



FOR IMMEDIATE RELEASE
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Gold Stars awarded across Norway at Star Wine List of the Year 2025

The winners of Star Wine List of the Year Norway 2025 were revealed at an awards ceremony at Oslo's historic Gamle Logen during Sommelier Day, on 12 October. They span the length and breadth of the country, from Stavanger to Trondheim by way of Oslo, Ålesund and more.

Last year's global champions at Park Hotel Vossevangen received the Gold Star for Norway's Best Long List for the third year in a row, while newcomer Vinland has proved itself already to be a force on Oslo's wine scene by earning the Best By-the-Glass List award after an impressive debut last season.

In other categories, Middle Eastern restaurant Zarathustra Meyhane finally took the Gold for the Best Short List after earning a Silver Star last year, with Trondheim's Speilsalen at the Britannia Hotel winning Best Sparkling Wine List for the second year running. Stavanger's Restaurant K2 received the newly renamed Sustainability Prize, for having "sustainability in its DNA," while Territoriet, in Oslo, was presented with the Special Jury Prize for "changing the way Norway drinks."

These Gold Stars were decided by an expert jury, comprising Master of Wine Stephen Wong, Master Sommelier June Rodil, ASI Best Sommelier of Europe, Africa and Middle East 2024 Mikk Parre, and Apéritif magazine's Editor-in-Chief, Aase E. Jacobsen.

"With a remarkably high proportion of large lists, Norway is home to a high concentration of impressive Burgundy and Champagne collections," says Wong. "The jury had much to behold and admire. The best programmes – of all sizes – go beyond collectible names. These lists are clearly curated by sommeliers who appreciate the increasing complexity of wine, and designed to help customers navigate through that vast diversity."

Read more on [Star Wine List](#).

INTERNATIONAL CATEGORIES:

Best Long List

For wine lists with more than 600 references

Gold Star: Park Hotel Vossevangen, Voss

Best Medium-Sized List

Recognises the best wine list with 200-600 references – a category presented by [Bona Fide Wines](#)

Gold Star: Bellies, Stavanger



Best Short List

*Recognises the best wine list with fewer than 200 listings – a category presented by **Vinify***

Gold Star: Zarathustra Meyhane, Oslo

Best Sparkling Wine List

*Recognises the best list for sparkling wines – a category presented by **Nyetimber***

Gold Star: Speilsalen at Britannia Hotel, Trondheim

Best By-the-Glass List

*Recognises the best 'by-the-glass' list – a category presented by **Riedel***

Gold Star: Vinland, Oslo

Best Newcomer List

Recognises a venue that has recently opened

Gold Star: Kombo, Trondheim

Sustainability Prize

Assesses the sustainable commitment of both the wine list and broader venue via a supplementary questionnaire submitted during the application process

Gold Star: Restaurant K2, Stavanger

Best Austrian Wine List

*Recognises the best list for the wines of Austria – a category presented by **Austrian Wine***

Gold Star: Happolati, Oslo

Best Italian Wine List

Recognises the best list for the wines of Italy

Gold Star: Vino Bar Ålesund, Ålesund

Special Jury Prize

Rewards a wine lovers' place that does something out of the ordinary

Gold Star: Terroriet, Oslo

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About Star Wine List

Star Wine List is the international wine lovers' guide to great wine bars and restaurants. Available as an app and at starwinelist.com, it was launched in Stockholm, Sweden in 2017, and is now live in more than 45 countries. All venues are selected by top wine professionals for the quality of their wine programmes.

The **Star Wine List of the Year** competition celebrates the wonderful wine lists of the world and the dedicated sommelier teams who create them. Since its inception in 2018, this global tour has evolved to cover numerous territories. Its highly anticipated awards events recognise excellence in the wine and hospitality industries, and culminate in an International Final each summer.