

## 2022 Award Classes

Southern Hemisphere		Style Guidelines	
Class	Class Description	Residual Sugar	IRF Scale
Class 1	Current Vintage 2022 - Dry	Less than 8g sugar/ltr	Dry
Class 2	Current Vintage 2022 - Semi-Dry	8g - 20 g sugar/ltr	Medium Dry
Class 3	Current Vintage 2022 - Sweet including Botrytis and Eiswein Styles	More than 20g sugar /ltr	Medium Sweet or Sweet
Class 4	Open Class Vintage 2019 to 2021 – Dry	Less than 8g sugar/ltr	Dry
Class 5	Open Class Vintage 2019 to 2021 - Semi-Dry	8g - 20 g sugar/ltr	Medium Dry
Class 6	Open Class Vintage 2019 to 2021 - Sweet including Botrytis and Eiswein Styles	More than 20g sugar /ltr	Medium Sweet or Sweet
Class 7	Museum Class Vintage 2018 & Prior - Dry	Less than 8g sugar/ltr	Dry
Class 8	Museum Class Vintage 2018 & Prior - Semi-Dry	8g - 20 g sugar/ltr	Medium Dry
Class 9	Museum Class Vintage 2018 & 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 2021 - Dry	Less than 8g sugar/ltr	Dry
Class 11	Current Vintage 2021 - Semi-Dry	8g - 20 g sugar/ltr	Medium Dry
Class 12	Current Vintage 2021 - Sweet including Botrytis and Eiswein Styles	More than 20g sugar /ltr	Medium Sweet or Sweet
Class 13	Open Class Vintage 2018 to 2020 - Dry	Less than 8g sugar/ltr	Dry
Class 14	Open Class Vintage 2018 to 2020 - Semi-Dry	8g - 20 g sugar/ltr	Medium Dry
Class 15	Open Class Vintage 2018 to 2020 - Sweet including Botrytis and Eiswein Styles	More than 20g sugar /ltr	Medium Sweet or Sweet
Class 16	Museum Class Vintage 2017 & Prior - Dry	Less than 8g sugar/ltr	Dry
Class 17	Museum Class Vintage 2017 & Prior - Semi-Dry	8g - 20 g sugar/ltr	Medium Dry
Class 18	Museum Class Vintage 2017 & 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 intermediate vintage approximately midway between the oldest and youngest vintages.

*The CIRC will transfer any entry that it believes 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>*