

54th Annual
Eltham Wine Show
2023



ELTHAM AND DISTRICT
WINEMAKERS GUILD
ESTABLISHED 1969

Results Book

Have you recently started making wine at home and would like to learn more?

Have you been making your own wine for a while and would like to meet up with other winemakers to share experiences?

Would you like to start making your own Grape or Country wine at home?

If you answered yes to either of these questions, then the Eltham & District Winemakers Guild could be just what you are looking for!

The Eltham & District Winemakers Guild can introduce you to:

A welcoming group of winemakers with all levels of experience, some with a long tradition of artisan Grape and Country winemaking.

Great learning, sharing and mentoring experiences to improve your winemaking skills. The Guild regularly runs winemaking classes.

Fun and optional educational monthly meetings covering Grape and Country winemaking where your wine and the wine of others are appraised and constructive feedback provided.

Social events including educational visits to wineries where we meet and chat with commercial winemakers.

When you join the Guild, you will be allocated a 'buddy' who is an experienced winemaker and is available to mentor you and provide advice whenever you need it. Also, you will have access to the guild forum, exclusive to members, where you can ask questions or pick up winemaking hints from the exchanges between members.

Our face to face meetings resumed so that members can attend and participate, sharing and learning from our guest speakers.

If you are considering joining the Guild please do not hesitate to either visit our website at **www.amateurwine.org.au** for more information or contact our Secretary Mario Anders via email (cheers@amateurwine.org.au)

Or pop into a meeting the last Friday of the month and say hello.

Details on the website - **www.amateurwine.org.au**

**Make your Own Wine
Go for a Gold Medal**

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EDWG

Wine Awards

54th Annual Wine Show Results Book 2023

**Eltham & District
Winemakers Guild**

www.amateurwine.org.au
cheers@amateurwine.org.au

President	Richard Martignetti
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Vice President	Angela Harridge
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Treasurer & Secretary	Mario M Anders
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Wine Show Director	Mario Fantin
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Wine Show Chief Judge	Lisa Cardelli
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Committee Members	Phil Blight Vince Conserva John Leenarts Trevor Roberts Graham Scott Trevor Sleep
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Wine Show Director's Comments

Another Wine Show delivered with your support

We are the biggest Artisan Wine Show in Australia. And once again, thank you for your support, we have managed to deliver the 54th Eltham Wine Show.

We are pleased to be having our usual open day where both winemakers and members of the public has the opportunity to taste any of the wines entered.

Our aim is to provide winemakers with accurate and constructive assessments of their wines, which is the primary reason they have entered our show.

Judging Your Wines

Our Chief Judge is Lisa Cardelli. Lisa and the panel of judges comprises of wine industry professionals with extensive experience, judging the full spectrum of wine and other beverage styles.

The primary reason people enter the show is to receive accurate and constructive feedback on their wines. The panel has not only scored our wines, which is the usual practice at a wine show, but they have gone out of their way to provide constructive feedback.

We really appreciate the extra effort they go to in order to help and support us, which is all done on an honorary basis.

Share | Learn | Enjoy! Fellowship through artisanal winemaking



Richard Martignetti

Eltham Wine Guild President/



Mario Fantin

Eltham Wine Show Director/



Wayne Harridge

Eltham Wine Show Director/

Improve Your Winemaking/ Meet Our Members

Like everything else in life, winemaking can be a lifelong journey where there is always room for improvement. If you are interested in winemaking and want to make the best wine you can, why not consider joining the Guild.

The Guild has monthly meetings, runs courses, publishes a newsletter and members chat on social media. As a member you can get involved to the degree you want or are available, we even have members who reside in other states. Whatever your involvement, one thing is for sure, your winemaking will steadily improve and you will derive a lot of satisfaction from that.

Please visit our website
<https://amateurwine.org.au>

or email our secretary Mario Anders,
email: **info@amateurwine.org.au**
for more information about
membership.

Thank You

We thank Lisa Cardelli and her panel of judges for their time and contribution to the show.

We gratefully acknowledge the generous support of our many sponsors without whom this Show would not be possible. Please give your support to our sponsors whenever possible.

Our sincere gratitude goes to the very dedicated EDWG Wine Show Committee who contribute so much of their time and effort to the successful staging of this Show. Of course, the committee is competently supported by many guild members who volunteer considerable time to make the show a success.

And finally, thank you to all wine show entrants for your continuing support, we strive to meet your expectations and welcome any feedback so as to continually improve our event.

Judges



Lisa Cardelli **Chief Judge/** **Terroir Selections/**

Lisa has over a decade of experience in the wine industry, within both Italy and Australia.

Lisa has been a sommelier for many years in the city best fine dining restaurants. Until she decided that a 9 to 5 job suited her better. She is now busy selling wines for Terroir Selections and teaching WSET (she holds the WSET Diploma).

She is also involved in the wine show circuit both as an associate and judge. And a committee member of Sommelier Australia.

As an aspiring writer, Lisa has recently pitched her first wine article to an editor. And the luck was on her side.

Judges



Nikki Palun

Nikki Palun grew up in a family of backyard winemakers. She had a career in music first, then entered the wine industry as export manager at De Bortoli and went on to study winemaking at Charles Sturt University.

In 2014, she started the Octava and Susuro wine labels; Susuro specialises in Italian grape varieties and ‘maturing in as many different vessels as possible’ to increase complexity and texture. Nikki is a graduate of the Australian wine industry’s Future Leaders Program, has served as a Wine Victoria board member, and has been involved in the Victorian Government wine ministerial advisory committee.

Her wines can be tasted at Susuro’s urban cellar door in Port Melbourne



Alex Croker

Alex's life has always involved wine and winemaking. His grandfather, Bob Baker was heavily involved in the historic Loxton Co-operative Winery and managed the practical components of the winemaking course at the Roseworthy Agricultural School prior to the merger with The University of Adelaide.

Following in his footsteps Alex completed his Viticulture and Oenology (Hons) qualification in Adelaide in 2016 with his research being published in the American Journal of Viticulture and Enology prior to moving back to Victoria to pursue a career.

Alex has established a cooperative winery in Bacchus Marsh, works as a small winery consultant, and teaches wine studies at Melbourne Polytechnic. Alex has previously been an associate judge at the Rutherglen wine show.



Katrina Butler

Katrina Butler is a passionate and accomplished professional in the world of wine, currently serving as the Tasting Manager for Halliday Wine Companion. Having spent a decade in the food industry as a skilled baker and preferred supplier to many prestigious Yarra Valley wineries, she hung up her apron and transitioned her career to explore the art of wine communication.

She is emphatic about ensuring that the stories behind each bottle of wine are told with authenticity and reverence, bridging the gap between producers and wine enthusiasts, and ultimately making the Australian wine landscape more vibrant and accessible.

Judges



Katie Greenleaf

Katie Greenleaf started her wine journey in Northern California where she made wine for multiple wineries, led tasting groups in various cities and pursued her accreditation through the Court of Master Sommeliers.

Arriving in Melbourne nearly seven years ago, she commenced her next chapter as sommelier at restaurants such as Dinner by Heston Blumenthal, Ezard and Society. She occasionally judges for local wine events and recently for Young Gun of Wine's hunt for Australia's best rosé.

Additionally, she did a season of viticulture on the Mornington Peninsula. She is currently leading communications and education for the Coles Liquor Group, whilst studying for her WSET Diploma.

One of her passions is to disrupt the practice of wine tasting notes being formulaic and lifeless, and instead convey impression, nuance, memories of experience and meaning to the reader.



Elita Vezis

For the past five years Elita has worked for Yarra Yering as their Cellar Door Manager & Marketing Assistant. Prior to this she was the Brand Manager for Greenstone Vineyards (2 years) and Brand & Cellar Door Manager at Sticks Yarra Valley (7 years). Other wineries she has worked for include Rochford and Medhurst.

Currently the Chief Steward for the Yarra Valley Wine Show and has been for the past 7 years, with 11 years in total stewarding for the show.

Elita is also the Current Chief Steward for the James Halliday Chardonnay Challenge (now James Halliday Chardonnay & Cabernet Challenge) and has been for 7 years.

Chief Steward at the 2019 Chardonnay Symposium with Jancis Robinson and the Assistant Chief Steward at Royal Melbourne Wine Show for 3 years (2017-2019) Rotational Associate at Royal Melbourne – 1 day (2 brackets) 2019 Associate Judge – Eltham Wine Show 2022



Max Petronia

Max Petronio, owner and winemaker of Petronio Wines auspiciously began his wine career in 1996 as a casual in the cellar door of Yarra Ridge. From there he started work as a cellar hand whilst completing his winemaking studies 'A Bachelor of Applied Science in Oenology' at Charles Sturt University. In 2002 he began his now +20 year partnership with Yering Farm Wines, initially in cellar door sales and as an assistant winemaker.

In 2004 he started making his own wine in small volumes from Yering Farm vineyards under his own label Petronio Wines. Over the years he has increased production and introduced vineyards from other Victorian regions as well.

The focus for Petronio Wines is to make single vineyard wines that are expressive of site and reflective of vintage. Max combines a deep understanding of the Yarra Valley and its key varieties with a passion for working with grape varieties from the homeland of his family - Italy.

Judges



Luca Barbon
Sidewood
Assistant winemaker/

Luca has over seven years in the wine industry and has extensive knowledge of the winemaking process from harvest to production.



Jim Mullany

Jim has completed the WSET Diploma in Wines and works at Atlas Vinifera Wine Bar in Melbourne. He is passionate about the individuality of the wine regions of the world, each with their own unique history, tradition and of course, terroir.

He has travelled extensively around the globe visiting producers and their vineyards. Jim was an Associate Judge at this year's International Cool Climate Wine Show and is currently training to be an Educator with WSET



Wayne Hewett
Rebello Wines
Mornington Peninsula

Wayne is a professional winemaker for Rebello Wines, a winery on the Mornington Peninsula associated with Sunny Ridge Strawberry Farm.

He has judged at the Hobart (Australian) Fruit Wine Show, Cairns Fruit Wine Show as well as the Victorian Wine show.

Judges



Richard Martignetti

Richard has actively participated in various vintages with premium wineries in Australia and France, honing his craft, of which his hospitality and retail experience in the world of wine has been enhanced by the completion of a WSET level 3 certificate

Enthusiastically serving as a proud contributor to the Eltham Wine Guild as President.



Glen Fortune

Joined the Frankston amateur winemakers in 2011
2014 became chief steward for the FAWG wine show till present.
2016 took on the secretary's roll as well for 5 years
2021 became president of FAWG till present day.
I love everything to do with wine but am partial to country wine.
I enjoy the experimentation, to develop a wine with so many variables to use basically at your fingertips.
You can make it as simple or as complicated as you like.
Truly a craft well worth pursuing

Jo Ilian Trophy Previous Winners

Year	Exhibitor	Class Description
2022	Steven Ney	Less Common Varieties Previous
2021	David Hart	Best Berry Wine
2020	Danny Cappellani	Best Previous Vintage Chardonnay
2019	Noel Legg	Best Stone Fruit Wine
2018	Geoff Neagle	Best Previous Vintage Cabernet Sauvignon
2017	Trevor Roberts	Best Mead Wine
2016	David Hart	Best Previous Vintage Pinot Noir
2015	Gary Campanella, Hamish Lucas	Best Country Wine
2014	Danny Cappellani	Best Current Vintage Dry Grape White wine
2013	Danny Cappellani	Best Previous Vintage Red Blend
2012	Gary Campanella, Jid Cosma	Best Previous Vintage Shiraz
2011	Neil Johannesen	Best Hybrid
2010	Mario & Jeanne Anders	Best Herb, Grain, Flower, Veg
2009	Peter Bele	Best Current Vintage Rose
2008	David Wood	Best Sparkling County Wine
2007	NHE Johannesen	Best Current Vintage Sauvignon Blanc
2006	David Hart	Best Berry or Currant Wine
2005	Vinko & Kathy Eterovic	Best Other Fruit Wine
2004	K. Furness, D. Markwell	Best Shiraz
2003	Harry Gilham	Best Mead
2002	Richard Skinner	Best Riesling
2001	Jacques Garnier	Best Raspberry
2000	Philip Hellard	Best Pinot Noir

Results Catalogue

Wine Show Totals

Description	Entries	Medal Count		
		Gold	Silver	Bronze
Overall Totals	409	35	71	135

Red Wines

Class	Description	Entries	Medal Count		
			Gold	Silver	Bronze
Class 01	Shiraz Current	36	2	4	9
Class 02	Shiraz Previous	59	4	19	19
Class 03	Cabernet Sauvignon or Cabernet Franc Current	8	1	1	2
Class 04	Cabernet Sauvignon or Cabernet Franc or Previous	25	1	3	13
Class 05	Merlot Current	5	0	1	4
Class 06	Merlot Previous	9-	0	2	3
Class 07	Pinot Noir Current	10	1	1	3
Class 08	Pinot Noir Previous	31	0	1	10
Class 09	All Blended Reds Current	11	0	2	6
Class 10	All Blended Reds Previous	22-	2	4	11
Class 11	Less Common Varieties Previous	18	1	0	5
Class 12	Less Common Varieties Current	19	2	0	7
Class 13	Rosè Any Variety	18	1	3	7

White Wines

Class	Description	Entries	Medal Count		
			Gold	Silver	Bronze
Class 20	Riesling Traminer Pinot Gris	5	5	0	2
Class 21	Chardonnay Current	8	1	3	4
Class 22	Chardonnay Previous	13	2	1	3
Class 23	Less Common White Varieties	17	2	3	2
Class 24	All Blended Whites	2	0	0	0

White or Red Wines

Class	Description	Entries	Medal Count		
			Gold	Silver	Bronze
Class 30	Sweet Grape Wine Still	0	0	0	0
Class 31	Sparkling Grape Wine	9	2	5	2
Class 32	Fortified Grape Wine	10	3	2	1

Professional Wines

Class	Description	Entries	Medal Count		
			Gold	Silver	Bronze
Class 90	Professional Grape Wine Red or White	1	0	0	0
Class 91	Professional Country Wine	0	0	0	0
Class 92	Professional Mead	3	0	4	0

Results Catalogue

Country Wines

Class	Description	Entries	Medal Count		
			Gold	Silver	Bronze
Class 40	Berry Wine	10	0	2	1
Class 41	Stone Fruit Wine	5	1	0	2
Class 42	Herb, Grain, Flower or Veg	3	1	0	1
Class 43	Other Country Fruit Wine	7	2	0	4
Class 44	Fortified Country Wine	0	0	0	0
Class 45	Sparkling Country Wines	3	0	1	0
Class 50	Liqueur	24	3	6	8

Mead Wines

Class	Description	Entries	Medal Count		
			Gold	Silver	Bronze
Class 60	Mead Metheglyn	3	0	2	1
Class 61	Mead Joes Ancient Orange	2	1	0	1
Class 62	Mead Melomel	2	0	0	1
Class 63	Sparkling Mead	4	1	0	2
Class 64	Traditional Mead	0	0	0	0
Class 65	Other Meads	2	0	1	1

Cider

Class	Description	Entries	Medal Count		
			Gold	Silver	Bronze
Class 70	Cider Sweet Sparkling	0	0	0	0
Class 71	Cider Dry Sparkling	0	0	0	0
Class 72	Cider Sweet Still	0	0	0	0
Class 73	Cider Dry Still	0	0	0	0

Kombucha

Class	Description	Entries	Medal Count		
			Gold	Silver	Bronze
Class 80	Kombucha Unflavoured	1	0	0	0
Class 81	Kombucha Infused	3	0	0	3
Class 82	Kombucha Jun	0	0	0	0

Medal Award Point Scale

Gold Medal = 18 points and over

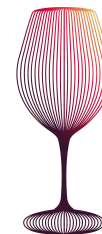
Silver Medal = 17 to 18.4

Bronze Medal = 15.5 to 16.9

2023 Eltham Wine Show

Class 01

Shiraz Current Vintage



Judges: Luca Barbon, Maximilian Petronio, Elita Vezis

Comments: Hard class to judge given many styles of Shiraz. Oak management was generally good, with many wines showing balance. A few fermentation issues across the bracket which could easily be corrected. Overall, a great expression of Australian Shiraz.

Entry	Exhibit	Score	Medal	Final comment	Variety
1	Matt Collinson 2023 Shiraz	14.0		Ruby colour, the wine presents with Hydrogen sulfide on the nose. Aromas of forest berries, licorice and spice. Palate has a bit too much acid, finishes with dry with grippy tannins. Watch for H2S formation in the early part of fermentation, use regular pump overs. Elemental sulphur can also be present on grapes.	Shiraz
2	Wilhelmina Estate 2023 B#7 Shiraz	14.5		Ruby colour, sweet aromas of raspberry and spice which jumps out of the glass. A bit too much oak which hides some of the flavours. Palate is medium bodied, finishes a little short with drying tannins. Reduce extraction during fermentation.	Shiraz
3	Stelios Karagiannis 2023 Sherman Shiraz	13.0		Deep ruby colour, wine presents with VA straight on the nose which masks the fruit flavours unfortunately. Palate is not in balance, is finishes with sharp acidity.	Shiraz
4	Joe Landro & Justin O'Connell 2023 Shiraz	13.5		Dark ruby colour, slightly dank on the nose with the presences of some VA. Sour undertone on the palate, which lacks some of the classical Shiraz flavours. Finishes with high acidity.	Shiraz
5	Joe Fruci 2023 Shiraz	14.0		Light ruby colour, reductive aromas lacking some fruit intensity. Medium body palate which finishes a bit short and bity.	Shiraz
6	Wilhelmina Estate 2023 B#6 Shiraz	15.5	Bronze	Dark ruby colour, good intensity of fruit on the nose, some subtle spice with forest berries dominating the aroma. Medium bodied weight, nice sweet fruit on the palate, supported by a tight tannin structure. Perhaps a bit dry but not offensive. One to put down. Good job!	Shiraz
7	Mike Wilson 2023 Shiraz	16.5	Bronze	Dark rudy colour, aromas of blueberry, forest floor and spice which jump out of the glass. Some meaty undertones. Medium to full bodied, showing good oak integration, dusty tannins supporting the overall structure.	Shiraz



2023 Eltham Wine Show

Entry	Exhibit	Score	Medal	Final comment	Variety
8	Vincent Conserva 2023 Shiraz	14.5		Dark ruby colour, wine presents with moderate acetaldehyde. Aromas of some bruised apples and nuttiness which hides some of the pretty characters of the wine. The wine finishes a bit tart and is somewhat short. Watch pH and fermentation temps. Keep storage vessels topped up.	Shiraz
9	Paul Alliston 2023 Unwooded Shiraz	15.5	Bronze	Deep ruby colour, lifted aromas of berry, mushroom and spice. Medium bodied, quite restrained on the palate, perhaps a touch too much acid on the finish but not offensive. A delicate wine, need time to open up.	Shiraz
10	The 6 Amici 2023 Shiraz	19.0	Gold	Ooh, classic shiraz. Deep ruby colour, a sweet inviting nose hits you immediately. There plenty of berry amora coming through complemented by subtle spice. Medium bodied, well balanced, the pallet is restrained, tight integrated tannins and this wine needs some time to open up. Good job!	Shiraz
11	Fantin Partnership 2023 Shiraz	16.0	Bronze	Lighter ruby colour. Lifted berry and spices on the nose. Some nice floral notes coming through as well. Medium bodied, good structure, finishes with well integrated tannins. Easy to drink.	Shiraz
12	Libby Hatzimichalis 2023 Shiraz	15.0		Ruby red with a purple hue. Lifted forest fruits, some spice and a vanillin coming through. Medium body on the pallet, tight, restrained. Powdery tannins integrate quite well.	Shiraz
13	DaMcDiPa wine co-operative 2023 Shiraz	14.0		Deep ruby colour with a violet hue. The wine presents with Acetaldehyde, which is masking the fruit aromas. Medium to full bodied, good structure on the palate, alcohol sits a bit high. Suggest picking earlier.	Shiraz
14	Bittern By The Grape 2023 Shiraz	15.0		Ruby colour with a violet hue. Bright berry fruits and spice aromas. Good oak integration, medium bodied, lacks a bit of intensity and finishes a touch short. Tannins are integrated well.	Shiraz
15	Nicholas Pane 2023 Shiraz	16.5	Bronze	Dense ruby colour. Quite a lifted aroma displaying ripe blackcurrents and cherry. Subtle spice is well integrated with not too much oak influence. Palate finishes a bit short and is quite linear. Needs time in bottle. Good effort.	Shiraz
16	Little Dog Wines 2023 Kennedy Vineyard Shiraz	17.0	Silver	Ruby colour with violet hue, less dense. Lifted aromas of cherry and pepper, well integrated oak, quite pretty. Subtle palate which is well balanced with fine grain tannins. Needs time in bottle.	Shiraz



2023 Eltham Wine Show

Entry	Exhibit	Score	Medal	Final comment	Variety
17	Little Dog Wines 2023 Farmers Vineyard Shiraz	14.5		Ruby colour. Forest fruits and subtle pepper on the nose. The palate presents with a light spritz, so possibly either incomplete MLF or primary fermentation. Some lifted aldehydes showing as well. A touch hard on the pallet. Pick earlier if possible.	Shiraz
18	Phil Blight and Jenny Lokhorst 2023 2 Shiraz	14.5		Ruby colour, subdue forest fruit aromas with some spice. There is a hint of spritz on the pallet, check for complete MLF and residual sugar. Nice fruit sweetness on the palate which finishes with grippy tannins.	Shiraz
19	Pero Treneski 2023 Shiraz	16.0	Bronze	Ruby/Garnet colour, aromas of forest floor, mushrooms, morello cherries. A touch reductive but in a nice way if you know what I mean. Intriguing wine, makes you sit back and think. Medium bodied, good palate structure, fine tannins.	Shiraz
20	Phil Blight and Jenny Lokhorst 2023 1 Shiraz	14.5		Ruby colour, berry aromas and some peppery notes coming through. Slight hint of Hydrogen Sulfide. Quite soft on the palate. Tannins are integrated quite well.	Shiraz
21	Edmond and Yvonne Lefebure 2023 Shiraz	13.5		Garnet colour, aromas are subdue unfortunately. A bit park port-like and looks a bit tired. Oxidation issue. Pick early to retain freshness and avoid oxidation.	Shiraz
22	Carri and Franzese 2023 Shiraz	15.0		Dark ruby colour, aromas of dark berry fruits, quite deep, oak present but not overdone. Lifted fruits on the palate, medium to full bodied, finishes with grippy tannins. Needs time.	Shiraz
23	Anthony Rechichi, Anthony Catania, Domenico Grande, Joseph Rechichi 2023 Shiraz	15.5	Bronze	Lighter ruby colour, intriguing aromas, quite subtle. Softer berry aromas with spice. Lighter on the palate and easy to drink.	Shiraz
24	Glen Fortune 2023 B Shiraz	15.0		Medium ruby colour, more forest floor with a hint of mint. The wine presents with a touch of VA, its not offensive however. Soft palate structure with a long finish. Intriguing.	Shiraz
25	Stelios Karagiannis 2023 Where's Lexi Gone Shiraz	14.0		Garnet colour, not a lot of primary fruit on the nose. A bit reductive and oxidative. The pallet is quite soft and round, not much complexity unfortunately.	Shiraz
26	Paul Alliston 2023 French Staves Shiraz	18.0	Silver	Ruby colour. Complex notes, berry, pepper and spice. Good oak integration, the pallet has finesse and is well balanced. Nice fruit sweetness, finishes with some nice soft tannins. Well done.	Shiraz



2023 Eltham Wine Show

Entry	Exhibit	Score	Medal	Final comment	Variety
27	Peter Lowndes 2023 Shiraz	14.5		Ruby colour, wine presents with hydrogen sulfide on the nose. Good fruit intensity of berry and pepper but its let down by the H2S. Medium bodied with a soft pallet structure. Try to eliminate the H2S by pumping over/hand plunging or adding nutrients. The fruit was possibly a bit stressed.	Shiraz
28	Phil Kemm Anthony Kemm Robin Hick 2023 Shiraz	16.0	Bronze	Ruby colour, more subtle aromas here. Forest floor, mushroom and earthy. There is a creaminess present on the pallet. Pallet is long, medium bodied, finishes with some grippy tannins. Perhaps a bit less extraction.	Shiraz
29	Landari Estate Wines 2023 Shiraz	15.0		Lighter ruby colour, forest floor, subtle berries and spice. Oak integration is quite good. High sulphur current present on the nose, which is masking some aromas and flavours. Medium palate which finishes grippy tannins.	Shiraz
30	Rene Paron 2023 Barrel Sample Shiraz	14.5		Dense ruby and garnet colour, more towards forest floor and mushroom aromas than primary berry fruit. A bit reductive on the nose. Palate is quite soft and round. Tannins are light. What for oxidation.	Shiraz
31	John Thomas 2023 Shiraz	14.0		Dense ruby colour, not much upfront fruit aroma, more secondary characters showing here. A bit oxidative on the nose as well. Palate is medium bodied and finishes with grippy tannins. Watch for oxidation, keep air away.	Shiraz
32	Richmoore Wines 2023 Shiraz	18.5	Gold	Ruby colour with slight purple hue. Aromas jump out of the glass with dark plum, currants and white pepper. Medium bodied, great structure here, quite restraint, fruit sweetness and soft tannins. Well done	Shiraz
33	Glen Fortune 2023 A Shiraz	15.0		Brigher ruby colour. Aromas of violets, currants and subtle spice. Slight lifted VA note, but its not offensive. Well balanced on the pallet, not too intense, finishes with grippy tannins.	Shiraz
34	Phil Blight and jenny Lokhorst 2023 OAK Shiraz	18.0	Silver	Ruby colour, lovely lifted aromas of dark plum, some forest floor characters and white pepper. Well balanced soft palate, there's a bit going on here. Rounded and finishes with powdery tannins. Requires a bit more punch at the finish. Well done.	Shiraz
35	Val Henry 2023 Shiraz	15.5	Bronze	Ruby colour, lifted aromas of violets, berries, subtle spice. Medium bodied with a softer palate structure, fruit sweetness. Quite pretty, it just finishes a bit thin.	Shiraz



2023 Eltham Wine Show

Entry	Exhibit	Score	Medal	Final comment	Variety
36	Kevin Murphy 2023 Shiraz	17.0	Silver	Ruby colour, lifted aromas of berry, some forest floor characters emerging with hints of pepper. Medium bodied palate, softer palate structure which finishes with nice grippy tannins. Quite intriguing.	Shiraz



2023 Eltham Wine Show

Class 02

Shiraz Previous



Judges: Lisa Cardelli, Luca Barbon, Jim Mullany

Comments: What a great way to spend the day tasting through such different styles of shiraz. The best examples were successful at preserving primary fruit and using oak effectively and judiciously. Varietal characters and freshness are the keys to achieve great quality and gold medals in this highly competitive class.

Entry	Exhibit	Score	Medal	Final comment	Variety
1	Julie & Andrew Game 2022 Shiraz	15.0		Short palate with mushroom/earthy profile which leads to a stuck/sluggish fermentation. Nutrient addition 1/3 through ferment will help yeast to go through it easily without producing any off flavours.	Shiraz
2	Landari Estate Wines 2022 Shiraz	17.0	Silver	Juby style, black cherry and plum as main characters of this medium body wine, nice tannic structure with well balanced acidity.	Shiraz
3	Stelios Karagiannis 2022 Piggy II Shiraz	15.0		acetone note, VA as dominant character that covers any fruit this wine has. Keep the wine covered with co2 gas and full tank (off ullage) will prevent any microbiological activity oxidating the wine.	Shiraz
4	Stelios Karagiannis 2021 Billy's Paddock Shiraz	16.0	Bronze	Ripe black fruit, dark plum, black currant, powdery tannins, wine shows a bold structure with slightly cooked fruit, over extracted wine that would be more elegant with gentle cap management and pump overs.	Shiraz
5	Wilhelmina Estate 2022 Shiraz	18.5	Gold	Elegant and well-structured wine with finesse on both nose and palate. Plum, raspberry and mint aromas. Great structure with firm tannins and balanced acidity.	Shiraz
6	the 6 Amici 2021 Shiraz	15.0		reductive with rubbery nose. Management during ferments will help to obtain a cleaner nose and also hygiene in the winery (equipment etc) would definitely avoid the formation of any off flavour into wine due to lack of microorganisms.	Shiraz
7	Phil Kemm Anthony Kemm Robin Hick 2019 Shiraz	16.5	Bronze	toasty, vanilla, oak characters dominate the black fruit of the wine. Broad palate with dusty tannins that need time to settle and get smoother. Lots of oak that overpower this elegant wine	Shiraz
8	Mike Wilson 2017 Shiraz	15.0		red fruit as raspberry and red cherry define this wine that miss on complexity. Simple style with aldehyde, perhaps keep an eye on it during fermentation to avoid any off-flavour formation.	Shiraz



2023 Eltham Wine Show

Entry	Exhibit	Score	Medal	Final comment	Variety
9	Gavin Pennell 2021 Shiraz	19.0	Gold	Rich in red/black fruit, firm tannins with elegant finish and well-balanced acidity. Generosity of fruit and integration with oak. Well made winemaking practice.	Shiraz
10	Greg Hodson 2021 Shiraz	17.0	Silver	Fruit weight, ripe black cherry, dark plum, big tannins with oak integration, bit sharp on the back palate, miss on elegance.	Shiraz
11	Stelios Karagiannis 2022 Where's Lexi Gone II Shiraz	15.0		Shy nose covered by oxidation that can be prevented managing the wine with gas co2 sparged during transfer or storage (keep the wine off oxygen contact, off ullage in tank). dry and simple finish.	Shiraz
12	Rino Ballerini 2022 A Cool Climate Shiraz	17.0	Silver	Fruity style with fresh raspberry and red cherries. Elegant on the nose with subtle tannins. Easy drinking style with room of improvement.	Shiraz
13	Phil Kemm Anthony Kemm Robin Hick 2022 Shiraz	17.0	Silver	black cherry, bright fruit, oak well handled, firm tannins with balanced acidity. Room for improvement aiming for more fruit weight.	Shiraz
14	Joe Landro & Justin O'Connell 2022 Shiraz	15.0		subdued fruit with sweet/sour palate, lightly reductive. Keep an eye on so2 during addition.	Shiraz
15	Mike Wilson 2019 Shiraz	16.5	Bronze	rich style with firm tannins, medium acidity, increment oak to fill up the mid palate. Red/black fruit partially covered with earthy/savoury characters.	Shiraz
16	Rino Ballerini 2022 B Cool Climate Shiraz	15.5	Bronze	vibrant ruby colour. toasty, smoky profile with some red fruit. Simple style but nicely executed.	Shiraz
17	Stelios Karagiannis 2022 Piggy Shiraz	15.0		Rich structure with ripe black fruit, also mushroom/earthy characters that make the wine a bit broad and not as elegant as it could be. Look out for delicate pump over and extraction management.	Shiraz
18	Joel Ellis 2022 Beaujolais Style Shiraz	15.0		minty, balsamic notes with sour finish. prevent off flavours formation with some nutrients integration during ferment.	Shiraz
19	Phil Kemm Anthony Kemm Robin Hick 2018 Shiraz	18.5	Gold	Vibrancy and freshness are the keys of this '18 wine that shows great tannic structure, balanced acidity with fruit weight and some tertiary aromas coming through. Well executed	Shiraz
20	Paul Alliston 2022 Unwooded Shiraz	17.0	Silver	ripe black cherry, plum, hard tannins that need time to develop. ready to drink now but definitely to enjoy at its full potential in few years. Good fruit weight	Shiraz
21	Vedran Gladovic 2022 Shiraz	16.0	Bronze	Lingering acidity and vibrant on the palate. Subtle nose with black fruit, tar, slightly overripe. Heaps of concentration but lack of oak or something to support this extracted wine.	Shiraz



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Entry	Exhibit	Score	Medal	Final comment	Variety
22	Fantin Partnership 2022 B Shiraz	16.5	Bronze	mint and eucalyptus as main aromas, red fruit popping up in this easy drinking wine. Sturdy tannins that might need time to settle.	Shiraz
23	Mike Wilson 2016 Shiraz	15.5	Bronze	savoury, meaty aromas with sour finish, bit developed despite holding the primary fruit. dry finish due to powdery tannins.	Shiraz
24	DaMcDiPa wine co-operative 2022 Shiraz	17.5	Silver	black cherry, plum, Jubly, smooth palate with round finish, medium acidity, well made easy drinking style, fruit driven with potential.	Shiraz
25	Edmond and Yvonne Lefebure 2022 Shiraz	15.0		aldehyde notes that overpower the fruit of this medium body wine, sharp and dry finish outline a wine that needs to be protected from bacteria attack. Hygiene is the key to prevent this	Shiraz
26	Libby Hatzimichalis 2022 Shiraz	16.5	Bronze	Minty, peppery style, red fruit with smooth tannins and elegant acidity. Overripe aroma profile, bit broad	Shiraz
27	Vincent Conserva 2021 Shiraz	16.0	Bronze	red cherry, plum, fine nose with oak aromas. disjointed acidity with medium palate. Simple structure for this easy drinking style wine.	Shiraz
28	Rino Ballerini 2022 C Cool Climate Shiraz	17.0	Silver	Rich fruit, black cherry, back currant, long finish with balanced tannin/acidity structure. Well executed, firm tannins that need time to integrate.	Shiraz
29	Stelios Karagiannis 2022 Paddy Shiraz	16.5	Bronze	ruby colour, toast, oaky profile with dark fruit, rich style that lack in elegance. Sturdy tannins with broad palate. watch out with extraction after ferments	Shiraz
30	Mike Wilson 2021 Shiraz	17.0	Silver	dark cherry, cola, firm tannins, well oak handled, bright fruit with charcoal/toast characters. Intensity on both nose and palate. Well executed, it finishes too soon.	Shiraz
31	Nicholas Pane 2022 Shiraz	16.5	Bronze	ripe plum, dark cherry, sturdy tannins that need time to integrate. Medium acidity	Shiraz
32	Harridge Family 2020 Shiraz	16.0	Bronze	development is on the way with savoury/meaty aromas coming through. Still some red fruit in this light style wine. Lack of fruit weight. To drink now before it goes off its peak.	Shiraz
33	Stelios Karagiannis 2021 Where's Lexi Gone III Shiraz	15.5	Bronze	Overripe fruit with cola, tart characters. Dusty tannins with dry finish. Managing the right time to harvest the grapes and go gentle on maceration will improve the outcome.	Shiraz
34	Iannantuono Achilleos Ranisavljev Achilleos 2022 Shiraz	15.5	Bronze	Hard tannins with sour finish. Concentrated nose that lacks finesse. Watch out hygiene in the winery and work with ripe fruit.	Shiraz



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Entry	Exhibit	Score	Medal	Final comment	Variety
35	Harridge Family 2021 Shiraz	15.0		Subdued fruit, blackberries and plum. Earthy/geosmin characteristics overwhelming the primary fruit. Short mid palate with drying tannins.	Shiraz
36	Alex Carter 2022 Shiraz	15.0		intense colour with inky fruit, overripe black fruit, hard on the back palate with no much elegance. Go gentle on maceration and cap management during ferments will help to obtain softer tannins and avoid over extracting from the fruit.	Shiraz
37	Richard Martignetti 2022 Shiraz	17.0	Silver	Easy drinking style with peppery nose and bright red fruit. Nice acidity line that keeps the wine clean and fresh	Shiraz
38	Glen Van Neuren 2022 Shiraz	18.0	Silver	Fruit weight, ripe tannins, black cherry, dark plum, firm tannins, room to improve tannins integration. Medium acidity	Shiraz
39	Carri and Franzese 2021 Shiraz	15.0		geosmin/earthy characters that cover primary fruit, leading to dry finish and powdery tannins. Work with ripe grapes, keep equipment clean and an eye to not over extract during ferments.	Shiraz
40	Vincent Conserva 2022 4% Viognier Shiraz	14.5		Light style with high level of SO2, please keep in mind how much sulphur the wine actually needs. Sometimes less is better.	Shiraz
41	Bittern By The Grape 2019 Shiraz	17.5	Silver	Bright red/black fruit, raspberry, plum. Elegant nose with refine tannins leading to a smooth finish. Integrated and great acidity line.	Shiraz
42	Phil Kemm Anthony Kemm Robin Hick 2021 Shiraz	17.5	Silver	deep ruby colour. Full body wine with bold structure, sturdy tannins that need time to develop and polymerise with the rest. Medium acidity.	Shiraz
43	Fantin Partnership 2022 A Shiraz	15.0		red cherry, cola, simple style with light brett around it. watch out to hygiene in winery and vessel/oak.	Shiraz
44	Steven Ney 2020 Shiraz	16.0	Bronze	Peppery style with mint aromas, lack of finesse and intensity of fruit. Easy drinking with smooth palate	Shiraz
45	Wilhelmina Estate 2021 Shiraz	18.0	Silver	Rich wine with great fruit weight, black cherry, plum, cola. Oak integration with ripe tannins. Good acidity line defining this elegant wine.	Shiraz
46	Wilhelmina Estate 2020 Shiraz	15.0		Earthy notes with some red cherry coming through. Sour finish with not balanced acidity. Improve grape handling during winemaking process.	Shiraz
47	Stelios Karagiannis 2021 Piggy Shiraz	17.0	Silver	Oaky style with toast and vanilla dominant over fruit. Medium palate with firm tannins. Wine needs to have more fruit to hold all that oak Intec. Keep lower the oak %.	Shiraz
48	James Deane 2022 Shiraz	18.0	Silver	bunchy style, leafy, peppery. Elegant with refine tannins, well made. Lack of complexity on the mid/back palate	Shiraz



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Entry	Exhibit	Score	Medal	Final comment	Variety
49	Greg Hodson 2022 Shiraz	17.0	Silver	Sweet aromas, toasty, black cherry, cola. Subtle finish. Rich style wine to enjoy now.	Shiraz
50	Anthony Rechichi, Anthony Catania, Domenico Grande, Joseph Rechichi 2022 Shiraz	16.0	Bronze	Ripe red fruit, cherry, dusty tannins that need to be integrated more with the fruit. Work with cap management during fermentation to polymerise the tannins further.	Shiraz
51	Fantin Partnership 2022 C Shiraz	17.0	Silver	Juby, black currant, plum. Rich style with powdery tannins. Needs time to express the fruit weight that carries.	Shiraz
52	Joe fruci 2022 Shiraz	15.0		Cooked fruit, overripe black cherry. Sour on the back palate with simple tannic structure. Look for phenolic ripeness. Taste grapes in the vineyard before picking. do not leave grapes hanging there too long to avoid harvesting jammy fruit.	Shiraz
53	Bittern By The Grape 2019 Cool Climate Shiraz	17.5	Silver	Bright fruit with elegant nose of red cherry and cola. Oak integration with smooth finish. Still sturdy tannins.	Shiraz
54	Stelios Karagiannis 2022 Paddy II Shiraz	15.0		Geosmin characters, drying finish with powdery tannins. check for quality and hygiene of grapes. Go gentle during extraction time. Bacterial contamination. Be aware of it.	Shiraz
55	Nicholas Pane 2021 Shiraz	18.5	Gold	Great fruit weight. Concentration of black fruit with oak notes of tobacco/vanilla/toast. Sturdy tannins and acidity line that keeps the wine going on.	Shiraz
56	Phil Kemm Anthony Kemm Robin Hick 2020 Shiraz	15.5	Bronze	Light colour, bricking up towards orange colour. Start showing some tertiary aromas with savoury/meaty notes. Bit developed without much primary fruit.	Shiraz
57	Mike Wilson 2018 Shiraz	15.5	Bronze	Rich nose with dark plum, ripe blackcurrant. Hard tannins lacking in finesse. Wine can be softer managing the cap during maceration. Stay gentle and do not over extract too much tannins from the seeds.	Shiraz
58	Carlo Ceravolo 2021 Shiraz	17.0	Silver	Elegant nose with dark cherry and black currant. Peppery notes. Bit broad on the palate with lack of acidity to give freshness to the wine. Seductive nose but it does not deliver as much on the palate.	Shiraz
59	Carlo Ceravolo 2017 Shiraz	16.5	Bronze	Peppery style, minty, some developing notes coming through to add complexity to it. It is still holding some re fruit. Got smooth tannins and medium acidity.	Shiraz

2023 Eltham Wine Show

Class 03

Cab Sauvignon or Cab Franc Current



Judges: Luca Barbon, Maximilian Petronio, Elita Vezis

Comments: Small but divisive class, some great examples of cabernet, one stood out but some great winemaking across the board.

Entry	Exhibit	Score	Medal	Final comment	Variety
1	Chris Friesen 2023 Cabernet Sauvignon	17.0	Silver	Medium ruby colour. Aromas of blackcurrant, mint and leaf. Restrained palate, quite linear, finishes with grippy tannins. A slight hint of hydrogen sulfide. This may blow off in time.	Cabernet Sauvignon
2	Dragan Sudzum 2023 Cabernet Sauvignon	14.0		Dense ruby colour, aromas of dark berries with vegetal characteristics. Presents with a bit of acetaldehyde with kind of a bruised apple, sherry aroma. The palate is quite soft but lacks depth of flavour, a bit light on. Grippy tannins on the end.	Cabernet Sauvignon
3	Peter Enness 2023 Briars Cabernet Sauvignon	18.5	Gold	Light ruby colour, intense aromas of blackcurrant, aniseed with a touch of spice. Quite intriguing on the nose, makes you come back to it several times. The palate is rather complex, lighter bodied but in a good way. The length of flavours which finishes with soft velvety tannins. Good job.	Cabernet Sauvignon
4	Darren Milner 2023 Cabernet Sauvignon	14.0		Dark ruby colour, wine presents with acetaldehyde which has an aroma of over ripe bruised apples. The palate unfortunately lacks depth of flavour and is quite thin. Check for ullage during storage of wine.	Cabernet Sauvignon
5	Francesco Bevacqua 2023 Cabernet Sauvignon	14.5		Ruby colour, aromas of marzipan, red currant and tea leaf. Light to medium bodied, sweetness of fruits on the pallet finishes tight with quite grippy tannins.	Cabernet Sauvignon
6	Richmoore Wines 2023 Cabernet Sauvignon	15.0		Ruby colour, aromas of blackcurrant, eucalyptus and mint. The palate is reasonably well balanced with good acidity which finishes with dusty tannins.	Cabernet Sauvignon
7	San Anton 2023 Cabernet Sauvignon	16.0	Bronze	Dense ruby colour. Aomas of blackcurrant and herbs with a medicinal character lingering in the background. Medium bodied, sweet fruit with good length. Tannins are a bit drying.	Cabernet Sauvignon
8	Harridge Family 2023 3 Cabernet Sauvignon	16.0	Bronze	Lighter Ruby colour, aromas of tea leaf, forest floor and dry herbs. Slightly reductive with a barnyard characteristic, but strangely in a good way. The palate is medium bodied and finishes rather long. Soft tannins round out the wine.	Cabernet Sauvignon



2023 Eltham Wine Show

Class 04

Cab Sauvignon or Cab Franc Previous



Judges: Luca Barbon, Jim Mullany

Comments: An interesting class of wines. The best examples showed vibrancy and varietal characters. They were able to effectively manage the balance of fruit and tannins without overextraction or over dependency on oak. It highlighted the importance of sourcing fruit with the right phenolic maturity, which will always make the winemakers job easier. Well done

Entry	Exhibit	Score	Medal	Final comment	Variety
1	Bittern By The Grape 2018 Cool Climate Cabernet Sauvignon	18.5	Gold	blackcurrant, tar, tobacco, leafy notes. Smooth tannins with great fruit weight. Well made cab s.	Cabernet Sauvignon
2	Glen Fortune 2022 B Cabernet Sauvignon	16.0	Bronze	Light style with bright fruit, miss on complexity, simple palate with medium structured tannins.	Cabernet Sauvignon
3	Steven Ney 2019 Cabernet Sauvignon	16.5	Bronze	Eucalyptus, green pepper, black currant. Varietal wine on the nose that under deliver on the palate with grippy tannins. Perhaps it needs more time to get softer.	Cabernet Sauvignon
4	Mepunga Wines 2022 Cabernet Sauvignon	17.0	Silver	Ripe fruit, red currant, blackberries. Hallow on the mid palate, medium acidity. Shy tannins. It can handle more tannins	Cabernet Sauvignon
5	Russell Washusen 2021 Cabernet Sauvignon	16.5	Bronze	rubber, not pleasant on the nose, dry finish. Watch out for quality on grapes. Hygiene in the winery.	Cabernet Sauvignon
6	Daniel Petrecca and Shannon Dyer 2021 Cabernet Sauvignon	16.5	Bronze	Subdued fruit, layered on the nose but it falls lean on the palate with hard tannins. Oak dominant, keep in mind too much oak covers fruit. It needs time to integrate.	Cabernet Sauvignon
7	Mike Wilson 2021 Cabernet Sauvignon	17.0	Silver	Eucalyptus, black currant, fruit weight, bold tannins with refine palate that carries thought to the end. Well balanced acidity.	Cabernet Sauvignon
8	Glen Van Neuren 2021 Cabernet Sauvignon	15.5	Bronze	Toasty/oaky style. Oak overwhelming primary fruit, hard on the palate with short finish. Keep an eye on maceration time. do not overdo with this variety if the goal is to obtain firm tannins.	Cabernet Sauvignon
9	Peter Enness 2022 Briars Cabernet Sauvignon	15.0		sweet, cola, round palate, lack of complexity and it is not varietal. Check fermentation ratio and avoid sluggish ferments	Cabernet Sauvignon
10	Russell Washusen 2022 Cabernet Sauvignon	16.0	Bronze	Ripe black fruit, chocolate, toast. Rich nose with medium palate, miss on primary fruit. Very approachable style with lack of varietal notes.	Cabernet Sauvignon



2023 Eltham Wine Show

Entry	Exhibit	Score	Medal	Final comment	Variety
11	Glen Fortune 2022 A Cabernet Sauvignon	16.0	Bronze	Tar, overripe fruit, rich nose with still sturdy tannins. Falling too short on the back palate. It may need time to polymerised and get softer. Aim to not over extract from grapes during fermentation especially with overripe fruit.	Cabernet Sauvignon
12	Carri and Franzese 2022 Cabernet Sauvignon	16.0	Bronze	Fruity nose with black cherries and currant. Overdeliver on nose but it finishes sharp on the palate with dusty tannins. Keep tannins extraction to a minimum with this variety, It got plenty already.	Cabernet Sauvignon
13	Harridge Family 2021 1 Cabernet Sauvignon	15.0		Ripe black fruit with plenty of tannins that need time to develop. Well executed wine that has potential.	Cabernet Sauvignon
14	Kevin Murphy 2022 Cabernet Sauvignon	15.5	Bronze	Juby, acetone, not so elegant on the palate. dry finish. Check yeast activity to avoid sluggish fermentation and production of off flavours.	Cabernet Sauvignon
15	San Anton 2022 Cabernet Sauvignon	16.5	Bronze	Ripe fruit, juicy palate with firm tannins that need time to settle. Bold structure. Black currant and leafy characters coming thought.	Cabernet Sauvignon
16	Bittern By The Grape 2021 Cool Climate Cabernet Sauvignon	15.0		leafy, minty profile. Black cherry and currant coming through. Medium tannins. Very approachable style that miss on complexity. Easy to drink	Cabernet Sauvignon
17	Rino Ballerini 2021 Cool Climate Cabernet Sauvignon	16.0	Bronze	Black currant, raspberry. Seductive nose. Simple palate that does not carry enough fruit weight. Medium body style. Firm tannins lightly powdery on the back palate	Cabernet Sauvignon
18	Landari Estate Wines 2020 Cabernet Sauvignon	15.0		dusty nose, lack of elegance, not enough fruit and it is not fruit driven.	Cabernet Sauvignon
19	Russell Washusen 2020 Cabernet Sauvignon	16.5	Bronze	black cherry, oak integration, toasty with smooth palate, miss on complexity. simple tannins	Cabernet Sauvignon
20	Julie & Andrew Game 2021 Cabernet Sauvignon	14.5		VA with some brett to it as well. Watch out for bacteria infection and hygiene in the winery and equipment	Cabernet Sauvignon
21	Harridge Family 2022 3 Cabernet Sauvignon	17.0	Silver	ripe fruit, blackcurrant, intensity on the nose with firm tannins, well made	Cabernet Sauvignon
22	Chris Friesen 2022 Cabernet Sauvignon	15.0		Juby, jammy, broad with hard tannins	Cabernet Sauvignon
23	Terence Norwood 2017 Cabernet Sauvignon	15.0		cooked fruit, check for the right time for harvesting, do not miss out on freshness of fruit when picking. Slightly dusty tannins	Cabernet Sauvignon
24	Bittern By The Grape 2020 Cool Climate Cabernet Sauvignon	16.5	Bronze	Ripe fruit, integrated acidity but lack of complexity. Spice and chocolate notes	Cabernet Sauvignon
25	Carlo Ceravolo 2018 Cabernet Sauvignon	14.5		Lack of complexity, funky nose with high so2, watch out for PMS addition when bottling	Cabernet Sauvignon



2023 Eltham Wine Show

Class 05

Merlot Current



Judges: Lisa Cardelli, Luca Barbon, Jim Mullany

Comments: I would like to see more wines in this class going forward. It demonstrated that merlot can be made in an approachable style. That would appeal to consumers. These versatile wines are a perfect match with many Australian dishes. Good quality overall with room of improvement.

Entry	Exhibit	Score	Medal	Final comment	Variety
1	Kevin Murphy 2023 Merlot	17.0	Silver	red cherry, raspberry, juicy palate with acidity line. Medium body wine, easy to drink. Subtle palate. well made	Merlot
2	Glen Fortune 2023 A Merlot	16.5	Bronze	Subdued fruit, sturdy tannins, lack of finesse. Bit high on So2. Light body	Merlot
3	Glen Fortune 2023 B Merlot	16.5	Bronze	Delicate palate with raspberry and plum notes. Medium body with smooth tannins.	Merlot
4	Val Henry 2023 Merlot	16.5	Bronze	Bright red fruit with long acidity, not much fruit weight on the palate. Good example of easy drinking style.	Merlot
5	Terence Norwood 2023 Merlot	15.5	Bronze	Ripe Merlot style. Dusty tannins from hard maceration. Need more finesse and elegance. Be gentle during maceration and pick the grapes ripe without over extract.	Merlot



2023 Eltham Wine Show

Class 06

Merlot Previous



Judges: Lisa Cardelli, Alexander Croker, Katie Greenleaf

Comments: Difficult bracket. A number of faults from production to over ageing. A couple of clear standouts for variety expression.

Entry	Exhibit	Score	Medal	Final comment	Variety
1	Landari Estate Wines 2021 Merlot	17.5	Silver	Classic style of Merlot. Very bright acid thinning the palate. Wine presents as slightly forward with some tertiary characters. Consider checking & maintaining so2 throughout aging or other practices that could assist with reducing dissolved oxygen	Merlot
2	Russell Washusen 2019 Merlot	16.0	Bronze	Violets, dates, dried flowers and prunes. Lingering palate and higher alcohol. Dark barrel characters on the palate. Warming. This wine is drinking well now.	Merlot
3	Daniel Petrecca and Shannon Dyer 2022 Merlot	14.0		Aldehydic, Mousey Buy new barrels and maintain cellar hygiene. Add sulfur in sufficient quality directly after malolactic fermentation	Merlot
4	Bittern By The Grape 2019 Merlot	15.0		Showing forward, perhaps stored incorrectly over years in bottle. Appears to have previously had quite pyrezone characters. Losing all fruit and oak/tannin will start to dominate a thinning wine. Drink soon.	Merlot
5	Terence Norwood 2017 Merlot	15.5	Bronze	Ageing has stripped this wine of fruit but left the palate. Drying mouthfeel Dried flowers. tobacco and cigar box. Perhaps a better wine in previous years	Merlot
6	The 6 Amici 2022 Merlot	15.5	Bronze	Short and not intense. Lacking balance with acid. Nose muted. I often find that Merlot shows better after 2 years. I think this wine is just in a quiet stage of it's life. Showing wood forward characters.	Merlot
7	Rino Ballerini 2022 Cool Climate Merlot	17.0	Silver	4DMP, blackberries, obviously cool climate and showing it's heart on it's sleeve. Missing fruit length. Tannin and oak characters are good. Consider pressing earlier to maintain more fruit.	Merlot
8	Terence Norwood 2022 Merlot	15.0		Short, body doesn't support alcohol. Stewed fruits. Wine is showing forward. Top barrels more regularly or add sulfur after malo	Merlot



2023 Eltham Wine Show

Entry	Exhibit	Score	Medal	Final comment	Variety
9	Carlo Ceravolo 2022 Merlot	15.0		Stewed fruits. Intense maybe powdered oak addition. Oak is covering up all potential fruit. The wine may age into good drinkability but it is currently masked and very dusty. Consider different oak and tannin addition sources	Merlot



2023 Eltham Wine Show

Class 07

Pinot Noir Current



Judges: Lisa Cardelli, Nikki Palun, Katrina Butler

Comments: Across the bracket several instances of eucalyptus and heavy oak. More gentle winemaking is preferred for such delicate grape variety, Older barrels would be better and also there were few problems of overripe fruit, try to pick little bit earlier.

Entry	Exhibit	Score	Medal	Final comment	Variety
1	Richard Martignetti 2023 Pinot Noir	18.5	Gold	Vibrant strawberry raspberry with hints of cranberry and milk chocolate. Summer berry fruit on the palate with delightful fine grain tannins. Medium length and intensity. A well made wine	Pinot Noir
2	Mepunga Wines 2023 Pinot Noir	15.5	Bronze	Eucalyptus and mint apparent on the nose with heavy handed oaky notes of clove and liquorice. Underneath has lovely summer berries and red cherry. The palate is intense with vibrant red fruit and fine tannins with good length. Some balsamic notes. However the heavy handed oaky treatment and eucalypt overpowers the fruit and winemaking finesse. Would suggest pulling back both	Pinot Noir
3	Bittern By The Grape 2023 Pinot Noir	15.0		Muted nose subtle violet and rhubarb beetroot notes. The palate is lacking fruit brightness and is overripe with disjointed acid.	Pinot Noir
4	Mepunga Wines 2023 Henty Pinot Noir	17.0	Silver	Strawberry cranberry raspberry fruit with obvious mint and underlying savouriness. The oak treatment is heavy handed and would prefer to see biscuity toasty oak rather than aniseed and fennel as distracts from the pretty fruit. The palate has spearmint and red fruits with soft tannins. A considered well made wine but would suggest different oak treatment and minimise Eucalypt	Pinot Noir
5	Geoff McGowan 2023 B Pinot Noir	14.5		Ripe red fruit with eucalypt, spice and obvious bruised apple showing signs of aldehydes. The palate is hot, intense and coarse. Would suggest picking earlier, more gentle handling - less pump overs and extraction - and older or more subtle oak	Pinot Noir
6	Russell and Petrea Savige 2023 Pinot Noir	14.5		Overt mint and eucalypt with apparent vinegar and heat. A bit of carbonic bubblegum cinnamon with ripe Amaro flavours. The palate is coarse and overworked and short. Suggest earlier picking with gentler handling	Pinot Noir
7	Terence Norwood 2023 Pinot Noir	14.0		Musty mothballs mint. Camphor. Plastic or chlorine taint? Coarse musty palate	Pinot Noir



2023 Eltham Wine Show

Entry	Exhibit	Score	Medal	Final comment	Variety
8	Geoff McGowan 2023 A Pinot Noir	16.0	Bronze	Sour cherry raspberry summer berry slighted raisin. Palate is hot a little coarse, lacking in finesse. Would suggest earlier picking and more gentle handling. Some gentle pump overs during ferment rather than plunging to maintain softer silkier tannins	Pinot Noir
9	Edmond and Yvonne Lefebure 2023 Pinot Noir	15.5	Bronze	Amaretto cherry fenugreek, mint pencil shavings. Some slightly unpleasant mustiness on the nose. Intense fruit on the palate, coarse tannins and hot. Would suggest pick to flavour ripeness, minimal gentle handling and older oak	Pinot Noir
10	Geoff & Kay Rowe 2023 Pinot Noir	14.0		Berry fruit aromas with hints of chocolate. Obvious mercaptans. Would suggest monitoring the sulphides during ferment. Pleasant sulphides are flint, struck match and can be treated through pump overs if start going towards unpleasant garlic and onion which is very apparent in this wine, the palate is flat and needs an acid addition. Would love to see another entry next year after getting a greater understanding of sulphides	Pinot Noir

2023 Eltham Wine Show

Class 08

Pinot Noir Previous



Judges: Lisa Cardelli, Alexander Croker, Katie Greenleaf

Comments: Very challenging bracket. Wines were either too simple or too developed. Most should be consumed much earlier.

Entry	Exhibit	Score	Medal	Final comment	Variety
1	Geoff & Kay Rowe 2022 Pinot Noir	16.0	Bronze	Strawberry and raspberries on the nose. Dark herbal notes. Short on the palate, less interesting than the nose. I think the fruit quality is letting you down here. Lacking concentration	Pinot Noir
2	Graham Scott 2009 Pinot Noir	14.0		TCA, Aldehydic, Mousy Buy new barrels, clean all equipment with caustic and 60+ degree water for more than 15 minutes. Replace all hoses	Pinot Noir
3	Steven Ney 2019 Pinot Noir	15.0		Flat on the nose and palate. Falling away. Quiet and rather tertiary. Tired. Well made, but fruit doesn't have the quality to make an aged style	Pinot Noir
4	Bittern By The Grape 2015 Pinot Noir	15.5	Bronze	Stewed fruit, dark spices. Big alcoholic notes. Unbalanced. Tannin addition holds the wine together.	Pinot Noir
5	Terence Norwood 2021 MP Pinot Noir	15.0		Oak addition is covering the fruit on both the nose and the palate. Wine unbalanced. Remove from barrel earlier or add less oak additions.	Pinot Noir
6	Fantin Partnership 2015 Pinot Noir	15.5	Bronze	Cola, boot polish, very tertiary and now lacking primary characters. Past its prime but very stable and therefore good technical cellar work.	Pinot Noir
7	Bittern By The Grape 2018 Pinot Noir	15.0		Muted, past prime. A little VA sweet/sourness. Maybe some wholebunch adding to VA potential. Oxygenation beyond what is expected causing browning. More judicious use of sulfur post malo may assist. Also pressing with a couple Baume left still to ferment may help reduce.	Pinot Noir
8	Bittern By The Grape 2019 Pinot Noir	15.0		Wine forward. Browning. Sweet/sour. Tannin structure the most prevalent remaining taste. Past its prime. Storage of bottles, working with a better Pinot vineyard could assist with improving agability.	Pinot Noir
9	Mepunga Wines 2021 SW Pinot Noir	15.5	Bronze	Herbal, browning, forward aging. Perhaps too much wholebunch or green stems. Some primary fruit still on offer Fruit maybe overcropped leading to unconcentrated wine. Better fruit source/lower cropping is key here	Pinot Noir



2023 Eltham Wine Show

Entry	Exhibit	Score	Medal	Final comment	Variety
10	Steven Ney 2020 Pinot Noir	15.0		Intense winery additions. Boot polish, tertiary characters. This wine feels very made. In future try to make additions in balance with what the fruit can offer.	Pinot Noir
11	Richard Webb 2016 Pinot Noir	15.5	Bronze	Coffee bean, carbonic masceration, some rhubarb and other stewed fruits. Mocha, some leesy creamy texture. Serve younger	Pinot Noir
12	Terence Norwood 2022 Pinot Noir	15.0		Cola, stewed berry compot, dried flowers, mint chocolate. Oak/tannin stripping fresh fruit characters. Drying character detracting from the wine. Perhaps try a more fruit forward expression	Pinot Noir
13	Terence Norwood 2021 Pinot Noir	15.5	Bronze	Strawberries and cream. Muted nose. Very very subtle. It should be more upfront given the age. Consider less time aging before bottling. Thin palate. Needs better fruit inputs to improve Winemaking sound.	Pinot Noir
14	Bittern By The Grape 2021 Pinot Noir	14.0		H2S. Acid addition sticking out and very drying on the palate. Consider copper fining or oxygenation via rack and return while fermenting. Pumping through a sieve while fermenting can also help	Pinot Noir
15	Mario Fantin & John O'Callaghan 2015 Pinot Noir	15.0		Extracted and oxidised. Inky. Winemaking additions overpowering all fruit. Winemaking technically sound just heavy handed.	Pinot Noir
16	Val Henry 2022 Pinot Noir	16.5	Bronze	Bright herbal and red fruit character. Medium length. Acid and tannin well balanced with fruit length. Vineyard may be letting you down here.	Pinot Noir
17	Mepunga Wines 2021 Henty Pinot Noir	15.0		Herbal, stemmy, cola. Slightly bitter on pallet. Caper berries. Fruit source seems to be the problem here	Pinot Noir
18	Russell and Petrea Savige 2015 Pinot Noir	15.0		Cola, green, herbal, mint. Past prime. Tired. I would serve younger and fresher in style. Good winemaking, lack of fruit quality	Pinot Noir
19	Terence Norwood 2020 Pinot Noir	16.0	Bronze	Herbal, eucalypt, some fruit apparent on nose and palate. Quiet in a nice way. Gentle Consider bottling younger.	Pinot Noir
20	Bittern By The Grape 2019 B Pinot Noir	17.0	Silver	Colour forward Floral nose, spice driven, some length. Dried sour cherry and lavender. Serve younger. Well made, fruit quality may be letting you down	Pinot Noir
21	Terence Norwood 2019 Pinot Noir	15.5	Bronze	Tertiary oak characters on the nose. Colour forward. Oak profile is dominant. Pinot should stand up on it's fruit character first. Oak is a buttress Recommend drinking earlier	Pinot Noir
22	Bittern By The Grape 2020 Pinot Noir	15.5	Bronze	Carbonic on the nose, banana peel, fruity. Nose is stronger than the palate. Palate is lead by structure without fruit quality to balance the weight. Serve younger and avoid oxidation in the winery	Pinot Noir



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Entry	Exhibit	Score	Medal	Final comment	Variety
23	Russell and Petrea Savige 2022 Pinot Noir	14.5		dark fruit forward. stewed. microbial finish. Wood varnish. Lacking integration and fruit. Be very sensitive to oxygen ingress with Pinot Noir making. Perhaps coldsoak to get more fruit out.	Pinot Noir
24	Terence Norwood 2017 Pinot Noir	15.0		Overly aged, Worcestershire sauce. Only tannin remains. Serve younger	Pinot Noir
25	Terence Norwood 2016 Pinot Noir	15.0		Varnish, wood, stewed, developed. Serve younger.	Pinot Noir
26	Mario Fantin 2015 Pinot Noir	15.0		Oak driven, lacker, varnish, boot polish. Technically good winemaking but lost behind the tannin structure and age of the wine. Serve younger	Pinot Noir
27	Danny Cappellani 2015 Pinot Noir	14.5		Mercaptans/H2S, some fruit present. Tannin outweighs fruit. Mercaptan finish	Pinot Noir
28	Bittern By The Grape 2015 F.T. Pinot Noir	15.0		Muted fruit on nose. Alcoholic and warm palate. Some wholebunch characters. Leather. Serve younger. Vineyard is lacking potential	Pinot Noir
29	Paul Finn 2021 Coolart Pinot Noir	15.0		Herbal, Muted nose, Wet dog, hot fruit vineyard? almond skin. stewed fruit. Lacking fruit profile. Focus on fruit profile when making Pinot Noir	Pinot Noir
30	Terence Norwood 2018 Pinot Noir	14.5		Spice, dark spices, vanilla, rich red stewed fruits. Glass cleaner type aromatics, chemical. Indol Seems like it is from a hot year or hot region. Focus on fruit quality and expression when making Pinot Noir	Pinot Noir
31	Paul Finn 2022 Bittern Pinot Noir	15.0		Herbal, Mint, lacking fruit. Palate also missing fruit, lean, drying, finishing short. Acid is disjointed.	Pinot Noir

2023 Eltham Wine Show

Class 09

All Blended Reds Current



Judges: Luca Barbon, Maximilian Petronio, Elita Vezis

Comments: Some interesting blends and varying expression across a multitude of varietal blends. Unfortunately no golds but an interesting class in general.

Entry	Exhibit	Score	Medal	Final comment	Variety
1	Mike Wilson 2023 Shiraz, Cabernet Sauvignon, Merlot	15.5	Bronze	Ruby colour, aromas of blackcurrant and dry herbs. Palate is medium bodied, good balance with integrated tannins, finishes a tiny bit short.	Shiraz, Cabernet Sauvignon, Merlot
2	Phil Blight and Jenny Lokhorst 2023 Shiraz, Aglianico	15.0		Ruby colour, lifted aromas of berry with some nice spice. Soft rounded palate, not very intense, some nice fruit sweetness but finishes a bit short.	Shiraz, Aglianico
3	Phil Blight and Jenny Lokhorst 2023 Tempranillo, Aglianico	17.0	Silver	Bright ruby colour, aromas of red currant, raspberry, with a touch of nuttiness. Light to medium body on the palate, somewhat subdued flavours which finishes with grippy tannins.	Tempranillo, Aglianico
4	Richmoore Wines 2023 Shiraz, Cabernet Sauvignon	15.5	Bronze	Ruby colour, quite bright. Aromas of blackberries, mushroom and some meatiness. Medium bodied, quite tight and linear and finishes with dusty tannins.	Shiraz, Cabernet Sauvignon
5	Lou Di Gregorio 2023 Shiraz, Cabernet Sauvignon	14.5		Ruby to garnet in colour. Aromas of bruised fruit, slightly tainted. Palate is quite soft and is supported by fine grained tannins.	Shiraz, Cabernet Sauvignon
6	Mario Fantin 2023 Cabernet Sauvignon, Merlot	15.5	Bronze	Light ruby in colour. The wine presents with a bit of VA on the nose. There is some underlying fruit but it is masked. There is also a light spritz on the pallet, this could be due to incomplete MLF or primary fermentation.	Cabernet Sauvignon, Merlot
7	Phil Blight and Jenny Lokhorst 2023 Shiraz, Tempranillo	15.5	Bronze	Ruby colour, aromas of sweet berry, blackcurrants with underlying forest floor and mushrooms. Medium bodied palate, some nice integration between the two varieties.	Shiraz, Tempranillo
8	Fernando Di Michelle 2023 Cabernet Sauvignon, Merlot	17.0	Silver	Ruby colour, blackcurrant and plum aromas. Palate is light to medium bodied, balanced acidity with a soft tannin structure.	Cabernet Sauvignon, Merlot
9	Joe & Alf Urbani 2023 Merlot, Shiraz	14.0		Ruby colour, wine has presented with some taint. There is a slight bruised apple and sherry like aroma coming through on the nose. Also a hint of vinegar. This is masking the fruit flavours of the wine unfortunately. Check fermentation in the early stages.	Merlot, Shiraz



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Entry	Exhibit	Score	Medal	Final comment	Variety
10	Bittern By The Grape 2023 Tinta Barroca, Touriga	15.5	Bronze	Light crimson colour, wine is slightly tainted displaying some bruised apple aromas and vinegar, which is masking the fruit aromas of the wine.	Tinta Barroca, Touriga
11	Terence Norwood 2023 Cabernet Sauvignon, Merlot	15.5	Bronze	Medium ruby in colour, aromas of ripe plum, blackcurrant and nutts. Medium bodied, quite soft and plush, easy to drink.	Cabernet Sauvignon, Merlot

2023 Eltham Wine Show

Class 10

All Blended Reds Previous



Judges: Katie Greenleaf, Lisa Cardelli

Comments: Overall a great representation of wine making skills and great blending choices. However, most wines were too high in alcohol or were overwhelmed with oak sweetness.

Entry	Exhibit	Score	Medal	Final comment	Variety
1	Carmelo Guastella 2022 Shiraz, Mataro, Grenache	14.0		Aldehyde has overtaken wine. No fruit on palate. Faulty. Cannot assess.	Shiraz, Mataro, Grenache
2	Danny Cappellani 2022 Grenache, Shiraz, Mourvèdre	16.0	Bronze	Fruity, rich, spicy on the nose. Punchy acid and alcohol on the palate. Full, sweet fruited. A touch hot. Would recommend picking earlier to bring down alcohol.	Grenache, Shiraz, Mourvèdre
3	Rino Ballerini 2021 Cool Climate Cabernet Sauvignon, Shiraz	16.5	Bronze	Classic cool notes of green bean, capsicum, cassis. Light on the palate. Lean red and black fruit. Herbal notes to accompany. Lacking in weight on the palate. Would recommend further aging or more extraction.	Cabernet Sauvignon, Shiraz
4	Carri and Franzese 2022 Shiraz, Cabernet Sauvignon	14.5		Muted dark fruit on the nose. Aldehyde coming through and muting the palate. There should be fruit weight given the varieties and age.	Shiraz, Cabernet Sauvignon
5	Zenon Kolacz 2020 Sagrantino, Merlot	16.0	Bronze	Juicy, fruity, forward nose. Fruit forward with bold black cherry, juicy black plum and blackberries. A touch hot and integrated tannins. Hoping time might balance or could be picked earlier.	Sagrantino, Merlot
6	Gavin Pennell 2018 Shiraz, Sangiovese	16.5	Bronze	Quiet nose. Touch dusty. Very hot and aggressive. Fruit has been striped and outweighed with alcohol. Would recommend to pick earlier and use less extraction.	Shiraz, Sangiovese



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Entry	Exhibit	Score	Medal	Final comment	Variety
				Dense, dark, quiet nose.	
7	Rino Ballerini 2018 Hot Climate Sangiovese, Shiraz	14.5		Aldehyde characters. Muted fruit for being so evidently deep on the nose.	Sangiovese, Shiraz
				Faulty.	
8	Mario Fantin 2021 Cabernet Sauvignon, Merlot	14.0		Faulty. TCA and mousy on the palate. Unable to assess.	Cabernet Sauvignon, Merlot
9	Harridge Family 2020 Lagrein, Sagrantino, Durif, Shiraz	15.5	Bronze	Rich, dark, chocolate and ripe fruit on the nose. High alcohol, grippy tannins, full fruit. Touch of restraint in the fruit. Would benefit from being picked slightly earlier. Unbalanced do to alcohol.	Lagrein, Sagrantino, Durif, Shiraz
10	Steven Ney 2019 Shiraz, Grenache, Cabernet Sauvignon, Tempranillo	17.0	Silver	Toasty, warm, red and black fruited nose. High alcohol which makes this wine unbalanced. Rich cassis, red currant, black cherry flavours. Very generous given its age. A well made wine with fruit too high in alcohol.	Shiraz, Grenache, Cabernet Sauvignon, Tempranillo
11	Mario Fantin 2022 A Cabernet Sauvignon, Merlot	18.5	Gold	Potpourri and fragrant. Cassis, crushed violets and black cherry on the nose. Well integrated. Great balance of fruit and spice. Higher alcohol but great fruit weight. A full bodied style with evident oak spice. Should continue aging.	Cabernet Sauvignon, Merlot
12	Terence Norwood 2017 Cabernet Sauvignon, Merlot	16.0	Bronze	Stewed and wet on the nose. Dark fruited and touch of pencil lead typical of Cab. Alcohol dominates the more restrained fruit. Plum and black cherry studded with oak spice. Would improve being picked earlier and potentially drunk earlier.	Cabernet Sauvignon, Merlot
13	Mike Wilson 2022 Shiraz, Cabernet Sauvignon, Merlot	18.0	Silver	Dark purple and black fruit with light pencil shavings and firewood. Bright acid, grippy tannins, integrated alcohol. A bit heavy in the oak but this might integrate with time. Shows promise.	Shiraz, Cabernet Sauvignon, Merlot

2023 Eltham Wine Show

Entry	Exhibit	Score	Medal	Final comment	Variety
14	Landari Estate Wines 2021 Cabernet Sauvignon, Shiraz	16.0	Bronze	<p>Very fruity and forward in the nose. Purple and black berries gush forward with delicate spices.</p> <p>Palate is short. A full, juicy, friendly style. A bit oaky with vanilla spice.</p> <p>Would benefit from a little bit of restraint in fruit to allow complexity.</p>	Cabernet Sauvignon, Shiraz
15	Iannantuono Achilleos Ranisavljev Achilleos 2021 Shiraz, Merlot	15.5	Bronze	<p>Spiced fruit forward nose. Quite giving.</p> <p>Too sweet on the palate. Potentially not fermented to dry. As well, sweet oak magnifies this. Very fruity and bold.</p> <p>Would recommend checking sugar levels when finished and use older wood.</p>	Shiraz, Merlot
16	Rino Ballerini 2022 Cool Climate Shiraz, Durif	16.5	Bronze	<p>Licorice, spice and black fruit on the nose.</p> <p>Alcohol overwhelms the palate. However, I can see great fruit complexity and give. Unfortunate to see if unbalanced. Acid levels are good as well.</p> <p>Would recommend to pick earlier.</p>	Shiraz, Durif
17	Rino Ballerini 2018 Hot Climate Sangiovese, Cabernet Sauvignon, Merlot	15.5	Bronze	<p>Cooked, stewed red fruit and spice on the nose.</p> <p>She had allowed the fruit to starting dying leaving the alcohol to dominate. Could have been lovely in its youth.</p> <p>Would recommend to drink earlier and bring down alcohol.</p>	Sangiovese, Cabernet Sauvignon, Merlot
18	Lou Di Gregorio 2022 Shiraz, Grenache, Mataro	15.0		<p>Heaps of oak sweetness and spice on the nose. Masks fruit.</p> <p>Too much oak, potentially staves or chips. Masks fruit and is hard to manage.</p> <p>Would recommend to reconsider oak usage.</p>	Shiraz, Grenache, Mataro
19	Mario Fantin 2022 B Cabernet Sauvignon, Merlot	19.0	Gold	<p>Classical cassis and capsicum on the nose. Generous.</p> <p>Great balance, beautiful classic Cabernet notes punctuated with the merlot plum and spice. Not overly complicated. Lighter style but very enjoyable.</p>	Cabernet Sauvignon, Merlot
20	Richmoore Wines 2022 Shiraz, Cabernet Sauvignon	17.0	Silver	<p>Very fruity and aromatic on the nose. Generous.</p> <p>Hot in the back of the palate but very juicy to distract. A rich, fruit forward blend.</p> <p>Not overly complex but very giving.</p>	Shiraz, Cabernet Sauvignon



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Entry	Exhibit	Score	Medal	Final comment	Variety
				Full fruit and spice on the nose. Touch of licorice.	
21	Gavin Pennell 2021 Touriga, Shiraz	17.0	Silver	Hot jam and black plums. Unbalanced due to high alcohol but great tannins. Would recommend picking earlier to bring down alcohol.	Touriga, Shiraz
				Muted nose. A touch froggy and fruity.	
22	Joe Landro & Justin O'Connell 2021 Shiraz, Cabernet Sauvignon	15.5	Bronze	Soft full fruit. Touch of spice. Could use higher acidity to brighten the fruit and more tannin structure. Would recommend ways to lift acidity and potentially barrel aging in used wood.	Shiraz, Cabernet Sauvignon

2023 Eltham Wine Show

Class 11

Less Common Varieties Previous



Judges: Lisa Cardelli, Nikki Palun, Katrina Butler

Comments: Overall the bracket was characterised by rich and ripe winea with overt oak an extractive winemaking. That detracted from the fruit and varietal characters. It would have been lovely to see thewse wines made in a more gentle, softer, lighter and modern winemaking style.

Entry	Exhibit	Score	Medal	Final comment	Variety
1	Bittern By The Grape 2021 Cool Climate Petite Sirah	19.0	Gold	Bright fragrant blue fruit with violet florals, pepper and a hint of paper bark, shaved chocolate mint and savouriness. The palate is vibrant with blueberry and spice and with a restrained elegant structure that finishes soft and balanced	Petite Sirah
2	Rino Ballerini 2022 Cool Climate Durif	15.0		Reductive savoury soy earthy green olive with a dried palate. Would prefer more gentle handling and less extraction	Durif
3	Zenon Kolacz 2020 Oaked Sagrantino	15.5	Bronze	Heavy oak handling perhaps intentional style. Sagrantino is a mid weight wine that in spite of the mouth coating drying is better with old oak. But it's a well made wine and would be great to see again in a few years	Sagrantino
4	Diego Cappellani 2022 Barbera	15.5	Bronze	Intense dark fruit with coarse drying tannins and heat on the palate. Would suggest earlier picking, less ripe fruit, old oak and minimal handling. Gentle pump overs, less extraction and older oak would help make this more true to style.	Barbera
5	Steven Ney 2017 Mataro	15.0		A bit tired and dried out. Porty and honeyed oak.	Mataro
6	Bittern By The Grape 2020 Cool Climate Petite Sirah	15.0		Heavy handed oak masking the beautiful blue fruit underneath. Chocolate mint and vanilla. The palate has dried out through either excessive extraction or too long in oak. However if could back on the oak and extraction the wine would be really lovdyb	Petite Sirah
7	Richard Webb 2019 Lagrein	14.0		Garlic onion mercaptans. Would suggest racking off gross lees and managing sulphides earlier to avoid them going mercaptany	Lagrein
8	Paul Finn 2021 Sagrantino	15.5	Bronze	Black fruit, vanilla, earthy and soy. Intense powerful oaky and ripe. The palate is punchy with rich black fruit characters. Made in a big bold style. Would prefer to see less oak, early picking and less extraction to maintain the finesse and fine grained mouth coating tannins and mid weight style	Sagrantino



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Entry	Exhibit	Score	Medal	Final comment	Variety
9	Gavin Pennell 2021 Touriga	15.0		Intense punchy and ripe with drying oak. Would prefer less handling older oak	Touriga
10	Rino Ballerini 2018 Hot Climate Sangiovese	14.5		Raisined dried out fruit Porty Characters with intense vanilla licorice oak. The palate is viscous and punchy and ripe. Would suggest picking earlier, old oak and less extraction	Sangiovese
11	Landari Estate Wines 2022 Tempranillo	14.0		Muted nose with ripe overripe yet underripe green fruit. Would suggest a DAP nutrient addition and work with grower to make sure fruit is sound and full of flavour upon picking with ripe tannis	Tempranillo
12	Bittern By The Grape 2020 Cool Climate F/O Petite Sirah	15.0		Overt new oak and chocolate mint masking the pretty delicate blue fruits underneath. Intense fruit that falls short with drying tannins. Would suggest picking earlier, older oak and more gentle handling to minimise coarse drying tannins	Petite Sirah
13	Diego Cappellani 2022 Lambrusco Maestri	15.0		Ripe cherry cola with intense blueberry and mulberry. Freshly ground coffee and mint. The palate is powerful, grippy and syrupy. A more gentle approach to the winemaking would be rewarded	Lambrusco Maestri
14	Bittern By The Grape 2017 Cool Climate Petite Sirah	15.0		Minty pepper licorice oak with underlying blue fruit and tinned corn. Palate is drying and ripe. Would suggest less oak	Petite Sirah
15	Steven Ney 2019 Mourvèdre	16.0	Bronze	Raisined quince plum pudding cloves nutmeg and cinnamon. Ripe red plum dried orange peel. Grippy, generous.	Mourvèdre
16	Gavin Pennell 2020 Malbec	15.0		Musty, minty, subdued blueberry with hints of cedary oak and graphite pencil shavings. Intense blue fruit that dies away quickly leaving drying astringent tannins. Would suggest earlier picking, less extraction, minimal handling and older subtle oak	Malbec
17	Steven Ney 2019 Chambourcin	15.0		Blackberry, menthol, dark chocolate and vanilla oak. Sour black cherry with some green herbaceous flavours	Chambourcin
18	Gavin Pennell 2021 Malbec	15.5	Bronze	Muted, blackcurrant mint fennel seeds licorice. Palate is flat, simple and short perhaps a reflection of the fruit quality	Malbec

2023 Eltham Wine Show

Class 12

Less Common Varieties Current



Judges: Lisa Cardelli, Nikki Palun, Katrina Butler

Comments: Some beautiful wines in this bracket, though heavy oak across the spectrum, we would like to see less of that. Picking fruit earlier would improve the wine quality.

Entry	Exhibit	Score	Medal	Final comment	Variety
1	Phil Blight and Jenny Lokhorst 2023 B Tempranillo	19.0	Gold	Vibrant and intense Mulberry sour plum black fruit. Palate is luscious juicy balanced with silky tannins. Hints of savouriness adding complexity. A beautifully made wine	Tempranillo
2	Graham Scott 2023 Touriga	14.0		Ethyl acetate faulty. Would suggest watching ferment prior to taking off or better management of ferment to prevent this fault	Touriga
3	Glen Van Neuren 2023 Touriga Nacional	15.0		Black fruit pretty soft and silky. Liquorice oak. Would prefer earlier picking to avoid jamminess. Needs an acid addition to lift palate	Touriga Nacional
4	Oscar Altavilla 2023 Muscat	14.5		Turkish delight musk character. Hot in the palate, coarse and a bit flat. Would suggest earlier picking less skin contact and acid addition	Muscat
5	Phil Blight and Jenny Lokhorst 2023 A Tempranillo	16.0	Bronze	Black bright fruit with good intensity. Some reduction and would suggest racking off gross less or pumping over during ferment. The palate is prickly and coarse. Check the DCO2 and during ferment plunge press less to get less extraction	Tempranillo
6	Glen Van Neuren 2023 Tempranillo	16.0	Bronze	Olive tapanade bay leaf earthy soy savoury bran cracked wheat. Over ripe and a bit porty on the palate. Hot. Savoury and reductive. Pick earlier next year	Tempranillo
7	Bittern By The Grape 2023 Tempranillo	15.0		Pronounced oak and over ripe fruit. Palate is hot and coarse. Would suggest early picking, older or gentler oak and less plunging or pressing to maintain finesse	Tempranillo
8	Landari Estate Wines 2023 Sangiovese	15.0		A little too much sulphur addition masking and muting the fruit underneath. Palate is acidic and coarse. Perhaps do some sulphur trials before addition as the fruit is lovely and winemaking sound	Sangiovese
9	Phil Blight and Jenny Lokhorst 2023 C Tempranillo	16.0	Bronze	Jubey fruit, blackberry musk, savoury herbaceous. Intense and full of black fruit, plush and juicy with fine grained tannins with a medium length. Well made super enjoyable wine. If you could increase length this wine would be terrific	Tempranillo



2023 Eltham Wine Show

Entry	Exhibit	Score	Medal	Final comment	Variety
10	Gavin Pennell 2023 Saperavi	14.0		Tinned corn cooked fruit. Perhaps pick fruit earlier in future and add DAP at the start of ferment to add nutrients to ferment. Check YANs.	Saperavi
11	Trevor Roberts & Richard Webb 2023 Touriga Nacional	16.0	Bronze	Playful juicy black fruit. Soft and viscous. A bit hot, too much oak and extraction. Perhaps pick earlier and use less overt oak and more gentle handling	Touriga Nacional
12	Bittern By The Grape 2023 Tinta Barroca	16.0	Bronze	Bright juicy upfront black fruit with orange rind and hints of herbaceousness and black pepper. The palate has black cherry with some aniseed oak with polished fine grained tannins that finish savoury and delightful. This is a lovely wine that could also be served chilled	Tinta Barroca
13	Paul Finn 2023 A Tempranillo	14.5		Cork apparent in spite of diam Cork? Wet cardboard and dried out palate. Underneath the taint full of black fruit Mulberry violet aniseed oak with a hint of savouriness. Rich ripe fruit but excessive oak and drying tannins. Would suggest checking corks, earlier picking and more subtle use of oak	Tempranillo
14	Lee Marshall 2023 B Tempranillo	14.0		Sound fruit but has obvious VA. Watch early ferment and inoculate or watch spoilage	Tempranillo
15	Lee Marshall 2023 A Tempranillo	16.0	Bronze	Intense vibrant Mulberry dark berry fruit. Voluptuous punchy and rich. Well made with pleasant drying tannins that would be great with fatty meats and steak	Tempranillo
16	Vincent Conserva 2023 Tempranillo	15.0		Obvious ethyl acetate and drying in the palate. Watch ferment and inoculate if necessary and watch storage. Fruit and winemaking otherwise were very sound	Tempranillo
17	Paul Finn 2023 B Tempranillo	14.5		Musty suggest Cork taint inspite of diam Cork. Dried extracted palate. Would suggest checking corks and also more gentle handling. Pump overs vs plunging	Tempranillo
18	Glen Van Neuren 2023 Oaked Touriga Nacional	16.0	Bronze	Bright fresh Mulberry violet florals. Raspberry liquorice with attractive dusty notes. Palate is soft and silky with generous juicy fruit that finishes with a soft grip	Touriga Nacional
19	Phil Blight and Jenny Lokhorst 2023 Tinta Barroca	19.0	Gold	Subtle berry fruit with seductive sour cherry and hints of star anise. The palate is plush and juicy with luscious tannins that weave around a dark berry core and a medium finish	Tinta Barroca

2023 Eltham Wine Show

Class 13

Rose Any Variety



Judges: Lisa Cardelli, Alexander Croker, Katie Greenleaf

Comments: Balance on the palate is key in rose. Higher alcohol needs lees and sugar to balance. Good colour across the bracket. Good varietal expression overall. Varietal Cabernet Sauvignon is very difficult to make as good rose, use CO2 heavily.

Entry	Exhibit	Score	Medal	Final comment	Variety
1	Mike Wilson 2023 Rose Shiraz, Cabernet Sauvignon	17.5	Silver	white pepper, watermelon rind. Bright white pepper. Good textural length. Perhaps a little reductive. Acid sticks out a touch on the pallet. One dimensional between pallet and nose. Some lees work could help increase the length and complexity	Shiraz, Cabernet Sauvignon
2	Pero Treneski 2023 Rose Grenache	16.5	Bronze	Strawberries and cream being masked by acid and alcohol. This fruit was not capable of making a delicate rose as the style doesnt have the body to support the alcohol. Higher free SO2 masking as well. Over made. Do acid and sulfur trials to see how your potential additions chance the wine. I tend to do these trials over several days to avoid quick decisions This	Grenache
3	Ellie Knapp 2023 Rose Cabernet Sauvignon, Shiraz	14.0		TCA Alcohol sticks out on the wine. Try to incorporate more texture into higher alcohol rose wines. If the TCA is cork derived I'd suggest purchasing your cork from somewhere like VinoCor. It costs about \$800/1000 corks for excellent quality DIAMs.	Cabernet Sauvignon, Shiraz
4	Glen Van Neuren 2021 Rose Cabernet Sauvignon	14.0		Rubber glove, bitter alcohol. High free sulfur. Lost aromatics. Consider picking earlier and bottling quickly to preserve delicate aromatics. I suggest bottling quickly after cold stabilisation and filtration. CO2 is key in rose production and bottling. sparge each bottle with CO2 prior to bottling to preserve aromatics	Cabernet Sauvignon
5	Bittern By The Grape 2023 Rose Pinot Noir	16.0	Bronze	Stewed fruits. Grippy tannin structure. Herbal. Smells and tastes like warm climate Pinot Noir. Rather reductive. Consider copper fining or micro-oxygenation during ferment to reduce H2S. Tastes unfinished/unintegrated	Pinot Noir
6	Harridge Family 2023 Rose B Cabernet Sauvignon	18.5	Gold	Herbal cabernet character is showing varietal expression well. Roes petal. Some length Freeze dried raspberry. Great colour. Lovely wine	Cabernet Sauvignon



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Entry	Exhibit	Score	Medal	Final comment	Variety
7	Little Dog Wines 2023 Farmers Vineyard Rose Shiraz	17.0	Silver	Alcohol is prickling and warming. I think too much for rose. Savoury Syrah characters on show. Well made. A tad alcoholic. Varietal. Recommend picking earlier to reduce alcohol at end of ferment	Shiraz
8	Geoff McGowan 2023 Rose Pinot Noir	15.0		Sweet and sour, Worcestershire sauce. Acid really sticks out detracting from the flavour and aroma of the wine. Watery from high acid. Acid thins the pallet, consider using less in future.	Pinot Noir
9	Alex Carter 2023 Rose Shiraz	16.5	Bronze	Well perfumed. tart red fruits. watermelon skin. florals. Generous on pallet. good length. Finishes a little warm. Perhaps a little bottle shock on showing. I expect this wine will improve over the Summer	Shiraz
10	Fantin Partnership 2023 Rose Shiraz	14.5		Rubber glove. High free SO2. Muted fruit. Warming pallet with red fruit. The wine is being masked by the sulfur. This wine would be a better rose with less sulfur. Rose that is quick drinking needs lower sulfur additions. I'd suggest you add less sulfur and drink more :)	Shiraz
11	Greg Hodson 2022 Rose Shiraz, Pinot Noir	15.0		Bit musty on the palate detracting form the nose. Alcohol seems high, acid is high. Not harmonious. I suggest tasting your wines more regularly and not being bound by winemaking numbers.	Shiraz, Pinot Noir
12	Landari Estate Wines 2023 Rose Merlot	17.0	Silver	Inconspicuous. Crisp. A really nice chilled provincial style. Missing the merlot florals. plum skin Well made wine I'm not sure this wine can be improved without adding more complex fruit or winemaking techniques.	Merlot
13	Harridge Family 2023 Rose A Cabernet Sauvignon	16.0	Bronze	Bright acid is masking fruit. Bitter alcohol. Fruit is letting you down here. The wine is technically well made. Perhaps a touch too much acid	Cabernet Sauvignon
14	Little Dog Wines 2023 Kennedy Vineyard Rose Shiraz	15.5	Bronze	Alcohol too high. Bitter spiritus quality. I suggest picking earlier or from higher in the Kennedy vineyard where the fruit ripens more slowly. The winemaking is really sound, but the fruit is letting you down. I would consider making a red wine from this fruit	Shiraz
15	Carri and Franzese 2023 Rose Grenache	15.0		Soft florals, turkish delight. Alcohol is high, needs lees work to soften the wine. Tart acid. unripe berries. Consider picking earlier	Grenache
16	Mepunga Wines 2023 Rose Pinot Noir	14.0		H2S canteloupe, stewed fruit, canned corn. Fizzy but no fruit weight. If you have the ability to do a YAN test prior to fermentation that may help you understand how likely it is that a yeast nutrient is needed to prevent the formation of H2S. Aerating the wine during fermentation may also help.	Pinot Noir

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Entry	Exhibit	Score	Medal	Final comment	Variety
17	Libby Hatzimichalis 2022 Rose Shiraz	16.0	Bronze	grape jelly & candy. Sweet and sour. This wine is lacking focus. I am not sure what it is trying to do. That said, good technical winemaking to maintain sugar safely in bottle.	Shiraz
18	Chris Friesen 2023 Rose Cabernet Sauvignon	16.5	Bronze	A little lees work/malo character adds some texture. Hot fruit characters Not an aromatic style. Textural characters are really nice. Alcohol is a bit high causing shortness in palate. Consider picking earlier. Winemaking is good, fruit letting you down.	Cabernet Sauvignon



2023 Eltham Wine Show

Class 20

Riesling Traminer Pinot Gris



Judges: Luca Barbon, Maximilian Petronio, Elita Vezis

Comments: Contentious small bracket, Pinot Gris the highlight showing quality winemaking true to the varietal. Both Riesling required further attention with faults presenting. Watch fermentation and fruit handling.

Entry	Exhibit	Score	Medal	Final comment	Variety
1	Mepunga Wines 2023 Riesling	14.0		Pale straw colour with great clarity. There is an aroma of hydrogen sulfide on the nose and the wine finishes with a bruised apples and a slight hint of vinegar. Has some attributes to Riesling. Aerate the wine during fermentation to eliminate off odours.	Riesling
2	Rino Ballerini 2023 Cool Climate Pinot Gris	18.5	Gold	Pale straw in colour with great clarity. Wonderful lifted stone fruit notes, white flowers which finishes with well balanced acidity. Good length on the pallet, quite rounded, well done!	Pinot Gris
3	Bittern By The Grape 2023 Pinot Gris	16.0	Bronze	Pale straw in colour, good clarity, stone fruits of peach, nectarine supported by some nice honey notes. Has good intensity and acid balance.	Pinot Gris
4	Mepunga Wines 2021 skin contact Riesling	14.0		Golden colour, good clarity, the aroma presents with over ripe bruised apples, little upfront variety fruit, finishes dry with a sour aftertaste and somewhat tart. Fruit quality issues?	Riesling
5	Mepunga Wines 2023 Pinot Gris	15.5	Bronze	Pale straw, aromas of white peach and cantelope which jumps out of the glass. The palate is light and delicate, supported by minerality. The acid sits a bit high on the pallet.	Pinot Gris



2023 Eltham Wine Show

Class 21

Chardonnay Current



Judges: Lisa Cardelli, Luca Barbon, Jim Mullany

Comments: Strong class with different styles, great fruit structure with generosity on both nose and palate, giving consistent finish to the wines. Some examples were more refined in style. Additional complexity from well executed winemaking.

Entry	Exhibit	Score	Medal	Final comment	Variety
1	Pero Treneski 2023 Chardonnay	15.5	Bronze	citrus lemony profile with good acidity and structure, miss on mid palate and a bit short	Chardonnay
2	Terence Norwood 2023 Chardonnay	18.0	Silver	mineral, flint profile with slight reduction note that gives complexity on the nose, subtle with great structure, slightly dry in the end. Got personality	Chardonnay
3	Landari Estate Wines 2023 Chardonnay	16.0	Bronze	interesting salmon colour, floral and lemon aromas coming through, simple palate with lack of acidity to give this wine some freshness.	Chardonnay
4	Peter Enness 2023 M P Chardonnay	18.0	Silver	ripe yellow fruit, nectarine, subtle palate with refreshing acidity, good mid palate with nectarine aftertaste.	Chardonnay
5	Kevin Murphy 2023 Chardonnay	17.0	Silver	mineral, stony characters integrated with citrusy fruit. Easy to drink wine with mid length to it. It finishes a bit too soon. Enjoyed it	Chardonnay
6	Fernando Di Michelle 2023 Chardonnay	16.5	Bronze	Fruity, bright primary aromas that define an elegant and attractive nose. Bit sharp acidity that would be a perfect fit with the wine having bit more structure.	Chardonnay
7	Richmoore Wines 2023 Chardonnay	19.0	Gold	Flinty/stony characters well-handled during the winemaking process. Like the restrained fruit integrated with the reduction note. Great palate length with smooth finish. Well made.	Chardonnay
8	Rino Ballerini 2023 Cool Climate Chardonnay	16.5	Bronze	Intense colour which may lead to an extended maceration prior ferment or extraction. Ripe fruit with delicate nose, light style with silky palate.	Chardonnay



2023 Eltham Wine Show

Class 22

Chardonnay Previous



Judges: Lisa Cardelli, Alexander Croker, Katie Greenleaf

Comments: Fruit intensity is key for making Chardonnay. Seek cooler sites with longer maturation. Watch picking times and phenolic ripeness. Use techniques such as cold stabilisation to preserve acidity and fruit expression. Cheap oak makes cheap wine, none is better than oak chips or staves. Overall, some excellent winemaking skill on show and a good understanding of fundamentals.

Entry	Exhibit	Score	Medal	Final comment	Variety
1	Terence Norwood 2021 Chardonnay	19.5	Gold	Beautiful oak quality balancing stonefruits and citrus. Florals, jasmine. Very varietal. A great example of the medium bodied Chardonnay style. To consider improving the wine we suggest that you use a newer/higher quality barrel producer. Excellent second hand barrels can be sourced from Curly Flat. 19.5	Chardonnay
2	Bittern By The Grape 2019 Chardonnay	15.0		Very high in free sulfur, masking aromas and closing the olfactory senses. Acid is high, reducing fruit. Alcohol seems out of balance. Pick earlier to avoid high alcohol. 2019 was a challenging year in many regions for Chard. The wine feels very made rather than steered	Chardonnay
3	Terence Norwood 2019 MP Chardonnay	16.0	Bronze	fruit quality and wood quality on nose is enjoyable. Smooth oak. Pallet is challenged with high alcohol and heavy handed wood. Acid tastes like a late addition. Have you considered cold stabilising your chardonnay to reduce pH using less tartaric acid? David Jeffreys has excellent publications on this. I believe it is also in Rankine's How to make good wine.	Chardonnay
4	Geoff McGowan 2022 Chardonnay	14.0		Musky, indicating an unclean cellar. Tastes like heavy lees, not yeast/malo Fruit is tart. Free sulfur seems high. Cream corn, papaya, & pineapple on pizza. Length is medium but trails into high alcohol sensations To improve the wine I would suggest tasting your wines each fortnight while they are maturing.	Chardonnay
5	Terence Norwood 2017 Chardonnay	19.0	Gold	Melon aromatics and pallet. Cantaloupe ride. Gentle golden brown toast, raw almond. Perhaps the best pallet length in the class. Really well balanced wine Structurally very well made. Being a 2017 it may be past its first best drinking period. I'd love to see how it develops further and also to have seen it 1-2 years ago. Consider submitting a younger wine (mainly for our interest!) Contender for best in class.	Chardonnay



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Entry	Exhibit	Score	Medal	Final comment	Variety
6	Geoff & Kay Rowe 2018 Chardonnay	15.0		Fruit appears dried, muting the potential for florals, citrus etc. Leesy length. Crunchy brown leaves. What oak are you using? The oak quality appears to stand out. Perhaps use staves or nun-chucks of high quality oak inputs. Feels disjointed.	Chardonnay
7	Danny Cappellani 2015 Chardonnay	14.0		Rubber glove. Very high sulphur and some H2S. Are you adding your sulfur and then adding a packet yeast? This can lead to concentrations of S in the must which can cause H2S in low YAN ferments. Consider changing sulfur practices Higher alcohol	Chardonnay
8	Carri and Franzese 2022 Chardonnay	14.5		Aldehydic. Bruised apple/pear. These characters can be good in aged wine with other fruit and barrel/aged characters but in this case, being a 2022 the wine is 'forward' - tasting older than it is. The pallet underneath the aldehyde is alluring. You have potential with this wine and site. I suggest that you top your barrels/tanks more regularly and sulfur quickly after malo.	Chardonnay
9	Terence Norwood 2019 Chardonnay	15.5	Bronze	Pallet doesn't show the generosity of the nose. slightly bruised apple at end of wine. Alcohol seems very high, masked by oak work. Pick fruit earlier with more fruit intensity. Obviously chasing a classic style. However, underpinning all the classic Chardonnays is intense fruit quality that is balanced with additions.	Chardonnay
10	Terence Norwood 2020 Chardonnay	16.0	Bronze	Chasing a classic style but lacking fruit intensity on the nose. A quiet wine. Look to add layers of complexity. A major improvement would be increasing fruit intensity. Judicious use of carbon dioxide may also help. Adding acid tends to reduce fruit characters. Perhaps perform more stringent acid trials.	Chardonnay
11	Kevin Murphy 2022 Chardonnay	14.0		High free sulfur. High alcohol. Consider other methods of stabilisation such as cold stabilisation to reduce pH and therefore need less sulfur. Clean barrels thoroughly with water if previously soured. Unsure how such high concentration of SO2 entered wine but avoid in future if possible.	Chardonnay
12	Gavin Pennell 2021 Chardonnay	17.5	Silver	Sweet fruit nose, peachy, nice. Missing length, perhaps soapy? A little bit minty. Is there Eucalypt near the vineyard? As we have tasted the wine over 30 minutes it has opened up and is improving. Really sound winemaking but unsure if the vineyard is rewarding your skill.	Chardonnay
13	Bittern By The Grape 2018 Chardonnay	15.0		Very sweet nosed. Canned fruit Creamy and minty. Past it's prime and a touch aldehydic. I suggest submitting a younger wine or bottling the wine younger.	Chardonnay



2023 Eltham Wine Show

Class 23

Less Common White Varieties



Judges: Lisa Cardelli, Nikki Palun, Katrina Butler

Comments: Overall the bracket has some excellent highlights, showing the winemaker experience. A number of the wines were showing signs of oxidation and volatile acidity, unpleasant sulphides, that suggests closer care needs to be made with regards to the winemaking techniques. Some obvious winemaking adjustments and blending could be employed to improve the quality of several of the wines.

Entry	Exhibit	Score	Medal	Final comment	Variety
1	Rino Ballerini 2019 Cool Climate Verdelho	18.5	Gold	Intense fruit, grapefruit, Honeysuckle, sherbet. Complex texture commerce salty balanced. Creamy on the finished, good length and surprisingly bright for its age	Verdelho
2	Diego Cappellani 2022 Fiano, Arneis	15.0		Flat, lacking acidity, overripe. Disjointed and one dimensional. Question the blending of these two varietals. Would be interesting to understand the thought process. No faults, could fix with blending. Needed more texture	Fiano, Arneis
3	Rino Ballerini 2022 Cool Climate Sauvignon Blanc	18.5	Gold	Subtle, delicious, sophisticated on the nose, stone fruit, citrus with some herbaceousness. Great length and texture. A very elegant wine	Sauvignon Blanc
4	Chris Friesen 2023 Chenin Blanc	14.0		Obvious faults of VA, ethyl acetate and aldehydic.	Chenin Blanc
5	Gavin Pennell 2023 Fiano	15.5	Bronze	Simple, fresh, fruity. Simple and up front and not complex. Clean	Fiano
6	Francesco Bevacqua 2023 Moscato	15.0		Aromatic and pretty on the nose with hints of Turkish Delight and lychees. The prettiness of the nose didn't follow through to the palate. Sour cherry, soapy and flat.	Moscato
7	Rino Ballerini 2023 Cool Climate Sauvignon Blanc	15.0		Angular, one dimensional and simple. A little disjointed and lacking in harmony.	Sauvignon Blanc
8	Carri and Franzese 2022 Sauvignon Blanc	17.5	Silver	Stone fruit, herbaceousness and savory on the nose. Creamy and textural on the palate with medium length.	Sauvignon Blanc
9	Bittern By The Grape 2023 Viognier	14.0		Aldehydic, VA, faulty	Viognier
10	Stipan Ruzicka 2023 Pinot Gris	14.0		Custard apple, candied banana pretty fruitful. Obvious VA	Pinot Gris
11	Graham Scott 2023 Vermentino	14.0		Faulty mercaptans. Onion and garlicky	Vermentino
12	Trevor Roberts & Richard Webb 2023 Arneis	17.5	Silver	A lovely representation of Arneis. Pear, stone fruit lifted florals with a hint of thyme. On the palette it is creamy, textural, good length with a lovely finish	Arneis
13	Mepunga Wines 2023 Sauvignon Blanc	17.0	Silver	Reductive green on the nose flint and struck match. Nasturtium and dill. Which generous palate with balanced acidity	Sauvignon Blanc



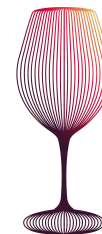
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Entry	Exhibit	Score	Medal	Final comment	Variety
14	Mepunga Wines 2023 Skin contact Sauvignon Blanc	14.5		Vinegar VA question the skin contact winemaking method. Furry, Green and reductive	Sauvignon Blanc
15	Richard Martignetti 2023 Sauvignon Blanc	14.5		Flat and sour. With obvious VA	Sauvignon Blanc
16	Mario Fantin & John O'Callaghan 2023 Vermentino	15.5	Bronze	Simple ripe fruit that had potentially been over cropped. lacking in texture. Potentially could have used a bit of skin contact. Simple	Vermentino
17	Glen Van Neuren 2023 Vermentino	15.0		Lacking in palate weight, watery, simple, lacking in intensity. Suggest lower cropping	Vermentino

2023 Eltham Wine Show

Class 24

All Blended Whites



Judges: Lisa Cardelli, Nikki Palun, Katrina Butler

Comments: Small bracket. Would question the rationale behind the choice of varieties in terms of what the winemakers were trying to achieve from the overall blend. In both wines the second varietal was dominant. Not a standout bracket as need more finesse and thought.

Entry	Exhibit	Score	Medal	Final comment	Variety
1	Stipan Ruzicka 2023	Malvasia, Traminer	15.0	Hot alcoholic disjointed dried tropical fruit yoghurt lactic. Overt traminer. Would love to see the malvasia as single varietal. As the palate texture and weight is attractive	Malvasia, Traminer
2	Mepunga Wines 2023	Moscato, Sauvignon Blanc	14.0	Mercaptans garlic and onion. Unpleasant rubber sulphides. Perhaps in the future have more careful ferment management to avoid these unpleasant sulphides	Moscato, Sauvignon Blanc



2023 Eltham Wine Show

Class 31

Sparkling Grape Wine



Judges: Lisa Cardelli, Alexander Croker, Katie Greenleaf

Comments: Great bracket. Very technically well executed across. Well done, many different styles and all done very well. Some were even better than commercial examples made by professionals!

Entry	Exhibit	Score	Medal	Final comment	Variety
1	Trevor Roberts & Richard Webb 2023 Prosecco	18.5	Gold	Fresh, bright, citrus on nose. Extremely linear. lacking fleshiness and complexity. Very well made. I would consider adding a small amount of sugar at bottling for palate length.	Prosecco
2	Chris Friesen 2023 PET NAT Chenin Blanc	17.5	Silver	Very varietal. Waxy, linaloon, herbs. Bright, fresh, apple, pear. biscuit. Gritty structure. Delicious Pet Nat.	Chenin Blanc
3	Richard Webb 2017 Pinot Noir, Chardonnay	19.0	Gold	Bruised apple, custard apple, bright and fresh for it's age. Very good. Honied texture. Really good length I enjoy the sweetness level in this wine.	Pinot Noir, Chardonnay
4	Richard Webb 2023 Prosecco type Prosecco	18.0	Silver	Fruit is light. Masked by sulfur. I like the gentle sweetness in the palate. Really good winemaking but missing a touch of complexity.	Prosecco
5	Terence Norwood NV Pinot Noir	16.5	Bronze	Sweetness, and acid are not in balance. Feels wet and sour. Some development on the palate is enjoyable Well made but consider using more acid to drive the blend.	Pinot Noir
6	Terence Norwood 2017 Merlot	16.5	Bronze	Very oak dominant and tertiary in it's development. Very lightly frizzante. Cola, leather, roasted red capsicum. Sweetness is in balance. Well made and enjoyable but getting to its later years	Merlot
7	Richard Webb 2017 Pinot Noir	17.5	Silver	Aromatic, strawberries, some H2S. Orange peel. Toasted marmalade. Red Apple skin. Acidity just holding on. Drink now.	Pinot Noir
8	Richard Webb 2023 Grenache	17.0	Silver	Sweet and sour. Strawberries and cream. Acid not lively enough to balance the sweetness and mousse. Mousse dissipates quickly. Perhaps more time aging in bottle on lees would help this wine Technically really well made.	Grenache
9	Terence Norwood 2023 Merlot	17.0	Silver	Bottle lightly frizzante. Unsure if intentional, will write note as though it is. Very sweet. Rich fruited Christmas breakfast wine. Jammy, well made sparkling merlot. Enjoyable, drink now style	Merlot



2023 Eltham Wine Show

Class 32

Fortified Grape Wine



Judges: Lisa Cardelli, Nikki Palun, Katrina Butler

Comments: A considered bracket with some beautiful example using high quality spirit and well balanced overall.

Entry	Exhibit	Score	Medal	Final comment	Variety
1	Bittern By The Grape 2018 White Port Pinot Gris, Muscat, Chardonnay	15.0		Hot and alcoholic Underneath muscaty characters	Pinot Gris, Muscat, Chardonnay
2	Danny Cappellani NV Fortified Muscat	19.0	Gold	Jasmine tea, boiled sweets, marmalade. Luscious, exotic green tea with musk and lychees.	Muscat
3	Graham Scott 2021 Muscat	18.0	Silver	Caramel rose petal summer florals, orange peel cinnamon. Crisp tart grippy palate with white chocolate	Muscat
4	Harridge Family NV Tawny Cabernet Sauvignon	14.5		Reductive grippy sweet angular disjointed	Cabernet Sauvignon
5	Libby Hatzimichalis 2020 Shiraz	14.5		Raspberry, bacon fat, vanilla oak and a bit reductive. Disjointed light sharp and shortb	Shiraz
6	Libby Hatzimichalis 2018 White Shiraz	18.0	Silver	Muted nose with subtle orange peel and caramel. The palate is luscious and sumptuous with white chocolate, hints of nutmeg and fine tannins that finish long with rancio nutty flavours	Shiraz
7	Bittern By The Grape 2018 Pinot Gris	16.0	Bronze	Medicinal, lemon citrus, with fennel and dill. Palate has Madera cake, vanilla, dried sweet potato is hot and overt however the finish is luscious long with nuttiness and rancio	Pinot Gris
8	Bittern By The Grape 2018 Petite Sirah	18.5	Gold	Savoury, raisined black currant, with dried tobacco leaf and dried bark. The palate is intense and sharp with smokey flavours and a finish that is long, nutty and grippy	Petite Sirah
9	Harridge Family NV Muscat	19.5	Gold	Jasmine, green tea, orange florals and candied lemon peel with camomile. The palate is light, luscious with delightful grippiness with a mid palate lusciousness that coats the mouth and leads to a long roasted nut finish	Muscat
10	Mike Wilson 2022 Fortified Shiraz	15.0		Reductive dark plum seaweed intensity. Grippy palate with sweet simple fruit	Shiraz



2023 Eltham Wine Show

Class 90

Professional Grape Wine Red or White



Judges: Lisa Cardelli, Nikki Palun, Katrina Butler

Comments: Trying aerating the wine at first racking or fine the wine with copper sulfate

Entry	Exhibit	Score	Medal	Final comment	Variety
1	Vinot Artisan 2022 Pinot Noir	14.5		H2S, fruit potentially could have shown more varietal characteristics.	Pinot Noir

Class 40 Berry Wine



Judge
Angela Harridge

Associate
Glen Fortune

Judges Comments

There were a couple of standout wines in this class, but a lack of sugar and acid balance brought the class down.

#	Exhibitor	Label	Vintage	Score	Medal	Comments
1	Stipan Ruzicka	Aronia berry wine	2022	14.5		Dense, dark berry colour, with a little sediment. Chalky, red wine nose with a hint of oak. Not unpleasant. This follows through to the palate. High in tannins. Complex flavours. Earthy, astringent (lip puckering) - reflective of the berry. The astringency dominates the palate. It may benefit from sweetening. An interesting wine.
2	Mario Fantin & John O'Callaghan	Blackberry	2021	14.0		Clear and bright. Nose not developed. A little thin. Quite tart on the palate. A slight bitterness - wondering if the stems were included or unripe berries. Might benefit from more sweetness.
3	David Hart	Blackcurrent	2023	14.0		Clear and bright. Lacks characteristic blackcurrent nose - quite vegetal. The acid dominates, and the tartness on the palate takes away from the fruit. Maybe unripe fruit?
4	David Hart	Blueberry	2023	14.5		Clear. Good deep colour. Very little fruit on the nose. Acidity dominates the palate. Reasonable sweetness, but a little more might lift the fruit. Mid length, but needs more fruit.
5	Harridge Family	Raspberry E	2020	14.5		Clear and bright. Lovely raspberry colour. Nice fruit on the nose - some sulphur? Good initial raspberry flavour, but bitterness (from sulphur?) on the back palate.
6	Sheri Tarr	Raspberry	2023	15.0		Classic raspberry colour. Slightly flat fruit nose. Clean palate. A little acid, would benefit from more sugar.
7	Megan Barrett	Raspberry	2023	14.0		Deep colour, but cloudy with bubbles (pet nat?). Pleasant raspberry nose. Acidity dominates the palate and overpowers the fruit - a little sour. Very dry. Would benefit from more sugar.
8	Libby Hatzimichalis	Strawberry	2023	18.0	Silver	Clear and bright. Elegant strawberry nose. Fruity palate. Slightly acid, but well balanced. Lovely wine.
9	Val Henry	Strawberry	2023	15.5	Bronze	Clear and bright. Fruit good on the nose, but a little thin on the palate. Herbaceous undertones. Well balanced.
10	Diego Cappellani	Elderberry Red Wine	2023	17.5	Silver	Clean, light elderberry colour. Candied berry nose. Well balanced, with good sweetness and length.

Class 41 Stone Fruit Wine



Judge
Angela Harridge

Associate
Glen Fortune

Judges Comments

A reasonable class. Overall the need for more fruit was evident. One wine stood out because of its age and mellowness.

#	Exhibitor	Label	Vintage	Score	Medal	Comments
1	James Olver	Cherry Dessert Wine	2021	15.0		Clear and bright. Very little cherry fruit on the nose. Alcohol overpowers the delicate cherry flavours. Dry for a dessert wine - should be sweeter.
2	Val Henry	Mango	2023	15.0		Clean mango colour. Subdued fruit on the nose and palate. Balanced, but lacks body and length. Would benefit from a touch more sweetness to lift the fruit. More fruit will add more flavour and body.
3	Graham Scott	Plum	2023	15.5	Bronze	Light plum nose and palate. A little 'green'. Was the fruit undeveloped or the stone left in the ferment? Would benefit from sweetening to lift the fruit.
4	Val Henry	Plum	2023	16.0	Bronze	Light plum nose. Well balanced, delightful mouth feel, slightly acidic. Good level of fruit and nice length.
5	David Hart	Prune	2018	18.5	Gold	Rich, dark prune colour. Earthy, dark fruit and tobacco notes on the nose and palate. Well balanced and developed wine.

Class 42 Herb, Grain, Flower or Veg



Judge
Angela Harridge

Associate
Glen Fortune

Judges Comments

A small class of well balanced wines, but the flavour was light in most. One outstanding wine.

#	Exhibitor	Label	Vintage	Score	Medal	Comments
1	Ron & Gaye Wilson	Ginger	2023	15.0		Very light nose and ginger flavour. Sweetness and balance are adequate, with some ginger warmth. But overall lacks body. Perhaps experiment with the use of a mix of ginger in its different forms.

2	Val Henry	Rhubarb	2023	15.5	Bronze	Clear, rhubarb colour. Very light nose and taste - it's there but hard to find. Well balanced and good mouthfeel. Length dominated by sweetness.
3	David Hart	Sage	2023	18.5	Gold	Lovely sage nose and flavours. Pleasant length - well balanced. A little less acid would elevate it even further. A well made example of a herbal wine. Hard to believe it's a 2023 - perhaps the use of grape juice concentrate has enhanced the body?

Class 43 Other Fruit Wine

Judge
Angela Harridge

Associate
Glen Fortune

Judges Comments

A reasonable class. Some very flavoursome wines, well crafted. Attention should be paid to sugars and acids.

#	Exhibitor	Label	Vintage	Score	Medal	Comments
1	James Olver	Apple Dessert Wine	2021	16.0	Bronze	Delicate apple on the nose and palate. Good balance of acid and sweetness. Medium length. Would benefit from a bit more apple flavour intensity.
2	Libby Hatzimichalis	Fejoa	2021	16.0	Bronze	Good clean fejoa nose. Strong flavour, but shorter on length. A little too acid - perhaps fruit not ripe enough.
3	David Hart	Fig	2021	18.5	Gold	Deep fig colour. Clean fruity, tobacco nose and palate. Lovely fig characters. Well balanced, and good length.
4	David Hart	Kumquat	2023	19.0	Gold	Deep gold colour, but let down by a slight haze. Citrussy cumquat, luscious nose and flavours. A beautifully crafted wine. Delicious. Hard to believe it's a 2023 due to the big and expressive style.
5	Harridge Family	Quinc	2023	15.5	Bronze	Light quince nose and palate. 'Green' undertones - perhaps under ripe fruit. Would benefit from sweetening to lift the fruit and balance the acid.
6	Graham Scott	Rhubarb	2023	13.0		The wine is faulty. It is over sulphured, which has stripped the colour, nose and flavour from the wine.
7	Diego Cappellani	Rhubarb Elderberry Flower	2023	15.5	Bronze	Good colour, but a little hazy. Elderflower overpowers the rhubarb in both the nose and taste. Medium length. Acid a little high. Perhaps it should have been named Elderflower Rhubarb.

Class 45 Sparkling Country Wine



Judge
Angela Harridge

Associate
Glen Fortune

Judges Comments

A small class. Need to watch the ferment on some. Most wines lacked the characteristics of the fruit used.

#	Exhibitor	Label	Vintage	Score	Medal	Comments
1	David Hart	Raspberry	2021	13.0		The wine is faulty. Oxidised - brown colour and sherry notes on the nose and palate.
2	James Olver	Sparkling Pear and Cherry Wine	2019	17.0	Silver	Clear, good colour and a fine mousse. Good, foamy mouthfeel. Dry. Light, aged fruit nose and palate.
3	James Olver	Sparkling Plum Wine	2021	14.0		Lovely plum colour, with a light mousse. Foamy mouthfeel. The dryness is appropriate, but there is a bitterness on the finish. Very little fruit coming through on the nose and palate. Perhaps too long on the lees and a little reductive.

Class 50 Liqueur Wines



Judge
Wayne Hewitt

Associate
Richard Martignetti

Judges Comments

A good spread of styles and fruit. Majority showed good balance of alcohol and sweetness. We liked the experimental nature of some.
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#	Exhibitor	Label	Vintage	Score	Medal	Comments
1	Stipan Ruzicka	Aronia berry liqueur	2022	16.5	Bronze	Old cherry and almond on the nose. Dark fruit in appearance. All components are there, but needs more intensity of fruit to balance the sweetness and bitterness. Powdery tannins. Long finish.
2	Matthew and Zara Guastella	Bellocello 5 Limoncello	2023	18.5	Gold	Intense lemon, crisp and sweet. Good use of spirit. Great length
3	Steven Ney	Cherry	NV	16.0	Bronze	Thick and unctuous. Needs more attention to technique. While the fruit and spirit balance is fine, the fruit flavour is down. It should exhibit more of the expected elegance of the style.
4	James Olver	Cherry Stone Liqueur	2015	18.5	Gold	Classic cherry stone and marzipan. Elegant use of spirit and sweetness.
5	Stipan Ruzicka	Green Walnut	2022	16.5	Bronze	Spice, coffee flavours all present. Incorporation of spirit is good. Cloves dominate however. Sugar balance is good
6	Terence Norwood	Green Walnut	NV	16.5	Bronze	Lovely appearance, all expected elements are present. Spirit incorporation is good. But profile is dominated by aniseed.
7	Joe Miot	Green Walnut liquer	2022	17.5	Silver	Herbaceous tarry nose. Coffee and dark chocolate overtones. Long dry finish. A nice digestif. A little sweeter ?
8	Paul Finn	Green Walnut Liqueur - Nocino	2022	19.0	Gold	Coffee and herbal nose, dark/toffee chocolate overtones. Clean and bright appearance. Great balance of spirit. A lovely smooth liqueur.
9	James Olver	Kumquat Brandy Liqueur	2022	14.5		Judges expected more intensity from this style in both aroma and flavour. Balance of sugar needs attention.
10	Peter Enness	Limoncello	2023	17.0	Silver	The nose lacks intensity in fruit. Lemon character is affected by the spirit on the palate. Clean finish, a little bit of heat

11	Amrita Park Meadery	Limoncello	2023	16.5	Bronze	Nose is clean lemon, but lacks intensity. Palate is thick taking away from the definition of fruit or spirit. A little bitterness is evident. Finishes a little cloying.
12	Frank Carri	Limoncello	2022	18.0	Silver	Elegant example of the style, delicate lemon presence with clean spirit . Just needed more fruit to sugar .
13	Geoff & Kay Rowe	Limoncello	2023	14.5		Pale lemon in appearance, the nose is overpowerd by the spirit . Palate also shows the influence of unfinished spirit.
14	James Olver	Medlar Liqueur	2021	15.5	Bronze	The characteristic Medlar nose is dominated by earth and oak. Medlar fruit is apparent at the end. A few more years might see these components harmonise.
15	James Olver	Nocino	2012	15.5	Bronze	Prominant walnut character. Shows good incorporation of spirit. Good balance. However fruit does not reflect freshness.
16	Steven Ney	Nocino "A"	NV	14.5		Elements are present, however off character detracts from making it enjoyable.
17	Steven Ney	Nocino "B"	NV	14.5		Off character: fruit ? Spirit? detracts from the enjoyment.
18	Terence Norwood	Raspberry	NV	17.0		A very good effort, lots of flavour and power, but needs refinement. Spirit incoporation is good. Balance is not quite there. Perhaps a little time will help ?
19	Harridge Family	Umechu Emma's Place	2020	18.0	Silver	Beautiful marzipan/almond and plum on the nose. Intense fruit on the palate, but still smooth. Great acid and alcohol handling. Well done.
20	Steven Ney	Umeshu "B"	NV	15.0		A subdued palate. The judges expected a more profound fruit presence. Liqueur affected by the heat from the alcohol addition.
21	Steven Ney	Umeshu "A"	NV	15.0		Heat from the alcohol addition severley compromised the composition of this liqueur.
22	Harridge Family	Umeshu Humevale	2020	17.0	Silver	May be showing signs of age, becoming less of a liqueur style. However, lovely incorpoation of fruit and spirit. Well balanced sweetness. Drinking well.
23	Lee Marshall	Nocino Liquer	2021	18.0	Silver	Dark chocolate and coffee, herbaceous undertones. Lovely sweetness and handling of spirit. Requires a little more freshness and brightness.
24	Frank Carri	Nocello liqueur	2023	16.5	Bronze	A very good walnut character, cloves are a little dominant however. Good sweetness and length. Let down by the heat of the spirit.

Class 60 Mead Metheglyn



Judge

Wayne Hewitt

Associate

Richard Martignetti

Judges Comments

A pleasingly full range of meads. The old favourite JAO should not be forgotten. Some well made meads present, and also pleasing: no faults. Well done all !!

#	Exhibitor	Label	Vintage	Score	Medal	Comments
1	Graham Scott	Bochet Mead	2023	16.5	Bronze	A typical bochet appearance, clear and bright. Nose has light toffee/caramel toasted notes, lifted by spice. Palate is less well defined, lacking in intensity and flavour. I was expecting more length on the palate. It is well made, but could benefit from a higher alcohol and high residual sugar.
2	David Hart	Ginger Mead	2020	17.5	Silver	Ginger and spice notes on the nose, honey is evident. A good level of spice and honey sweetness carries through, with a pleasing amount of heat on the finish. Just a touch more acidity would have been welcomed.
3	Paul Bowlen	Ginger Mead - Metheglyn	2021	17.0	Silver	Light and clear in appearance. Herbs and spice mix with the honey on the nose. There is some residual petillance. This dissolved CO2 carries through the palate helping to balance the sweetness and ginger. There is an underlying bitterness which impacts upon the palate.

Class 61 Joe's Ancient Orange

Judge

Wayne Hewitt

Associate

Richard Martignetti

Judges Comments

A pleasingly full range of meads. The old favourite JAO should not be forgotten. Some well made meads present, and also pleasing: no faults. Well done all !!

#	Exhibitor	Label	Vintage	Score	Medal	Comments
1	Harridge Family	J A O	2022	18.5	Gold	A lovely JAO !!. Elegant complexity of spice and orange fruit bitterness. Good acid sugar balance. Really enjoyed it.
2	Zenon Kolacz	Joes Ancient Orange Mead	2022	16.0	Bronze	A complex nose showing some spice, but with a dulling estery/banana complexity. Palate is not as complex, and a little thin. There is a lack of freshness which could be explained by handling or ferment temperatures.

Class 62 Other Melomel



Judge
Wayne Hewitt

Associate
Richard Martignetti

Judges Comments

A pleasingly full range of meads. The old favourite JAO should not be forgotten. Some well made meads present, and also pleasing: no faults. Well done all !!

#	Exhibitor	Label	Vintage	Score	Medal	Comments
1	Paul Bowlen	Berry Mead – Melomel	2021	15.0		Aged red wine appearance, dark red. Clear. Nose shows some honey and dark red fruits, a little berry is apparent. Palate continues this dark theme with some raspberry. Solid phenols and bitterness detracts. Perhaps this style would be better with more alcohol and sweetness.
2	David Hart	Raspberry Mead	2020	16.5	Bronze	With some age, the raspberry has become compromised. Lacking freshness and length on the nose. On the palate, the raspberry is more obvious, with a good sugar acid present. Length is good. Honey throughout is very subtle, and a touch of back sweetening would bring out that character.

Class 63 Sparkling Mead

Judge
Wayne Hewitt

Associate
Richard Martignetti

Judges Comments

A pleasingly full range of meads. The old favourite JAO should not be forgotten. Some well made meads present, and also pleasing: no faults. Well done all !!

#	Exhibitor	Label	Vintage	Score	Medal	Comments
1	Thanavit Jirapanjawat	Lemon & ginger sparkling session mead	2023	18.5	Gold	Lovely aroma of citrus and spice. Inviting appearance; persistent mousse. Palate is crisp and clean showing both fruit and spice. Honey is a little understated, and could do with more presence. Back sweetening and pasteurisation could help here. A great session mead.

2	Thanavit Jirapanjawat	Lime & mint sparkling session mead	2023	16.5	Bronze	Mint and citrus feature strongly on nose and palate. Some might say too forward. Bottle conditioning has added favourable palate weight, adding to the experience. Despite some off characters mid palate - (from ferment ?) This is a good example of a session style.
3	Thanavit Jirapanjawat	Mandarin sparkling session mead	2023	15.0		The nose is not clean, with some masking H2S. Fruit is masked. Perhaps some issues with secondary fermentation. Fruit on the palate is also struggling. A lack of definition.
4	Joel Ellis	Macadamia Honey Mixed Berries	2023	15.5	Bronze	Great colour, lightly petillant. Aroma is closed, with little fruit present. The deep rich nature of the Macadamia does show through however. There is a little sweetness present, however not enough to drive the subtle fruit forward. The overall impression tends towards being flat and non defined . Attention to level of residual sugar and level of carbonation may assist.

Class 65 Traditional Mead



Judge
Wayne Hewitt

Associate
Richard Martignetti

Judges Comments

A pleasingly full range of meads. The old favourite JAO should not be forgotten. Some well made meads present, and also pleasing: no faults. Well done all !!

#	Exhibitor	Label	Vintage	Score	Medal	Comments
1	Libby Hatzimichalis	Cyser	2022	18.0	Silver	Deep gold and clear. Subtle honey, lightly caramlised aroma with crisp, red apple skin. Clean . On the palate, honey is forward with a positive sweetness. The apple persists through to the palate and shows some crisp acidity. Flavour and length is excellent. The levels of acid addition may be a little excessive. This will ameliorate over time
2	Geoff & Kay Rowe	Medlar	2022	16.5	Bronze	Initial impression is of typical Medlar. A pronounced aged/dusty rich character. Honey is to the fore, and balances the aroma well. Added spice ? Sweetness is out of balance however, introducing a cloying element. A well made wine.

Class 92 Professional Mead



Judge
Wayne Hewitt

Associate
Richard Martignetti

Judges Comments

A good class of commercial meads, showing solid skills. The traditional was the standout.

#	Exhibitor	Label	Vintage	Score	Medal	Comments
1	Amrita Park Meadery	Caramelised Banana Melomel	2021	17.5	Silver	Dark honey and banana skin character on the nose, bright and old bronze appearance. Palate is thick and unctuous, with the banana evident across the blend of honeys. The finish is long and in balance. Well made
2	Amrita Park Meadery	Strawberry Melomel	2022	17.0	Silver	Bright strawberry colour, clear. Pronounced strawberry on the nose combined with a distinct macadamia character . These honey characters carry through to the palate combining with the strawberry. Good balance and finish.
4	Amrita Park Meadery	Tradition Mead	2022	18.0	Silver	Bright old gold appearance. Complex nose showing predominantly honey with the old oak. Palate expresses the honey well, with the oak providing some structure . The length is long and in balance.
5	Amrita Park Meadery	Traditional Mead	2022	17.0	Silver	Clear, bright and pale gold in appearance. Aroma is distinctly honey, but has some "barnyard" character underlying. Palate is classic traditional, showing good acid balance defining the honey sweetness.

Class 80 Kombucha Unflavoured



Judge

Dean O'Callaghan

Associate

Judges Comments

Diverse entries. All exceptionally impressive.
Watch sugar levels High sugar = alcohol + explosions

#	Exhibitor	Label	Vintage	Score	Medal	Comments
1	Mario Fantin	Kombucha Unflavoured	2023	17.8	Silver	Sweet, rich, full bodied, no carbonation Perfect Brix ie 3 for safe 2 nd ferment

Class 81 Kombucha Infused

Judge

Dean O'Callaghan

Associate

Judges Comments

Diverse entries. All exceptionally impressive.
Watch sugar levels High sugar = alcohol + explosions

#	Exhibitor	Label	Vintage	Score	Medal	Comments
1	Harridge Family	Ginger Tumeric	2023	18.9	Gold	Perfect mouth feel. Complex flavour. Perfect carb. Arrested ferment with cold Dangerous Brix !!
2	Mario Fantin	Kombucha Infused	2023	17.9	Silver	Refreshing flavour, balance. No carbs But will carbonate safely at ambient . Brix 3
3	Harridge Family	Strawberry Lemon Thyme	2023	19	Gold	Sugar delicious. Perfect infusions overly sweetened to a dangerous level. Brix 11 Lethal if left out of fridge

COMMON WINEMAKING FAULTS & CAUSES

Incomplete Primary Fermentation

An enzymatic test for glucose and fructose is the only way to be completely sure that primary fermentation is complete. Incomplete primary fermentation is often noticed as cloudiness in wine, potentially with loss of colour, stale or oxidised characters can be apparent as well as the presence of CO₂ in the wine. When oxidation is more advanced, acetaldehyde may be evident. These problems often manifest themselves shortly after the wine is racked, presumably because the aeration caused by racking stimulates yeast activity.

Inadequate Clarification

Many wines are now bottled without filtration because of the perceived negative effect on wine quality. Some of these wines may form a haze which may be due to suspended yeast or bacteria, both of which are capable of forming hazes that do not readily settle or form a deposit in the bottle. If a slight negative effect on wine quality does occur due to filtration, it is greatly outweighed by the possible negative effect of wine spoilage that may occur if the wine is not filtered

Incomplete Malolactic Fermentation

As with incomplete primary fermentation, completion of malolactic fermentation should always be confirmed with an enzymatic test. The consequences of the growth of bacteria in wine are similar to those caused by yeast growth, described above for incomplete primary fermentation.

Insufficient SO₂

Insufficient SO₂ manifests itself as either microbiological instability or oxidation of the wine. When adding SO₂ it is important to understand that the effectiveness of any addition will be determined by the pH of the wine. In addition, it is the 'free' rather than the 'bound' SO₂ that infers anti-microbial and anti-oxidative protection, and only part of any addition will yield free SO₂. The level of free SO₂ in the wine will fall significantly during racking and gradually over time in storage and in the bottle due to oxidation.

High pH

The pH of picked grapes can vary considerably. It is important that the winemaker makes adjustment as soon as possible to ensure the pH of the must and wine remains within the target levels recommended below. Note that with higher pH, SO₂ becomes less effective, and the growth of potential spoilage microorganisms is favoured.

Red Wine: Must (pH3.30-3.45),
Finished Wine (pH3.55-3.60)

White Wine: Juice (pH3.15-3.30),
Finished Wine (pH3.30-3.45)

Wine Additives

Wine instability and problems can be caused by wine additives. Use products that are specifically recommended for use in wine, perform bench trials on a sample of the wine and check and re-check calculations before any additions are made.

COMMON WINE FAULT TERMS

V.A. [Volatile Acidity or Volatility]

The smell of vinegar (Acetic Acid and /or nail polish remover (ethyl acetate). Can arise from poor storage practices that exposed wine to air.

Aldehyde

Similar smell to Fino Sherry and is the result of either oxidation or microbial spoilage and if left untreated will normally result in V.A.

Oxidised

When wine is exposed to the air the fruit aromas and flavour become muted, not as apparent; the wine might also be described as tasting “flat” or “flabby “. The wine might also have a brownish colour and show similar characters to “Volatile” and/or “Oxidised” wines.

H₂S [Hydrogen Sulphide]

The smell of rotten eggs produced by yeast during fermentation generally caused by a lack of nitrogen in the ferment or excessive use of sulphur in the treatment of the grapes prior to ferment (e.g. sulphur based sprays in the vineyard). Use sufficient nutrient at the correct times during primary fermentation. If not treated properly (with Copper Sulphate) H₂S can lead to the more serious problem of Mercaptans (rotten vegetable aromas).

Bret character [Brettanomyces]

An unpleasant “barnyard” smell (may also be described as a “horsey” smell). Generally, the result of storing wines in contaminated barrels. Clean and sanitise storage vessels carefully.

Corked

Refers to a mouldy, musty, wet newspaper, dank characters. Results from the mould in corks in conjunction with chlorine forming a compound called Trichloroanisole (TCA), which remains in the cork and taints the wine. Avoid using chlorinated water and chlorine based cleaners. A wine sealed with a screw cap cannot be tainted with TCA, by the selected closure itself.

Green

Young wines, which are unbalanced because of excess acid (generally Malic Acid), made from grapes which have not fully ripened. Only use high quality, properly ripened grapes. If you can, ask the grower to advise sugar and acidity levels of the fruit before you commit to using it for your vintage.

Astringency

Gives an unpleasant puckering, drying, tactile sensation in the mouth due to high tannin content absorbed from skins and seeds. May be caused by excessive contact with skins and/or seeds during primary ferment. Rough tannins may be due to the use of poor quality oak. Manage skin contact appropriately and use only high quality oak.

Unbalanced

A balanced wine has alcoholic strength, acidity, residual sugar, tannins and fruit characters which complement each other so that no single one of them is obtrusive on the palate.

Partners

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