

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.



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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).



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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.

