
20th CANBERRA
INTERNATIONAL
RIESLING
CHALLENGE

HOTEL REALM CANBERRA AND
ALBERT HALL CANBERRA AUSTRALIA

14-19 October 2019



CANBERRA INTERNATIONAL RIESLING CHALLENGE

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

**BOOKINGS
ESSENTIAL***

Welcome to the 2019 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 20th 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 2019 will again be conducted against the internationally recognised 100 point judging system.

CALENDAR OF EVENTS

RIEDEL RIESLING MASTER CLASS

Thursday 17 October

6.00pm – 9.00pm

Hotel Realm

Experts will guide participants through a range of Rieslings – The Great Southern region of WA including the Porongurup, Mt Barker and Frankland River subregions; and German Riesling but not as you know it: Rieslings from Baden, Württemberg, Franken and Nahe.

***Tickets \$100.00**

Bookings required

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

AWARDS PRESENTATION CEREMONY

Friday 18 October

5.30pm

Hotel Realm

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

***Tickets \$90.00**

Bookings required

REALM RIESLING DINNER

Friday 18 October

7:30 pm

Hotel Realm

The Hotel will offer an evening of fine Rieslings with matching food by their chefs.

***Tickets \$120.00**

**Bookings - Hotel Realm or
the CIRC Secretariat**

ACTEWAGL TRADE AND CONSUMER TASTING

Saturday 19 October

11.00am – 3.00pm

(Trade and Exhibitors from 10.00am)

Albert Hall

Taste the entries for yourself at the consumer tasting.

Tickets are **\$50.00pp** and include a souvenir Riedel tasting glass and a copy of the official CIRC Results Catalogue.

Bookings are not required.

**A number of the Judges from the 2019
Judging Panel will be on hand at the
tasting to answer questions on Riesling.**

KEY DATES:

Entries open 1 June 2019
Entries close 31 July 2019

Exhibit deliveries:
Monday 23 September to
Friday 27 September 2019




JUDGING:
14 – 17 October 2019
Awards: 18 October 2019

Experience award-winning wine in the
rolling hills and plains just moments away

With more than 33 wineries within 35 minutes of the city,
Canberra and its region's wines deliver unique qualities
derived from an environment like no other in Australia.

Visit now and find one good thing after another.



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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 Trophy

Best Dry Riesling

Jim Murphy AM Perpetual Trophy

Best Semi-Dry Riesling

Wolf Blass Trophy

Best Sweet Riesling

Australia Post Trophy

Best New Zealand Riesling

New Zealand High Commission
Perpetual Trophy

Best Museum Riesling

ActewAGL 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 Tasmanian Riesling

TamarValley Wine Route Trophy

Best Provenance Riesling

Ken Helm AM Perpetual Trophy

Encouragement Award for up and coming Australian Riesling Winemakers

Shaw Vineyard Estate Award

HOW TO ENTER

To enter the 2019 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 2019 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 23 September and Friday 27 September 2019**

▶ AUSTRALIAN ENTRIES

For free delivery use the **Australia Post** label provided by the Secretariat or use the link we will provide to log on and print your own (trackable) label.

▶ NEW ZEALAND ENTRIES

International Wine Show Coordinator

JF Hillebrand New Zealand Ltd

Telephone: +64 9 361 5668

Email: WineShowsNZA@jfhillbrand.com

▶ 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: German entries will be consolidated by Sarah Gerken at BTG

▶ USA ENTRIES

Jennifer Cooper at the NY Wine & Grape Foundation will coordinate entries from New York (as well as other areas within the US); Email jennifercooper@nywgf.org; Tel: 585-394-3620.

Wines to be shipped must be received at the New York Wine & Grape Foundation between 8 -19 August.

▶ CANADIAN ENTRIES

Ontario: Tri-ad International

375 Annagem Blvd, Bldg 100

Mississauga, On

Canada L5T 3A7

Attn: International Ops

Tel: 1-905-624-8214

Fax: 1-905-624-5175

Linder Kerry / lkerry@tri-ad.ca

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

2019 Canberra International Riesling Challenge

Suite 26, The Atrium, Swinger Hill Centre

Corner of Colbeck and Ainsworth Steets

MAWSON ACT 2607, Australia

Entries must be clearly marked "2019 Canberra International Riesling Challenge – Wine Exhibit"

2019 Award Classes

Southern Hemisphere		Style Guidelines	
Class	Class Description	Residual Sugar	IRF Scale
Class 1	Current Vintage 2019 - Dry	Less than 8g sugar/ltr	Dry
Class 2	Current Vintage 2019 - Semi-Dry	8g - 20 g sugar/ltr	Medium Dry
Class 3	Current Vintage 2019 - Sweet including Botrytis and Eiswein Styles	More than 20g sugar /ltr	Medium Sweet or Sweet
Class 4	Open Class Vintage 2016 to 2018 - Dry	Less than 8g sugar/ltr	Dry
Class 5	Open Class Vintage 2016 to 2018 - Semi-Dry	8g - 20 g sugar/ltr	Medium Dry
Class 6	Open Class Vintage 2016 to 2018 - Sweet including Botrytis and Eiswein Styles	More than 20g sugar /ltr	Medium Sweet or Sweet
Class 7	Museum Class Vintage 2015 & Prior - Dry	Less than 8g sugar/ltr	Dry
Class 8	Museum Class Vintage 2015 & Prior - Semi-Dry	8g - 20 g sugar/ltr	Medium Dry
Class 9	Museum Class Vintage 2015 & 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 2018 - Dry	Less than 8g sugar/ltr	Dry
Class 11	Current Vintage 2018 - Semi-Dry	8g - 20 g sugar/ltr	Medium Dry
Class 12	Current Vintage 2018 - Sweet including Botrytis and Eiswein Styles	More than 20g sugar /ltr	Medium Sweet or Sweet
Class 13	Open Class Vintage 2015 to 2017 - Dry	Less than 8g sugar/ltr	Dry
Class 14	Open Class Vintage 2015 to 2017 - Semi-Dry	8g - 20 g sugar/ltr	Medium Dry
Class 15	Open Class Vintage 2015 to 2017 - Sweet including Botrytis and Eiswein Styles	More than 20g sugar /ltr	Medium Sweet or Sweet
Class 16	Museum Class Vintage 2014 & Prior - Dry	Less than 8g sugar/ltr	Dry
Class 17	Museum Class Vintage 2014 & Prior - Semi-Dry	8g - 20 g sugar/ltr	Medium Dry
Class 18	Museum Class Vintage 2014 & 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 – 10 or more years age range between the most recent and the oldest vintage.

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/thescale>

THE JUDGES

Chairman of Judges

Cameron Douglas MS *Master Sommelier, NZ*



Cameron is an experienced wine writer, commentator, judge, reviewer, presenter and consultant. He writes for Hospitality Business and FMCG Business Magazines, publishes a biannual magazine and contributes to a number of other publications. He selects for Fine Wines of New Zealand Masters team, making selections for Air NZ Business Premier Class; and consults for the Wine, Hotel & Restaurant and Tourism sectors as well as the interested public.

As a professional Sommelier (the first MS in the Southern Hemisphere), Cameron spends much of his time involved in education – academically in charge of the Wine and Beverage Program at AUT University in Auckland. He is Patron of the New Zealand Sommeliers and Wine Professionals Association; has served on the Board of Directors for the Court of Master Sommeliers Americas, and is committed to being an instructor and examiner for the MS program both in the USA and Oceania.

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

Jane Faulkner *Wine Writer, Victoria*



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, lives 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.

Alison Eisermann MW *Winemaker & Wine Educator, NSW*



Alison completed her Oenology degree at Charles Sturt University while working as an agricultural educator. In 2013 Alison qualified as a Master of Wine. Early wine industry roles included winery cellar hand, wine retail, lecturing and vineyard operations including establishing and managing a 110ha vineyard and boutique winery in Central NSW. After relocating to Sydney Alison continued wine making, vineyard consulting, wine lecturing and judging throughout Australia, the US and UK International Wine and Spirit Competition and as a Panel Chair for the past 11 years at the International Wine Challenge. She is a lecturer at the Sydney Wine Academy and the Degree course at the Le Cordon Bleu Culinary Institute, Sydney and Asia Wine Service and Education Centre Hong Kong and China. In her spare time she manages her vineyard and guesthouse in Huon Valley Tasmania.

Steve Baraglia *Senior Winemaker, Pikes Wines, SA*



Born and raised in the Barossa Valley, the wine industry was always a big part of Steve's life. After finishing an Oenology degree and a Viticultural diploma at the University of Adelaide he took up a position at Pikes in 2003 where he is currently the Senior Winemaker. He is passionate about making wine and loves working with Riesling, a variety well suited to the Clare Valley. His approach to making Riesling is careful management in the vineyard to create a balanced canopy then minimal winemaking intervention, trying to capture the specific vineyard character. He is also the winemaker (and a partner) for Naked Run and Place in Time Wines.

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 so making and judging Rieslings.

Anne Krebiehl MS *Wine Writer, London UK*



German-born but London-based, Anne Krebiehl MW is a freelance wine writer and lecturer. She is the contributing editor for Austria, Alsace and England for the US Wine Enthusiast and publishes also in trade and consumer wine publications. She lectures, consults, translates and judges at international wine competitions. She completed her WSET Diploma in 2010 and was admitted to the Institute of Masters of Wine in September 2014. Anne has helped to harvest and make wine in New Zealand, Germany and Italy.

Fongyee Walker MS *Director, Dragon Phoenix Wine Consulting, Beijing*



Based in Beijing since 2007, Fongyee is a specialist wine educator and consultant in English and Mandarin. She is the co-founder of Dragon Phoenix Wine Consulting, one of China's most successful wine education companies, providing the only WSET Level 4 taught course in Mainland China. She has been guest international judge for the Royal Melbourne Wine Show, AWOCA (Wines of Chile), and the Old Mutual Trophy South Africa, among others. Fongyee has written for Decanter Magazine, The World of Fine Wine, Cuijing Ribao, reviews wines for RVF China and Wine in China; was a significant contributor to the film Red Obsession and has appeared as a commentator on Chinese wine on CNN. She is the presenter of Wok 'n' Wine, a 14 part series on food and wine matching in China which has, at latest count, over 4 million viewers in mainland China.



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 2020.



Elite Gold winning wines will be entitled to display the bottle sticker designed by the Canberra International Riesling Challenge. Elite Golds are those Gold Medal wines that are selected for Trophy Tasting (Top Golds for each Region and Class) which achieve 96 points or more. 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 seven years (see Condition 23).

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.



2017 Encouragement Award being accepted from Graeme Shaw by Simon Gilbert on behalf of Will Gilbert, Gilbert Family Wines, Orange.

Sponsored by Shaw Vineyard Estate



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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 2019.
4. There is no minimum quantity requirement for wine to enter the event up to a gold medal 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 Speciality Class 19 or to Provenance Class 20.
5. 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
6. 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.
7. 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.
8. Unlimited entries are permitted in any Class. Each wine may be entered once only regardless of how many labels it is marketed under.
9. 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.
10. 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 23 and 27 September 2019.
11. 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.
12. Australia Post will provide free freight within Australia. An Australia Post label or eparcel code will be sent with judging labels to Australian entries. In Australia use the Australia Post label/eparcel code for free delivery at any time after affixing judging labels.
13. 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:

2019 Canberra International Riesling Challenge
Suite 26, The Atrium, Swinger Hill Centre,
Corner of Colbeck and Ainsworth Streets,
MAWSON ACT 2607

Entries must be clearly marked "2019 Canberra International Riesling Challenge – Wine Exhibit"
14. All exhibits become the property of the Canberra International Riesling Challenge.
15. 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.
16. The delivery of the entries is the responsibility of the exhibitor and the CIRC takes no responsibility for any lost or damaged entries.
17. A Commercially Available Wine means that on request from a member of the CIRC at any time of 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.
18. To qualify for a Trophy a wine must be awarded a gold medal. Wines entered in the Museum Classes (7 to 9 and 16 to 18) will only be eligible for a Museum Class Trophy.
19. 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.
20. 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 17 October 2019 for overnight transport to Canberra.
21. All results will be sent to entrants after judging and will be available on the website from 9.00pm on Friday 18 October 2019.
22. 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.
 - 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.
23. 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 seven 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.
24. 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 2019, whichever is earlier.
24. 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.

THE CANBERRA INTERNATIONAL RIESLING CHALLENGE IS PROUDLY SUPPORTED BY

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WITH THANKS TO THE FOLLOWING DIPLOMATIC MISSIONS FOR THEIR GENEROUS SUPPORT

