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| 2023 Award Classes |  |  |
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| **Southern Hemisphere** | **Style Guidelines** |
| **Class** | **Class Description** | **Residual Sugar** | **IRF Scale** |
| Class 1 | Current Vintage 2023 - Dry | Less than 8g sugar/ltr | Dry |
| Class 2 | Current Vintage 2023 - Semi-Dry | 8g - 20 g sugar/ltr | Medium Dry |
| Class 3 | Current Vintage 2023 - Sweet including Botrytis and Eiswein Styles | More than 20g sugar /ltr | Medium Sweet or Sweet |
| Class 4 | Open Class Vintage 2020 to 2022 – Dry | Less than 8g sugar/ltr | Dry |
| Class 5 | Open Class Vintage 2020 to 2022 - Semi-Dry | 8g - 20 g sugar/ltr | Medium Dry |
| Class 6 | Open Class Vintage 2020 to 2022 - Sweet including Botrytis and Eiswein Styles | More than 20g sugar /ltr | Medium Sweet or Sweet |
| Class 7 | Museum Class Vintage 2019 & Prior - Dry | Less than 8g sugar/ltr | Dry |
| Class 8 | Museum Class Vintage 2019 & Prior - Semi-Dry | 8g - 20 g sugar/ltr | Medium Dry |
| Class 9 | Museum Class Vintage 2019 & Prior - Sweet including Botrytis and Eiswein Styles | More than 20g sugar /ltr | Medium Sweet or Sweet |
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| **Northern Hemisphere** | **Style Guidelines** |
| **Class** | **Class Description** | **Residual Sugar** | **IRF Scale** |
| Class 10 | Current Vintage 2022 - Dry | Less than 8g sugar/ltr | Dry |
| Class 11 | Current Vintage 2022 - Semi-Dry | 8g - 20 g sugar/ltr | Medium Dry |
| Class 12 | Current Vintage 2022 - Sweet including Botrytis and Eiswein Styles | More than 20g sugar /ltr | Medium Sweet or Sweet |
| Class 13 | Open Class Vintage 2019 to 2021 - Dry | Less than 8g sugar/ltr | Dry |
| Class 14 | Open Class Vintage 2019 to 2021 - Semi-Dry | 8g - 20 g sugar/ltr | Medium Dry |
| Class 15 | Open Class Vintage 2019 to 2021 - Sweet including Botrytis and Eiswein Styles | More than 20g sugar /ltr | Medium Sweet or Sweet |
| Class 16 | Museum Class Vintage 2018 & Prior - Dry | Less than 8g sugar/ltr | Dry |
| Class 17 | Museum Class Vintage 2018 & Prior - Semi-Dry | 8g - 20 g sugar/ltr | Medium Dry |
| Class 18 | Museum Class Vintage 2018 & Prior - Sweet including Botrytis and Eiswein Styles | More than 20g sugar /ltr | Medium Sweet or Sweet |
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| **Special Classes - Available to both Southern and Northern Hemispheres** |
| Class 19 | Specialty Riesling Class: for wines, including sparkling wines that do not fit into other classes, or wines made in an innovative style |
| Class 20 | Provenance Class: Three vintages of the same wine/label produced from a single vineyard and winery, with 10 or more years age range between the most recent and the oldest vintage and the intermediate vintage approximately midway between the oldest and youngest vintages. |

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| *Judges will transfer any entry that they believe is not being fairly assessed in the class entered.* |
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| *The CIRC supports the inclusion of the International Riesling Foundation (IRF) Taste Profile/Sweetness scale by winemakers on their labels to provide greater clarity for consumers. For more information on determining the IRF scale go to http://drinkriesling.com/tasteprofile/thescale* |