
21st CANBERRA
INTERNATIONAL
RIESLING
CHALLENGE

HOTEL REALM CANBERRA AND
ALBERT HALL CANBERRA AUSTRALIA

11-16 October 2021



CANBERRA INTERNATIONAL RIESLING CHALLENGE

A competition dedicated to Riesling wines only,
to showcase the wonders of the Riesling variety

**BOOKINGS
REQUIRED***

Welcome to the 2021 Canberra International Riesling Challenge!

The Canberra International Riesling Challenge (CIRC) is a wine competition created in Canberra, Australia to highlight the grape that defines White Wine, Riesling.

Now in its 22nd year, the Riesling Challenge attracts wines from Riesling producing countries around the world and is the most significant event of its type in the southern hemisphere.

*James Service AM, Chairman
of the Canberra International
Riesling Challenge.*

JUDGING

Judging at the Canberra International Riesling Challenge is conducted on a regional basis and is designed to promote and explore the regional differences that Riesling so well expresses.

Judges are only given the vintage and the sugar levels of the wines. Regions with large numbers of entries in a particular class are broken up in to small judging groups between the two panels to further hide their identity. Regions are only revealed in the Results Catalogue.

Judging in 2021 will again be conducted against the internationally recognised 100 point judging system.

CALENDAR OF EVENTS

RIEDEL RIESLING MASTER CLASS

Thursday 14 October

6.00pm – 9.00pm

Hotel Realm

Experts will guide participants through a range of Rieslings from great Riesling regions that you know less about – The Central Otago Rieslings from New Zealand and Rieslings from Victoria. The presenters will be Cameron Douglas MS from NZ and Jane Faulkner from Victoria.

***Tickets \$100.00**

Bookings required

Bookings can be made by emailing the CIRC Secretariat at info@rieslingchallenge.com

AWARDS PRESENTATION CEREMONY and CELEBRATION of RIESLING

Friday 15 October

5.30pm

Hotel Realm

A limited number of tickets to the Awards Ceremony will be available for purchase.

***Tickets \$90.00**

Bookings required

REALM RIESLING DINNER

Friday 15 October

7:30 pm

Hotel Realm

The Hotel Realm will offer an evening of rare Rieslings from the Challenge museum with food matched by their chefs.

***Tickets \$130.00**

Bookings required

TOYOTA MATERIAL HANDLING RIESLING EXPERIENCE

Saturday 16 October

Two Sessions 10.00am – 12.00pm
and 1.00pm – 3.00pm

Albert Hall

The largest collection of Rieslings in the Southern Hemisphere, all of the 2021 entries available to taste.

Tickets are **\$40.00pp** and include a souvenir Riedel tasting glass and a copy of the official CIRC Results Catalogue.

Bookings required - Complimentary registration available for trade and exhibitors

KEY DATES:

Entries open 1 June 2021
Entries close 31 July 2021

Exhibit deliveries:
Monday 20 September to
Friday 24 September 2021

JUDGING:
11 – 14 October 2021
Awards: 15 October 2021

admire **more than** the usual collection



Drink in warm welcomes and collect bottles — along with a story or two — from the region's boutique cool climate cellar doors. With 40 wineries just 35 minutes' drive of the city, delight in the varying wine styles derived from an environment like no other in Australia.

CANBERRA INTERNATIONAL RIESLING CHALLENGE TROPHIES



Best Wine of the Challenge

Canberra International
Riesling Challenge Trophy

This trophy will only be awarded if the judges deem a wine to be exceptional in every aspect.

Best Australian Riesling

ACT Government and
Hotel Realm Perpetual Trophy

Best Dry Riesling

Jim Murphy AM Perpetual Trophy

Best Semi-Dry Riesling

Wolf Blass Perpetual Trophy

Best Sweet Riesling

Best Museum Riesling

Toyota Material Handling
Perpetual Trophy

Best New Zealand Riesling

New Zealand High Commission
Perpetual Trophy

Best European Riesling

German Ambassador's
Perpetual Trophy

Best American Riesling

USA Embassy Perpetual Trophy

Best Canberra District Riesling

ACT Chief Minister's Trophy

Best Provenance Riesling

Ken Helm AM Perpetual
Perpetual Trophy

Encouragement Award for up and coming Australian Riesling Winemakers

Toyota Material Handling Award

HOW TO ENTER

To enter the 2021 Canberra International Riesling Challenge:

Go to [//www.rieslingchallenge.com/how-to-enter/online-entries](http://www.rieslingchallenge.com/how-to-enter/online-entries) or complete the attached Entry Form and submit to:

Canberra International Riesling Challenge

PO Box 241, DEAKIN WEST ACT 2600,
AUSTRALIA

or Fax: +61 2 6290 1580 or
Email: info@rieslingchallenge.com

For additional copies of the 2021 CIRC Entry Schedule, visit www.rieslingchallenge.com and click on the **Entry** button which will direct you to an electronic version of the Entry Form for downloading if required or contact the CIRC Secretariat.

CONTACT DETAILS (ENQUIRIES)

Sue Hart or Richard Hart
National Secretariat

Canberra International Riesling Challenge

PO Box 241
DEAKIN WEST ACT 2600 AUSTRALIA
Phone: +61 2 6286 7515
Fax: +61 2 6290 1580
Email: info@rieslingchallenge.com
Website: www.rieslingchallenge.com

TRANSPORT OF ENTRIES

All entries must be delivered to the Canberra International Riesling Challenge between
Monday 20 September and Friday 24 September 2021.

▶ AUSTRALIAN ENTRIES

The preferred shipping method for Australian entries is the **Australia Post** returns shipping system using a CIRC Australia-wide shipping rate. Details will be sent with labels after entries close.

▶ NEW ZEALAND ENTRIES

To arrange delivery of your exhibits from New Zealand, contact:

J M Harris Limited
Wine Freight Brokers
Unit 12, 51 Ash Road,
Wiri, Auckland 2104
Tel: +64 (0)22 458 1838
Email: kevin@jmharris.co.nz

▶ CANADIAN ENTRIES

West Coast: Aero Pacific Express
Vancouver International Airport
102 4831 Miller Rd
Richmond BC V7B 1K7

Phone: 604-279-1972
Ontario: Tri-ad International
375 Annagem Blvd, Bldg 100
Mississauga, On
Canada L5T 3A7
Attn: International Ops
Tel: 1-905-624-8214
Linder Kerry / lkerry@tri-ad.ca

▶ EUROPEAN ENTRIES

To arrange delivery of your exhibits from Europe, contact:

Sarah Gerken - Airfreight
BTG Internationale
Spedition GmbH
Telephone: +49 69 401005 32
Facsimile: +49 69 401005 64
Email: sarah.gerken@btg.de
Carl-Benz-Strasse 21
60386 Frankfurt/Main, Germany
DE.RAC.0382.02
<http://www.btg.de>

NOTE: European entries will be consolidated by Sarah Gerken at BTG

▶ USA ENTRIES

To arrange delivery of exhibits from the USA contact:

Around The Clock
C/O Aries Global Logistics
21744 98TH AVENUE, STE A
Queens Village NY, 11429
Tel: 718-454-6310

For those not using any of the above methods, delivery details are:

2021 Canberra International Riesling Challenge
Suite 26, The Atrium
Swinger Hill Centre
84 Ainsworth Street
MAWSON ACT 2607
AUSTRALIA

Entries must be clearly marked "2021 Canberra International Riesling Challenge – Wine Exhibit"

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

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 middle vintage approximately midway between the other two.

The CIRC 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/thescala>

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THE JUDGES

Chairman of Judges

Cameron Douglas MS *Master Sommelier, NZ*



Cameron is an experienced wine writer, commentator, judge, reviewer, presenter and consultant.

He lives his life around his enthusiasm for all things beverage – teaching, travelling, tasting and talking. He has judged and presented regularly in the USA, the UK, Australia and Asia.

At home in NZ he publishes his own bi-annual magazine and is the wine and beverage feature writer for MINDFOOD Magazine, and wine feature writer/reviewer for The Shout, as well as contributing to a number of other publications. He reviews wines and makes his notes available on his website both to the wineries and the public, as a courtesy to the Industry.

As a professional Sommelier, Cameron spends much of his time involved in education – academically in charge of the Wine and Beverage Programme at AUT University in Auckland, and 'out in the field', consulting for the Wine, Hospitality and Tourism sector, and the interested public. He is committed to being a mentor, an instructor and examiner for the MS programme. He consults to a variety of establishments, taking care of their winelists, wine and food pairing, and staff training matters. He is on the Fine Wines of New Zealand Masters team for Air New Zealand - showcasing the finest NZ wines. The first Master Sommelier accredited in the Southern Hemisphere, he is committed to being a mentor, instructor and examiner for the MS program.

Sophie Otton MW *Sommelier, NSW*



Sophie Otton is one of Australia's foremost sommeliers and owner of She Loves You, a wine and cocktail bar in Newtown, Sydney. She was the wine buyer for Kylie Kwong at Billy Kwong for four years and before that Wine Director for Rockpool Bar and Grill Sydney, managing a team of ten sommeliers and the rarest wine collection in the southern hemisphere. Prior to that she spent five years as buyer for the European Group, establishing the City Wine Shop in Melbourne. Sophie is an experienced writer and respected show judge, and for the past 20 years has been a permanent member of the tasting panel at Gourmet Traveller Wine Magazine.

Jane Faulkner *Wine Writer, Vic*



Jane Faulkner is a journalist by training and a wine writer by vocation. She contributes to numerous publications including Halliday magazine and Gourmet Traveller WINE, and is a reviewer for Australia's leading wine guide, Halliday Wine Companion. She's also an experienced wine judge and has chaired numerous shows. Born in Malaysia, living in Melbourne, Jane never tires of travelling throughout the wine world including Australia for months on end in search of stories and wines from inspirational, thoughtful producers. Other than that, she drinks with gusto.

Tim Pelquest-Hunt *White Winemaker, Pernod-Ricard Wines, SA*



Tim Pelquest-Hunt is the White, Sparkling & Red Winemaker at Pernod Ricard Winemakers, where he specialises in Riesling. Following his winemaking dream he moved to Christchurch to complete his graduate studies in Viticulture and Oenology at Lincoln University. From there he worked as a travelling hands-on winemaker completing vintages in New Zealand, the Hunter Valley, Tasmania, West Sussex (UK), Rheinhessen (Germany), Napa Valley (US), and of course the Barossa. In 2016 Tim was awarded the Dux prize for the Australian Wine Research Institute's (AWRI) Advanced Wine Assessment Course and regularly judges in wine shows. Out of winemaking, Tim is obsessed with Rugby Union and loves spending time with his family.

Celine Rousseau *Winemaker, Eden Road Wines, NSW*



An International Winemaker, French native and Australian, Celine has 25 years experience in the wine industry in France and Australia. Born and raised near Paris but with family origins from Saumur in the Loire Valley, Celine completed a Diploma of Enology at the Bordeaux Institute of Enology and a Master's of Winemaking and Marketing in Champagne. She has worked at G.H Mumm, at AXA Millesime Chateaux such as Suduiraut and Villa Bel-Air then at Chateau La Louviere in the Bordeaux region.

In Australia she worked at Pterro (Margaret River) and Hainault (Perth Hills) before accepting the position of Head Winemaker at Chalkers Crossing (Hilltops) in 1999 where she set up the winery from scratch. In 2017, Celine joined Eden Road Wine Company (Canberra District). She loves making Riesling and cool climate Shiraz from the Canberra District. She makes wines with purity and finesse that reflect the "terroir", which is why she enjoys making and judging Rieslings.

Niels Sluiman *Sommelier & Restaurateur, NSW*



Niels Sluiman has worked as a sommelier in some of the world's most outstanding Michelin star restaurants including Pre Catelan in Paris, La Cote St Jacques in Burgundy, Sat Bains Restaurant in the UK and at Jonah's Restaurant in Sydney where he recently took over the General Manager role.

Niels is a great ambassador of local wines which led him to build an eclectic and extensive wine collection over the past 5 years.

Cate Looney *Senior Winemaker, Brown Family Wine Group, Vic*



2020 Winemaker of the Year at the Women in Wine Awards, Cate Looney is the Senior Winemaker with the Brown Family Wine Group, at Milawa in Victoria's King Valley. A graduate in Wine Science from Charles Sturt University, Cate has been with the Brown Family Wine Group for over 15 years managing a team of four winemakers and producing over 1M bottles of wine per year. Cate has extensive experience as a wine show judge, is the Secretary of the Australian Sparkling Wine Show Committee and sits on the Charles Sturt University Wine Courses Industry Advisory Committee.



WOLF BLASS AWARD

Awarded biennially to a person or organisation who has made a major contribution nationally or internationally to Riesling development and promotion.

Nominations are available by contacting the CIRC Secretariat on +61 2 6286 7515. The Wolf Blass Award will be awarded in 2021.



Award winning wines will be entitled to display the bottle sticker designed by the Canberra International Riesling Challenge. Awards will be made according to points achieved in judging. Artwork for the bottle sticker will be made available by the Riesling Challenge to eligible entrants.

ENCOURAGEMENT AWARD

FOR UP AND COMING AUSTRALIAN RIESLING WINEMAKERS

Encouragement Award for up and coming Australian Riesling Makers is a cash prize of \$1500 to be awarded to a wine made by a person who has been a winemaker for less than nine years (see Condition 24).

Nominations for this award are to be made by selecting the "Encouragement Award" box on the CIRC Entry Form and by including the winemakers' name and the wine for which the nomination is made.



Angus Wardlaw, Brothers at War, Winner 2019 Encouragement Award.

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CONDITIONS OF ENTRY

1. Wines must be made from 100% Riesling grapes.
2. Wine may be entered by wine companies, wine merchants, wholesalers or individuals.
3. Entries plus payment of \$AUD 145.00 per international entry or \$150 per Australian entry must be received by 31 July 2021.
4. Wines will be judged using the "100 Point" Scale. Awards will be made according to the points achieved. The Awards made will be:

Outstanding	- 95 or more points
Excellent	- 93 to 94 points
Premium	- 90 to 92 points
Recommended	- 85 to 89 points
5. There is no minimum quantity requirement for wine to enter the event up to an Outstanding Award judging level. However, for Classes 1 through to 6 and Classes 10 through to 15, for the wine to be judged off for a trophy the wine must be commercially available (see Condition 17 for definition of commercially available). The commercially available condition does not apply for those wines entered into the Museum Classes (Classes 7 to 9 and 16 to 18) or to Specialty Class 19 or to Provenance Class 20.
6. All trophy winners are required to supply (at their expense) up to two dozen bottles of the Award winning wine on request of the CIRC for consumption at the Awards Presentation Ceremony, public tasting and promotional events. Any extra wine ordered will be purchased at \$150.00 per case. This requirement does not apply to wines entered only into Class 20 (Provenance Class), or to wines entered into the Museum Classes 7, 8, 9 and 16, 17 & 18.
7. Exhibits must conform to the legislation of the States and Commonwealth of Australia which governs the production of Australian Wine and Brandy ie the Customs and Excise Act and Regulations, the Health Act and Regulations or similar in the country of production for overseas entries.
8. A wine may be entered in one Class only, with the exception that wines entered in the Provenance Class 20, may also be entered in one other class.
9. Unlimited entries are permitted in any Class. Each wine may be entered once only regardless of how many labels it is marketed under.
10. The Canberra International Riesling Challenge Committee reserves the right to move an entry from one Class to another – awards are made for quality and wines will not be disqualified for being out of Class.
11. Six bottles (four for international entries) of each wine (12 / 8 bottles for 375ml bottles) for Classes 1-19, and 6 bottles for Class 20 are to be delivered to the Canberra International Riesling Challenge Committee between 20 and 24 September 2021.
12. Judging labels will be issued for Australian entries after the close of entries and mailed to the postal address provided. A carton label will also be posted at the same time and must be affixed to one of the out sides of the carton. International entries will be labelled upon receipt in Canberra due to dispatch timing requirements.
13. Where entrants elect to pay the Australia Post freight fee, the CIRC will provide access to the CIRC contract rate with Australia Post for freight within Australia.
14. For overseas entries, or those entries in Australia that are not accessing the free freight provided by Australia Post, exhibits must be delivered by the above dates to:

**2021 Canberra International Riesling Challenge
Suite 26, The Atrium, Swinger Hill Centre,
Corner of Colbeck and Ainsworth Streets,
MAWSON ACT 2607**
15. All exhibits become the property of the Canberra International Riesling Challenge.
16. International entrants are responsible for ensuring that the appropriate customs and clearance charges and taxes are paid prior to the delivery of the wine into Australia.
17. The delivery of the entries is the responsibility of the exhibitor and the CIRC takes no responsibility for any lost or damaged entries.
18. A Commercially Available Wine means that on request from a member of the CIRC at any time during judging, a wine must be available for public sale through a method in addition to cellar door, such as a website, wholesaler or liquor outlet.
19. To qualify for a Trophy a wine must be awarded at least 95 points. Wines entered in the Museum Classes (7 to 9 and 16 to 18) will only be eligible for a Museum Class Trophy.
20. After entries are received, no person will be permitted access to exhibits except the Judges, Stewards or persons nominated by the Canberra International Riesling Challenge Chairman.
21. For Australian wines, if required, entrants must nominate a Sydney or Canberra outlet, or the winery direct, where the wine can be accessed on Thursday 14 October 2021 for overnight transport to Canberra.
22. All results will be sent to entrants after judging and will be available on the website from 9.00pm on Friday 15 October 2021.
23. Provenance Class (Class 20):
 - An entry to the Provenance Class will comprise two bottles each (four for 375 ml bottles) (total 6 x 750ml or 12 x 375ml bottles) of three vintages of the same wine/same label produced from a single vineyard and the same winery.
 - The age separation for the vintages presented will be 10 years or more between the most recent vintage submitted and oldest vintage submitted with the intermediate vintage approximately midway between the youngest and oldest vintages.
 - Entries that are submitted as part of the Provenance Class will not be eligible for any trophy other than a Provenance Class award unless they are also entered into another class.
24. Encouragement Award for up and coming Australian Riesling Makers: A cash prize of \$1500 to be awarded to an entry made by a winemaker **with less than nine years experience making wine**. Entrants must be able to demonstrate compliance with this clause if required.

Nominations for this award are to be made by selecting the "Encouragement Award" box on the CIRC Entry Form or the online entry system and by including the winemaker's name and the name of the wine for which the nomination is made.

Entries for the Encouragement Award are to be entered into the CIRC and must adhere to the conditions of entry for the CIRC. This award is only open to Australian entries.
25. If an entry is withdrawn, the CIRC may at its discretion refund the entry fee less any administrative costs incurred in processing the entry. No refunds will be made after the process of developing the judging order has commenced, or 13 August 2021, whichever is earlier.
26. Entrants acknowledge that:
 - (a) the CIRC does not have a duty to conduct this event;
 - (b) if the CIRC cancels the event either partly or fully for any reason, entrants may not recover any lost income or damages from the CIRC;
 - (c) this clause operates as a complete defence for the CIRC to any action for recovery.

Entries must be clearly marked "2021 Canberra International Riesling Challenge – Wine Exhibit"

ENTRY FORM

21st CANBERRA INTERNATIONAL RIESLING CHALLENGE

Canberra, Australia | 1-16 October 2021

Please complete ALL information clearly and in ENGLISH

PO Box 241, DEAKIN WEST ACT 2600
AUSTRALIA

Ph: +61 2 6286 7515 Fax: +61 2 6290 1580

Email: info@rieslingchallenge.com

National Riesling Challenge Inc

ABN 81 564 550 128

Name of Exhibitor:

Contact Person:

Postal Address:

Email:

Phone:

Fax:

Your website for online sales:

\$AUD per entry

COUNTRY OF PRODUCTION	GEOGRAPHIC REGION OF GRAPES	CLASS <small>(see page 3) Class 20 please use 1 line per vintage</small>	FULL COMMERCIAL NAME OF WINE	VINTAGE	SUGAR g/l	pH*	TA* g/L	BOTTLE SIZE <small>(750/375ml)</small>	ENCOURAGEMENT AWARD <small>(List winemaker's name & indicate wine for which nomination is made. See condition 29)</small>	Australia \$150 <small>(includes GST)</small> International \$145

Please complete this form and make your payment by credit card or by EFT (include winery name in payment reference).
Payments must be in Australian dollars. This form becomes a tax invoice once payment is made.

Bank: CBA; A/c name: National Riesling Challenge; BSB 062900; A/c number: 10284404; BIC/Swift: CTBAU2S; IBAN: 06290010284404.

Entry Declaration: (Tick box to acknowledge)

TOTAL PAYMENT AMOUNT \$

I declare that I have read and agree with all the Conditions of Entry as listed in the 2021 CIRC Entry Schedule:

CHEQUE IN \$AUD ENCLOSED *Make cheque payable to National Riesling Challenge Inc.*

Online entries are available at: www.rieslingchallenge.com/how-to-enter/online-entries
OR Entry forms can be submitted by: Email: info@rieslingchallenge.com or by mail to the above address
Additional forms can be downloaded from the CIRC website - www.rieslingchallenge.com

CREDIT CARD MASTERCARD VISA
CARD NUMBER: | | | | | | | | | | | | | | | | | | | |
EXPIRY DATE: / / | | | | | | | | | | | | | | | | | | | |

Entries open | June 2021 and close 31 July 2021. Exhibits are to be delivered to the CIRC between Monday 20 and Friday 24 September 2021.

NAME OF CARD HOLDER:
SIGNATURE (For fax or post lodgement):

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