



# Eltham & District Winemakers Guild

Established 1969

*Fellowship through home winemaking*

*Share, Learn, Enjoy!*

50th Annual Eltham Wineshow 2019

## Result Book

Fellowship through home winemaking: Share, Learn, Enjoy!



Make your Own Wine.

Go for a Gold Medal!

- Have you recently started making wine at home but would like to learn more?
- Have you been making your own wine for a while but would like to meet up with other winemakers to share experiences?

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

The Eltham & District Winemakers Guild can introduce you to:

- A welcoming group of winemakers of all traditions and levels of experience, many with a long tradition of artisan Grape and Country winemaking.
- Great learning, sharing and mentoring experiences to improve your winemaking skills.
- Fun and educational monthly meetings covering grape and country winemaking and wine appraisal.
- Monthly competitions leading to Australia's largest home winemaking show with judging by professionals.
- Social events including winery weekends somewhere in Victoria.
- Learning how to improve your palate through our unique method of appraisal.
- Monthly meetings at the Eltham Living and Learning Centre starting at 7:45 PM. Visitors welcome. (Check out our web site!)

Eltham and District Winemakers  
[www.amateurwine.org.au](http://www.amateurwine.org.au)  
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## OUR JUDGES - 2019 ELTHAM WINE SHOW

### **Sandrine Gimon (Chief Judge)**

Raised in Savoie, France, Sandrine graduated for the Diplôme National d'œnologie in Reims after a 6-month internship at Veuve Clicquot Ponsardin. Worked at various wineries internationally. Settled at Rymill Coonawarra as senior winemaker for nearly 13 years. Now based with her family in the Yarra Valley, Sandrine completed vintage 2018 with Coldstream Hills before establishing Wine Rage Consulting and travelling for wine judging. Sandrine was a scholar of the AWAC in 2007 and the Len Evans Tutorial in 2017.

### **Wayne Hewitt**

Wayne is a professional winemaker for Rebello Wines, a winery on the Mornington Peninsula associated with Sunny Ridge Strawberry Farm. He has judged at the Hobart (Australian) Fruit Wine Show, Cairns Fruit Wine Show as well as the Victorian Wines show.

### **Chris Ramsay**

A past member of EDWG and regular award winner over many Eltham Wine Shows, Chris is now co-owner and assistant winemaker at Yarra Valley Winery, Kings of Kangaroo Ground.

### **Zenon Kolacz**

Zenon has been the Guild's Advocate for alternative and less known varieties for many years. As a highly experienced associate judge the committee deemed Zenon's skills to be of such a high standard that he has been promoted to full judge

### **Chris Meyers**

Chris is a highly regarded amateur winemaker and life member of the Frankston Amateur Winemakers Guild. He was their winemaker of the year for 12 years running and has major trophies from most amateur shows. Chris has judged amateur wine shows for over 20 years.

### **Kirilly Gordon**

### **Tom Kline**

### **Lucy Kendal**

### **Anne Charlotte Tiquet**

Anne-Charlotte arrived in the Yarra Valley 3 years ago. Previously worked in R&D for the Chene & Cie group, collaborated closely with several Grands Crus in Bordeaux and Burgundy, before accepting a laboratory manager role at Domaine Chandon. Holds Enologist and Winery and Vineyards management engineer diploma from Bordeaux University/ ENITAB. Recent graduate of the AWRI Advanced Wine Assessment Course. Entered the show judging system by participating to the last Yarra Valley Wine Show.

### **Peter Shone**

### **Anne Charlotte Tiquet**

# Eltham Wine Show 2019 - Award Winners

Sunday, 17 November 2019 - 17:11

## Major Awards

Award	Sponsor	Prize	CertificateName	Description
Best Grape Winemaker	Home Make It	\$50 Voucher Trophy	David Hart	
Best Woman Winemaker		Trophy	Libby Hatzimichalis	
Eltham Guild Winemaker Of The Year (WOTY)	Home Make It	\$50 Voucher Trophy	David Hart	
Hillside/Bayside Trophy	Artisans Botega	\$50 Voucher Trophy	Danny Cappellani	
The Harry Gillham Trophy for Best Country Winemaker	Home Make It	\$50 Voucher Trophy	Danny Cappellani	

## Country & Grape

Award	Sponsor	Prize	CertificateName	Description
Best Liqueur			David Wood	LIQ1 Green Walnut and spices 2010

## Country Wines

Award	Sponsor	Prize	CertificateName	Description
Best Herb Grain Flower or Vegetable			Danny Cappellani	CVE6 Minty Sage 2019
Best Other Fruit Wine			Libby Hatzimichalis	CFR15 Cumquat 2017

## Major Awards

Award	Sponsor	Prize	CertificateName	Description
Bill Christophersen Trophy for Best Previous Shiraz Wine		Trophy	Libby Hatzimichalis	RSP75 Shiraz 2018
Jo Ilian Trophy	Home Make It	\$50 Voucher Trophy	Noel Legg	CST8 Plum B 2016

## Mead

Award	Sponsor	Prize	CertificateName	Description
Best Joes Ancient Orange Mead			Mario and Izabella Fantin	MJA6 Mead JAO 2016
Best Metheglyn				
Best Other Mead			Steve Stepic	MOA3 Feijoa Mead 2016
Best Traditional Mead	Greensborough Home Brewing	\$50 Voucher	John Moloney	MTA2 Traditional Semi Sweet Still 2018
The Mead Cup	Home Make It	\$50 Voucher Trophy	Anne Shea	MMA1 Smyrna Quince Wildflower honey semi-sweet 2019

## Red & White Grape

Award	Sponsor	Prize	CertificateName	Description
Best Sparkling Red or White Grape Wine any vintage			Richard Webb	GSP1 OZsecco 2019

## Red Grape

Award	Sponsor	Prize	CertificateName	Description
Best Cabernet Sauv Cabernet Franc current vintage	Artisans Botega	\$50 Voucher	Harridge Family	RCC8 Cabernet Sauvignon B 2019
Best Cabernet Sauv Cabernet Franc previous vintage	Home Make It	\$50 Voucher	Mario and Izabella Fantin	RCP34 Cabernet Sauvignon B 2017
Best Less Common Red Variety current vintage	Costante Imports	\$50 Voucher	Bill Bussau	RLC28 Aglianico 2019
Best Less Common Red Variety previous vintage			David Hart	RLP19 Petite Syrah 2016
Best Merlot current vintage				
Best Merlot previous vintage			David Pope	RMP1 Merlot 2018
Best Other Red Blend current vintage			Phil Blight and Jenny Lokhorst	RBC7 Shiraz Mataro 2019

Best Other Red Blend previous vintage	Home Make It	\$50 Voucher	Terry Norwood	RBP29 Cabernet Sauvignon Merlot 2017
Best Pinot Noir current vintage			Russell and Petrea Savige	RPC10 Pinot Noir 2019
Best Pinot Noir previous vintage			Mario Fantin & John O Callaghan	RPP20 Pinot Noir 2015
Best Rose any type current vintage			Tim Donegan	RRA8 Shiraz Rose 2018
Best Shiraz current vintage			Glen Fortune	RSC17 Shiraz 0 2019

## White Grape

Award	Sponsor	Prize	CertificateName	Description
Best Chardonnay Pinot Gris current vintage	Costante Imports	\$50 Voucher	Terry Norwood	WCC13 Chardonnay Cuvee 1 2019
Best Chardonnay Pinot Gris previous vintage	Greensborough Home Brewing	\$50 Voucher	Danny Cappellani	WCP1 Chardonnay 2014
Best Less Common White Varieties any vintage			David Hart	WLA17 Verdello 2019
Best Sauvignon Blanc any vintage				

**CBE****Country Berry Wine****9 Entries**Judge: **Joanne Legg****Overall, good to have clean fruit in most wines. Nice variations in the Raspberry entries. A couple of standouts. Balance was mostly good.**

Class	JN	Certificate Name	Description	Vintage	App	Nose	Palate	Score	Judge's Comment	Medal
CBE	1	Danny Cappellani	Raspberry Wine	2018	3.0	6.0	8.0	17.0	Lovely nose - fresh fruity - sweet flavour. Very nice balance. Long lasting flavour. Acids come through.	Silver
CBE	2	Bill Bussau	Raspberry	2016	3.0	4.0	7.5	14.5	Cooked fruit nose. Fruit good, but a bit thin. Balance is ok - a bit acidic. No longevity in the mouth. Nice length.	
CBE	3	David Hart	Mulberry	2018	3.0	6.0	7.0	16.0	Good nose - fruity, but a slight hint of spearmint in the back? Earthy on the mouth - a good balance. Nice length.	Bronze
CBE	4	Nick Wiseman	Strawberry wine	2018	0.0	0.0	0.0	0.0	Not Scored. Nose not true to variety - cloudy. Sugary nose. Fruit is there. Oxidised.	
CBE	5	Anne Shea	Boysenberry semi-sweet	2019	0.0	0.0	0.0	0.0	Not Scored. Good clear colour. Nose - aldehyde on nose. Saccharine flavour. Fruit weak.	
CBE	6	Terry Norwood	Raspberry	2019	3.0	6.5	8.5	18.0	Good fruit nose - intense - may have slight sulphur on end? Flavour - fruit intense - nice balance. Good length.	Silver
CBE	7	Mirella Perta	Raspberry Wine	2019	3.0	5.0	6.0	14.0	Light, nice nose - lacks depth. A bit thin on flavour - fruit is there. Mouthfeel is a bit light.	
CBE	8	Joe Perta	Raspberry Wine	2019	3.0	5.0	6.0	14.0	Light nose - clean. not quite enough fruit to bring the flavour through. A bit thin, but balanced.	
CBE	9	Anne Shea	Blackberry Raspberry semi-sweet	2019	0.0	0.0	0.0	0.0	Not Scored. Vegetal nose - slight aldehyde? Fruit - not getting blackberry. Not balanced. More acid - no back palate.	

**CFA****Fortified Country Wine - Any Vintage****4 Entries**Judge: **Joanne Legg****For a small class, we had some lovely examples. Nice to see how they develop with time.**

Class	JN	Certificate Name	Description	Vintage	App	Nose	Palate	Score	Judge's Comment	Medal
CFA	1	Harridge Family	Quince Melomel Fortified	2019	3.0	5.5	7.0	15.5	Clear. Fruit on nose - a bit of alcohol dominant on nose and palate. Hot. Quince comes through after a while.	Bronze
CFA	2	Anne Shea	Fortified Ginger semi-sweet		3.0	6.0	6.5	15.5	Clear - lovely ginger nose. Intense ginger flavour. More heat than balance.	Bronze
CFA	3	Danny Cappellani	Muscat	2019	3.0	6.5	8.0	17.5	Clear - lovely raisin nose. Good balance - great flavour. Lacks length. Time will improve.	Silver
CFA	4	Terry Norwood	Raspberry Sweet	2019	3.0	6.5	7.0	16.5	Clear. Great fruit nose. Lovely sweetness - not overly sweet. Lacks tannin for roundness.	Bronze

**CFR****Country Other Fruit Wine****17 Entries****Judge:** Chris Myers**A reasonable class. Some very flavoursome wines, well crafted. Attention should be paid to sugars ad acids.**

Class	JN	Certificate Name	Description	Vintage	App	Nose	Palate	Score	Judge's Comment	Medal
CFR	1	David Hart	Apple	2019	3.0	5.0	6.5	14.5	Little apple on nose. More apple on taste. Quite tart.	
CFR	2	Anne Shea	Apple	2018	3.0	5.5	6.5	15.0	Apple evident.	
CFR	3	David Wood	Banana Light	2017	3.0	5.0	6.0	14.0	Not much banana. Chemical smell. Little banana quality.	
CFR	4	David Wood	Raspberry Cranberry	2018	3.0	6.0	6.0	15.0	Raspberry dominates. Cranberry just there. Harsh and bitter.	
CFR	5	David Hart	Fig Molassas	2019	3.0	5.5	6.5	15.0	Fig evident. Molasses not doing much, not a good blend.	
CFR	6	David Hart	Dandelion Tea	2019	2.0	4.5	7.5	14.0	No bouquet, no dandelion, no tea. No ingredient characters.	
CFR	7	Harridge Family	Quince Dry	2019	2.5	5.0	7.0	14.5	Slight quince. Light quince flavour.	
CFR	8	Harridge Family	Quince Sweet	2019	2.5	5.0	7.5	15.0	Slight quince. Sugar aids it.	
CFR	9	Libby Hatzimichalis	Fig	2019	3.0	6.0	8.0	17.0	Good fresh fig smell. Lovely fig character. Fresh and green.	Silver
CFR	10	Noel Legg	Passionfruit	2017	3.0	6.5	8.0	17.5	Good passionfruit smell with tobacco undertones. Good flavour, tart.	Silver
CFR	11	Noel Legg	Fejoa	2016	3.0	6.5	7.5	17.0	Good clean fejoa nose. Good strong flavour, a little bit tannic and acid.	Silver
CFR	12	David Hart	Pomegranite	2018	2.5	5.5	7.5	15.5	More delicate nose. More flavour in taste.	Bronze
CFR	13	David Hart	Pear	2019	2.5	6.0	7.0	15.5	Good pear nose. Definitely pear.	Bronze
CFR	14	Noel Legg	Apple & Rhubarb 2019 2014	2019	3.0	5.0	6.5	14.5	Oxidised apple. More apple, no rhubarb.	
CFR	15	Libby Hatzimichalis	Cumquat	2017	3.0	6.5	9.0	18.5	Lovely zesty smell. Beautiful. Very rounded wine.	Gold
CFR	16	Noel Legg	Guava	2016	3.0	5.0	6.5	14.5	Little bouquet. Little flavour.	
CFR	17	Anne Shea	Apple Ice wine	2019	3.0	6.0	6.5	15.5	Smells of burnt sugar. Very sweet. Sugar dominant.	Bronze

**CSP****Country Sparkling Wine****4 Entries**Judge: **Joanne Legg****A small class. Need to watch the ferment on some. Nice to see a good variety.**

Class	JN	Certificate Name	Description	Vintage	App	Nose	Palate	Score	Judge's Comment	Medal
CSP	1	Peter Enness	Apple Cider Methode Champ	2019	3.0	6.0	7.0	16.0	Nice bubble - good fruity nose. Good foamy mouthfeel. Dry - good balance. Lovely.	Bronze
CSP	2	Terry Norwood	Raspberry	2019	2.0	6.5	9.0	17.5	Good colour - great fruit nose. Clean. No observable bubble. Mousse on mouth. Flavour bounces - well balanced. Very nice. Slight sweetness enhances.	Silver
CSP	3	Peter Enness	Apple Elderflower Cider MC	2019	3.0	5.0	6.5	14.5	Nice colour. Bubble. Ferment on mouth. floral nose (dominates apple). Clean ferment - still get floral dominating apple. Nice length.	
CSP	4	Richard Webb	Loquat Sparkling Brut	2018	3.0	5.0	6.0	14.0	Nice colour and bubble. Oily look. Slight sulphur on nose - doesn't overpower light fruit nose. Nice mousse, light and fruity. Good balance.	



**CST****Country Stone Fruit Wine****27 Entries**Judge: **Joanne Legg****Wow! fabulous range. No real standouts, but some consistent characters. Lack of fruit to bring up the flavours was most noticeable.**

Class	JN	Certificate Name	Description	Vintage	App	Nose	Palate	Score	Judge's Comment	Medal
CST	1	Anne Shea	Peach var. Red Haven Off Dry	2019	3.0	4.0	6.0	13.0	Nice and clear - sweet nose - little fruit - unbalanced - move acid down. Alcohol intense. Flavour lacking fruit intensity.	
CST	2	David Wood	Mango	2018	3.0	4.0	6.0	13.0	Clear. Nice intense mango, but followed with a slightly dirty nose. Little flavour - bitterness. Light in alcohol. Balance is good.	
CST	3	David Hart	Morello Cherry	2018	3.0	5.5	7.0	15.5	Clear. Light fruit on nose - slight alcohol dominance on nose. Nice smooth mouthfeel - good length. Balance OK.	Bronze
CST	4	Danny Cappellani	Plum Wine	2019	3.0	4.0	6.0	13.0	Clear. Little fruit on nose. Very light flavour. Acid high. Alcohol dominates.	
CST	5	Mario and Izabella Fantin	Apricot	2019	3.0	5.5	6.0	14.5	Clear. Clean, fruity nose. Very light flavour - lacking tannins to balance.	
CST	6	Neil Johannesen	Lychee ST	2019	3.0	6.0	6.0	15.0	Clear. Intense fruit nose. Clean honey tones. Did not carry through on mouthfeel. Thin and unbalanced.	
CST	7	Neil Johannesen	Lychee A	2019	2.5	5.5	5.0	13.0	Not clear. Nose low on fruit. Little fruit - acid dominates. Sour.	
CST	8	Noel Legg	Plum B	2016	3.0	6.0	8.5	17.5	Clear. Light fruity nose. Clean. Good fruit flavour. Nice length, good mouthfeel, slightly acid.	Silver
CST	9	Neil Johannesen	Cherry	2015	3.0	4.0	6.0	13.0	Oxidised nose. Some cherry on palate, but is old. Dull. Low alcohol.	
CST	10	Harridge Family	Angelina Plum	2017	3.0	4.0	6.0	13.0	Oxidised on nose - sherry? Slight plum flavour, but is dominated by oxidation.	
CST	11	Anne Shea	Plum var. Greengage Off Dry	2019	3.0	4.0	6.0	13.0	Clear. Green nose. Interesting herbal flavour. A bit thin.	
CST	12	David Hart	Amia	2019	3.0	5.0	6.0	14.0	Star bright. Clean light fruit nose. Fresh straw finish. Interesting, sweet, fruit, slightly acid. Thin.	
CST	13	David Hart	Prune	2014	2.0	6.0	8.5	16.5	Sediment in bottle. Intense prune nose and palate. Nice balance. A nice wine let down by sediment.	Bronze
CST	14	Steve Brown	Nectarine	2019	3.0	6.5	6.0	15.5	Clear. Strong nose - intense. Heavy flavour, but sour. Little back palate. Sweetening a touch may improve.	Bronze
CST	15	Harridge Family	Angelina Plum	2019	3.0	4.0	6.0	13.0	Nice colour. Little fruit nose. Alcohol and acid. sweetness helps, but little flavour.	
CST	16	David Hart	Lychee	2019	3.0	4.0	6.0	13.0	Clear. Light floral nose. Thin fruit. Alcohol dominant. Slightly bitter aftertaste.	
CST	17	Neil Johannesen	Lychee B	2019	2.0	6.0	7.0	15.0	Sediment in bottle. Great lychee nose - doesn't carry through to palate. Balance OK. Could use more fruit.	

Class	JN	Certificate Name	Description	Vintage	App	Nose	Palate	Score	Judge's Comment	Medal
CST	18	David Hart	Mango	2019	3.0	6.0	8.0	17.0	Nice and clear. Nice clean fruity nose. Great balance - nice mouthfeel. Slightly bitter finish.	Silver
CST	19	Anne Shea	Lychee dessert wine Var. Kwae Mae Pink Sweet	2018	3.0	4.0	7.0	14.0	Clear, bright. Unclean nose - little fruit. Pleasant mouthfeel - alcohol and sugar dominate fruit.	
CST	20	Mario and Izabella Fantin	Nectarine	2019	2.0	5.0	6.0	13.0	Cloudy. Very light fruit on nose. Fruit obvious, but dominated by alcohol and is a bit sour.	
CST	21	Danny Cappellani	Lychee Wine	2019	3.0	4.5	9.0	16.5	Clear. Sulphur on nose, very light fruit. Nice fruity mouthfeel. Balanced. Note: sulphur will dissipate with time.	Bronze
CST	22	Neil Johannesen	Lychee C	2019	3.0	4.5	6.5	14.0	Bright. Little fruit on nose. Interesting flavour. A little thin and light on fruit.	
CST	23	David Hart	Peach	2019	0.0	0.0	0.0	0.0	Not Scored. Sediment. Oxidised.	
CST	24	Nick Wiseman	Mango Wine	2018	0.0	0.0	0.0	0.0	Not Scored. Cloudy. Straw nose - unclean fruit. Palate unclean - straw.	
CST	25	Noel Legg	Plum A 2016 2017	2017	3.0	6.0	7.5	16.5	Clear. Slightly oxidised nose. Cooked fruit flavour. Quite nice sweetness with a little plum. Balance OK.	Bronze
CST	26	Anne Shea	Mango var. Kensington Pride	2018	3.0	6.0	7.0	16.0	Clear. Good full fruit nose. Fruit carries through with sugar. Light in alcohol. Good length.	Bronze
CST	27	David Chambers	Plum wine	2019	0.0	0.0	0.0	0.0	Not Scored. Acetic acid. Vinegar.	

# CVE

# Country Herb, Grain, Flower or Vegetable Wine

13 Entries

Judge: Chris Meyers

Best wine is No.6. Minty Sage. A reasonable class with a good smattering of medals. A big range of ingredients making it difficult to judge. No spectacular standouts.

Class	JN	Certificate Name	Description	Vintage	App	Nose	Palate	Score	Judge's Comment	Medal
CVE	1	Anne Shea	Ginger semi-sweet	2019	3.0	5.5	6.5	15.0	Slight chemical smell. Bitey - grips the palate. Not entirely clean.	
CVE	2	Libby Hatzimichalis	Rhubarb	2018	2.5	5.5	6.5	14.5	Not a strong nose. Light rhubarb taste. As a sparkling, would be good chilled on a hot day.	
CVE	3	David Hart	Parsley	2019	3.0	6.5	7.0	16.5	Lovely crushed parsley smell. Mild parsley taste. Good chilled on a hot day.	Bronze
CVE	4	Libby Hatzimichalis	Zucchini	2017	3.0	5.0	6.5	14.5	Lemon nose. More lemon than zucchini. Sugar dominant, clouding ingredients.	
CVE	5	David Wood	Cucumber	2019	3.0	6.0	7.0	16.0	Good fresh cucumber nose. A little harshness on taste - long palate.	Bronze
CVE	6	Danny Cappellani	Minty Sage	2019	3.0	6.5	8.0	17.5	Good combination of mint and sage. Lingers in the mouth. Long palate.	Silver
CVE	7	David Hart	Beetroot	2019	2.5	5.0	7.0	14.5	Strong beetroot nose. Earthy. Good beetroot flavour. clean.	
CVE	8	Danny Cappellani	Mock Orange Flower	2019	2.5	5.5	7.0	15.0	Slight SO2. Reasonable nose. High in tannin - good flavour. Could be a little more delicate. Lingers.	
CVE	9	David Hart	Rhubarb and Spices	2019	3.0	5.5	7.0	15.5	Nose all spices. Little rhubarb. Caramelised flavour. Not recognisable as rhubarb.	Bronze
CVE	10	Libby Hatzimichalis	Fennel	2019	3.0	5.0	7.0	15.0	Very little fennel smell. Grassy like tops. Taste is grassy - lacks aniseed. Short palate.	
CVE	11	David Hart	Cologne Mint	2019	3.0	5.5	7.0	15.5	More lavender than cologne. Quite pleasant and lingers, but not characteristic of cologne mint.	Bronze
CVE	12	David Hart	Sage	2017	2.0	5.5	7.5	15.0	Not a clean sage smell. Stalk influenced. A little harsh. Lingers.	
CVE	13	Mario and Izabella Fantin	Beetroot	2017	2.0	5.5	7.0	14.5	Lost colour with age. Very earthy nose. Bitter - has not aged well.	

Judge: Chris Meyers

The top scoring wines were delicious.

Class	JN	Certificate Name	Description	Vintage	App	Nose	Palate	Score	Judge's Comment	Medal
GFA	1	Harridge Family	Cabernet Fortified	2019	3.0	5.5	6.5	15.0	Lovely chocolate nose. Very pleasant. Quite acidic. needs aging. Harsh.	
GFA	2	Ganga Wines	Mouvedre Shiraz 2004 2014	2014	3.0	6.0	6.5	15.5	Slightly caramel. Nose alcohol evident, but not overpowering. Slightly bitter - alcohol. Mouth filling.	Bronze
GFA	3	David Chambers	Muscat	2019	3.0	6.5	8.0	17.5	No muscat character on nose. Pleasant, lovely and fruity. Alcohol just right - Mouth lingering.	Silver
GFA	4	David Hart	Petite Syrah	2017	3.0	6.0	8.0	17.0	Oaky - alcohol not on nose. Not evident. Very tannic. Well crafted.	Silver
GFA	5	Harridge Family	Shiraz Fortified	2017	3.0	5.0	7.0	15.0	Lactic acid smell - makes it sweet - smokey. Mouth gripping - astringent.	
GFA	6	Rino Ballerini	Moscato Rosso	2018	3.0	6.0	8.0	17.0	Characteristic of grape variety. Very pleasant, aromatic.	Silver
GFA	7	Harridge Family	Chardonnay Fortified	2016	3.0	5.0	6.5	14.5	Little bit of harshness on nose. Alcohol not evident. Like a very sweet chardonnay.	
GFA	8	David Hart	Pinot Gris	2018	3.0	5.5	8.0	16.5	Good fortification. Interesting nose.	Bronze
GFA	9	Harridge Family	Cabernet Fortified	2018	3.0	4.5	7.0	14.5	Looks, bouquet - alcohol not evident. Very harsh, mouth gripping.	
GFA	10	Rino Ballerini	Tempranillo	2019	3.0	6.0	7.5	16.5	Blackberry smell - pleasant. Well crafted.	Bronze
GFA	11	Harridge Family	Tawny 2019 Bottling		3.0	5.0	7.0	15.0	Little tawny nose - slowly comes through. Bitter and harsh.	
GFA	12	Libby Hatzimichalis	Muscat	2017	3.0	6.5	8.0	17.5	Dusty and musty nose. Very sweet. Good flavour. Lingers.	Silver
GFA	13	David Hart	Shiraz	2011	3.0	6.0	6.0	15.0	Good shiraz character on nose. Alcohol evident. Bit tannic - very slight mouse.	

**GSP****Sparkling Grape Wine Any Vintage****9 Entries**Judge: **Wayne Hewitt****A very good class, showing the full range of winemaking ability. Two standout examples. Some faulty wines are the result of lack of detail and technique.**

Class	JN	Certificate Name	Description	Vintage	App	Nose	Palate	Score	Judge's Comment	Medal
GSP	1	Richard Webb	OZsecco	2019	3.0	6.0	9.5	18.5	Great nose, fruity and sweet. Good mousse. Fine acid balance with good length. True to type.	Gold
GSP	2	Tim Donegan	Chardonnay Pinot Noir Sparkling	2018	3.0	5.0	7.5	15.5	Flat, herbaceous, some attractive aldehyde, acid dominates fruit.	Bronze
GSP	3	Terry Norwood	Sparkling Merlot	2019	3.0	7.0	7.5	17.5	Some ferment character / H2S. A little reductive, pepper. Lacks fruit on nose, could be sweeter for the style.	Silver
GSP	4	Richard Webb	Sparkling Pinot/Chardonnay	2017	3.0	6.5	7.5	17.0	Perfumed brioche, flowers and fruit. Great fruit. Palate a little harsh/bitter. Good length.	Silver
GSP	5	Terry Norwood	Sparkling Shiraz	2019	3.0	6.0	6.0	15.0	Pepper and spice on nose, restrained fruit. Flat fruit, not clean on palate. Poor expression of fruit.	
GSP	6	Tim Donegan	Chardonnay Sparkling	2019	3.0	5.0	7.0	15.0	Some development on the nose a little too herbaceous Sourness comes through to palate. Some fruit, good acid balance.	
GSP	7	Nicholas Pane	Sultana Grenache	2019	3.0	4.5	6.5	14.0	Well made, subtle, some sulphide on nose subdues fruit. Palate is neutral, but sulphide persists.	
GSP	8	Terry Norwood	Sparkling Pinot Noir Chardonnay	2017	0.0	0.0	0.0	0.0	Not Scored. Compromised nose, ferment characters obvious on nose. Not pleasant. Faulty.	
GSP	9	Richard Webb	Sparkling Pinot Noir	2017	0.0	0.0	0.0	0.0	Not Scored. Heavy sulphite on nose, good base, but spoiled.	

**GVA****Sweet Grape Any Variety (not fortified) Any Vintage****2 Entries**Judge: **Wayne Hewitt****Disappointing, but difficult class for amateurs.**

Class	JN	Certificate Name	Description	Vintage	App	Nose	Palate	Score	Judge's Comment	Medal
GVA	1	A & S Nardelli	Viognier Sweet	2018	3.0	5.0	7.0	15.0	Expected more forward fruit. A little dull and reductive. Hardly sweet for a sweet class.	
GVA	2	David Hart	Muscat Sweet Red	2018	3.0	4.5	6.5	14.0	Sweet confectioned nose, atypical. Not sweet. Acid dominant, struggle to taste the muscat.	

**HYB****Hybrid Class****1 Entries****Judge:** Chris Meyers**An excellent representative of this class.**

<b>Class</b>	<b>JN</b>	<b>Certificate Name</b>	<b>Description</b>	<b>Vintage</b>	<b>App</b>	<b>Nose</b>	<b>Palate</b>	<b>Score</b>	<b>Judge's Comment</b>	<b>Medal</b>
HYB	1	Danny Cappellani	Muscat Orange Zest		3.0	6.5	9.0	18.5	Good notes of each ingredient. Flavoursome, sweet and luscious. Mouthfilling.	Gold

LIQ

## Liqueur Wines

31 Entries

Judge: Joanne Legg  
Wayne Hewitt

Always a difficult class to judge. Mostly true to style. Good and interesting range of variety. Top examples show exceptional balance and flavour.

Class	JN	Certificate Name	Description	Vintage	App	Nose	Palate	Score	Judge's Comment	Medal
LIQ	1	David Wood	Green Walnut and spices	2010	3.0	6.5	7.5	17.0	Clear Walnut, hint of spice nose. Alcohol dominates palate but long walnut follow through. True to variety.	Silver
LIQ	2	James Read	Strawberry Agave Liqueur	2019	2.0	5.0	6.0	13.0	Clear in glass but sediment in bottle. Agave dominates nose and taste. Artificial and lolly-like, strawberry tastes.	
LIQ	3	Christine Corbidge	Rhucello Liqueur	2016	2.0	6.0	7.5	15.5	Sediment evident, but clear in glass. Light Rhubarb nose and palate. Lacking depth of flavour	Bronze
LIQ	4	David Wood	jaffarella	2019	3.0	5.5	6.5	15.0	Creamy chocolate colour. Alcohol overpowers orange nose. Heat dominates the taste. Long taste; a little lolly	
LIQ	5	James Read	Blueberry Agave Liqueuer	2018	3.0	5.0	6.0	14.0	Good colour. Confectionary edge to nose and taste. Alcohol dominates palate, lacks depth.	
LIQ	6	Terry Norwood	Cumquat Sweet		3.0	6.0	6.5	15.5	Clear, bright. Citrus and Cumquat nose, heat on the palate diminishes flavour.	Bronze
LIQ	7	Anne Shea	Smyrna Quince liqueur Sweet	2019	3.0	6.0	7.0	16.0	Clear and bright. quince dominates nose and palate. A little sweet with a slight confection taste. Well balanced	Bronze
LIQ	8	Angelina Dimasi	Lemoncello in Grappa	2017	2.0	6.0	8.5	16.5	Clear in glass, slightly cloudy sediment in bottle. Clean lemon nose and palate. Well balanced.	Bronze
LIQ	9	Matthew and Zara Guastella	Limoncello Bello Cello	2019	3.0	6.5	9.0	18.5	Good colour. Intense and bright lemon nose and taste. Well balanced. Long palate.	Gold
LIQ	10	Terry Norwood	Raspberry Sweet		3.0	6.0	7.5	16.5	Good colour. True to variety on nose and palate. A little thin on length and depth.	Bronze
LIQ	11	James Read	Vanilla Coffee Tequila	2019	3.0	6.0	8.5	17.5	Clean - nice nose. Smooth blended flavour. Nice.	Silver
LIQ	12	Pam Mamers	Limoncello	2019	3.0	6.5	6.0	15.5	Clear - Big Nose - Clean. Very light lemon flavour. Slightly sugar dominant	Bronze
LIQ	13	James Read	Rocky Road Cream Liqueur	2019	3.0	6.5	5.0	14.5	Intense nose - clean. Flavour a little milky. Thin. Needs a little more alcohol to balance.	
LIQ	14	James Read	Coffee Agave Liqueur	2019	3.0	6.0	6.5	15.5	Clear light coffee nose, good coffee flavour, slightly thin for a liqueur.	Bronze
LIQ	15	Joes Walnut Liqueur	Green Walnuts alcohol water sugar	2018	3.0	5.0	6.0	14.0	Spicy nose, a little alcohol dominant. Oxidised. Hot alcohol overruns a complex flavourful liqueur.	
LIQ	16	Terry Norwood	Blackberry Sweet		3.0	7.0	9.0	19.0	Clear lovely intense nose. Very nicy, full mouthfeel. A lovely drop.	Gold
LIQ	17	James Read	Orange Agave Liqueur	2019	3.0	5.0	5.0	13.0	Very strong nose-essence? Intense heat dominates. Chemical back palate.	

Class	JN	Certificate Name	Description	Vintage	App	Nose	Palate	Score	Judge's Comment	Medal
LIQ	18	Harridge Family	Umeshu	2017	3.0	6.5	8.0	17.5	Marzipan nose - true to variety. Slightly thin fruit flavour. A nice example of Japanese Plum.	Silver
LIQ	19	James Read	Hazelnut Agave Liqueur	2018	3.0	5.0	6.0	14.0	Clear - hazelnut on nose is dominated by alcohol. Thin flavour. More hazelnuts would improve.	
LIQ	20	Deanna Lee Guastella	Limoncello Di Capri	2019	3.0	6.0	6.5	15.5	Very nice oily lemon nose. Lacking fruit on flavour. A little hot.	Bronze
LIQ	21	Terry Norwood	Green Walnut Sweet		3.0	6.5	6.0	15.5	Complex spicy nose. Cinnamon dominates flavour. A little thin. Light on alcohol.	Bronze
LIQ	22	Angelina Dimasi	Orangecello	2018	3.0	6.5	7.0	16.5	Very clear - light orange nose with the oily skin. Good flavour - lacks length	Bronze
LIQ	23	Deanna Lee Guastella	Limoncello Soleluna	2019	3.0	5.0	7.5	15.5	Great flavour and nose, but high sugar content detracts. Too confectionary.	Bronze
LIQ	24	James Read	Passionfruit Agave Liqueur	2019	3.0	5.0	6.0	14.0	Raw passion fruit sits on top of equally raw spirit. Lacks incorporation and Smoothness.	
LIQ	25	James Read	Caramel Coffee Tequila	2019	3.0	7.0	9.5	19.5	Great coffee liqueur, good balance of spirit. Smooth.	Gold
LIQ	26	James Read	Banana Agave Liqueur	2019	3.0	5.0	6.0	14.0	Banana is very subtle on the nose, raw spirit obvious. Lack of fruit intensity.	
LIQ	27	Geoff & Kay Rowe	Limoncello	2019	3.0	7.0	8.0	18.0	Great lemon nose, good combination of spirit and sugar. Smooth and a good expression of lemon.	Silver
LIQ	28	James Read	Cherry Agave Liqueur	2018	3.0	5.5	7.5	16.0	Great colour but fruit intensity lacking, spirit dominates. Great potential.	Bronze
LIQ	29	Angelina Dimasi	Bay Leaf	2017	3.0	5.5	8.5	17.0	Herbacious and highly spirited on nose. Smooth with good flavour. Sugar perhaps a little dominant.	Silver
LIQ	30	Val Henry	Limoncello		3.0	4.5	6.5	14.0	Fat. Lacking freshness. Skins too old or dry? Sweetness and spirit ok.	
LIQ	31	Angelina Dimasi	Lemoncello	2018	3.0	5.0	7.0	15.0	Hot! Fruit and sugar in balance but too hot to be enjoyable	



**MBA****Berry Melomel - Any Vintage****3 Entries**Judge: **Wayne Hewitt****Fruit needs to be fresher, honey needs to be championed. Not just as a source of sugar.**

Class	JN	Certificate Name	Description	Vintage	App	Nose	Palate	Score	Judge's Comment	Medal
MBA	1	David Attenborough	Blueberry Melomel	2018	3.0	5.0	7.0	15.0	Good blueberry colour. Honey and oxidised fruit on the nose. Fruit is pronounced, but dull. Good finish. Needs more freshness.	
MBA	2	Nick Wiseman	Strawberry Mead	2018	3.0	4.5	5.5	13.0	Oxidised, aldehydic fruit in which the honey is lost. Thin and unappealing.	
MBA	3	David Hart	Blackberry Mead	2017	3.0	5.0	7.5	15.5	Luscious coffee coloured fruit. Good herbaceous fruit, a little dull. Acids dominate, honey is lost a little.	Bronze

**MGA****Mead Metheglyn (Spiced) Any Vintage****3 Entries**Judge: **Wayne Hewitt****This should have been the easiest class in which to present good wines. A chance missed by the club members. One good example.**

Class	JN	Certificate Name	Description	Vintage	App	Nose	Palate	Score	Judge's Comment	Medal
MGA	1	Libby Hatzimichalis	Metheglyn	2019	0.0	0.0	0.0	0.0		WITHDRAWN
MGA	2	David Attenborough	Vanilla and Cardamom Metheglyn	2019	3.0	6.0	8.5	17.5	Cardamon and honey is evident on the nose. Vanilla and spice harmonise well with honey. Good balance and freshness.	Silver
MGA	3	Anne Shea	Metheglyn Potion of Heroism Spiced coloured Ginger Chillie	2019	3.0	4.5	6.5	14.0	Compromised nose, showing ferment character. Little spice or honey on nose. Chilli is out of balance. Thin on finish.	

**MJA****Country Joes Ancient Orange - Any Vintage****7 Entries**Judge: **Wayne Hewitt****A different class to medal well with. One very good example.**

Class	JN	Certificate Name	Description	Vintage	App	Nose	Palate	Score	Judge's Comment	Medal
MJA	1	John Moloney	Orange JAOM	2018	3.0	5.0	7.5	15.5	Dull and compromised now - flat with little freshness. Good balance of sweetness and acid. Spices balanced against fruit.	Bronze
MJA	2	Nick Wiseman	Joes Ancient Orange B	2018	3.0	5.5	6.5	15.0	Spice dominant on nose. Appealing. Restrained palate with all ingredients showing. A little thin.	
MJA	3	Mario and Izabella Fantin	Mead JAO 1	2017	3.0	4.5	8.5	16.0	Nose shows sulphides, ferment character. Good fruit and honey richness, subtle spice.	Bronze
MJA	4	Mario and Izabella Fantin	Mead JAO 2	2017	3.0	4.0	8.0	15.0	Sour aldehydic nose with subtle spice and honey showing. Bitter finish mars good balance of honey, fruit and spice.	
MJA	5	Nick Wiseman	Joes Ancient Orange A	2018	3.0	5.0	6.5	14.5	Ferment character showing through herbaceousness with some spice. Palate is bitter/herbaceous and thin.	
MJA	6	Mario and Izabella Fantin	Mead JAO	2016	3.0	6.0	8.5	17.5	Honey rich on nose and palate, sweetness dominates spices and fruit.	Silver
MJA	7	Libby Hatzimichalis	Joes Ancient Orange	2018	3.0	4.5	7.5	15.0	An harmonious nose, showing all elements. It does demonstrate some oxidation on palate also.	

**MMA****Other Melomel - Any Vintage****4 Entries**Judge: **Wayne Hewitt****Some good examples of the variety of styles possible with mead. Good to see a Rosella again.**

Class	JN	Certificate Name	Description	Vintage	App	Nose	Palate	Score	Judge's Comment	Medal
MMA	1	Anne Shea	Smyrna Quince Wildflower honey semi-sweet	2019	3.0	6.5	9.0	18.5	Quince provides good structure and complexity. Sweet and acid in balance.	Gold
MMA	2	John Moloney	Rosella Semi Sweet Still	2019	3.0	5.5	8.5	17.0	Dull fruit nose, with very little honey. Fruit tannins and acid in balance on palate. Well done with an unusual fruit.	Silver
MMA	3	Anne Shea	Kensington Pride Mango Orange Blossom Sweet	2019	3.0	5.0	7.5	15.5	Lovely honey on the nose, but very little hops or fruit. Sweet dominates palate, almost a raw character. Mango is not evident.	Bronze
MMA	4	Anne Shea	Sour Cherry and Blackcurrant Wildflower honey	2019	3.0	5.0	7.0	15.0	Good cherry character on palate, but marred by heavy sulphur presence on nose. Honey and berry have combined well.	

**MOA****Other Mead - Any Vintage****7 Entries**Judge: **Wayne Hewitt****Some meads would have done better in other classes. Some interesting combinations. I welcomed the variety. Oxidation still the most prevalent fault.**

Class	JN	Certificate Name	Description	Vintage	App	Nose	Palate	Score	Judge's Comment	Medal
MOA	1	Nick Wiseman	Oaked Mead	2018	3.0	6.0	8.5	17.5	Pleasant oaked nose. High alcohol, a little flat, but an interesting style. Honey has incorporated the oak well.	Silver
MOA	2	Mario and Izabella Fantin	Pyment Shiraz	2015	3.0	5.5	7.5	16.0	An indistinct nose, old honey dominates. Palate is mature and well incorporated.	Bronze
MOA	3	Steve Stepic	Feijoa Mead	2016	3.0	6.5	8.5	18.0	Lovely fresh fruit and honey. Good dry style, with honey just showing through.	Silver
MOA	4	Mario and Izabella Fantin	Pyment Cabernet Sauvignon	2016	3.0	5.5	6.5	15.0	Great honey grape wine fusion on nose, but, palate is atypical, nutty, with little primary fruit.	
MOA	5	John Moloney	Capsimel Dry Still	2019	3.0	5.0	7.5	15.5	Complex honey and subtle herbaceous notes. Heat is acceptable, but dominates honey.	Bronze
MOA	6	David Attenborough	Oaked Semi Sweet	2018	3.0	5.5	7.5	16.0	Deep oak and honey on nose. Subtle coconut and honey provide an unctuous palate. Lacks a little freshness.	Bronze
MOA	7	Christine Corbidge	Orange Blossom Meade	2013	2.0	5.0	7.5	14.5	Bottle still fermenting, some florals on the nose. Good palate. A pity it is not finished.	

**MTA****Traditional Mead - Any Vintage****5 Entries**Judge: **Wayne Hewitt****A disappointing class in what was once the mainstay of the style.**

Class	JN	Certificate Name	Description	Vintage	App	Nose	Palate	Score	Judge's Comment	Medal
MTA	1	Nick Wiseman	Dark Honey Mead	2018	3.0	5.0	6.0	14.0	If not cooked - a bochet - what was the honey source? Out of class ??	
MTA	2	John Moloney	Traditional Semi Sweet Still	2018	3.0	5.0	7.5	15.5	Restrained honey on nose, clear, but not fresh. Palate shows good balance of sweetness. Acid dominates back palate.	Bronze
MTA	3	Nick Wiseman	Semi Sweet	2018	3.0	4.5	6.5	14.0	Complex, muddied notes on nose. Oxidised and dull palate.	
MTA	4	Nick Wiseman	Session Mead	2018	3.0	4.5	6.5	14.0	Creamy vanilla nose, little substance on palate. Needs a richer honey to lift palate. A very different style. Well done for trying.	
MTA	5	Eric Nigol	Traditional Honey Mead	2018	0.0	0.0	0.0	0.0	Not Scored. Sulphite attacks the nose - faulty.	

**NOV****Novelty Class****17 Entries****Judge:** Chris Meyers**A very poor class. Somewhat surgical in spirit.**

Class	JN	Certificate Name	Description	Vintage	App	Nose	Palate	Score	Judge's Comment	Medal
NOV	1	Libby Hatzimichalis	Coffee	2018	3.0	5.0	6.0	14.0	Coffee notes, slightly harsh. Light coffee flavour - a little spritz.	
NOV	2	James Read	White Rum	2019	3.0	5.0	5.0	13.0	Little rum bouquet. Harsh strong alcohol. Burns the palate. Little rum flavour.	
NOV	3	James Read	Blackberry Chillie Tequila	2018	3.0	5.0	5.0	13.0	Little bouquet. Harsh alcohol. Burns the palate. Little flavour.	
NOV	4	James Read	Gold Tequila	2019	3.0	5.0	5.0	13.0	Little bouquet. Harsh alcohol. Burns the palate. Little flavour.	
NOV	5	James Read	XX Anejo Tequila	2016	3.0	5.0	5.0	13.0	Harsh and alcohol is too strong and burning.	
NOV	6	James Read	Strawberry Tequila	2019	3.0	5.0	5.0	13.0	Harsh alcohol. Artificial strawberry flavour.	
NOV	7	James Read	Extra Anejo Tequila	2017	3.0	5.0	5.0	13.0	Harsh strong alcohol. No flavour.	
NOV	8	James Read	Anejo Tequila	2018	3.0	5.0	5.0	13.0	Harsh and strong. No flavour. Burns the throat.	
NOV	9	James Read	Hempseed Tequila Anejo	2018	3.0	5.0	5.0	13.0	Harsh and strong. No flavour. Burns the throat and nose.	
NOV	10	James Read	Banana Tequila	2019	3.0	5.0	5.0	13.0	Slight banana flavour, but still harsh, strong and burning alcohol.	
NOV	11	James Read	Cherry Tequila	2019	3.0	5.0	6.0	14.0	More coconut than cherry. Little flavour. Harsh strong alcohol.	
NOV	12	James Read	Silver Tequila	2019	3.0	5.0	5.0	13.0	No flavour. No bouquet. Harsh burning alcohol.	
NOV	13	James Read	Orange Tequila	2019	3.0	5.0	6.0	14.0	Orange flavour and bouquet. A bit harsh on the palate.	
NOV	14	James Read	Pecan Tequila	2019	3.0	5.0	5.0	13.0	Little flavour. Harsh and hot alcohol.	
NOV	15	James Read	Spicy Rum	2018	3.0	5.0	4.0	12.0	Not Scored. Artificial flavour. Tastes artificial. Hot burning alcohol.	
NOV	16	James Read	Agave Congac	2017	3.0	5.0	5.0	13.0	Cherry like aroma. Taste is hot and harsh.	
NOV	17	James Read	Hemp Tequila Double Infused	2018	3.0	5.0	5.0	13.0	Little flavour on palate. Hot, harsh alcohol.	

**PGA****Professional Class - Grape Wine Any Type, Any Vintage****5 Entries****Judge:** Wayne Hewitt

No standouts, average class.

Class	JN	Certificate Name	Description	Vintage	App	Nose	Palate	Score	Judge's Comment	Medal
PGA	1	Figtree Studio	Shiraz Viognier	2017	3.0	5.0	7.0	15.0	Lacking freshness, fruit dominated by acid.	
PGA	2	Figtree Studio	Shiraz Barossa	2017	3.0	5.5	8.0	16.5	Bright fruit with obvious oak, long palate with some character.	Bronze
PGA	3	Figtree Studio	Cabernet Sauvignon Shiraz	2016	3.0	4.0	7.0	14.0	Bright appearance, compromised nose - aldehydic. Thin finish.	
PGA	4	Figtree Studio	Shiraz Heathcote	2017	3.0	5.5	8.5	17.0	Mint, spicy nose showing clean fruit, sweet, simple, balanced finishing with good oak.	Silver
PGA	5	Figtree Studio	Cabernet Sauvignon	2016	3.0	6.0	7.5	16.5	Dark olive, nose restrained fruit, forward tannins, good length. A little closed.	Bronze

**PMA****Professional Class - Mead - Any Type, Any Vintage****10 Entries**Judge: **Wayne Hewitt****An eclectic class showing a good range of sweeter styles. Some infection present which should be addressed by better technique. Look forward to drier styles in the future.**

Class	JN	Certificate Name	Description	Vintage	App	Nose	Palate	Score	Judge's Comment	Medal
PMA	1	Thistle Meadery	Viking Blood Hibiscus Hops BlackPepper Water	2019	3.0	5.0	7.0	15.0	Good colour, sweet honey on the nose, little reductive. Spicy on palate. Back sweetened with honey? The hibiscus should have been champion.	
PMA	2	Amrita Park Meadery	Traditional Oaked Mead Eucalypt honey	2018	0.0	0.0	0.0	0.0	Not Scored. Infected, mousey.	
PMA	3	Amrita Park Meadery	Pink Grapefruit Mead PB Honey Dry	2017	3.0	6.0	7.0	16.0	Clan and citrus nose, a little restrained. Obvious grapefruit character - well balanced, some brioche - careful.	Bronze
PMA	4	Thistle Meadery	Bochet Caramelized Honey Water	2019	3.0	6.5	8.0	17.5	Rich golden appearance, dark astringent tar on nose. Good balance of dark caramel, acid and sugar. Good length.	Silver
PMA	5	Amrita Park Meadery	Jaboticaba Mead Semi Sweet	2019	3.0	6.0	7.5	16.5	Great colour and nose, typical jaboticaba. Balance of honey and fruit is solid. A good effort. One judge suggested the beginning of infection.	Bronze
PMA	6	Thistle Meadery	Blackberry Blues Blackberries Blueberries Honey Water	2018	3.0	5.0	7.5	15.5	Dull herbacious nose - earthy. Heavy sweetness dominates fruit Good aid balance on finish.	Bronze
PMA	7	Thistle Meadery	Lemon Myrtle Honey Lemon Myrtle Flowers Water	2018	3.0	5.5	8.0	16.5	Earthy floral nose - inviting. Citrus on the palate that shows through the honey sweetness.	Bronze
PMA	8	Amrita Park Meadery	Passionfruit Blue Gum Honey Semi sweet	2019	3.0	6.0	8.0	17.0	Intriguing nose, passionfruit and an underlying complexity. Palate is fresh and clean with good balance.	Silver
PMA	9	Amrita Park Meadery	Ginger & Lime Mead Blue Gum Honey	2018	3.0	6.0	7.0	16.0	Both ginger and lime evident on nose and palate. Palate lacks the punch that the nose suggests. Thin honey on finish, dominated by ginger.	Bronze
PMA	10	Amrita Park Meadery	Clove Cinnamon Orange Mandarin	2018	3.0	6.5	9.0	18.5	Subtle restrained nose where all elements are evident. Citrus and cinnamon dominate finish with a little heat. Enjoyed the mead.	Gold

**RBC****Red Blended Wine - Current Vintage****10 Entries**Judge: **Zenon Kolacz**  
**Tom Kline****An interesting class of wines with a few issues and a couple of standout wines, including a gold for a Shiraz Mataro.**

Class	JN	Certificate Name	Description	Vintage	App	Nose	Palate	Score	Judge's Comment	Medal
RBC	1	Rino Ballerini	Cabernet Sauvignon Shiraz Merlot	2019	3.0	5.0	8.0	16.0	Nose appears to be closed at present. Palate shows nice balance of flavours with nice acidity and tannins. A little short in finish. Would like to see next year again.	Bronze
RBC	2	Paul Finn	Merlot Cabernet Sauvignon	2019	0.0	0.0	0.0	0.0	Not Scored. Volatile Acidity. Not judged. Predominant acetaldehyde character on nose.	
RBC	3	Stephen Walker	Merlot Shiraz	2019	3.0	4.0	6.0	13.0	Green Characters. Possibly not finished. MLF. Considered by panel as being 'dirty'.	
RBC	4	Phil Blight and Jenny Lokhorst	Cabernet Sauvignon Shiraz	2019	3.0	4.0	8.0	15.0	Nice Colour. Tiny hint of blackcurrent and hint of chocolatey oak. Soft silky tannins on palate, chewy fruit notes. Medium length.	
RBC	5	Tarabilli Wines	Shiraz Cabernet Sauvignon Malbec	2019	3.0	4.0	6.0	13.0	Green nose, green palate. Generally not refined, wine is vegetal, possibly still going through MLF.	
RBC	6	DaMcDiPa Wine Cooperative	Shiraz Cabernet Sauvignon	2019	3.0	5.0	6.0	14.0	Nice colour. Hint of mercaptans on nose. Needs a touch of copper sulphate treatment. Aromatics good with blackberry and cherry. Too much residual sugar unbalancing the wine.	
RBC	7	Phil Blight and Jenny Lokhorst	Shiraz Mataro	2019	3.0	6.5	9.0	18.5	Clean fruit palate. A touch austere. Palate is lean with good complexity.	Gold
RBC	8	RICHMOORE WINES	Shiraz Cabernet Sauvignon	2019	3.0	6.5	8.5	18.0	Earthy, plummy nose, blackberry and spice on nose. Nice, plush fruit on palate, good tannins and acids. Mid/long length.	Silver
RBC	9	Francesco Bevacqua	Merlot Fragolino 50 50	2019	3.0	4.0	7.0	14.0	Fragolina is dominating the nose and palate, despite being 50/50. Wine structure not bad, but just overly unbalanced.	
RBC	10	Terry Norwood	Pinot Noir Shiraz	2019	3.0	6.5	8.0	17.5	Bright rosy colour. Pinot Noir dominating nose with hints of pepper in back. Palate showing both Pinot Noir and Shiraz spice.	Silver

**RBP****Red Blended Wine - Previous Vintage****37 Entries**

**Judge:**  
**Peter Shone**  
**Lucy Kendall**

**Some really good wines with good definition and smart blending choices. Some microbial issues, but a number of very well made wines. Palate weight was a key feature of the class, with tannin management and extract important. Smart use of oak very important.**

Class	JN	Certificate Name	Description	Vintage	App	Nose	Palate	Score	Judge's Comment	Medal
RBP	1	Steven Ney	Mataro Grenache Merlot Cabernet Sauvignon Shiraz Ver 2	2018	3.0	4.5	7.5	15.0	Nose is slightly musty with muted fruit. A lively palate with intense fruit. Mouth filling tannin. Slightly bitter finish!	
RBP	2	Carlo Ceravolo	Cabernet Sauvignon Merlot	2016	0.0	0.0	0.0	0.0	Not Scored. Brettanomyces	
RBP	3	Ganga Wines	Cabernet Sauvignon Merlot	2014	0.0	0.0	0.0	0.0	Not Scored. Possible ferment struggles. Some residual sugar and microbial nose. Palate is stripped and short. Green.	
RBP	4	Peachwood Rising	Shiraz Cabernet Sauvignon	2018	3.0	5.0	7.0	15.0	Nose is lifted and bright, with dense core of fruit. Palate is fruit-forced and chewy tannin with good acid and length.	
RBP	5	Mario and Izabella Fantin	Cabernet Sauvignon Merlot	2015	0.0	0.0	0.0	0.0	Not Scored. Volatile acidity	
RBP	6	Joseph Grech	Shiraz Merlot	2018	0.0	0.0	0.0	0.0		WITHDRAWN
RBP	7	RICHMOORE WINES	Shiraz Cabernet Sauvignon	2018	3.0	5.0	6.0	14.0	Nose is lifted, vibrant, a little hot. Palate is forward and jammy, but structure is good. Alcohol stands out.	
RBP	8	Ganga Wines	Merlot Shiraz Grenache	2009	3.0	4.5	6.0	13.5	Looks good for age, fruit on nose is dessicated slightly. On palate, fruit has died and looks tired.	
RBP	9	Julie Game	Shiraz Cabernet Sauvignon	2018	3.0	5.5	8.5	17.0	Inky and purple. Nose o some fruit and jammy. Palate is ripe and juicy with a chalky tannin. Well constructed.	Silver
RBP	10	David Pope	Pinot Noir Shiraz	2013	0.0	0.0	0.0	0.0	Not Scored. Brettanomyces	
RBP	11	Terry Nash	Cabernet Sauvignon Shiraz	2018	3.0	5.0	6.0	14.0	Nose is a bit shy and reserved. A little on green side. Palate is big. Disconnect between fruit and structure.	
RBP	12	Terry Norwood	Cabernet Sauvignon Merlot	2018	3.0	4.0	6.0	13.0	Palate is quite juicy and lovely. A little simple and short.	
RBP	13	David Hart	Shiraz Grenache	2017	0.0	0.0	0.0	0.0	Not Scored. Brettanomyces	
RBP	14	Mario and Izabella Fantin	Cabernet Sauvignon Merlot	2016	3.0	5.0	7.5	15.5	Sweet fruit with lift on nose. Oak competes slightly. Palate is varietal and spicy. Oak sits much better. Falls a bit short.	Bronze
RBP	15	Ganga Wines	Tempranillo Durif	2014	3.0	4.0	6.0	13.0	Nose is a little dark. Palate has ripe fruit, but lacking a little in density and drive. A little thin and green maybe.	
RBP	16	Rino Ballerini	Sangiovese Cabernet Sauvignon Merlot 60 28 12	2018	3.0	6.5	9.0	18.5	Nose has good varietal definition, indicating good blending. Palate has a good structure and fruit intensity. Excellent structure and length.	Gold
RBP	17	Graham Scott	Shiraz Rubired	2018	2.0	5.0	5.0	12.0	Not Scored. Appearance is cloudy and possibly has premature oxidation? Nose is shy and reserved, but fruit shines, so not oxidised. Palate has slight oxidation - pruney character.	



Class	JN	Certificate Name	Description	Vintage	App	Nose	Palate	Score	Judge's Comment	Medal
RBP	18	Steven Ney	Cabernet Sauvignon Shiraz	2018	3.0	5.0	7.0	15.0	Intense, varietal nose, oak evident without being overpowering. Palate has bright, generous fruit. Overoaked, which dries it out a bit and closes finish.	
RBP	19	Andrew Jones	Cabernet Sauvignon Petite Verdot	2014	3.0	6.0	7.0	16.0	Nose is shy and fruit looks a little developed. Palate has intense fruit showing varietal characteristics and good structure.	Bronze
RBP	20	Joseph Grech	Shiraz Merlot	2017	3.0	3.5	6.5	13.0	Nose has green character with oak. Palate is dried out and over-extended.	
RBP	21	David Pope	Cabernet Sauvignon Merlot	2017	0.0	0.0	0.0	0.0	Not Scored. Volatile acidity	
RBP	22	Carlo Ceravolo	Cabernet Sauvignon Shiraz	2017	0.0	0.0	0.0	0.0	Not Scored. Volatile acidity	
RBP	23	Terry Norwood	Cabernet Sauvignon Shiraz	2018	3.0	4.0	8.5	15.5	Nose shy and lacking definition somewhat. Palate has developed fruit that sits well with structure. Very complete.	Bronze
RBP	24	David Hart	Shiraz Grenache Nero Oak	2017	0.0	0.0	0.0	0.0	Not Scored. Volatile acidity	
RBP	25	Terry Nash	Pinot Noir 15 Shiraz	2018	3.0	4.5	7.0	14.5	Nose is slightly oxidised with elevated oak. Palate is vibrant, though a touch disjointed. Oak is a little over done.	
RBP	26	Steven Ney	Mataro Grenache Merlot Cabernet Sauvignon Shiraz Ver 1	2018	3.0	4.5	8.0	15.5	Nose is pretty and lifted. Palate is juicy, with a slight alcohol prickle, but flavours are in balance.	Bronze
RBP	27	Phil Kemm Anthony Kemm Robin Hick	Cabernet Shiraz 60% 40%	2008	3.0	4.0	8.5	15.5	Fruit a little dried out on nose and one-dimensional. On palate, length is good on fruit, still hanging on. Tannin is almost too much.	Bronze
RBP	28	DaMcDiPa Wine Cooperative	Shiraz Cabernet Suavignon	2018	3.0	4.0	7.0	14.0	Primary fruit on nose. Palate is a bit dried out, oak overpowers fruit slightly.	
RBP	29	Terry Norwood	Cabernet Sauvignon Merlot	2017	3.0	6.5	9.0	18.5	Good balance of fruit on nose with good intensity. Good flavour and length with drying tannin. Balance of oak and fruit is good. Very well made.	Gold
RBP	30	A & S Nardelli	Nebbiolo Sangiovese	2017	0.0	0.0	0.0	0.0	Not Scored. Volatile acidity	
RBP	31	Tarabilli Wines	Shiraz Cabernet Sauvignon Malbec	2018	0.0	0.0	0.0	0.0	Not Scored. Fruit is a little bruised. Needs SO2.	
RBP	32	Steven Ney	Mataro Grenache Merlot Cabernet Sauvignon Shiraz	2017	3.0	4.0	7.0	14.0	Nose is lifted and dark fruited. Palate has good structure and fruit definition, but lacks a little in acid to help give focus.	
RBP	33	Terry Nash	Pinot Noir 30 Shiraz	2018	3.0	5.0	7.0	15.0	Nose is lifted, but lacks varietal definition. Dearth of fruit on palate, supported by oak. Helps draw wine to back of palate.	
RBP	34	Tarabilli Wines	Shiraz Cabernet Sauvignon Malbec	2017	3.0	4.5	8.0	15.5	Oak apparent on nose. Palate is intense and lively, displaying great tension. Herbaceous.	Bronze
RBP	35	Ganga Wines	Cabernet Sauvignon Merlot Shiraz	2010	3.0	4.0	6.5	13.5	Fruit a little porty and raisined on the nose. Fruit is intense, but dessicated. Ageing reasonably gracefully.	
RBP	36	Andrew Jones	Cabernet Sauvignon Merlot	2018	0.0	0.0	0.0	0.0	Not Scored. Diacetyl. Needs SO2. Buttered popcorn predominates.	
RBP	37	Phillip Grech	Shiraz Merlot	2018	0.0	0.0	0.0	0.0	Not Scored. Nose is green and mean, as is palate. Clipped and too many pyrazines. Needs a bit of ripeness.	

**RCC****Red Cabernet Sauvignon or Cab Franc - Current Vintage****20 Entries**

Judge: Anne Charlotte Tiquet  
Leah Mottin

A globally satisfying class. Nice fruit sometimes shadowed by VA creeping and a bit of greenness. Good structure with soft and fine tannins.

Class	JN	Certificate Name	Description	Vintage	App	Nose	Palate	Score	Judge's Comment	Medal
RCC	1	Steven Ney	Cabernet Sauvignon	2019	3.0	4.0	8.0	15.0	Slight Volatile acidity. Nice flavour. Tannins well integrated. A bit simple.	
RCC	2	David Pope	Cabernet Sauvignon	2019	3.0	6.0	7.0	16.0	Nice dense nose, earthy, black fruits spicyness. Spicy mouthfeel, good acidity and nice tight tannin.	Bronze
RCC	3	David Chambers	Cabernet Sauvignon	2019	0.0	0.0	0.0	0.0	Not Scored. Volatile Acidity	
RCC	4	Andrew Weston	Cabernet Sauvignon B	2019	3.0	4.0	6.0	13.0	Slightly oxidised, hay - nice vivacity coating tannins, very firm.	
RCC	5	Steve Stepic	Cabernet Sauvignon Cool Climate	2019	0.0	0.0	0.0	0.0	Not Scored. Mousy	
RCC	6	Russell Washusen	Cabernet Sauvignon	2019	3.0	6.0	5.0	14.0	A bit dusty, but nice aromas of ripe cherry and cassis. Very tannic, a bit too dry to enjoy now.	
RCC	7	Steve Brown	Cabernet Sauvignon	2019	3.0	6.0	7.5	16.5	Nice bright red fruits, delicate medium body, but very nice softness, on leaner side.	Bronze
RCC	8	Harridge Family	Cabernet Sauvignon B	2019	3.0	6.0	9.0	18.0	Nice, almost floral nose. Wild strawberry and currant. Nice tannin structure, bit of greenness.	Silver
RCC	9	Joe Urbani	Cabernet Sauvignon	2019	3.0	5.0	6.0	14.0	More extracted profile - some bitterness, but uplifting - quite a bit short.	
RCC	10	Peter Enness	Cabernet Sauvignon Briars Mt Martha	2019	3.0	4.0	8.0	15.0	Nice oak flavours and light tannins. Oak dominating, but nice. Fruit is too quiet.	
RCC	11	Rino Ballerini	Cabernet Sauvignon No 1	2019	0.0	0.0	0.0	0.0	Not Scored. Volatile Acidity	
RCC	12	Dale Farmer	Cabernet Sauvignon	2019	3.0	4.0	8.5	15.5	Dusty fruit, but quiet - hay, dry herbs, structure ok.	Bronze
RCC	13	David Hart	Cabernet Sauvignon Cool Climate	2019	0.0	0.0	0.0	0.0	Not Scored. Volatile Acidity	
RCC	14	Carlo Ceravolo	Cabernet Sauvignon	2019	0.0	0.0	0.0	0.0	Not Scored. Brettanomyces	
RCC	15	Michael Van Der Arend	Cabernet Sauvignon	2019	3.0	4.0	6.0	13.0	A bit on the green side (sulphites?). Light body, a bit thin.	
RCC	16	Julie Game	Cabernet Sauvignon	2019	3.0	4.0	7.0	14.0	Quiet nose, good structure.	
RCC	17	Rino Ballerini	Cabernet Sauvignon No 2	2019	3.0	6.0	7.5	16.5	Nice length on nose with blackberry and currant aromas - very agreeable balance, good extraction.	Bronze

Class	JN	Certificate Name	Description	Vintage	App	Nose	Palate	Score	Judge's Comment	Medal
RCC	18	Peter Treneski	Cabernet Sauvignon	2019	2.0	4.0	8.0	14.0	A bit of development. Fruit slightly cooked, smokey. Lacks a bit of vivacity.	
RCC	19	Andrew Weston	Cabernet Sauvignon A	2019	0.0	0.0	0.0	0.0	Not Scored. Oxidised & Volatile Acidity	
RCC	20	Phil Blight and Jenny Lokhorst	Cabernet Sauvignon	2019	3.0	5.0	5.0	13.0	Not neat (Reduction?). A bit drying on the finish(metallic) - very extracted.	

**RCP****Red Cabernet Sauvignon or Cab Franc - Previous Vintage****38 Entries**

**Judge:**  
**Peter Shone**  
**Tom Kline**

**Lots of microbial issues, with Volatile Acidity (VA) being the most common. Increased use of SO2 and non-oxidative conditions will counteract this. Varietal definition was relatively uncommon, with some wines displaying great mouthfeel in extraction. Other wines just lacked the definition and focus required to score higher.**

Class	JN	Certificate Name	Description	Vintage	App	Nose	Palate	Score	Judge's Comment	Medal
RCP	1	G.Campanella J. Cosma D. Caligiore M. OBrien	Cabernet Sauvignon	2018	0.0	0.0	0.0	0.0	Not Scored. Not Scored. Volatile Acidity	
RCP	2	Joe Fruci	Cabernet Sauvignon	2018	3.0	4.0	6.0	13.0	A: Deep colour. N: Aromatic, lifted. More primary fruit, oak dominating. Palate has primary, juicy tannins and is chunky. Short and front palate dominates. Not truly varietal. Tart.	
RCP	3	Ganga Wines	Cabernet Sauvignon	2014	3.0	4.0	6.0	13.0	A: colour indicative of age. N: Varietal, indicative of age, oaky. A bit clipped. P: Varietal, good length. Flavours are great.	
RCP	4	Carlo Ceravolo	Cabernet Sauvignon	2018	0.0	0.0	0.0	0.0	Not Scored. Brettanomyces	
RCP	5	David Pope	Cabernet Sauvignon	2015	0.0	0.0	0.0	0.0	Not Scored. Volatile Acidity	
RCP	6	Stephen Walker	Cabernet Franc	2015	3.0	4.0	5.5	12.5	Not Scored. A: Bricking. N: over use of oak. Dulls fruit somewhat. P: Good fruit intensity. Oak use makes more sense. Tannins very fine. Residual sugar.	
RCP	7	Terry Norwood	Cabernet Sauvignon	2018	3.0	4.5	5.5	13.0	Cheesy nose. disconnected nose and palate. Disconnected.	
RCP	8	Mount Lilydale Mercy College	Cabernet Sauvignon	2018	3.0	5.0	8.0	16.0	N: Varietal, but reductive. Needs fine to open. P: Rich and juicy. Good use of oak flavour and balance of fruit intensity.	Bronze
RCP	9	Geoff Neagle	Cabernet Sauvignon	2015	3.0	4.5	7.5	15.0	N: crushed herb, fruit still there. P: Fruit still there. P: fruit intensity good, evident oak, bright and fine tannin.	
RCP	10	Danny Cappellani	Cabernet Sauvignon Y V	2018	3.0	5.0	6.5	14.5	N: Sweet fruit, with herbaceous edge. P: generous fruit over-powered with oak. Good length and intensity. Sulphur.	
RCP	11	G.Campanella J. Cosma D. Caligiore M. OBrien	Cabernet Sauvignon New Oak	2018	0.0	0.0	0.0	0.0	Not Scored. Volatile Acidity	
RCP	12	David Hart	Cabernet Sauvignon Cool Climate	2018	3.0	6.0	8.5	17.5	N: varietal and bright. P: Juicy, herbaceous and great length. Fine tannins, seamless palate.	Silver
RCP	13	Geoff Neagle	Cabernet Sauvignon	2017	0.0	0.0	0.0	0.0	Not Scored. Brettanomyces.	
RCP	14	Julie Game	Cabernet Sauvignon	2018	0.0	0.0	0.0	0.0	Not Scored. Volatile Acidity	
RCP	15	Julie Game	Cabernet Sauvignon	2009	2.0	5.0	7.0	14.0	Oak dominates fruit, which is still lightly holding on, but over-powered.	
RCP	16	Peter Stepic	Cabernet Sauvignon	2015	0.0	0.0	0.0	0.0	Not Scored. Volatile Acidity	
RCP	17	William Loughlin	Cabernet Sauvignon	2018	2.0	4.5	6.5	13.0	Colour looking slightly over developed. Oxidised, slightly pruney. Fruit has died down already. Structure dominates. Top up barrels with more SO2.	

Class	JN	Certificate Name	Description	Vintage	App	Nose	Palate	Score	Judge's Comment	Medal
RCP	18	Geoff Neagle	Cabernet Sauvignon	2016	3.0	3.5	6.5	13.0	N: spicy and lifted. Slightly brown. P: Fruit intense and good chewy tannins. Good length and acid.	
RCP	19	Bartol Stepic	Cabernet Sauvignon	2017	0.0	0.0	0.0	0.0	Not Scored. Oxidised.	
RCP	20	Peter Stepic	Cabernet Sauvignon	2016	3.0	4.5	5.5	13.0	N: A bit clipped. P: Fruit a bit dulled and clunky. Short.	
RCP	21	Harridge Family	Cabernet Sauvignon B	2018	3.0	4.5	5.5	13.0	N: lift (VA?) w/variatal. P: Good fruit. Acid is tightly wound and bitter.	
RCP	22	Terry Norwood	Cabernet Sauvignon	2017	3.0	6.0	8.0	17.0	N: Nice balance of fruit and oak with varietal characters. P: Mouth filling, generous. Falls a bit short, but has lovely finish.	Silver
RCP	23	Harridge Family	Cabernet Sauvignon A	2018	3.0	5.0	7.0	15.0	N: A bit jammy. Some oak evident. P: Big and juicy. Stylistically good. Sulphides.	
RCP	24	Mario and Izabella Fantin	Cabernet Sauvignon A	2017	3.0	6.5	9.0	18.5	N: varietal and high quality aromatics. P: Core of fruit with good acid carry. Excellent length and flavour intensity.	Gold
RCP	25	Geoff Neagle	Cabernet Sauvignon	2013	0.0	0.0	0.0	0.0	Not Scored. Brettanomyces	
RCP	26	Stephen Walker	Cabernet Saugvignon	2015	0.0	0.0	0.0	0.0	Not Scored. Volatile Acidity	
RCP	27	Geoff Neagle	Cabernet Sauvignon	2018	0.0	0.0	0.0	0.0	Not Scored. Microbial issues. 🍷	
RCP	28	David Hart	Cabernet Sauvignon Cool Climate	2016	3.0	5.5	6.5	15.0	Nose a little lifted with varietal character. P: Intense, but a little short and hard at back palate. Added acid? A bit unbalanced.	
RCP	29	Andrew Weston	Cabernet Sauvignon	2017	3.0	4.5	5.5	13.0	A little dark on nose. May be slight reduction. P: Short and clipped.	
RCP	30	Andrew Jones	Cabernet Sauvignon	2016	3.0	5.0	7.0	15.0	N: Good fruit concentration with spicy oak. P: Great intensity and structure. Soft, plush aromatics. Well integrated.	
RCP	31	David Chambers	Cabernet Sauvignon	2018	0.0	0.0	0.0	0.0	Not Scored. Volatile Acidity	
RCP	32	Paul Finn	Cabernet Sauvignon	2018	0.0	0.0	0.0	0.0	Not Scored. Volatile Acidity	
RCP	33	Andrew Jones	Cabernet Sauvignon	2018	3.0	3.0	8.0	14.0	Shy on nose. Good intensity. Little jammy, but tannin intensity.	
RCP	34	Mario and Izabella Fantin	Cabernet Sauvignon B	2017	3.0	6.5	9.5	19.0	Nice aromatic lift on nose. Good oak. Subtle fruit. Palate ripe and generous with subtle tannin.	Gold
RCP	35	Michael Zalunardo and Duane Kelly	Cabernet Sauvignon Heathcote	2018	3.0	3.5	6.5	13.0	Little bit stripped on nose and overripe. Palate - primary fruit identifiable.	
RCP	36	Steve Brown	Cabernet Sauvignon	2015	3.0	4.0	6.0	13.0	Vegetal. Potential DMS? Fruit stripped.	
RCP	37	Geoff Neagle	Cabernet Sauvignon	2014	3.0	4.5	7.0	14.5	Fruit has fallen over slightly, but clunky soy sauce. Residual aroma is pleasant. Palate is bright and juicy with cherry tannins and varietal character.	

Class	JN	Certificate Name	Description	Vintage	App	Nose	Palate	Score	Judge's Comment	Medal
RCP	38	Peter Stepic	Cabernet Sauvignon	2017	0.0	0.0	0.0	0.0	Not Scored. Oxidised and volatile.	

**RLC****Red Less Common Varieties****28 Entries**Judge: **Chris Ramsay**  
**Andrew Merrick****A great number of grape varieties. Many wines quite simple and fruity. Top wine had complexity and depth of fruit.**

Class	JN	Certificate Name	Description	Vintage	App	Nose	Palate	Score	Judge's Comment	Medal
RLC	1	Steven Ney	Mouvedre	2019	3.0	5.5	6.5	15.0	Bright red. Some cherry character on nose. Thinnish palate, lacks fruit.	
RLC	2	Peachwood Rising	Refosco	2019	0.0	0.0	0.0	0.0	Not Scored. Deep brick red. Baggy, hessian on nose - oxidised. Watch SO2 additions.	
RLC	3	Nicholas Pane	Lagrein	2019	3.0	5.0	6.0	14.0	Deep purple red. Red jubes slightly on nose. Berry fruits slightly flat on finish.	
RLC	4	Trevor Roberts	Aglianico	2019	3.0	5.0	8.0	16.0	Bright cherry red. Red fruits on nose. Light juicy fruits.	Bronze
RLC	5	Bruce Black	Sangiovese	2019	0.0	0.0	0.0	0.0	Not Scored. Bright garnet red. Jube notes on nose. Palate flat, baggy - oxidised.	
RLC	6	The Grape Escape Group	Tempranillo	2019	3.0	5.0	6.5	14.5	Dense purple red. Dark fruits - a bit over-ripe? Earthy, meaty notes, lacks fruit.	
RLC	7	Steve Brown	Durif	2019	3.0	6.0	7.5	16.5	Dark purple red. Dark fruits on nose. Fruity palate, but short.	Bronze
RLC	8	Osman Osmani	Tarrango	2019	3.0	5.0	5.0	13.0	Dense red purple. Floral nose, touch of aniseed. Flat palate, lacks fruit. Bitter.	
RLC	9	Danny Cappellani	Refoso Del Penouncolo	2019	3.0	6.0	8.0	17.0	Bright purple red. Red cherry, lifted nose. Fruity, good and slightly short.	Silver
RLC	10	Richard Webb	Lagrein U	2019	0.0	0.0	0.0	0.0	Not Scored. Dense purple red. Cut apple - oxidised. Palate flat - watch SO2 additions.	
RLC	11	Renato Vecchies	Sangiovese Chalmers	2019	0.0	0.0	0.0	0.0	Not Scored. Watery purple. Overt cut apple - oxidised. Watch SO2 additions.	
RLC	12	Phil Blight and Jenny Lokhorst	Sangiovese	2019	3.0	5.0	7.0	15.0	Light cherry red. Red fruits, lolly character. Pleasant red fruit, but lacks body.	
RLC	13	Phil Blight and Jenny Lokhorst	Mataro	2019	3.0	4.5	6.5	14.0	Bright purple red. Red fruits, bit reductive. Fruity palate, but simple.	
RLC	14	Steven Ney	Chambourcin	2019	3.0	4.0	6.0	13.0	Dense, inky purple. Cooked fruit - musk. Lacks fruit. Very short finish.	
RLC	15	Trevor Drysdale	Tempranillo	2019	0.0	0.0	0.0	0.0	Not Scored. Dense purple. Baggy / wet apple - oxidised. Watch SO2 addition.	
RLC	16	D J Milner	Mataro	2019	3.0	4.0	6.0	13.0	Purple red. Chocolate notes, lacks fruit. High alcohol. Slightly cooked.	
RLC	17	Rino Ballerini	Durif	2019	3.0	4.5	6.0	13.5	Dense purple red. Dark fruits, slight plastic aroma. Lacks fruit - try copper to clean up.	

Class	JN	Certificate Name	Description	Vintage	App	Nose	Palate	Score	Judge's Comment	Medal
RLC	18	Mario Fantin & John O Callaghan	Aglianico	2019	3.0	6.0	7.5	16.5	Bright cherry red. Cherry blossom nose, perfumed. Light berry fruits, simple.	Bronze
RLC	19	Danny Cappellani	Aglianico	2019	3.0	6.0	8.5	17.5	Bright red. Floral nose - cherry and spice. Light berry fruits, but short.	Silver
RLC	20	David Chambers	Aglianico	2019	3.0	4.5	7.0	14.5	Cherry red. Subdued nose, dark cherry. Lacks fruit on palate.	
RLC	21	Graham Scott	Rubired	2019	0.0	0.0	0.0	0.0	Not Scored. Dense purple red. Dark fruits, bit dark - oxidised? Lacks fruit. Quite bitter.	
RLC	22	Paul Finn	sangiovese	2019	3.0	5.5	5.5	14.0	Bright red. Light berry fruit, meaty notes. Light fruit, too acidic.	
RLC	23	Richard Webb	Lagrein L	2019	0.0	0.0	0.0	0.0	Not Scored. Dense purple red. But mostly lacks fruit - oxidised. Watch SO2 additions.	
RLC	24	Danny Cappellani	Sangiovese	2019	3.0	4.5	6.5	14.0	Bright purple red. Red jube nose. Simple fruit, lacks depth.	
RLC	25	Phil Blight and Jenny Lokhorst	Refosco Dal Peduncolo Rosso	2019	3.0	5.0	6.5	14.5	Dark purple red. Dark leafy notes. Dark red fruits, lacks freshness.	
RLC	26	Steven Ney	Tempranillo	2019	3.0	6.0	7.5	16.5	Purple red. Red currants, lovely lifted nose. Good fruit depth, nice balance. More oak?	Bronze
RLC	27	David Hart	Petite Syrah Cool Climate	2019	3.0	5.0	6.5	14.5	Deep purple red. Leafy notes. Lacks fruit. Short acidic finish.	
RLC	28	Bill Bussau	Aglianico	2019	3.0	6.5	9.0	18.5	Purple red. Floral berry nose. Fresh fruits, good balance.	Gold



**RLP****Red Less Common Varieties - Previous Vintages****20 Entries**Judge: **Kirilly Gordon**  
**Leah Mottin****Great to see these alternative varieties. Be careful with oxidation. Some appealing wines. Try to stay true to variety while making good wines. Watch that grapes are mature at picking and don't enter wines past their prime.**

Class	JN	Certificate Name	Description	Vintage	App	Nose	Palate	Score	Judge's Comment	Medal
RLP	1	Rino Ballerini	Sangiovese	2018	3.0	5.5	8.5	17.0	Bright garnet. Varietal nose, savoury. alcohol, tannin and acid balanced, bright.	Silver
RLP	2	Ganga Wines	Grenache	2010	2.5	5.0	7.0	14.5	Bright, slightly brown edge to garnet. Aged port aromas. Polivinous aged dry tannins becoming lean.	
RLP	3	Steve Brown	Durif	2017	3.0	4.5	6.5	14.0	Dense, bright ruby. Savoury biscuit, vaginal Volatile acidity. Acid predominant, fruit cake, orange peel. Unbalanced and acidic.	
RLP	4	EUNONYHAREENYHA Wines	Tempranillo Just 2 much	2018	3.0	6.5	6.5	16.0	Translucent, bright garnet. Fruit red, juicy and glossy. Nice use of oak? Some malolactic characters.	Bronze
RLP	5	Bill Bussau	Nero D Avola	2017	0.0	0.0	0.0	0.0	Not Scored. Bright ruby. Brett, medicinal, leather. Acid dry, phenolic. FAULTY	
RLP	6	Bill Bussau	Malbec	2017	3.0	5.0	7.0	15.0	Dense garnet. Wax, blueberries. A little lean - acid, some good phenolics.	
RLP	7	Mario Fantin & John O Callaghan	Grenache	2018	3.0	6.0	7.0	16.0	Pale garnet. Juicy fruit, wine gums. A little acid, otherwise glossy structure and some nice tannin. Like to see a little more ripeness in fruit.	Bronze
RLP	8	Rino Ballerini	Chambourcin	2018	0.0	0.0	0.0	0.0	Not Scored. Dense ruby purple. Oxidised, porty, acid, unbalanced. Burnt and chippy. FAULTY - OXIDISED	
RLP	9	Ganga Wines	Petit Verdot	2012	3.0	6.5	9.0	18.5	Pale brick garnet. Aged characters, almonds. Round, mouth filling, good structure and mouth feel.	Gold
RLP	10	Trevor Drysdale	Tempranillo	2018	3.0	5.0	7.5	15.5	Dense garnet - black. Strawberries and cream. Lacks acid and needs more protection from air. Tannin OK. Needs liveliness.	Bronze
RLP	11	Ganga Wines	Grenache	2009	2.5	4.5	7.0	14.0	Pale brown haze. Acetic acid, ethylacetate. Weak and lacking intensity and varietal characters. Old, past its prime.	
RLP	12	Keith Boulby	Chambourcin	2018	3.0	5.0	6.0	14.0	Dense dark ruby purple. Subtle fruit, some creaminess. Acid palate - needs fruit concentrate.	
RLP	13	Bruce Black	Sagrantino	2017	0.0	0.0	0.0	0.0	Not Scored. Dense garnet. Oxidised, minty, sage, thyme, port. Salami and raspberry cordial, acetic, rancid. FAULTY - OXIDISED	
RLP	14	Paul Finn	Nero D'Avola	2017	3.0	5.5	8.0	16.5	Pale ruby. Some sulphides, fruit behind. Soft structure, good balance, needs concentration, perhaps some more fruit ripeness.	Bronze
RLP	15	Rino Ballerini	Chambourcin	2016	0.0	0.0	0.0	0.0	Not Scored. Very dense dark ruby. Cough syrup, strawberries. High SO2? VA? FAULTY - VA	
RLP	16	Carlo Ceravolo	Sangiovese	2016	3.0	6.0	9.0	18.0	Red ruby/garnet. Raspberries, blue cheese. Glossy tannins, good concentration and length.	Silver
RLP	17	Steve Brown	Durif	2015	3.0	6.0	8.5	17.5	Deep ruby. Cheese parmesan, red berries. Dry, good balance - varietal ?	Silver

Class	JN	Certificate Name	Description	Vintage	App	Nose	Palate	Score	Judge's Comment	Medal
RLP	18	Chateau Thornbury	Tempranillo	2017	3.0	5.0	6.0	14.0	Medium ruby. Medium alcohol. Closed. Flat. Acid green tannin, unbalanced, sour.	
RLP	19	David Hart	Petite Syrah	2016	3.0	7.0	9.0	19.0	Dense garnet. Herbal, sage, dried basil, violets, lavender. Good palate balance - varietal?	Gold
RLP	20	Danny Cappellani	Sagrantino	2017	3.0	7.0	8.5	18.5	Medium garnet. Subtle, herbal, cherries. Acid upfront, good balance otherwise. Good tannin structure - varietal?	Gold

<b>RMC</b>	<b>Red Merlot- Current Vintage</b>	<b>9 Entries</b>
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Judge: Anne Charlotte Tiquet  
Gareth Hogan

Well made wines with no faults - the judges would have loved to see a bit more bright fruit, which is too often covered by oak or over extraction. No gold, but one top silver.

Class	JN	Certificate Name	Description	Vintage	App	Nose	Palate	Score	Judge's Comment	Medal
RMC	1	Russell Washusen	Merlot	2019	3.0	5.5	6.5	15.0	Nice fresh and juicy red fruits - black cherry. Medium body. Tannins a bit chalky at the finish. Unbalanced.	
RMC	2	Terry Norwood	Merlot	2019	3.0	6.0	9.0	18.0	Nice strawberries - bit of oak? Eucalypted, but light. Silky juicy mouth feel. Medium body. Agreeable.	Silver
RMC	3	Steve Stepic	Merlot Heathcote	2019	3.0	5.0	5.0	13.0	Dry leaves, aromas, light oxidation. Good acidity drive. Lacks a bit of flesh, but lean and nice finish. Mousiness.	
RMC	4	Trevor Drysdale	Merlot	2019	2.0	6.0	5.0	13.0	Sulphides - wet cardboard - over extracted? Bitterness at the end of the palate. A bit thin.	
RMC	5	Daniel Petrecca and Shannon Dyer	Merlot	2019	3.0	4.5	8.0	15.5	Very herbal, thyme, oak. Good structure, but fruit slightly shadowed - a bit thin.	Bronze
RMC	6	Danny Cappellani	Merlot Y V	2019	3.0	4.5	8.0	15.5	Oak, caramel, strawberry, a bit shadowed. Nice mouthfeel, but oak, though nice, takes too much space.	Bronze
RMC	7	David Hart	Merlot H	2019	2.0	5.0	6.0	13.0	Atypical, non varietal. Tastes like a pinot noir. Very light extraction or under ripe fruit. Hors - Classe.	
RMC	8	David Pope	Merlot	2019	3.0	6.0	8.0	17.0	Nice deep dark cherry flavour - good acidity and structure. Juicy - very merlot-like.	Silver
RMC	9	Francesco Bevacqua	Merlot Mornington Peninsula	2019	3.0	6.5	8.5	18.0	Bright strawberry with some herbal tea aromas. Good vivacity and flesh. Good climate, typical.	Silver

**RMP****Red Merlot - Previous Vintages****12 Entries**

Judge: Anne Charlotte Tiquet  
Gareth Hogan

A set of mature wines, even for the younger vintages. A global lack of concentration, the canopy needs to be managed and yield reduced.

Class	JN	Certificate Name	Description	Vintage	App	Nose	Palate	Score	Judge's Comment	Medal
RMP	1	David Pope	Merlot	2018	3.0	6.0	8.5	17.5	Dense, dark fresh menthol (eucalypt?). A bit mature for 2018 - prune in the finish - bit of oxidation.	Silver
RMP	2	Harridge Family	Merlot	2016	2.0	4.0	7.0	13.0	Developed colour. Oak giving a bitter finish and overshadowing the fruit. Good structure and balance though.	
RMP	3	Phil Kemm Anthony Kemm Robin Hick	Merlot 100%	2005	0.0	0.0	0.0	0.0	Not Scored. Volatile acidity and oxidised.	
RMP	4	Trevor Drysdale	Merlot	2018	0.0	0.0	0.0	0.0	Not Scored. Volatile acidity.	
RMP	5	Terry Norwood	Merlot	2017	2.0	5.5	8.0	15.5	Not fully neat, developed with hint of menthol. Light body. A bit thin, but good structure.	Bronze
RMP	6	Paul Finn	Merlot	2018	3.0	5.0	7.0	15.0	Very fruity, nice strawberry. Good acidity, maybe a bit sharp. Slight bitterness.	
RMP	7	Daniel Emanuelli	Merlot French Oaked	2018	0.0	0.0	0.0	0.0	Not Scored. Volatile Acidity.	
RMP	8	Ganga Wines	Merlot	2012	2.0	5.0	7.5	14.5	Developed with slight Volatile acidity, but not overwhelming regarding the age. Fruit still palatable. Nice structure.	
RMP	9	Terry Norwood	Merlot	2018	3.0	4.0	7.0	14.0	Volatile acidity, but nice fruit (over extraction). Good juiciness and balance though.	
RMP	10	Steve Stepic	Merlot Heathcote	2018	3.0	4.0	6.0	13.0	Quite developed. Tannins a bit gripping, shortening the mouthfeel. May be over-oaked.	
RMP	11	Bruce Black	Merlot	2010	0.0	0.0	0.0	0.0	Not Scored. Volatile acidity	
RMP	12	David Pope	Merlot	2016	3.0	6.0	8.0	17.0	Nicely developed wine, spicy. More on nutty aromas, but good structure still, thanks to oak. Finish a bit burning.	Silver

**RPC**

# Red Pinot Noir - Current Vintage

**12 Entries**

Judge: **Zenon Kolacz**  
**Annie Tang**

**Overall not a bad class of wines, though not without fault. No gold, but several Bronze and two Silver. Pinot Noir is a difficult wine to make. Most of the wines were uni-dimensional, whereas it should contain layers. In summary, a good effort by most of the entrants.**

Class	JN	Certificate Name	Description	Vintage	App	Nose	Palate	Score	Judge's Comment	Medal
RPC	1	Tim Donegan	Pinot Noir Mt Martha	2019	3.0	5.5	7.0	15.5	Clear, medium,dark colour. Nose displays ripe red fruit with oaky edge. Nice fruit characters on palate. Slightly hot finish. Good acid. Primary fruit content.	Bronze
RPC	2	Terry Norwood	Pinot Noir Cuvee 2	2019	3.0	5.0	7.0	15.0	Initial pencil shavings on nose, gives way on swirling. Oak dominates nose. Red currant underlying. Red fruit on palate, could be a touch more acidic, but overall not bad. Oak dominating.	
RPC	3	Dale Farmer	Pinot Noir	2019	3.0	4.5	6.0	13.5	Deepish red colour. Lacking some primary fruit. Slightly oxidised perhaps. Chocolate oak flavours on palate. Indicates possible use of tannins. Acids OK. Finishes a little short. No real Pinot expression.	
RPC	4	Nathan Ueda	Pinot Noir	2019	3.0	4.5	5.5	13.0	Smokey/oaky nose - Reductive to some extent. Hint of black fruit. Unpleasant mid palate flavour. Not typical Pinot.	
RPC	5	Steve Brown	Pinot Noir	2019	3.0	6.0	8.5	17.5	Little primary fruit character. Otherwise no faults. Palate is full and firm. Nice balance and length.	Silver
RPC	6	Chateau Thornbury	Pinot Noir	2019	3.0	5.5	6.0	14.5	Cedar nose (slight). Gives impression of forest floor. Palate is overly acidic with short finish. Unbalanced. Greenishness on palate, possibly from stalks.	
RPC	7	Joe Fruci	Pinot Noir	2019	3.0	6.0	7.5	16.5	Ruby colour. Spicy nose of blackberry leaf. Forward acid with smooth mid palate and medium length. Needs time to settle acids.	Bronze
RPC	8	Terry Norwood	Pinot Noir Cuvee 1	2019	3.0	5.5	7.5	16.0	Light ruby. Some reductive, burnt rubber characters on nose. Little primary fruit. Possible oxidation. Grippy tannins and acid. Class fruit flavours. A bit of a sleeper.	Bronze
RPC	9	Steven Ney	Pinot Noir	2019	3.0	4.0	5.0	12.0	Not Scored. Mid ruby colour. Slightly spritzy. Funky nose. Possibly not finished MLF (malolactic fermentation), musty. Lacks acid, flat.	
RPC	10	Russell and Petrea Savige	Pinot Noir	2019	3.0	6.0	8.0	17.0	WOW! Forest floor! Cedar and Spice on the nose. Olfactory nuance carries on to the palate, which feels a bit thin and watery. Minty. Would like to know region grapes come from.	Silver
RPC	11	Paul Finn	Pinot Noir	2019	2.0	4.0	6.0	12.0	Not Scored. Slightly cloudy appearance. Nose is somewhat quiet, hint of overripe fruit. Acidic and tonic, with little or no Pinot character.	
RPC	12	David Hart	Pinot Noir	2019	3.0	4.0	7.0	14.0	Nice Garnet colour. Initial reductive characters of burnt rubber. Somewhat oxidised. Palate works better than nose. Still lacks varietal character.	

**RPP****Red Pinot Noir - Previous Vintages****20 Entries**

Judge: Zenon Kolacz  
Annie Tang

A lot of oxidised wines, some more so than others. A couple of standouts, including older examples. Nose care needs to be used when handling Pinot Noir to ensure oxidisation is minimised.

Class	JN	Certificate Name	Description	Vintage	App	Nose	Palate	Score	Judge's Comment	Medal
RPP	1	Richard Webb	Pinot Noir	2018	3.0	5.0	6.0	14.0	Dark garnet colour. Hot fruit on nose. Metallic flavour on palate. Quite hot and sharp.	
RPP	2	David Pope	Pinot Noir	2017	3.0	6.0	7.0	16.0	Red currant leaf nose. Brambleberry, no faults. Primary fruit on palate. Quite sharp midpalate. Medium length. Fruit driven.	Bronze
RPP	3	Geoff & Kay Rowe	Pinot Noir	2011	3.0	4.0	6.0	13.0	Strong reductive characters on nose. Hot stays with swirling. Showing signs of some oxidation. Ripe fruit, almost hammy.	
RPP	4	Geoff & Kay Rowe	Pinot Noir	2015	3.0	4.5	6.5	14.0	Oxidised appearance. Reductive nose. Palate showing secondary characters. Palate smooth, soft, balanced, but finish a little short.	
RPP	5	Geoff & Kay Rowe	Pinot Noir	2017	0.0	0.0	0.0	0.0	Not Scored. Looks oxidised. Nose appears oxidised as well. Slight mercaptans.	
RPP	6	David Hart	Pinot Noir	2018	3.0	4.0	6.0	13.0	Nose appears oxidised and flat. Palate showing some reductive characters.	
RPP	7	Terry Nash	Pinot Noir Plus	2018	3.0	5.0	6.5	14.5	Garnet colour. Nose is somewhat closed. No primary fruit character. Palate quite acidic and tannic.	
RPP	8	David Pope	Pinot Noir	2016	3.0	5.0	7.0	15.0	Garnet colour. Forest floor nose. Palate a little flat, but grippy tannins and mid length.	
RPP	9	Geoff & Kay Rowe	Pinot Noir	2013	3.0	5.0	7.5	15.5	Surprising garnet colour for wine of this age. Oak dominating nose. Little or no fruit. Palate quite fresh. Fruit lacking. Sour cherry finish.	Bronze
RPP	10	Mario and Izabella Fantin	Pinot Noir 1	2015	3.0	5.0	8.5	16.5	Red garnet colour. Fresh forest floor and red fruit characters on nose. Quite balanced flavours on palate.	Bronze
RPP	11	Mario and Izabella Fantin	Pinot Noir 2	2015	3.0	5.0	8.0	16.0	Dark plum colour. Tobacco or cigar box on nose dominating. Palate is soft and full with good length. A lot of tannin.	Bronze
RPP	12	Geoff & Kay Rowe	Pinot Noir	2018	0.0	0.0	0.0	0.0	Not Scored. Oxidised appearance and oxidised nose and palate.	
RPP	13	Terry Norwood	Pinot Noir	2017	3.0	5.0	7.0	15.0	Garnet colour. Burnt rubber nose. Palate is better, but still oxidised. Drinkable, but not medal worthy.	
RPP	14	Terry Nash	Pinot Noir	2018	0.0	0.0	0.0	0.0	Not Scored. Oxidised. Flat, no nose. Palate lacking any fruit.	
RPP	15	Terry Norwood	Pinot Noir	2016	2.5	4.5	7.5	14.5	Garnet, oxidised. Reductive nose. No primary character. Some black cherry on palate, but not enough.	
RPP	16	Terry Norwood	Pinot Noir	2015	2.5	4.0	6.5	13.0	Oxidised colour and nose. Very flabby wine. Not in balance.	
RPP	17	Terry Norwood	Pinot Noir Dry	2018	3.0	5.0	7.0	15.0	Hint of mustiness. Quite muted. Some fruit sweetness on mid palate from ripe fruit.	

Class	JN	Certificate Name	Description	Vintage	App	Nose	Palate	Score	Judge's Comment	Medal
RPP	18	David Pope	Pinot Noir	2018	3.0	6.0	8.0	17.0	Bright, clean colour. Some clean cherry and plum on nose. Red cherry and plum on palate. Soft tannins and balanced acid. Good length.	Silver
RPP	19	Russell and Petrea Savige	Pinot Noir	2018	3.0	6.0	8.5	17.5	Tomato colour. Aromatics include some cedar and forest floor. Palate is taut and smooth with lovely acid and tannins. Cherry flavours dominating.	Silver
RPP	20	Mario Fantin & John O Callaghan	Pinot Noir	2015	3.0	6.0	9.0	18.0	Dark cherry/plum colour. Slight cigar box/pencil shavings dominating. Forest floor/mushroom nuances. Cherry, fine tannins, good acidity and length.	Silver

RRA

## Red Any Rose' - Any Vintage

26 Entries

Judge: Zenon Kolacz  
Annie Tang

No awards for this class. Many wines appear oxidised. Most are lacking in primary fruit characters and balance.

Class	JN	Certificate Name	Description	Vintage	App	Nose	Palate	Score	Judge's Comment	Medal
RRA	1	EUNONYHAREENYHA Wines	Tempranillo	2019	3.0	4.5	6.0	13.5	Strong SO2 on nose. Unable to pick any strong berry characters. Bubblegum/candied, slightly sweet. SO2 on palate as well. A little out of balance.	
RRA	2	Russell Washusen	Cabernet Sauvignon Rose 2	2018	3.0	5.0	6.0	14.0	Very slight SO2 on nose. Slight rose character. Not a lot of varietal character. A little flabby on palate. Needs acid adjustment. No varietal flavours.	
RRA	3	Steven Ney	Tempranillo	2019	3.0	5.0	6.0	14.0	Perfume bouquet; vanilla incense. Very sweet candied nose. Lacking a lot of acidity. Tastes watered down. Lacking varietal fruit characters.	
RRA	4	Nathan Ueda	Rose	2019	3.0	5.0	6.0	14.0	Red plum. Over-ripe fruit character on nose. Palate is relatively short. Acid level quite good. Non-distinguishable fruit.	
RRA	5	Michael Zalunardo and Duane Kelly	Rose Heathcote	2019	3.0	5.0	6.0	14.0	Medium rose colour. Nose has some raspberry jam notes, hint of vanilla. Excess tannin. Acid levels a tad low. Medium/long length. Slightly sour.	
RRA	6	Beige Pureau	Rose	2019	3.0	4.5	7.5	15.0	Medium/dark style in terms of colour. No distinguishable fruit on nose. Slight sweetness in balance with acid and soft tannins. Medium length. Not bad.	
RRA	7	David Chambers	Moscato Rose	2019	2.0	4.0	7.0	13.0	Cloudy, not bright. Nose displays aged, over-ripe grape/raisin characters rather than fresh floral. Some stalkiness. Mid sweet palate, alcoholic, stewed plums.	
RRA	8	Tim Donegan	Shiraz Rose	2018	3.0	5.5	8.5	17.0	Colour OK. Slight 'sweaty sock' on nose. Possibly slight Brett infection. Disappears with rigorous swirling. Hint of red fruit. Palate has good acid and tannins with medium length.	Silver
RRA	9	Mario and Izabella Fantin	Cabernet Sauvignon Rose FR	2019	3.0	4.5	7.5	15.0	Colour OK. Slightly barnyard and reductive burnt rubber on nose. Some underlying candied fruit too. Palate quite pleasant with some phenolics; nice acid and tannins.	
RRA	10	Bruce Black	Sangiovese C	2019	3.0	4.0	6.0	13.0	Pale, almost yellow. Excess SO2 on nose masking any fruit. Palate tastes slightly sour. Some residual sugar helps to counter balance sourness.	
RRA	11	Terry Nash	Rose	2019	3.0	5.5	7.0	15.5	Touch of SO2, but fruit comes through on nose (raspberry and strawberry). Strawberry palate, good acidity. Medium length.	Bronze
RRA	12	Ganga Wines	Grenache	2009	3.0	4.5	6.0	13.5	Initial vanilla oak nose. Hint of smokey toast. Dissipates on swirling. Little fruit character. Tannic, mild acid, short length.	
RRA	13	Bruce Black	Sangiovese B	2019	3.0	5.0	7.0	15.0	Pale yellowish colour. Initial hit of SO2. Slight red fruit character on nose, but very subtle. Some rose petal. Palate is pleasant. Nothing outstanding, just pleasant.	
RRA	14	Terry Norwood	Pinot Noir Rose Sweet	2019	3.0	5.0	7.5	15.5	Cherry ripe- chocolate and cherry on nose. Disappears on swirling. Palate is slightly sweet with leafy nuances. Drinkable wine.	Bronze
RRA	15	Julie Game	Rose	2019	3.0	5.5	5.5	14.0	Soft candied nose. Slightly sour on palate. Tannins excessive.	
RRA	16	Peter Enness	Cabernet Sauvignon Rose	2019	3.0	4.0	7.5	14.5	Hint of chocolate and cherry on nose. Some horseiness too. Nice acid/tannin balance. Good length.	
RRA	17	Trevor Drysdale	Rose	2019	3.0	4.0	6.0	13.0	Quite dark for a rose. Green stalkiness on nose. Slight estery character. Flabby palate, stalky, leafy.	

Class	JN	Certificate Name	Description	Vintage	App	Nose	Palate	Score	Judge's Comment	Medal
RRA	18	Paul Finn	Cabernet Sauvignon Rose	2019	3.0	5.0	6.0	14.0	Leafy, cabernet character on nose. Slightly sweaty. Bramblerry, dark fruit on palate. Needs more acidity and some tannin.	
RRA	19	Mario and Izabella Fantin	Cabernet Sauvignon Rose P	2019	3.0	5.0	7.0	15.0	Smokey, rubbery reductive characters on nose. Some red fruit. Sweetish palate, strawberry fruit. Nice acid and tannin. Short length.	
RRA	20	Terry Norwood	Pinot Noir Rose Dry	2019	3.0	4.0	6.0	13.0	Nose lacking much definition. Confectionery palate. Little or no typical pinot character. Musky notes.	
RRA	21	Steve Stepic	Grenache Rose	2018	3.0	6.0	7.0	16.0	No real faults on nose. Just lacking a little fruit character. Palate finishes smooth and slightly sweet. Appears to be cohesive and in good balance.	Bronze
RRA	22	Harridge Family	Cabernet Rose	2019	3.0	5.0	7.0	15.0	Clean, red fruit nose. Drying palate, perhaps too much tannin. Nice acid. Finishes short.	
RRA	23	Libby Hatzimichalis	Rose	2019	3.0	6.0	7.0	16.0	Clean, fruity nose. Palate is soft, slightly sweet with nice acid and tannin balance.	Bronze
RRA	24	Russell Washusen	Cabernet Sauvignon Rose	2019	0.0	0.0	0.0	0.0	Not Scored. Initial green leaf and stalk characters, possibly under-ripe vines. Stalkiness. Oxidised.	
RRA	25	Tim Donegan	Pinot Noir Rose	2019	3.0	5.0	6.0	14.0	Lacks pinot character on nose. Typical pinot flavours on palate. Quite acidic and tannic. Short length.	
RRA	26	Bruce Black	Sangiovese A	2019	3.0	5.0	6.0	14.0	No primary fruit character on nose. Palate benefits from glycerol and sweetness, reasonably good acid/tannin balance.	



**RSC****Red Shiraz- Current Vintage****41 Entries**

**Judge:** Chris Ramsay (1 to 24) Kirlly Gordon (25 to 41) Some strong, well made wines with great potential. Always watch oxidation and use oak carefully to balance with fruit concentration. A touch of acid will brighten the palate when done carefully.  
Gareth Hogan (1 to 24) Annie Tang(24 to 41)

Class	JN	Certificate Name	Description	Vintage	App	Nose	Palate	Score	Judge's Comment	Medal
RSC	1	Val Henry	Shiraz	2019	3.0	5.5	8.0	16.5	Bright, deep ruby purple. Fresh red fruits and blackberries, luscious. Sweet fruit.	Bronze
RSC	2	The Grape Escape Group	Shiraz	2019	3.0	5.0	7.0	15.0	Bright ruby. Light crisp crackers and red fruits, hydrogen sulphide - ok. Medium weight palate, nice balance.	
RSC	3	Terry Norwood	Shiraz	2019	3.0	5.0	7.0	15.0	Pale Ruby. closed. - Cherries - Very Pinot Noir like forest floor.	
RSC	4	Rene Paron	Shiraz Barrel A Sample	2019	3.0	5.0	7.5	15.5	Bright ruby purple. Restrained bright raspberries. Acid on attack. Balance is good. Needs more weight / ripeness.	Bronze
RSC	5	Nathan Ueda	Shiraz	2019	3.0	5.0	7.0	15.0	Medium intensity ruby. Savoury cheese. Sweet acid intense on attack, finishes a little short	
RSC	6	Stelios Karagiannis	Shiraz Heathcote 3	2019	0.0	0.0	0.0	0.0	Not Scored. Deep ruby - grey tinge. Oxidised dank wet portlike. Dry fruitless oxidised palate. Needs acid and protection from oxygen in future. Faulty. Not scored.	
RSC	7	Stelios Karagiannis	Shiraz Heathcote 4	2019	0.0	0.0	0.0	0.0	Not Scored. Deep ruby purple with grey tinge. Very oxidised. Dry fruitless savory palate. Needs acid and protection from oxygen in future. Faulty - Not scored.	
RSC	8	David Hart	Shiraz H	2019	3.0	6.0	9.0	18.0	Bright ruby purple. Creamy bright red raspberries. Sweet and really well balanced palate.	Silver
RSC	9	Anna Henry	Shiraz	2019	3.0	5.5	8.5	17.0	Deep ruby. Lifted morello cherries. Well weighted great tannin. pH is high, try acid addition and mature to soften tannin.	Silver
RSC	10	Vincent Conserva	Shiraz Yarra Valley	2019	3.0	5.0	6.5	14.5	Deep ruby purple. Sulphides - dank. Slightly acid on palate lacking fruit ripeness.	
RSC	11	Mario and Izabella Fantin	Shiraz B	2019	3.0	5.5	7.0	15.5	Dense Purple. Chemical, medicinal notes. Oak. Sweet, high alcohol. Ripe fruit. watch picking date.	Bronze
RSC	12	Wilhelmina Estate	Shiraz	2019	0.0	0.0	0.0	0.0	Not Scored. Dense ruby. High pH gives slight acetic and salty notes. Faulty, oxidised, VA, not scored.	
RSC	13	Stelios Karagiannis	Shiraz Heathcote 6	2019	0.0	0.0	0.0	0.0	Not Scored. Deep ruby. grapefruit flint, oxidised and flat savoury palate. high pH. Faulty, not scored.	
RSC	14	Paul Peter Craig Grant Steve Tony	Shiraz	2019	3.0	6.0	9.5	18.5	Bright purple. Cherry bright fruit and toast. Soft well balanced acid and tannin. Great fruit on mid palate.	Gold
RSC	15	Julie Game	Shiraz	2019	3.0	5.5	8.5	17.0	Bright purple. Menthol. Well balanced fruit, spice, sweetness.	Silver
RSC	16	Trevor Roberts	Shiraz	2019	3.0	5.5	8.5	17.0	Light ruby. Raspberries - Morello cherries. Lighter style, otherwise well made.	Silver
RSC	17	Glen Fortune	Shiraz 0	2019	3.0	6.0	9.5	18.5	Bright ruby. Rich toast and cherry black fruit some toast. Well balanced. Rich luscious. Great structure	Gold

Class	JN	Certificate Name	Description	Vintage	App	Nose	Palate	Score	Judge's Comment	Medal
RSC	18	Greg Foran	Shiraz	2019	3.0	6.0	7.5	16.5	Deep ruby. Some Hydrogen Sulphide - give a rack with air. Chocolate mocha, sweetness mid palate. Try acid addition to balance.	Bronze
RSC	19	Phil Kemm Anthony Kemm Robin Hick	Shiraz Heathcote	2019	3.0	5.0	7.0	15.0	Dark ruby. restrained nose. Rich and ripe fruit. Mid palate sweetness. Watch Oxygen ingress.	
RSC	20	Glen Fortune	Shiraz	2019	3.0	5.5	8.5	17.0	Deep ruby. Bright ripe red fruits. Palate young, fresh, fruitful. great potential.	Silver
RSC	21	Trevor Drysdale	Shiraz	2019	0.0	0.0	0.0	0.0	Not Scored. Dense ruby. Oxidised characters - Cooked rancid. Faulty, not scored.	
RSC	22	Stelios Karagiannis	Shiraz Heathcote 5	2019	3.0	5.0	7.0	15.0	Dark ruby. Dry fruit. Dusty tannin.	
RSC	23	Nicholas Pane	Shiraz	2019	3.0	5.5	8.5	17.0	Dark ruby. Bright Morello cherries. Sweet saltiness - try acid addition. Rich ripe good structure. - good potential.	Silver
RSC	24	Mario and Izabella Fantin	Shiraz A	2019	3.0	6.0	7.0	16.0	Lifted eucalypt minty. A bit oaky. Good and chewy.	Bronze
RSC	25	Steve Brown	Shiraz	2019	3.0	6.0	6.0	15.0	Light delicate style. Non-descript.	
RSC	26	Alex Carter	Shiraz 82	2019	0.0	0.0	0.0	0.0	Reduction - Not scored, faulty.	
RSC	27	Danny Cappellani	Shiraz Heathcote	2019	3.0	6.0	7.5	16.5	Spicy / fruity jubey. Nice high acid.	Bronze
RSC	28	James Dean	Shiraz Grampians	2019	3.0	6.0	8.0	17.0	Good oak and fruit meshing. Look at acid addition	Silver
RSC	29	Edmond Lefebure	Shiraz	2019	3.0	6.0	8.5	17.5	Inky dark fruitcake/corn. reduced. Lovely fine tannins. Good structure.	Silver
RSC	30	RICHMOORE WINES	Shiraz	2019	3.0	6.0	8.0	17.0	Sweet fruit. Well made.	Silver
RSC	31	Phil Blight and Jenny Lokhorst	Shiraz	2019	3.0	6.0	6.5	15.5	Smokey, sappy - some vegetal notes on palate. Palate developed for its age.	Bronze
RSC	32	Stelios Karagiannis	Shiraz Heathcote 2	2019	3.0	6.0	6.5	15.5	Soft wine. Marshmallow effect. Look at addition of acid.	Bronze
RSC	33	Antonio Balassone	Shiraz	2019	0.0	0.0	0.0	0.0	Faulty, Not Scored. Oxidised, and alcohol. Porty.	
RSC	34	Rene Paron	Shiraz Barrel B Sanple	2019	3.0	6.0	6.0	15.0	Alcohol on nose. Acidity is masking the palate. Needs a lot of time.	
RSC	35	Daniel Emanuelli	Shiraz French Oaked	2019	3.0	6.0	8.0	17.0	A touch reduced. But berries and oak coming on nose. Smokey. palate is fresh and primary.	Silver
RSC	36	Dale Farmer	Shiraz	2019	3.0	6.0	8.0	17.0	Fresh and Primary Crunchy number. Very well made.	Silver
RSC	37	Alex Carter	Shiraz 83	2019	0.0	0.0	0.0	0.0	Not Scored. Stuck ferment. Faulty, not scored.	

Class	JN	Certificate Name	Description	Vintage	App	Nose	Palate	Score	Judge's Comment	Medal
RSC	38	Libby Hatzimichalis	Shiraz	2019	3.0	6.0	6.0	15.0	Lactone Oak. Dominating nose and palate.	
RSC	39	Luisa Cappellani	Shiraz Y V	2019	3.0	6.0	6.0	15.0	High tone oak and fresh. Need to tone down oak.	
RSC	40	David Hart	Shiraz Cool Climate	2019	0.0	0.0	0.0	0.0	Not Scored. Fruit is bruised on nose. Same on palate. Passed date of picking and oxidised. Faulty, not scored.	
RSC	41	Steven Ney	Shiraz	2019	3.0	6.0	6.0	15.0	Highly reduced, but palate is ok.	

**RSP****Red Shiraz- Previous Vintages****76 Entries**

**Judge:** Chris Ramsay,(1 to 26)  
Kirlly Gordon,Aaron Zucaro  
(27 to 52)

Anne Charlotte Tiquet,Gareth  
Hogan (53 to 76)

**Good winemaking starts in the vineyard. Choose the best fruit and ferment carefully. The best wines in this class were superb.**

Class	JN	Certificate Name	Description	Vintage	App	Nose	Palate	Score	Judge's Comment	Medal
RSP	1	Steven Ney	Shiraz	2018	3.0	5.5	8.0	16.5	Deep purple red. Plum / mulberry nose, spicy oak. Rich fruit on palate but acidic.	Bronze
RSP	2	Greg Foran	Shiraz	2018	0.0	0.0	0.0	0.0	Not Scored. Deep purple red, flat nose, oxidised. Watch SO2	
RSP	3	Wilhelmina Estate	Shiraz	2015	3.0	5.0	6.5	14.5	Purple red. Slight confectionary notes, red fruits. Simple berry fruit.	
RSP	4	Ganga Wines	Shiraz	2009	3.0	5.5	8.5	17.0	Purple red. Dark fruit, olives, toasty notes. Aged characters, still good fruit.	Silver
RSP	5	Peter Stepic	Shiraz	2018	3.0	5.0	7.0	15.0	Bright purple red. Dark fruits, slightly musty. Green fruit on palate.	
RSP	6	Paul Peter Craig Grant Steve Tony	Shiraz	2018	3.0	6.0	8.5	17.5	Bright purple red. Lifted fruit plum/mulberry. Fruit driven palate spicy oak balance.	Silver
RSP	7	The Grape Escape Group	Shiraz	2017	3.0	5.0	6.0	14.0	Purple red. Dark fruits, touch of VA? Subdued fruit on palate, bit flat.	
RSP	8	Phil Kemm Anthony Kemm Robin Hick	Shiraz Heathcote	2013	3.0	5.0	8.0	16.0	Deep purple red.Dark fruits, cherry oak. Oak dominates fruit, big wine.	Bronze
RSP	9	Davey Schelling Francis	Shiraz	2017	3.0	5.0	6.5	14.5	Deep purple red. Red currants, slight lolly character. Dark fruits, bit simple.	
RSP	10	David Pope	Shiraz	2016	0.0	0.0	0.0	0.0	Not Scored. Brettanomyces. Faulty.	
RSP	11	Wilhelmina Estate	Shiraz	2018	3.0	5.0	8.0	16.0	Dense purple/re. Red fruits slightly greeny. Great fruit, nice balance, long finish.	Bronze
RSP	12	Phil Kemm Anthony Kemm Robin Hick	Shiraz Heathcote	2012	3.0	5.0	6.0	14.0	Dense purple red. Subdued fruit, slight plastic smell. Pruney fruit bitter finish.	
RSP	13	Tim Donegan	Shiraz Heathcote	2018	3.0	4.0	7.5	14.5	Dark purple red. Subdued fruit lacks freshness. Red fruits but a bit dull.	
RSP	14	Bill Bussau	Shiraz	2016	3.0	5.0	6.5	14.5	Deep purple red. Red fruits, slight lolly character. Fruit driven shortish finish.	
RSP	15	Carlo Guastella	Shiraz	2018	3.0	4.5	6.0	13.5	Purple red. Lacks fruit on nose. No primary fruit. Short.	
RSP	16	John Thomas	Shiraz Heathcote	2018	3.0	4.5	7.0	14.5	Dark purple red.Dark fruits, slight lolly character. Good fruit lacks freshness.	
RSP	17	Phil Kemm Anthony Kemm Robin Hick	Shiraz Heathcote	2018	3.0	5.0	6.0	14.0	Deep purple red. Subdued berry fruit. Dark berry, over-oaked.	

Class	JN	Certificate Name	Description	Vintage	App	Nose	Palate	Score	Judge's Comment	Medal
RSP	18	Phil Kemm Anthony Kemm Robin Hick	Shiraz Heathcote	2016	3.0	6.0	7.0	16.0	Deep purple red. Lifted fruit touch minty Rich fruit slightly bitter.	Bronze
RSP	19	Steve Brown	Shiraz G	2013	3.0	5.5	7.5	16.0	Purple red. Berry fruit, floral. Developed fruit, drying finish.	Bronze
RSP	20	RICHMOORE WINES	Shiraz	2018	3.0	5.0	7.5	15.5	Purple red. Berry/red currant fruit. Fruit driven palate. OK balance.	Bronze
RSP	21	Ganga Wines	Shiraz	2010	3.0	5.5	8.0	16.5	Purple with brown hues. Raisons on nose, nice aged notes. Aged characters, slight oxidation.	Bronze
RSP	22	Peachwood Rising	Shiraz	2018	3.0	5.0	7.5	15.5	Deep purple red. Subdued nose, red fruits. Berry fruits but simple. Short.	Bronze
RSP	23	Vincent Conserva	Shiraz Yarra Valley	2018	3.0	4.5	6.0	13.5	Deep purple. Subdued fruit, red berry. Simple fruit, lacks depth. Short.	
RSP	24	Brendan Bowe	Shiraz	2018	3.0	4.5	7.0	14.5	Purple red. Red fruits, lolly character. Simple red fruits, lacks depth.	
RSP	25	Nicholas Pane	Shiraz	2018	3.0	4.0	7.0	14.0	Purple red. Simple red fruits. Berry fruit, bit simple.	
RSP	26	Julie Game	Shiraz	2018	3.0	6.0	8.0	17.0	Deep, purple red. Red fruits, vanilla notes. Dark berries, toasty oak, long.	Silver
RSP	27	Alex Carter	Shiraz 74	2017	3.0	5.0	6.5	14.5	Garnet, bright. Dusty spice and dusty cupboard, stale, dry. High PH, flat.	
RSP	28	Steve Brown	Shiraz	2010	3.0	5.5	8.0	16.5	Garnet red. Bright, lifted cherries, ski wax. Acid upfront, looking tired.	Bronze
RSP	29	David Hart	Shiraz V	2017	0.0	0.0	0.0	0.0	Not Scored. Bright ruby. Brettanomyces.	
RSP	30	Steve Stepic	Shiraz Heathcote	2018	3.0	5.5	8.0	16.5	Bright ruby. Oak, red fruits, spice, bright, morello cherries.	Bronze
RSP	31	Renato Vecchies	Shiraz Heathcote Shiraz Republic	2018	3.0	6.0	8.0	17.0	Dense dark ruby, purple. Clean bright, ripe fruit. Rich well balanced, dry tannin.	Silver
RSP	32	Anna Henry	Shiraz	2018	3.0	6.0	8.0	17.0	Dense dark ruby. Some H2S not a problem. Spice, rich red/black fruit. Some glycerol on attack, medium sweet and drying finish.	Silver
RSP	33	Stelios Karagiannis	Shiraz Heathcote 1	2018	0.0	0.0	0.0	0.0	Not Scored. Deep ruby. Oxidised and Volatile Acidity.	
RSP	34	Thornbury Wine Co	Shiraz Heathcote	2018	3.0	5.0	7.0	15.0	Deep ruby garnet. Quiet nose. Palate good balance, slightly dry tannin. Watch oxidation.	
RSP	35	Harridge Family	Shiraz	2015	3.0	6.5	8.5	18.0	Medium garnet. Vegie soup barley, chicken stock, gooseberries. Well balanced palate. Alcohol, sweet and rich good fruit intensity to finish.	Silver
RSP	36	Osman Osmani	Shiraz	2016	3.0	4.0	7.0	14.0	Deep garnet. Dark fruit, dried stalks. Green stalky, drying palate.	
RSP	37	Wilhelmina Estate	Shiraz	2017	0.0	0.0	0.0	0.0	Not Scored. Medium ruby. Oxidised, vinous. Oxidised and sour palate.	

Class	JN	Certificate Name	Description	Vintage	App	Nose	Palate	Score	Judge's Comment	Medal
RSP	38	Harridge Family	Shiraz	2018	3.0	5.0	7.0	15.0	Garnet, medium ruby. Red fruits, some H2S. Medium weight palate.	
RSP	39	Joe Fruci	Shiraz	2017	3.0	5.5	8.0	16.5	Medium ruby. Some vanilla oak, possible VA behind. Palate OK, balanced, sweet/med.	Bronze
RSP	40	Glen Fortune	Shiraz	2016	0.0	0.0	0.0	0.0	Not Scored. Medium ruby. Dried onion skins. Sour, oxidised.	
RSP	41	Peter Treneski	Shiraz	2017	3.0	6.0	7.5	16.5	Med. ruby, garnet. Gooseberries, cherries, vanilla oak. Mocha oak, soft, broad savoury.	Bronze
RSP	42	Mario and Izabella Fantin	Shiraz	2017	3.0	6.0	8.0	17.0	Pale ruby. Menthol, vinous. Dried, unbalanced oak, rich medium palate.	Silver
RSP	43	Nicholas Pane	Shiraz	2017	3.0	5.0	7.5	15.5	Medium ruby. Tree bark, dried leaves, cordial.	Bronze
RSP	44	Peter Stepic	Shiraz	2011	3.0	5.0	6.5	14.5	Medium garnet. Closed nose, lost fruit. Sour, past its prime.	
RSP	45	David Pope	Shiraz	2018	3.0	6.5	9.0	18.5	Deep ruby. Cherry berry, great intensity, richness. Well balanced alcohol and sweet acid.	Gold
RSP	46	Greg Foran	Shiraz	2013	0.0	0.0	0.0	0.0	Not Scored. Garnet, brown, grey. Rubber sulphides and oxidised.	
RSP	47	Paul Finn	Shiraz	2018	3.0	5.0	7.5	15.5	Medium deep ruby. Strawberries/cream and sarsaparilla. Dry, medium weight palate.	Bronze
RSP	48	Alex Carter	Shiraz 81	2018	3.0	5.0	8.0	16.0	Medium deep garnet. Spice, caramelised oak, possibly oxidised. Round, well balanced palate, good concentration. Watch oak choice.	Bronze
RSP	49	Nathan Ueda	Shiraz	2018	3.0	5.0	7.5	15.5	Bright ruby. Closed, cooked vegies. OK, then very bitter mid and dry end.	Bronze
RSP	50	Alex Carter	Shiraz 80	2018	3.0	6.0	7.5	16.5	Medium garnet. Vanilla spice oak, pretty sweet. Great potential for this wine, but over-oaked and needs acid. pH is very high - almost salty.	Bronze
RSP	51	Carlo Ceravolo	Shiraz	2017	3.0	5.0	7.0	15.0	Deep garnet. Toothpaste mint, morello cherries.	
RSP	52	Trevor Drysdale	Shiraz	2018	3.0	5.0	7.0	15.0	Deep ruby purple. Brown sugar, possible oxidised characters? Green stalks. High pH needs acid. Good extraction, ripe fruit but watch oxygen ingress.	
RSP	53	Davey Schelling Francis	Shiraz	2018	3.0	6.0	8.0	17.0	Minty, figs, jammy, nice spiciness. Nice soft structure. Too developed for 2018 to have a gold.	Silver
RSP	54	Brendan Bowe	Shiraz	2017	3.0	4.0	7.0	14.0	Buttery, a bit heavy (oak). Burning aftertaste. Disassociated.	
RSP	55	Libby Hatzimichalis	Shiraz	2017	3.0	4.0	8.5	15.5	Oxidation. Smells like port. Residual sugar? (overripe fruit). Atypical (too developed) but enjoyable.	Bronze
RSP	56	G. Campanella J. Cosma D. Caligiore M. OBrien	Shiraz Mature Oak	2017	0.0	0.0	0.0	0.0	Not Scored. Volatile Acidity	
RSP	57	D J Milner	Shiraz	2018	0.0	0.0	0.0	0.0	Not Scored. Volatile Acidity	

Class	JN	Certificate Name	Description	Vintage	App	Nose	Palate	Score	Judge's Comment	Medal
RSP	58	Phil Kemm Anthony Kemm Robin Hick	Shiraz Heathcote	2014	3.0	4.0	8.0	15.0	Reduction/sulphides at the beginning but fades away. Warms, dark dense fruit cake. Slight metallic aftertaste. Very nice tannins, structure.	
RSP	59	Phil Kemm Anthony Kemm Robin Hick	Shiraz Heathcote	2017	3.0	6.0	6.5	15.5	Nice floral aromas, a bit overwhelming. Tannins tight and bringing structure. Lacks a bit of flesh.	Bronze
RSP	60	Alex Carter	Shiraz 73	2017	3.0	4.0	6.0	13.0	Oxidised curry walnuts, bacony, diluted.	
RSP	61	Terry Norwood	Shiraz	2018	3.0	6.0	6.5	15.5	Nice white pepper and floral aromas. Fresh strawberry typicity. Soft tannins, light body but length.	Bronze
RSP	62	Alex Carter	Shiraz 69	2016	3.0	4.5	7.5	15.0	Very bacony - over-oaked with strong fine toast - aldehydes. Thinning at the end of mouthfeel, dry, lacks balance.	
RSP	63	Daniel Petrecca and Shannon Dyer	Shiraz	2018	0.0	0.0	0.0	0.0	Not Scored. Mousy-ness.	
RSP	64	Wilhelmina Estate	Shiraz CS	2016	0.0	0.0	0.0	0.0	Not Scored. Oxidised and Volatile Acidity	
RSP	65	Alex Carter	Shiraz 68	2016	3.0	5.0	7.0	15.0	Mocha aromas - too much oak and not enough fruit. Oak drives the finish.	
RSP	66	Alex Carter	Shiraz 60	2014	2.0	6.0	6.5	14.5	Developed aromas and colour. Cooked fruit.	
RSP	67	Davey Schelling Francis	Shiraz	2016	3.0	5.5	7.0	15.5	A bit heavy nose, thyme, nice fennel, nice mouthfeel. Lacks a tiny bit of vivacity. Dense palate.	Bronze
RSP	68	Mario and Izabella Fantin	Shiraz	2014	3.0	5.0	8.5	16.5	Spices (cinnamon and star anise) Stewed fruits. Good vivacity and tannins developed. A bit short.	Bronze
RSP	69	Alex Carter	Shiraz 65	2015	3.0	4.0	7.0	14.0	Oxidised and VA. Not neat, rubbery. A bit plain and developed.	
RSP	70	David Nelson	Shiraz Margaret River	2018	3.0	6.0	8.5	17.5	Thyme, spices, a bit of black pepper. Good balance and volume. A bit burning at the end.	Silver
RSP	71	Harridge Family	Shiraz	2017	3.0	7.0	8.5	18.5	Mallow, floral, nice peppery notes. Light bodied but nice and fresh.	Gold
RSP	72	The Grape Escape Group	Shiraz	2018	3.0	5.0	7.5	15.5	Dusty, oak aromas. Not too much fruit. Tannins very dense and tight. Good acidity.	Bronze
RSP	73	Beige Pureau	Shiraz	2017	3.0	5.0	6.0	14.0	Not fully neat. Slightly rubbery. Extracted style. A bit stripped. Good structure.	
RSP	74	Michael Zalunardo and Duane Kelly	Shiraz Heathcote	2018	3.0	5.0	7.5	15.5	Slight chocolate aromas. Not overly complex. Whole bunch, nice fruit. Nice silky mouthfeel.	Bronze
RSP	75	Libby Hatzimichalis	Shiraz	2018	3.0	7.0	9.0	19.0	Oak aromas not dominating. Nice cooked strawberries and spices. Good balance tannins still firm. Good concentration. Beautiful wine.	Gold
RSP	76	Beige Pureau	Shiraz	2018	3.0	5.0	6.0	14.0	Frangipane, orange zests (oxidation). Mouthfeel dissociated. Thin, too developed.	

**WAC****White Riesling , Traminer - Current Vintage****1 Entries**Judge: Peter Shone  
Tom Kline

Class	JN	Certificate Name	Description	Vintage	App	Nose	Palate	Score	Judge's Comment	Medal
WAC	1	David Hart	Riesling	2019	3.0	5.0	7.0	15.0	Bright in the glass, aromatic and varietal, floral. Palate is a little grippy (pleasant) but forward and falls a little short. Needs more fruit to counteract acid.	

**WAP****White Riesling , Traminer - Previous Vintage****3 Entries**Judge: Peter Shone  
Tom Kline**RANGE OF STYLES SHOWN. All with food fruit character. Some need for SO2, some slight overuse. Gold medal shows wine with great care and attention to nurturing. All good phenolics.**

Class	JN	Certificate Name	Description	Vintage	App	Nose	Palate	Score	Judge's Comment	Medal
WAP	1	David Hart	Pinot Gris Orange Wine	2018	3.0	3.0	7.0	13.0	Appearance indicative of style. Nose is oxidative, high SO2. Drowns any fruit. Aldehydes. Palate - Good fruit intensity. Oxidised note, pervasive, toffee apple. Nice phenolics. Alcohol a bit high - earlier pick better for acid. A bit flabby. Air helps. Added acid?	
WAP	2	Anna Henry	Riesling	2017	3.0	6.5	9.0	18.5	Appearance - Showing slight age. Nose is shy, indicative of aging. Slightly vegetal. Palate - Great acid line. Little residual sugar to counter balance - too much!	Gold
WAP	3	David Hart	Pinot Gris	2018	3.0	4.5	7.5	15.0	Appearance - Clear and bright Nose - Slight SO2 prickle. Fruit shy. Palate - Good fruit character. High SO2 evident on palate.. Watery and diluted. Good texture and fruit.	

**WBA****White Other Blends - Any Vintage****5 Entries**Judge: Peter Shone  
Tom Kline**Some really good wines. Others showing signs of age. All with varietal characteristics evident, making for some lovely drinks. Good phenolics and texture with some excellent wine making.**

Class	JN	Certificate Name	Description	Vintage	App	Nose	Palate	Score	Judge's Comment	Medal
WBA	1	Ganga Wines	Gewurztraminer Savignon Blanc	2016	3.0	5.0	7.5	15.5	Golding for age in appearance. Bright. Varietally Gewurtztraminer on nose. Savignon Blanc adds an appealing vegetal note. Good texture and acid on palate. Length is good.	Bronze
WBA	2	DaMcDiPa Wine Cooperative	Chardonnay Sauvignon Blanc B	2019	3.0	6.0	9.0	18.0	Bright and clear appearance. Sweet fruit on nose, intense aroma, jumps out of glass. Savoury palate with good acid and length with intensity of fruit.	Silver
WBA	3	Ganga Wines	Chardonnay Sauvignon Blanc	2015	3.0	5.0	5.0	13.0	A bright and clean appearance. Oxidised style of nose. Still has fruit and varietal character. Palate is a little tired. Fruit has fallen over. Some aromatics left.	
WBA	4	Tarabilli Wines	Sauvignon Blanc Chardonnay	2018	3.0	6.0	5.5	14.5	Bright and clean appearance. Nose is sweet fruit, varietal lift, intense. Phenolics on palate (heavy press?). Flavours are a little one-dimensional and herbal. Bitter finish.	
WBA	5	DaMcDiPa Wine Cooperative	Chardonnay Sauvignon Blanc A	2019	3.0	6.0	9.5	18.5	Bright appearance. A little bit of sulphur dioxide on the nose, but fruity and herbaceousness shining through. Appealing. Restrained. Sweet fruit on palate, good length. Mineral edge.	Gold



## WCC

## White Chardonnay - Current Vintage

19 Entries

Judge: Chris Ramsay  
Andrew Merrick

Variety of wines due to fruit ripeness. Unoaked wines tended to be simpler but still some nice wines with good primary fruit characters. A few wines with oak added complexity. Faulty wines were oxidised or over sulphured.

Class	JN	Certificate Name	Description	Vintage	App	Nose	Palate	Score	Judge's Comment	Medal
WCC	1	Peter Treneski	Chardonnay	2019	3.0	4.5	7.0	14.5	Clear light straw. Ripe nose, melon and peach. Citrus fruit quite acidic.	
WCC	2	Chateau Thornbury	Chardonnay	2019	3.0	4.5	6.5	14.0	Clear pale yellow. Citrus notes, varietal character. Thin fruit, true to style, lacks flavour.	
WCC	3	Joseph Grech	Chardonnay	2019	0.0	0.0	0.0	0.0	Not Scored. Slightly cloudy green hues. Strong sulphur on nose/palate. Watch additions.	
WCC	4	Terry Norwood	Chardonnay Cuvee 2	2019	3.0	4.5	7.0	14.5	Clear pale yellow. Lemon rind character on nose. Faulty palate, slight greeny notes.	
WCC	5	David Hart	Chardonnay V	2019	3.0	4.0	7.5	14.5	Straw colour. Subdued nose, lacks fruit. Better fruit on palate, slightly acidic.	
WCC	6	Mario and Izabella Fantin	Chardonnay FR	2019	3.0	5.5	7.5	16.0	Pale yellow. Perfumed nose, citrus notes. Nice fruit, good balance.	Bronze
WCC	7	RICHMOORE WINES	Chardonnay	2019	3.0	4.5	7.0	14.5	Clear yellow / green hues. Subdued nose, tropical fruits. Ripe fruit, some oak, lacks acid.	
WCC	8	Richard Webb	Chardonnay	2019	3.0	4.5	7.0	14.5	Bright yellow. Ripe tropical fruit characters. Fruit too ripe, bit flabby, short.	
WCC	9	Joe Urbani	Chardonnay	2019	0.0	0.0	0.0	0.0	Not Scored. Green apple on nose - oxidised. Flat palate, lacks fruit.	
WCC	10	Paul Finn	Chardonnay	2019	3.0	4.0	7.0	14.0	Bright yellow. Slight rind / banana skin smell. Citrus / melon on palate, bit flat.	
WCC	11	Phillip Grech	Chardonnay	2019	0.0	0.0	0.0	0.0	Not Scored. Slightly cloudy, pale yellow. Sulphur on nose - no fruit. Watch additions.	
WCC	12	Joe Fruci	Chardonnay 1	2019	3.0	5.0	6.0	14.0	Very pale yellow. Restrained fruit citrus notes. Thin palate, no fault, needs flavour.	
WCC	13	Terry Norwood	Chardonnay Cuvee 1	2019	3.0	6.0	9.0	18.0	Bright yellow. Stone fruits with spicy oak. Lovely fruit oak in balance. Lovely wine.	Silver
WCC	14	Mario and Izabella Fantin	Chardonnay P	2019	3.0	5.0	7.0	15.0	Pale straw. Subdued fruit, greeny notes. Citrus fruit, crisp.	
WCC	15	Danny Cappellani	Chardonnay T	2019	3.0	6.0	7.5	16.5	Clear pale straw. Lifted citrus / apple. Nice fruit, crisp, good balance.	Bronze
WCC	16	Joe Fruci	Chardonnay 2	2019	0.0	0.0	0.0	0.0	Not Scored. Bright straw. Cut apple / hessian - oxidised. Watch SO2 additions.	
WCC	17	Steven Ney	Chardonnay	2019	3.0	5.5	7.5	16.0	Very pale yellow. Lovely citrus / stone fruits. Fruity touch, thin but balanced.	Bronze

Class	JN	Certificate Name	Description	Vintage	App	Nose	Palate	Score	Judge's Comment	Medal
WCC	18	David Hart	Chardonnay	2019	2.0	4.0	7.0	13.0	Pale apricot - wrong colour. Lacks varietal character. Left on skins? Not varietal.	
WCC	19	David Chambers	Chardonnay	2019	0.0	0.0	0.0	0.0	Not Scored. Pale straw. Flat cut apple - oxidised. Watch SO2 additions.	

**WCP****White Chardonnay Previous Vintage****17 Entries**Judge: Kirilly Gordon  
Leah Mottin

Some really well made wines, all carefully racked, bright in glass. Generally good use of oak, but ensure fruit intensity can support oak. Consider acid balance and protect from oxidation.

Class	JN	Certificate Name	Description	Vintage	App	Nose	Palate	Score	Judge's Comment	Medal
WCP	1	Danny Cappellani	Chardonnay	2014	3.0	5.5	9.0	17.5	Light straw, brilliant clear. Clean, fresh fruit, white flowers. Broad, fleshy.	Silver
WCP	2	Geoff & Kay Rowe	Chardonnay	2013	3.0	4.0	8.0	15.0	Lemon yellow, bright. Oak, some oxidation. Broad, needs a little acid for balance.	
WCP	3	David Hart	Chardonnay	2018	3.0	5.0	8.5	16.5	Light, straw, bright. Toast, struck match, balanced. Little leanness.	Bronze
WCP	4	Andrew Jones	Chardonnay	2015	3.0	4.5	9.0	16.5	Light straw, bright. Oak, a little over-oaked. Oxidised, cooked flavours particularly on length. Otherwise some fruit initially and structure balanced.	Bronze
WCP	5	RICHMOORE WINES	Chardonnay	2017	3.0	4.5	8.0	15.5	Bright straw. Quiet nose. Great acid balance, a little short, medium concentration.	Bronze
WCP	6	Terry Norwood	Chardonnay Cuvee 2	2017	3.0	4.5	8.0	15.5	Bright yellow. Oak phenolics up front, alcoholic warmth. Big bright, oak needs to integrate, may just need more time.	Bronze
WCP	7	Andrew Jones	Chardonnay	2016	3.0	3.5	8.5	15.0	Bright straw. No fruit. Good balance, a little flat.	
WCP	8	Geoff & Kay Rowe	Chardonnay	2018	3.0	5.0	6.5	14.5	Bright yellow. Perfumed, musk, raspberry cordial, apple. Odd flatness, lacks acid.	
WCP	9	Geoff & Kay Rowe	Chardonnay	2011	3.0	5.0	9.0	17.0	Bright yellow. High oak, possibly too much. Sweet oak on palate and needs more fruit to support oak and achieve balance. possibly some acetic. Looks good for age.	Silver
WCP	10	Tim Donegan	Chardonnay Kangaroo Ground	2018	3.0	4.0	7.0	14.0	Bright straw. Perfumed, some oxidised characters, cooked peaches, possibly a sharpness of late SO2 added? Candied.	
WCP	11	Neil Johannesen	Chardonnay	2016	3.0	5.0	8.0	16.0	Bright straw. Slat and flint green stalks, some sulphides. Well-balanced palate. Solid wine.	Bronze
WCP	12	Phillip Grech	Chardonnay	2018	3.0	5.5	7.0	15.5	Golden yellow. Looking mature for age. Some oak. Fat, glycerol, glossy high alcohol. Oak phenolics.	Bronze
WCP	13	Steve Stepic	Chardonnay	2018	3.0	5.0	7.5	15.5	Light straw, bright. Lemon sherbet nose. Subtle, possibly needs some more ripeness and concentration of fruit for palate depth. Needs time.	Bronze
WCP	14	Terry Norwood	Chardonnay Cuvee 1	2017	3.0	5.0	7.0	15.0	Straw yellow, bright. Oak, aged. Well balanced, good concentration. Possibly a little over oaked, otherwise well made. Integrated oak and stone fruit.	
WCP	15	Terry Norwood	Chardonnay	2018	3.0	5.0	7.0	15.0	Bright appearance. Dull, dusty nose, some oxidation. Palate has good concentration, intensity and fruit acid, well balanced, wheat bix.	
WCP	16	Geoff & Kay Rowe	Chardonnay	2016	3.0	4.0	7.0	14.0	Bright straw. Quiet nose, subtle, some oxidation and H2S. Palate good balance.	
WCP	17	Terry Norwood	Chardonnay	2016	3.0	6.0	8.0	17.0	Bright yellow. Some green sappy oak, stalks, quiet fruit. Burnt sugar, treacle nose. Palate - good balance and good acid balance.	Silver

**WLA****White Less Common Varieties - Any Vintage****17 Entries**

**Judge:**  
Ann Charlotte Tiquet  
Gareth Hogan

**Great diversity of profiles and personalities. Some varieties showed great typicity which was sometimes sadly shadowed by too much relative acidity and oxyedatives. Some wines were very surprising, showing a dichotomy between a very fruity nose and an unexpected dry palate.**

Class	JN	Certificate Name	Description	Vintage	App	Nose	Palate	Score	Judge's Comment	Medal
WLA	1	Rino Ballerini	Moscato Bianco	2019	2.5	5.0	7.0	14.5	Floral, very fresh and aromatic. Dry palate and finish with a hint of herbal tea. Long - almost savoury, atypical.	
WLA	2	Steve Stepic	Verdelho	2018	0.0	0.0	0.0	0.0	Not Scored. Mould or overripe fruit? Oxidised. Heavy nose. A bit thin and dissociated.	
WLA	3	Danny Cappellani	Malvasia Istriana	2019	3.0	6.0	8.0	17.0	Nice herbal/vanilla nose. Peachy. Nice round mouthfeel. A bit simple.	Silver
WLA	4	Antonio Balassone	Sauvignon Blanc	2019	3.0	5.0	5.0	13.0	Light grapefruit and maybe too diluted. Very bitter and shortened.	
WLA	5	Richard Webb	Sauvignon Blanc	2019	0.0	0.0	0.0	0.0	Not Scored. Too much SO2.	
WLA	6	Nicholas Pane	Sauvignon Blanc	2019	3.0	5.0	6.0	14.0	Not varietal / Volatile Acidity (VA). Good acidity and balance. Not overly complex.	
WLA	7	Anne Shea	Verdehlo	2019	0.0	0.0	0.0	0.0	Not Scored. A bit of oxidation.	
WLA	8	Danny Cappellani	Chardonnay D	2019	3.0	6.0	8.0	17.0	Dominated by diacetyte and lees, ageing characters and a bit developed. Good structure, body, length.	Silver
WLA	9	Peter Enness	Verdelho Baxter	2019	0.0	0.0	0.0	0.0	Not Scored. Volatile Acidity / Oxydation.	
WLA	10	Danny Cappellani	Verdelho	2019	3.0	6.5	9.0	18.5	SO2 great typicity, passion fruit. Good vivacity and structure. Lean, agreeable.	Gold
WLA	11	Chateau Thornbury	Arneis	2019	0.0	0.0	0.0	0.0	Not Scored. Burnt rubber / reduction.	
WLA	12	Rino Ballerini	Sauvignon Blanc	2019	0.0	0.0	0.0	0.0	Not Scored. Heavy reduction. Colour developed.	
WLA	13	Rino Ballerini	Verdelho	2019	3.0	4.5	8.0	15.5	Good fruitiness, peachy. Plump, but good acidity. Nice.	Bronze
WLA	14	Daniel Emanuelli	Sauvignon Blanc	2019	0.0	0.0	0.0	0.0	Not Scored. Oxidised and Volatile Acidity. Should be fresher.	
WLA	15	Bruce Black	Greco di Tufo	2018	3.0	4.5	8.0	15.5	Interesting spic nose (varietal). Oxidation present. Very sweet finish compensated by good acidity. (encouragement).	Bronze
WLA	16	Ganga Wines	Trebbiano	2014	3.0	4.0	6.0	13.0	Oxidised. Nose a bit neutral. More on nutty aromas and dry orange peel. Very dry, short.	
WLA	17	David Hart	Verdello	2019	3.0	7.0	9.5	19.5	Bright and vivid. Nice green pear aromas. Good acidity, lean. Finish long, very agreeable to drink.	Gold

## **WINE SHOW DIRECTORS' COMMENTS 2019 ELTHAM WINE SHOW**

### **Welcome**

Welcome to our milestone 50th Eltham Wine Show which continues to be the biggest amateur wine show in Australia. We appreciate your strong support and long may it continue into the future. We welcome new winemaker entrants and, welcome to your families and friends who attend the show. We trust many of you will catch the "winemaking bug" and that we see you as an entrant next year!

### **Enjoy Show Day**

We cater for winemakers and those that love to taste wine. Besides all entered wines being available for tasting, there will be wine/food related workshops and sponsor displays to explore. In addition, the Veneto Club has provided excellent catering. You have the option of purchasing light snacks at the Show itself or alternatively have a restaurant meal at the bistro downstairs. There is so much to see and do for everybody that there will be no excuse to leave early.

### **Explore**

Take the opportunity on show day to expand your knowledge of wines. Try tasting wines that you have never tasted before. If you are a grape winemaker, try some country wines. Taste the gold medal wines and learn what to aim for with your own winemaking. Amateur winemakers believe, and many professional judges agree, that our homemade wines are often as good as, and in many cases, better than professionally made wines. Do not take our word for this; make up your own mind by tasting the best wines available.

### **Our Judges**

The integrity of our wine show is foremost in the minds of everybody involved. Our panel of judges, under the leadership of Chief Judge Loïc Le Calvez, is comprised of professionals in the winemaking field. These people have dedicated their valuable time on an honorary basis in order to give back something to the industry about which they are passionate. We really appreciate and value their contribution.

### **Meet Our Members**

Members of the Eltham and District Winemakers Guild will be wearing their name badges at the show. Feel to approach them for a chat, either to find out more information about wines or to provide feedback about the show. We want to continuously improve the Show and ensure we meet your expectations. Visit our stand at the Wine Show where you can find out more about the benefits of Guild membership and put your name down to receive our monthly newsletter via email. You may even be so excited about what you have seen at the Wine Show that you will fill in a membership application form on the spot when you see what great value it is to be a member.

### **Support Our Sponsors**

We gratefully acknowledge the generous support of our many sponsors without whom this Show would not be possible. Please make a note of whom they are and support them at every opportunity.

### **Acknowledgments**

Our sincere gratitude also goes to the very dedicated Wine Show Committee who have worked for many long hours to ensure the success of the 2018 Eltham Wine Show. Thanks also to the loyal, hard-working ordinary member volunteers of the Eltham and District Wine Guild who have worked over this weekend.

Gary Campanella & Mario Fantin  
Eltham Wine Show Directors

## **COMMON WINE FAULT TERMS (as may be used by Judges)**

### **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” wines.

### **H<sub>2</sub>S (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<sub>2</sub>S 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 mould that may be present 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.

### **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.

## **WINE FAULTS REVIEW MEETING**

After each Wine Show the Eltham and District Winemakers Guild runs a meeting that focusses on Wine Faults, to provide all entrants with the opportunity to learn more about wine faults and how they can be avoided.

The meeting is facilitated by our Wine Show Chief Judge and is free of charge.

Please mark the following details in your diary:

### **EDWG Wine Faults Review Meeting**

Friday 29<sup>th</sup> November 2019 at 8 pm

Eltham Living & Learning Centre, 739 Main Road, Eltham

## **COMMON WINEMAKING FAULTS AND THEIR 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 CO<sub>2</sub> 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.

### **Insufficient SO<sub>2</sub>**

Insufficient SO<sub>2</sub> manifests itself as either microbiological instability or oxidation of the wine. When adding SO<sub>2</sub> 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' SO<sub>2</sub> that gives anti-microbial and anti-oxidative protection, and only part of any addition will yield free SO<sub>2</sub>. The level of free SO<sub>2</sub> 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 adjustments 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, SO<sub>2</sub> 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)

### **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.

### **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.

### **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.

# Classes

## COUNTRY WINES

CBE	Country Berry Wine
CFA	Fortified Country Wine - Any Vintage
CFR	Country Other Fruit Wine
CSP	Country Sparkling Wine
CST	Country Stone Fruit Wine
CVE	Country Herb, Grain, Flower or Vegetable Wine

## COUNTRY & GRAPE Wines

HYB	Hybrid Class
LIQ	Liqueur Wines
NOV	Novelty Class

## MEAD

MBA	Berry Melomel - Any Vintage
MGA	Mead Metheglyn (Spiced) Any Vintage
MJA	Country Joes Ancient Orange - Any Vintage
MMA	Other Melomel - Any Vintage
MOA	Other Mead - Any Vintage
MTA	Traditional Mead - Any Vintage
PMA	Professional Class - Mead - Any Type, Any Vintage

## GRAPE WINES: RED & WHITE

GFA	Fortified Grape Wine, Red or White Any Vintage
GSP	Sparkling Grape Wine Any Vintage
PGA	Professional Class - Grape Wine Any Type, Any Vintage

## GRAPE WINES: WHITE

WAC	White Riesling , Traminer - Current Vintage
WAP	White Riesling , Traminer - Previous Vintage
WBA	White Other Blends - Any Vintage
WCC	White Chardonnay - Current Vintage
WCP	White Chardonnay Previous Vintage
WLA	White Less Common Varieties - Any Vintage

## GRAPE WINES: RED

GVA	Sweet Grape Any Variety (not fortified) Any Vintage
RBC	Red Blended Wine - Current Vintage
RBP	Red Blended Wine - Previous Vintage
RCC	Red Cabernet Sauvignon or Cab Franc - Current Vintage
RCP	Red Cabernet Sauvignon or Cab Franc - Previous Vintage
RLC	Red Less Common Varieties
RLP	Red Less Common Varieties - Previous Vintages
RMC	Red Merlot- Current Vintage
RMP	Red Merlot - Previous Vintages
RPC	Red Pinot Noir - Current Vintage
RPP	Red Pinot Noir - Previous Vintages
RRA	Red Any Rose' - Any Vintage
RSC	Red Shiraz- Current Vintage
RSP	Red Shiraz- Previous Vintages