56th Annual
Eltham Wine Show
2025

ELTHAM AND DISTRICT
WINEMAKERS GUILD
ESTABLISHED 1969

Results Book

Contents

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 any of these questions, then the Eltham and District Winemakers Guild could be just what you are looking for!

The Eltham & District Winemakers Guild can introduce you to …

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

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

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

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

When you join the Guild, you will have access to the guild forum, exclusive to members, where you can ask questions or pick up winemaking hints from the exchanges between members.

Our face to face meetings are where members can share their knowledge and wines, and learn from our guest speakers.

If you are considering joining the Guild please do not hesitate to either visit our website for more information or contact our Secretary: info@amateurwine.org.au

You can also pop into a meeting – the last Friday of the month – and say hello.

Details on the website - https://amateurwine.org.au

Learn to Make

Your Own Wine

Committee

President	Angela Harridge
Vice President	Richard Martignetti
Secretary	Mike Wilson
Treasurer	Trevor Roberts
Wine Show Director	Wayne Harridge
Wine Show Chief Judge	Luca Barbon
Committee Members	Mario Fantin
	Adam Dumicich
	John Leenaerts
	Trevor Sleep
	Glen Van Neuren

Wine Show Director's Comments

Another Wine Show delivered with your support

We are the biggest Artisan Wine Show in Australia. Once again, we have managed to deliver the 56th Eltham Wine Show – with your support.

We are pleased welcome winemakers and supporters to the Public Open Day, where you have the opportunity to taste 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 Luca Barbon. Luca and the panel of judges is made up of wine industry professionals with extensive experience, judging the full spectrum of wine 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

Angela Harridge

Eltham Wine Guild President

Improve Your Winemaking | Meet Our Members

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 a closed forum. 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, you will have the opportunity to improve your winemaking

Please visit our website
https://amateurwine.org.au
or contact our secretary:
info@amateurwine.org.au
for more information about membership.

Wayne Harridge

Eltham Wine Show Director

Thank You

We thank Luca Barbon and his panel of judges for their time and contribution to the show.

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.

We gratefully acknowledge the contribution of our many supporters, without whom this Show would not be possible.

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

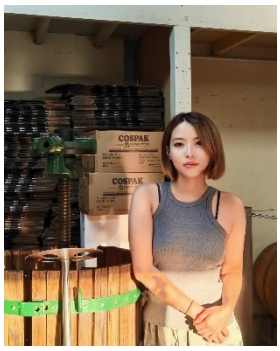
Judges

Luca Barbon
Chief Judge

Luca has been the winemaker at St Anne's Vineyards since 2022. Before that he worked in WA and SA to master his craft in other premium wineries. He has over 7 years of experience making sparkling wines in Northern Italy.
Luca obtained ONAV and WSET certifications along the way, and has multiple judging experiences such as Berliner Wine Trophy, ASVO panel tasting, Rutherglen, Victorian and Eltham wine shows in the last four years.

Katrina Butler

Katrina's earliest wine memories are of running amok among her grandparent's vineyards in South Australia during flood irrigation days. From there, a long career in the food industry ensued, before she transitioned to the wine industry in 2014, working at Balgownie Estate and others in her native Yarra Valley.
Katrina currently serves as Head of Tasting for the Halliday Wine Companion and is responsible for the wrangling of 8000+ annual wine submissions. She also oversees Halliday New Zealand and Halliday Spirits and is a contributor to Halliday magazine.

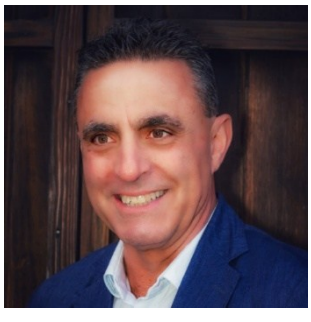


Ray Chen

Ray Chen is an independent winemaker and founder of Rongo Wines, based in Melbourne. She holds a Bachelor's degree in Viticulture & Oenology from Lincoln University (NZ) and a Master's in Wine Science from Cornell University (US). With over a decade of winemaking and technical experience across New Zealand, the United States, Europe, and Australia, she is also a WSET Diploma holder.
Alongside her own label, Ray leads the direct imported wine portfolio and domestic sparkling own brands at Endeavour Group (Dan Murphy's & BWS). She is also part of the Wine Australia Future Leaders 2023 cohort.

Nicolo' Chiaro

Etham wine show is delighted to welcome Nicolo' Chiaro to the judging panel of the Etham 2025 wine show. With his winemaking experience across Italy, the United States and Australia, Nicolo' brings a truly international approach and a deep appreciation that each wine tells.
Nicolo' is currently Assistant Winemaker at St Anne's Vineyard, where he has spent the past two years crafting and making expressive, terroir-driven wines.
His Judging experience includes roles as Associate judge at the Victorian Wine Show 2024 and the 2025 Rutherglen Wine Show.



Vince Conserva

Vince has a chemical engineering background with knowledge of winemaking chemistry. He has been making wines as an amateur winemaker for the last 8 years, with an interest in alternative grape varieties and a passion for Italian varieties. He has worked as a steward for the International Cool climate and Yarra Valley, Halliday Chardonnay and Cabernet Challenge and Concurs De Vin French wine shows.
He has been an Associate judge at Eltham and Frankston wine shows and has experience working in the cellar door at Balgownie Estate and Helen's Hill Estate in the Yarra Valley.

Judges

Andrew Galle

Andrew's original interests in fermentation began well over a decade ago when he took up home brewing beer, but this quickly expanded to winemaking 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, for which he has now been a regular judge since 2022. 2025 will mark his second year as a judge at the Eltham Wine Show.

Angela Harridge

Angela has been a member of the Eltham and 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 President of the Eltham Guild.
She has judged country wines at both the Frankston and Eltham Wine Shows, and the Red Hill Mead Show.

Libby Hatzimechalis

Libby started her wine making hobby at a tender age of 15, when she made her first successful batch of blackberry wine. She got bitten by the bug and has enjoyed brewing ever since. Libby went along to the Frankston Amateur Winemakers Guild Wine Show in 2014 and was blown away by the variety and excellence of the wines there. She promptly joined up and has not looked back.
She started to judge as an Associate early on and has found it to be an enjoyable and educating experience. While country wine is her forte, she also makes and judges grape wines. Becoming an Associate judge is something she'd recommend all wine makers to have a go at.

Jean-Pierre

Jean-Pierre is a Certified Sommelier (CMS) and WSET Level 3 graduate with experience across hospitality and production. After working with wineries and distilleries on the Mornington Peninsula, he now continues to share his passion for drinks through Discovering Drops — an online platform he co-founded while working outside the industry.

Hanna Johansson

Hanna has worked in and around the wine industry for the last 15+ years. She started her journey working bars in Sweden, but once she discovered her passion for wine, there was no turning back. She has a degree in hospitality management and has spent years traveling and exploring different wine regions. Before landing in Australia, she worked in both New Zealand and Italy, spending time in both vineyard and winery. Since arriving in Australia in late 2019, she has covered close to all aspects of the industry, working in hospitality, retail, wine education and now wholesale with the import company Vintage & Vine, where she works as a Sales Manager in Victoria.
In 2024 she finished her WSET Diploma certification and in 2025 Hanna was a scholar in the Sommelier Australia Educational Scholarship, after which she has now also joined the Sommelier Australia committee in Victoria.

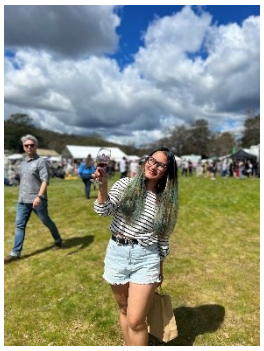
Judges

Holly Josephine

Holly was never set on a path of wine until a weekend job in a cellar door on the Bellarine Peninsula changed everything. She changed her career path from criminology to the Direct-to-Consumer sector in the middle of Covid and has never looked back. Moving to Central Victoria in 2021 Holly has been involved in sales and marketing of wineries as well as completing wine harvests and vineyard work. Holly has been a part of wine shows since 2017 and is looking forward to continuously improving and strengthening her judging skills at wine shows whilst actively completing her Level 4 WSET diploma.

Zenon Kolacz

Zenon has been a member of the EDWG since 2003, after commencing winemaking with a friend in 2002. Wine has always been an interest since being introduced to it at a young age in his European family. He has attended wine masterclasses held at the RACV Club and has been a Cellar Door Attendant at Balgownie Estate in the Yarra Valley.
In 2012 he became a judge for Eltham, with a special interest in alternative varieties, and has been a regular judge at the FAWG wine show since 2015. He is currently completing WSET Level 3.



Shristi Limbu

Shristi's winemaking journey started in Nepal during her third year in university, where she made wine that got her intrigued. It was the amazement of turning grapes into something completely different, and being able to create it, that made her realise that it was what she really wanted to do in life.
After studying at the University of Adelaide she is currently working as an Assistant winemaker at Fowles.

Tony Layton

Tony started his career at 21 as a publican in the UK. He has worked across many YV venues, in several roles from restaurant manager to wine buyer, and has been lucky to be awarded many industry accolades – including Good Food Hats (across several venues) and 2 glasses in the Gourmet Traveller wine awards. Tony has been manager for some of Treasure Wine Estates cellar doors such as St Huberts. Having been in the region for over 10 years, he has affirmed himself as a *local* and is currently the Co-Chair of the regional Cellar Door Committee and has sat on the regional marketing committee for several years.
Tony has several qualifications, such as WSET, Court of Master Sommeliers and is on the path to get the AWAC. He has judged at the Royal Melbourne and Mornington Wine Shows and the James Halliday Chardonnay / Cabernet challenge.

Hamish Lucas

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

Judges

Jim Mullaney

Jim studied law (LLM) and worked in the legal profession before his fascination with wine ultimately led him to complete the WSET Diploma in Wines and become involved in the industry. He is now an educator with WSET as well as pouring wines by the glass at Atlas Vinifera wine bar in Melbourne. Jim is on the Victorian Committee for Sommeliers Australia and, in 2025, was Dux of the Sommeliers Australia Education Scholarship.

Dean O'Callaghan

Deano Good Brew is a product of 10 years of bottle-conditioned craft brew training at his father's Buckley's Brewery in Healesville. He is a passionate environmental activist and epicurean from his beloved father's training in the kitchen and in life. Deano started brewing kombucha in 2007, when he discovered it whilst teaching English in Germany. His father bought a craft beer brewery shortly afterwards, but it took him 3 years to realise that maybe he should be brewing kombucha at the brewery as well, instead of just for himself. 20 years later he is the proud owner of the largest *living* craft brewing facility in Victoria. He runs Good Brew Co. The only commercial living kombucha brewery left in Victoria and he is a proud advocate of food as medicine.

Sam Plunkett

Sam is largely a self-taught winemaker, with a trade qualification and not a wine science degree. His first vintage was as a cellar hand in 1986. After studying economics, he returned home to look after the Plunkett Wines business. In 2005 he became Chief Winemaker at Plunkett Fowles, where they won the Great Australian Shiraz Challenge Trophy for Australia's Best Shiraz. After starting his Master of Wine degree, he started Wine by Sam.

Chris Ramsay

Chris is a former Eltham Guild member. He has been Co-owner and winemaker at Kings of Kangaroo Ground in the Yarra Valley since 2013, making small batch, hand crafted wines from Yarra Valley and Heathcote fruit. Their wines have been highly awarded at both local and national wine shows.
Chris has been a judge at the Frankston Amateur Wine show for the past eight years.

Elita Vezis

With nearly two decades of experience in the Yarra Valley wine industry, Elita is the Cellar Door Manager and Marketing Assistant at Yarra Yering, a role she has held for the past eight years. Prior to this, she was the Brand Manager for Greenstone Vineyards and the Brand & Cellar Door Manager at Sticks Yarra Valley. Her career has also included time with producers Rochford and Medhurst.
She has a long-standing involvement in wine show operations and judging such as rotational Associate Judge at the Royal Melbourne Wine Show (2019 and 2025), and locally as both an Associate and then Judge at the Eltham Wine Show (2022–2024) and most recently as a Judge at the Frankston Wine Show in 2025.

Awards 2025

Major Awards

Bill Christophersen Trophy for Best Previous Shiraz Wine	Phil Kemm, Anthony Kemm, Robin Hick
Keith Traeger Trophy for Best Grape Winemaker	Richmoore Wines
Harry Gillham Trophy for Best Country Winemaker	David Hart
The Mead Cup	Amrita Park Meadery
Graham Scott Trophy for Eltham Guild Winemaker of the Year	Harridge Family
Jo Ilian Trophy	Fantin O'Callaghan

Best in Class

Best Shiraz Current Vintage	Pero / Peter Treneski
Best Cabernets Current Vintage	Harridge Family
Best Cabernets Previous Vintage	Rino Ballerini
Best Merlot Current Vintage	Kevin Murphy
Best Merlot Previous Vintage	Rino Ballerini
Best Pinot Noir Current Vintage	Henry O'Connor
Best Pinot Noir Previous Vintage	Geoff McGowan
Best Blended Reds Current Vintage	Trevor Roberts
Best Blended Reds Previous Vintage	Mario & Izabella Fantin
Best Other Variety Reds Current Vintage	Paul Alliston
Best Other Variety Reds Previous Vintage	Rino Ballerini
Best Rosé Any Vintage	Geoff McGowan
Best Chardonnay Current Vintage	Richmoore Wines
Best Chardonnay Previous Vintage	Terence Norwood
Best Other Variety Whites Any Vintage	Fantin O'Callaghan
Best Grape Wine Sparkling	Richard Webb
Best Grape Wine Fortified	Diego Cappellani
Best Herb | Grain | Flower | Vegetable Wine	Diego Cappellani
Best Other Country Wine	David Hart
Best Kombucha Any Style	Harridge Family
Best Liqueur	Domenico & Angela Grande

* in the case of a tie, the Chief Judge's decision is final

Jo Ilian Trophy

Year	Exhibitor	Class Description
2025	Fantin O'Callaghan	Best Other Variety & Blended Whites, Any Vintage
2024	Richard Martignetti	Best Liqueur
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

Medal Award
Point Scale
Gold Medal = 18.5 points and over
Silver Medal = 17 to 18.4
Bronze Medal = 15.5 to 16.9

Class 01
Shiraz Current

Judge	Associate	Comment
Chris Ramsay	Vincent Conserva	Big class of current vintage Shiraz ... best wines showed varietal characters with nice fruit and good balance between fruit and oak ... very well done to the winemakers of the top wines in the class.

#	Exhibitor	Label	Vintage	Score	Medal	Comment
1	Roy Agosta	Shiraz (Shepparton)	2025	15.5	Bronze	Shows red fruits slightly dusty on the nose palate a bit thin no faults
2	Paul Alliston	Shiraz Two	2025	13		Oxidised notes on the nose fruit not evident some fruit on palate but quite flat - wine quite oxidised watch suplhur levels and handling
3	Matthew Drew	Shiraz	2025	15.5	Bronze	Lovely colour nice purples dark red fruits on nose also red fruits on palate some spicy notes slightly short on finish
4	Nick Pane	Shiraz	2025	16.5	Bronze	Bright purples on colour dark red fruits on the nose same dark red fruits on palate fruit on the riper side but a well made wine
5	Lachlan Fysh	Shiraz	2025	14		Very dark garnet red nose nose has a musty character hard to find any fruit palate has dark red fruits slight bitterness does not seem oxidised but some minor fault affects the nose
6	Wilhelmina Estate	Shiraz B#7 - 2025	2025	16.5	Bronze	Dense colour with nice purples dark red fruits on the nose quite ripe fruit big bold palate rich red fruits big grippy balance well made wine just a bit big and overt
7	Pero / Peter Treneski	Shiraz #1	2025	15		Nice bright colour some fruit on the nose but has a lolly character light fruity palate no faults but quite simple no oak evident
8	Paul Alliston	Shiraz Three	2025	14		Very light on colour nose lacks fruit has a mandarin rind or plastic character light palate has some light cherry notes but lacks varietal character and the fruit seems underripe
9	Dale Farmer	Shiraz	2025	17	Silver	Dark purple red very dark red fruits on nose slight musty notes some nice plum and mulberry on the palate bit flat on the finish nice long finish
10	Andrew Milner	Shiraz	2025	14		Dense purple red colour dark stewed fruits on the nose dark red fruits on the palate nice long finish no faults but fruit just too ripe
11	Peter King	Shiraz Yarra Valley	2025	15		Nice bright colour dark red fruits on the nose no faults on palate but lacks fruit definition and varietal character

12	Richmoore Wines	Shiraz	2025	18	Silver	Nice bright colour slightly subdued nose but nice plum and mulberry notes some spice palate has nice forward red fruits good balance and long finish
13	Geoff Stephens	Shiraz Barrel #1	2025	15		Bright red colour nose shows red fruits some spicy notes palate has fresh red fruits no faults but palate weight a bit light
14	Fantin Partnership	Shiraz	2025	15		Lovely purples in the colour dark red fruits on nose but subdued ripe dark red fruits on palate nice spicy notes drive the finish but fruit just a bit over ripe
15	Tim Natoli / Paul Whitney	Shiraz American Oak	2025	13		Dense colour almost inky no fruit on nose musty notes palate has dark stewed fruits lacks varietal character fruit over ripe for a good wine
16	Pete Lowndes	Shiraz	2025	17	Silver	Good colour nice purple hues lifted nose of cherry and plum red fruits on the palate spicy notes good balance and long finish well made
17	Glen van Neuren	Shiraz	2025	13		Dense colour inky musty musty notes on nose masks the fruit dark stewed fruit on palate quite flat somewhat oxidised with over ripe fruit
18	Rene Paron	Shiraz Deep Unfiltered Full Bodied	2025	15		Nice purple red colour some red fruits on the nose palate shows the same fruit but with a slight lolly character - no faults but lacks some depth - any oak here ?
19	Carri + Franzese	Shiraz Heathcote	2025	18	Silver	Perfect colour of reds and purples dark fruits on nose plum and mulberry palate has good depth of fruit lovely varietal notes very good balance lovely wine
20	Phil Kemm, Anthony Kemm, Robin Hick	Shiraz	2025	14		Very dark purple colour subdued fruit on nose a bit flat dark stewed red fruit on palate slightly oxidised and fruit over ripe lacks varietal character
21	Anthony Rechichi, Anthony Catania, Domenico Grande, Joseph Rechichi	Shiraz	2025	15.5	Bronze	Dark purple red colour dark fruits on nose mulberry and black currant same dark fruits on palate fruit a touch over ripe but no faults
22	Pero / Peter Treneski	Shiraz #2	2025	18.5	Gold	Bright purple red colour lifted red fruits on nose vanillin notes fresh red fruits on palate plum and mulberry great balance top wine very well made
23	Paul Alliston	Shiraz Four	2025	17	Silver	Bright purple red lovely colour red fruits on nose slightly subdued red fruits drive the palate good balance well make wine
24	Phil Blight & Jenny Lokhorst	Shiraz	2025	15		Dark colour lots of purples dark red fruits on palate plum and cranberry palate shows riper red fruit notes no faults nice long finish fruit just a tad ripe
25	Roy Agosta	Shiraz (Heathcote)	2025	17.5	Silver	Nice purple red colour perfumed nose of classic red fruits bit subdued well balanced palate rich red fruits oaky notes with a long finsh
26	Kevin Murphy	Shiraz	2025	14		Dense purple red colour nose lacks fruit has a plastic character some fruit on palate but lacks freshness and varietal character
27	Geoff Stephens	Shiraz Barrel #2	2025	15.5	Bronze	Nice purple red colour subdued red fruits on nose coconut notes palate has fresh red fruits medium weight bit thin on the finish
28	Wilhelmina Estate	Shiraz B#8 - 2025	2025	14		Nice deep purple red colour cut apple on the nose some oxidation ripe red fruit on the palate quite flat watch sulphur levels and handling

29	Jesse Fergie	Shiraz B	2025	16	Bronze	Dark purple red colour dark red fruit on nose some spice big rich palate of red fruits no faults but borderline over ripe fruit none the less a well made wine
30	Jesse Fergie	Shiraz A	2025	16.5	Bronze	Dark purple red almost inky dark red fruits on nose spicy notes big rich palate very clean wine well made just a touch over ripe
31	Lee Picasso and Hamish McInnes	Shiraz	2025	16	Bronze	Deep purple red dark red fruit somewhat subdued dark red fruits on palate plum and mulberry well made lacks a bit of freshness
32	James Lambrianidis	Shiraz	2025	16	Bronze	Purple red colour plum and mulberry fruit on the nose nice fruit on palate good weight and balance no faults
33	Landari Estate Wines	Shiraz	2025	13		Light purple red smoky nose lacks any fruit palate has some fruit but lacks varietal character some oxidative notes
34	The Grape Escape Group	Shiraz	2025	17	Silver	Bright purple red colour perfumed nose of red fruits plum and currants rich red fruits on palate nice balance and long finish no faults well made wine
35	Paul Alliston	Shiraz One	2025	14		Nice red purple colour baggy on the nose lacks fruit some fruit on palate but lacks freshness some slight oxidation watch handling and sulphur levels
36	Stelios Karagiannis	Shiraz Sherman	2025	13		Nice purple red colour oxidation notes on the nose lacks any fruit no fruit on the palate due to oxidation need to watch handling and or sulphur during winemaking
37	Gavin Pennell	Shiraz	2025	17	Silver	Nice bright colour plum and mulberry notes on the nose dark red fruits on palate good fruit weight no faults just a touch over ripe
38	Libby Hatzimichalis	Shiraz	2025	18	Silver	Bright purple red fresh red fruits on nose vanillin notes red fruits on palate nice balance just lacks a but of depth but very well made wine
39	Eugene Sibelle	Shiraz Current	2025	15.5	Bronze	Bright purple red some fruits on palate slightly subdued palate has lifted red fruits but light in fruit weight no faults well made wine
40	Libby Hatzimichalis	Shiraz	2025	17	Silver	Bright purple red lifted red fruits on nose notes of coconut nice red fruits in the palate very good balance and long finish with spicy notes
41	DaMcDiPa Wine Cooperative	Shiraz	2025	15.5	Bronze	Bright purple red subdued nose of plum and mulberry dark red fruits on palate at the riper end no faults but slightly over ripe fruit
42	Joe Dimasi	Shiraz (Barrel Sample)	2025	15		Lovely colour with purple hues dark red fruits on nose slightly stewed notes dark red fruits on palate no faults well made just slightly right on centre

Class 02
Shiraz Previous

Judge	Associate	Comment
Sam Plunkett/Ray Chen	Holly Josephine/Nicolo Chiaro	The class presented a mix of quality, with some wines showing clear issues such as oxidation, likely due to improper SO_2 management, as well as Brett or mousy taint, which point to potential shortcomings in cellar hygiene. Additionally, a number of older wines had passed their peak. It's crucial to highlight the importance of consistent SO_2 management and maintaining stringent hygiene practices. On a positive note, the medal-winning wines showcased a diverse range of styles, from fresh, fruit-forward expressions to more complex, aged examples. The top wines in the class were those that had spent a couple of years in bottle, reflecting well-managed cellar practices and the potential for wines to age gracefully when handled appropriately.

#	Exhibitor	Label	Vintage	Score	Medal	Comment
1	Wilhelmina Estate	Shiraz	2024	15		Dark, purple color with aromas of raisin, sultana grapes, and liquid chocolate, exhibiting port-like characteristics. The palate follows suit with high alcohol and lingering fruit weight, but the wine may be past its peak in terms of aging.
2	Fantin Partnership	Shiraz A	2023	12		Brettanomyces presence noted. Recommend reviewing hygiene and cleaning practices to mitigate contamination, and avoid reusing barrels previously used for the wine.
3	Kevin Murphy	Shiraz	2023	17.5	Silver	Peppermint, eucalyptus notes with five-spice and cloves. The palate carries these spices along with chocolate, vanilla, and a popcorn-like oak character. Fine tannins and a moreish acidity provide a good balance and fruit weight. Colour is slightly developed. Recommend exploring different oak sources that might highlight the spice profile rather than the sweet vanilla notes, and temperature control for stock.
4	Paul Alliston	Shiraz	2024	15		Dark chocolate, sultana grapes, prunes, and port-like characteristics on the nose, which carry through to the palate, ending with a bitter finish. The wine shows low acidity and appears past its peak, with signs of oxidation. Recommend bottling and consuming sooner
5	Stelios Karagiannis	Shiraz St Marty	2023	12		Dark purple color with pronounced oxidation, marked by high levels of acetaldehydes, indicating poor oxygen control or exposure. For future vintages, recommend exploring reductive winemaking practices and ensuring consistent SO_2 levels throughout fermentation and storage to prevent oxidation.
6	Kevin Murphy	Shiraz	2024	16	Bronze	Dark blackberry, prunes, dark cherries, and tea leaf notes, with a similar profile on the palate., the fruit maintains freshness and liveliness. The acidity stands out, finishing slightly sour and disjointed and the tannins feels quite green. Overall, a good representation of the variety however recommend to revisit picking timing to ensure optimal fruit ripeness.

7	Fantin Partnership	Shiraz C	2024	15		Brettanomyces presence noted. Recommend reviewing hygiene and cleaning practices to mitigate contamination, and avoid reusing barrels previously used for the wine.
8	Nick Pane	Shiraz	2023	15.5	Bronze	Slight aromatic expression, high alcohol and grippy tannins but still showing some good fruit weight. Recommend adjusting practices to retain primary fruit aromas and reduce tannin extraction for better balance.
9	Mark, Adrian, Lisa, Matilda Di Marco	Shiraz	2000	12		Pale, brown color with Madeira-like characteristics and pronounced pruney notes, corked/TCA. The wine lacks acidity, and the structure has flattened, indicating it has passed its peak. Recommend bottling and consuming sooner in the future to preserve freshness and balance.
10	Fantin Partnership	Shiraz B	2023	12		A very obvious mousy, metallic, brett character detected on the palate. Recommend revisiting hygiene practices in the cellar to address potential contamination.
11	Phil Kemm, Anthony Kemm, Robin Hick	Shiraz	2022	17.5	Silver	Sweet blackberries, cranberry juice, vanilla, and popcorn-like oak characters with a touch of cinnamon spice. The palate shows prominent fruit, with the sweet, popcorn-like flavor. Low acidity results in a shorter finish but overall has a good varietal representation.
12	Nick Pane	Shiraz	2022	16.5	Bronze	peppery notes, phenolic feels slightly over extracted but overall representative of the variety.
13	Carri + Franzese	Shiraz Heathcote	2024	14		Stinky sulphite aromas suggest fermentation issues. Recommend considering nutrient supplementation during fermentation or copper fining in the future to mitigate this problem.
14	The Grape Escape Group	Shiraz	2024	16.5	Bronze	Black tea leaf, cloves, dried plums, and charred oak on the nose, with sweet, pruny fruit on the palate. The wine shows a higher level of acidity, maintaining good fruit freshness and being true to the variety. The only concern is the sour finish, suggesting a need to review acid addition and the balance between acid and phenolics.
15	Mark, Adrian, Lisa, Matilda Di Marco	Shiraz	2007	12		Light, brownish color with obvious Brettanomyces and mousy characters, oxidated. Recommend revisiting hygiene practices to address contamination.
16	Mark, Adrian, Lisa, Matilda Di Marco	Shiraz	2001	13		The cork has disintegrated, with chunks floating in the liquid, which is turbid. The wine smells like sherry, indicating oxidation. Recommend considering screw caps or ROPP closures for future bottling to better preserve fruit character and the wine's profile.
17	Georgia and Lachlan Ross	Shiraz 42° Heathcote	2024	17	Silver	Slight nail polish-like character with elevated blue and red fruit notes. The palate is well-balanced, with fine, graphite-like phenolics and good length. One recommendation is to top up with SO_2 at bottling to ensure volatile acidity remains under control and doesn't become a concern.
18	Roy Agosta	Shiraz (Heathcote)	2024	15.5	Bronze	Green characters and grippy phenolics, with a lighter color suggesting the fruit may be slightly unripe. Clean expression.
19	Wilhelmina Estate	Shiraz	2023	16	Bronze	Dark purple color with minty, leafy notes. The palate mirrors these characters with a "whole bunch" element, offering good fruit concentration and being true to the variety. One call-out is that the alcohol feels a bit hot, and the phenolics are quite extracted.

20	Anthony Rechichi, Anthony Catania, Domenico Grande, Joseph Rechichi	Shiraz AO	2024	15		Good palate and fruit weight but a slight mousy character detected on the nose. Recommend to look at hygiene.
21	Kerry Wiltshire	Shiraz	2023	12		Oxidative, Madeira-like character with TCA presence. Recommend considering screw caps and ensuring adequate SO_2 levels during winemaking to better preserve wine quality in the future.
22	Matthew Drew	Shiraz	2021	15		Obvious color drop-out noted (coating the bottle), suggesting a need to explore color stabilization during fermentation, use of antioxidants. The nose is port-like, with bruised prunes, jammy plums, and liquid chocolate, indicating age. The palate shows sweet fruit with good phenolic extraction.
23	Fantin Partnership	Shiraz D	2024	15		Slight microbial issue detected, with the palate finishing sour and disjointed. Recommend revisiting hygiene and cellar practices to address potential contamination.
24	Tim Natoli / Paul Whitney	Shiraz American Oak	2024	13		Mousy character on the nose. Recommend revisiting hygiene practices to address potential contamination.
25	Daniel Congiu and Jimmy Gramatikos	Shiraz	2024	15		Subdued nose with a plastic character and non-descript sweet fruit notes. The palate falls away quickly lacking acidity, indicating the wine has passed its peak.
26	James Lambrianidis	Shiraz	2022	14		Very oxidized with high volatile acidity and ethyl acetate, along with bruised apple skin and nail polish remover aromas. Recommend reviewing oxygen control practices and ensuring adequate SO_2 levels during winemaking to prevent these issues.
27	Joe Fruci	Shiraz	2023	18.5	Gold	Sweet, opulent, pruny plums and blueberries with jammy notes and a hint of spice. The palate shows good fruit presence, juicy characteristics, mouthwatering acidity, and grippy tannins.
28	Mike Wilson	Shiraz Bin 5	2021	17	Silver	Confectionary red fruits, cranberry juice, and violet on the nose, with similar characters on the palate. It has good mid-palate weight, finishing long with a balanced acid/alcohol profile. The only issue is the phenolic extraction, which feels a bit too coarse - recommend to reduce oak contact time/extraction
29	David Hart	Shiraz Cool Climate	2019	19	Gold	Minty, eucalyptus notes underpinned by jammy plum and sweet fruit character, with pronounced aromas on the nose. Slight age character, yet still balanced by primary fruit. Cloves and spices are prominent on the nose. The palate is well-balanced, with moreish acidity carrying the fruit through to the back palate. Tannins are graphite-like and well-integrated.
30	Stelios Karagiannis	Shiraz Wheres Lexi Gone	2023	12		High ethyl acetate and acetaldehyde detected. Recommend reviewing oxygen control practices and ensuring adequate SO_2 levels throughout the winemaking process to prevent these issues.
31	David Hart	Shiraz	2019	17	Silver	Slightly subdued nose with sweet tea leaves and plum. The palate shows good fruit intensity, with a nice balance of acidity and tannins. However, the alcohol stands out slightly and it's lacking a bit of mid palate.

32	Paul Alliston	Shiraz	2023	17	Silver	Coconut shavings, vanilla, and sweet plummy fruit dominate the oak influence. The palate shows good juicy fruit weight with balanced tannin extraction - fine, well-integrated tannins and a lingering, long finish with vibrant acidity. Recommend to pull back on oak contact time.
33	Achilleos Ranisavljev Iannantuono Achilleos	Shiraz	2023	16.5	Bronze	Medium depth of colour. plum red. Sweet reds fruits. some confectionary/strawberry. opened up to show a lovely brightness of flavour. A medium bodied fruit forward style. Would benefit from greater extraction
34	Anthony Rechichi, Anthony Catania, Domenico Grande, Joseph Rechichi	Shiraz	2023	15		Medium depth of colour showing garnet at the rim. Berry fruits with some H2S evident Medium bodied. Lacks fruit weight and tannin. Pull sup short
35	Phil Kemm, Anthony Kemm, Robin Hick	Shiraz	2016	16	Bronze	Deep colour. Garnet Darker fruits. Appealing tertiary characters including leather and chocolate. Full bodied. Warm alcohol. good density and structure. Impressive for its age, but likely past its peak.
36	Stelios Karagiannis	Shiraz Billy's Paddock	2024	13		Deep ruby colour. Attractive. Confectionary, but in an oxidative way. Elevated VA. Structure is good but has suffered from oxidation.
37	Anna Henry	Shiraz	2023	14		medium depth of ruby colour herbal and floral with some red fruits. Light body. A simple light dry red.
38	Marc Venturini	Shiraz	2024	14		Medium depth ruby red. Dried herbs with some H2S. Some oak on the palate. low level mousy taint on the finish
39	Joe Fruci	Shiraz	2024	17.5	Silver	Deep attractive ruby red. Red fruit and white pepper. Some H2S Medium bodied fine silky texture. Moderate length of flavour. Fining to remove sulphide and express more fruit would elevate this wine to higher level medal
40	Stelios Karagiannis	Shiraz Piggy	2024	13		Deep ruby red showing some 'blue' Confectionary oxidative character Soft acid. Elevated VA. This wine would have benefited from acid adjustment to decrease pH. High pH has likely accelerated the oxidation
41	Roy Agosta	Shiraz (Shepparton)	2024	15.5	Bronze	medium depth bright ruby red. sweet spice aromatics and red berry. Some herbal notes. Sweet oak evident on the palate and a little out of balance with the fruit weight. Medium weight dry red. Acid is in balance.
42	Stelios Karagiannis	Shiraz Wheres Lexi Gone	2022	15.5	Bronze	Medium depth garnet Plum fruit, with some chocolatey oak Fine tannins. Moderate length.
43	Mepunga Wines	Shiraz	2024	15		Deep plum red. Berry raspberry aromatics. Lolly character - oxidation? Appealing tannins structure. A little developed for 2024 dry red.

44	Fantin Partnership	Shiraz B	2024	17.5	Silver	Medium plus bright ruby red Violet and spice aromatics. Some blueberry. Fine structure Attractive modern bright style.
45	Anna Henry	Shiraz	2024	14		Medium depth garnet colour. Unusual perfume (lavender?) Soft acid. Soft tannin. Lacks weight and concentration.
46	Landari Estate Wines	Shiraz	2024	13		Light colour showing brick red. restrained primary fruit, a little herbal and savoury. Soft acid. Drying texture - brett? Quite advanced for 2024 red.
47	Phil Kemm, Anthony Kemm, Robin Hick	Shiraz	2024	15		Deep plum red. Red fruit. Some oxidative characters. Slightly drying tannins. The wine has a rustic character.
48	Phil Kemm, Anthony Kemm, Robin Hick	Shiraz	2012	15.5	Bronze	Deep brick red. Caramel and leather notes. Complex. Full bodied. Warm. Dense. Tannins drying out but still has length. Good for its age, but past its peak.
49	David Hart	Shiraz	2023	15		medium depth ruby colour. Some herb and violet aromatics. Sulphide shutting down primary fruit. medium weight crunchy modern style. Would love to see it with copper fining to know how much more fruit it has to show off.
50	Fantin Partnership	Shiraz A	2024	16.5	Bronze	Medium depth ruby red. Woodsmoke and oak spice. Red fruit and some blackcurrant. Even well balanced palate. Good length of flavour. Oak is evident but in balance one the palate.
51	Phil Kemm, Anthony Kemm, Robin Hick	Shiraz	2013	19.5	Gold	Deep ruby red Plum fruit along with some bramble and darker fruits. Oak adding complexity Pleasing ripe grainy tannins Full bodied well balanced wine. Very good length of flavour. In context of 12 year old red it is bright and fresh.
52	Anthony Rechichi, Anthony Catania, Domenico Grande, Joseph Rechichi	Shiraz	2024	15.5	Bronze	Deep ruby red. Violet and berry coulis aromatics. Some blackberry Warm and plush on the palate. A pleasing full bodied Shiraz
53	Marc Venturini	Shiraz	2018	15.5	Bronze	Medium depth garnet red. Sweet spicy oak is a little dominant and overwhelms fruit. Fine velvety tannins. Fresh acid. Tannins have a crunch to them. At or past its peak
54	Stelios Karagiannis	Shiraz Wheres Lexi Gone (88)	2024	14		Deep ruby red Lavender perfume, almost confectionary. Likely elevated VA. Good tannin. VA prickle detracts
55	Glen Fortune	Shiraz	2024	14		Deep plum red. Lifted berry aromatics Pleasing tannin structure but oxidised character on the palate. Relatively short length.

56	Harvest Collective Wines	Shiraz	2024	16.5	Bronze	Youthful purple colour. Sweet oak spice and berry aromatics, including blueberry. Even attractive palate. Good balance between acid and tannin. Fruit is dominated a little by the oak in this otherwise stylish well made wine.
57	Mike Wilson	Shiraz Bin 3	2019	15		Deep plum red Red fruits with a herbal note. Some savoury complexing characters. Full bodied. ripe tannins. Good length of flavour. Complexity from age adds appeal., but lacks the intensity of best examples.
58	Fantin Partnership	Shiraz	2022	15		Lighter plum red colour. Restrained primary fruit. Some plum. Also a herbal note. Even sandy tannins. Moderate length of flavour.
59	Stelios Karagiannis	Shiraz Paddy	2024	14		Deep plum red. Lifted strawberry confectionary note - oxidised. Quite developed for 2024 Shiraz.
60	Carri + Franzese	Shiraz Heathcote	2023	15		Deep plum red black fruits. blackberry. Full bodied. Ripe plush tannins. A chocolate character on the palate - perhaps from oak? Has weight.
61	DaMcDiPa Wine Cooperative	Shiraz	2024	15.5	Bronze	Deep plum red Lifted berry aromatics. A suggestion of oxidation emerging indicating that the wine is at its peak. Full bodied. Mouth filling tannins. Moderate length of flavour.
62	DaMcDiPa Wine Cooperative	Shiraz	2023	16	Bronze	medium ruby red Some floral and pepper aromatics. Also cherry. Oak evident on the palate - at risk of overwhelming fruit. Attractive sandy tannins. Good length of flavour.
63	Joe Dimasi	Shiraz	2023	16.5	Bronze	Deep plum red black cherry and blackberry Full bodied. Even rich palate. plush ripe tannins. Good length of flavour.
64	Joe Dimasi	Shiraz	2016	14		Deep garnet mature colour. Some dried fruits and cola! Tannins drying out. Past its peak

Class 03
Cabernets Current

Judge	Associate	Comment
Katrina Butler	Jim Mullany	A really lovely class: all the wines had appealing colour, some nice, juicy, drink-now expressions, coupled with a couple of more serious, varietally led wines. Gentler handling of fruit, and perhaps paying closer attention to ripening windows to allow wines with structure and complexity, is advised. This class has improved, and the oak is less of a concern than in previous years. Solid lineup.

#	Exhibitor	Label	Vintage	Score	Medal	Comment
1	David Bunney	Cabernet Sauvignon	2025	15		Juicy with dried fruit, an interesting juxtaposition. Would like to see more freshness given its youth and the tannins, whilst integrated are quite grape seedy and green.
2	Paul Alliston	Cabernet	2025	17	Silver	Fruit sits well into the plummy and boysenberry spectrum with some cassis too. Pleasant chalky, pumice like tannins generate texture and structure. A little vanillan oak sweetness and lots of black cherry. Nicely made.
3	Harridge Family	Cabernet #1	2025	19	Gold	The nose feels a little closed with some truffle and yeasty Vegemite notes. The palate is incredibly appealing, with a touch of pepper spice, cassis, black cherry and plum, and a smidge of eucalypt. It feels varietal and well-made. To be commended!
4	Dale Farmer	Cabernet	2025	16	Bronze	Plenty of vanilla oak here, the fruit sits on the riper side with jammy plum conserve and cola undertones. Missing some structure. Pairing back on the oak might result in a juicy, drink-now expression of cabernet.
5	Landari Estate Wines	Cabernet Sauvignon	2025	15		Grapey and jubey with lots of confected notes and perhaps missing some structure. Feels a little porty and sweet, with a distinct grapeseed tannin flavour.
6	Richmoore Wines	Cabernet Sauvignon	2025	15.5	Bronze	Fruit sweet and lacking some mid-palate weight and intensity. The tannins are dusty and drying, and this clips the finish. Perhaps lacking freshness, but there are some nice boysenberry and plum flavours.
7	Menace Wines	Cabernet	2025	14		The fruit here feels dried out, and coupled with oak, it makes the wine quite tired and drying. I would check your fruit source and try to get slightly fresher fruit, as this feels to have been on the vine too long. Cabernet needs oak, but it needs to be integrated.

Class 04
Cabernets Previous

Judge	Associate	Comment
Chris Ramsay	Vincent Conserva	A small class but a bit disappointing in terms of varietal characters ... very few wines had the classic Cabernet characters maybe the fruit was a bit too ripe

#	Exhibitor	Label	Vintage	Score	Medal	Comment
1	Landari Estate Wines	Cabernet Sauvignon	2024	14		Brown hues on colour musty notes on nose palate lacks varietal character some oxidative notes
2	Paul Alliston	Cabernet	2024	14		Dense purple red subdued fruit on nose notes of cut apple some red fruits on palate but lacks varietal characer some notes of oxidation
3	Rene Paron	Cabernet Oak(ie) 12 Month Barrel	2024	14		Dark purple red subdued fruit baggy notes some oxidation palate has some red fruit but lacks varietal definition
4	Achilleos Ranisavljev Iannantuono Achilleos	Cabernet Sauvignon	2024	13		Dark purple red nose has stewed fruit no varietal character palate has dark strewed red fruits over ripe fruit
5	Richmoore Wines	Cabernet Sauvignon	2023	16.5	Bronze	Purple red colour red fruits currant and blackberry on nose palate has fresh red fruits no faults long finish
6	James Lambrianidis	Cabernet	2021	15		Dark purple red nose shows dark red fruits a bit cooked plum and black currant on palate no faults but lacks classic cab charater
7	Matthew Drew	Cabernet Sauvignon	2021	14		Light purple red nose shows red fruits with lolly character red fruits on palate but lacks classic cabernet varietal charater
8	Richmoore Wines	Cabernet Sauvignon (Beno's Blend)	2024	15		Good bright colour bright red fruits palate also show red fruit but lacks varietal character fruit maybe a touch ripe
9	Rino Ballerini	Cabernet Sauvignon	2024	17	Silver	Nice red purple colour fresh fruit on the nose touh of cassis palate shows nice red fruits nd varietal character nice long finish

Class 05
Merlot Current

Judge	Associate	Comment
Sam Plunkett	Holly Josephine	A small class with the top wine a stylish example of medium weight bright Merlot. A couple of wines showing promise with attractive colour and primary fruit, then the disappointment of mousy taint. It is challenging making wine in small batches but all efforts to keep vessels full and maintain free SO2 at a level where it can protect from bacterial spoilage, will boost quality in this bracket. Great that there is a Merlot bracket representing this noble variety!

#	Exhibitor	Label	Vintage	Score	Medal	Comment
1	Matthew Drew	Merlot	2025	12		medium depth of ruby red. some violet and strawberry. suggestion of confectionary indicating oxidation. Mousy
2	Pino Virga	Merlot	2025	15.5	Bronze	Attractive ruby red colour with youthful purple. Violet and grassy aromatic. Bright fresh and crunchy on the palate. An attractive modern style
3	Franco Geremia	Merlot	2025	12		Deep plum red colour. Oak spice aromatic. Red currant aromatic. Attractive tannins then palate is overwhelmed by mousy taint
4	Kevin Murphy	Merlot	2025	17.5	Silver	Attractive youthful purple colour Bright fruit. Jubey. An aniseed note Blueberry. Violets with a peppery note. Even velvety tannins. Well balanced. Good length of flavour. A stylish well made wine.
5	Marc Venturini	Merlot	2024	15.5	Bronze	Medium depth of plum red colour Some cinnamon sweet spice. Red fruits. Rhubarb. An attractive medium bodied Merlot without the intensity of flavour of best examples

Class 06
Merlot Previous

Judge	Associate	Comment
Ray Chen	Nicolo Chiaro	This bracket produced mixed results, as Merlot can be a challenging variety to showcase in its full expression when standing alone. Achieving the right balance of fruit ripeness, finesse, structure, and acidity is essential for Merlot to reach its potential. While most submissions in this bracket fell short of meeting the required quality standards, the two medal-winning wines, both in the Bronze category, demonstrated commendable merit. However, no Silver or Gold medals were awarded, as the wines did not fully meet the criteria for those higher distinctions.

#	Exhibitor	Label	Vintage	Score	Medal	Comment
1	Rino Ballerini	Merlot Cool Climate	2018	16.5	Bronze	Capsicum and snow pea characters, with a nose reminiscent of Cabernet Franc. The palate mirrors these flavors. Tannins are on the lighter side and showcasing a finesse to the wine. The wine has a good acidity backbone. Acid felt slightly disjointed at the back palate.
2	Rino Ballerini	Merlot Cool Climate	2024	15		Sweet vanilla spice and obvious oak influence, but with a sour note. Overripe plum and prunes are present, though not very fruit-forward on the nose. The palate shows sweet, juicy fruit with good, linear acidity. Recommend dialing back the oak influence slightly and seeking better integration, perhaps through less contact time or using a different type of oak.
3	Matthew Drew	Merlot	2024	14		Savoury character with blueberry and bramble notes, accompanied by an oxidized tone. The palate is very light, with light extraction and a medium-minus body, lacking varietal representation. Recommend to look for fruit with optimal ripeness and enhance extraction (higher fermentation temperature, longer skin contact period, etc.)
4	Malcolm & Judy Summons	Pinot Noir	2024	0		Entry class incorrect. Moved to class 8 entry number 16
5	Mike Wilson	Merlot	2023	16	Bronze	Cough medicine, licorice, liquid chocolate, and powdery oak tannins on the nose. The palate shows a cola-like character but with good extraction, structure and length.
6	Terence Norwood	Merlot	2023	15		Savoury, smoky BBQ character with green fruit notes underneath. The palate has a good tannin profile and solid extraction, with balanced acidity and phenolics. Recommend sourcing fruit with optimal ripeness for better harmony and expression.
7	Pino Virga	Merlot	2024	13		Prune, jammy plum, and oxidized notes with sultana grapes, giving a sweet profile on the palate. High residual sugar and a sour finish from the acidity. Fermenting to dryness would likely enhance alcohol levels and improve overall balance.

Class 07
Pinot Noir Current

Judge	Associate	Comment
Richard Martignetti	Shristi Limbu	A strong class overall, well done to all that entered. The three top wines all standing tall and proudly conveying their unique individual wine making styles. Some good fleshy wines obviously supported by good care in the vineyard. Both of us enjoyed judging this class!

#	Exhibitor	Label	Vintage	Score	Medal	Comment
1	Yvonne Lefebure	Pinot Current	2025	13		Aldehetic on the nose. Seems a little tired, stewed, Acid is disjointed and not very well integrated. Try to balance acid early at crush. Manage oxidation with keeping up with SO2 protection as well as CO2.
2	Vedran Gladovic	Pinot Noir Current	2025	16.5	Bronze	Deep purple appearance. Nose a little restrained, with post ferment and lees characters. Ripe fruit backed up by firm and soft tannins. Could have benefit from more time in barrel to develop further.
3	Paul Alliston	Pinot Noir	2025	15		The fruit is a bit jammy and stewed, racing acid seems very off balance with the finish displaying out of place oak.
4	Roy Agosta	Pinot Noir	2025	16.5	Bronze	Pale ruby in appearance, delicate fruit extraction of red fruits, with a saline body and finish. Acid provide liveliness.Chalky tannins help with the structure.
5	Henry O'Connor	Pinot Noir	2025	19	Gold	Nose is typical of the variety, good weight and intensity. Body, velvety tannins along with the flavour elements of red fruit, cranberry and blueberry flavours intermingle in a well balanced wine. Complexity evident with oak and mocha on a medium length
6	Anna Henry	Pinot Noir	2025	15		Nose tells the story of oxidation, with flor, sherry like characters. Palette is spicey and misses the fruit character which would otherwise benefit from the existing structure. Maintain PMS additions along the way and consider the use of inert gas during transfers. The fruit had the potential to shine.
7	Mepunga Wines	Pinot Noir (South West Vic)	2025	14		Dank, earth and forest floor characters on the nose. Although muted, displays cranberries and the acid profile to boot. Dissolved CO2 on the palette and visually apparent on the rim. Found to have some undesirable flavours.
8	Dale Farmer	Pinot Noir	2025	18.5	Gold	Interesting earth and forest floor chafracters on the nose. Interplay with red and dark fruits entices. Displays some subtle palette sweetness with cranberries and a round acid profile. Uplifted fruit character and well balanced. The wine kept giving, exposing lactic notes and vanilla from the oak on a medium finish.

9	Matthew Drew	Pinot Noir	2025	18	Silver	This is a serious Pinot..Well weighted and concentrated fruit sits nicely alongside side the acid. Some advanced flavour characters evident from a well ripened fruit,resulting in Elevated alcohol on the Palete. Maybe pick slightly earlier, but a really delicious and interesting wine.
10	Malcolm & Judy Summons	Pinot Noir	2025	15.5	Bronze	Consider the use of oak to better suit the existing fruit. Over ripe red fruits characters mask and over powered by oak. A little hot to the palete.
11	Geoff McGowan	Pinot Noir	2025	18	Silver	Cedar and mint notes accompany the almost closed nose of strawberry and cranberry fruit. Fine tannins and fleshy body support the subtle sweetness of the wild berries to a lovely finish.
12	Mepunga Wines	Pinot Noir (Henty)	2025	15		Medicinal aroma, sour cherries on the nose with the palete fruit missing some punch. Band aid character is distracting the expect fruit. Tired and a little old for its age. Check sanitation, and if using barrels, have them checked.
13	Joe Dimasi	Pinot Noir (Barrel Sample)	2025	18.5	Gold	Sweet candy, some savoury elements along with some subtle spice annd palette sweeteness adding to a well developed and expressively weighted fruit.Some crunchy cranberry lingers on a perisitant finish.

Class 08
Pinot Noir Previous

Judge	Associate	Comment
Tony Layton	Elita Vezis	Tough class! lots of faults unfortunately. some better management of fruit coming in - sulphur fruit to kill wild yeast and stop VA? Cleanliness and hygiene in process. Of the wines we did taste a varied bunch from a few vintage's. sorry if we didn't get to taste/ score your wines.

#	Exhibitor	Label	Vintage	Score	Medal	Comment
1	Beige Pureau	Pinot Noir in French Oak	2024	0		VA fault/ brett - didn't Judge sorry . check cleanliness? use of sulphur and yeast/ wild ferments?
2	Terence Norwood	Pinot Noir Previous	2020	0		slight v/a confected on nose, colour brick. didn't taste due to fault - sorry
3	David Hart	Pinot Noir	2024	14		nice colour, garnet on rim, clean. Nose - very slight Va, cherry, spice P- good acid line. fruit ok, lacking some tannin/ grip
4	Henry O'Connor	Pinot Noir	2023	0		VA/ Chemical cleaner on nose, slightly vegetal. check cleanliness in winery/ process etc
5	Matthew Drew	Pinot Noir	2022	14		dark crimson colour. burnt rubber on nose. some spice p - some nice fruit/spice use of oak. spice, toasted nutmeg, mace. bright. palate much more appealing than the closed nose.
6	Terence Norwood	Pinot Noir Previous	2024	14		brick colour/ advanced for age 2024? Slight VA some menthol/ medicinal notes. p - fruit slightly stripped? tannin profile nice and use of oak good. looking for more fruit - if VA wasn't an issue would eb a good wine
7	Mepunga Wines	Pinot Noir	2024	0		v/a fault - reduction - check cleanliness in winery/ use of sulphur/ wild ferment + control.
8	Terence Norwood	Pinot Noir Previous	2022	0		v/a fault - reduction - check cleanliness in winery/ use of sulphur/ wild ferment + control.
9	Geoff McGowan	Pinot Noir	2024	16	Bronze	good crimson colour. clean. nose - rhubarb, cherry. something savoury sitting underneath? reduction/ rubber? p - once getting past nose and slight fault? some nice tannin structure. cherry fruit coming thru more and more. check cleanliness in winery/ production (va) to improve
10	GEOFF & KAY ROWE	Pinot Noir	2022	0		v/a fault - check cleanliness in production. sorry didn't taste due to fault.
11	GEOFF & KAY ROWE	Pinot Noir	2023	14		dark colour, not quite "bright" bit advanced? Pinot character on nose. Cherry, cranberry. some baking spice. cocoa note. P - shy on fruit note, tannin fine and delicate. oak use restrained. Bit "Thin" length of fruit a bit clipped.

12	Mepunga Wines	Pinot Noir	2023	13		fault - mousey/ va. dark brooding. pinot. saltly
13	Terence Norwood	Pinot Noir Previous	2021	14		very pale/ brick/ advanced bright but shy. slight ethol aldehyde character on nose. cranberry fruit. strawberry. finish very oak dominated.
14	GEOFF & KAY ROWE	Pinot Noir	2024	0		VA fault - check cleanliness? didn't taste due to fault - sorry
15	Yvonne Lefebure	Pinot Previous	2021	0		dark colour. Pinot blend? Nose - acetone ethol aldehyde Va fault didn't taste - sorry check cleanliness in
16	Malcolm & Judy Summons	Pinot Noir	2024	15.5	Bronze	good colour and intensity. cherry and spice. nice oak on back palate. fruit carries all well.

Class 09
Blended Reds Current

Judge	Associate	Comment
Richard Martignetti	Shristi Limbu	If you're planning on making big varietal blend for early drinking wines, keep in mind to have gentler extraction. We found many wines, big in structure and acid profile, making them difficult to enjoy early. I would have like to see some greater variation blend combinations.

#	Exhibitor	Label	Vintage	Score	Medal	Comment
1	Paul Alliston	Shiraz / Cabernet	2025	16	Bronze	Slight white pepper on teh nose. Youthful black fruit characters punched out with a tart acid profile. Consider MLF to help round off the edges.
2	Gavin Pennell	GSM	2025	16	Bronze	Tight and a little closed, some dried herbs. Crisp red fruits and a defined acid prominent here. Maybe a little too much Grenache, slightly hot to the palete.
3	Phil Blight & Jenny Lokhorst	Shiraz Grenache	2025	16.5	Bronze	Clean, not faults. Needs some age to round off some harsh details, grippy tannin, sour cherry profile. Has potential with time under its belt.
4	Landari Estate Wines	Shiraz Cabernet Sauvignon	2025	15		Some capsicum and green notes on the nose. Cabernet may have been requiring a later pick. Poached cabbage notes, some reduction. Some copper stirring (or drops)can clean some of it up.Keep yeast happy with nutrient and oxygen at early stage of ferment.
5	Marc Venturini	Cab Merlot Shiraz	2024	17.5	Silver	Toasty oak aromas complimented by the herb aromas, white pepper. Texture from the Shiraz is nicely complimented by the roundness of the merlot. Along with the Cab, acid and body are harmonious.
6	Richmoore Wines	Shiraz / Cabernet	2025	17	Silver	Red fruits, spice and herbs. Structural tannins, will serve well with food
7	Trevor Roberts	Cabernet / Shiraz	2025	18.5	Gold	Aroma and palate is varietal, expressive, bay leaf, tomato leaf. Extremely approachable acid line, silky tannins aren't drying or austere.
8	Mario & Izabella Fantin	Cabernet Merlot	2025	18	Silver	Nose is Herbaceous, with mint, eucalypt and a touch of spice. Gentler extraction which show in the structure.Acid and structured tannins are in harmonious balance. Finishing with coffee notes from the Merlot. Good flavour and depth to a very good wine.
9	Harridge Family	Sangiovese/ Cabernet 90/10%	2025	15		Green herbaceness from whole bunch and lactic character on the nose don't compliment each other..MLF stressed or incomplete.
10	Gavin Pennell	Shiraz Grenache	2025	18	Silver	Aromatic on the nose, Grenache adding some further complexity and flavour. Powdery tannins are adding structure to some juicy fruit characters. tannins in good balanced with this wine.
11	Glen Fortune	Petit Verdot & Cab Sav	2025	15.5	Bronze	Interesting interplay with the blend of fruit flavours. Confused by the dusty tannnis that seem to persist.

12	Paul Alliston	Cabernet / Shiraz	2025	14		Coriander on the nose, not complimenting the fruit. Mousiness on the finish. Check cleaning and include santising techniques.
13	Marc Venturini	Merlot Shiraz	2024	17.5	Silver	Some lovely herb and green leaf marrying well with and adding complexity to the plush red fruit characters.
14	Marc Venturini	Chambourcin Cabernet	2024	13		Sour cherry. Detective sn element of bandaid character on the finish. Check sanitation of the winery and keep the bacteria population down with PMS and sanitiser.
15	Marc Venturini	Shiraz Chambourcin	2024	18	Silver	Flavours meld well with dark cherries and lifted pepper. Silky tannins and smooth acid make this a very rounded and ready to drink wine.
16	Phil Blight & Jenny Lokhorst	Grenache Shiraz Mataro	2025	16.5	Bronze	Sweet cherries, plumb in a tight bodied wine. Palette sweetness but a little hot due to the grapes ripeness.
17	Phil Blight & Jenny Lokhorst	Negro Amaro / Shiraz	2025	15.5	Bronze	Cheery, red stone fruits and rich black fruits. Off dry by seemed to suit the fruit. Keep an eye on the SO2 levels as it seemed to poke through.
18	Joseph Grech	Shiraz / Merlot	2025	15		White pepper, spicey notes and over ripe jammy fruit. Try picking a little earlier for a fresher and better integrated acid line.
19	Harridge Family	Sangiovese / Cabernet 75/25%	2025	14		Unfortunately very aldehydic, oxidised. Body and balance of acid and chalky tannins gave the structure it needed.Potentially a GREAT wine if so2 and oxygen mitigation, ie co2 blanket, minimise ullage were carried out more.

Class 10
Blended Reds Previous

Judge	Associate	Comment
Zenon Kolacz	Hanna Johannson	A complex class to judge given the range of blends and vintages. Main issues seemed to relate mostly to reductiveness of some wines. Also far too much tannins in some of the wines but overall, acids were quite good. Winemakers should make adjustments during ferment where possible, to ensure varietal characters are balanced. Overall, some fine wines from a drink ability perspective but more care needs to be taken to get the balance of properties right.

#	Exhibitor	Label	Vintage	Score	Medal	Comment
1	Kevin Murphy	Shiraz Cabernet	2024	15.5	Bronze	Ruby colour, sweetish, “Juby” fruit akin to raspberry. Acid dominant, when were adjustments made? Some black pepper on palate but not much else from a fruit perspective. Tannins ok. Quaffable wine.
2	Landari Estate Wines	Shiraz Cabernet Merlot	2024	15		Dark garnet colour. Not expected in a one year old wine.a little over-ripe fruit on nose. Palate is a bit muddled.good length but acid is dominating finish. Out of balance. Possibly a good food wine but difficult to drink on its own.
3	Anthony Rechichi, Anthony Catania, Domenico Grande, Joseph Rechichi	Grenache Mataro	2021	15		Garnet colour, clear, appropriate for grape and age. Nose subtle but lacking distinct fruit. No off aromas though. Tannins are soft but acidic finish. Medium length.
4	Joseph Grech	Shiraz/Merlot	2024	16.5	Bronze	Ruby/garnet colour. Clear and bright. Confected nose of raspberry and blueberry. Was whole berry fermentation used? Pleasant palate, again with confected fruit. Quite well balanced in terms of acid and tannin.
5	Achilleos Ranisavljev Iannantuono Achilleos	Shiraz/Merlot	2021	15		Dark ruby colour. Ripe fruit, but not cooked. Little hints of blueberry and raspberry which carry through to the palate. Soft tannins. Acid a little obvious. Were additions made during fermentation or after? Not too bad. An easy drinking wine.
6	Mike Wilson	Shiraz / Cabernet / Merlot	2023	15		Dark ruby colour. Fruit appears slightly stewed on nose. Hint of eucalyptus and confected blueberry.. acids are fairly obvious and tannins are soft and balanced. A hint of herbaceousness on mid palate. Perhaps under ripe Cab or Merlot
7	The Grape Escape Group	Cabernet Shiraz	2023	15		Dark ruby, reasonably clear.lacking defined fruit but not cooked glaring faults. Palate is quite well balanced. Drinkable wine.
8	Mike Wilson	Cabernet / Merlot	2023	15		Ruby colour, medicinal nose, a little reductive too.no clear fruit character. Quite acidic on palate. No clear fruit character.

9	Kevin Murphy	GSM (Grenache 75%, Shiraz 20%, Mataro 5%)	2024	16.5	Bronze	Nice ruby colour. Mixed berry fruits on nose of raspberry, strawberry and blueberry. Palate is generally soft with some grippy tannins medium length with confected fruit flavours and some sweet licorice
10	Mike Wilson	Cabernet / Shiraz	2021	15		Dark ruby/cherry colour. Ripe fruit on nose. Some candied character. Hint of green capsicum on palate, most likely from the Cabernet.nice acid length but quite grippy tannins.
11	Yvonne Lefebure	Blended red, previous	2022	15		Ruby red colour. Herbaceous notes on nose. Palate is reasonably balanced but tannins a bit grippy.
12	Mario & Izabella Fantin	Cabernet Merlot B	2022	17.5	Silver	Lighter ruby colour. Strong mint and spicy pepper on nose. Cedary oak. Palate is well balanced with crisp mint character and chocolate oak flavours .
13	Paul Alliston	Shiraz / Cabernet	2024	15		Ruby colour, subtle nose.fruit indistinct. Chocolate flavours on palate. Tannins quite grippy. Nice length, soft on the tongue.
14	Terence Norwood	Cabernet Merlot	2021	17	Silver	Ruby, blueberry with some cedary spice notes on nose .Palate is quite soft, medium length, supple tannins and acid. Pleasant wine
15	Richmoore Wines	Shiraz / Cabernet	2023	15		Dark ruby. Non descript nose . Medium to full body flavour ‘ lots of tannins with acid being mostly integrated.
16	Richmoore Wines	Shiraz / Cabernet	2024	16	Bronze	Ruby colour. Clean nose. No obvious faults. Lacking some distinct fruit. Palate is reasonably balanced with good length
17	Dragan Sudzum	Graziano and Cabernet Sav	2024	0		
18	Rino Ballerini	Sangiovese + Cabernet Sauvignon	2024	16.5	Bronze	Medium ruby, red cherry colour. Spicy cherry notes, palate a little grippy but nice acid. A little short in finish. Some coffee moccasin flavours.
19	Landari Estate Wines	Shiraz Cabernet Sauvignon	2024	15		Garnet colour, but quite oxidised colour wise for a young wine. reductive notes of tar on nose. Palate surprisingly pleasant with some red and black cherry notes. A touch reductive but not unpleasant.
20	Paul Alliston	Cabernet / Shiraz	2024	15		Ruby , ripe fruits of raspberry and blackberry, though some reductive notes as well. Licorice, prunes and fig on palate including some mousiness
21	Mario & Izabella Fantin	Cabernet Merlot	2022	18	Silver	Ruby/garnet colour. Nose has mint / eucalyptus characters with a touch of white pepper. Medium length and body. Nice fruit,luscious almost sweet. Lingering finish

Class 11
Other Variety Reds Previous

Judge	Associate	Comment
Zenon Kolacz	Hanna Johannson	A challenging class given the diversity of grape varieties and style. We ended up with one Gold, 6 Silver and 4 bronze which is not say that those that didn't receive a medal were bad, but failed on the basis of excessive tannins and generally being unbalanced, or overworked. For the Lagrein in particular, they simply need more time in bottle to settle down and become more drinkable.

#	Exhibitor	Label	Vintage	Score	Medal	Comment
1	Gavin Pennell	Malbec	2021	15		Dense ruby,good for a 4 year old wine. Black cherry on nose,along with hint of cedar oak.medium to long finish. Palate is balanced but lacking in fruit
2	Kevin Murphy	Durif	2024	18	Silver	Ruby bordering on purple. Picking up some dark plum notes but surprised by lack of fruit on nose. Palate displays some floral notes of violets. Acid balance is good,and tannins are high as expected from this variety. Long finish. Oak integrated.
3	The Grape Escape Group	Tempranillo	2024	15		Medium dark red, slightly garnet. Clean and clear. Pronounced notes of chocolate and mint on the nose, which is unusual for the variety. Soft tannins and acids. Relatively short palate, the mint on nose comes through as medicinal on the palate. Not entirely pleasant
4	Paul Finn	Aglianico	2024	15		Light ruby colour, clean and bright. Reasonably pronounced nose of black fruits and hint of floral notes. Palate is quite well balanced between acid and tannins. Medium to long palate length. Quite a nice wine.
5	Glen Fortune	Sangiovese	2024	15.5	Bronze	Garnet colour with perhaps a touch of browning. Possible indication of oxidation? Nose is quite subtle but shows some red cherry and red plum, along with hint of black tea. Acidity could be a touch higher to balance tannins.
6	Menace Wines	Grenache	2024	16	Bronze	Colour is quite clean and reasonably bright, but not brilliant. Perhaps could do with a polishing filter. Noticeable red fruit on nose.Palate finishes a bit short. Perhaps a touch acidic.
7	Rino Ballerini	Lagrein Cool Climate	2024	15		Purple wine, dark. Green stalkiness on nose, dominates fruit.very high tannins. Little fruit discernible on palate. Not over cooked. Slightly bitter. Out of balance
8	Glen Fortune	Petit Syrah	2024	15		Light garnet colour. Unusual for this variety. Was it taken off skins early? Slight reductive character on nose (burnt rubber). Palate is light, medium length and body. Not typical style for this grape.
9	Nick Pane	Lagrein	2024	17.5	Silver	Purple, deep colour. Almost inky. Hints of blueberry on nose.long finish and whilst tannins are grippy, they are surpringly soft. Nice floral fruit notes of blueberry and violets. This wine has ageing potential.

10	Diego (Danny) Cappellani	Lambrusco	2021	15		Lovely ruby colour for wine of this age. Almost fortified nose of over ripe fruit. On palate,everything in balance but a mix of green fruit/stalk, which detracts from the flavour. Hot alcohol finish.
11	David Hart	Cinsault	2024	17	Silver	Clean, bright colour, appropriate for variety. Quite pronounced nose of red cherry, hint of mint. Medium length palate, nice acid and tanin balance.
12	Glen van Neuren	Tempranillo	2022	15		Dark, clean appearance. Cooked fruit on nose. Some black plumb. Medium to long palate. Somewhat port-ish in style and flavour. Oak in balance
13	Rino Ballerini	Sangiovese Warm Climate	2024	18.5	Gold	Clean, bright, light ruby colour with a touch of garnet. Red cherry dominant fruit, hint of leather. Soft palate with good acid tannin balance and some sweet notes of vanilla and cedary oak. No glaring faults.
14	Richard Webb	Lagrein	2024	15		Dark, murky ruby colour. Herbaceous/ green/ stalkiness on nose. Green stalk on palate. Not particularly palatable/ whole bunch?? Tannins super drying.
15	The Grape Escape Group	Sangiovese	2023	17	Silver	Clean, clear, bright, light ruby/cherry colour. Pronounced nose of mint, cedar and red cherry. Cedar most likely to be French oak. Nice length and balance. Acids and tannins in balance. Mint present on palate, almost medicinal but controlled.
16	David Hart	Petit Syrah	2021	17	Silver	Dark ruby. Clean and bright colour. Nose a mixed bag of red cherry and dark cherry. . Slight eucalyptus, black pepper Palate has medium to long finish. Nice balance of acid, tannins grippy but not excessive. Pleasant wine
17	Diego (Danny) Cappellani	Barbera	2021	16	Bronze	Ruby colour, mid density. Clean. Lovely fruit of raspberry, blackberry cherry and blueberry, quite pronounced. Hint of vanilla as well. Acid is very evident but settling nicely, should see this wine continue to age nicely for several more years. Tannins not overt.
18	Marc Venturini	Mataro	2023	14		Garnet colour, not appropriate for 2 year old wine. Possible oxidation. Nose is otherwise quite lean. Some stewed fruit. Palate is quite acidic. Not much fruit. Out of. Balance
19	Glen Fortune	Tempranillo	2024	15		Garnet colour. Nose is quite flat and non descript. Palate displays flavours of chocolate and mocca. Overalll, a drinkable wine just let down by lack of nose.
20	Val Henry	Durif	2024	15		Dark, murky.
21	David Hart	Sangiovese	2024	17.5	Silver	Clean, clear, dark cherryish colour, hint of garnet. Black cherry fruit on nose, immediately apparent, consistent with variety. Hint of vanilla as well as white pepper. Medium body and length. Red and black cherry on palate. Simple but enjoyable
22	David Hart	Tempranillo	2023	16.5	Bronze	Dark ruby colour, clean and bright. Sweetish nose with raspberry and red cherry notes. Also hint of clove. Medium body and length, acids and tannin appear to be in balance. Fruit not as evident on palate as on nose but no major flaws per se. For a 2 year old wine, perhaps would have expected to still see more fruit on palate
23	David Hart	Lagrein	2024	15		Dark ruby colour. Pencil shavings on nose, lacking fruit in general. Like the acid and Tanin balance but lacking fruit on palate

24	Paul Alliston	Sangiovese	2024	15	Dark and a little dull. Kind of garnet for a one year old wine. Kind of cooked fruit nose, along with green notes of stalk and leaf. Not immediately appealing. Acid and tannins are ok. Good length but there is an underlying flavour I can't pick which detracts from the wine.
25	Rino Ballerini	Durif Cool Climate	2024	15	Dark ruby, bordering on purple. Fruit hard to find. Maybe some loganberry. Quite tannic. Not in balance with acid. Lacking fruit on palate.
26	Angie Dimasi	Sangiovese	2024	15	Colour is light ruby to red cherry. Quite reductive nose. Tar! Carries through to palate

Class 12
Other Variety Reds Current

Judge	Associate	Comment
Tony Layton	Elita Vezis	Vey varied class. great to see the diversity of variety but also the different approaches to the same variety. the good wines were great and an enjoyable class to judge!

#	Exhibitor	Label	Vintage	Score	Medal	Comment
1	Roy Agosta	Grenach	2025	14		light and bright. Ruby/ slight brick colour. strawberry fruit, cranberry, redcurrant, floral. tight grippy tannin, good structure, nice acid. lacking some intensity and length
2	Rino Ballerini	Tempranillo Cool Climate	2025	14		deep purple, plum. Nose - blackcurrant, bush leaf, tomato leaf, p - bit thin on fruit character, lacking some intensity and oak spice?
3	Paul Finn	Sagrantino	2025	0		Fault - va/ethol aldehyde on nose tasted hot and couldn't get past the fault sorry.
4	Rino Ballerini	Durif Cool Climate	2025	17.5	Silver	bright, purple garnet at tip. violet, rose, olive spice. plum. floral and full. nice fruit, big but great pretty profile and length. not overly tannic. nicely weighted and handled. good wine
5	Paul Alliston	Petite Verdot	2025	17	Silver	deep, think colour, inky. complex nose, violets crushed wet rocks. floral and spice. lovely fruit profile and weight. good ripe tannins structure and nice flow. a big wine but carries all well.
6	Tarr & Barrett	Sangiovese	2024	0		fault on the nose - can see blackcurrant under the fault? Palate quite full and voluptuous can still taste fault unfortunately check cleanliness in process
7	Phil Blight & Jenny Lokhorst	Sangiovese	2025	14		deep crimson/ purple colour. stewed fruit on nose, some darker brooding fruit. hot? p- forward, some weight of fruit, sweet, some oak and spice. tannin profile a bit simple and length a bit short
8	Glen van Neuren	Sangiovese	2025	12		deep burgundy colour, ethol on nose, coco cola, blackcurrant, bush leaf, some medicinal notes p - fruit a bit clipped. jammy. short
9	Rino Ballerini	Petit Verdot Warm Climate	2025	14		deep crimson colour, ripe violets, plum, spice. Big powerful tannin profile. bit overbearing of fruit and lacking that lovely fruit to carry. short and stout.
10	Glen Fortune	Sangiovese	2025	0		VA fault. really prominent on nose. didn't taste due to fault - sorry.

11	Kevin Murphy	Petit Verdot	2025	15		deep purple hues. oak on nose. fruit on palate which carries tannin. a lighter style (for the variety) good balance and length. Personally prefer this style.
12	David Hart	Petit Verdot	2025	15		deep colour. intensity. red plum fruits, liquorice and spice on nose. spice and oak on palate. good intensity on fruit and oak well balanced. Tannin profile pretty and strong tightly wound
13	Joe Urbani and Alfonzo Urbani	Sangiovese	2025	14		bright ruby, slight purple hue. Nose bright and fragrant, blue berry fruit Nice graphite on p, slight reductive, coal, charcoal note. lacking some sweet fruit. weight good but not pronounced. Length ok. slight bitter finish due to charcoal note.
14	Richmoore Wines	Mataro	2025	16	Bronze	good colour and intensity. cherry tar, blackcurrant. menthol on nose. tannin, fruit ripe, forward. length finishes short. tannin dominates
15	Phil Blight & Jenny Lokhorst	Grenache	2025	15		Ruby colour, pale bright. nose light on florals and spice needs more Grenache varietal. Maybe pick riper?
16	Graham Scott	Negro Amaro	2025	13		dark a bit advanced and tipping into brown hues. shoe polish, leather boot on nose, chocolate and tar. tannin big and fruit am little bit lacking. big wine. suggest picking earlier to give some freshness?
17	Lee Picasso and Hamish McInnes	Tempranillo	2025	17	Silver	deep and brooding, plum/ crimson colour. graphite, smoked meat and some stewed and ripe fruit character. nice tannin structure and very varietal. plush fruit finish a little short on sweetness where the oak and fruit tannin take over. nice expression
18	Paul Alliston	Sangiovese / Verdot	2025	16	Bronze	clean and bright in glass, light crimson. Nose - lively and fresh fruit character, some oak and spice. cherry fruit, plum, blackberry. Very lively palate, good acidity and energy. fruit long (slight bitter/ burnt note) Tannin structure good. only detractor is that burnt note
19	Marc Venturini	Chambourcin	2024	0		Dark purple. slight va on nose. stewed fruit. dark plum. Fault on palete jammy
20	Richmoore Wines	Durif	2025	14		dark, dark fruit. thick and viscous. brooding, inky. Intense. fruit compote, black forest. wet bitumen. p - big powerful. lots of tannin/ structure
21	Paul Finn	Sangiovese	2025	17	Silver	pale crimson, bright. Nose - delicate, savoury, cranberry, cherry, lifted fruit notes. rose petal. Nice weight on palate, good lively style. young, length good. acid line good. oak nice balanced.

22	Rino Ballerini	Sangiovese Warm Climate	2025	15.5	Bronze	slightly murky? pale colour, sweet fruit on nose, developed fruit character some Tar character. forward on P nice lick of alcohol and oak on back p Tannin fine alcohol dominates the palate
23	Glen Fortune	Tempranillo	2025	14		deep colour bit thin on colour. metallic on nose, thinner on palate and vegetal note on palate. soft and fleshy. needs more!
24	Paul Alliston	Sangiovese	2025	18.5	Gold	colour pale crimson some brick? cherry, spice, oak on nose. bit confected, lolly, red skins. red liquorice Nice mouthfeel little fuller, great fruit. good tannin and a really complete style. compote, depth. really lovely.
25	Harridge Family	Sangiovese	2025	15		Dark crimson bright. good intensity. Nose - darker fruit, plum, cherry, some Tabaco leaf. old leather. fruit a bit stewed, clumsy? oak good. acid good and length ok. fruit lets this wine down. well made tho. some va
26	Phil Blight & Jenny Lokhorst	Negro Amaro	2025	16	Bronze	crimson colour, clean and bright. menthol on nose, key lime pie, bovril. fruit forward and big lots of fruit dark, plum, blue berry etc
27	Vincent Conserva	Sangiovese	2025	16	Bronze	dark colour, extracted. ruby. blackcurrant leaf, spice. old brown leather. terracotta. fuller fruit profile, darker cherry, blackcurrent and plum. sandy grainy tannin and some smoke. graphite.
28	Vincent Conserva	Sangiovese	2025	16.5	Bronze	dark/ purple hues. slight va on nose. charred/ stewed fruit on nose. Fruit is lovely and full. tannin profile a little subdued but fruit and length lovely. acid good.
29	Prima Volta Grenache	Grenache	2025	15		dark plum, deep colour. nose, blackcurrant dry on palate, big fruited. lacking some intensity and grenache varietal. maybe pick later to give more fruit character?

Class 13
Rosé Any Vintage

Judge	Associate	Comment
Richard Martignetti	Shristi Limbu	Lot of over extracted colour in this class, but that does not mean the wines themselves were. Most displaying a fresh a lively drive, with good fruit character. Most are very well made and would go down well on a hot summers day bbq.

#	Exhibitor	Label	Vintage	Score	Medal	Comment
1	Mike Wilson	Rosé - Merlot / Cabernet / Shiraz Bin 1	2025	17	Silver	Bright and Clear dark salmon. The wine offers Stone Fruit: Black cherry and Kirsch, over a zesty acide.
2	Geoff McGowan	Rosé - Pinot Noir	2025	18.5	Gold	Displaying a Bright and Clear Pink colour.. Aromatically & on the palette, showing typicity of variety with good concentration, A little closed on the nose. Stone Fruit,Black cherry, layered with red peach. A refreshing wine with a ripping acid drive.
3	Cat & Frank Carri	Rosé Happy Cat Rosé	0	14		Opens pleasing with a floral notes of roses and violets. A little warm on the palette and detect some bitterness on the finish. Brett detected, so keep equipment and the area clean.
4	Harvest Collective Wines	Rosé (Shiraz)	2024	16.5	Bronze	Interesting aromas for a Shiraz. Some notes blueberry and jaminess showing quince & banana. Strawberry, sour cherry on the palette. Good acidity, refreshing finish.
5	Menace Wines	Grenache / Cabernet Rosé	2025	17.5	Silver	Sour cherries, bright red fruits. Fruit a little restrained. Either of the elements may be a little underripe, with acidity overly powering. Short on finish, no fault, well made.
6	Harridge Family	Cabernet Rosé	2025	13		Let down by musty overs on the palette, which finds itself in the wine. Signs of oxidation , aldehyde.during post fermentation. Make sure to keep correct SO2 levels and minimal ullage during storage.
7	Mike Wilson	Rosé - Cabernet / Merlot / Shiraz Bin 2	2025	17.5	Silver	Packing plenty of flavour. A touch of astrigenceny draws you away from the fruit. Could use some PvPP to polish. a well made wine.
8	Mepunga Wines	Pinot Noir Rosé	2025	17	Silver	Sour cherry, with a ready acidity. Full of punch and very lively with good acidity and poweful fruit,, but cleaning made. Musty and sherry notes lets it down. Keep up PMS levels and sealed storage to avoid oxidation.
9	Landari Estate Wines	Rosé - Made from Merlot	2024	16	Bronze	Medium orange rose, clear and bright, also displaying aromas of bubble gum and cranberry juice. Let down by cabbage and onion, showing mecaptains.
10	Marc Venturini	Cabernet Sauvignon Rosé	2024	12		Colour not in line with a typical rosè, aroma punches more like a red wine. Oak is disjointed and attempts to cover acetic fault.

11	Mike Wilson	Sangiovese Rosé	2025	18	Silver	Ticks all the boxes for flavour, tactile balance. Lovel;y long length still lingering as I write this comment. Some tropical layering over the delicious red and stone fruit characters.
12	Mepunga Wines	Pinot Noir Rosé	2024	17.5	Silver	A riper Pinot with some red apple and stone fruit. Visually clean and present well.
13	Joe Urbani and Alfonzo Urbani	Sangiovese Rosé	2025	13		Fruit is there but VA nail polish ruins it for enjoyment. Check your storage closures, keep up SO2 levels. Good acid, some fruit, would be good to see it without the VA.
14	Mario & Izabella Fantin	Shiraz Rosé	2025	14		Brandy on the nose, alcoholic, not much power in the fruit. Lack typically of variety. Delicate extraction, missing the best from the fruit. Visually appealing of a pale yellow.
15	Paul Alliston	Rosé	2025	15.5	Bronze	Well balanced wine with an interesting tone, but not much flavour with it being a little disjointed..

Class 21
Chardonnay Current

Judge	Associate	Comment
Ray Chen	Nicolo Chiaro	Good to see a diversity of styles in the class, with both primary fruit–driven and oak-forward examples. Aside from a few wines showing obvious faults, the majority were clean and sound. Overall, colours tended to be on the darker side, suggesting tighter oxygen management may be beneficial. Balance between acidity and weight/alcohol is another area with room for improvement. The strongest examples showed layered complexity, well-judged fruit and oak integration, and a fresh, balanced acidity profile.

#	Exhibitor	Label	Vintage	Score	Medal	Comment
1	Richmoore Wines	Chardonnay	2025	18.5	Gold	Light gold, clear, ripe yellow peaches, yellow apple, vanilla and spice. Good layers of complexity, consistency on palate and can not detect any bitterness from the oak. clean acid backbone. Overall well balanced with fresh fruits, secondary characters.
2	Terence Norwood	Chardonnay	2025	15.5	Bronze	Dark gold, clear. Aromas of chestnuts, toasted hazelnuts, and cinnamon spice, which follow on the palate. Nice, linear acidity and weight, but oak is dominant, drying the finish. Consider reducing oak influence or shortening barrel aging to preserve primary fruit and freshness.
3	Cat & Frank Carri	Chardonnay	2025	14		Sulphur, struck match, and reductive notes on both nose and palate. Recommend considering oxygen incorporation, copper fining and ensuring adequate nutrient supplementation during fermentation to prevent reductive aromas.
4	Geoff McGowan	Chardonnay	2025	15		Bruised apple and yellow apple skin with clear oxidative notes. The palate shows more fruit but leans sweet-and-sour, suggesting possible acid addition. Recommend reassessing the acid addition rate for better balance.
5	Rino Ballerini	Chardonnay Cool Climate	2025	15		Light gold and clear, with a subdued nose likely due to high SO_2. The palate shows some primary fruit—yellow apple and nashi pear—light but supported by good acidity and structure. Recommend reducing SO_2 additions to allow greater fruit expression.
6	Vedran Gladovic	Chardonnay Current	2025	18	Silver	Green apple, white flowers, and a hint of reductive sulphite notes that have dissipated. The palate reveals nectarines, yellow peach, and jasmine flowers, with juicy fruit weight and a refreshing, moreish acidity. Clean finish.

Class 22
Chardonnay Previous

Judge	Associate	Comment
Tony Layton	Elita Vezis	strong class, some good wines. some lacking some fruit weight and potentially picked little early (to detriment of finished wine) some beautiful varietal wines.

#	Exhibitor	Label	Vintage	Score	Medal	Comment
1	Harvest Collective Wines	Chardonnay	2024	15		Colour slightly advanced, yellow. slight bubble in glass? Nose - full, bruised apple, stone fruit, p - full creamy, rich style lots of oak but balanced, bit short.
2	Gavin Pennell	Chardonnay	2021	16	Bronze	Ligh colour, straw, lemon, bright, reduction and flint on nose, prickly? p -light, varietal, lemon, grapefruit, acid good. easy style
3	Terence Norwood	Chardonnay	2020	19	Gold	Colour, deep, advanced, oak on nose, reduction, flint, gunsmoke. p - rich stone fruit, nice acid line. bigger style.
4	Terence Norwood	Chardonnay	2021	15		colour deep, advanced. tropical on nose, p - full, lacking some acid and freshness. bit short on fruit character
5	Terence Norwood	Chardonnay Mornington Peninsula	2019	15.5	Bronze	Pale, straw, light and bright, Nose - lemonade, sherbert, bit confected p - fresh, oak on back and good balance. bit "made" acid add?
6	Terence Norwood	Chardonnay	2019	17	Silver	Advanced colour, lemon on nose, green apple, bright. good length and pheolics grippy.
7	Richmoore Wines	Chardonnay	2024	15.5	Bronze	Colour pale green/ straw. Nose - candy floss sugar, Varietal lemon, stone fruit, white flowers, flint. P - forward, sweet, bit short.
8	Terence Norwood	Chardonnay	2023	14		Colour - rich, advanced. oak and musk? on nose? Nose - bruised pear? P- lacking fruit, brett? oak, marzipane?
9	Diego (Danny) Cappellani	Chardonnay	2019	15		Good pale colour, straw. Nose - light, aromatic, white flowers, varietal? seems very Gris/ grigio on nose p - light, same as nose - lovely light aromatic wine, not very "Chardonnay esk"
10	Henry O'Connor	Chardonnay	2023	15		Yellow, advanced. Nose - reductive, fino on nose? marzipan, p - nice green apple, fruit good, acid good. length good.
11	DaMcDiPa Wine Cooperative	Chardonnay	2024	18.5	Gold	Colour rich, nose, flowers, lemon, no oak. bright. P- good balance, fruit upfront, oak comes thru on finish. nice rich style, phenolics and oak on finish

Class 23
Other Variety Whites Any Vintage

Judge	Associate	Comment
Katrina Butler	Jim Mullany	A really interesting lineup, and so nice to see emerging varieties like Vementino, Trebbiano, and Fiano. Oxidisation did appear to be an issue in this class; the fruit was not at its purest state, more care needs to be taken with picking and storage and also in the winery with hygiene. There too, some lovely floral aromas and pleasingly some makers leaning more into the savoury side of the varieties. There is also a need to back off the residual sugar; the addition of sugar, acid or too much sulphur in this bracket was notable, and the result was angular representations that did not show at their best.

#	Exhibitor	Label	Vintage	Score	Medal	Comment
1	Fantin O'Callaghan	Sauvignon Blanc	2024	18.5	Gold	Pretty and lively varietal nose of passionfruit tendril and flesh, cut grass and lemon zest. Touch of residual sugar detracts from an otherwise very sound wine. Though I can see its appeal for the general market. Nicely made, just pare back on RS.
2	Mepunga Wines	Sauvignon Blanc	2025	15		Spritzy with pear drop and white florals, this feels very newly bottled and needs time to settle; a decent amount of residual sugar detracts from what would be a nice dry wine.
3	Nick Pane	Marsanne	2025	15		Very delicate and aromatic profile of green apple and white florals, pleasing. I'd like to see this wine with less sugar. It feels cloying. There is an element of bruised apple in the background, so ensure you protect the fruit during handling to prevent oxidation moving forward. Lovely nose.
4	Trevor Roberts	Roussanne	2025	15		Some nice varietal presence, but the fruit feels slightly bruised, rendering the wine with a slightly oxidised profile. The sugar and acids lack integration. Gentler handling with fruit and more care with additions required.
5	Fantin O'Callaghan	Arneis	2022	14		A hint of garlicky onion mercaptans on the nose. Sugar cloying on the palate. More care is required during fermentation. Sugar feels out of kilter.
6	Pero / Peter Treneski	Sauvignon Blanc	2025	15		Slightly dusty on the profile, it obscures what should be an aromatic variety. Acids are hard and angular. There are some nice characters underneath. Pay attention to fruit ripeness to avoid adding any acids, if that is what's occurred here.
7	Little Dog Wines	Viognier Sutherlands	2024	14		There is oxidation of the fruit here, which seems to have been masked by acid additives. The acidity sits flush over any fruit on the palate and the variety is missing its quintessential floral aromas. Pay close attention to fruit handling to minimise splitting, retaining freshness paramount.

8	Richard Webb	Sauv Blanc	2025	15.5	Bronze	There are some lovely characters here but too some reduction which detracts. Passionfruit vine, a touch of green pyrazene but not too much. The palate is round and generous which is more typical of a fume blanc style, would like to see this with cleaner handling and less residual sugar. The fruit feels sound.
9	Rino Ballerini	Fiano Warm Climate	2025	15		A riper style of fiano which leads into musk stick and lychee territory. Would suggest earlier picking. Some phenolic bitterness here, too, which adds interest but isn't quite balanced. Pleasant crystallised ginger notes. Not 100% varietal, but would like to see a more restrained rendition next year.
10	Richmoore Wines	Vermentino	2025	16.5	Bronze	Some nice threads of salinity, which is a hallmark of the variety. I would like to see this fruit picked a little less ripe; it leans into the musk and lychee realms, but would do well as a slightly more savoury expression. Having said that, it feels clean and well made, the sugar sits slightly outside of the wine, a little more restrained, needed, but please do try again.
11	David Hart	Marsanne	2025	15		Green apple and melon flavours, this is pretty in its way. The sugar on the palate detracts, but I can see that this would be nice served chilled and young with savoury proteins. Try to rein in the sugar next vintage; the wine is pretty and doesnt need it. touch too heavy on sulphur.
12	Little Dog Wines	Semillon Sutherlands	2024	14		Very green aromas leaning into the tinned pea territory. Acids sit at odds with the fruit, overlaying them. Fruit ripeness perhaps is not quite there, and the wine looks more like Sauvignon Blanc than Semillon.
13	Fantin O'Callaghan	Vermentino	2023	16	Bronze	So very lovely to see Vermentino rise ranks in the emerging white variety scene. I think the wine is well made, with pear and white nectarine flavours. Perhaps a bit of reduction, and butterscotch (developed, oak?) something to be mindful of next year. Nice balance and salinity on the palate, with enduring length. Nicely done.
14	Trevor Roberts	Riesling	2025	15.5	Bronze	Musky and floral, perhaps more akin to Gewurztraminer. These aromas carry through on the palate, with shrill acidity and a touch of RS. I don't mind it! Would like to see more integration and restraint to produce a finer-boned, more varietal offering.
15	Fantin O'Callaghan	Marsanne	2025	15		Oxidised aromas of bruised yellow apple and fino sherry on the nose. Preserved lemon. Acidity feels unknit, rendering the wine thin. The oxidation continues on the palate. More care is required in handling fruit to preserve freshness.
16	Rino Ballerini	Sauvignon Blanc Cool Climate	2025	15.5	Bronze	Nice varietal aromas, passionfruit vine and a subtle grassiness, with some green mango too. Seems to be some phenolic grip (which builds up to a bitter finish, albeit textural), perhaps gentler extraction is required to preserve freshness. There is also a slightly oxidised note of fino sherry on the palate. Restraint and gentler winemaking are required to kick this into the next gear.
17	Mepunga Wines	Pinot Gris (orange)	2025	14		Newly bottled, so it carries a spritz, but time will mellow that. Salmon hue being a skin contact wine. I like this, it has ginger spice, watermelon rind and Aperol flavours. Perhaps something slightly microbial on the nose, so pay close attention to hygiene in the winery next vintage but keep at it!

18	Kevin Murphy	Taminga	2024	16	Bronze	Ah Taminga! An interesting variety with plenty of floral spice, clove, anise and ginger, white rose too. Theres a nice steeliness to the acid, a hallmark of the variety, quite pleasing to drink. Well done.
19	Nick Pane	Sauvignon Blanc	2025	16	Bronze	Passionfruit, green mango and vine tendrils, this is a very varietal sauvignon blanc. There is enough fruit to balance the green on the palate; however, there is also a little too much residual sugar, which sits at odds with the profile. Rein that in next vintage for a better varietal expression.
20	Rino Ballerini	Pinot Gris Cool Climate	2023	14		Oxidised apple aromas with some chlorine element atop. Care is required for more gentle handling of fruit.
21	Mepunga Wines	Sauvignon Blanc (skin contact)	2025	13		Cloudy, which isn't always an issue, but this, too, smells microbial. Chlorine and chemical aromas mask fruit. There may be an issue with fruit oxidation, given its current vintage and quite developed in colour.
22	Rino Ballerini	Sauvignon Blanc Cool Climate	2024	14		Fruit feels a little ripe and oxidised, green almond and bruised golden delicious apples. On the palate, there is too much residual sugar, which makes it feel cloying. Pay closer attention to gentle fruit handling to make sure the fruit is sound and retains freshness. Hopefully, this will aid the winemaking process, allowing you to add less. Restraint, the byword.
23	The Grape Escape Group	Fiano	2024	15		There is a reductive element on the nose, onions and garlic, which is a shame as underneath the fruit is quite nice. The palate is better, if not a little one-dimensional. Pay attention to winery hygiene for better results. Really pleasing acidity. Fiano is in exciting shape in Australia. Keep going!
24	Vedran Gladovic	Malvasia	2015	16.5	Bronze	A clean wine with texture and length, lots of lychee and musk aromas and flavours. Spicy with ginger, clove and cinnamon. Grapefruit, pear and walnut. Nicely made.
25	Landari Estate Wines	Trebbiano	2024	14		Reduction and mercaptans on the nose, with a garlicky, olive-brine note, obscure the fruit. More care is required in the winery regarding hygiene.
26	David Hart	Fiano	2025	16	Bronze	Lychee and spiced pear with plenty of orchard florals. A touch of phenolic grip on the palate builds texture and interest. This is a lovely wine of length and balance.
27	Landari Estate Wines	Trebbiano	2025	17.5	Silver	The colour suggests some skin contact, and it adds complexity and texture to the variety. Rose, musk and cantaloupe flavours abound, with a pleasant ruby grapefruit pithness. Plenty of spice, too. A pleasing garrigue herbal note adds some earthy savouriness. If anything, perhaps lacking just a smidge of freshness, given it is a current vintage.
28	Harvest Collective Wines	Viognier	2024	15		Some slightly oxidised fruit here with bruised yellow apple. There is also a chlorine scent sitting atop the fruit. Nutty and oxidised notes continue on the palate, with some almond and cashew, and sweet candy apple, too. Closer attention to gentle fruit handling. The colour is also quite developed given its age.

29	Paul Alliston	Fiano	2025	15		It's really nice to see Fiano take its moment on the stage! I think there are some nice characters here, but the fruit presents as ripe, and the wine has developed slight oxidative notes that obscure any hint of freshness underneath. There is also a cloying element of residual sugar. Better fruit sourcing or handling might yield more fruitful results. Keep going!
30	Mepunga Wines	Pinot Gris	2025	13		A touch of VA here, which detracts from the fruit; the nose feels closed. The palate, too, is quite noticeable in volatile acidity. This could be due to damaged fruit or issues with winery hygiene.
31	David Hart	Pinot Gris	2025	15.5	Bronze	A touch of reduction here, but the kind we like, some struck match and flinty notes, more in line with the avant-garde on-trend styles of Chardonnay right now. It feels like there may be a touch of sugar addition? If so, it does knock the palate off balance a bit an the reduction does take centre stage ahead of the fruit. Some nice apple, spiced pear and honeysuckle aromas underneath. Keep going! With a touch more restraint, this will be a delicious wine.
32	Graham Scott	Marsanne	2025	13		A touch of chemical eucalypt on the nose, and quite developed in colour for its age. Not sure if an attempt has been made to clean this wine up, but it does appear to have been, and it results in layers of fault sadly.
33	Mark, Adrian, Lisa, Matilda Di Marco	Riesling	2015	15.5	Bronze	This feels to be a very well-made wine, clean and varietal with plenty of bottle-aged honeysuckle and floral sweetness. Impressive that it has continued to live on this long. Well done.
34	Geoff McGowan	Fiano	2025	15.5	Bronze	Textural expression with pink lady apple skin, vibrant acidity and musk, it carries a nice balance on the palate and feels varietal. Plenty of spiced pear and green melon here too.
35	Vedran Gladovic	Pinot Gris	2025	15		Developed and oxidatively handled, lacking freshness for its youth but there is plenty of varietal pear and spice, just needs more freshness. Pay close attention to keeping fruit clean and whole.
36	Mepunga Wines	Moscato	2025	14		Quite a bit of VA here on the nose, producing vinegar and acetone scents which sit flush ahead of muscat and raisin.
37	Rino Ballerini	Pinot Gris Cool Climate	2025	13		Very oxidised and bruised fruit; it lacks freshness for its youth. Closer attention to fruit handling is required.

Class 24
Blended Whites Any Vintage

Judge	Associate	Comment
Sam Plunkett	Holly Josephine	A small class and thank you to the exhibitors who work with white blends to express different styles beyond the more common single variety approach. It will be interesting to see if white blends become more popular as a tool in adapting to climate change. For example using naturally high acid varieties to boost freshness.

#	Exhibitor	Label	Vintage	Score	Medal	Comment
1	Diego (Danny) Cappellani	Arneis-Fiano	2021	15.5	Bronze	mid gold restrained fruit. herbal green note - low level canned asparagus. Cut grass. Food friendly pithy texture. fresh acid. Well balanced wine. Pulls up a little short - would wish for some florals from the fiano.
2	Menace Wines	Verdelho / Chenin Blanc	2025	15		Light gold. A herbal note. Some green apple. well complexed sulphides. Well balanced. A pleasing textural element. Has the fresh acid expected in these two varieties. Some will see the sulphides as a complexing character, but detracts from fruit intensity.
3	Trevor Roberts	Marsanne / Roussanne	2025	14		mid-gold. restrained primary fruit. Some melon and a cut hay character A little soft and short. Lacks fruit weight. Low level mousey taint at the finish

Class 30
Sweet Grape Wine Still

Judge	Associate	Comment
Ray Chen	Nicolo Chiaro	refer to wine #01

#	Exhibitor	Label	Vintage	Score	Medal	Comment
1	Eugene Sibelle	Sweet Grape Wine Still	2025	14		Sultana grapes, elderflower, hand soap, and lychee syrup on the nose, with a soapy floral character. The palate shows some residual sugar, oxidative notes, and a pronounced phenolic grip. Recommend focusing on better oxygen control and reducing phenolic extraction to improve balance.

Class 31
Grape Wine Sparkling

Judge	Associate	Comment
Sam Plunkett	Holly Josephine	A very strong glass. Good diversity from traditional method lees aged wines, through bright fresh simple Prosecco and even sparkling Shiraz. Good winemaking on show - a delight to judge.

#	Exhibitor	Label	Vintage	Score	Medal	Comment
1	Richard Webb	Sparkling Pinot Chardonnay	2015	18.5	Gold	Mid gold colour Lemon curd. A toast note. Some mushroom. Some baked goods. Fine talcy texture. Acid still feels fresh. Complex, and the wine evolves in the glass. Goo dead and mouse particularly in context of age. Top wine!
2	Gavin Pennell	Chardonnay Sparkling	2020	17	Silver	Light gold colour. Bubbles didn't persist as long as best examples. Citrus and brioche. Lemon pith on palate. Feels fresh.Some creaminess from time on lees. Good length. Stylish wine.
3	Trevor Roberts	Prosecco	2025	15.5	Bronze	Pale almost clear. Some citrus, delicate white flower. Has a softness, and easy drinking appeal. Simple in the best way!
4	Nick Pane, Trevor Roberts, Richard Webb	OZsecco	2025	15		Citrus pith and honeydew melon. Just little astringent on the palate. Fresh acid. A little short
5	Wilhelmina Estate	Sparkling Shiraz	2025	15		Lovely deep ruby colour showing youthful purple at the rim. Blackcurrant, sweet spice and some choc. Oak dominant on the palate, including tannin So many good qualities in this wine, just a little out of balance with oak

Class 32
Grape Wine Fortified

Judge	Associate	Comment
Katrina Butler	Jim Mullany	Perhaps a slightly more tired bracket than in previous years, because it usually shines. Some overworked wines with flor accents and base spirits are overwhelming with alcohol. Better attention is required to balance the fruit, acid and alcohol.

#	Exhibitor	Label	Vintage	Score	Medal	Comment
1	Stelios Karagiannis	Fortified Shiraz	2025	13		Dusty and musty oak, the alcohol sits atop the fruit, which is dried out and lacking freshness.
2	Diego (Danny) Cappellani	Rutherglen Muscat (Current/V)	2025	15		Grapey, with lots of rose musk stick and lychee on the nose, sitting a little too sweet and sings of sultana and golden raisin. Would like to see more alcohol integration here. Lacking some vitality and fruit feels on the dryer spectrum.
3	Stelios Karagiannis	Crusty Olo	2023	13		VA present on the nose and palate, some pudding and baking spice, chocolate and steeped figs. The alcohol is harsh and sits outside of the wine. I appreciate the intent to craft this under flor, and there is a pleasant walnut skin, nuttiness to it, but it's also lacking freshness. Interesting but not quite there.
4	Diego (Danny) Cappellani	Rutherglen Muscat (Multi-Vintage)	0	17	Silver	Lovely marmalade and apricot compote notes, Earl Grey and camomile. So pretty. Beyond that a nice raw almond skew to its profile. Nice balance of sugars and acidity; perhaps the alcohol just sticks out a fraction.
5	Harridge Family	Katunga Muscat 2025 Bottling	0	14		Some nice toffee and honey notes with an emphasis on creme caramel, but the alcohol strips the palate, and the finish is hot.
6	Glen van Neuren	Muscat	2025	12		Distinct soy and rice wine character on the nose, alcohol is sadly hard to bear and robs the fruit (lychee , musk). It feels lashed with volatility, and as a result, it pinches the wine, also some oxidative sherryesque notes, which I don't think are intentional.
7	Harridge Family	Tawny Anniversary 2025 Bottling	0	13		Oak and alcohol strip the fruit from this tawny, which has some currant and raisin character underneath. I would suggest a better quality base spirit here.
8	David Hart	Touriga	2024	12		Volatile and eucalypt dominant on the nose. Oak is dusty and musty. Cleaner fruit, cleaner hygiene in the winery advised.
9	Gavin Pennell	Cabernet	2018	12		Very dominant spirit here, very hard to see the wine other than shape of tannin, use a better base spirit and pay more attention to alcohol integration.
10	David Hart	Tinta Barocca	2024	15		Smells of cherry cola, betadine and cough syrup, this expression follows on the palate. Dr Pepper. Eucaplyt present too. A little angular and unbalanced.

11	Libby Hatzimichalis	Durif Shiraz	2022	12	A little reduction and burnt rubber on the nose, chocolate shavings, some nice fruit therein, although it lacks freshness and leans heavily into green walnut territory. Closer attention to hygiene in the winery and oxidation is required.
12	James Lambrianidis	Shiraz	2003	13	A pretty yet decadent nose with lots of Christmas pudding, baking spice and raisin, but the alcohol from the base spirit strips the palate and thus lacks balance. Close attention to spirit quality and blending is required.

Class 40
Berry Wine

Judge	Associate	Comment
Libby Hatzimichalis	Angela Harridge	All in the class were representative of the fruit they were made from. Well balanced pleasant very drinkable wines

#	Exhibitor	Label	Vintage	Score	Medal	Comment
1	Val Henry	Strawberry	2025	16	Bronze	Clear, bright, clean subdued nose Good flavour a little sugar dominant
2	David Hart	Mulberry	2023	16.5	Bronze	Clear bright pale in colour for mulberry small bubbles in the glass Slight honey notes on the nose subdued mulberry earthiness Light delicate flavour of earthiness mulberry Good acid balanced wine More fruit woiuld improve the mouthfeel and overall wine. A refreshing light summer drink
3	Libby Hatzimichalis	Strawberry	2024	16.5	Bronze	Strong strawberry nose, typiclal orange clear colour Short finish a little sugar maybring more fruit forward Well balanced but lacks intensity However a refreshing light summer drink

Class 41
Stone Fruit Wine

Judge	Associate	Comment
Libby Hatzimichalis	Angela Harridge	Well made interesting wine

#	Exhibitor	Label	Vintage	Score	Medal	Comment
1	David Hart	Prune	2018	17	Silver	Deep brown intense caramel colour Strong prune nose Strong and intense prune flavour that keeps coming and coming, flavours develop in the mouth Fills the patate
2	Libby Hatzimichalis	Japanese Plum	2025	15		Clear bright pale gold Light fruity nose with a hint of the stone Well balanced but light on the fruit More backsweetening will bring fruit flavour forward Alittle short on the palate

Class 42
Herb / Grain / Flower / Veg Wine

Judge	Associate	Comment
Libby Hatzimichalis	Angela Harridge	Diverse and interesting class Well made wine typical of their ingredients

#	Exhibitor	Label	Vintage	Score	Medal	Comment
1	Diego (Danny) Cappellani	Elderberry Flowers	2025	17.5	Silver	Pale staw colour with a hint of a blush Delightful elderberry nose with a floral herby notes Well balanced long finish, mouthfilling floral start with a citrusy back palate Would be delightful as a sparkling
2	David Hart	Parsley	2025	14		Bright clear srraw colow Earthy herbaceous clean characteristics on the nose Quite dry a little acidic, short to medium palate Light on flavour A little sugar to balance and bring the flavour forward
3	David Hart	Basil	2025	15.5	Bronze	Bright clear pale straw colour Good clean spicy basil notes on the nose Lovely clean herbal flavour Well made and balanced however a little sugar would balance out the acid and bring the basil forward.
4	Lachlan Fysh	Sake (Akitakomachi rice, Yellow koji), chilled	2025	16.5	Bronze	Clear bright pale straw Clean grainy mushroomy typical of sake Mouthfilling with a ong finish Intense and strong at the start which then develops into a mushroomy long finish
5	Libby Hatzimichalis	Parsley	2025	15		Pale gold clear and bright Parsley is on the nose but overwhelmed by other fruit, grape? Parsley flavour at the start but acid and sugar take over in a long finish No faults

Class 43
Other Country Wine

Judge	Associate	Comment
Libby Hatzimichalis	Angela Harridge	An interesting mix of fruit wines with most typical of their ingredients.

#	Exhibitor	Label	Vintage	Score	Medal	Comment
1	James Olver	Blackcurrant Wine	2024	14		Clear bright ruby colour Slight blackcurrant fruit but there is an unclean undertone maybe a little musty Unbalanced a little too acid. Short length could be improved with a little backsweetening
2	Graham Scott	Rhubarb & Plum	2025	0		Very pale and a bit hazy, I would have expected more intensity of colour in this type of fruit Nose is not typical little bouquet and mousiness Microbial infection Could be caused by a lack of attention to hygiene Ensure that all equipment is clean and sanitised
3	Glen Fortune	Figleaf	2025	17.5	Silver	Clear bright yellow gold Strong notes of fig, tobacco, smoke and caramel Nose is fully represented in the palate Well balanced but a little backsweetening would bring out the flavour
4	Glen Fortune	Lemon	2025	16.5	Bronze	A mid gold colour with a bit of a haze Clean strong lemon fruit and skin Good strong flavour of lemon with a slight pithy bitterness at the finish A touch of backsweetening could counteract the bitterness
5	David Hart	Fig	2022	18.5	Gold	Beautiful clear caramel colour Lush caramel and fig nose Lovely long finish well balanced palate, plenty of fruit with smoke and caramel. Mouthfilling without being overwhelming Well made
6	David Hart	Pear	2025	15.5	Bronze	Clear bright yellow gold Clean fruity nose Sweetness on the front palate which gives way to an acid and tannin aftertaste Might benefit as a blend with apple or quince
7	James Olver	Redcurrant Wine	2024	15		Bright clear pinky red Light fruit but a little pms on the nose Light fruit on the front palate with a little tannin on the back palate Check the PH and maybe add a little sugar to bring more fruit forward
8	Libby Hatzimichalis	Fig	2025	17.5	Silver	Clear bright dark gold Clean fresh fig fruit on the nose Well balanced but a bit too sweet, however good clean fig flavour

Class 44
Country Wine Fortified

Judge	Associate	Comment
Libby Hatzimichalis	Angela Harridge/Jean Pierre	Well made fortifieds No faults detected

#	Exhibitor	Label	Vintage	Score	Medal	Comment
1	James Lambrianidis	Shiraz	2003	0		Entry class incorrect. Moved to class 32 entry number 12
2	Val Henry	Spiced orange	0	17	Silver	Clear deep burnt orange Clean strong orange remniscent of fruit cake Good structure, clean acid, well balanced Orange is definately at the forefront Could benefit from an addition of spice
3	Jodi Vermaas	Blackberry Port	2025	16	Bronze	Clear rich ruby red Strong smell of sweets and toffee Good blackberry flavour and confectionary Well balanced but could benefit from a bit more alcohol
4	Libby Hatzimichalis	Cherry	2024	17	Silver	Clear and bright ruby colour Strong cherry stone fruit on the nose with a hi t of mint Sweet cherry flavour especially on the back palate. Maybe a little acid

Class 45
Country Wine Sparkling

Judge	Associate	Comment
Libby Hatzimichalis	Angela Harridge	An interesting class of varied fruit and flavour with a lovely mousse and bead in the glass of each

#	Exhibitor	Label	Vintage	Score	Medal	Comment
1	James Olver	Apple and Elderflower Sparkling Wine	2021	14		Clear bright sparkling gold Good bead Elderflower is domiant on the nose with apple more subdued Very dry leaning toward acidity and sharpness Acids overpowers the delicate flavours
2	James Olver	Apple and Pear Sparkling Wine	2019	15.5	Bronze	Clear bright sparkling gold Good bead Clean spicy honey notes delightful Fresh light fruit on the front palate with little on the back. Some backsweeting will bring the fresh fruit flavours forward
3	James Olver	Redcurrant Sparkling Wine	2024	14		Beautiful pinky red with plenty of sparkle and a good small bead Earthy fruit of the forrest Soft fruit flavour but the wine is let down by a bitterness in the back palate
4	Harridge Family	Rhubarb	2025	16.5	Bronze	Hazy pale pink Fine bubbles Earthy rhubarb slight spice notes Very earthy typical of rhubarb could benefit from some sweetness to balance out the dryness but a lovely refreshing drink

Class 50
Liqueur

Judge	Associate	Comment
Libby Hatzimichalis	Angela Harridge/Jean Pierre	An interesting and diverse class, showcasing some really outstanding and well made liqueuers and flavours.

#	Exhibitor	Label	Vintage	Score	Medal	Comment
1	Graham Scott	Cumquat Liqueur	2025	14		Hazy old gold colour Untrue to type, more raisins or maybe over ripe fruit Very sweet and viscous with only a little hint of cumquat. Lacking zest and citrus
2	Stelios Karagiannis	Shiraz Under Oak	2023	13		Clear dark tawny Hints of vanilla oak Hot on the palate causing an unbalance and detracting from the flavour
3	Domenico and Angela Grande	Limoncello	2025	19.5	Gold	Hazy pale lemon yellow Strong fresh lemons on the nose Thick rich lemon zest well balanced
4	Terence Norwood	Liqueur Green Walnut	0	17	Silver	Rich dark green brown Nutty aniseedy biscuit nose Sweet hot aniseedy nutty long finish Balanced flavours just the alcohol is a bit hot
5	Terence Norwood	Liqueur Spiced Green Walnut	0	18.5	Gold	Rich dark green brown Beautiful strong spice cardamom and cinnamon Sweet and thick rich and spicy
6	Carri + Franzese	Limoncello	2025	12		Hazy pale lemon colour Lemon and earthy Very strong alcohol burning hot Check the quality of alcohol base used
7	Matthew & Zara Guastella	Setto Bellocello Limoncello	2025	16	Bronze	Hazy pale yellow Strong zesty lemon on the nose Hot strong and peppery May benefit from more water and sugar
8	Carri + Franzese	Nocello	2025	17.5	Silver	Clear bright tawny brown Hints of nuts and herbs Well balanced and herbal and nutty
9	Terence Norwood	Liqueur Raspberry	0	18.5	Gold	Clear bright dark ruby red Strong confectionery raspberry Rich mouthfilling raspberry well made balanced and mooreish
10	Angie Dimasi	Orangecello	2024	17.5	Silver	Bright clear deep gold Strong marmalade orange nose Good strong orange flavours well balance and no bitterness typical of orange warm and enjoyable

11	Angie Dimasi	Orangecello (in Vodka)	2019	16.5	Bronze	Deep clear bright orange gold Aged cocked oranges Sweet burnt orange flavour with a bitter pithy finish
12	Angie Dimasi	Limoncello	2019	15		Clear bright lemon yellow Lemon compounds strong and chemical Lots of flavour and good structure but slightly chemical

Class 65
Mead Any Style

Judge	Associate	Comment
Hamish Lucas	Adam Galle/Jean Pierre	A colourful, vibrant class

#	Exhibitor	Label	Vintage	Score	Medal	Comment
1	Thanavit Jirapanjawat	Mandarin sparkling session mead	2025	17	Silver	Pithy musty odor belies the bright palate to follow Good mandarin presentation on the palate. Sweet light floral honey not dominant, but present. Mandarin flavour returns to give good long tails
2	David Hart	Mead - Black Currant	2025	18	Silver	Lovely burnt orange colour, Some waxiness, A pleasant nose, a good balance, neither honey nor blackcurrant dominating. Interesting acid profile, with acid appearing late and presenting blackcurrant well after a honied palate. good spicey finish.
3	Mike Wilson	Fortified Mead	2024	16	Bronze	Lovely straw colour. Muted nose typical of a bitter dry mead, surprising for a sweeter mead. Something is masking the honey. Some earthy notes prevail. Palate startlingly sweet up front, short, could maybe do with some acid. Some earthy honey notes finish this mead. Fortification helps carry the flavour.
4	David Hart	Mead - Ginger	2025	18	Silver	Darker golden hue, very pretty. The nose screams ginger, backed by a sweetness that might be honey, but it's hard to tell. Palate presents well, good mouthfeel, a thick velvety mead with perfect sweetness cut by the ginger. Ginger presents clearly on the back palate. No heat from the ginger noted. A very clean mead. Some waxiness and a couple of "bits" present. Check filtration techniques.
5	Stephen Lahrs	Chocolate Raspberry Mead 9.5 ABV	2024	15		Beautiful deep dark ruby colour, similar to a red ale. Chocolate dominates the nose, with a hint of fruit backing it up. Palate soft and missing the vibrant acid expected from berries. Cocoa again dominates. Some herbaceousness A very pleasant mead, with no fermentation faults, but lacking the pizzaz expected from a Raspberry.
6	Harrison Joyce	Chai Metheglin	2024	15		Stunning golden colour, Nose presents well, strong on the cardamom, would like a more blended spice. Good mouthfeel, quite warming, higher alcohol? Very short, lacking the residual mouth flavours making you want more. Try to ensure your spices are fresh, and added in sufficient quantity to survive any intended aging.
7	Stephen Lahrs	Cumquat Session Mead 4.5 ABV	2024	18	Silver	Good colour, lightly pettilant, Citrus dominates the nose. A bright and pleasant mead with subtle honey presentation after a strong cumquat flavour. Bitter finish, Some more sweetness on the tails would make this a winner.

8	Stephen Lahrs	Wilhelms Pymet Sparkling 10% ABV	2024	16.5	Bronze	Lovely clear golden colour with some pettilence. Bitter mouthfeel, with poor grape presentation. A dominating bitter honey gives earthy notes. Would like to have known more about grape variety. Acid on the end is a nice touch making this a bit morish.
9	Stephen Lahrs	Blackberry Mead 13.5% ABV	2024	16.5	Bronze	Lovely dark blackberry colour, some waxiness. Earthy blackberry tones without much honey on the nose. An OK blackberry wine. The floran honey is taking a back seat. Nice alcohol heat. Could do with some more acid to make the fruit pop. A lovely wine, but I would be hard pressed to realise it was a mead if not told.
10	Amrita Park Meadery	Macadamia Honey and Strawberry - Semi Sweet	0	19	Gold	Amazing pink hue for a strawberry. Lovely strawberry presentation on the nose, only slightly jammy. Macadamia honey is a bold choice for the subtly strawberry flavour. This is quite an interesting mead, where the agressive macadamia flavours follow at the end after a bright strawberry presentation. Nicely balanced with acid carrying the flavour. Yummy.
11	Amrita Park Meadery	Blue Gum Honey and Jaboticaba Berries - Semi Sweet	0	17	Silver	Bright Ruby Red, clear and pretty in the glass. Musty nose slightly covers red fruit and honeysuckle. Spice up front and bright acidity leading to a moderate bitterness on the finish. Very earthy flavours.
12	Mario & Izabella Fantin	Joes Ancient Orange M	2025	13		Lovely colour Burnt Rubber phenolics, cloves and menthol on the nose. Not sweet enough for a JAO. Drieness, added to bitterness, pithyness and acidity of the orange overpower this mead.
13	The Basin Backyard	Whiskey Mead	2025	16	Bronze	Aroma presents well with Whiskey flavours of barrel oak and caramels dominating. Palate lacks mead characteristics. This mead tastes like a whiskey, the honey is not presenting well. It's not unpleasant, but I'm not sure it's the best class choice for you. I would suggest this could be a good "Honey Whiskey" rather than a Whiskey mead.
14	Harrison Joyce	Bochet	2024			
15	Harrison Joyce	Dry Traditional	2024			
16	David Hart	Mead C	2024	15		Fresh Cardamom & cloves dominate the nose. Good textured mouth feel, and heat. Anise presents strongly on the palate with a bitter finish. The palate is a mite too astringent, with spices lingering way after all else has faded. This mead could possibly use some aging to tone down the spices and allow the honey to shine, I'd love to see it in next year's show.

17	Amrita Park Meadery	Whiskey Barrel & Vanilla Bean Mead - Semi Sweet	0	17	Silver	Gorgeous bright yellow colour. Caramel, vanilla and marshmallow aromas, Oak dominates the nose and obscures any other essence. Sweet palate. Nice flavours, but needs a bit more balance. Perhaps some different tannins might help, as most were concentrated at the fore-palate and didn't last. I suspect this could do with some age to mellow out and assimilate the oak notes.
18	Harrison Joyce	Coffee Bochet	2024	16	Bronze	Gorgeous dark brown hue. Unbrewed roast/burnt coffee bean flavour dominates the nose. Palate sweet and nice, coffee blends well into the sweetness, but honey characteristics are lacking, palate rather short. The aroma could do with some work, age may help. Needs more mead character
19	Stephen Lahrs	Cafe Mocha Mead 14% ABV	2024	16.5	Bronze	Lovely colour, clear and bright. Chocolate on the nose with cinnamon notes. Almost apple pie or cinnamon bun spice level. No coffee presenting on the nose. Some mild coffee and more spice notes on the palate backed up by a lightly floral honey flavour. Good structure, good flavour, flavours well blended, just not what is on the description.
20	Thanavit Jirapanjawat	Apple sparkling session mead	2025	16	Bronze	Lovely colour, VERY efforvescent, exploding on opening despite being cold. Jammy notes of apple on the nose. Palate expressing little honey before a stewed red apple finish. Perhaps consider some tannin, or blending apple varieties and leaving the skin on.
21	Harrison Joyce	Sweet Traditional	2025	18.5	Gold	Beautiful pale straw color. Clean mineral lime notes on the nose. Very drinkable mead. Well made, subtle and elegant easy drinking. Palate of sweet floral honey with Lychee and honeydew melon.
22	The Basin Backyard	Sparkling Mead	2025	16	Bronze	Pretty golden colour. No visible carbonation in the bottle. Some little fizz in the glass, much lower carbonation than expected. Vegetal nose leads through to Biscuity/bready flavours on the palate. Good acid up front, but bitterness exacerbates the vegetal notes.
23	Mario & Izabella Fantin	Joes Ancient Orange P	2025	15.5	Bronze	Beautiful presentation in the glass Typical JAO flavour of orange on the nose. Poor presentation of spices. Bitter tails let this mead down, perhaps getting it off the orange pith a little earlier could help. Sugar of course covers anything up, so more honey could assist.
24	Thanavit Jirapanjawat	Sparkling session mead	2025	15.5	Bronze	Nice straw colour. Musky nose dominates Heavy carbonation over a flabby stewed red apple flavour. Easy enough to drink, but unremarkable. Some breadth of flavour would be advantageous. Perhaps also some tannin.

25	Amrita Park Meadery	Spiced Mead, Blood Orange & Chai Spices - Semi Sweet	0	17.5	Silver	Lovely colour Good blend of spices and orange on the nose. Excellent ferment. Good length. Tastey palate. good bitterness doesn't wipe the palate and leaves you wanting another sip. Well done, blood orange is hard to work with, and it has presented well.
26	Thanavit Jirapanjawat	Lemon & ginger sparkling session mead	2025	18.5	Gold	Spectacular crystal clear with lovely bubbles. A nose musty with ginger leads to a bright acid up front lemon ginger palate. Honey playing a supporting role. Some heat from the ginger lingers on the tongue appreciably. Morish.
27	The Basin Backyard	Spiced Mead	2025	15.5	Bronze	A lovely light straw hue. A well integrated mélange of Marshmallow notes dominate the nose, with traces of toffee and mint. Palate lets this mead down, the bitterness from the spices is not well balanced with the honey. Some more sweetness would be nice.
28	Amrita Park Meadery	Macadamia Honey and Davidson's Plums - Semi Sweet	0	17	Silver	Lovely red gold clear wine. Musty Plum notes on the nose. Nice sweet palate, good plum expression, earthy musty ?mousey? flavours on the back palate. Good structure of sweetness, acid and tannin.
29	Harrison Joyce	Raspberry / Coconut Hydromel	2025	16.5	Bronze	Beautiful smokey ruby hue. Raspberry jam and coconut present well on the nose, but honey yet to show an appearance. Fresh raspbery on the palate, coconut now taking a back seat. Honey expression is still lacking. Tiny bit flabby, could have done with a touch more acid. I'd really like to see that honey.
30	Stephen Lahrs	Ironbark Traditional Mead 12% ABV	2024	17	Silver	Lovely clean clear rusty colour. Excellent expression of ironbark on the nose. Clean easy drinking, good honey on the palate. Dank earthy flavours on the back palate give this some interesting character. Excellent expression of ironbark on the palate also. Some attention to structure could reduce the flabbiness a touch. Perhaps some acid or tannin additions?

Class 74
Cider Any Style

Judge	Associate	Comment
Hamish Lucas	Adam Galle/Jean Pierre	A small class of ciders, some thought should be given to filtering and appearance. Bottle condition techniques need work.

#	Exhibitor	Label	Vintage	Score	Medal	Comment
1	Mark Hibberd	Medium-dry sparkling apple cider	2025	15		Cloudy, yellow colour with significant lumps present, swirling in the glass. Aroma is dull, almost non-existent. Soft palate could do with some extra acid, good red apple flavour, slightly stewed. Quite a pleasant palate.
2	Mark Hibberd	Oaked dry sparkling apple cider	2025	13		Cloudy, slightly oxidised colour with noticeable suspended particles. Aromas of old, overripe fruit, perhaps caused by the oak. Lots of acid masked a red apple flavour leading into a stewed apple finish. Oxidised, Needs to be a bit brighter, consider less sugar or some tannin addition. Age to soften the oak or less time on wood would be beneficial.
3	Mark Hibberd	Sparkling dry apple cider	2025	16.5	Bronze	Lovely light yellow, slightly cloudy. Good apple on nose. Excessive acid up front conjuring images of a green apple followed by a lingering sweetness.

Class 82
Kombucha Any Style

Judge	Associate	Comment
Dean O'Callaghan	No Assistant	Most brews in this class were of a very high standard with some unusual but intriguing flavours.

#	Exhibitor	Label	Vintage	Score	Medal	Comment
1	Harridge Family	Ginger / Turmeric	2025	19	Gold	Deliciuos. Well Balanced, earthy and zesty
2	Mario & Izabella Fantin	Kombucha Blueberry Flavour	2025	19	Gold	Delicious. Well balanced, earthy and zesty.
3	Michelle Stewart	Kombucha - Lemon and Ginger	2025	18.5	Gold	Flat and sweet, nice hint of tea.
4	Harridge Family	Strawberry/ Lemon/Thyme	2025	19.5	Gold	Insanely delicious - Best in class
5	Harridge Family	Chai	2025	19	Gold	Aniseed is amazing.
6	Michelle Stewart	Kombucha - Cranberry and Pomegranate	2025	0		Withdrawn by entrant
7	Harridge Family	Lemon/Ginger	2025	19	Gold	Refreshing but a tad sweet.
8	Michelle Stewart	Kombucha - Apple and Cinnamon	2025	16	Bronze	Rough, too sweet, unbalanced. Good idea though.
9	Mario & Izabella Fantin	Kombucha Unflavoured	2025	19	Gold	Mild carbonation, but with great mouthfeel.
10	Eugene Sibelle	Kombucha Ginger and Lime	2025	19	Gold	Refreshing.

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.

H_2S [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) H_2S 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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