

55th Annual
Eltham Wine Show
2024



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 and wine appreciation classes.

Fun and educational monthly meetings covering Grape and Country winemaking where members wines 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 and pick up winemaking hints from the exchanges between members.

Our face to face meetings are where members can attend and share, 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

55th Annual Wine Show Results Book 2024

**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	Wayne Harridge
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Wine Show Chief Judge	Lisa Cardelli
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Committee Members	Mario Fantin John Leenaerts Trevor Roberts Graham Scott Trevor Sleep Mike Wilson
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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 55th Eltham Wine Show.

We are pleased to be having our usual open day where both winemakers and members of the public have 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

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.



Wayne Harridge

Eltham Wine Show Director

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.



Lisa Cardelli

Terroir Selections

Chief Judge

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

She was a sommelier for many years in the city's 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).

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

Judges



Katrina Butler

Katrina Butler spent a decade in the food industry as a skilled baker and preferred supplier to many prestigious Yarra Valley wineries before she transitioned her career to explore the art of wine communication. Katrina is currently serving as the Head of Tasting for Halliday Wine Companion.



Elita Vezis

For the past five years Elita has worked for Yarra Yering as their Cellar Door Manager & Marketing Assistant. She is currently the Chief Steward for the Yarra Valley Wine Show with 11 years in total stewarding for the show.



Luca Barbon
Sidewood
Assistant winemaker

Luca has as over eight years' experience in the wine industry and has extensive knowledge of the winemaking process from harvest to production.



Isabelle Agnes

Izzy has been in the wine world for a decade, starting her journey as a sommelier. Certified by The Court of Master Sommeliers in 2014, she quickly learned that great wine deserves great service. Since then, her life has been all about sharing the joy of wine.



Matt Allen

A unique opportunity presented itself to work a shoot thinning season with the Place of Changing Winds guys in the Macedon Ranges. Their incredible attention to every detail in the vineyard sparked his passion. He has been making his own small batch wine from various Heathcote & Geelong vineyards for the last 4 years.



Adam Galle

Adam's original interests in fermentation began well over a decade ago when he took up home brewing beer, but this quickly expanded to wine making and, in more recent years, mead making. His mead making pursuits in turn lead him to entering his own fermentations in the Red Hill mead show, in which he has have now been a regular judge since 2022.

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.

Richard has been the President of the EDWG since 2023



Jim Mullany
Atlas Vinifera Wine Bar

Jim is passionate about the individuality of the wine regions of the world, each with their own unique history, tradition and of course, terroir. 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.



Grant Scicluna

Grant Scicluna of Wine House Melbourne was selected as the Wine Scholar for the 2019 AAVWS., He has represented Wine House in numerous international trade contexts, including the Jackson Family Wine Symposium in California, Sauvignon 2019 and the Chardonnay and Sparkling Symposium in New Zealand as well as in Wine Show judging.



Brendan Robnik

Brendan is passionate about ensuring that wine consumers are made to feel important and understood, bridging the gap between the expert or highly trained industry person and the everyday drinker. His social media @TheWineAnimal aims to showcase the best of wine through an easy to understand, honest approach



Chris Myers

Chris has been a country winemaker for 42 years and is a Life Member of the Frankston Amateur Winemakers Guild. Chris has won many trophies and awards for country wines throughout Australia and judges the Frankston Wine Show and the Red Hill Show each year.

Judges



Glen Fortune

Glen joined the Frankston Amateur Winemakers Guild in 2011, and in 2014 became chief steward for the FAWG wine show. He has been the president of FAWG since 2021. Glen loves everything to do with wine and specialises in country wine. Glen enjoys experimentation to develop a wine with so many variables to use.



Angela Harridge

Angela has been a member of the Eltham & District Winemakers Guild since 2015, and has a particular interest in making country wines. She teaches the EDWG's Introduction to Winemaking and Meadmaking courses, and is currently Vice President of the EDWG. Angela has judged country wines at both the FAWG and EDWG wine shows

Jo Ilian Trophy

Previous Winners

Year	Exhibitor	Class Description
2023	Richard Martignetti	Best Pinot Noir
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	486	39	76	131

Red Wines

Class	Description	Entries	Medal Count		
			Gold	Silver	Bronze
Class 01	Shiraz Current	33	1	6	10
Class 02	Shiraz Previous	58	2	4	18
Class 03	Cabernet Sauvignon or Cabernet Franc Current	11	1	0	2
Class 04	Cabernet Sauvignon or Cabernet Franc or Previous	17	1	4	3
Class 05	Merlot Current	2	0	1	0
Class 06	Merlot Previous	6	0	0	2
Class 07	Pinot Noir Current	10	2	0	3
Class 08	Pinot Noir Previous	15	2	4	4
Class 09	All Blended Reds Current	18	1	2	6
Class 10	All Blended Reds Previous	15	3	2	3
Class 11	Less Common Varieties Previous	29	1	5	8
Class 12	Less Common Varieties Current	28	2	5	8
Class 13	Rosè Any Variety	23	1	0	6

White Wines

Class	Description	Entries	Medal Count		
			Gold	Silver	Bronze
Class 20	Riesling Traminer Pinot Gris	6	1	0	1
Class 21	Chardonnay Current	5	1	0	1
Class 22	Chardonnay Previous	9	2	1	3
Class 23	Less Common White Varieties	21	2	3	6
Class 24	All Blended Whites	2	0	0	1

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	8	1	1	4
Class 32	Fortified Grape Wine	9	1	2	2

Professional Wines

Class	Description	Entries	Medal Count		
			Gold	Silver	Bronze
Class 90	Professional Grape Wine Red or White	23	2	5	5
Class 91	Professional Country Wine	0	0	0	0
Class 92	Professional Mead	10	4	5	2

Results Catalogue

Country Wines

Class	Description	Entries	Medal Count		
			Gold	Silver	Bronze
Class 40	Berry Wine	8	2	2	2
Class 41	Stone Fruit Wine	7	0	1	1
Class 42	Herb, Grain, Flower or Veg	10	0	1	2
Class 43	Other Country Fruit Wine	13	1	1	3
Class 44	Fortified Country Wine	1	0	0	0
Class 45	Sparkling Country Wines	2	0	1	1
Class 50	Liqueur	59	3	15	13

Mead Wines

Class	Description	Entries	Medal Count		
			Gold	Silver	Bronze
Class 60	Mead Metheglyn	2	0	1	1
Class 61	Mead Joes Ancient Orange	6	0	1	4
Class 62	Mead Melomel	0	0	0	0
Class 63	Sparkling Mead	1	0	1	0
Class 64	Traditional Mead	3	0	0	2
Class 65	Other Meads	0	0	0	0

Cider

Class	Description	Entries	Medal Count		
			Gold	Silver	Bronze
Class 70	Cider Sweet Sparkling	0	0	0	0
Class 71	Cider Dry Sparkling	4	0	0	3
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	1	0
Class 81	Kombucha Infused	4	2	1	1
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

No	Exhibitor	Vintage	Score	Medal	Judge's Comment	Variety
	Shiraz Current	Class 01		Judges:	Isabelle Agnes, Matt Allen	
	Class Comment	0			Strong class, some very good examples of lighter and bigger style of Shiraz, very few faults.	
1	Stelios Karagiannis	2024	13		The wine has a bit to much VA unfortunately.	Shiraz Strange
2	Vedran Gladovic	2024	17	Silver	Crunchy wine, red fruited, great acid lift, refreshing style, good length.	Shiraz
3	Rino Ballerini	2024	15.5	Bronze	Bright style, acid pocking a bit, but crisp fresh fruit, vibrancy.	Shiraz Cool Climate
4	Wilhelmina Estate	2024	16.5	Bronze	Smell like cornas, ripe fruits, thyme and pencil shaving characteristics. Serious wine, inky and complex just lacking some length.	Shiraz B#7 Barrel Sample
5	Geoff Stevens	2024	15.5	Bronze	Juicy red fruit, savoury, lether, meaty, olive brine, good acidity and softness, could do with a bit more freshness.	Shiraz
6	Gavin Pennell	2024	15		So2, Tomato leaf, stewed plums, a touch advanced, lacks freshness	Shiraz
7	Fantin Partnership	2024	17	Silver	Floral nose, Rhone vibe, lifted and juicy, violets and raspberries, touch of spices, delicate structure.	Shiraz T1
8	Stelios Karagiannis	2024	15		Touch of VA, blue fruited jucy jam, good structure, a little sweet perhaps	Shiraz Piggy
9	Blight and Lokhorst	2024	15		Velvet bright little wine, raspberry cordial, fresh with sweet fruit.	Shiraz
10	Bittern by the Grape	2024	15.5	Bronze	vibrant color, plush, soft and textural but a bit to one dimension, lacks complexity.	Shiraz SO
11	Landari Estate Wines	2024	14		Touch acetic on the nose. Some lingering sugars.	Shiraz
12	DaMcDiPa wine co-operative	2024	15.5	Bronze	Very aromatic nose, some gas is prensent in the wine. Textural, fresh, Sweet fruit, confectionary.	Shiraz
13	Joe Dimasi	2024				Withdrawn
14	Libby Hatzimichalis	2024	15.5	Bronze	Fresh bunchy element on the nose, raspberry, blackberries with violets all over. Oaky boy. Wine has good nerve, Fruit is a little sweet.	Shiraz
15	Tarabilli Wines	2024	14		VA is shading the wine.	Shiraz
16	Stelios Karagiannis	2024	17.5	Silver	dark spices, blackfruit, dry herbs. Good integration of the oak, rounded, textural, good for aging lots of blackfruits.	Shiraz Paddy
17	Yvonne Lefebure	2024	15		Meaty savoury wine, dry flowers, tobacco, sandalwood, stewed plums, olive brine, great structure, maybe a little advanced.	Shiraz
18	Jesse Fergie	2024	15.5	Bronze	Classic aussie shiraz, Plums, coffee beans, lots of sweet spices here, oak is overpowering the palate with not enough fruit support.	Shiraz
19	Stelios Karagiannis	2024	13		Unfortunatly VA is dominating the wine.	Shiraz Where's Lexi Gone
20	Mepunga Wines	2024	14		Blackberry jam, pencil shaving, disjointed palate, acidity is out of balance.	Shiraz
21	Stelios Karagiannis	2024	15		Dark wine, milk chocolate, blackberries, dry orange peel, soft texture, good structure but could do with a lift	Shiraz Sherman
22	Carri & Franzese	2024	14		Stewed strawberry, soy sauce, sweet and sour fruit, a touch warming, vibrant color, on the ripe spectrum	Shiraz

No	Exhibitor	Vintage	Score	Medal	Judge's Comment	Variety
23	Paul Alliston	2024	15.5	Bronze	Vibrant color, ethanol pocking a bit, strawberry jam, sweet christmas spices. Lacking freshness	Shiraz
24	Stelios Karagiannis	2024	15		Ripe juicy style, soft and rounded on the palate, good length, nice little wine not overly complex.	Shiraz Crusty Olo
25	Phil Kemm Anthony Kemm Robin Hick	2024	16	Bronze	very concentrated color, blueberries, blackberry jam mixed with fresher fruit spectrum, savoury notes, meaty, black olives, big wine, quite forward.	Shiraz
26	Glen Fortune	2024	16	Bronze	Smooth texture, velvet like, crunchy red fruit, good juicy length.	Shiraz
27	Full Moon Vinyard	2024	15		red cherry, licorice, nose is shy and the palate feels warm, alcohol overpower the wine.	Shiraz
28	Joe Fruci	2024	15		A little sweaty on the nose, vegetal elements, smoky, tobacco, cloves. darker style lack of freshness.	Shiraz
29	Fantin Partnership	2024	18.5	Gold	Fresh and lifted, raspberry notes, lavender, pepper, silky mouth-fill. harmonious on the palate. a lighter refreshing style. Beautiful	Shiraz T2
30	Anthony Rechichi, Anthony Catania, Domenico Grande, Joseph Rechichi	2024	17	Silver	Inky wine, lots of depth and complexity, big, juicy fruit but perfectly ripe. Tobacco and leather, plums and blueberries. Great aging potential.	Shiraz
31	Bittern by the Grape	2024	18	Silver	Beautiful nose, very Rhone valley in style, violets and raspberries, thyme, fresh and vibrant	Shiraz 41
32	Richmoore Wines	2024	17	Silver	Violets, plums, sandalwood, rounded texture, warm on the palate, structure is in balance. big wine	Shiraz
33	Antonio Ballassone	2024	15		Blackberries and raspberries, quite perfume, palate feels warm, acid a touch out of balance. medium length.	Shiraz

Shiraz Previous Class 02 Judges: Luca Barbon, Brenden Robnik

Class Comment		0	Biggest class at the show but not for quality this time. Some wines delivering freshness and purity of fruit were rewarded among others having overripe notes and unbalanced acidity/tannins. Overall the wines show a late picking time with an over extraction during the winemaking stage blocking the fruit (main protagonist) to shine. Hoping to see more interesting wines which have generosity of fruit to give at the next Eltham Wine Show.			
1	Fantin Partnership	2023	14		Some VA, lack of delicate notes and freshness. Simple on the palate sour cherry aromas. Not quite varietal	Shiraz B
2	Tim Natoli & Paul Whitey	2022	14		Umami flavours with dusty tannins and nig oak influence delivering sweet/coconuts notes. Fruit is masked by oak	Shiraz American Oak
3	Marc Venturini	2022	13		Earthy notes, woody with dusty tannins. Miss out freshness. Work with clean equipment and ripe fruit	Shiraz
4	Landari Estate Wines	2022	15		Lean palate with tangy acidity. Medium body wine with some re fruit shining through. Lack of weight and intensity	Shiraz

No	Exhibitor	Vintage	Score	Medal	Judge's Comment	Variety
5	Tim Natoli & Paul Whitey	2023	16.5	Bronze	Red plum, black pepper, mint notes. Firm tannins with sweet oaky notes. Higher in alcohol. Disjoined acidity/tannins	Shiraz American Oak
6	Glen Fortune	2019	17	Silver	Holding some red fruit with developing characters. Oak well handled. Good example of ripe Shiraz with quality fruit. Miss out on acidity to help boosting the aromatic profile.	Shiraz
7	Joe Fruci	2023	16	Bronze	Good fruit weight with ripe cherry and blueberry notes. Oaky and sweet toasty notes masking some fresh fruit. Big tannins that need time to settle down. Short back palate.	Shiraz
8	Paul Alliston	2023	14		Dirty nose, dusty nose with woody characters. Lack of freshness. Work with clean and ripe fruit, careful during fermentation to not over extract much green tannins.	Shiraz Zero
9	Stelios Karagiannis	2023	15		Fruit is masked from oak influence. Nice vanilla, toast coming through but the primary fruit miss to shine in this wine. Suggest better handling with oak and concentrate on fruit.	Shiraz Strange
10	Vincent Conserva	2021	13		Subdued fruit with high acidity. Tangy and short palate. Careful with acid addition and consider the structure of the wine avoiding adding too much.	Shiraz
11	Geoff Stevens	2023	13		Aldehydes and some VA coming out. Not elegant with lack of primary fruit due to fermenting and post fermenting issue. A possible contamination happened during fermentation with high temperature. Suggest fermenting at 24/25C	Shiraz
12	Carri & Franzese	2023	14		Dull and overripe fruit, dirty nose with some issue during winemaking stage. Careful with fermentation keeping a clean ferment without stressing yeast. Short on the palate with drying finish	Shiraz
13	Gavin Pennell	2021	16.5	Bronze	Raspberry, blueberry and vanilla notes. Quite delicate with firm tannins. Oak influence is evident and not quite integrated with fruit. Careful with oak handling to not overwhelm fruit	Shiraz
14	Zyrah Winery	2019	16.5	Bronze	Intense deep red colour, good maceration time delivering plum, red cherry and black pepper. Smooth palate with silky tannins. Good fruit weight with oak integration	Shiraz
15	Mike Wilson	2019	16.5	Bronze	Ruby red colour, intense blue/dark fruit with plum and redcurrant. Spice, vanilla and toast flavours. Finish short with lack of acidity. It needs to have acid to support the big tannins and fruit behind.	Shiraz Bin 2
16	Mike Wilson	2022	16.5	Bronze	Fresh and vibrant with red cherry and dried herbs notes. Medium acidity with firm tannins. Good expression of the variety. Fruit weight not quite there. Medium body wine to enjoy now	Shiraz
17	Wilhelmina Estate	2022	16.5	Bronze	Good fruit weight overpowered by sweet oak influence, toast, vanilla, spice. Blue fruit, plum and raspberry on the nose. Overall pleasant on the nose but a consideration on oak management is advised.	Shiraz
18	Vincent Conserva	2022	14		Light style Shiraz with some violet aroma. The reductive notes make it harsh and lean on the mid-back palate. Lack off freshness and structure	Shiraz
19	Val Henry	2023	13		Earthy notes with sour finish. Harsh tannins. Keep winery/equipment clean and work with clean fruit	Shiraz
20	Greg Hodson	2023	15		Dull fruit missing fresh notes. Fruit is there but is overripe. Sweet oak influence with firm tannins	Shiraz

No	Exhibitor	Vintage	Score	Medal	Judge's Comment	Variety
21	Wines from my Garage	2022	14		Subdued nose from dirty oak. Miss freshness. Suggest working with ripe fruit and handling wine carefully using clean equipment	Shiraz
22	Anthony Rechichi, Anthony Catania, Domenico Grande, Joseph Rechichi	2023	15		Violet and plum on the nose, very elegant despite some sour notes and harsh tannins on the palate. Miss out delicacy and body structure. Suggest working with daily pump overs/punch down to increase tannins extraction and add scavengers tannins to help creating a better aromatic and structural wine.	Shiraz
23	Paul Alliston	2023	16.5	Bronze	Vibrant red colour with nice expression of red cherry, blueberry and violet notes. Good fruit weight and harmonious acidity well balanced with tannins and sweet toasty flavours. Slightly phenolic due to rich use of oak.	Shiraz Double
24	Mike Wilson	2023	15		Dull fruit, peppery notes with stewed black fruit. Big tannins with grippy finish on the back palate. Suggest considering pick time when fruit has optimum phenolic concentration with no cooked notes or overripe notes.	Shiraz
25	Mike Wilson	2015	15.5	Bronze	Developing characters with meaty, charcutier notes. Soft medium palate. Overall balanced acidity	Shiraz Bin 4
26	DaMcDiPa wine co-operative	2023	15		red cherry, sweet and sour, unbalanced acidity with lack of fruit weight and intensity. Suggest work with ripe fruit with ripe tannins to develop structure.	Shiraz
27	Fantin Partnership	2022	13		Some barnyard notes, brett. Overripe fruit. Lack of freshness.	Shiraz B
28	Iannantuono Achilleos Ranisavljev Achilleos	2022	14		Earth and mushrooms notes. Lack of freshness and primary fruit. Woody and dull on the palate. Dusty tannins. Suggest working with ripe fruit and conduct a clean fermentation avoid stressing yeast with high temperature and give nutrients to help them out.	Shiraz
29	Phil Kemm Anthony Kemm Robin Hick	2020	14		Overdeveloped wine with sour notes. Meaty and leathery flavours. Looks tired	Shiraz
30	Phil Kemm Anthony Kemm Robin Hick	2021	16.5	Bronze	Deep red colour. Good maceration with firm tannins. Ripe plum, black cherry aromas. Fruit weight on the palate with medium acidity. miss some freshness due to slight overripe fruit. Well oak management with vanilla/toast nuances.	Shiraz
31	Phil Kemm Anthony Kemm Robin Hick	2017	15.5	Bronze	Simple style with some red cherry aroma. A bit tangy acidity. Lack of body weight.	Shiraz
32	Paul Alliston	2023	18.5	Gold	Blueberries, plum, violet. It has fruit weight to support the firm tannins. Fresh style with nice red fruit bouquet	Shiraz Triple
33	Fantin Partnership	2023	13		Brett, barnyard. Suggest keeping winery equipment clean and manage fermentation.	Shiraz A
34	Phil Kemm Anthony Kemm Robin Hick	2022	15.5	Bronze	Oaky style. Sweet vanilla notes covering primary fruit. Suggest managing oak better high lightening the fruit instead of oak. Overall a medium body wine with some fruit weight	Shiraz

No	Exhibitor	Vintage	Score	Medal	Judge's Comment	Variety
35	Landari Estate Wines	2023	15		Balsamic notes, some aldehydes masking fruit. Subdued fruit. Dusty tannins. Suggest shorter maceration to avoid over extracting tannins.	Shiraz
36	Libby Hatzimichalis	2023	17	Silver	Velvety tannins with violet and blue fruits. Medium body wine. Simple wtyle that delivers fresh primary fruit.	Shiraz
37	Wilhelmina Estate	2021	16.5	Bronze	Juicy plum with some violet and red cherry popping out from the glass. Lingering acidity. Medium body wine lacking structural tannins.	Shiraz
38	George Marks	2022	15		Some red fruit shining through. Simple wine with no an ideal varietal profile. Lack of vibrant fruit. Mushroom/earthy notes covering primary fruit. Harsh tannins	Shiraz AO
39	Carlo Ceravolo	2021	13		Inky colour, molasses, stewed fruit. Miss freshness. Some issue during fermentation	Shiraz
40	David Bunney	2023	13		Suggest pick grapes when just ripe avoid waiting too long. Cooked fruit, lack of freshness. Suggest picking grapes earlier and taste grapes in the vineyards before making any decision. Avoid long maceration on overripe fruit to prevent making tired wines with dull fruit at release.	Shiraz
41	Paul Alliston	2023	14		Nose is not clean showing evident issue during fermentation. Hard tannins with drying finish. Suggest using clean fruit and mange fermentation avid temperatures from spiking.	Shiraz Single
42	Stelios Karagiannis	2022	14		Green notes, fruit underripe with hard tannins and lack of freshness. Check ripeness level on fruit before picking.	Shiraz Where's Lexi Gone
43	Nick Pane	2023	15		Juicy plum, dark cherry, slightly overripe fruit with lack of acidity lingering.	Shiraz
44	Stelios Karagiannis	2022	15		Lean palate, miss out freshness. Needs more tannins and structure. Underripe fruit overall.	Shiraz Billy's Paddock
45	Len Majden	2023	14		earthy notes, stewed fruit with powdery tannins. Lack of freshness and acidity to support heavy tannins. Careful during maceration and time on skin.	Shiraz
46	Joe Dimasi	2023	15.5	Bronze	Light and delicate with shy red fruit. Not a big boy but has some delicacy to it. Needs some tannins and palate weight	Shiraz
47	Joe Dimasi	2022	16.5	Bronze	Deep ruby red. Black cherry and plum aromas. Vanilla and liquorice nuance. Oak integrated with some sweet notes covering the fruit. Overall a medium body wine well executed. There is room for improvement	Shiraz
48	Vedran Gladovic	2023	14		Light colour missing out structure and depth. Violet aromas with some shy fruit coming through. Phenolic on the back palate with sturdy tannins	Shiraz
49	Geoff McGowen	2023	15		Subdued black fruit with charcoal and toast finish. Medium acidity with overripe/stewed fruit. Suggest considering picking earlier to preserve floral/red fruit aromas.	Shiraz
50	Stelios Karagiannis	2022	14		Short palate, dusty nose with some reductive notes. Suggest keeping clean fermentation without stressing yeast. Work with ripe fruit. Lack of tannins and acidity	Shiraz Paddy
51	Wilhelmina Estate	2023	17	Silver	Vibrant nose with juicy plum and black cherries aromas. Good acidity length helping the wine to have a long ageing potential ahead. Lack of tannic structure. Well made medium body wine	Shiraz

No	Exhibitor	Vintage	Score	Medal	Judge's Comment	Variety
52	Mike Wilson	2021	16	Bronze	Intense inky colour with blue/dark fruit. Slightly overripe fruit profile. Hard tannins. Careful with cap management during fermentation. Do not overextract bad tannins that give drying feeling to the wine.	Shiraz Bin 2
53	Zyrah Winery	2020	18.5	Gold	Deep red colour, fruit weight with vibrant acidity and velvet tannins. Plum and confected fruit aromas. Oak well handled and integrated with fruit component.	Shiraz
54	Nick Pane	2022	17.5	Silver	Good fruit weight with red cherry, plummy notes. Vibrant and elegant. Integrated sweet spiced oak. Vanilla and toast nuances coming through. Firm tannins. Well made	Shiraz
55	Phil Kemm Anthony Kemm Robin Hick	2023	14		Subdued fruit with woody palate and missing acidity to support tannins. Dusty nose with some attention to be paid during fermentation to obtain fresh and clean aromas.	Shiraz
56	Mike Wilson	2018	15.5	Bronze	Mint, eucalyptus, black pepper. Dried herbs with meat, toasty notes. Delicate nose with primary fruit masked from developing characters.	Shiraz Bin 6
57	Stelios Karagiannis	2022	15.5	Bronze	Red cherry, maraschino, deep ruby red colour. Inky with some jam fruit. Needs some acidity to improve freshness and palate length.	Shiraz Piggy
58	George Marks	2022	15		Chocolate, vanilla, plum. Some dusty tannins, high use of oak. Lack of freshness	Shiraz SO

Cab Sauv, Franc Class 03 Judges: Kartina Butler, Jim Mullany
Current

Class Comment		0	Overall, oak needs to be paired back and watch for residual sugar at bottling and after initial ferments to ensure 2nd ferments do not occur in bottle. Best examples kept alcohol levels in check which does imply that there is a bit of ripe fruit around.			
1	Full Moon Vinyard	2024				Cabernet Sauvignon
2	David Bunney	2024	16	Bronze	pretty nose with but showing a small amount of va, tinned beetroot. It's some lovely spice on the palate with a little alcohol heat present. Black plum, leather and cigar box. It's really nearly there but just falls short of a higher medal. Some nice graphite and pencil shavings with black cherry too.	Cabernet Sauvignon
3	Bittern by the Grape	2024	16.5	Bronze	A richer and plush style of Cab. It is delicious with ripe fruit, raisin, christmas cake and oak caramel influence. Good spice, structure and fruit sweetness, even if made in a more forward style. Chocolate and drunken prunes. Perhaps only knock is to source less ripe fruit. Otherwise, nicely done.	Cabernet Sauvignon 41
4	Paul Alliston	2024	13		Something awry here. herbal, medicinal and some challenging and drying oak. Some sort of tinned pea presence which obscures the fruit from view.	Cabernet Sauvignon
5	Landari Estate Wines	2024	14		Reduction on the nose, and some fizz on the drying palate suggesting secondary ferments occurring in bottle.	Cabernet Sauvignon
6	Jesse Fergie	2024	15		Medicinal and tart with lots of paperbark and eucalyptus. some black pepper spice on the palate also but the wine finishes hot. Heavy handed oak application is a shame, quite high on vanilla.	Cabernet Sauvignon

No	Exhibitor	Vintage	Score	Medal	Judge's Comment	Variety
7	Frank DiStefano	2024	14		A little fizzy on the palate suggesting secondary fermentation in bottle. Musted and dusty on the nose but what is here is blackcurrant and cassis.	Cabernet Sauvignon
8	Rino Ballerini	2024	15		Reduction noted on the nose, sulphuric with black rubber. Some nice black and red cherry fruit but the oak is drying and the wine finishes hard. Pair back the oak and winemaking artefact to allow fruit purity to shine.	Cabernet Sauvignon Hot Climate
9	Harridge Family	2024	15		Oh this smells lovely. Pencil shavings and graphite, some ribena and a little blackberry bush lending some greenness but no overtly so. Sadly the wine is effervescent on the palate, suggesting secondary fermentation in bottle. Oak is also drying. Please ensure no residual sugar is left ahead of bottling. I think this might be really lovely fruit and encourage you to refine the process and submit again. To be honest this had one of the most beautiful noses of the bracket and if it were not for the fizz, it would have obtained a likely silver.	Cabernet Sauvignon
10	Bittern by the Grape	2024	15		Gorgeous fruit with whole black and red cherry, some pomegranate and spice too. This wine carries some fizz on the palate which is a real shame as otherwise this is a gorgeous example if not a little on the sweeter side. Please ensure wine concludes ferment ahead of bottling as the residual sugar here has caused a secondary ferment in the bottle.	Cabernet Sauvignon SO
11	San Anton	2024	18.5	Gold	cassis and blackberry compote with pencil shavings and graphite. Very firm tannins but varietally true for young cabernet. Oak handling a little heavy but there is integrity to the fruit here and it does its best to stand up. Encourage to back off the oak a little. Otherwise a lovely wine.	Cabernet Sauvignon

Cab Sauv, Franc Class 04 Previous Judges: Kartina Butler, Jim Mullany

Class Comment		0	Those that didn't get the medals were either clearly faulty or past their best. Overall an interesting class with several attributes; these that were rewarded the high medals were classic, varietal wines with obvious fruit character and overall balance.			
1	Rino Ballerini	2021	16	Bronze	A little menthol and pink peppercorn, some lovely cool blue fruits. Great acidity and finely woven tannins. Really enjoyable and singing out for a nice steak and good company. If anything, watch the alcohol heat.	Cabernet Sauvignon Cool Climate
2	Geoff Stevens	2023	13		Notable geranium notes here likely added sorbic acid. Sadly this fault leaves little else in view.	Cabernet Sauvignon
3	Marc Venturini	2023	13		VA acetone, and vanilla and caramel dominate on the nose. More acetone on the palate.	Cabernet Sauvignon
4	Mepunga Wines	2022	18	Silver	Beautiful fruit and generous florals, rose petal and violets with delightful mouth filling oak and well integrated tannins. If anything the alcohol is a little out of step but this wine is really lovely and plush. Enjoyable and well made. Kudos!	Cabernet Sauvignon

No	Exhibitor	Vintage	Score	Medal	Judge's Comment	Variety
5	San Anton	2023	17.5	Silver	Richness here with generous ribena and blackcurrant characters. Some paper bark and a hint of bush spice. Some game too, cured meat. Tannins are grippy but inviting and will soften and meld into the robust fruit. I like this wine, its got great brightness. A little heat upon finish.	Cabernet Sauvignon A
6	Dave Chambers	2020	14		Showing some hallmarks of its middle age. It is raisiny, and quite porty, this does seem like overripe fruit. The wine is lacking freshness and also carries some fino sherry oxidative notes.	Cabernet Sauvignon
7	Richmoore Wines	2023	17	Silver	Delicious and bright, peppery cool climate Cabernet! Lovely handling here. Lots black cherry and spice, really enjoyable and lively. Alcohol integration needs some consideration but this is quite a delicious wine.	Cabernet Sauvignon
8	Bittern by the Grape	2018	19	Gold	Closed on the nose but does give way to some oak sweetness. Some blackcurrant and red berry weaves in and out. Very silky on the palate with invigorating acidity, it is fruit forward and oak sweet but generally delicious in its approach. Enjoyable cherry pip tannin. I think this is really well made and will do well on the table this Christmas and certainly impress the guests.	Cabernet Sauvignon
9	Anthony Domanti	2023	13		VA present on the nose and distracts from much else. There is also a tinned corn unpleasantness. Lacks some structure and the wine feels unresolved and dilute.	Cabernet Sauvignon
10	Carlo Ceravolo	2023	15		A richer and riper expression of Cabernet, some chocolate and toffee notes with plummy jam and fruitcake in tow. Not particularly varietal. Suggest looking to less ripe fruit moving forward. Finishes hot.	Cabernet Sauvignon Organic
11	Mike Wilson	2021	15.5	Bronze	Quite heavy on the eucalypt, suggest hand-sorting berries and bunches. and ensuring no gum leaves make their way in. Quite tart and astringent on the palate with red and black cherry fruit. Suggest pairing back oak treatment as the tannins are drying.	Cabernet Sauvignon Bin 3
12	Pierre Rault	2023	13		Some reduction with burnt rubber on the nose. Notable presence of VA and vanillin oak. Suggest to monitor hygiene in winemaking practices. I also suggest this fruit is overripe.	Cabernet Sauvignon
13	San Anton	2022	15.5	Bronze	A little bit of brett present on the palate, which isnt always the worst thing when in small volumes. Some fine and tensile tannins, some elegance and finesse on the palate. Blackberry and fleshy black cherries with cigar box and graphite.	Cabernet Sauvignon
14	Harridge Family	2023	14		Sulphur obscures the vision of fruit, the wine presents quite reductive and the palate is drying, the oak needs to be kept in check and suggest less oxidative handling to reduce SO2 ads.	Cabernet Sauvignon
15	San Anton	2023	13		Overripe and oxidative fruit here with a mask of VA. Suggest less oxidative handling throughout the winemaking process and keeping SO2 topped up.	Cabernet Sauvignon B
16	Glen Van Neuren	2021	17	Silver	Some nice black plum and sweet vanilla oak influence. Black cherry, blueberry and raspberry leather. This is spicy and, vibrant and plush wiht lots of savoury undertones, bay, thyme. A little hot but otherwise delicious.	Cabernet Sauvignon
17	Diego Cappellani	2006	15		Porty, drying and lacking acid. Past. Needs freshness and is very drying on the finish suggesting heavier oak handling.	Cabernet Sauvignon

No	Exhibitor	Vintage	Score	Medal	Judge's Comment	Variety
Merlot Current Class 05 Judges: Lisa Cardelli, Elita Vezies						
	Class Comment		0		The fruit characters were present, with the medal string wine showing obvious merlot attributes. It seems that the other wasn't picked at the correct time and the acid adjustment was over the top.	
1	Rino Ballerini	2024	17.5	Silver	Tomato leaf, fresh raspberries and plums, bitter chocolate. Sappy, generous in oak, with medium length and medium-bodied.	Merlot Cool Climate
2	Landari Estate Wines	2024	14		Desiccated fruit, quite broad and no recognisable merlot character on the nose. Hard on the palate, added acidity there unbalanced the wine and stripped out the fruit	Merlot
Merlot Previous Class 06 Judges: Lisa Cardelli, Elita Vezies						
	Class Comment		0		Overall there is a lack of varietal characteristics, some are ageing faster and others weren't pick at the optimum ripening or winemaker hand was too heavy. The only two medals showed some varietal aspects but very difficult to see these beautiful generous, ripe red fruit characters and enough structure.	
1	Carlo Ceravolo	2023	16	Bronze	Brown spices, dried red fruit, dusty mushrooms. Quite bitter on the palate, the oak dominates over the fruit, lack length and definition of fruit.	Merlot Organic
2	Landari Estate Wines	2021	14		Colour is quite advanced, the fruit looks dehydrated, some prunes there, but overall tired on the nose. Palate shows just bitterness from oak, otherwise very thin and short.	Merlot
3	Lee Picasso	2023	13		The strong camphor smell is dominating, making difficult to actually drink the wine.	Merlot
4	Val Henry	2023	14		Slightly reductive on the nose, quite broad on the palate, thin and lacking any fruit concentration	Merlot
5	Terence Norwood	2019	15.5	Bronze	Fruit is disappearing, there is a persistent menthol character and a lovely choco/mint flavour at the back of the palate. Ageing quite fast.	Merlot
6	Terence Norwood	2023	14		Quite close on the nose, some chewy tannins on the palate, with otherwise a light body and little to no fruit and length.	Merlot
Pinot Noir Current Class 07 Judges: Isabelle Agnes, Matt Allen						
	Class Comment		0		Impressive class, some truly outstanding wines.	
1	Yvonne Lefebure	2024	15		A big one, big juicy plums, meaty, lots of oak and tannins, not overly varietals. Maybe warm ferment?	Pinot Noir
2	Rino Ballerini	2024	14		slight fizz on the palate, nose is pretty and aromatic but palate is a touch disjointed at the moment.	Pinot Noir Cool Climate
3	Carri & Franzese	2024	15		Fruit feels warm and maybe a bit overripe, lack feshness and delicacy.	Pinot Noir
4	Russell and Petrea Savige	2024	15.5	Bronze	Dark spices, blue fruited, blueberries, sugo, some candid notes on the palate, wet roses. quite forward, missing complexity.	Pinot Noir
5	Terence Norwood	2024	16	Bronze	Shy on the nose, delicate florals, some pretty elements, wild strawberries, missing some mid palate and length.	Pinot Noir

No	Exhibitor	Vintage	Score	Medal	Judge's Comment	Variety
6	Malcolm Summons	2024	19	Gold	Some blue and red fruits here, a fresh herb characteristic and a hint of good oak spices. Complex and balanced. Very pretty wine, bunchy and harmonious.	Pinot Noir
7	Bittern by the Grape	2024	15		Cherries, tomato leaves, on the savoury side, a nice little wine a touch simple.	Pinot Noir
8	Mepunga Wines	2024	18.5	Gold	Very attractive nose, roses and raspberries, forest floor, button mushroom. Good concentration of flavour, depth, velvet texture. wine is still under a slight fizz but very promising.	Pinot Noir Estate
9	Geoff McGowen	2024	16.5	Bronze	crunchy red apple, strawberry lollies, vibrant color and aromas, zingy acidity, solid length	Pinot Noir
10	Mepunga Wines	2024	14		Some fresh leafy characteristics on the nose, clingy, a little metallic, strawberry jam.	Pinot Noir
Pinot Noir Previous		Class 08	Judges: Lisa Cardelli, Elita Vezies			
Class Comment		0		We would have love to see more fruit concentration and drive, the ones that stood out had the balance, the fruit presence and some attractive/perfumed characters. Problems with whole bunch or picking too earl leading to overtly green characters that masks the fruit, some had a distracting menthol character, one was badly affected by cork taint.		
1	Geoff & Kay Rowe	2022	17.5	Silver	Lovely red berries fruit aromas and flavours, quite fragrant on the nose and lifted. The palate has a lovely fruit core but the length and intensity of fruit doesn't carry through. Aside the lack of length, it's a lovely wine.	Pinot Noir
2	Terence Norwood	2022	12		Cork taint	Pinot Noir
3	Mepunga Wines	2021	15		Nettle, herbal character, possibly some whole bunches inclusion. Refreshing acidity, the herbal element mask the fruit, leading to a lack of concentration and personality. Balance the use of stems, if any. Or pick at better phenolic ripeness.	Pinot Noir
4	Terence Norwood	2023	15.5	Bronze	Attractive, perfumed nose. Strawberries, cherries, rose petals, some sweet spices. The palate has a lovely alternation of fruit, acidity and fine-grained tannins. Great length and fruit concentration across the palate	Pinot Noir
5	Terence Norwood	2018	17	Silver	Reductive on the nose, on the palate shows more fruit, quite ripe and glossy. Good mid-palate concentration and drive with sandy tannins.	Pinot Noir
6	Geoff McGowen	2023	17.5	Silver	Perfumed, lifted, sweet baking spices, well-polished red fruit. Powdery tannins, acidity slightly pinched from the mid-palate onwards, but overall good fruit profile.	Pinot Noir
7	Russell and Petrea Savige	2023	15		Liquorice and cherry cola, overtly menthol in character. Fruit dissipates on the palate, the nose is dominated by the menthol, liquorice characters. Would have preferred to see more fruit, hard to pin-point that is a pinot.	Pinot Noir
8	Terence Norwood	2021	18.5	Gold	Fragrant and lifted, fresh strawberries and plums. Palate is juicy, succulent red fruit and chewy tannins, with a lick of sweetness from the oak and alcohol warmth.	Pinot Noir MP
9	Mepunga Wines	2023	18.5	Gold	Nettle, overtly herbal, cooked red fruit. The entrance of palate has some great intention, with time on the glass the whole bunch integrates quite well.	Pinot Noir Estate

No	Exhibitor	Vintage	Score	Medal	Judge's Comment	Variety
10	Terence Norwood	2019	15.5	Bronze	Perfumed, floral- rose petals, lavender aromas. The palate is sappy and juicy, the red fruit profile is delicate , finish slightly grippy and hot.	Pinot Noir
11	Terence Norwood	2020	15.5	Bronze	Broad fruit profile on the nose. The palate structure is good, enough balance between the acidity, the fine-grained tannins but lacks the fruit concentration and definition and the flows and length.	Pinot Noir
12	Mepunga Wines	2023	15		Boiled nettle and candied red fruit. Too spritzzy on the palate to the point of resulting distracting and hard to taste. Watch for excess use of SO2, that can also mute the fruit aromas and flavours.	Pinot Noir
13	Terence Norwood	2021	16	Bronze	Very delicate on the nose, the palate looks a bit broad and fruit lacks the definition and drive. Overall balanced wine, just need more oomph.	Pinot Noir G
14	Geoff & Kay Rowe	2023	15		Candied cherries and strawberries, some red liquorice. Sweet spices from oak, tannic structure look slightly disjointed, possibly from lower quality oak usage? There is an hollow in the mid-palate and then some fruit on the finish.	Pinot Noir
15	Richard Martignetti	2023	18	Silver	Restrained on the nose, succulent red berries and plums on the palate, with enough energy and tension across the length. Slightly sweet/spirited at the back of the palate, but otherwise a lovely wine that keeps getting better with time in the glass.	Pinot Noir

All Blended Reds Current

Class 09

Judges:

Luca Barbon, Brenden Robnik

Class Comment		0		Solid class with great wines showing fruit weight and balanced tannin/acidity. Freshness is the key component in this class which was achieved for most of the wines. Some of them have room for improvement but the ones awarded deliver vibrant fruit with some smart winemaking techniques.		
1	Blight and Lokhorst	2024	16	Bronze	Nice fruit driven GSM with raspberry, vibrant nose with violet notes, fresh, lack of fruit weight , medium palate, medium acidity. Pleasant peppery note on the back palate.	Grenache Shiraz Mataro 1
2	Joseph Grech	2024	14		Subdued nose, cooked red fruit and flat palate. Short finish. Suggest picking earlier and get samples is the vineyard twice a week to time correct picking period. Wine looks tired with heavy dull fruit already	Shiraz Cabernet Sauvignon
3	Bittern by the Grape	2024	15		Light fruit almost shy to come out of the glass, medium acidity with short length, lack of personality. Some sulphites notes masking the fruit. Suggest take it easy on SO2 addition.	Pinot Cinsault
4	Trevor Roberts	2024	18.5	Gold	Great fruit weight and balance tannin/acidity, showing blueberry, dark cherry, some liquorice and peppery notes. Lingering acidity and firm oak tannins. Well made with right picking time	Cabernet Sauvignon Shiraz
5	Frank DiStefano	2024	13		Some evident VA coming through, mushroom and earthy characters cover the fruit on this wine. Suggest keeping winemaking equipment clean and tank off ullage covering the wine with inert gas (CO2) to prevent VA from developing	Grenache Shiraz Mataro
6	Bittern by the Grape	2024	17.5	Silver	Ruby red colour, vibrant on the nose with fresh violet and red berry notes, firm tannins with a drying finish. Sangiovese pops on the nose gratefully but Cab covers the palate with some rough tannins. Miss some equilibrium but overall well thought after.	Sangiovese Cabernet

No	Exhibitor	Vintage	Score	Medal	Judge's Comment	Variety
7	Diego Cappellani	2024	15.5	Bronze	Intense red hue, stew fruit with some plum and dark cherry coming through. Lack of freshness with broad palate and miss on acidity to help this wine gaining some freshness. Keep an eye on correct picking time would be an advise for this wine.	Cabernet Sauv Franc Malbec Merlot
8	Landari Estate Wines	2024	16.5	Bronze	Bright ruby red colour. Red cherry, plum, blueberry on the nose, delicate palate with some RS. Firm tannins and medium palate length.	Cabernet Sauvignon Shiraz Merlot
9	Blight and Lokhorst	2024	15		Green notes, mint flavour. Not varietal lacking off red fruit components and freshness. Peppery aftertaste. Wait a bit longer to pick to avoid phenolic and green notes.	Shiraz Mataro
10	Blight and Lokhorst	2024	15		Lean wine with some nice fruit but not delivering freshness. Medium acidity, lack of fruit weight. Not quite there but has room for improvement. Perhaps a longer skin contact to extract more aromas and structure would be beneficial.	Grenache Shiraz Mataro 2
11	Full Moon Vinyard	2024	16.5	Bronze	Fruit focused wine with nice dark plum, blackcurrant and dried herbs. Big on the nose so as on the palate with black cherry flavours. Miss out on the fresh components, firm tannins.	Cabernet Shiraz
12	Paul Alliston	2024	14		Dull fruit, sour on the palate with some VA spiking up. Not elegant with some issue. Check winery equipment and keep clean tanks and off ullage to avoid any contaminations.	Shiraz Cabernet Sauvignon
13	Blight and Lokhorst	2024	16.5	Bronze	Vibrant with violet, rose and red cherry notes. Quite delicate with nice acidity. Fruit weight with firm tannins. Phenolic finish.	Shiraz Grenache
14	Blight and Lokhorst	2024	15		Red cherry, blueberry aromas but with some stewed fruit. Earthy notes with unbalanced tannin/acidity.	Aglianico Shiraz
15	Rino Ballerini	2024	16.5	Bronze	Good fruit weight with dark cherry and blackcurrant, lack of freshness and acidity to hold the big structure of tannins. Longer time on skin would help getting the tannins polymerised therefore softer on the palate avoiding rough and grip mouthfeel.	Sangiovese Cabernet Sauvignon Hot Climate
16	Richmoore Wines	2024	15		Dull fruit, lack of vibrancy, big tannins with phenolic finish. Rough on the back palate lacking acidity. Picking at the right time when tannins are not green would help to obtain softer and smoother tannins structure.	Shiraz Cabernet
17	Diego Cappellani	2022	13		Developing characters with some brett masking fruit. Keep winery equipment clean to avoid any contaminations.	Grenache Shiraz Mourverdre
18	Jesse Fergie	2024	17	Silver	Rich red and black fruit with plum and blackberry coming through. Eucalyptus and dried herbs. Miss out on freshness	Shiraz Cabernet Sauvignon 50 50

All Blended Reds Previous **Class 10** **Judges: Grant Scicluna, Richard Martignetti**

Class Comment	0	This is a difficult class to judge - many varieties and many blends. So it is always difficult to compare apples and oranges. Ultimately the wines which cut through showed a seamless and a beauty. Consider how one variety blends with another - sometimes they enhance each other, other times they risk detracting.
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No	Exhibitor	Vintage	Score	Medal	Judge's Comment	Variety
1	Terence Norwood	2021	17	Silver	Developing on the nose and palate. A little simple, approachable. Tannin in check.	Cabernet Merlot
2	Lee Picasso	2023	12		Faulty. Volatile. The nose is green. The palate is acidic and bitter. Unripe.	Cabernet Sauvignon Merlot 87 13
3	Gavin Pennell	2021	15.5	Bronze	Chocolately, a little herbal on the nose. Touriga promises power, but this wine sits in a more medium-bodied palate. This in mind, the winer lacks fruit power, a little thin to stand up to the tannin.	Touriga Shiraz
4	Mario & Izabella Fantin	2022	18.5	Gold	Varietal nose, very blackcurrant and pencil shavings on the nose. Grippy tannin, well structured on the palate. Youthful, but with capability to age further.	Cabernet Merlot A
5	Richmoore Wines	2023	15.5	Bronze	Perfumed. Textural and nicely flavoured. A seamlessness to the blend.	Shiraz Cabernet
6	Glen Van Neuren	2022	12		Volatile, apologies. Palate is thin, lacking the power expected of Sagrantino.	Sagrantino Shiraz
7	Mario & Izabella Fantin	2022	15		Pretty nose. A lovely freshness, but sitting a little disjointed.	Cabernet Merlot B
8	Iannantuono Achilleos Ranisavljev Achilleos	2021	15		The wine feels as if the two varieties are fighting one another. The wine sits both heated with alcohol and high in acid. It doesn't achieve the balance required.	Shiraz Merlot 50 50
9	Tarabilli Wines	2023	13		Herbal nose. Green.	Shiraz Cabernet Sauvignon Malbec
10	Lou Digregorio	2022	12		Faulty, volatile.	GSM 46% 36% 18%
11	Bittern by the Grape	2023	18.5	Gold	A random blend which works so well! Bringing the best characteristic of one grape to the other, it celebrates both, particularly bringing the Pinot Noir forward. Clean and crisp. It has gorgeous flavour and wonderful balance of all elements.	Pinot Tinta Berroca
12	Joseph Grech	2023	15		Slightly herbal on the nose. The wine sits a bit chalky and green in flavour. It could bring some more ripe fruit weight.	Shiraz Cabernet Sauvignon
13	Marc Venturini	2018	17	Silver	Dark ruby. Pastille, licorice, hints of dustiness from age. The wine is showing well now, though feels it is now on the decline.	Chambourcin Shiraz
14	Mario & Izabella Fantin	2022	16.5	Bronze	Menthol, eucalyptus on the nose, lacking in fruit. Palate is pleasant, structural, but has fruit to stand up to the structure.	Cabernet Merlot S
15	Marc Venturini	2021	19	Gold	Aromas of blackcurrant, savoury character and earth. Highly perfumed. A wine which brings power in a velvet glove. There is a tannic edge to the wine which, but a core of fruit power, which sets it up for future development. Well crafted blend of two varieties, using the best characteristics of each to hero the other.	Chambourcin Mataro

Less Common
Previous

Class 11

Judges: Isabelle Agnes, Matt Allen

Class Comment

0

Some commun varietals were very well made, refreshing and well executed wine making across the board!

No	Exhibitor	Vintage	Score	Medal	Judge's Comment	Variety
1	Paul Finn	2023	17	Silver	vibrant fruit, blueberries, plums, cola. Full body, warmth in the palate, balanced structure, dusty tannins, good length.	Tempranillo
2	Bittern by the Grape	2023	13		Ethyl acetate. Licorice, some crunchy red fruit shaded by the pungent VA.	Tinta Berroca
3	Zyrah Winery	2020	15		dark cherries, licorice, soy sauce, good elements, varietals. A bit forward and simple.	Tempranillo
4	Marc Venturini	2023	14		eucalypt, cranberries, acidity is out of balance and cutting the length and fruit component of the wine	Mataro Barrel 2
5	Diego Cappellani	2022	15		blackberries, meaty, minty palate, juicy, warm, alcohol heat is needed more fruit support.	Durif
6	Dave Chambers	2022	15.5	Bronze	blackberry jam, toffee, burnt caramel, licorice, a big wine but within balance, harmonious palate some interesting dry herbs notes.	Lambrusco Maestri
7	Len Majden	2021	14		hazy, forest floor, mushrooms notes, the palate is faded by microbial instability	Barbera
8	Marc Venturini	2022	15.5	Bronze	christmas spices, oaky, touch VA, some crunchy red fruits, structured wine, highly varietal	Grenache Barrel 2
9	Lee Marshall	2023	14		Barnyard, bourbon and coke, a dusty element here watch out for microbial stability.	Tempranillo
10	Bittern by the Grape	2023	17	Silver	Meaty, red plums, red licorice, sweet spices, a dusty element but the wine is lifted by the red fruit, Joven style. Solid length. Good	Tempranillo
11	Marc Venturini	2022	15		VA a bit high, candid elements, oaky caramel.	Grenache
12	Paul Alliston	2024	13		Dark plums, chocolate, oregano on the nose. Mousiness on the palate.	Sangiovese One
13	Landari Estate Wines	2023	17.5	Silver	Fresh strawberries, red cherry, tomato leaves. Lifted structure, vibrant red fruit, Moorish wine, good length	Sangiovese
14	Glen Van Neuren	2023	15.5	Bronze	Melisse, red plums, Eucalypt, velvet texture, firm tannins. very refreshing.	Touriga Nacional
15	Zenon Kolacz	2020	15		Quinin, baie leaves, toffee, olive brine. Interesting notes lacking mid palate.	Sagrantino #2
16	Gavin Pennell	2020	16.5	Bronze	Vanilla a bit heavy, dried orange peel, toasty, black paper, minty edge. Moorish palate, dry petals, black plums, balanced.	Malbec
17	Marc Venturini	2023	14		shy on the nose, red licorice, red cherries, leafiness, delicate wine, pretty. Missing length.	Mataro
18	Gavin Pennell	2021	17.5	Silver	Oaky, red plums, smell like an old cheese cellar, in a good way. crunchy red fruit, vibrant acidity, bresaola. A good wine, could have a touch more length	Durif
19	Len Majden	2023	15.5	Bronze	Musty nose, candid fruit, cherry lollies. Interesting wine, uncommon spectrum but balanced.	Chambourcin
20	Zenon Kolacz	2020	15		florals, red fruit, bright, alcohol is a bit high for the lack of fruit support.	Sagrantino #1
21	Trevor Roberts	2023	14		Tomato leaves, capsicum, tannins are a little green, lack of flesh	Touriga Nationale
22	Bittern by the Grape	2021	18.5	Gold	vibrant color, pomegranate, fresh oregano, well integrated oak, on the underripe side but somehow refreshing.	Petite Syrah
23	Harridge Family	2020	15.5	Bronze	raspberries and lavender, ethanol is poking a bit and is overpowering some delicate aromatics fresh for its age.	Durif 2020
24	Gavin Pennell	2023	15		A little sweaty on the nose, vegetal notes, blackberries, vegemite, wet roses. Lack of mid-palate, shy length	Saparavi
25	Diego Cappellani	2022	17.5	Silver	fruitful, raspberries, violets. Firm structure, delicate aromas, good length, electric acidity, leafy.	Barbera

No	Exhibitor	Vintage	Score	Medal	Judge's Comment	Variety
26	Anthony Domanti	2022	13		Cooked fruit, dull palate. Microbial issue	Barbera
27	Paul Alliston	2024	15		Sugo and raspberries. heavy on oak. Closed palate, hard acids.	Sangiovese Two
28	Dave Chambers	2020	15.5	Bronze	blackberry jam, cloves, savoury and meaty. hard on the palate, huge tannins but holds heaps of fruits.	Durif
29	Glen Van Neuren	2023	16.5	Bronze	Juicy, plums and strawberries, chewy tannins but all in balance. Complex wine, incredible aging potential.	Tempranillo
Less Common Current						
Class 12		Judges:		Grant Scicluna, Richard Martignetti		
Class Comment			0	A constantly shifting, changing class, extremely difficult to judged due to the "oranges" compared to "apples" effect. Sangioveses represented many contrasting styles - some light, some structured. The best examples showed the latter. The lighter wines in the category charmed with their freshness. We encourage all to continue to work with these emerging varieties, which offer real interest on the wine scene.		
1	Glen Fortune	2024	15		Some dark plum, but the herbal eucalyptus character on the nose is too pronounced. Palate likewise has some offputting bitterness/sourness. Picked too early? Needs more ripe fruit.	Tempranillo
2	Blight and Lokhorst	2024	15		Pale ruby. Fresh raspberry, rhubarb on the nose. A light, fruity take on the variety. Fresh and breezy, but not overly complex. Pick a bit later for complexity?	Grenache
3	Vincent Conserva	2024				Lagrein
4	Lee Marshall	2024	14		Deep ruby. Volatile aromas on nose masking the aromas. Fresh, red fruited palate, a bit simple.	Aglianico
5	Richard Webb	2024	15.5	Bronze	Pale ruby. Attractive, red-fruited, cherry cola nose. Flavours flow onto the light palate too, cherry, strawberry, rhubarb with some spearmint character in the background. A lovely light red.	Cinsault
6	Dragan Sudzum	2024	14		Dark crimson. Caramel molasses on the nose, otherwise very shy. Dried-fruited, a little dusty, but otherwise shut down on the palate. A lot of character but fairly neutral character. Lacks finesse.	Graziano Cabernet
7	Bittern by the Grape	2024	15		Dark coloured. Dark, broody nose. Palate is structural, both in terms of a crunchy acid and its abrasive tannin. Palate lacks the fruit flavour to match, and falls away too soon.	Lagrein
8	Paul Finn	2024	15.5	Bronze	Dark ruby. Red plum, black tea with some crushed roses on the nose. Palate is fresh, but acidity at this stage remains too crunchy high. Pomegranate, dark cherry and red apple but a little dilute in flavour. Chewy tannin. Will come together well.	Aglianico
9	Geoff Stevens	2024	16	Bronze	Pale ruby. Fresh cherry on the nose, with faint herbal influence. A light take on the variety that delivers juiciness with some hints of black tea on the back palate. Well integrated acidity, gentle tannin, just calls for a bit more complexity.	Sangiovese
10	Rino Ballerini	2024	16	Bronze	Deep ruby. Too heavy-handed oak shows on the nose and palate. Flavours of cherry, cola with hints of herb. Finish is chocolately. Well integrated tannin and acidity.	Sangiovese Hot Climate

No	Exhibitor	Vintage	Score	Medal	Judge's Comment	Variety
11	Menace Wines	2024	16	Bronze	Medium ruby in colour. Nose dominated by strawberry and raspberry. Fresh flavours on the palate. Softly textured, plump with fruity flavour. Has definition.	Grenache
12	Bittern by the Grape	2024	18.5	Gold	Dark ruby. Dark cherry, herbal sage on the nose. Palate is medium with great integration of structural elements, finishing long with dark cherry, black tea and earthy flavour. Has definition and refinement.	Sangiovese
13	Glen Van Neuren	2024	16.5	Bronze	Impenetrably dark. Blue fruited and crushed rock on the nose. Well integrated structural elements - fresh acidity, velvety tannin - with fresh blue and mulberry flavours. Sits slightly warm on the finish. Good length.	Lagrein
14	Glen Fortune	2024	17.5	Silver	Dark crimson. Dark chocolate, plum, raisin on the nose. A real palate stainer! Delivers rich flavours of rum, raisin, chocolate. Youthful, needs time. Calls for a big hearty meal.	Petit Syrah
15	Pierre Rault	2024	15.5	Bronze	Dark crimson. On the nose, dried fruit soaked in brandy/kirsch. High tannin, high alcohol leaves a full impression - but calls for a lighter touch in both. Tannin is abrasive and the alcohol burns. Fruit is overripe, needs freshness and definition.	Durif
16	Rino Ballerini	2024	15		Purple in colour. Pastille, blueberry and plummy nose. Palate lacks fruit to match its structural components. Acidity too brisk and the palate finishes with a sandy, bitter tannin and alcohol warmth. Time will be kind.	Lagrein Cool Climate
17	Trevor Roberts	2024	17	Silver	Nose of plums, violets. A light take on Aglianico. The pleasant palate is tangy and fresh-fruited, with hints of white chocolate on the finish. The tannin is gentle and unobtrusive. A lovely light to medium-bodied red, could do with a little more concentration. The wine lingers with purity.	Aglianico
18	Paul Finn	2024	14		Musky aromas mask the fruit. Aroma seems closed down. On the palate, the wine is drying with chalky tannin. Calls for more fruit weight.	Aglianico B
19	Rino Ballerini	2024	15		Grapey, dried characters on the nose. Palate is too drying, could do with more management of tannin. Very chewy! Consider how to add balance with more fresh fruited character.	Red Moscato Wine
20	Marc Venturini	2024	15		Dark cherry, pencil shavings on the nose, oak showing through a touch. Light to medium in body, the wine has some sappy herbal and rustic character which lingers as bitterness in the back palate. Try and coax out more mid palate generosity to combat this.	Chambourcin
21	Richard Webb Nick Pane	2024	15		Deep ruby. Black fruited nose, masked by slightly too much oak. Palate also shows a slightly heavy hand to mask the berried fruit flavours. Drying finish.	Lagrein Oak
22	Rino Ballerini	2024	18.5	Gold	Dark crimson. Ripe, brambly fruit and plum on the nose. Really well pitched! Full bodied but has definition. Powdery tannin is matched with lovely fruit, vanillin oak.	Durif Cool Climate
23	Blight and Lokhorst	2024	18	Silver	Medium ruby. Red plum, dark cherry, crushed rocks, tobacco. Plump, persistent palate delivering ample red-berry fruit character with some minerality. Robust tannin works to carry the fruit well. Still youthful.	Aglianico
24	Glen Fortune	2024	15		Gently fruity nose. Palate is linear, lacks some weight. Could do with some more structure.	Sangiovese

No	Exhibitor	Vintage	Score	Medal	Judge's Comment	Variety
25	Richard Webb Nick Pane	2024	17	Silver	Dark ruby. Blue and brambly berried nose. Well pitched Lagrein, not compromising delicacy at the expense of flavour. Well achieved integration of structural components, the tannin ripe and velvety. The wine has a lovely medium body, would pair well with food.	Lagrein
26	Bittern by the Grape	2024	16.5	Bronze	Pale ruby. Herbal, minty nose. The palate is light with pomegranate, strawberry and cherry. A gentle grip of powdery tannin adds body, but doesn't intrude. Some persistence. Approachable and slurpable light red.	Cinsault
27	Lee Marshall	2024	15		Deep ruby. Smoky, burnt rubber nose. The toasty oak too prominent, masking the fruit. Palate is light, with rhubarb, plum flavours dominating. The Tempranillo has masked Aglianico's power and structure. An unsure blend.	Aglianico Tempranillo
28	Angelina Dimasi	2024	17	Silver	Medium ruby. A fruity nose with some tobacco and choc. A light take on the variety, with refinement. Gently integrated tannin. Classy wine.	Sangiovese
Rose Any Variety						
Class 13		Judges: Kartina Butler, Jim Mullany				
Class Comment			0	Lots of over extraction, with broad variance of colour. Some unwelcomed sweetness and overripe fruits with heavy sulphur handling.		
1	Anthony Domanti	2024	14		Showing brown and amber undertones which it shouldnt at this time at its life. Some fino/sherry characters. Tired with watermelon oxidative notes. Sweet sherry. Suggest less oxidative handling and monitor sugar ads.	Pinot Noir Rose
2	Harridge Family	2022	16	Bronze	Pretty pale apricot colour in the glass, some nice turkish delight aromas on the nose with some ribena notes too. There is a bitterness, warmth and astringency which clips on the palate though the flavour profile aside of that is pleasant. Monitor fruit ripeness and tannin.	Cabernet Rose
3	Mario Fantin & John O'Callaghan	2024	15		Gorgeous colour true of Shiraz rosé but there is some volatile acids on the nose. This detracts from the cherry and plum characters. Fruit appears overripe. Suggest cleaner winemaking practices and picking fruit earlier.	Shiraz
4	Harridge Family	2024	14		Quite green with loads of pyrazines. Snowpea tendril, passionfruit Cabernet vine. Very sweet on the palate. If this is due to sugar ads, restraint Rose is suggested.	Cabernet Rose
5	Carlo Ceravolo	2024	14		Pretty colour, though more in line with a light red than rosé. Some spice and richness of chocolately ripe fruit. The wine is breathy and sweet. Less hangtime on the fruit would be advisable.	Grenache Organic
6	Geoff McGowen	2024	16.5	Bronze	Glorious colour! Truly celebratory, in its peach/pink hue. Strawberries and cream, some gentle herbs, bay. Lemony acidity does clip and the wine is missing a little balance but in terms of a simple and refreshing wine, serve this ice cold come Christmas and there will be many happy punters.	Rose Pinot Noir
7	Stelios Karagiannis	2024	13		Sherry characters, this feels more fortified than rosé in style. Nutty and oxidative	Shiraz Rose

No	Exhibitor	Vintage	Score	Medal	Judge's Comment	Variety
8	Rino Ballerini	2021	14		Muscat, musk and turkish delight aromas, kind of blackberry nip feel to it. It smells sweet. Waxy, grape skin phenolics pull at the palate and the wine carries a little fizz which I suggest likely wasn't intentional. Very lychee driven and heavy of the broad aromas. Gentler extraction advised.	Red Moscato Rose Cool Climate
9	Rino Ballerini	2024	15		Very pretty colour, led completely by lychee and macerated strawberries both on the nose and palate. This is a sweet wine, bordering desert wine it carries Riccadonna asti vibes without the fizz. I'm not sure of the style intended here but I can see it being chilled down and enjoyed by the few interested in this style.	Red Moscato Rose Cool Climate
10	Mepunga Wines	2024	16	Bronze	Pretty colour if not a little heavy handed for Pinot based rosé. Some medicinal characters and lemony acidity. Lots of strawberry confection, red frogs, redskins, raspberry jelly. Length is clipped short and there is some alcohol heat and spice. It is nearly there, but not quite. Would like to see gentler handling next year and encourage you to refine and submit again.	Pinot Noir Rose
11	Greg Hodson	2023	16.5	Bronze	Pretty with salmon colour in the glass. This feels generous and typical of Shiraz rosé, christmas berry, red fruited and red apple skin. It is quite broad on the palate and it needs some spine by way of acidity but the phenolic grip and fruit garners interest and builds length. I like this and can tell it's well made. Just want to see it with a little more get up and go.	Shiraz Rose
12	Paul Alliston	2024	15		Lots of spice and red berry fruit. Sadly, the fruit does feel very ripe and the a little overt leaving the wine feeling flat and missing vigour. Looking at the colour, extraction may be a little heavy handed. Suggest to refine, perhaps find a better fruit source or pick fruit earlier and retry.	Shiraz Rose
13	Nick Pane	2024	18.5	Gold	Super pale canteloupe colour in the glass. This is quite muted on the nose but there is a delicious melon and yellow peach, alpine berry flavours on the palate which carry nice line and balance. A wine that I want to chill right down and enjoy alongside a nice bucket of prawns. Nicely done.	Mataro Grenache Rose
14	Mepunga Wines	2024	14		Bit of reduction and sulphur on the palate obscuring fruit. I don't mind a bit of reduction as a style but this doesn't feel intentional here, nor perhaps should it. Extremely heavy handed on the sulphur. Sadly obscuring any fruit from view.	Pinot Noir Blush
15	Joe and Alf Urbani	2024	13		This is deep in colour and more akin to a light red than rosé. Something awry here, onion like, garlic on the nose. Sadly unclear with VA taking the lead.	Rose - Shiraz 2 hrs on skins
16	Landari Estate Wines	2024	16.5	Bronze	To be commended on the colour. It certainly looks and smells like Merlot rosé. Raspberry compote and red cherry with spiced plum. It is nearly sitting in the off-dry category but it would be lovely to see this wine dry. It feels well made and perhaps sugar is the only area of improvement here. I really like this and encourage you to keep going.	Merlot Rose
17	Glen Van Neuren	2024	16.5	Bronze	Glorious colour, though more in the light-red spectrum it seems. Christmas berries and cranberry, a little muted on the nose. Acidity is overarching on the palate and quite lemony, though this is typical of the variety, making the wine quite thin. It carries an enjoyable tannin structure, would like to see more fruit presence here.	Largein Rose

No	Exhibitor	Vintage	Score	Medal	Judge's Comment	Variety
18	Paul Alliston	2024	14		Some VA here and the nose does sadly lead with acetone. More careful monitoring of oxidative handling required.	Sangiovese Rose
19	Gavin Pennell	2023	13		Too much sulphur applied here which is a shame as I think there may be a bit to like behind it but its hiding behind this heavy-handed application. Colour is lovely.	Rose
20	Landari Estate Wines	2023	14		Pale salmon but seemingly heavy on sulphur application which does seem to obscure fruit. I think the fruit here might be good but its very hard to assess with this level of sulphides.	Merlot Rose
21	Peter Weaver	2024	15		Lots of cranberry and apple on the nose with red cherry but the palate leads with acidity which doesn't feel natural. Finishes jarring with fruit sweetness pixelated from view. I would suggest less ripe fruit ensuring acid ads are not required.	Shiraz Rose
22	Frank DiStefano	2024				Withdrawn Rose
23	Mike Wilson	2024	15		A lovely colour but closed on the nose. Acidity is jarring and it renders the wine as dilute and thin. Vine age may play a part here, but the wine is lacking depth of fruit flavour.	Cabernet Merlot Rose

Riesl, Tram, Pinto Gris		Class 20		Judges: Isabelle Agnes, Matt Allen		
Class Comment		0		A good mix of styles, with a massive stand out.		
1	Trevor Roberts	2024	18.5	Gold	delicates aromas, green apples, blossoms fresh herbs, lime zest, light and lovely Mosel vibe, lingering acidity.	riesling
2	Glen Fortune	2024	15		So2 a bit pocky on the nose, fresh and crisp elements here, pears and lime, the wine is masked by Sulfur at the moment.	Reisling
3	Mepunga Wines	2024	15		Interesting style, baked apples, hazelnut, lemon flesh, chamomile. A little oxy and barnyard.	Riesling Estate
4	Rino Ballerini	2024	15		Pretty color, dry roses on the nose, good lenght, mouth filling, maybe a little to developed already	Pinot Gris Cool Climate
5	Class Comment					Withdrawn
6	Rino Ballerini	2023	16	Bronze	Aromatic on the nose, fresh grass, lemony, red apple skin, harmonious palate, varietal expression. Alcohol a bit high but good lenght overall	Pinot Gris Cool Climate
Chardonnay Current		Class 21		Judges: Kartina Butler, Jim Mullany		
Class Comment		0		A nice class with no significant faults, lovely to see some refinement and pretty floral characters across the board. A little premature oxidisation in some of the wines.		
1	Carri & Franzese	2024	19	Gold	Very pretty with exuberant florals, pleasant saline, sea salt characters both on the nose and palate. This is quite delicious and finishes with some baking spice complexity and a subtle phenolic grip.	Chardonnay
2	Geoff McGowen	2024	16.5	Bronze	Slightly oxidative with fino sherry character humming along ahead of fruit. Pleasant almond kernal and dried apple aromas. Golden delicious fruit flavour on the palate with plenty of spice	Chardonnay

No	Exhibitor	Vintage	Score	Medal	Judge's Comment	Variety
3	Richmoore Wines	2024	15		Creamy with generous oak handling, richer and bolder style of chardonnay that will find a place at many a table. Baked custard and lemon curd with pastry creme and vanillin notes. Pleasing nutmeg and clove. If anything, suggest reigning in oak a smidge.	Chardonnay
4	Vedran Gladovic	2024	15		Lacks balance, acidity angular, suggest some malo to round and soften, taming the applely acids and providing more interest and body.	Chardonnay
5	3 Blockheads	2024	15		Enjoyable saline flavours, something a little unclean in the profile obscuring fruit on the palate. A little musty but behind that there are white blossom aromas and spiced pear with cardamom too. Nearly there.	Chardonnay

Chardonnay Previous		Class 22	Judges: Kartina Butler, Jim Mullany			
Class Comment		0	This is such a pleasing class with very few faults noted. Such beautiful exuberant fruit and lots of struck match reduction handled very well. A joy to judge. Well done.			
1	Geoff McGowen	2023	15		Botanical with native florals, quite sweet though acidity does pull quite significantly on the tail end. Lacking balance, finishes with some heat. Feels oxidative and as though it had trouble finishing ferment. There are some attractive aromas, though present quite honeyed for its age. Encourage to keep trying and keep sweetness in check.	Chardonnay
2	Terence Norwood	2023	19	Gold	Attractive lemon colour with green edges, always a good sign! Some delightful lemon zest characters on the nose with attractive and trendy flinty mineral and struck match reduction. Most welcome! The balance is of note. Loads of white stonefruit and enduring length. This is a very well-made wine, and I would suggest excellent fruit sourcing too. Spiced pear and blossom with nutmeg and cinnamon nuance. Gorgeous with lovely line and length. Pour me another glass!	Chardonnay
3	Richmoore Wines	2023	16.5	Bronze	A little closed and muted on the nose. What is present on the palate is gorgeous. White florals and lemon zest with a little wet slate. It is evident you have not taken shortcuts and have made the best of the fruit you have at hand. Would love to see this wine again with a little more restraint on the palate and more exuberance of aromas on the nose. Nicely done.	Chardonnay
4	Vedran Gladovic	2023	14		Showing more age in the glass than it should. Lots of butter and toast on the nose, creamy and rich. There is also a little fizz suggesting secondary ferment in the bottle. Quite cheesy leesy. Suggest restraining oak influence and tidier handling for better effect.	Chardonnay
5	Terence Norwood	2021	15.5	Bronze	A little effervescence and flinty struck match on the nose. Quite a bit of rubber here which restricts fruit, which is a shame as I think the fruit is good. Sulphuric on the palate and it needs to be reigned in. Aside from this there is lovely lemon zest fruit, grapefruit and underripe mango which is quite delicious. Please keep going, just reign in the sulphur. I'm looking forward to following the trajectory.	Chardonnay

No	Exhibitor	Vintage	Score	Medal	Judge's Comment	Variety
6	Gavin Pennell	2020	15		Some oxidative fino sherry notes here, the wine is looking a little tired. Bruised apple, apple puree notes. Saline notes here which are pleasing but lacking overall fruit integrity and balance.	Chardonnay
7	Terence Norwood	2019	17.5	Silver	Some reduction here with flint and struck match, nectarine and grapefruit with some white peach too. Very pleasing fruit on the palate and quite spicy, curry leaf and clove. Wine finishing with heat.	Chardonnay MP
8	Terence Norwood	2019	16	Bronze	Tropical fruit, loads of lychee and guava. A little round and needing some acidity to bolster the backbone. Fruit is ripe and needs earlier pick time. Lovely in its way.	Chardonnay G
9	Terence Norwood	2020	18.5	Gold	A delicious wine with lemon and lime intrigue, this is delightfully handled and there is some reduction, struck match, flint and crushed rock which brings a spine to the fruit. Acidity in check and showing beautifully fresh for its age, this is a great sign of its cellaring potential. grapefruit peach and apricot craft a clean line through finish. Bravo	Chardonnay

Less Common White

Class 23

Judges:

Grant Scicluna, Richard Martignetti

Class Comment		0	Always great to see people working with new varieties, especially some ultra rare ones. In a category like this it is difficult to compare "apples" and "oranges". Amongst the like for like comparisons, great to see winemakers pick a style and aim for it, particularly in the Sauvignon Blancs. Overall a well made class, though a few wines let down by too much sulphur use. Others wines let down by some picking choices - too ripe or not ripe enough. Many wines not yet showing well due to youth.			
1	Libby Hatzimichalis	2024	15.5	Bronze	Pale lemon. Grapey, orange blossom, reminiscent of a moscato. Bracing acidity but brings a spicy, gingery palate to match. The warmth of the alcohol shows through, calling for a bit more fruit lushness to balance. A great introduction into this grape and great to see a new grape being pioneered.	Tamiga
2	Nick Pane	2024	16.5	Bronze	Pale colour, aromas of melon and passionfruit. Good complexity and concentration. Vibrant acidity, balanced by sweet, ripe fruit with a little unpleasant bitterness at the back palate (too long on lees?). Could do with more finesse.	Sauvignon Blanc F
3	Greg Hodson	2024	15.5	Bronze	Deep lemon colour. Deep pear on the nose. Golden pear, apple tart, honeyed flavours. Sits a little too round. Some acidity would cinch the palate and provide some structure. Certainly charming.	Chenin Blanc
4	Gavin Pennell	2023	15		Pale lemon. Sulphur on the nose with white stonefruit hiding underneath. Crisp green apple with a cut of salinity. Has some weight but needs more fruit flavour.	Fiano
5	Peter Weaver	2024	15		Pale lemon, clean but slightly simple nose. A citrusy, apple-driven palate doesn't completely speak of its variety. The palate is clean, fresh, but drops off too soon. Coax some more fruit flavour out to fill the palate.	Sauvignon Blanc

No	Exhibitor	Vintage	Score	Medal	Judge's Comment	Variety
6	Little Dog Wines	2024	15		Too shy on the nose. Lacks varietal character, where is Viognier's lusciousness? Some orange blossom and citrus on the palate. The problem is not in the winemaking, but the high acidity reflects the grapes were picked too early. Viognier calls for more oomph!	Viognier
7	Diego Cappellani	2022	18.5	Gold	Gold lemon. Golden apple, kiwi, nutty oak, and slight mustiness on nose. Bringing the lush side of fiano, this rich wine has buoyant acidity to balance. Great complexity and length. Flavours linger with ripe apple, peach, ginger and bread. The wine is developing nicely and has more to go!	Fiano
8	Rino Ballerini	2022	14		Pale colour, oxidative, unpleasant character on the nose. Palate has phenolic grip, some bitterness. Oxidative palate needs some fruit to come to the fore.	Sauvignon Blanc Cool Climate
9	Menace Wines	2024	15		Pale lemon. The nose shows signs of oversulfuring. Apple tart and pear drop on the palate. Racy, fresh style, but lacks complexity for a medal.	Chenin Blanc
10	Landari Estate Wines	2024	15		Pale lemon. Pear and white flowers on the nose. Straightforward, clean, pleasantly fruity wine. Some green apple, tangy lemon. Lacks some complexity and weight.	Trebbiano
11	Lou Digregorio	2023	16	Bronze	Brownish. Oxidative and skinsy style. Unique in the lineup. Aromas of red apple, bread, walnut and orange skin/blossum. Grippy palate delivers apple tart, doughy, ginger, cinnamon, orange peel pithiness. Has complexity and cleanliness, perfect to pair with food. A great example of an orange skinsy wine, bringing style to a fairly neutral variety.	Doradillo
12	Nick Pane	2024	18.5	Gold	Pale lemon. Classic Sauvignon blanc nose with passionfruit and hints of green capsicum pungency. Palate echoes the nose. Pithy acidity keeps the palate taut as more lemon curd, tropical fruit flavours come to dominate. Fairly lengthy. This style will have a lot of fans!	Sauvignon Blanc
13	Rino Ballerini	2019	13		Musty aroma on nose, masking the palate. Unclean? Underneath is a wine trying to fight through.	Verdelho
14	Lee Marshall	2023	17.5	Silver	Pale lemon. White nectarine, cashew and seaspray on the nose. Attractive, fresh palate delivers some tropical flavour. Lovely medium palate. Has great shape to the palate, held taut with crunchy acidity.	Vermentino
15	Little Dog Wines	2024	15		Pale lemon. Lemon blossom and fresh cut grass on the nose. Youthful tightness on display on a coiled palate. Needs time to unfurl.	Semillon
16	Rino Ballerini	2024	15		Deep lemon colour. Nose Floral, apple, white bread. Off-dry in style, but the sweetness masks the too delicacy of the flavour. The palate needs more fruit intensity to match the sweetness.	Sauvignon Blanc Cool Climate
17	Mario Fantin & John O'Callaghan	2024	17	Silver	Pale lemon. Grassy, herbal, passionfruit nose. Embracing the more herbal side of the variety, with blackcurrant and capsicum dominating, with passionfruit coming through on the finish. Good balance, good persistence, fruit intensity.	Sauvignon Blanc
18	Rino Ballerini	2023	16.5	Bronze	Deep lemon colour. Mango and tropical nose. Ripe palate with lemon curd, vanilla, mango and passionfruit. Lovely integration of acidity. The palate has balance and drive. A fume-style, less pungent personality of Sauvignon blanc.	Sauvignon Blanc Cool Climate
19	Mepunga Wines	2024	14		Deep lemon colour. Volatile? Vanillin character with fresh meadow aromas on the nose, but not very varietal. Phenolic bitterness on the palate. Lacking fruit.	Sauvignon Blanc

No	Exhibitor	Vintage	Score	Medal	Judge's Comment	Variety
20	Glen Fortune	2024	16.5	Bronze	Pale lemon. Shy nose, reduce some So2 or let the wine mature in bottle longer. Blackcurrant nib, fresh cut grass, white flowers on the nose. Linear palate has drive and freshness, with citrusy character. Some bitterness hangs on the back palate.	Sauvignon Blanc
21	Mario Fantin & John O'Callaghan	2023	18	Silver	Lemon coloured. Not overly aromatic, but some stonefruit on the nose. The palate is where it's at. It's elegant, but has great persistence and length. The palate has weight but refinement, delivering stone fruit, ripe lemon, nuttiness and lick of salt. Lovely texture.	Vermentino
All Blended Whites		Class 24	Judges: Grant Scicluna, Richard Martignetti			
Class Comment		0		Pleasant wines. We questioned both blends here, do they compliment or detract? Consider whether the blending compliments or contrasts the hero grape. If it adds complexity, good. If it dilutes, less so.		
1	Rino Ballerini	2023	15		Lemon gold. Varietal pear on the nose, smells of Gris. A touch of green acidity sits too high. Sauvignon blanc adds some pungent grass/herb/funk character to the blend. Feeling is that the Sauvignon blanc interrupts the classic character of Gris, by adding a green herbaciousness.	Pinot Gris Sauvignon Blanc
2	Joseph Grech	2023	16	Bronze	Pale lemon. Fairly neutral citrusy nose. Softly textured palate has well integrated acidity. Some white peach character on a leaner, linear style of Chardonnay. Pleasant wine. Is Sultana diluting the character of the Chardonnay?	Chardonnay Sultana
Sparkling Grape Wine		Class 31	Judges: Isabelle Agnes, Matt Allen			
Class Comment		0		Very exciting class, lots of surprises, definitely clean fresher rewards for all of them.		
1	Richard Webb	2024	17.5	Silver	Jasmin nose, green pear, fine mousse, refreshing style, sweetness is balanced, a lovely drink.	Ozsecco
2	Mepunga Wines	2024	14		Funky, sour edge, Sauvignon blanc is definitely showing off. Macrobia?	Riesling Sauvignon Blanc Piquette
3	Trevor Roberts	2024	16	Bronze	mandarin peel, nectarines, good length, green notes but quite refreshing. Some very good element, sugar just masking some acids.	Prosecco
4	Richard Webb	1999	18.5	Gold	Very cool tasting this wine, on the nose it is all here, brioche, short bread, vanilla slice, bruised apples. Palate is harmonious, oak is intense but the vinous style can support it, bubbles are shy but a wow for its age.	Pinot Chardonnay RD (Magnum)
5	Wilhelmina Estate	2024	16	Bronze	Vinous wine, quite a developed spectrum, leather, mint, cloves, lots of oak, sharp structure, maybe lacking of fresh fruits.	Sparkling Shiraz
6	Nick Pane	2024	16.5	Bronze	lovely nose, roses, yellow peach, lemon skin. Palate has a campari edge that is adding to the structure of the wine, balanced, good elements, lacking length.	Sultana Grenache Trebiano
7	Pierre Rault	2023	16.5	Bronze	Zesty wine, red berries, ginger, toast, it's crunchy and vibrant, different in its style, complex. shy bubbles but pleasant wine.	Pinot Chardonnay

No	Exhibitor	Vintage	Score	Medal	Judge's Comment	Variety
	Richard Webb	2024	15		Austere style, fine mousse, elderflowers, acidity seems out of balance, looking for length and complexity here.	Ozsecco B
Fortified Grape Wine Class 32 Judges: Lisa Cardelli, Elita Vezies						
	Class Comment		0		Few examples were "killed" by the spirit; more attention need to be paid with the quality of the base spirit and the ratio. The gold medal is ticking all the boxes for a proper fortified wines and I encourage the other entrants to measure their wines against that. There was a ruby (well made actually) entered as tawny. Such a shame, because in the right category it would have scored a high medal.	
1	Graham Scott	2024	13		Botrytis-like on the nose, apricot marmalade. The spirit has unfortunately taken over the palate, finishing hard and bitter with no fruit support.	Muscat
2	Dave Chambers	2021	17.5	Silver	Some rancio character, green walnut, figs. Quite sweet on the palate, with a spirited harshness across the mid-palate. Overall a lovely wine, with a phenolic, green walnut tang at the end.	Tawny Port
3	Harridge Family	N/V	15		Macerated berries, weird colour, suppose to be tawny but it's not. Sweet and spirited with black fruit and violets on the palate, it looks more like a ruby than a tawny.	Tawny
4	Mike Wilson	2023	14		Spirited black cherries and plums, chocolate and mint and dominating menthol/wood character on the palate that gives an unpleasant dry and bitter feeling to the wine detracting from the fruit	Shiraz Vintage Fortified
5	Bittern by the Grape	2018	17	Silver	Dried mushrooms, dusty, autumn's leaves, dates. The palate is mostly sweet fruit in the mid palate and medium length of flavours, with some glossy black fruit and chocolate at the end.	Petite Syrah
6	Harridge Family	N/V	15.5	Bronze	Preserved apricot and peaches, brewed tea leaves, figs. Quite sweet and sticky on the palate with a very moderate length of flavours, slightly pinched on the palate and that is detracting from the persistency.	Muscat
7	Dave Chambers	2019	15.5	Bronze	Dusty aromas, some dried apricots. The palate is more open and showy, with good concentration and length, balanced acidity and spirit/wine ratio.	Muscat No Oak
8	Blight and Lokhorst	2020	13		Muted on the nose, spirit has well and truly taken over the whole wine	Muscat
9	Dave Chambers	2018	18.5	Gold	Figs, dates, walnuts, raisins, some vanilla, poached apricot and peaches. Some brewed tea character on the palate, fresh and vibrant, and great fruity length and persistency.	Muscat Oak Barrel
Berry Wine Class 40 Judges: Angela Harridge, Glen Fortune, Chris Myers						
	Class Comment		0		Some very good wines. As often is the case with country wines, many would have benefitted from an adjustment of sweetness, to lift the fruit.	
1	Dave Chambers	2023	0		Lovely ruby, typical boysenberry colour - but quite light. Has been over sulphured, so not judged.	Boysenberry Wine
2	Libby Hatzimichalis	2024	16	Bronze	Clear strawberry colour. A definite strawberry nose, but with a slight chemical odour. Well balanced, good sweetness, with a lingering strawberry flavour. The nose is letting it down.	Strawberry

No	Exhibitor	Vintage	Score	Medal	Judge's Comment	Variety
3	Glen Fortune	2024	17	Silver	Clear strawberry colour. A sweet, strawberry nose - but a little like lollies. Good acid balance. The light flavour lingers.	Strawberry
4	Ron & Gaye Wilson	2024	13		Good blueberry colour. A little haze in the bottle. Spritz indicates it's still fermenting. Slight blueberry nose and flavour. A hint of mustiness on the nose and palate.	Blueberry
5	Harridge Family	2023	16	Bronze	Crystal clear raspberry colour. Fresh, typical raspberry nose. Quite acidic. A little thin on the palate. Would benefit from being sweeter to lift the flavour of the fruit.	Raspberry U
6	Val Henry	2024	18.5	Gold	Star bright strawberry colour. Light, clean strawberry smell. Well balanced in sweetness and acid. A very well crafted wine.	Strawberry
7	Bittern by the Grape	2022	18.5	Gold	Good boysenberry purple-red colour. Typical boysenberry nose and palate. Well balanced. Lingers in the mouth. Well crafted. Good to drink now.	Boysenberry
8	Bittern by the Grape	2022	17	Silver	Star bright blueberry colour. 'Green' blueberry nose, and a hint on the palate. A little acid. Would benefit from being sweeter to balance the acid and lift the flavour of the fruit.	Blueberry

Stone Fruit Wine

Class 41

Judges: Angela Harridge, Glen Fortune, Chris Myers

Class Comment		0	Overall, the class lacked characteristics of the stone fruit the wine was made from. Sugar balance in a stone fruit wine should be attended to as it brings out the flavour of the fruit and helps balance the acid.			
1	Holger Detje	2023	14		Hint of sediment. Good red plum colour. Nose a little flat, with little plum coming through. Quite tart at first, with sweetness coming from behind. Plum flavour is distant, but does appear. Hints of flavours from the skin.	Plum Wine
2	Menace Wines	2023	13		Clear, bright colour. A hint of oxidation on the nose. If the seeds were left in, they can dominate the nose and flavour. Very dry, would benefit from being sweeter to lift the fruit. Quite tannic. Little loquat character.	Loquat
3	Harridge Family	2024	15.5	Bronze	Good, clear cherry colour. Light cherry nose. Would benefit from being sweeter to reduce the mouth grip and combat the acidness of the wine. Morello flavour is coming through.	Morello Cherry
4	James Olver	2020	13		Star bright rose colour. Lightest hint of damson on the nose and palate. Very dry and quite acidic. Would benefit from being sweeter to lift the flavour of the fruit.	Nillumbik Damson Rose Wine
5	James Olver	2020	14		Good damson colour. Quite a bit of sediment in the bottom of the bottle. Little damson on the nose and palate. Quite tannic and thin. Would benefit from being sweeter to lift the flavour of the fruit.	Damson Wine
6	Mike Wilson	2023	14		Good, star bright gold colour. Subtle loquat nose and flavour. An unusual smell and flavour in the background - mousiness, biscuit - could be the beginning of brett infection.	Loquat
7	Bittern by the Grape	2015	17.5	Silver	Deep prune colour. Quite a bit of sediment in the bottom of the bottle. Good strong prune smell. Lingering savoury prune on the palate. Caramel overtones. Well balanced. Very drinkable.	Prune

Herb, Grain, Flower or Veg

Class 42

Judges: Angela Harridge, Glen Fortune, Chris Myers

No	Exhibitor	Vintage	Score	Medal	Judge's Comment	Variety
	Class Comment		0		Overall, the class had good clarity and typical, clean bouquets. Two had brett infections, one so severe it was excluded. Many were let down by the depth of their flavour profiles.	
1	Bittern by the Grape	2020	15		Star bright, rich fig leaf colour. Beautiful leafy smell with smokey overtones. The palate lets it down, with dominating sourness. Would benefit from being sweeter to lift the flavour profile.	Fig Leaf
2	Bittern by the Grape	2024	15.5	Bronze	Star bright, golden colour. Full broad bean nose and palate - but very dry. Would benefit from being a bit sweeter to lift the flavour profile.	Broad Bean
3	Bittern by the Grape	2023	14		Crystal clear golden colour. A touch of spritz. Slight sage on the nose and palate, but a lemony flavour dominates both. Sugar and acid well balanced.	Sage
4	Eric Nigol	2024	12		Crystal clear sake colour. The flavour profile of the koji dominates, presenting a somewhat 'sickly' nose and initial flavour. The aftertaste lingers.	Sake Rice Koji Water
5	Richard Webb	2024	15		Star bright, light colour. Typical parsley nose. Let down by the taste. Quite acidic and lacks body and herbal qualities. Would benefit from being sweeter to lift the flavour and mouthfeel.	Parsley
6	Bittern by the Grape	2016	0		Clear, deep tawny colour. Has a brett infection so was not judged.	Ginger
7	Ron & Gaye Wilson	2024	13		Star bright pale gold colour. Little ginger on the nose and palate. Both are dominated by the beginning of a brett infection.	Ginger
8	Val Henry	2024	15		Clear delicate pink colour - typical of rhubarb. Very light rhubarb nose and palate. Balanced sweetness, but a little acid.	Rhubarb
9	Bittern by the Grape	2024	15.5	Bronze	Bright, clear pale gold colour. Clean, basil nose. Good basil flavour that lingers on the palate. A little bitter. Could benefit from being a little sweeter.	Basil
10	Diego Cappellani	2022	17	Silver	Star bright, pale colour. Pleasant, typical elderflower nose and palate. Good balance, with medium lingering length.	Elderberry Flower
Other Country Fruit Wine Class 43 Judges: Angela Harridge, Glen Fortune, Chris Myers						
	Class Comment		0		Most had a good, clear colour, typical of the fruit. Many wines lacked the character they should show. Hints of brett infection in some of the wines. Make certain that clean winemaking methods are observed. One standout wine.	
1	Zenon Kolacz	2023	13		Star bright, golden colour. Pithiness dominates the nose and palate. Quite astringent, with little fruit. Not citric in character.	Mandarin
2	Bittern by the Grape	2019	15.5	Bronze	Clear, bright golden colour. Nutty, floral nose and palate. A well balanced, light wine.	Wattle Seeds
3	Libby Hatzimichalis	2024	15.5	Bronze	Clear, ruby colour. Smokey, typical fig nose and lingering palate. Quite acid. Would benefit from being sweeter to lift the flavour of the fruit and mask the acid.	Fig
4	Ron & Gaye Wilson	2024	14		Star bright, straw colour. Slightly chemical nose dominates the citrus. Lacks citrus character on the palate, with little lemon or orange coming through.	Orange Lemon

No	Exhibitor	Vintage	Score	Medal	Judge's Comment	Variety
5	Bittern by the Grape	2020	17	Silver	Clear, tawny colour. Typical fig smokey fruit nose and palate. Silky mouthfeel - a little thin. A good example of a light fig wine.	Fig
6	Bittern by the Grape	2019	16	Bronze	Clear, golden colour. Herbaceous nose and palate, with a hint of lemon in the background. Well balanced. An intriguing wine.	Lemon Myrtle
7	Glen Fortune	2024	15		Clear, bright straw colour. Typical passionfruit nose, with tobacco undertones. The acidity dominates the palate. Would benefit from being sweeter to lift the flavour of the fruit. A hint of the beginnings of brett infection.	Passionfruit
8	Val Henry	2024	19	Gold	Star bright, apricot colour. Good strawberry coming through, with the ginger light on the nose. The delicious strawberry/ginger combination works very well.	Strawberry Ginger
9	Libby Hatzimichalis	2024	14		Bright, golden colour. A little spritz. Chemical, lemon nose and palate, reminiscent of lemon essence. Lacks citrus character.	Lemon
10	Jason and Belinda Hingston	2023	13		Lovely pink colour. Some sediment. A little spritz. Slightly flat fig nose and palate. Lacking the richness of the Black Genoa Fig. Would benefit from being a little sweeter to lift the flavour of the fruit	Black Genoa Fig Wine
11	Bittern by the Grape	2022	15		Rich garnet colour. Light blackcurrant nose and palate. A little acid, particularly in the back of the throat. Good tannins and sweetness.	Blackcurrant
12	Val Henry	2024	13		Lovely salmon colour. A little sediment in the bottle. Slightly dirty smell and flavour - perhaps the beginning of a brett infection - that dominates the fruit.	Rhubarb Ginger
13	Graham Scott	2024	13		Bright, clear salmon colour. Little fruit on the nose or palate. A milky, chalky softness in the mouthfeel.	Rhubarb

Sparkling Country Wine **Class 45** **Judges: Angela Harridge, Glen Fortune, Chris Myers**

Class Comment		0	Limited class, with only 2 wines. Good standard. Very drinkable.			
1	James Olver	2021	17	Silver	Lovely and clear. Sustaining its bead. Delicate elderflower nose, with a hint of apple. Crisp, lingering palate, carries the flavours of the fruit. Great mouth feel, with the elderflower coming from behind.	Apple Elderflower Sparkling
2	James Olver	2019	15.5	Bronze	Clear, with a dissipating bead. Slight mustiness, typical of age. Hint of biscuit on the palate, again typical of age. Pear eventually comes through. Very drinkable and holding its age well.	Sparkling Pear

Liqueur **Class 50** **Judges: Wayne, Adam, Angela, Glen, Chris**

Class Comment		0	On the whole, the nut based liqueurs proved to be more consistent, with two standouts. Limoncello was vey disappointing for such a simple liqueur. Lemon expression and intensity were found lacking. Over the whole class, some entries showed poor spirit selection.			
20	Terence Norwood	nv	15.5	Bronze	Dark brown with tinges of green in appearance. Old liquorice with chocolate and vanilla. Spirit dominates unfortunately, presenting a hot, thin finish.	Green Walnut

No	Exhibitor	Vintage	Score	Medal	Judge's Comment	Variety
22	Terence Norwood	nv	17.5	Silver	Lifted spices and chocolate/coffee. Very fresh on the nose. Dark chocolate and green spice on the plate is balanced well by the sweetness. The heat of the spirit does intrude a little. A relatively short finish.	Green Walnut Spiced
32	Bittern by the Grape	2018	14		Woody off character on the nose. Possibly the result of subpar spirit. Unpleasant. This character extend through to the palate. Hot spirit dominates underlying fruit and spices. Sweetness is in balance.	Walnut
49	Paul Finn	2024	15		Herbaceous, woody nose, slightly dull. Palate presents thin, spicy with burnt coffee. Sweetness saves the finish.	Green Walnut
50	Terence Norwood	nv	18.5	Gold	Lifted spice with underlying fig on the nose. Complex. The sweet toffee like layer of fig with the woody spiciness of the green walnut combine very well. The finish presents an harmonious blend of fruit, spirit, sweetness and nut, which lingers. Well done.	Green Walnut Fig
53	James Olver	2023	18	Silver	Herbaceous and woody nose. Attractive brown with green tinges in appearance. Smooth unctuous palate with good incorporation of spirit. Distinct spicy, clove and coffee finish. Good textural length.	Green Walnut
9	Lee Marshall	2024	15		Beautiful appearance, with dark orange and brown notes. Nose is strong spirit with rancio/burnt wood. Palate presents very bitter coffee/chocolate. A lack of sweetness fails to carry the palate through to the finish.	Nocino
10	Paul Finn	2024	15.5	Bronze	Clean and clear, with a nice brown appearance. Nose has a distinct vegetal phenolic character. Palate has a thin woody sweetness that disappears very quickly.	Nocino
31	Paul Finn	2022	17	Silver	Lifted woody and coffee nose. Some spirit is obvious. Coffee and chocolate is balanced on the palate with sweetness. Powdery/textural on the finish. A little too much heat from the spirit.	Nocino B
35	Carri & Franzese	2024	18	Silver	Clear light brown appearance. Lifted spirit with undertones of wood, bark and cassia . Palate is smooth, with sweetness in balance. Mid palate shows chocolate , with a very long finish presenting coffee and spice. A great job. More intensity would have received a high score.	Nocello
58	Richard Martignetti	NV	19	Gold	Robust woody, nutty, vegetal aromas give way to a cassia-bark like spice note. Complex palate of fruit cake spice and toffee/choc notes with a supporting green/vegetal note which sits in excellent contrast. Sweetness is perfectly balanced with alcohol leading to a long and musky/spicy finish. Excellent example.	Nocino
2	Angelina Dimasi	2024	16.5	Bronze	Clean and clear, pale lemon in appearance. Palate and aroma are both subtle orange/citrus character. Spirit is well incorporated. Well made, but lacking intensity.	Orangecello
3	Angelina Dimasi	2018	15		Powdery, orange blossom nose. Broad citrus, pith affected palate with some late bitterness. Lacks freshness and pure orange expression.	Orangecello
6	Lou Digregorio	2023	17.5	Silver	Clean lifted spirit. Fresh lemon zest, great flavour and acidity. Sherbert on the palate. Finishes a little short.	Limoncello
12	Matthew and Zara Guastella	2024	13		Poor colour and appearance. Spirit does not appear clean. Floating pulp is not in limoncello style. Sweet with sharp spirit and little flavour. Some volatility.	Limoncello Bellocello

No	Exhibitor	Vintage	Score	Medal	Judge's Comment	Variety
19	Angelina Dimasi	2018	14		Bruised and skin affected. Lacks freshness and pop. A duller confectionary style requiring more care with the preparation of the skin and sugar additions.	Limoncello
24	Bittern by the Grape	2019	15		Clean spirit, obvious on the nose, significant aged oily character. Citrus is lacking, replaced by skin bitterness.	Lemocello Aged
26	Angelina Dimasi	2024	15		Subtle lemon colour, with restrained spirit nose. Palate is very smooth with significant sweetness. Lack of lemon presence impacts on the level of sweetness. A little too confectionary.	Limoncello
41	Paul Finn	2024	15.5	Bronze	Pale yellow with some material floating in the liqueur. Fresh juice and subtle spirit on the nose which carries through to the palate. Reasonable balance with fresh acidic finish.	Limoncello
43	Vincent Conserva	2023	16.5	Bronze	Subtle lifted lemon freshness. Good spirit on nose. Clear with a pale lemon appearance. Sweet lemonade palate, just a little under done with lemon intensity. Consider more alcohol.	Limoncello
44	Carri & Franzese	2024	14		Nose is impacted by poor spirit. It is not clean. Lemon character is hidden and spirit dominates. Underlying fruit is quite good, and it has potential.	Limoncello
46	Diego Cappellani	2017	15		Lifted nose, almost herbal. Lacks pure lemon character on nose and palate. Finishes short. Some off characters - almost sulphide, detected. More care with skin preparation required !	Limoncello
54	Angela & Domenico Grande	2024	17	Silver	An excellent effort. The aroma of lemons is obvious, and the cream is well emulsified. The spirit seems a little prominent and sharp, not matched by the intensity of the lemon and sweetness. It should coat the palate more and not finish as thin.	Crema Di Limoncell
57	Richard Martignetti	NV	17	Silver	Good colour. Lifted lemon nose and pleasant sherbet character on palate. Finish is a little short. Lacks intensity to place it higher. Some judges questioned the quality of the spirit.	Limoncello
59	Graham Scott	2024	16	Bronze	Colour is a pale lemon/bronze. Clear. Aroma is very subtle, showing some lemon and spirit, but generally low in intensity. Palate lacks pop and presence, but shows some elegance and finish. This style requires more intensity.	Limoncello
1	Dave Chambers	2024	13		Slightly hazy, golden colour. The alcohol is dominant and overpowers the flavour of the leaf. Look to the quality of the alcohol when making in the future.	Fig Leaf
4	Lee Marshall	2024	15		Clear, pale straw colour. Some orange on the nose and palate. Alcohol is dominant and makes it unbalanced.	Orange
5	Bittern by the Grape	2019	15.5	Bronze	Clear, golden colour. Typical kumquat nose. High acid makes it sharp on the palate. Good alcohol balance. True to fruit flavour.	Kumquat
7	Bittern by the Grape	2024	17	Silver	Clear, golden colour. Honey and blossom on both the nose and the palate. On the whole, well balanced. Could improve with a little more good quality alcohol.	Honey
8	Bittern by the Grape	2019	17.5	Silver	Clear, chestnut brown colour. All over good date quality. Well balanced and long length.	Date
11	Mario & Izabella Fantin	2024	15		Slight haze in the glass and bottle. Honey characters on the nose and palate. The alcohol and the honey separate too easily, when they should blend. In the future, use a better quality alcohol and explore other honeys.	Honey Brandy
13	James Olver	2023	17.5	Silver	Clear, deep golden colour. Typical quince characters on the nose and palate. Good length. Well balanced.	Quince

No	Exhibitor	Vintage	Score	Medal	Judge's Comment	Variety
14	Bittern by the Grape	2022	15		Clear, deep golden colour. Dried leaf characters on the nose and palate. Alcohol well balanced. Sweetness on the back palate.	Bay Leaf
15	Harridge Family	2023	18	Silver	Clear, deep golden colour. Complex nose and palate. Well balanced. Typical of the Japanese style.	Karinshu Mornington
16	Yvonne Lefebure	2024	15		Deep ruby red colour. Alcohol distorts the nose and the palate. Well blended, but berry not dominant enough.	Brambleberry
17	Bittern by the Grape	2019	15.5	Bronze	Clear, deep gold colour. Hint of fruit on the nose and palate, but dominated by the alcohol. Fruit needs to 'speak' more.	Pinot Gris
18	Terence Norwood	nv	18.5	Gold	Rich ruby red colour. Typical raspberry nose and flavours. Well balanced. Alcohol is present, but not overpowering. A well crafted liqueur.	Raspberry
21	James Olver	2020	15.5	Bronze	Slightly hazy, tawny colour. Well balanced, but the damson takes time to come through on the palate.	Damson
23	James Olver	2023	17.5	Silver	Clear, garnet colour. Hint of almond on the nose and palate, along with the cherry. Well balanced, with hints of kirsch.	Morello Cherry
25	Lee Marshall	2024	15		Clear, vibrant red colour. A lolly flavoured liqueur, hinting of red jelly. Difficult to identify which berries were used. High spirit content.	Mixed Red Berry
27	Bittern by the Grape	2019	15		Clear, amber colour. Uncharacteristic of an apricot liqueur. Has a 'cooked' taste, reminiscent of tinned apricots. Alcohol well balanced.	Apricot Aged
28	Wilhelmina Estate	2024	15		Slightly hazy, amber colour. Not a typical kumquat nose or palate - Kumquat reminiscent of an overripe fruit. Alcohol well balanced.	Kumquat
29	Bittern by the Grape	2022	17	Silver	Deep chocolate colour. Dark chocolate characteristics on the nose and palate. Well balanced alcohol and flavours. A good chocolate liqueur.	Chocolate
30	Bittern by the Grape	2019	15		Clear, tawny colour. 'Greenness' dominates the nose and palate. Take care if including stem, as it can be toxic. Background bitterness lingers on the palate. Alcohol well balanced.	Elderberry
33	Bittern by the Grape	2022	15		Slightly hazy, golden colour. Strong herbal nose and flavours dominate and add a harshness to the palate.	Mixed Herb
34	Yvonne Lefebure	2024	16	Bronze	Bright, clear chilli red colour. Hints of sweet capsicum on the nose. Well balanced alcohol. Mild on the first tasting, but the chilli hits from behind.	Chilli
36	Bittern by the Grape	2024	15		Clear, golden colour. Subtle elderflower characteristics on the nose and palate. Alcohol well balanced.	Elder Flower
37	Lee Marshall	2024	14		Deep, coffee colour. Harsh alcohol and bitter coffee flavours dominate the palate.	Coffee
38	James Olver	2023	15		Deep burgundy colour. Typical blackcurrant nose and flavours, but lacks balance.	Blackcurrant
39	Harridge Family	2017	17.5	Silver	Clear, rose colour. Hints of almond on the nose and palate. Lovely subtle plum flavours with influence of stones. A very complex, sophisticated wine.	Umeshu
40	Bittern by the Grape	2019	16	Bronze	Rich brown colour. Subtle prune characteristics on the nose and palate. Well blended and balanced.	Prune
42	James Olver	2020	15.5	Bronze	Bright, clear, golden brown colour. Typical crab apple characteristics on the nose and palate. Hints of tobacco. Well balanced.	Crab Apple
45	Paul Finn	2020	15		Slightly hazy, straw colour. Strong citrus nose and flavours. Pith adding bitterness.	Citrus

No	Exhibitor	Vintage	Score	Medal	Judge's Comment	Variety
47	Mario & Izabella Fantin	2024	15		Slightly hazy, straw colour. Harshness of the grappa dominates the nose and palate. Subtle honey flavour comes through over time.	Honey Grappa
48	Bittern by the Grape	2019	15.5	Bronze	Rich brown colour. The alcohol diminished the Christmas cake flavours coming through. Luscious mouthfeel.	Christmas Cake
51	Diego Cappellani	NV	15		Clear, tawny colour. Hints of coffee coming through on the nose and palate. Not the typical characteristics of a muscat. Well balanced alcohol.	Muscat
52	Bittern by the Grape	2019	15		Slightly hazy, tawny colour. Subtle cranberry characteristics on the nose and palate. Alcohol well balanced.	Cranberry
55	Dave Chambers	2024	15		Slightly hazy, straw colour. Dominant alcohol masks the subtle fig leaf characteristics on the nose and palate. Good mouthfeel.	Purple Heart Shaped Leaf Fig
56	James Olver	2023	17.5	Silver	Bright, clear cherry red colour. Hints of almond and cherry on the nose and palate. Well balanced alcohol.	Cherry Stone

Mead Metheglyn Class 60 Judges: Wayne Hewitt, Adam Galle

	Class Comment		0		A small class, generally well handled, but in one case adding more of something doesn't always make it better.	
1	Susan Palmer	2024	17	Silver	Floral honey and lifted spice on the nose. This is complemented by a well balanced sweetness on the palate. It runs the danger of being too sweet, but is saved by acid and flavour. It finishes a little short for the intensity of flavour.	Metheglyn Spiced
2	Nannawara Woolshed	2024	15.5	Bronze	There is a strong herbal character that influences both aroma and palate, to the expense of the honey. These dark notes detract from the attractiveness of the mead. Balance is good, but the robust herbal notes also continue through to the finish.	Mead Metheglyn

Mead Joes Ancient Orange Class 61 Judges: Wayne Hewitt, Adam Galle

	Class Comment		0		A full range of JAOMs was presented. Some differed from the classic recipe. One good example.	
1	Stelios Karagiannis	2024	15.5	Bronze	A simple JAOM, well made with all the required elements present. Aroma was fault free with spice, fruit and honey present. Palate exhibited all three aspects. However nothing in this well made JAOM was sufficient to enable it to rise above a bronze medal. Extra attention to balance at the end might have made all the difference..	Mead Ex Prez
2	Nannawara Woolshed	2024	15.5	Bronze	This entry polarised the judges. It exhibits all the character of a bochet. Rich caramel/toffee on the nose and palate, spiced and clean. The finish shows the spice influence with well handled sweetness. Has the mead been pasteurised ? A good effort, but, a traditional JAOM ?	Mead JAO
3	Marc Carroll	2024	17.5	Silver	The sweetness has lifted the fruit honey aromas, making it quite attractive. Palate is strong with spices wrapped up with honey/fruit. Sweetness is well handled giving way to a good long acidic refreshing finish.	Mead

No	Exhibitor	Vintage	Score	Medal	Judge's Comment	Variety
4	Zenon Kolacz	2022	15.5	Bronze	Dark gold in appearance, toasty rich honey and spice nose. clean dark honey on the palate with spices, a little flat needing definition by balancing sugar and acid.	Mead Joes Ancient Orange
5	Magdalena Morganti	2024	15		Lifted citrus and honey on the nose, spoilt by sulphites. Clear to brilliant in appearance. Broad palate with neither honey and acid dominating. Sulphite here also have affected the flavour profile. This all leads to a flat broad flavourless finish.	Mead Joe's Ancient Orange
6	Harridge Family	2024	16.5	Bronze	Clean with subtle honey and spices. Some citrus on the nose. Palate is a little harsh with sweetness struggling to balance the acid and phenolics. Nice drying honey flavour and clean finish.	JAO E
Traditional Mead						
		Class 63	Judges: Wayne Hewitt, Adam Galle			
Class Comment		0	This is the future of Mead in Australia. There should be many more entries in this class. A solid entry.			
1	Thanavit Jirapanjawat	2024	17	Silver	Good clean honey and fruit on the nose. Some fermentation, H2S, character detracts however. I love the carbonation: soft and inviting. Palate is complex with good fruit and a touch of honey. A promising Mead.	Mandarin Sparkling Session Mead
Traditional Mead						
		Class 64	Judges: Wayne Hewitt, Adam Galle			
Class Comment		0	A variety of styles in this class. One may have been incorrectly entered. A difficult style, reasonably well handled.			
1	Nannawara Woolshed	2024	15.5	Bronze	A bochet ??? Cooked apple character pervades the aroma and palate. Quite attractive toasted apple and toffee finishing dry and long. Probably would have performed better in another class.	Traditional Mead
2	Harrison Joyce	2024	15		Bright pale straw clear in appearance. Plastic/metallic undertones and other ferment characters are obvious, with little honey. Palate is unsettled with acid and honey not being in harmony. Finish is short and compromised. An unhappy fermentation. Off characters have affected all parts of this mead. Be careful with nutrient levels and temperature.	Sweet Orange Blossom Traditional French Oaked
3	Bittern by the Grape	2024	16	Bronze	Solid rich gold in appearance. Distinct rich citrus honey aroma. Palate is also intense with a good balance of sweetness but displays some bitter phenolic notes. A harsh textural finish.	Mead S @ P
Cider Dry Sparkling						
		Class 71	Judges: Wayne Hewitt, Adam Galle			
Class Comment		0	All four ciders were made the same way, bottle fermented with no back sweetening. All ciders had the potential to be presented in a more enjoyable and higher scoring format. More advanced technique is needed.			
1	Holger Detje	2024	16	Bronze	Hazy with good carbonation, the aromas of passionfruit and apple have combined very well. Clean ferment with some yeasty character. On the palate the dryness and acidity are a little challenging, especially when combined with the green bitterness of the passionfruit. Consider long term storage, and methode champenoise as a way to sweeten. That, or pasteurisation.	Apple Passionfruit Cider

No	Exhibitor	Vintage	Score	Medal	Judge's Comment	Variety
2	Holger Detje	2024	16.5	Bronze	Both apple and hops are obvious on the aroma, which is clean and bright, despite the effervescence on opening. The potentially harsh palate is softened by the bottle fermentation, making a reasonable drink. Sweetening, of course, would also help in making this more approachable.	Casacade Hopped Apple Cider
3	Holger Detje	2023	15		Cloudy brick red in appearance, good carbonation. Powdery apple with some complexity from the red fruit. It is very difficult to identify the boysenberry, except that extra tannin is obvious on the palate. The ferment is marred slightly by some H2S, nutrient. Would help here. No doubt added sugar, and stabilisation would assist in bringing out the boysenberry more.	Apple Boysonberry Cider
4	Holger Detje	2023	15.5	Bronze	Cloudy brick red with good carbonation. Green apple and plum are obvious on the aroma. The amount of plum fruit on the nose was a little surprising. The added tannin from the plums has increased the perceived dryness of the cider, making it a little challenging to enjoy. However, there is potential for improvement if more attention to finish and balance is attempted.	Apple Plum Cider

Kombucha Infused		Class 80	Judges: Dean O'Callaghan, Dean			
Class Comment			All delightful. Congratulations class of 2024			
1	Mario & Izabella Fantin	2024	17		Perfect carb to under carb. Bubbles observable upon opening	Unflavoured

Kombucha Infused		Class 81	Judges: Dean O'Callaghan, Dean			
1	Harridge Family	2024	18		Herbasious. Low-carb, full flavoured	Chai
2	Harridge Family	2024	19		Delicious ! Sweet low carb	Strawberry, Lemon, Thyme
3	Mario & Izabella Fantin	2024	20		Beautiful colour & blueberry very discernable ginger. Perfect balar	Blueberry Ginger
4	Tony Ruth	2024	16		Flat, yum, bitter of coffee. Tarntness of booch needs vanilla	Coffee

Professional Red Grape		Class 90	Judges: Lisa Cardelli, Elita Vezies			
Class Comment		0	A difficult class to judge comparatively. The high medals all displayed fruit concentration, balance and fruit drive. There were quite few faulty wines and some wines had attractive aromas on the nose that unfortunately didn't translated on the palate.			
1	Wine Factory P/L	2022	17	Silver	Intense cassis, black cherry and black berry aromas, dried violets. Good mid-palate fruit concentration, soft tannins and overall great length and flavours persistency.	Cabernet Sauvignon
2	Wine Factory P/L	2023	15		Oxidised fruit. Sappy, generous on the palate with a smoked/charred wood undertone. medium length.	Merlot
3	Wine Factory P/L	2024	17	Silver	Deeply coloured, concentrated and generous plums, chocolate. Acid pinch in the mid-palate, oaky tannins, but good fruit profile holding well in the glass .	Petit Syrah

No	Exhibitor	Vintage	Score	Medal	Judge's Comment	Variety
4	Wine Factory P/L	2020	13		Brett	Chambourcin
5	Wine Factory P/L	2024	13		VA dominate the nose , quite thin and dry on the palate	Cab Sav / Merlot
6	Wine Factory P/L	2024	15.5	Bronze	Lifted and fragrant, slightly candied, red fruits, cherries, plums, rose petals. The fruit on the palate is unfortunately stripped by the alcohol and the acidity, which looks disjointed.	Grenache
7	Vinot Artisan	2024	0		No wine submission	Pinot Noir French Oak
8	Wine Factory P/L	2021	16	Bronze	Delicate, red fruited wine, some vanilla. Palate is quite light, overall well-balanced wine without any big statements.	Shiraz
9	Wine Factory P/L	2024	18.5	Gold	Violets, acai berries, blueberries, red plums. Tannins are well polished, enough fruit support and drive, lovely back of the palate.	Shiraz / Cabernet
10	Wine Factory P/L	2024	18.5	Gold	Ripe blue and red fruit, glossy cherries, plums, milk chocolate, mint. Lovely concentration on the mid-palate, soft tannins, medium-bodied and nice fruity length.	GSM Grenache Shiraz Mataro
11	Wine Factory P/L	2022	12		Super light colour, bretty, mousy on the palate, microbial instability	Piquette Merlot Skins
12	Wine Factory P/L	2024	17	Silver	Bright and glossy black cherries, black berries, blue plums, milk chocolate and vanilla. Juicy, succulent, sweet fruit, fresh liquorice, quite refreshing and made in a medium-bodied style with chewy tannins.	Shiraz
13	Wine Factory P/L	2021	13		Savoury and earthy, some Brett character. Medicinal and metallic on the palate.	Shiraz/Chambourcin
14	Wine Factory P/L	2022	15		Jammy fruit, some spearmint character, burning on the palate, the alcohol is tripping out all the fruit, just leaving the sweetness from the glycerol.	Mataro
15	Wine Factory P/L	2021	16.5	Bronze	Stalky and green, herbal of nettle, cherries and strawberries lollies, some delicate fruit underneath the stalks, light-bodied with medium length.	Pinot Noir
16	Wine Factory P/L	2023	14		Cooked fruit and spirited, port-like style with a glycerol sweetness at the end.	Shiraz
17	Wine Factory P/L	2020	15		Woody, dried black fruit, alcohol dominates on the back of the palate.	Merlot
18	Wine Factory P/L	2017	17	Silver	Dried black fruit, macerated violets, savoury, some undergrowth character. Tannin structure is still on point but the fruit quickly dissipate, lacking the concentration and the drive that will allow this wine to age further.	Cabernet Sauvignon
19	Wine Factory P/L	2022	12		Onions, mercaptans.	Merlot
20	Wine Factory P/L	2021	14		Diluted fruit, broad on the palate with lack of personality and fruit presence.	Shiraz VC
21	Wine Factory P/L	2024	15		Wild violets, blackcurrant and blackberry, grippy tannins for this young wine, possibly a tank sample. Palate length unfortunately is rather short.	Cabernet Sauvignon
22	Wine Factory P/L	2023	16	Bronze	Macerated blue and black fruit, macerated violets, some VA. Sweetness from the oak and alcohol, some tannic bite on the back and concentration on the mid-palate.	Shiraz/Merlot

No	Exhibitor	Vintage	Score	Medal	Judge's Comment	Variety
23	Wine Factory P/L	2020	14		Dusty, desiccated fruit, musty nose, some camphor. Quite woody on the palate, disjointed, not enough length and fruit concentration.	Cabernet Sauvignon
Professional Mead						
Class 92		Judges: Wayne Hewitt, Adam Galle				
Class Comment			20	Gold	A highly competent array of entries, of varying styles. Sound technique was demonstrated, and forms a benchmark of meads in Australia.	
1	Amrita Park Meadery	2022	18	Silver	Complex waxy aroma with mild eucalypt characters gives way to a complex rich honey palate. Full flavoured and cleanly fermented, the acid balance is perhaps working too hard. Perhaps the use of lactic acid would help here. A well made traditional.	Trad, Bimble Box Honey (Eucalyptus Populnea) Oaked. Semi Sweet
2	Amrita Park Meadery	2023	18.5	Gold	Subtle blush , clear and bright. Lifted floral honey and spice on the nose. Palate is clean, spicy with herbaceous notes and excellent acid incorporation. The spice of the fruit extends all the way through. The black pepper is a feature. Well made, a great concept.	Melomel. Mixed Blossom honey, Lilly Pilly Fruit Semi Sweet
3	Amrita Park Meadery	2023	17	Silver	Pale gold, star bright. Woody and fresh citrus aroma . Palate is immediately sweet and is not redeemed until the acid balance kicks in. Ironbark can be on the delicate side. Would be interesting to make a drier style. Clean, well made, and a bit of a benchmark of the traditional style.	Trad. ironbark honey oaked semi sweet
4	Amrita Park Meadery	2020	19	Gold	Rich and earthy, with subtle floral undertones, the aroma is inviting and distinct. Palate is warm and full, with the dark honey character being further enhanced by the subtle banana caramelization. Very well made, in balance with good length. Well done.	Melomel, Avocado Honey with Caramelized Banana Semi Sweet
5	Amrita Park Meadery	2023	17.5	Silver	An elegant and harmonious blend of honey and fruit: nutty and earthy. Individual attributes can be identified, without any dominating. Acid is persistent on the finish, but this is a small distraction of what is a very well made package.	Melomel, Maccadamia Honey with Davidsons Plum, Mullberry & Jaboticaba
6	Amrita Park Meadery	2020	18	Silver	Clear and bright, limpid. A cacophony of aromas, not all belonging to either Semillon or Macadamia honey. Mango, oak and citrus are all obvious, overlaying the subtle nuttiness of macadamia. The rich acidity of Semillon adds a bright intensity to the honey sweetness. A lovely Pymment.	Pymment, Macadamia honey with Semillon

No	Exhibitor	Vintage	Score	Medal	Judge's Comment	Variety
7	Amrita Park Meadery	2024	16	Bronze	Pale straw and clear in appearance. Strong herbal character of lime and spice masks any honey. On the palate, strong spice - almost chilli like- from the ginger, dominates the citrus and the honey, which continues through the the finish.	Ginger, Lemon & Lime Mead made with Macadmia Honey Semi Sweet
8	Amrita Park Meadery	2023	16	Bronze	Subtly blush of strawberry in appearance, clear. Aroma shows subtle strawberry fruit on the nose, which is dominated by the nuttiness of the honey. Typical strawberry characters are present on the palate, but they lack freshness alongside the macadamia honey flavour. Finish is long and shows some spicy heat.	Melomel, Macadamia Honey, Strawberries , Semi Sweet
9	Amrita Park Meadery	2023	17.5	Silver	Pale straw in appearance. Strong waxy notes to the honey. Palate is a clean honey experience, well balanced and long finishing. Having trouble identifying any oak notes. A nice traditional style.	Trad. Bush Honey whiskey barrel semi sweet
10	Amrita Park Meadery	2023	19	Gold	Pale blush, clear and bright. Complex aroma of red fruits and honey. The nuttiness of the macadamia features here. The palate benefits from the added structure given by the davidson plum, in acidity and tannin. This is generally well handled, although acidity does feature on the finish.	Melomel, Macadamia honey with Davidson's Plum Semi Sweet

Professional White Grape

Class 94

Judges: Kartina Butler, Jim Mullany

Class Comment		0		Interesting and diverse grouping of wines, the best examples showed varietal character and purity.		
1	Wine Factory P/L	2021	15		Sulphuric which obscures fruit both on the nose and palate, there is some varietally true notes of gooseberry and ginger but the wine finishes hard and bitter. Gentler extraction required, watch abv too as it does seem to finish a little warm.	Verdelho
2	Wine Factory P/L	2024	15.5	Bronze	Green, cut grass, snowpeas and parsley leaning. Some gooseberry on the palate with chives and ripe tropical fruit. If we talk about typicity, it's here, but would like to see some restraint to reign in the green characters. Fruit needs more sunshine to reduce the methoxypyrazine levels.	Sauvignon Blanc
3	Wine Factory P/L	2023	15		Subdued on the nose and a little dusty. Oxidative with bruised apple and spiced pear, some alcohol heat on the finish too. Careful handling required to minimise oxidisation and retain fruit purity.	Chardonnay
4	Wine Factory P/L	2022	14		VA obscures nose. Heavy on the acetone on both nose and palate but the fruit that tries to get in view is quite nice. Minimise oxygen exposure and keep SO2 topped up. I would really like to see this wine without this fault as there are some nice tropical fruit undertones here.	Chardonnay
5	Wine Factory P/L	2005	15		Stunning colour, like apricot nectar. Very pretty. Marmalade, walnut husk and apricot. Orange peel. Generous and creamy mouthfeel with more almond and walnut toastiness on the palate quite delicious. Raisin and dried grape character.	Jerepiko Chardonnay Fortified

No	Exhibitor	Vintage	Score	Medal	Judge's Comment	Variety
6	Wine Factory P/L	2024	18	Silver	Taminga! Nice one! Varietally true with loads of traminer-esque ginger spice, musk, turkish delight and lychee perfume. The palate is rich and floral and primed to be chilled and taken to your next dinner at your local thai restaurant. Well made.	Taminga
7	Wine Factory P/L	2021	14		Looking a little tired and lacking freshness. Some faint white florals and pear on the nose. Bitter and hard to handle on the palate.	Pinot Gris

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.

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