

# 2021 Award Classes

Southern Hemisphere		Style Guidelines	
Class	Class Description	Residual Sugar	IRF Scale
Class 1	Current Vintage 2021 - Dry	Less than 8g sugar/ltr	Dry
Class 2	Current Vintage 2021 - Semi-Dry	8g - 20 g sugar/ltr	Medium Dry
Class 3	Current Vintage 2021 - Sweet including Botrytis and Eiswein Styles	More than 20g sugar /ltr	Medium Sweet or Sweet
Class 4	Open Class Vintage 2018 to 2020 – Dry	Less than 8g sugar/ltr	Dry
Class 5	Open Class Vintage 2018 to 2020 - Semi-Dry	8g - 20 g sugar/ltr	Medium Dry
Class 6	Open Class Vintage 2018 to 2020 - Sweet including Botrytis and Eiswein Styles	More than 20g sugar /ltr	Medium Sweet or Sweet
Class 7	Museum Class Vintage 2017 & Prior - Dry	Less than 8g sugar/ltr	Dry
Class 8	Museum Class Vintage 2017 & Prior - Semi-Dry	8g - 20 g sugar/ltr	Medium Dry
Class 9	Museum Class Vintage 2017 & Prior - Sweet including Botrytis and Eiswein Styles	More than 20g sugar /ltr	Medium Sweet or Sweet

Northern Hemisphere		Style Guidelines	
Class	Class Description	Residual Sugar	IRF Scale
Class 10	Current Vintage 2020 - Dry	Less than 8g sugar/ltr	Dry
Class 11	Current Vintage 2020 - Semi-Dry	8g - 20 g sugar/ltr	Medium Dry
Class 12	Current Vintage 2020 - Sweet including Botrytis and Eiswein Styles	More than 20g sugar /ltr	Medium Sweet or Sweet
Class 13	Open Class Vintage 2017 to 2019 - Dry	Less than 8g sugar/ltr	Dry
Class 14	Open Class Vintage 2017 to 2019 - Semi-Dry	8g - 20 g sugar/ltr	Medium Dry
Class 15	Open Class Vintage 2017 to 2019 - Sweet including Botrytis and Eiswein Styles	More than 20g sugar /ltr	Medium Sweet or Sweet
Class 16	Museum Class Vintage 2016 & Prior - Dry	Less than 8g sugar/ltr	Dry
Class 17	Museum Class Vintage 2016& Prior - Semi-Dry	8g - 20 g sugar/ltr	Medium Dry
Class 18	Museum Class Vintage 2016 & Prior - Sweet including Botrytis and Eiswein Styles	More than 20g sugar /ltr	Medium Sweet or Sweet

<b>Special Classes - Available to both Southern and Northern Hemispheres</b>	
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 middle vintage approximately midway between the other two..

*Judges will transfer any entry that they believe is not being fairly assessed in the class entered.*

*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/thyscale>*