
24th CANBERRA INTERNATIONAL RIESLING CHALLENGE

HOTEL REALM CANBERRA AND
ALBERT HALL CANBERRA AUSTRALIA
13-18 October 2025



CANBERRA INTERNATIONAL RIESLING CHALLENGE

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

**BOOKINGS
REQUIRED***

Welcome to the 2025 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 26th 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 2025 will again be conducted against the internationally recognised 100 point judging system.

CALENDAR OF EVENTS

RIEDEL RIESLING MASTER CLASS

Thursday 16 October

6:00pm – 9:00pm

Hotel Realm

An expert guided tour of outstanding Rieslings. The Master Class aims to introduce all things Riesling including vertical tastings of iconic wines, celebration of regional differences and the role of terroir, Riesling styles and style developments, food and wine matching and the many facets of Riesling.

Tickets *\$TBA

Bookings required

AWARDS PRESENTATION CEREMONY and CELEBRATION of RIESLING

Friday 17 October

6:00pm

Hotel Realm

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

Tickets *\$90

Invited event - additional bookings available

**Bookings for CIRC 2025 events will be via
TryBooking. Booking links will be placed on
the CIRC website**

REALM RIESLING DINNER

Friday 17 October

7:15 pm

Hotel Realm

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

Tickets *\$145

Bookings required

TOYOTA MATERIAL HANDLING INTERNATIONAL RIESLING EXPERIENCE

Saturday 18 October

Albert Hall

The largest collection of Rieslings in the Southern Hemisphere in 2025 with all of the 24th Challenge entries available to taste.

Public 11:00am to 3:00pm

Trade and Exhibitors from 10:00 am

Tickets are **\$60.00** per person and include a souvenir Riedel tasting glass and a copy of the official CIRC Results Catalogue.

A number of the Judges from 2025 Judging Panel will be on hand at the tasting to answer questions attendees may have on Riesling.

**Bookings required. Complimentary
registration will be available for trade
reps and exhibitors.**

KEY DATES:

Entries open 1 June 2025
Entries close 31 July 2025

Exhibit deliveries:
Monday 22 September to
Friday 26 September 2025

JUDGING:
13 – 16 October 2025
Awards: 17 October 2025

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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 Dry Riesling

Jim Murphy AM Perpetual Trophy

Best Semi-Dry Riesling

ACT Government Perpetual Trophy

Best Sweet Riesling

Toyota Material Handling
Perpetual Trophy

Best Museum Riesling

Orlando Wines
Perpetual Trophy

Best Australian Riesling

Hotel Realm
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 Perpetual Trophy

Best Provenance Riesling

Ken Helm AM Perpetual Trophy

Encouragement Award for up and coming Australian Riesling Winemakers

Toyotal Material Handling Award

HOW TO ENTER

To enter the 2025 Canberra International Riesling Challenge: Online entries 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 9141, DEAKIN ACT 2600
AUSTRALIA

Email: info@rieslingchallenge.com

For additional copies of the 2025 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 9141

DEAKIN ACT 2600 AUSTRALIA

Phone: +61 2 6286 7515

Email: info@rieslingchallenge.com

Website: www.rieslingchallenge.com

TRANSPORT OF ENTRIES

All entries must be delivered to the Canberra International Riesling Challenge between **Monday 22 September and Friday 26 September 2025.**

► AUSTRALIAN ENTRIES

The preferred shipping method for Australian entries is the **Australia Post** returns shipping system using a CIRC Australia-wide shipping rate. Details for this trackable shipping system, and a link to the site, 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 9 393 4993

Email: events@jmharris.co.nz

► CANADIAN ENTRIES

Delivery of exhibits from Canada:

There will not be a consolidated shipment for Canada in 2025.

Canadian entrants should ship direct to the Canberra International Riesling Challenge using international couriers or other shipping agents. Wines should be shipped in a manner which allows the entrant to pay Australian taxes and duties and any Australian domestic freight charges.

► EUROPEAN ENTRIES

To arrange delivery of your exhibits from Europe, contact:

Sarah Gerken - Airfreight

**BTG Internationale
Spedition GmbH**

Tel: +49 69 401005 32

Fax: +49 69 401005 64

Email: sarah.gerken@btg.de

Carl-Benz-Strasse 2 I
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:

AWA Air

Attention: Ajka Kadic

Delivery Address:

AWA C/O PTS Logistics

1151 N.Wood Dale Road.

Email: ajka.kadic@awaship.com

Tel: +1 630 282 6441

NOTE: The intention is to ship a consolidated USA consignment

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

**2025 Canberra International
Riesling Challenge**

Suite 26, The Atrium, Swinger Hill Centre
Corner of Colbeck & Ainsworth Street,
MAWSON ACT 2607 Australia

Entries must be clearly marked "2025 Canberra International Riesling Challenge – Wine Exhibit"

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2025 Award Classes

Southern Hemisphere		Style Guidelines	
Class	Class Description	Residual Sugar	IRF Scale
Class 1	Current Vintage 2025 - Dry	Less than 8g sugar/ltr	Dry
Class 2	Current Vintage 2025 - Semi-Dry	8g - 20g sugar/ltr	Medium Dry
Class 3	Current Vintage 2025 - Sweet including Botrytis and Eiswein Styles	More than 20g sugar /ltr	Medium Sweet or Sweet
Class 4	Open Class Vintage 2022 to 2024 - Dry	Less than 8g sugar/ltr	Dry
Class 5	Open Class Vintage 2022 to 2024 - Semi-Dry	8g - 20g sugar/ltr	Medium Dry
Class 6	Open Class Vintage 2022 to 2024 - Sweet including Botrytis and Eiswein Styles	More than 20g sugar /ltr	Medium Sweet or Sweet
Class 7	Museum Class Vintage 2021 & Prior - Dry	Less than 8g sugar/ltr	Dry
Class 8	Museum Class Vintage 2021 & Prior - Semi-Dry	8g - 20g sugar/ltr	Medium Dry
Class 9	Museum Class Vintage 2021 & 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 2024 - Dry	Less than 8g sugar/ltr	Dry
Class 11	Current Vintage 2024 - Semi-Dry	8g - 20g sugar/ltr	Medium Dry
Class 12	Current Vintage 2024 - Sweet including Botrytis and Eiswein Styles	More than 20g sugar /ltr	Medium Sweet or Sweet
Class 13	Open Class Vintage 2021 to 2023 - Dry	Less than 8g sugar/ltr	Dry
Class 14	Open Class Vintage 2021 to 2023 - Semi-Dry	8g - 20g sugar/ltr	Medium Dry
Class 15	Open Class Vintage 2021 to 2023 - Sweet including Botrytis and Eiswein Styles	More than 20g sugar /ltr	Medium Sweet or Sweet
Class 16	Museum Class Vintage 2020 & Prior - Dry	Less than 8g sugar/ltr	Dry
Class 17	Museum Class Vintage 2020 & Prior - Semi-Dry	8g - 20g sugar/ltr	Medium Dry
Class 18	Museum Class Vintage 2020 & 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 intermediate vintage approximately midway between the oldest and youngest vintages.

Judges 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>



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EDEN VALLEY RIESLING



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THE JUDGES

Chair of Judges

Andrea Pritzker MW *Founder, Wine Educator, NSW*

Andrea is the founder of Wine in Tuition, a Sydney-based business offering wine education and corporate events. A Master of Wine since 2015 and certified WSET educator, she is also a wine judge, consultant, writer, and public speaker. Originally from Toronto, she holds a Diploma in Wine Commerce from Bordeaux and moved to Australia in 2003. Her diverse career spans wholesale, retail, fine wine auction, digital marketing, and wine buying—most notably for Qantas Wine. Andrea co-led the IMW Education Program in Australasia (2017–2022), now serves on the IMW Council, and is co-chair of the 2026 IMW Symposium in Adelaide. She is Australia's official Burgundy Wine Ambassador; an Ambassador for the VDP, a contributor to The Vintage Journal, and 2022 Len Evans Tutorial Dux.



Cate Looney *Winemaker, Brown Family Wines Group, VIC*

Cate Looney is Senior Winemaker at Brown Family Wine Group in Victoria's King Valley, overseeing production of over one million cases annually. With 19 years at the company, she leads innovation while crafting wines like the acclaimed Patricia Sparkling. Named 2020 Winemaker of the Year by the Australian Women in Wine Awards, Cate is a Charles Sturt Wine Science graduate known for blending tradition with experimentation. A sustainability advocate, she focuses on reducing water and energy use and repurposing grape marc. Cate is also a respected judge, Secretary of the Australian Sparkling Wine Show Committee, and advisor to Charles Sturt University's Wine Courses.



Tim Pelquest-Hunt *Chief Winemaker, Orlando Wines, SA*

Tim Pelquest-Hunt is Chief Winemaker at Orlando Wines, with a particular passion for Riesling. After completing Viticulture and Oenology studies at Lincoln University in Christchurch, Tim honed his skills across the globe—including vintages in NZ, the Hunter Valley, Tasmania, the UK, Germany, Napa Valley, and the Barossa, which he now calls home. A Dux of the AWRI's Advanced Wine Assessment Course, he is also a regular wine show judge. With a hands-on approach and global perspective, Tim brings depth and precision to his winemaking. Outside the winery, he's a devoted Rugby Union fan and loves spending time with his family.



Brock Harrison *Winemaker, Elderton Wines, SA*

Brock Harrison has been Winemaker at Elderton Wines since 2019, dedicated to crafting expressive, site-driven Rieslings from the estate's Eden Valley vineyards. Prior to this, he spent over a decade at Pernod Ricard, honing his skills across sparkling, aromatic whites, Chardonnay, and reds. His passion for Riesling was sparked during his time as Aromatics Winemaker and remains central to his work. A 2012 graduate of the AWRI Advanced Wine Assessment Course, Brock is also a regular judge at regional and capital city wine shows. His philosophy—"you're only as good as your next wine"—reflects his focus on continual growth and excellence.



Greer Carland *Winemaker Quiet Mutiny, TAS*

Greer Carland is a Tasmanian winemaker with deep roots in the industry, having grown up on her family's Laurel Bank vineyard. After earning an Oenology degree from Adelaide University in 2000, she gained experience through vintages in Chile, France, North America, and WA before returning to Tasmania in 2004. For over a decade, she made wines under Julian Alcorso at Winemaking Tasmania while also producing for Laurel Bank. In 2016, she launched her own label, Quiet Mutiny, inspired by rebel convict Charlotte Badger. Her wines reflect a minimal intervention approach—celebrating place, purity, and the boldness to forge her own path.



Nina Throsby *Group Sommelier, WA*

Nina Throsby is Group Sommelier for Kailis Hospitality Group in WA, curating wine programs for The Shorehouse and Gibney. Her lists celebrate quality and character from diverse regions, blending formal training with deep industry engagement. A passionate judge, she has judged internationally at the IWC and Decanter World Wine Awards, supported by the 2024 Hill-Smith Tranche Scholarship, and locally at the Wine Show of WA, AAWWS, and IWSC Margaret River. A two-time WA Good Food Guide Sommelier of the Year, her accolades include Australia's Best New Wine List (2024) and Best Sparkling List (2022). Nina holds degrees in Anthropology, Human Biology, and Forensic Science.



Associate Judges

Alexandra Alavoine *Winemaker Kirrihill Wines, SA*

Andy Day *Founder & Wine Director, Rizla Wine Bar, ACT*



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. Available artwork will include both CIRC points based labels and traditional Gold, Silver and Bronze labels.

ENCOURAGEMENT AWARD

FOR UP AND COMING AUSTRALIAN RIESLING WINEMAKERS

Encouragement Award for up and coming Australian Riesling Makers is a cash prize of \$1 500 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.

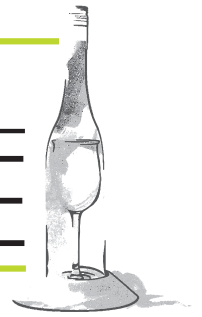


Alexandra Alavoine, Kirrihill Wines,
Winner 2024 Encouragement Award.

Sponsored by Toyota Material Handling



CANBERRA INTERNATIONAL RIESLING CHALLENGE



24th Canberra International Riesling Challenge 2025

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 2025.
 4. Wines will be judged using the "100 Point" Scale. Awards will be made according to the points achieved. The Awards made will be:

Elite/Gold	- 95 or more points
Premium/Silver	- 90 to 94 points
Commended/Bronze	- 85 to 89 points
 5. There is no minimum quantity requirement for wine to enter the event up to an Elite 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 18 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 22 and 26 September 2025.
 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 Australia Post freight system, exhibits must be delivered by the above dates to:
**2025 Canberra International Riesling Challenge
Suite 26, The Atrium, Swinger Hill Centre,
Corner of Colbeck and Ainsworth Streets,
MAWSON ACT 2607 AUSTRALIA**
 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 or the cost of shipping.
 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 16 October 2025 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 17 October 2025.
 23. Provenance Class (Class 20):
 - (a) 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.
 - (b) 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.
 - (c) 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 will 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 8 August 2025, 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 "2025 Canberra International Riesling Challenge – Wine Exhibit".

PO Box 9141, DEAKIN ACT 2600 AUSTRALIA

Ph: +61 2 6286 7515
Email: info@rieslingchallenge.com

National Riesling Challenge Inc
ABN 81 564 550 128

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Name of Exhibitor:		Contact Person:	
Postal Address:		Email:	
Phone:		Fax:	
COUNTRY OF PRODUCTION		GEOGRAPHIC REGION OF GRAPES	
CLASS (see page 3) Class 20 please use 1 line per vintage		FULL COMMERCIAL NAME OF WINE	
VINTAGE		SUGAR g/l	
pH*		TA* g/L	
BOTTLE SIZE (750/375ml)		ENCOURAGEMENT AWARD (List winemaker's name & indicate wine for which nomination is made. See condition 24)	
Australia \$150 (includes GST)		International \$145	
\$AUD per entry			
Your website for online sales:			
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: CTBAUAU25; 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 2025 CIRC Entry Schedule: <input type="checkbox"/>		CREDIT CARD <input type="checkbox"/> MASTERCARD <input type="checkbox"/> VISA <input type="checkbox"/>	
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		CARD NUMBER:	
Additional forms can be downloaded from the CIRC website - www.rieslingchallenge.com		EXPIRY DATE: / /	
Entries open 1 June 2025 and close 31 July 2025. Exhibits are to be delivered to the CIRC between Monday 22 and Friday 26 September 2025.		NAME OF CARD HOLDER:	
		SIGNATURE (For fax or post lodgement):	

*Optional Information

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