wine vintages that says “subject to availability” or “subject to vintage change” but a list needs to set out with the display of wine-specific vintages as the default.
- We will not accept “2014/15” as an example of vintage identification, as the wine’s description should change per vintage.

SILVER

Your list could achieve a Silver Award if:

You enter a wine list with very few wines and representing very few categories in a list that falls below the standards set for a Gold Award.

GOLD

Your list could achieve a Gold Award if:

- It contains a reasonable range of wine categories to showcase most and/or the major styles;
- It contains an adequate number of wines per category for the type of establishment (we assess restaurants as either casual; smart-casual or sophisticated, depending on menu, ambience and position and modulate expectations accordingly)
- It contains good content, which means respected examples of quality wines in each category;
- There are a fair number of wines by the glass offered; or from at least the main categories/styles;
- Wines are described for the diner with adequate tasting notes.

Note:

- A Gold Award wine list needs not carry the vintage of every wine.
- A Gold Award wine list needs not offer wine and food pairings.
- A Gold Award wine list needs not have a “reserve” or vintage section.
- Your list need not explain which regions the wine comes from (wine of origin) but this will help ensure Gold status.



DINERS CLUB WINELIST AWARD CRITERIA

PLATINUM

Your list could achieve a Platinum Award if:

It meets all the requirements of a Gold list and in addition -

- It displays the individual wines' vintages throughout (no "split" vintages - but please refer to note on vintages at the beginning of these criteria);
- It contains a very good range of wine categories to showcase all the major styles, as well as other (minor) categories;
- It contains an adequate number of wines per category for the type of establishment (see note at end);
- The list contains very good wines in all/most categories;
- The list contains interesting and newer producers and wines;
- The list contains a good number of wines by the glass from multiple categories/styles;
- The list contains wines at varied price points to offer value throughout wine categories;
- The list carries informative wine descriptions that go beyond "copy and paste" from back label wine notes or distributors' information (or are offered by a wine steward/sommelier);
- The list carries food and wine pairings and these go beyond standard "fish with sauvignon blanc" ideas and link your menu items to the wines on your list;
- Your list explains which regions the wine comes from (wine of origin).

Note:

- A Platinum list needs to carry accurate vintages (please see vintages note at beginning of criteria).
- A Platinum Award wine list needs not have a "reserve" list but this will help attain Platinum status.
- A Platinum Award wine list needs not have foreign wines but this will also help attain Platinum status.
- A Platinum list needs to carry accurate vintages (please see vintages note at beginning of criteria).



DINERS CLUB WINELIST AWARD CRITERIA

DIAMOND

Your list could achieve a Diamond Award if:

It meets all the requirements of a Platinum list and in addition -

- It displays the individual wines' vintages throughout (no "split" vintages); but please refer to note on vintages at the beginning of these criteria);
- It contains an adequate number of wines per category for the type of establishment (see note at end);
- The list contains excellent wines in all/most categories and at varied price points;
- The list clearly contains exciting new wines along with classic labels;
- **Also:** It contains a reserve/select list of aged wines;
- **Also:** The list contains numerous and interesting wines by the glass, representing many of the wine categories and from multiple producers;
- It offers either very good, personalised and/or informative wine descriptions for the wines or restaurant has an accredited and verified sommelier team;
- The list (or the wine stewards/sommeliers) is able to offer personalised food and wine pairings;
- The list is free of notable errors in information;
- Your list explains which regions the wine comes from (wine of origin).
- The list has contents and/or an index to aid navigation; or navigation is made easy for the diner.

Please Note:

- A Diamond list needs to carry accurate vintages.
- A Diamond list will ideally have some representation of foreign wines and certainly carry vintage or "reserve" wines.
- A Diamond Award wine list should offer wines in a variety of bottle sizes/formats.
- A Diamond Award wine list should explain corkage policy (if any).

ICON

Your list could achieve an Icon Award if:

It meets all the requirements of a Diamond list and in addition -

- It carries an extensive international selection with good wines in multiple categories and/or from multiple countries (in other words not just a nominal selection);
- It contains an impressive reserve/vintage selection that displays a real interest in wine curation;
- It contains "flights" of particular wines;
- It displays a very significant interest in wine of the highest quality;
- It is free of errors in information;
- A sommelier is used by default;
- It represents a list of international stature.



ENTRY FORM

Information marked with an asterisk below will not be used for publication and is for internal use only

Are you a Diners Club Member? Y N

Are you a first time entrant? Y N

Name of Establishment

Address Street Postcode

Postal Address

Suburb/Town Postcode

Owner *Phone

*Email

Manager *Phone

*Email

Website

*Diners Club Merchant No
(If Applicable)

Where did you hear about the Diners Club Winelist Awards or if you are a long-standing entrant, how long have you participated?

Do you have a dedicated wine steward or sommelier? Y N

If yes, please supply person's name/s and South African Sommeliers Association; Court of Master Sommeliers or Association de la Sommellerie (ASI). A WSET or CWA certification will also be accepted.

Is your wine list available on your website? Y N

How often is your wine list updated or changed?

Do you pay listing fees to wineries and/or distributors? Y N

Name of Chef

A high resolution logo of your establishment, photographs of your establishment and signature dishes, as well as a profile of your chef must be submitted with your competition entry.



CONDITIONS OF ENTRY

1. Restaurant entrants must be over 18 years of age to enter the competition.
2. Entrants have read the entry information and rules of the competition and submit entry subject to the conditions and requirements therein (see www.dinersclub.co.za).
3. Submit the completed Entry Form and required extras by 16h00 on Monday, 8 July 2019.
4. A panel of judges related to the wine, food and hospitality industries will select the winners of all awards which will be announced in September 2019, and published on the Diners Club website and in national publications.
5. Please note that previous results in this competition do not guarantee the same result in the following year as the quality of South African restaurant lists are continually improving and raising the standards.
6. Entries not completed in accordance with the rules and received later than the closing date cannot be accepted. The judge's decision in relation to any aspect of the competition is final and binding on every person who enters.
7. No correspondence will be entered into.

I, the undersigned, have the authority to complete and sign this entry form on behalf of the establishment.
I understand and accept the terms and conditions set out in this schedule and confirm that this entry form has been filled out truthfully and to the best of my knowledge.

Signed

Print Name

Date



ENTRY CHECKLIST

Ensure that you have read through the Judging Criteria and Conditions of Entry and have included the following with your entry:

- Completed and signed entry form
- An original of your current Wine List and supplementary wine/spirits/liqueurs
- A menu
- Photographs of the interior and exterior of the restaurant as well as of the table setting
- Photographs of glassware used for the wines.
- Brief profile of chef
- Photographs of wine decanters (if used) and of wine storage conditions (white and red)
- Hi Res logo of restaurant
- Signature dishes images
- Diners Club members exclusive offer

(All originals can be collected from the Diners Club office after judging or at the awards ceremony)

LOGGING YOUR ENTRY

Entries must be delivered to the relevant address below (please do not fax or email). All entries must be received by 16h00 on Monday 8 July 2019 to be considered eligible.

Gauteng & KwaZulu-Natal

ATT: Hester Hahn

35 Morsim Road,

Hyde Park,

2196

Tel: 011 358 8400

Western Cape

ATT: Debbie Ashton

Madison Place, Alphen Park

Constantia Main Road,

Constantia

Tel: 021 795 5400

