

*Eltham & District
Winemakers Guild Inc.*



47th Eltham Wine Show 2016

Result Sheets

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:

Fellowship through home winemaking: Share, Learn, Enjoy!

- **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
Contact cheers@amateurwine.org.au
Ph 0409 198 884

The Judges

Loïc Le Calvez (Chief Judge)

Leigh Clarnette

Leigh is Chief Winemaker at Montara in the Grampians for the past 10 years. Prior to that he was Chief Winemaker at Taltarni vineyards and Sparkling winemaker at Seppelts Great Western. He has Judged at Melbourne and Victorian Wine Shows and has completed the AWRI Advance Wine assessment course. Graduate in Oenology from Roseworthy Agricultural College.

Elaine Hall-Foote

Elaine is a highly respected Country Wines Judge from the Frankston Amateur Winemakers Guild. She won many awards including "Best Country Wine of Show" at the Eltham Show and under the guidance from Chris Meyers has been judging independently for a number of years.

Scott McCarthy

27 vintages experience, starting career with Yalumba Wines in the Barossa Valley, with vintages in California and France. Scott returned to a winemaking position in Marlborough NZ for 3 years. He is now winemaker for a number of labels located in the Yarra Valley.

Joanne Legg

Joanne is a distinguished fruit wine judge and past winner of numerous gold medals in country wines as a fruit winemaker. She is the protégé of Head fruit wine judge Chris Myers from the Frankston Wine Guild.

Loïc was the Winemaker and then COO of Taltarni in Victoria & Clover Hill in Tasmania for 14 years. He has since founded Wine Truth in 2016 as a Consultant Winemaker as well as Wine Education & Services provider to individuals and professionals. An experienced wine show judge, who has developed his skills through the AWRI's Advanced Wine Assessment Course and WSET programs.

Luke Campbell

Luke is head sommelier at *Vinified*, Australia's most exclusive members club is known for his passion, outstanding knowledge and infectious enthusiasm for wine. Hunter Valley born and raised, Luke has immersed himself in the wine industry over the past 2 decades. WSET qualified, he brings a wealth of consumer understanding to the judging panel.

Martin Grinsberg

Martin was a past proprietor of Lilydale Vineyards, now lectures budding winemakers in Wine Microbiology & Biochemistry at NMIT and provides chemical and microbiological analytical services to winemakers and brewers.

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 Collier

Chris Collier is a technical consultant with *Grapeworks*, specialising in sparkling wine production. He swears fluently at machinery in Italian and French

Sarah Andrew

Sarah is the owner of a wine distribution company, Selador Wines. She represents wines from Australia and New Zealand. Recently from London handling corporate accounts with an international portfolio, she also is a certified Sommelier and has a Diploma Wine WSET (London).

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.

Glen Mills

Glenn is the managing director of Winehome, an international wine service for the UK, US, Singapore, Japan, Hong Kong and the EU markets. Glenn has wine science qualifications from the University of Auckland. Winemaking stints in multiple regions.

Caroline Tunnell-Jones

Caroline is an experienced wine communicator, holding a WSET Diploma in Wines and Spirits, and is Certified WSET Educator and Assessor. Formerly Fine Wine ambassador for Treasury Wines.

Graham Hastings

Graham runs Australia's largest free to access wine review site, "*genxywines*". He annually reviews 2-3,000 wines from across Australian and New Zealand and travels around many wine regions. Since moving to Melbourne in 2001 from Adelaide Graham has been opened up to exploring the innovative, cool climate wine-making of Victoria.

Tom Hill

Tom Hill is an assistant winemaker at Punt Road Wines in the Yarra Valley but hales from Margaret River, Western Australia. He has worked vintages in Bordeaux and the Rhone Valley. He has a passion for the Shiraz blends of the Rhone-style wines.

Christian Maier

Born in Alsace, France and classically schooled in Hospitality, Christian has an armory of knowledge, expertise, accolades and awards drawn from three decades of wine and food service in France, Britain, Thailand and Australia. He currently works as Sommelier at RACV, Sommelier Association member, WSET qualified and an experienced wine judge.

Geoff Anson

Geoff is from Barwon Ridge Wines in Geelong. A former EWDG member of 20 years standing and a highly awarded winemaker. Geoff is ideally placed to appreciate the positive aspects of amateur winemaking. He has a vast experience in White Wine and Pinot Noir

2016 Eltham Wine Show Award Winners

Country & Grape

Best Hybrid Wine
Best Liqueur

Danny Cappellani HYB 1 Muscat-Orange, SG=1050
Maurice Gonella LIQ 10 Strawberry, SG=1.12 2016

Country Wines

Best Berry Mead
Best Berry Wine
Best Herb Grain Flower or Vegetable
Best Joes Ancient Orange
Best Other Fruit Wine
Best Other Mead
Best Traditional Mead
Mead - Best Other Melomel
The Mead Cup

Home Make It Voucher

Home Make It Voucher

The Artisan's Bottega Trophy

Hamish Lucas MBA 2 BlueBerry 2015
Noel & Joanne Legg CBE 19 Raspberry/Blackberry 2014/2016, SG=1.020 2014
David Hart CVE 15 Beetroot, SG=1.020 2014
Mario & Izabella Fantin MJA 7 Joe's Ancient Orange JAO - A, SG=1.050 2016
Shepherd Vale CFR 4 Ginger/Lime 2016
Naomi Bortolin MOA 3 Mead & Bochet Blend, SG=1.090 2015
Graham Scott MTA 5 Mead Henry's Front Verandah 2016
Jean-Pierre de Mezieres MMA 13 Strawberry Bush Honey 2016
Hamish Lucas MBA 2 BlueBerry 2015

Major Awards

Best Grape Winemaker
Best Woman Winemaker
Bill Christophersen Trophy for Best Previous Shiraz Wine
Eltham Guild Winemaker Of The Year (WOTY)
Jo Ilian Trophy (Best Pinot Noir Previous Vintage)
The Harry Gillham Trophy for Best Country Winemaker

Home Make It Trophy
Home Make It Trophy
The Artisan's Bottega Trophy
Domaine Chandon Winery Gift Pack & Tour & Trophy
Laffort Trophy
Home Make It Trophy

Danny Cappellani -
Naomi Bortolin MOA 3 Mead & Bochet Blend, SG=1.090 2015
Howard Devlin RSP 23 Shiraz 2015
Danny Cappellani -
David Hart RPP 40 Pinot Noir, F.T
David Hart -

Red & White Grape

Best Fortified Red or White Grape Wine any vintage

Eltham Port Club GFA 10 Port

Red Grape

Best Cabernet Sauv Cabernet Franc current vintage
Best Cabernet Sauv Cabernet Franc previous vintage
Best Less Common Red Variety current vintage
Best Less Common Red Variety previous vintage
Best Merlot current vintage
Best Merlot previous vintage
Best Other Red Blend current vintage
Best Other Red Blend previous vintage
Best Pinot Noir current vintage
Best Rose any type current vintage
Best Rose any type previous vintage
Best Shiraz current vintage
Best Shiraz previous vintage

Costante Imports Voucher
Home Make It Voucher

Home Make It Voucher

Home Make It Voucher

Home Make It Voucher

Home Make It Voucher

Richard Wilford RCC 2 Cabernet Sauvignon RW 2016
Craig Algie RCP 13 Cabernet Sauvignon 2012
Ray Davis RLC 20 Sangiovese 2016
Daniel Emanuelli RLP 14 Sangiovese 2015
Terry Norwood RMC 8 Merlot 2016
David Pope RMP 16 Merlot 2005
Carlo Ceravolo RBC 9 Cabernet Sauvignon/Merlot 13.5% 2016
Paul Finn RBP 17 Shiraz/Sangiovese 2015
Robin Querre RPC 12 Pinot Noir, SG=13.8 2016
Harridge Family RRC 3 Cabernet Sauvignon 2016
Not Awarded
Bill Bussau RSC 46 Shiraz 2016
Not Awarded

White Grape

Best Chardonnay Pinot Gris current vintage
Best Chardonnay Pinot Gris previous vintage
Best Less Common White Varieties any vintage
Best Other White Blends current vintage
Best Other White Blends previous vintage
Best Riesling, Traminer current vintage
Best Riesling, Traminer previous vintage
Best Sauvignon Blanc current vintage

Costante Imports Voucher

Terry Norwood WCC 12 Chardonnay New Oak 2016
Terry Norwood WCP 5 Chardonnay 2015
Danny Cappellani WLA 5 Moscato Giallo 2016
Graham Scott WBC 2 Riesling/Sauvignon Blanc/Chardonnay Foster White, SG=1.000 2016
Not Awarded
Trevor Roberts WAC 3 Riesling 2016
Danny Cappellani WAP 1 Gerwurztraminer 2015
Ross McDonald WSC 3 Sauvignon Blanc Moama 2016

<i>Class</i>	<i>JN</i>	<i>Certificate Name</i>	<i>Description</i>	<i>Vintage</i>	<i>App</i>	<i>Nose</i>	<i>Palate</i>	<i>Total</i>	<i>Comment</i>	<i>Medal</i>
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CBE Country Berry Wine - 26 Entries

Judged by Wayne Hewett

Class Comment

A class based strongly on raspberry. Some excellent examples. those with balance and clean ferments did best.

CBE	1	Noel & Joanne Legg	Blackberry, SG=1.030	2014	3	5.5	8.5	17	Dark and rich colour. Smooth and rich, sugar and fruit are out of balance. Needs more grip to extend palate.	Silver
CBE	2	Noel & Joanne Legg	Raspberry A, SG=1.015	2015	3	5.5	8	16.5	Clean and rich palate, good acid and grip. Fruit is obvious. Good length. A good wine.	Bronze
CBE	3	Peter Enness	Raspberry, SG=1.010	2015	3	4.5	7.5	15	Good colour, but fermentation character mars bouquet. Palate clean and fresh.	
CBE	4	Terry Norwood	Blueberry, SG=1.020	2016	3	4	7	14	Good colour, but fermentation character mars nose. Varietal character subdued.	
CBE	5	Danny Cappellani	Raspberry, SG=1005	2016	3	5	7.5	15.5	Bright raspberry appearance. clean lifted raspberry / herbaceous nose. Alcohol down - needs more intensity.	Bronze
CBE	6	David Wood	Raspberry, SG=1.005	2016	3	6.5	7	16.5	Dark / bright rich appearance, which flows through to nose. Briar-like / herbaceous nose. Pleasant soft palate. Well balanced.	Bronze
CBE	7	David Hart	Elderberry, SG=1.030	2014	3	6	7.5	16.5	Confectionary nose, thin palate, but smooth and elegant. good length. some ferment character.	Bronze
CBE	8	Libby Hatzimichalis	Raspberry	2014	3	6	8.5	17.5	Floral and confectionary nose. Good fruit and acid dominant. Good length.	Silver
CBE	9	Danny Cappellani	Raspberry/Strawberry, SG=1005	2014	3	4.5	6.5	14	Nondescript nose with a slightly aldehydic from strawberry. Palate is thin with little length.	
CBE	10	Harridge Family	Blackberry, SG=1.035	2016	3	5	6.5	14.5	Some oxidation on nose, dull fruit. Slightly out of balance.	
CBE	11	David Hart	Blackberry, SG=1.020	2016	3	6.5	8	17.5	Subtle, deep, rich nose. On palate, good length and flavour. Good grip, but bitter on the finish.	Silver
CBE	12	Terry Norwood	Raspberry/Strawberry	2016	3	5	6	14	Strawberry dominant, fat on the palate, needing acid definition. Not much length.	
CBE	13	Naomi Bortolin	Blackberry, SG=1.036	2015	3	4.5	6.5	14	Some ferment character masking nose. This continues to the palate. Oxidised.	
CBE	14	Pam Marners	Raspberry, SG=1.085	2016	3	6	8.5	17.5	Briar and leaf nose, good fruit. Balance and astringency good. well made wine.	Silver
CBE	15	Stan Gower	Raspberry Guild workshop	2009	2.5	4.5	7	14	Thin nose, cloudy appearance. Understated fruit that lacks definition.	
CBE	16	Noel & Joanne Legg	Raspberry B, SG=1.010	2016	3	6	7	16	Fruit influenced by a minty character. Nose reflecting this intriguing wine. Fruit carries through to finish with good length.	Bronze
CBE	17	Ray Davis	Raspberry Strawberry Blueberry, SG=1.010	2015	3	4	7	14	Clear, bright appearance. Inviting, but no varietal character on nose. Palate ill-determined, sweet fruit with a hint of raspbeery? / blueberry.	
CBE	18	Terry Norwood	Raspberry, SG=1.020	2016	3	4.5	6.5	14	Slightly volatile with ferment character. Slightly aldehydic.	

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CBE	19	Noel & Joanne Legg	Raspberry/Blackberry 2014/2016, SG=1.020	2014	3	6.5	9.5	19	Full bouquet, rich. Full palate with good balance where both fruits are obvious. Great wine. Well done.	Gold
CBE	20	Harridge Family	Strawberry Mulberry, SG=1.025	2016	3	4	7	14	Thin nose that continues through to palate. Fruit intensity is lacking.	
CBE	21	Terry Norwood	Raspberry DRY	2016	3	5	6	14	Nose is varietal and flat, but palate is compromised with ferment character.	
CBE	22	David Hart	Raspberry, SG=1.020	2016	3	7	8.5	18.5	Good complex nose. Great varietal expression. Fruit extends to palate with great balance. some ferment character detected.	Gold
CBE	23	Graham Scott	Raspberry	2016	3	5	7	15	Sulphites on nose, which compromises nose. Palate lacks fruit intensity, but clean finish.	
CBE	24	Harridge Family	Strawberry, SG=1.040	2016	3	5.5	8	16.5	Clean floral expression of fruit on nose and palate. Elegant and long. Good balance and tannins.	Bronze
CBE	25	David Hart	Blueberry, SG=1.030	2015	3	4.5	6.5	14	Vinous, fortified? Blueberry character lacking. Some oxidation present.	
CBE	26	Neagle/Cappellani	Blueberry, SG=1005	2016	3	4.5	8	15.5	Single varietal wines need fruit intensity and elegance. this wine is elegant, but lacks intensity and length.	Bronze

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CFA Fortified Country Wine - Any Vintage - 3 Entries

Judged by David Wood

Class Comment

Small class - struggled to make the components evident in fortified form.

CFA	1	Danny Cappellani	Blackberry/Fig Fortified, SG=1050	2014	2	5	7	14	Cloudy. Bouquet restrained. Can't get fig on nose or palate. Sweetness appropriate. Alcohol ok.	
CFA	2	Vinko & Kathy Eterovic	Blueberry/Coffee Fortified, SG=20		3	6	7.5	16.5	Clear blueberry and coffee evident. Coffee dominant / vanilla? Coffee over-rides blueberry on palate. Alcohol ok.	Bronze
CFA	3	Vinko & Kathy Eterovic	Mango Chocolate Fortified		3	6	6	15	Clear mango on nose, not much chocolate. Same on palate. alcohol low? Can't taste chocolate.	

Class JN Certificate Name Description Vintage App Nose Palate Total Comment Medal

CFR Country Other Fruit Wine - 28 Entries

Judged by Joanne Legg

Class Comment

A very high standard - fabulous clear wines with almost no faults. Bouquets very good with nice strong fruit - A little high in acids to bring down scores. Great potential.

CFR	1	Henri Styzinski	Fig S	2016	3	6	7.5	16.5	Lovely clear wine, slightly over alcohol nose, nice flavour good, clean, slightly high alcohol - good acid.	Bronze
CFR	2	David Hart	Prune, SG=1.030	2015	3	5	7	15	Good clear wine, flat nose. Nice balanced wine, good prune flavour.	
CFR	3	Bryan Anderson	Grapefruit Sweet, SG=1.012	2015	3	6	6	15	Starbright, subtle nose, flavour light and slightly pithy. More acid might help lift.	
CFR	4	Shepherd Vale	Ginger/Lime	2016	3	6	9.5	18.5	Clear wine, lime overpowers on bouquet!. Fabulous balance of fruit. Good hint of ginger.	Gold
CFR	5	David Hart	Passionfruit, SG=1.010	2011	3	5	6	14	Starbright, bouquet is slightly unclear. Pithy flavour light acid, slight medicinal flavour.	
CFR	6	Henri Styzinski	Feijoa Sultana	2016	2	6	7	15	A little cloudy, filtering may help. Lovely feijoa nose. A little high in acid - not enough tannin to balance.	
CFR	7	Libby Hatzimichalis	Banana & Rhubarb	2015	3	6	6	15	Starbright. Good banana nose, don't get rhubarb to follow, slightly high alcohol nose, low acid for a wine with rhubarb not balanced. Flavour doesn't blend.	
CFR	8	David Hart	Fig, SG=1.020	2016	3	7	6	16	Starbright, good strong fig bouquet, good fig flavour - slightly green. Well balanced but doesn't fill mouth for long.	Bronze
CFR	9	David Wood	Lime & Kumquat, SG=1.000	2013	3	7	6.5	16.5	Starbright, lovely lime/kumquat aroma. Great blend of flavour. Good acids - slightly flat back palate. Tannin to lift?	Bronze
CFR	10	David Wood	Vanilla Banana, SG=1.010	2012	3	7	5.5	15.5	Lovely clear wine, nicely balanced on nose, good banana - clean on nose. Slightly bitter flavour. Loses the creamy banana.	Bronze
CFR	11	Peter Enness	Apple & Blackberry, SG=1.005	2015	3	6	8	17	Wine is clear, lovely crisp nose with a good blend of apple and blackberry coming through, nice balance slightly light on fruit. Dry.	Silver
CFR	12	David Hart	Banana, SG=1.030	2014	3	5	9	17	Starbright, banana subtle on nose lovely balanced wine, honey like flavour of fruit.	Silver
CFR	13	David Hart	Cumquat, SG=1.020	2016	3	6	7	16	Wine is clear, v. good balance of fruit and alcohol on nose. A little over acid - little back palate. Slight pithy bitterness.	Bronze
CFR	14	Libby Hatzimichalis	Rhubarb & Apple	2016	2	5	6.5	13.5	Clear but sugary residue on glass. Unusual bouquet, alcohol dominates nose. Good acid - fruit blends well but unbalanced. All flavour at front of mouth.	
CFR	15	Henri Styzinski	Guava A	2016	3	6	6	15	Clear wine, subtle fruit nose, nice balance on bouquet. Acid dominant loses the fruit in this.	
CFR	16	Henri Styzinski	Banana	2016	3	5	9	17	Starbright, nice, subtle fruit. Lovely fruit flavour, slightly sweet. V. nice.	Silver
CFR	17	Bill Henderson	Pineapple	2014	3	4	6	13	Good clear wine, slightly acetate nose. No pineapple flavour - high acid slightly acetate on flavour.	

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CFR	18	Shepherd Vale	Lemon	2015	3	6	8.5	17.5	Starbright, strong nose, good balanced bouquet. Strong flavour, slightly oily, good balance.	Silver
CFR	19	Henri Styzinski	Feijoa Batch 1	2016	3	7	8	18	Clear, slight residue on glass. V. good fruit nose. Lovely acidic flavour very dry - need a bit of balance.	Silver
CFR	20	Henri Styzinski	Feijoa Dates	2016	2	5	7	14	Slightly cloudy, fruit/sugar residue, bouquet subtle - no hint of date. Nice feijoa flavour but no date. High acid. Needs balance.	
CFR	21	Nan Oates	Quince, SG=1.0	2014	3	6	6	15	Starbright, good fruit nose thin flavour - alcohol dominant.	
CFR	22	Vinko & Kathy Eterovic	Cumquat Sweet, SG=14		3	6	9.5	18.5	Clear wine, subtle fruit nose a little alcohol dominant. Nicely balanced good fruit flavour. Good full mouth feel.	Gold
CFR	23	David Hart	Pomegrante, SG=1.020	2015	3	5	7.5	15.5	Clear wine, subtle nose with alcohol dominant. Slightly syrupy - needs more fruit to flavour. Good acids. Needs a little tannin.	Bronze
CFR	24	David Hart	Cumquat, SG=1.020	2009	3	6	8.5	17.5	Clear wine, nice bouquet, good balance of fruit and alcohol. Not over powering. Good flavour. Slightly pithy. Good balance.	Silver
CFR	25	Noel & Joanne Legg	Fejioa, SG=1.020	2012	3	6	7	16	Good clear wine, nice balanced fruit nose. Subtle flavour - balanced with good acid - may need a little tanin as back palate is slight.	Bronze
CFR	26	Libby Hatzimichalis	Cumquat	2015	3	5	9	17	Starbright, nice balanced nose, a little light on fruit bouquet, a little high alcohol - good acid. Good fruit flavour.	Silver
CFR	27	Henri Styzinski	Feijoa Batch 2	2016	3	6	6	15	Clear wine, light, clean nose. Floral. Harsh acid - not balanced. Fruit slightly bitter	
CFR	28	Yashmin Beaumont	Lemon, SG=1015	2015	3	4	6	13	Starbright, unclean/oithy nose. Very subtle. Little flavour - acid dominant pithy on flavour.	

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COB Country Any Other Fermented Beverage - 2 Entries

Judged by David Wood

Class Comment

Had promise but did not deliver! More attention to detail required by maker(s).

COB	1	Stephen Denholm	Vin De Noix Pinot Based	2016	2	6	5	13	Pinot based -Hybrid cat?? Sediment evident in bottle clear in glass. Good green walnut nose. Very bitter taste. Overpowers walnut and pinot. Did maker taste before bottling?	
COB	2	Terry Norwood	Vin De Noix, SG=1.040	2015	2	5	7	14	Clear in glass- sediment in bottle. green walnut evident but not overpowering. Pleasant palate but missing back palate.	

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CRC Country Raspberry - Current Vintage - 6 Entries

Judged by Joanne Legg

Class Comment

Overall a little high in acid with this class. Some good potential with a little balancing and addition of sugar to a few.

CRC	1	Phill Blight	Raspberry	2016	3	6	8	17	Clear, good, fresh fruit nose. Good fruit flavour- acid dominant, but not detracting. dry.	Silver
CRC	2	Andrea Linley	Raspberry	2016	3	5	5	13	Clear, light fruit nose. High acid, bitter back palate.	
CRC	3	Bill Bussau	Raspberry	2016	3	5	6	14	Clear- no fruit on nose. A bit high in acid. Alcohol dominant- little fruit flavour to push through sugar to lift.	
CRC	4	Bill Henderson	Raspberry	2016	3	4	7	14	Clear- fruit overripe? Lost its fresh bouquet. Plum jam flavour, a little cooked-sweet. Low alcohol.	
CRC	5	Frank Galati	Raspberry	2016	3	6	7	16	Clear, very light on nose. Floral. Nice balance- good fruit flavour. Tending slightly jammy but not unpleasant.	Bronze
CRC	6	Harridge Family	Raspberry	2016	3	5	7	15	Clear. Very light fruit nose. Blood fruit but flat flavour. Not enough sugar or tannin balance.	

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CSP Country Sparkling Wine - 3 Entries

Judged by Joanne Legg

Class Comment

Reasonable efforts. Persistent beads. Care to be taken when disgorging.

CSP	1	Richard Webb	Sparkling Lillipilli Withdrawn	2016	0	0	0	0	WITHDRAWN	
CSP	2	Richard Webb	Sparkling Blackberry	2015	3	6	7	16	Clear. Fine bead. Blackberry evident on nose not strong. Blackberry evident on palate and tannins good. Acid good.	Bronze
CSP	3	Richard Webb	Sparkling Rhubarb Grape Blackberry	2016	2	6	6.5	14.5	Sediment evident / cloudy. Small bead. Rhubarb evident and grape base and acidity.	

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CST Country Stone Fruit Wine - 13 Entries

Judged by Joanne Legg

Class Comment

A very interesting Class with some wines with great potential. Some sweetening required and balance needs to be checked.

CST	1	Harridge Family	Plum, SG=1.030	2016	3	6	7.5	16.5	Alcohol dominates nose. Plum slightly jammy. Good balance.	Bronze
CST	2	Libby Hatzimichalis	Plum	2014	3	4	6	13	No fruit on nose. Flat flavour - needs balancing, maybe tannin to lift?	
CST	3	Neil Johannesen	Cherry	2015	3	5.5	7	15.5	Flat nose - little bouquet. Nicely balanced - light fruit flavour.	Bronze
CST	4	Bryan Anderson	Apricot DRY, SG=1.000	2015	3	6.5	5	14.5	Lovely clean fruit nose. Apricot in flavour but dominated by a very acidic/mineral flavour.	
CST	5	Rodney Beaumont	Plum, SG=1.008	2015	3	5	8	16	Light nose - quite flat. Fruit flavour is good. Balance good. Potential. Sugar.	Bronze
CST	6	Shepherd Vale	Nectarine	2015	2	5.5	7	14.5	Cloudy. Lovely fruit nose. Nectarine flavour overridden by bitter back pallet (Perhaps from skins stone on ferment)	
CST	7	Vinko & Kathy Eterovic	Apricot Cacao, SG=14		3	5	6	14	Very subtle nose. Alcohol dominant. Bitter and unbalanced - apricot a bit light in flavour. Out of Class S/B liqueur.	
CST	8	Alec Egyed	Mango, SG=1.015	2015	3	4	6	13	Mango nose dominated by a plastic smell. Mango flavour - unbalanced high sugar. Plastic flavour.	
CST	9	Vinko & Kathy Eterovic	Apricot Amareto Dry, SG=14		3	4	8	15	Amareto dominates apricot nose. Apricot blends well with this liqueur. Out of class - SB liqueur.	
CST	10	Terry Norwood	Cherry, SG=1.020	2016	3	5.5	8	16.5	Good fruit nose. Nice rich mouth feel. Slightly alcohol dominant. Sugar too.	Bronze
CST	11	David Hart	Apricot, SG=1.030	2012	3	6.5	6	15.5	good strong apricot nose. Apricot slightly bitter. Needs a little sweetening?	Bronze
CST	12	Terry Norwood	Cherry DRY	2016	3	6	6.5	15.5	Light fruit nose. Good fruit flavour - slightly harsh alcohol coming through. Acidic.	Bronze
CST	13	Peter Enness	Damson Plum, SG=1.005	2015	3	4	6.5	13.5	Still fermenting - flat nose. Good fruit on pallet - tending to dry. Potential.	

Class *JN* *Certificate Name* *Description* *Vintage* *App* *Nose* *Palate* *Total* *Comment* *Medal*

CVE ***Country Herb, Grain, Flower or Vegetable Wine - 16 Entries***

Judged by *David Wood* *Class Comment*

Generally well made wines some brilliantly finished and true to character. Some examples required more attention to racking and balance.

CVE	1	Neil Johannesen	Broad Bean	2010	3	5	6	14	Clear. Bouquet not pronounced. Pleasant wine. Broad bean not pronounced on palate. Well made drinkable wine.	
CVE	2	Danny Cappellani	Chicory Radicchio, SG=1005	2012	3	6	5.5	14.5	Starbright. Good clean nose. Raddichio OK- well made clean wine.	
CVE	3	David Hart	Elderflower, SG=1.010	2014	3	5	5	13	Star bright. Elderflower not evident. Citrus overtones dominant on nose. Elderflower there on palate - not the best example of E.F. Could be 'fresher'	
CVE	4	Damei Li	White Rice No preservatives or additives, SG=1.020	2015	3	6	5.5	14.5	Clear. Pleasant nose. Sugar residual on palate, otherwise pleasant wine.	
CVE	5	Nan Oates	Three Mints Common Native Pepper E de C, SG=1.0	2014	3	5	5	13	Clear. Mints not pronounced on nose. Dull palate, slightly sour finish.	
CVE	6	Neil Johannesen	Barley Grain	2010	2	5	6	13	Cloudy with sediment in bottle. Raisiny bouquet, 'dirty' smell. Leaves an unpleasant 'burnt' aftertaste.	
CVE	7	David Hart	Rosemary, SG=1.015	2015	3	6.5	8	17.5	Star bright, obvious rosemary bouquet, but not overpowering. Pleasant palate would go well with roast lamb.	Silver
CVE	8	David Hart	Mint, SG=1.010	2016	3	6	8	17	Clear, nice, 'apple mint' bouquet. Balanced wine, mint not over the top' . Nice lingering finish.	Silver
CVE	9	Vinko & Kathy Eterovic	Rockmelon Dry, SG=13.5		3	6	5	14	Clear, most unusual lovely green colour. Melon nose OK but something else there? Almond or stone pip? Was this made with fresh R.M.?	
CVE	10	David Wood	Elderflower, SG=1.005	2012	3	6.5	8	17.5	Clear. Lovely elderflower bouquet. Acid finish- elderflower taste OK. Slight lingering aftertaste.	Silver
CVE	11	Damei Li	Red Rice No preservatives or additives, SG=1.1200	2014	2.5	5.5	6	14	Slightly cloudy. Strong bouquet, slightly 'burnt' smell which carries over to palate. Strong finish.	
CVE	12	Terry Norwood	Rose Petal, SG=1.020	2016	2.5	6	6	14.5	Slight cloudiness more evident in bottle. Nice rose nose. Pleasant acid finish, slightly 'jammy' taste.	
CVE	13	Phoenix Rising	Tomato Ginger, SG=1.0049	2016	2	5	6	13	Haze and floaties in bottle. Tomato on nose, little ginger. Slight medicinal taste. Ginger again not evident.	
CVE	14	David Hart	Sage, SG=1.015	2015	3	6	7.5	16.5	Star bright. Unusual green 'tinge'. Nice sage nose not overpowering. Well made wine, sage taste good but not pronounced.	Bronze
CVE	15	David Hart	Beetroot, SG=1.020	2014	3	7	8	18	Clear. beautiful beetroot earthy nose. Great example of this wine, slightly 'bitey' finish	Silver

<i>Class</i>	<i>JN</i>	<i>Certificate Name</i>	<i>Description</i>	<i>Vintage</i>	<i>App</i>	<i>Nose</i>	<i>Palate</i>	<i>Total</i>	<i>Comment</i>	<i>Medal</i>
CVE	16	Richard Webb	Lilly Pilly	2016	2.5	6	7	15.5	Slight sediment in bottle. Nice clean nose. Dry finish on palate. More attention to racking might help.	Bronze

<i>Class</i>	<i>JN</i>	<i>Certificate Name</i>	<i>Description</i>	<i>Vintage</i>	<i>App</i>	<i>Nose</i>	<i>Palate</i>	<i>Total</i>	<i>Comment</i>	<i>Medal</i>
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GFA Fortified Grape Wine, Red or White Any Vintage - 10 Entries

Judged by *Christian Maier* **Class Comment**

Very diverse class with some classic representation and 'off beat' styles - the best show very classic and varietally correct characters. Many highlights!

GFA	1	Glen Fortune	Muscat	2016	3	6.5	8	17.5	Rose muscat aromas, attractive and engaging. Fresh fruit and mild sweetness - appropriate - forming an attractive wine.	Silver
GFA	2	Dave Bulluss (Madred Wines)	Vintage Port	2013	3	6	8	17	Stewed fruit, chocolate and spice. Attractive palate, rancio characters, full bodied, managed sweetness.	Silver
GFA	3	David Hart	Cabernet		3	5	7.5	15.5	Deep set fruit and leather aromas. Hint of oxidative aromas. Rich palate with very sweet fruit and lacking vibrancy.	Bronze
GFA	4	Danny Cappellani	Port	2012	3	4.5	7.5	15	Herbal medicinal aromas, untypical rich and luscious palate. Spice and dried fruit.	
GFA	5	Glen Fortune	Muscat with orange zest	2016	3	4	7	14	Some herbal and medicinal aromas. Rich and luscious palate of cloying sweetness.	
GFA	6	Danny Cappellani	Muscat	2012	3	6	7	16	Varietally correct, dried raisins, cinnamon sweet spice. pleasant palate of honey lavender spice.	Bronze
GFA	7	David Hart	Muscat	2008	3	5	7.5	15.5	evolution on the nose - rancio characters, dried raisins, a bit of VA but acceptable - mature characters, but VA on palate.	Bronze
GFA	8	Stuart Howe	Fortified Grape white	2016	2	5	6	13	fresh fruit with fermenting aromas as in 'new wine'. astringent and lean finish	
GFA	9	David Hart	Pinot Noir	2016	3	6	8	17	Oxidative aromas, caramel and confit oranges. Soft palate of gentle sweetness. Creme caramel, pleasant finish.	Silver
GFA	10	Eltham Port Club	Port		3	6.5	9	18.5	Slight complexity. Raisin and spices clear evolution on palate. Spice burned sugar, coffee and rich fruit.	Gold

<i>Class</i>	<i>JN</i>	<i>Certificate Name</i>	<i>Description</i>	<i>Vintage</i>	<i>App</i>	<i>Nose</i>	<i>Palate</i>	<i>Total</i>	<i>Comment</i>	<i>Medal</i>
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GSP Sparkling Grape Wine Any Vintage - 4 Entries

Judged by David Wood

Class Comment

Some good fruit but lack of freshness. Overall short yet rich bubbles.

GSP	1	Stuart Howe	Sparkling grape white	2016	3	5.5	7.5	16	Lovely nose, good bead and mousse. Lovely fresh, bright and well balanced nice wine.	Bronze
GSP	2	Richard Webb	Sparkling Cabernet Sauvignon/Merlot Withdrawn	2016						
GSP	3	Richard Webb	Sparkling Pinot Noir/Chardonnay	2015	3	6	6.5	15.5	Lovely nose, nice mouthfeel, but a little over sweet and out of balance.	Bronze
GSP	4	Richard Webb	Sparkling Pinot Noir Withdrawn	2016						

<i>Class</i>	<i>JN</i>	<i>Certificate Name</i>	<i>Description</i>	<i>Vintage</i>	<i>App</i>	<i>Nose</i>	<i>Palate</i>	<i>Total</i>	<i>Comment</i>	<i>Medal</i>
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HYB Hybrid Class - 6 Entries

Judged by David Wood

Class Comment

Generally well done - blends, wide range of components. A challenge to judge but enjoyable.

HYB	1	Danny Cappellani	Muscat-Orange, SG=1050		3	6.5	9	18.5	Clean, lovely nose true to character. Great taste all muscat and orange. Well done! High alcohol? Fortified wine?	Gold
HYB	2	Bill Henderson	Mandarin & Riesling	2015	3	5.5	7	15.5	Starbright. Not getting much mandarin on nose. Mandarin not pronounced. Some other taste not able to be identified?	Bronze
HYB	3	Noel & Joanne Legg	Cabernet Sauvignon/Shiraz/Raspberry		2.5	6.5	8	17	Cloudy. Cab/Sav/Rasp'y evident on nose and palate. Balanced.	Silver
HYB	4	David Wood	Raspberry/Cabernet Sauvignon 50/50, SG=1.000	2016	2.5	6	7.5	16	Cloudy. Bouquet not pronounced. Equal Cab/Sav.Rasp'y balance on palate/	Bronze
HYB	5	Noel & Joanne Legg	Cabernet Sauvignon/Shiraz/Blackberry		3	6	7.5	16.5	Clean. Can't pick up individual components on nose. Residual sweetness on palate but balanced true to type.	Bronze
HYB	6	Shepherd Vale	Chillie/Shiraz	2016	3	6	8	17	Clear. Clean nose no chilli? Chilli evident on palate but not overpowering. Balanced wine.	Silver

Class **JN** **Certificate Name** **Description** **Vintage** **App** **Nose** **Palate** **Total** **Comment** **Medal**

LIQ **Liqueur Wines - 21 Entries**

Judged by *Luke Campbell (1 - 10)* **Class Comment**

Scott McCarthy (11 - 21) Good class over all. Some well balanced wines. Lesser wines showed use of poor quality spirit.

LIQ	1	Libby Hatzimichalis	Plum		3	5	9	17	Well balanced. Good astringency. Good fruit. Varietal plum. Lifted aromas	Silver
LIQ	2	James Read	Rocky Road Cream Liquor		3	6	7	16	Aromas of Monte Carlo biscuit. Smooth. A little hot. Great notes of raspberry. No chocolate nor coconut.	Bronze
LIQ	3	James Read	Al-quila 100% Blue Agave Natural Almond Flav		3	5	5	13	Amaretto nose. Tequilla power. Clear	
LIQ	4	Ganga Wines	Muscat	2014	3	4	6	13	Nose lets it down. Bitterness overshadows the fruit.	
LIQ	5	James Read	Vanilla Quila Blue Agave		2.5	6	7	15.5	Balanced - refined. Good use of agave. Could be filtered.	Bronze
LIQ	6	Yashmin Beaumont	Lemoncello	2015	3	4	6	13	Too much acid. Not true lemon. More citrus needed.	
LIQ	7	James Read	Alquila Almond tequila		3	3.5	9	15.5	Need to establish more flavour of tequila. Could be more body. Tequila lacks viscosity of liqueur.	Bronze
LIQ	8	Libby Hatzimichalis	Coffee & Vanilla		3	4	6	13	Too much alcohol. Lacks definition. Coffee plus plus Just not enough vanilla. Very simple.	
LIQ	9	James Read	Cafe-quila Coffee tequila		3	6	6	15	Alcohol too pronounced. Missing body middle palate. Maybe added too much alcohol.	
LIQ	10	Maurice Gonella	Strawberry, SG=1.12	2016	3	7	9	19	Varietal typically high gold. Balanced. Not too sweet.	Gold
LIQ	11	Terry Norwood	Green Walnut, SG=1.060	2015	3	6	8.5	17.5	Bright tawny colour. Lovely lifted aromatics. Good intensity, lightness and delicacy to palate.	Silver
LIQ	12	David Hart	Green Walnut		3	5	7	15	Dark, intense. Green nuance on nose, some alcohol on nose. Nice balance and intensity with hot alcohol on finish.	
LIQ	13	Stephen Denholm	Green Walnut	2016	3	6.5	9	18.5	Dirty tawny colour. Very aromatic, lifted, spicy aromas. Nice balanced palate. Good length. Good alcohol.	Gold
LIQ	14	James Read	Nutella Quila		3	5.5	8	16.5	Attractive, milk chocolate colour. good, nutty aromas - a little milk dominated. Great intensity, well balanced. Good texture.	Bronze
LIQ	15	Libby Hatzimichalis	Orange		3	6	7	16	Nice orange marmalade colour. Strong lifted orange aromas. Good mouth feel, some nice alcohol heat. Maybe a touch sweet.	Bronze
LIQ	16	James Read	Cocoa-quila Choc Tequila		3	5	8	16	Light tawny in colour. Strong almond aromas. Lovely mouthfeel, lingering alcohol heat. Good balance.	Bronze
LIQ	17	James Read	Hazelnut Quila		3	6	6	15	Fawn in colour. Distinct hazelnut aromatics. Spirit seems very raw.	

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LIQ	18	James Read	Choc Chile Quila Blue Agave		3	6	8.5	17.5	Bright, light tawny in colour. Delicate, restrained aromas. Very classy. Restrained, balanced palate. Could do with a little more heat.	Silver
LIQ	19	James Read	Salted Caramel Cream Liquor		2	5	6.5	13.5	Texture a little inconsistent. Creamy aromatics. Seems a little unbalanced on palate - a little hot.	
LIQ	20	James Read	Agave Quila Sweet Tequila Liquor		3	4.5	6	13.5	Deep golden colour. Spirit on nose. Looks raw, dominates. Raw spirit overpowers palate.	
LIQ	21	James Read	Mexican monkey Choc banana tequila		3	6	7	16	Deep golden colour. Strong chocolate / banana aromas. Good balance, maybe a little light.	Bronze

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MBA Berry Melomel - Any Vintage - 12 Entries

Judged by Wayne Hewett

Class Comment

A varying of quality in this Class reminds us of the basics. Clean ferment, balanced fruit and identifiable ingredients.

MBA	1		Raspberry Melomel	2016	3	5	7.5	15.5	Briary and herbaceous nose, down on honey. Good fruit balance and length, but honey is not apparent.	Bronze
MBA	2	Hamish Lucas	BlueBerry	2015	3	6.5	9.5	19	Subtle and attractive blueberry nose. Attractive and elegant honey. Flavours and balance in question as blueberry dominates. Good length.	Gold
MBA	3	John Hayman - 4 Dogs Brewery	Mixed Berry Melomel, SG=1.010	2014	3	4.5	6.5	14	Nutty, waxy nose. No evident fruit. Herbaceous heavy palate still struggles to find varietal fruit.	
MBA	4	Neil Johannesen	Mead Viognier Melomel	2013	3	4	6.5	13.5	We expected to find attractive apricot and honey notes. Unfortunately no varietal character shows. Disappointing. A good concept.	
MBA	5	John Hayman - 4 Dogs Brewery	Light Blueberry Mead, SG=1.010	2014	3	4	6.5	13.5	Elegant lifted blueberry aromas, some honey detected. However fresh flavours have oxidised leaving a dull finish.	
MBA	6	David Pope	Shiraz	2016	3	4	7	14	Caramalised honey and some shiraz fruit evident. But palate far too confectionery, alcohol is down.	
MBA	7	Mario & Izabella Fantin	Muscat Pymment, SG=1.020	2016	3	4	6	13	The expectation of a sweet luscious moscato style did not eventuate. Dull palate disappointed. Suggestion of infections.	
MBA	8	John Hayman - 4 Dogs Brewery	Blueberry Mead, SG=1.010	2014	3	6	7	16	Honey on nose and palate good. Blueberry could have been more forward. A difficult dry style. Look to acid to assist balance.	Bronze
MBA	9	Joel Robinson	Blue Black, SG=1.009	2016	3	5	7	15	Yeast and berry dominate subtle nose. Honey and drying blueberry (?) attractive finish. Needs to be sweeter to be sessionable.	
MBA	10	Hamish Lucas	Shiraz Pymment	2013	3	6.5	7.5	17	Attractive combination of aromas. Expecting a richer palate. Well made, attractive.	Silver
MBA	11	Neil Johannesen	Mead Cab Sauv Pymment	2013	3	6	6	15	Cabernet dominates both nose and palate. Pomegranate emerges. Too austere for the fruit.	
MBA	12	David Pope	Blackberry	2016	3	5	7	15	Caramelised sugar dominates fruit on nose. Dark fruit on palate needs acid to overcome sweetness. Some oxidation.	

Class *JN* *Certificate Name* *Description* *Vintage* *App* *Nose* *Palate* *Total* *Comment* *Medal*

MJA Country Joes Ancient Orange - Any Vintage - 9 Entries

Judged by *Wayne Hewett* *Class Comment*

A vast improvement upon last year. Techniques have been improved. The choice of honey is very important.

MJA	1	Neil Johannesen	Joe's Ancient Orange JAO	2015	3	5	6	14	Atypical orange aroma, bitterness suggests grapefruit alcohol deficient. No length.	
MJA	2	Hamish Lucas	Joe's Ancient Orange JAO	2015	3	6	6	15	Attractive zesty aroma caught short by ferment character. Front palate dominates as flavour lacks persistence.	
MJA	3	Joel Robinson	Joe's Ancient Orange JAO, SG=1.013	2016	2.5	5	5.5	13	Aroma compromised by poor handling, oxidative and sherry characters on a thin palate.	
MJA	4	Joel Robinson	Joe's Ancient Orange JAO, SG=1.008	2015	3	5.5	7.5	16	Emerging aroma shows good fruit and spice. Palate is well rounded but lacks intensity.	Bronze
MJA	5	Joel Robinson	Joe's Ancient Orange Withdrawn, SG=1.018	2015	0	0	0	0	WITHDRAWN	
MJA	6	John Hayman - 4 Dogs Brewery	Joe's Ancient Orange JAO, SG=1.019	2013	3	5	7	15	Stressed yeast compromises aroma. Palate is balanced but could do with more length.	
MJA	7	Mario & Izabella Fantin	Joe's Ancient Orange JAO - A, SG=1.050	2016	3	6.5	9	18.5	Lifted 'rose water' nose, honey character dominates. Good clean length and finish.	Gold
MJA	8	Mario & Izabella Fantin	Joe's Ancient Orange JAO - B, SG=1.060	2016	3	6	8.5	17.5	Beautiful lifted nose dominated by the honey. Spice is subdued but good length and balance. Some bitterness on end.	Silver
MJA	9	Joel Robinson	Joe's Ancient Orange JAO, SG=1.018	2015	3	5	7.5	15.5	While aroma is attractive and complex, the palate needs definition. Mid palate is a little flat.	Bronze

<i>Class</i>	<i>JN</i>	<i>Certificate Name</i>	<i>Description</i>	<i>Vintage</i>	<i>App</i>	<i>Nose</i>	<i>Palate</i>	<i>Total</i>	<i>Comment</i>	<i>Medal</i>
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MMA Other Melomel - Any Vintage - 13 Entries

Judged by Adam Keith

Class Comment

Some nice examples but too many dirty ferments. The better examples are outstanding

MMA	1	Harridge Family	Fuji Cyser, SG=1.010	2016	3	6	6	15	Floral nose, sweet palate, hints of honey, a bit bitter	
MMA	2	Henri Styzinski	Mead Orange Lemon	2016	1	6	6	13	cloudy attenuated stuck ferment	
MMA	3	Hamish Lucas	Strawberry Dry	2014	3	5	6	14	nice fruit nose typical of strawberry-bitter dry and alcoholic	
MMA	4	David Pope	Orange Mango	2016	3	6	6.5	15.5	Great nose bitterness from orange good	Bronze
MMA	5		Apple & Honey	2016	3	6	6	15	nondescript nose palate dry but shows apple and honey	
MMA	6	Hamish Lucas	Damson Ironbark Honey	2013	3	5	5	13	strawberry and honey on nose but dirty ferment characters coming through	
MMA	7	Joel Robinson	Cyser, SG=1.002	2016	3	5	5	13	Dry with some slight dirty ferment characters.A little more nutrient in ferment	
MMA	8	Hamish Lucas	Strawberry Semi Sweet - City Honey	2014	3	6	6.5	15.5	lovely nose. Strawberry and honey Fairly clean	Bronze
MMA	9	Henri Styzinski	Mead Pineapple	2016	3	5	5	13	Slight dirty ferment character, look to more nutrient in future	
MMA	10	Bryan Anderson	Spiced Pear Sweet, SG=1.012	2015	3	5	8	16	Nice nose and palate Does it have cinnamon/ vanilla	Bronze
MMA	11	David Pope	Strawberry	2016	3	5	5	13	Slightly dirty ferment hiding fruit	
MMA	12	Reuven Segal	Prickly Pear Orange Blossom Honey, SG=18	2014	3	4	6	13	Dirty ferment covering fruit characters	
MMA	13	Jean-Pierre de Mezieres	Strawberry Bush Honey	2016	3	6.5	9.5	19	lovely nose bright strawberry nice balance and mouth feel	Gold

Class *JN* *Certificate Name* *Description* *Vintage* *App* *Nose* *Palate* *Total* *Comment* *Medal*

MOA Other Mead - Any Vintage - 15 Entries

Judged by *Zenon Kolacz* *Class Comment*

A mixed bag ranging from beer to stout to multiple expressions of unexpected flavours. Some not quite finished as bottles bubbled over when caps taken off.

MOA	1	Joel Robinson	Strawberry, SG=1.004	2016	3	6	5	14	Good colour. Smells like strawberry (a good start!!). Very dry finish, but doesn't taste like strawberry.	
MOA	2	Henri Styzinski	Mead Hops Dry	2016	3	6	7	16	Colour good. Nose of hops plus hint of honey. Palate very much like beer, medium dry finish, short finish. Reasonably sound.	Bronze
MOA	3	Naomi Bortolin	Mead & Bochet Blend, SG=1.090	2015	3	6.5	9	18.5	Deep rich colour. Nose exhibits orange zest, cardamon and cinnamon. Palate is luscious without being cloying. Medium length. Quite sweet.	Gold
MOA	4	Henri Styzinski	Mead	2013	3	4.5	9	16.5	Clear, golden colour. dominant honey nose. Medium sweet palate. Good length and flavour. Palate way better than the nose.	Bronze
MOA	5	John Hayman - 4 Dogs Brewery	Braggot, SG=1.022	2014	3	5.5	6	14.5	Dark. Stout style. No honey character. Nose is quite pleasant but palate is very short. Otherwise clean finish.	
MOA	6	John Hayman - 4 Dogs Brewery	Bochet Sweet, SG=1.023	2014	3	5	5.5	13.5	Golden colour. Molasses on the nose. Palate moves from sweet to dry to burnt on back palate. Burnt tail stopped it from getting bronze.	
MOA	7	Joel Robinson	Chai Tea, SG=1.001	2016	2.5	6	5.5	14	Slightly cloudy. Nose is pretty spot on. Palate belies the nose. Somewhat disappointing.	
MOA	8	Hamish Lucas	Chai Bochet	2015	3	6	8.5	17.5	Golden, bright, clear colour. Subtle spice on nose with swirling. Palate is soft, clean, balanced, slight orange zest. Very drinkable.	Silver
MOA	9	Joel Robinson	Honey house culture, SG=1.020	2017	0	0	0	0	Not judged - Barnyard characters. Brettanomyces	
MOA	10	John Hayman - 4 Dogs Brewery	Chocolate Mead, SG=1.010	2014	3	6	5	14	Deep rich raison colour. Nose exhibits raisony, almost Tokay like quality. Palate is bitter, not overly sweet, bitter chocolate. Needs more sugar to balance it.	
MOA	11	Harridge Family	Braggot, SG=1.005	2015	3	5	6.5	14.5	Nice clear appearance. Beer nose, but no honey. Beer palate with malty character. Not quite true to style.	
MOA	12	Joel Robinson	Ginger, SG=1.011	2016	1	6	6	13	Cloudy, unfinished wine. Noticeable ginger, hint of honey on nose. Lacking ginger zing and luster. doesn't feel finished	
MOA	13	John Hayman - 4 Dogs Brewery	Apple Pie Cyser, SG=1.020	2014	3	5	7	15	Lovely colour. Nose exhibits cinnamon but no apple notes. Palate luscious with rum and raisin characters but no apple. Not true to style.	
MOA	14	Trevor Roberts	Metheglin	2011	3	6	8	17	Golden colour. Spiced nose, no faults. Excellent balance medium length palate. Quite luscious.	Silver
MOA	15	Joel Robinson	Mango Chilli, SG=1.000	2016	3	4.5	5.5	13	Clear and bright. No obvious faults in nose except no mango or no chilli. On Palate, very little chilli and no mango.	

<i>Class</i>	<i>JN</i>	<i>Certificate Name</i>	<i>Description</i>	<i>Vintage</i>	<i>App</i>	<i>Nose</i>	<i>Palate</i>	<i>Total</i>	<i>Comment</i>	<i>Medal</i>
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MTA Traditional Mead - Any Vintage - 12 Entries

Judged by Wayne Hewett

Class Comment

Huge variety of finished meads. Technique is lacking at times. Not enough honey used at times.

MTA	1	John Hayman - 4 Dogs Brewery	Macadamia Mead, SG=1.010	2014	3	4.5	8	15.5	Earthy nose does not marry particularly well. Good expression of honey on palate; good acid balance and length.	Bronze
MTA	2	Stephen Stepic	Mead - Honey, SG=10	2016	2.5	5.5	8.5	16.5	Lifted citrus and honey nose continues to the palate. Orange blossom? Clarity is an issue, but a good dry mead.	Bronze
MTA	3	Joel Robinson	Honey yeast, SG=1.003	2015	2	4.5	7	13.5	Yeasty and aldehydic characters. Palate compromised by sediment.	
MTA	4	Joel Robinson	BOMM Bray's One Month Mead Recipe, SG=1.005	2016	2.5	4	7	13.5	Nose has soapy character that continues to palate. Cleaner ferment and balance needed.	
MTA	5	Graham Scott	Mead Henry's Front Verandah	2016	3	6.5	9	18.5	Clear and bright appearance. Palate well balanced with honey and acid. Well done.	Gold
MTA	6	Harridge Family	Stringybark Honey, SG=1.010	2015	3	6	6.5	15.5	Herbaceous and ferment-affected nose. This carries through to the palate. Honey presence lacking, balance lacking.	Bronze
MTA	7	Shepherd Vale	Mead	2016	3	5	6	14	Nose has distinct celery / grass character. Honey source? Ferment? Sweetness helps palate, but is too sweet. Finish is short.	
MTA	8	Joel Robinson	Honey yeast, SG=1.005	2015	3	4.5	5.5	13	Nose and palate oxidised, affecting finish. Recommend more honey next time.	
MTA	9	John Hayman - 4 Dogs Brewery	Tea Tree Mead, SG=1.010	2014	3	6	6.5	15.5	Nose affected by ferment. good mouthfeel, but honey presence insufficient. Good effort, balance is fine.	Bronze
MTA	10	Frank Galati	Mead Traditional	2015	3	5	7	15	Lifted citrus / alcohol nose. Acid too heavy handed. Recommend blending various meads to achieve best result.	
MTA	11	Hamish Lucas	Redgum Honey	2015	2.5	5	8.5	16	Nose and palate don't quite reflect the strength of Red Gum. Clean on palate, but short length. Alcohol down.	Bronze
MTA	12	Jean-Pierre de Mezieres	Orange Blossom Honey, SG=1.048	2016	3	6	8.5	17.5	Florals on nose challenged by ferment character. Good layered palate and length. Good honey character.	Silver

<i>Class</i>	<i>JN</i>	<i>Certificate Name</i>	<i>Description</i>	<i>Vintage</i>	<i>App</i>	<i>Nose</i>	<i>Palate</i>	<i>Total</i>	<i>Comment</i>	<i>Medal</i>
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NOV Novelty Class - 6 Entries

Judged by Jean-Pierre Last

Class Comment

Should spirits be in a wine show? Tequila allowed raw spirit character to be accepted. Wines sugar dominant.

NOV	1	James Read	Tequila Silver Anos Blue Agave		3	6	7	16	Star bright. Raw spirit aroma / taste. Clean, not overpowering reasonably refined.	Bronze
NOV	2	James Read	Tequila Anos Gold Blue Agave		3	5	6	14	Star bright, not gold enough! Raw spirit aroma. Less intense than Silver version but not as smooth. Would benefit from ageing in oak.	
NOV	3	James Read	Cocoquila Tequila Coconut Blue Agave		3	5.5	7	15.5	Star bright. Coconut evident but raw spirit evident. Coconut in Tequilas integrates into fine spirit.	Bronze
NOV	4	Damei Li	White Rice No preservatives or additives, SG=1.100	2015	2.5	5	6	13.5	Sediment present. Sweetness on nose and palate. Sugar dominant. Fruity character (pears?)	
NOV	5	James Read	Honey Rye Whisky Rye conv		3	5	6	14	Star bright. Raw spirit dominates bouquet. Some honey evident - would benefit from ageing in oak barrel.	
NOV	6	Damei Li	Red Rice No preservatives or additives, SG=1.1200	2014	2.5	5	5.5	13	Sediment present. Burnt aroma on nose. Sugar dominant, try reducing sugar next time.	

Class JN Certificate Name Description Vintage App Nose Palate Total Comment Medal

PGA Professional Class - Grape Wine Any Type, Any Vintage - 8 Entries

Judged by Christian Maier

Class Comment

A strong class. Technically correct. Great expression of fruit with appropriate stylistic expression. A fortified that showed particularly well alongside a great chardonnay.

PGA	1	Helmut Doerner Mt Slide Vineyard	Chardonnay	2016	3	6	8.5	17.5	Great colour. Bright, yellow gold. Complexity on nose, balanced fruit and oak peach ripeness. balanced palate, subtle oak. medium length modern style.	Silver
PGA	2	Helmut Doerner Mt Slide Vineyard	Pinot Noir Rose	2016	3	6	7.5	16.5	Attractive salmon pink colour. Enticing nose showing savoury notes and red fruit. balanced palate, dry but could show refreshing acids.	Bronze
PGA	3	Metung Wines	Shiraz	2014	3	4	6	13	Obvious vermilion oak dominating very ripe palate. Oak on palate. Lacking balance.	
PGA	4	Metung Wines	Shiraz/Durif Fortified	2015	3	6.5	9	18.5	Cherries black. Richness of aromas. Dark chocolate. Good nose. Almond paste on palate. Well made. Alcohol in check. Very pleasant.	Gold
PGA	5	Helmut Doerner Mt Slide Vineyard	Pinot Grigio	2016	3	5.5	7.5	16	Bright and pale yellow. Varietally correct, with ripe peach/yellow plum. Balanced palate, light on texture, medium acidity. But attractive.	Bronze
PGA	6	Helmut Doerner Mt Slide Vineyard	Pinot Noir	2016	3	7	8	18	Bright and attractive colour. Varietally correct, extremely attractive aroma. Briary. Savoury and spice. Some C.O.B. on palate. Dry but slightly hollow.	Silver
PGA	7	Metung Wines	Durif Current Vintage	2016	3	5	7	15	Earthy and wood notes. Extracted and high alcohol. Somewhat balanced palate, with reasonable good finish.	
PGA	8	Metung Wines	Durif	2014	3	6.5	8.5	18	Nice fruity expression. Black fruit and chocolate. great body, expressing attractive fruit with some tannins and backbone.	Silver

<i>Class</i>	<i>JN</i>	<i>Certificate Name</i>	<i>Description</i>	<i>Vintage</i>	<i>App</i>	<i>Nose</i>	<i>Palate</i>	<i>Total</i>	<i>Comment</i>	<i>Medal</i>
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PMA Professional Class - Mead - Any Type, Any Vintage - 3 Entries

Judged by Wayne Hewett

Class Comment

Solid class, perhaps dominated by sweetness. wines showed excellent technique.

PMA	1	MountainView Meadery	Clarrot Clover and Carrot Honey, SG=1.040	2015	3	5	8	16	Brilliant gold. Subtle blossom aroma, with rich honey notes. Mid palate shows sweetness and sharp acid. Sweetness dominates on length	Bronze
PMA	2	MountainView Meadery	Blackberry Blackberry Honey, SG=1.050	2014	3	5.5	8	16.5	Pale straw appearance, understated honey and floral notes. Unctuous mid palate perhaps needing more intensity, sweetness dominates back palate.	Bronze
PMA	3	MountainView Meadery	West Coast Bush Beekeepers Special, SG=1.050	2014	3	6	8.5	17.5	Pale gold straw. Rich waxy, briary forest nose. Pronounced layering of palate, but intensity matches sweetness, good length.	Silver

Class *JN* *Certificate Name* *Description* *Vintage* *App* *Nose* *Palate* *Total* *Comment* *Medal*

RBC **Red Blended Wine - Current Vintage - 17 Entries**

Judged by *Geoff Anson*

Class Comment

A well made class of wines. Achieving fruit ripeness is important to making balanced wines.

RBC	1	Paul Finn	Merlot/Cabernet Sauvignon	2016	2.5	5	6	13.5	Opaque, dull red. Green stalky aromas lacks fruit. Light fruit vegetative. Good tannin.	
RBC	2	Mario & Izabella Fantin	Cabernet Sauvignon/Merlot	2016	3	5.5	7	15.5	bright red.Menthol nose, clean. Riper fruit would add aroma. Good fruit on palate, long length.	Bronze
RBC	3	Francis Balla	Red Muscat / Grenache 50/50	2016	2.5	6	6	14.5	Dull red,possible high pH. Lifted fruits, muscat nose, simple. Simple, sweet palate, high tannin. Unbalanced.	
RBC	4	Shepherd Vale	Grenache/Shiraz/Mataro	2016	3	6.5	7.5	17	Bright red. Savoury vinus nose, complex but non varietal. Long length, sweet fruit and good tannin.	Silver
RBC	5	Paul Finn	Merlot/Cabernet Sauvignon B	2016	3	5.5	6	14.5	Deep crimson. Leafy, vegetative nose. Fruit could be riper. Palate lacks fruit and is short.	
RBC	6	Nikola Sango	Merlot/Cabernet Sauvignon	2016	3	6	6.5	15.5	Deep crimson. Clean nose, subdued fruit, but pleasant. Light palate, sweet (residual sugar?) and medium length.	Bronze
RBC	7	Joseph Grech	Shiraz/Merlot	2016	2.5	5	5.5	13	Medium colour, some browning. Subdued fruit on nose, slightly bacterial aromas. Little fruit on palate, short, bacterial. Watch cleanliness.	
RBC	8	Shepherd Vale	Sagranito/Merlot	2016	2.5	5.5	7	15	Dense, dull, closed nose, clean but little varietal. Sweet front palate, falls away quickly. Good tannin though presently overpowers fruit.	
RBC	9	Carlo Ceravolo	Cabernet Sauvignon/Merlot 13.5%	2016	3	6.5	9.5	19	Bright crimson. Rich integrated aromas. Full palate, fresh berries, lifted. Good oak. Soft tannin and acid.	Gold
RBC	10	Graham Scott	Shiraz Merlot Pinot Foster Red, SG=.998	2016	3	6.5	7.5	17	Crimson. Light but complex integrated nose. Sweet on front palate, light flavours, light tannins.	Silver
RBC	11	Djuro Katta	Shiraz/Cabernet Sauvignon	2016	3	5.5	8	16.5	Crimson. Clean nose, sweet but simple. Well integrated palate, flavours carrying through. good length.	Bronze
RBC	12	George Sinnis	cabernet Sauvignon Merlot GS	2016	3	6.5	9	18.5	Dense colour, bright. Ripe, brooding aromas, well integrated. Sweet fruit integrated, drying tannins. Clean	Gold
RBC	13	Birdwood Estate	Shiraz/Cabernet Sauvignon	2016	3	6	9	18	Dense colour. Ripe, dark fruit. Some sulphur/mercaptins. Lack of racking. Charry, dark fruit palate, sweet integrated fruit. Long length, good acid.	Silver
RBC	14	The Artisan's Equipment Store	Merlot/Cabernet Sauvignon Wollert Estate	2016	3	5.5	6	14.5	Bright colour. Clean aromas. but lacking fruit. Sweet light fruit, simple palate, short. Mousy aftertaste.	
RBC	15	Richard Webb	Cabernet Sauvignon/Merlot	2016	3	6	8	17	Bright colour. Light nose but nice integrated fruit aromas. Pale and light, but has good fruit and is well integrated. light tannins and low acid.	Silver

<i>Class</i>	<i>JN</i>	<i>Certificate Name</i>	<i>Description</i>	<i>Vintage</i>	<i>App</i>	<i>Nose</i>	<i>Palate</i>	<i>Total</i>	<i>Comment</i>	<i>Medal</i>
RBC	16	Da McDiPa Wine Coop	Cabernet Sauvignon/Merlot	2016	3	6	8	17	Dense colours, bright. Ripoe integrated aromas. Well integrated light fruit. good length on finish.	Silver
RBC	17	Terry Norwood	Italian Heritage Blend	2016	3	6	7.5	16.5	Pale bright colour. Sweet clean nose (muscat?). Pleasant light palate. Long length. Balanced (light) tannins. Fresh.	Bronze

Class JN Certificate Name Description Vintage App Nose Palate Total Comment Medal

RBP Red Blended Wine - Previous Vintage - 36 Entries

Judged by Luke Campbell (1 - 18) Class Comment

Tom Hill (1 - 18 Consultant) Solid class . A tendency to add too much acid in an attempt to achieve balance. Could be toned down. Oxidation an issue for some wines - stelvin would resolve.
Glenn Mills (19-36)

RBP	1	John Utano	Cabernet Sauvignon/Merlot	2012	3	4	6	13	Under ripe fruit note. Hot, bitter harsh tannins.	
RBP	2	Phil Kemm, Anthony Kemm, Robin Hick	Cabernet Sauvignon/Shiraz 60/40	2008	3	5	5	13	oxidised.	
RBP	3	Phoenix Rising	Shiraz/Cabernet Sauvignon	2015	3	4	6	13	Perfume. Underripe fruit, lack of flavour.	
RBP	4	David Pope	Cabernet Sauvignon/Merlot	2015	3	6	5	14	Nail varnish	
RBP	5	David Pope	Cabernet Sauvignon/Merlot	2009	3	6	8.5	17.5	Perfume balanced aromas. Balance good palate. Nougat.	Silver
RBP	6	Neil Johannesen	Cabernet Sauvignon/Shiraz 2003/2004	2004	3	5	8	16	Good fruit/Great balance.	Bronze
RBP	7	Ganga Wines	Tempranillo/Durif	2014	3	6.5	9	18.5	Attractive, bright. Density, good structure.	Gold
RBP	8	Ganga Wines	Cabernet Sauvignon/Merlot	2014	3	5	6	14	Dead fruit. Soft palate. Lacks concentration.	
RBP	9	Ganga Wines	Grenache/Cabernet Sauvignon	2014	3	4	6	13	Wacky. Consider the blend Cepage. Grenache fruit is good. Cab could be unripe.	
RBP	10	Joseph Grech	Shiraz/Merlot	2015	3	4.5	5.5	13	Dull. Reduction. Stripped.	
RBP	11	David Pope	Pinot/Shiraz	2013	0	0	0	0	Fault - Brettanomyces infection.	
RBP	12	Capitol Hill Estate	Shiraz Cabernet Sauvignon 70% 30%	2014	3	6	6	15	Bright. Floral nose. Beautiful colour. Good fruit, long palate. Highly drinkable.	
RBP	13	Jason Chandler	Merlot/Cabernet Sauvignon, SG=995	2014	3	5	6	14	Good colour. Sugar / oak problem.	
RBP	14	Dave Bulluss (Madred Wines)	Cabernet Sauvignon/Shiraz 50/50	2009	3	6	7	16	Beautiful. Balanced. Well made. Great respect of fruit.	Bronze
RBP	15	Geoff Stephens	Cabernet Sauvignon Shiraz	2015	3	4	6	13	A little hot. Good weight, some clean fruit. Nail varnish.	
RBP	16	Ganga Wines	Grenache/Shiraz/Merlot	2009	3	5	5	13	Hard back palate. Astringent. Over crushed. Bitter tannins.	
RBP	17	Paul Finn	Shiraz/Sangiovese	2015	3	7	9	19	So pretty. Good fruit. Hints of bitter pith over extraction. Good weight. Blood plums!! Varietal.	Gold
RBP	18	Carlo Ceravolo	Cabernet Sauvignon/Merlot 13.5%	2015	3	5	8	16	Pure fruit.	Bronze

<i>Class</i>	<i>JN</i>	<i>Certificate Name</i>	<i>Description</i>	<i>Vintage</i>	<i>App</i>	<i>Nose</i>	<i>Palate</i>	<i>Total</i>	<i>Comment</i>	<i>Medal</i>
RBP	19	Joseph Grech	Shiraz/Merlot	2014	3	5.5	7	15.5	Decent balance, subdued fruit, finishes mid-length.	Bronze
RBP	20	Sangue di Ca'vallo	Shiraz/Cabernet Sauvignon	2015	3	4	6.5	13.5	Evidence of oxidation, bright and vibrant, high in acidity	
RBP	21	David Pope	Cabernet Sauvignon/Merlot	2006	3	3.5	7	13.5	Oxidised, not surprising given age, great colour, vibrant and with decent fruit	
RBP	22	Ganga Wines	Cabernet Sauvignon/Merlot/Shiraz	2010	3	4.5	7	14.5	Bright and deep colour, evidence of oxidation, cabernet comes through on palate, good acid	
RBP	23	David Pope	Merlot/Cabernet Sauvignon	2014	3	3.5	6.5	13	Evidence of brett obscures fruit, out of balance with excess acid	
RBP	24	Joe Landro & Justin O'Connell	Shiraz Cabernet Sauvignon 70% 30%	2015	3	6.5	8.5	18	Good fruit, clean, balance, nice structure. Good length. Classy wine. Nice!	Silver
RBP	25	Terry Norwood	Italian Heritage Blend Withdrawn	2013	0	0	0	0	No entry	
RBP	26	Mario & Izabella Fantin	Cabernet Sauvignon/Merlot	2014	3	6	7	16	Good varietal character, cool-climate cab, balanced great length.	Bronze
RBP	27	Alex Carter	Cabernet Sauvignon 76/71	2015	3	4	6.5	13.5	Lovely colour, slight oxidation, overwhelming structure, jubey.	
RBP	28	RICHMOORE WINES	Shiraz/Cabernet Sauvignon	2015	3	5	7	15	Excess acid, decent texture, but out of balance (go easy on acid adds)	
RBP	29	John Utano	Shiraz/Cabernet Sauvignon	2013	3	4.5	7	14.5	Great colour! Evidence of oxidation, ripe fruit, big wine with decent structure.	
RBP	30	Mario & Izabella Fantin	Cabernet Sauvignon/Merlot	2015	3	6.5	8.5	18	Great colour, structure and texture. Lithe but well-balanced. Very nice wine.	Silver
RBP	31	David Pope	Pinot Noir/Shiraz	2015	3	5.5	7	15.5	Vibrant ruby fruit, good depth of flavour, but high in acid.	Bronze
RBP	32	Capitol Hill Estate	Shiraz Cabernet Sauvignon 70% 30%	2015	3	5.5	7	15.5	Good colour, pleasant nose, residual sugar alas.	Bronze
RBP	33	Stephen Stepic	Sangiovese 5% Cab, SG=13.5	2015	3	5	6.5	14.5	Light in colour, wee bit mousy, good structure, high acid, needs time.	
RBP	34	David Pope	Cabernet Sauvignon/Shiraz/Merlot	2014	3	4	6	13	Evidence of brett, obscures fruit, high in acid.	
RBP	35	Thornbury Wine Co	Grenache Shiraz Mataro, SG=13.5	2015	3	6	7.5	16.5	Good colour, plenty of fruit, chocolate on the palate, slightly high acid	Bronze
RBP	36	Nicholas Pane	Cabernet Sauvignon/Merlot	2015	3	6	8	17	Lovely deep colour, great fruit high acid with good tannin. Will develope nicely.	Silver

Class JN Certificate Name Description Vintage App Nose Palate Total Comment Medal

RCC Red Cabernet Sauvignon or Cab Franc - Current Vintage - 23 Entries

Judged by Sarah Andrew Class Comment

A surprisingly lovely class to judge with freshness and varietal definition. A few volatile acidity issues need addressing. The wines with medals showed balance and varietal character. Top wine included intensity, some complexity and pure varietal definition. Some very well made wines. Acid/tannin balance was handled very well in these wines.

RCC	1	Peter Stepic	Cabernet Sauvignon	2016	3	5	5	13	Reductive nose, very closed and lacking fruit definition. Volatile acid as it opens in the glass. Palate seems unripe with an astringency from volatile acidity. The finished fruit is clipped on back palate.	
RCC	2	Richard Wilford	Cabernet Sauvignon RW	2016	3	7	8.5	18.5	Dusty leather, pencil, dark fruits and dried oregano on nose. Palate shows classic cabernet flavour. Structure with engaging tannin and acid and super long finish. Defies its youth - delightful.	Gold
RCC	3	Joe Landro & Justin O'Connell	Cabernet Sauvignon	2016	3	5	6	14	Herbal and minty nose with lifted aromas. Palate shows pleasant fruit - an unusual sweetness on mid-palate and the finish is without tannic framework and acid drive.	
RCC	4	Ray Davis	Cabernet Sauvignon	2016	3	6	7	16	Youthful blackcurrants and cassis with spice and herbal note. The palate is warm from alcohol with hint of sweet fruit. Oak spice and tannin supported by fruit weight and intensity. A long and warm finish.	Bronze
RCC	5	John Utano	Cabernet Sauvignon Briars	2016	3	6	7	16	Youthful with blackcurrant cassis - leafy notes and hint of bramble. Dry palate with varietal profile. Acid to drive and tannin to ground the mouthfeel. Looking very good for young cabernet.	Bronze
RCC	6	Russell	Cabernet Sauvignon A	2016	3	6.5	6.5	16	Clean and vibrant with a lovely spice and youthful fruit. Palate shows fresh clean fruit, a little light in weight and intensity and tannin. Keeps this as a simple wine.	Bronze
RCC	7	Phill Blight	Cabernet Sauvignon	2016	3	5	6	14	Green mercaptans, herbal nose is dominant. Palate is dusty and herbal character grows, which over-rides the youthful fruit. Finish is short. Possible ferment issue?	
RCC	8	Russell	Cabernet Sauvignon B	2016	3	6	6	15	Youthful blue / red fruits with sweet spice on nose. Palate is dry and a touch reductive, losing the vibrant on nose. Herbal back palate with medium length. A little disjointed.	
RCC	9	Neagle/Cappellani	Cabernet Sauvignon	2016	3	6	7	16	Herbal with minty / eucalypt nose. Dark cherry and berries on palate with spice and cool menthol character. Youthful, vibrant and definitely varietal profile. Well done.	Bronze
RCC	10	Brendan Bowe	Cabernet Sauvignon Bin 2, SG=14	2016	3	5.5	5.5	14	fresh and vibrant blackcurrants, pencilled and cassis with spice. Varietal palate with integrated tannins. Nice. Dark berries. Finish very dry, which dominates back palate and takes away from profile.	
RCC	11	Steve Brown	Cabernet Sauvignon B, SG=997	2016	3	5.5	6	14.5	Fading colour, forward fruit. Suggests older vintage. Christmas sage, leather and cassis. Palate shows youthfulness with drying tannin. Finish a little short and tart.	
RCC	12	Harridge Family	Cabernet Sauvignon	2016	3	6	6	15	Fresh vibrant dark fruits - blackcurrants, spice and dry herbs on nose. A dry palate with tannin up front - slightly dusty. Primary fruits and vibrant acid carries length. Finish slightly warm and very dry.	
RCC	13	Jill	Cabernet Sauvignon	2016	3	5.5	7	15.5	Clear. Herbs, blackcurrant. Overly sweet palate masks a bitterness. Simple. Nose good. Palate ok.	Bronze

<i>Class</i>	<i>JN</i>	<i>Certificate Name</i>	<i>Description</i>	<i>Vintage</i>	<i>App</i>	<i>Nose</i>	<i>Palate</i>	<i>Total</i>	<i>Comment</i>	<i>Medal</i>
RCC	14	Brendan Bowe	Cabernet Sauvignon Bin 1, SG=14	2016	3	5	5.5	13.5	Clear. Sweet / sour on nose and palate. Some black fruit. Hard tannin on back palate contributes to bitterness. Good length of fruit.	
RCC	15	D J Milner	Cabernet Sauvignon	2016	3	5	5	13	Ok clarity. Overall, fruit oxidised. Spike of sourness on dead fruit. Monitor sulphur dioxide levels and ullages in storage.	
RCC	16	David Wood	Cabernet Sauvignon The Briars	2016	3	4.5	6	13.5	Touch turbid. Bruised apple, lacks freshness. Needs concentration of flavour. Acid sticks out. macerate fruit and monitor sulphur dioxide. This will bind the aldehydes.	
RCC	17	Trevor Roberts	Cabernet Sauvignon	2016	3	6	6.5	15.5	Good clarity. Jubey, blueberry. Oak use. Sweet vanilla - touch heavy. Fruit weight very good. Leaves a charred flavour. Ease up on oak. Otherwise good.	Bronze
RCC	18	Julie Game	Cabernet Sauvignon	2016	3	5.5	7	15.5	Clear Subtle, herbs,formic acid. Structurally ok Tannins a touch aggressive for weight of fruit Some nice flavours	Bronze
RCC	19	David Hart	Cabernet Sauvignon	2016	3	6.5	8	17.5	Clear, bright. Raspberry Slight confected note. Whole bunch character.Bright fruit, ripe, mouth filling. Structure- tanin acid balanced. Very good, not overly cabernet like	Silver
RCC	20	Capitol Hill Estate	Cabernet Sauvignon	2016	2.5	6	8	16.5	Touch dull appearanceMuted fruit. Palate has ripe red fruits. OK weight. Hint of tannin bitterness, slightly dried out of back palate Nice wine	Bronze
RCC	21	Alex Carter	Cabernet Sauvignon 71	2016	3	5.5	7	15.5	Clear. Chocolate leather. Over extracted Tannin dominates. Some nice fruit but outshone by tannin. Careful with extraction and oak /tannin addition	Bronze
RCC	22	Matthew F Drew	Cabernet Sauvignon	2016	3	5	5.5	13.5	Good appearance Dulled fruit , oxidised. VA creeping in causes sour 'spike' on palate. Structure OK beneath, Keep vessels topped, SO2 at 30 ppm	
RCC	23	Howard Devlin	Cabernet Sauvignon	2016	2.5	5	6	13.5	Dull appearance Muted nose, some oxidation. Palate has the beginnings of cork taint. Some good things beneath. Fruit structure and tannin. Keep vessels topped Consider screwcap	

Class JN Certificate Name Description Vintage App Nose Palate Total Comment Medal

RCP Red Cabernet Sauvignon or Cab Franc - Previous Vintage - 42 Entries

Judged by Sarah Andrew (25 - 42) Class Comment

Christian Maier (25-42 C) A strong class with lovely varietal definition. Great fruit profile and use of oak in top medal wines. The class created much positive debate amongst the judges. Surprisingly consistent green fruit profile. Some excessive acid adjustment or high pH early development. Oak quality was highly variable.
Chris Collier (1-24)

RCP	1	Peter Enness	Cabernet Sauvignon	2015	3	6.5	6	15.5	Nice fruit. Medium intensity. Finishes a bit acid however which shortens the palate.	Bronze
RCP	2	Nicholas Pane	Cabernet Sauvignon/Merlot Withdrawn	2015	0	0	0	0	WITHDRAWN	
RCP	3	Neil Johannesen	Cabernet Sauvignon	2003	3	5	6	14	Nice developed complexity but palate has deteriorated.	
RCP	4	David Wood	Cabernet Sauvignon The Briars	2015	3	5.5	7	15.5	Fruit nice and bright but a bit green. Palate lacks a bit of tannin weight. Clean and nice.	Bronze
RCP	5	RICHMOORE WINES	Cabernet Sauvignon	2014	3	6	7.5	16.5	Very nice fruit profile. Complex and varietal. Nice tannin length and weight.	Bronze
RCP	6	Peter Stepic	Cabernet Sauvignon	2015	3	5	7	15	Minty, slightly green fruit. Great tannin. Simple but nice.	
RCP	7	Steve Brown	Cabernet Sauvignon M, SG=997	2015	3	6	7.5	16.5	Great fruit profile. Good palate weight. Nicely extracted. Clean and should age elegantly.	Bronze
RCP	8	Ganga Wines	Cabernet Sauvignon	2014	2.5	4	6.5	13	Overly developed. Fruit lost to oxidation.	
RCP	9	RICHMOORE WINES	Cabernet Sauvignon	2015	3	5.5	6.5	15	Nice riper fruit profile. Good intensity. Palate a bit short lacking tannin to match fruit intensity.	
RCP	10	Geoff Stephens	Cabernet Sauvignon	2013	3	5	7.5	15.5	Slightly subdued nose. Nice elegant palate with great persistence.	Bronze
RCP	11	Phoenix Rising	Cabernet Sauvignon	2015	3	6	7	16	Great intensity and balance throughout. Big wine, just slightly green ripeness profile.	Bronze
RCP	12	Jason Chandler	Cabernet Sauvignon, SG=995	2014	3	6	7.5	16.5	Nice developed complexity on the nose. Palate has developed a bit much though with back palate not quite up to the rest.	Bronze
RCP	13	Craig Algie	Cabernet Sauvignon	2012	3	7	9	19	Spicy and elegant, worthy of burgundy. Fruity and savoury. Perfect balance. Varietal.	Gold
RCP	14	Matthew F Drew	Cabernet Sauvignon	2012	3	5.5	6.5	15	Nice, round, elegant but a bit developed and acidic on the back.	
RCP	15	Craig Algie	Cabernet Sauvignon	2013	3	6	8	17	Minty nose. good intensity. Nice extraction and balance.	Silver
RCP	16	Stephen Walker	Cabernet Sauvignon, SG=.94	2015	3	4	7.5	14.5	Estery, green nose. Intense but bubblegum ferment character. Back palate nice extraction but hard oak.	
RCP	17	John Utano	Cabernet Sauvignon Briars	2014	3	5.5	6.5	15	Slightly vegetal nose, medium intensity. Palate has good fruit but finishes short and acid lacking tannin and oak.	

<i>Class</i>	<i>JN</i>	<i>Certificate Name</i>	<i>Description</i>	<i>Vintage</i>	<i>App</i>	<i>Nose</i>	<i>Palate</i>	<i>Total</i>	<i>Comment</i>	<i>Medal</i>
RCP	18	John Utano	Cabernet Sauvignon Briars	2013	3	6	8.5	17.5	Nice nose, developed complexity. Nice chewy back palate. Nice but without great intensity.	Silver
RCP	19	Steve Brown	Cabernet Sauvignon B1, SG=997	2013	3	6	6	15	Soft, developed fruit complexity on nose but palate lacks grip and length.	
RCP	20	Neagle/Cappellani	Cabernet Sauvignon	2015	3	5	7	15	Intense but vegetal, minty, leafy nose. Similar fruit on palate with good grip but simple.	
RCP	21	Joe Landro & Justin O'Connell	Cabernet Sauvignon	2015	3	5	7	15	Nice elegant wine. Balanced but lowish intensity and mild back palate.	
RCP	22	Geoff Stephens	Cabernet Sauvignon	2015	3	5	6.5	14.5	Fruit a bit too developed. Sweet on palate lacking in extraction.	
RCP	23	Russell	Cabernet Sauvignon	2015	3	5.5	8	16.5	Great long fruit. Good but dusty oak support. Could do with more tannin extraction.	Bronze
RCP	24	Mount Lilydale Mercy College	Cabernet Sauvignon, SG=.99	2015	3	6.5	8	17.5	Intense, slightly vegetal fruit. Nice juicy back palate but a tad short.	Silver
RCP	25	John Utano	Cabernet Sauvignon Briars	2015	3	7	9	19	Deep colour, youthful nose - a vibrant varietal palate with high acid and dusty tannins in check with fruit profile. Engaging and long finish.	Gold
RCP	26	David Pope	Cabernet Sauvignon	2014	3	5	5	13	Brett huge on nose. Out of condition. Did not taste.	
RCP	27	Stephen Stepic	Cabernet Sauvignon Heathcote, SG=13.5	2015	3	5	5	13	Mercaptan nose - herbal and green all dominate ripe fruit profile. Palate is green and lean with a sour short finish. Mercaptan issue.	
RCP	28	Howard Devlin	Cabernet Sauvignon	2013	3	7	7	17	High minty note on nose with dark fruits showing development and oak spice. Varietal, fresh and vibrant with lovely acid and tannin engagement. A long finish.	Silver
RCP	29	Frank Geremia	Cabernet Sauvignon	2015	3	6.5	7	16.5	Deep colour in glass with varietal definition showing cassis and spice and dry herbs on nose. Vibrant and varietal palate with dusty tannins, fruit weight and finish. Sweet?	Bronze
RCP	30	Peachwood Rising	Cabernet Sauvignon, SG=14	2015	3	5	5	13	Early development. Cooked fruit, almost amarone-like (dried fruit) colour also fading early palate lacks cabernet structure. Possible oxidation?	
RCP	31	Peter Stepic	Cabernet Sauvignon	2013	3	4.5	6	13.5	VA - varnish dominant on nose. Metallic palate with wine out of condition. Bitter finish. Volatile acidity is the issue.	
RCP	32	David Hart	Cabernet Sauvignon	2013	3	7	8.5	18.5	New oak spice dominant on nose, but backed by fruit weight and intensity. Power, yet restraint. Varietal definition and smart wine making. Well done.	Gold
RCP	33	Steve Brown	Cabernet Sauvignon B3, SG=997	2015	3	7	7.5	17.5	Varietal nose with dark berries, oak notes, leather and sage and a subtle herbal undertone. Palate is varietal with nice tannic drive matched by fruit weight. A long finish.	Silver
RCP	34	Rodney Beaumont	Cabernet Sauvignon, SG=.993	2015	3	7	7	17	Varietal flavours with good acid and tannins. Balance not overly complex, but all in check.	Silver
RCP	35	Steve Brown	Cabernet Sauvignon B2, SG=997	2014	3	6.5	7.5	17	Prominent, new oak spice in nose and carries through on palate to give a chappy mouth-feel. Dusty characters and developing fruit on palate. Varietal showing bottle age.	Silver

<i>Class</i>	<i>JN</i>	<i>Certificate Name</i>	<i>Description</i>	<i>Vintage</i>	<i>App</i>	<i>Nose</i>	<i>Palate</i>	<i>Total</i>	<i>Comment</i>	<i>Medal</i>
RCP	36	Stephen Walker	Cabernet Franc, SG=.97	2015	3	6	6.5	15.5	Bright colour, primary fruits of cassis and blackcurrant with subtle oak spice. Palate is bright. Juicy with tannins in check and good acid to carry the finish. Lifted and leafy.	Bronze
RCP	37	Matthew F Drew	Cabernet Sauvignon	2014	3	6	6	15	Dark fruits and cherry cola on nose. Dry herbs as opens in glass. Palate is dry and dusty with integrated tannins and acid to carry fruit flavour. A coffee bean character over-rides on the finish.	
RCP	38	Howard Devlin	Cabernet Sauvignon	2014	3	6	6	15	Fresh and vibrant with menthol notes. A herbal undertone and dark berries. Blackcurrant juice on palate. Pleasant fruit but simple. Needs greater fruit weight and intensity.	
RCP	39	David Hart	Cabernet Sauvignon	2014	3	6	7.5	16.5	Leafy tobacco nose and pencilled with energy. The palate is varietal with lovely fruit profile and tannic structure, but falls away.	Bronze
RCP	40	Howard Devlin	Cabernet Sauvignon	2015	3	7	7	17	Bright and fresh in glass with blackcurrants, cassis, leather and dry herbs. Dusty notes with pleasant acid and tannin inter-play. The finish is dry with nice fruit flavours. A varietal wine. However, a cork taint (TCA) character grows in glass and on palate.	Silver
RCP	41	Dave Bulluss (Madred Wines)	Cabernet Sauvignon	2015	3	5.5	7	15.5	Deep colour with medium intensity of aromas - cooked fruit, dusty and subtle herbs. Varietal on palate, but lacks vibrancy and youthful fruit flavours for a 2015. Very warm finish.	Bronze
RCP	42	Dave Bulluss (Madred Wines)	Cabernet Sauvignon Reserve	2015	3	7	8.5	18.5	Colour fading for a young wine. Nose very closed, despite this, is varietal and leafy. Palate dry with acid drive, developing fruit (early for young wine). Tannins, dusty and medium finish. High glycerol mouthfeel, which is un-varietal.	Gold

Class *JN* *Certificate Name* *Description* *Vintage* *App* *Nose* *Palate* *Total* *Comment* *Medal*

RLC **Red Less Common Varieties - 25 Entries**

Judged by *Martin Grinbergs*

Class Comment

An interesting class. Many wines show signs of oxidation.

RLC	1	Peter Enness	Tempranillo	2016	3	5	7	15	Intense red. Clean nose lacking in fruit aroma. clean fresh palate with wine acid balance.	
RLC	2	Joe Urbani	Nero D'Avolo	2016	3	6	6	15	Brilliant red colour. Subdued complex aromas. Clean palate. Good acid balance. Thin finish.	
RLC	3	Bill Henderson	Sagrantino 16	2016	3	6	5.5	14.5	Red / black colour. Perfume nose. Firm extracted tannin on palate. Hint of 'mousiness'.	
RLC	4	Steve Brown	Durif, SG=997	2016	3	6	5	14	Dark red / purple colour. True to style. Aromatic nose. Lacks fruit softens on the palate.	
RLC	5	David Hart	Sangiovese	2016	3	5	7	15	Bright red colour. Muted aromatics. Soft front palate with a firm tannic finish. Good acidity.	
RLC	6	Trevor Drysdale	Tempranillo	2016	3	5	6	14	Colour slightly on the light side. Dull mercaptans on nose. Extracted hard finish.	
RLC	7	Peter Enness	Sangiovese	2016	3	5.5	6.5	15	Bright red colour. Slightly sulphidic nose. Pleasant front palate with a firm finish.	
RLC	8	Carlo Ceravolo	Sangiovese 13.5%	2016	3	6	7	16	Red / black colour. Clean weak aromatics. Pleasant balanced palate.	Bronze
RLC	9	David Hart	Petite Syrah	2016	3	6	6	15	Intense red / black colour. 'Sweet' estery nose. Soft palate with a flat (lacking acid) finish.	
RLC	10	J & N Fruci	Sangiovese	2016	3	5	5.5	13.5	Deep red / black colour. Hint of oxidation. Odd thin palate. High acid on finish.	
RLC	11	Shepherd Vale	Sagranito	2016	3	6	7	16	Red / black colour. Pleasant integrated aromas. Good acid balance. Soft tannins on finish.	Bronze
RLC	12	Chateau Thornbury	Tempranillo	2016	3	5	6	14	Good colour. Volatility detracts from quality. High acid on palate.	
RLC	13	Robert Fedrigo	Grenache RF	2016	3	4	6	13	Light red colour. Oxidised nose. Thin palate.	
RLC	14	Paul Finn	Sagrantino M	2016	3	4	6	13	Red / black colour. Volatility on the nose. Thin palate, but good acidity.	
RLC	15	Mario Fantin & John O'Callaghan	Sagrantino	2016	3	5	7	15	Moderate red colour. Clean simple nose. Pleasant palate with a clean finish.	
RLC	16	Chateau Thornbury	Sangiovese	2016	3	6	6	15	Dear red / black colour. clean fresh nose (some oxidation). clean palate, good acid. Short finish.	
RLC	17	Shepherd Vale	Grenache	2016	0	0	0	0	Orange colour. Not true to grape variety. Oxidised.	
RLC	18	Danny Cappellani	Sagrantino	2016	3	6	7	16	Dark red colour. Very floral nose. Rose-water aromatics. Full palate, lingering	Bronze

<i>Class</i>	<i>JN</i>	<i>Certificate Name</i>	<i>Description</i>	<i>Vintage</i>	<i>App</i>	<i>Nose</i>	<i>Palate</i>	<i>Total</i>	<i>Comment</i>	<i>Medal</i>
RLC	19	Paul Finn	Sagrantino	2016	3	6.5	8	17.5	Dark red colour. Moderate aroma. Pleasant fruit on the palate. Clean tannin finish.	Silver
RLC	20	Ray Davis	Sangiovese	2016	3	6.5	9	18.5	Dark red colour. Clean nose. Full palate with good acid balance. Fine tannin finish.	Gold
RLC	21	Richard Wilford	Zinfandel RW	2016	3	6	6	15	Dark red / black colour. Clean but simple nose. Full palate with a soft finish.	
RLC	22	Paul Finn	Sagrantino S	2016	3	6	6	15	Deep red / black colour. Rosewater nose with some volatility. Pleasant finish with a hint of bitterness.	
RLC	23	J & N Fruci	Tempranillo	2016	3	5	6	14	Red / black colour. Hint of oxidation. Thin on palate. Nice acidity.	
RLC	24	Daniel Emanuelli	Monte Pulciano	2016	3	6.5	7.5	17	Intense dark red / black colour. Subdued aromatics. soft palate lacking acidity. Intense tannin finish.	Silver
RLC	25	Shepherd Vale	Mataro	2016	3	4	6	13	Signs of oxidation. Thin palate. Soft finish.	

Class *JN* *Certificate Name* *Description* *Vintage* *App* *Nose* *Palate* *Total* *Comment* *Medal*

RLP Red Less Common Varieties - Previous Vintages - 15 Entries

Judged by *Glenn Mills*

Class Comment

Eclectic class. Very solid quality throughout with good fruit and well structured wines, many of which will last a long time. Nice job all round.

RLP	1	Matthew F Drew	Sangiovese	2015	3	5.5	7	15.5	Bright and clear, tightly structured. Some developed fruit characters, not as fresh as expected. Oak.	Bronze
RLP	2	Dario Sommero	Barbera DS	2015	3	4	7	14	Deeply coloured, evidence of oxidisation, high levels of acid which disrupt the balance. Deep and dark fruits.	
RLP	3	David Hart	Tempranillo	2014	3	5.5	7	15.5	Deep and bright, eucalypt/methol on the nose masks fruit. Sweet, concentrated fruit on the palate. High acidity	Bronze
RLP	4	Trevor Drysdale	Tempranillo	2014	3	4	6.5	13.5	Lovely purple tinged colour, not the expected bright fruit flavours which seemed dulled down. Balanced otherwise.	
RLP	5	Jill	Durif	2014	3	6	8	17	Deep garnet, some spearmint on the nose, generous fruit on the palate with nice tannin definition and length	Silver
RLP	6	Ganga Wines	Pertite Verdot	2012	3	5	7.5	15.5	Clear and bright, sweet fruited and clean with good texture although does fade slightly on back palate	Bronze
RLP	7	Trevor Drysdale	Tempranillo	2015	3	5	8	16	Sweet fruited, mid-weight with nice tension and structure	Bronze
RLP	8	David Hart	Petite Syrah	2015	3	5	8	16	Deep eucalypt nose that carries through to the palate, but doesn't mask jubey fruit. Good tannin structure.	Bronze
RLP	9	David Hart	Tempranillo	2015	3	4	7	14	Evidence of oxidation, palate out of alignment with high acid but lovely colour.	
RLP	10	Steve Brown	Durif, SG=997	2015	3	6	8	17	Good colour, up-front oak, fruit but also savoury character. A well made wine that shows restraint.	Silver
RLP	11	Alfred Keith Boulby	Chambourcin	2014	3	6	7	16	Lovely depth of colour, light on its feet but with good concentration. High in acid.	Bronze
RLP	12	Jill	Durif	2015	3	6	8	17	Mint and eucalypt, highly structured and concentrated. A wine made for the long haul that will travel well	Silver
RLP	13	Jason Chandler	Grenache, SG=996	2013	3	5.5	7	15.5	Very light in colour but with decent viscosity and persistence. Perhaps more skin contact next time	Bronze
RLP	14	Daniel Emanuelli	Sangiovese	2015	3	6.5	9	18.5	Deeply coloured with concentrated fruit and spice, great structure and length	Gold
RLP	15	Bill Skoufis, Leon Pavlopoulos, Colin Ure	Petit Verdot Heathcote, SG=1.106	2014	3	5.5	7	15.5	Very structured, super ripe fruit with good persistence.	Bronze

<i>Class</i>	<i>JN</i>	<i>Certificate Name</i>	<i>Description</i>	<i>Vintage</i>	<i>App</i>	<i>Nose</i>	<i>Palate</i>	<i>Total</i>	<i>Comment</i>	<i>Medal</i>
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RMC Red Merlot- Current Vintage - 10 Entries

Judged by *Caroline Tunnell-Jones* **Class Comment**

A lot of overripe fruit being used, high alcohol across the board, but no problems with oxidation and top examples showing good balance of fruit intensity, ripeness and lower alcohol.

RMC	1	Frank Geremia	Merlot	2016	3	5	6	14	Strawberry, red plum medium intensity, touch of spice. Medium strawberry, stewed, alcohol showing through.	
RMC	2	William Loughlin	Merlot	2016	3	5.5	7	15.5	Colour showing early age. Low intensity nose, touch of strawberry. Little bit of strawberry, plum. Touch of chalky tannin overall balanced but lacks length and intensity.	Bronze
RMC	3	Shepherd Vale	Merlot	2016	2.5	5.5	6	14	Colour showing early age. Black fruit spectrum and strong cedar and licorice tones. Stewed fruit, fruit cake, slightly alcoholic. Less ripe fruit would improve overall.	
RMC	4	Phoenix Rising	Merlot	2016	3	4.5	5.5	13	Medium intensity nose, strawberry and blackberry, something lacks on the palate brings it down.	
RMC	5	Glen Fortune	Merlot	2016	3	4.5	6	13.5	Dark fruit, black plum medium intensity on nose. Dark fruit on the palate with a small touch vanillin spice but alcohol very overpowering.	
RMC	6	Michael & Jessie Clark	Merlot, SG=13.2	2016	3	4.5	5.5	13	Colour developing early. Burnt rubber on nose, tar.cooked vegetable, olives. Overly ripe fruit.	
RMC	7	Harridge Family	Merlot	2016	3	5.5	6	14.5	Lifted red and black fruit, medium intensity. Strawberry jam palate with chalky tannins. Alcohol overt. Lacks finesse but drinkable.	
RMC	8	Terry Norwood	Merlot	2016	3	6	8	17	Low intensity strawberry tones. Touch of VA, but bright fruit, strawberry, lighter palate but showing well.	Silver
RMC	9	Trevor Drysdale	Merlot	2016	3	5.5	6	14.5	Medium intensity jammy strawberry tones on nose. Again jammy strawberry and blackberry on palate but despite this alcohol in check, tannin supple	
RMC	10	Daniel Emanuelli	Merlot	2016	3	5.5	7	15.5	Low intensity fruit but great complexity of black fruit and fruitcake tones. Palate as well shows fruitcake and chocolate, Alcohol only slightly overt. Lovely structure.	Bronze

Class *JN* *Certificate Name* *Description* *Vintage* *App* *Nose* *Palate* *Total* *Comment* *Medal*

RMP Red Merlot - Previous Vintages - 17 Entries

Judged by *Adam Keath* *Class Comment*

Interesting bracket where some very old wines looked fresher than young ones. Overall pretty clean making, main distraction early herbaceous characters.

RMP	1	Trevor Drysdale	Merlot	2015	3	5	6	14	Herb al nose, no faults. Clean winemaking but fruit slightly unripe.	
RMP	2	Phil Kemm, Anthony Kemm, Robin Hick	Merlot	2006	3	6	7	16	Frich full, nice sweet fruit, a little herbal on palate but good clean winemaking for a 10 year old wine.	Bronze
RMP	3	Harridge Family	Merlot	2015	3	4	6	13	Slightly oxidative on palate, giving a little VA, more protection / SO2 early on.	
RMP	4	William Loughlin	Merlot	2015	3	6	7	16	Fruity full and rich, nice tannin and intensity - clean and fresh.	Bronze
RMP	5	Ganga Wines	Merlot	2012	3	6	7	16	Some browning in colour but fresh and bright. Nice fruit and tannin. Nice wine.	Bronze
RMP	6	Trevor Drysdale	Merlot	2014	3	5	5	13	Some oxidation causing aldehydes hiding some nice fruit.	
RMP	7	David Pope	Merlot	2010	3	6	6	15	Ripe, rich and full, a little herbal and hollow.	
RMP	8	Michael & Jessie Clark	Merlot, SG=13.0	2014	3	6	7	16	Rich and full on palate. Nice weight and acid. Good clean winemaking.	Bronze
RMP	9	Dario Sommero	Merlot DS	2015	3	6	6.5	15.5	Full, rich and ripe. Nice tannin and acid but a little short in flavour.	Bronze
RMP	10	Stephen Walker	Merlot, SG=.93	2015	3	5	5	13	Aldehyde on nose, oxidative characters detract from fruit. Looks a little old.	
RMP	11	Matthew F Drew	Merlot	2013	3	6.5	6	15.5	Rich full and sweet on the palate, clean and holding well, slight green early pick characters.	Bronze
RMP	12	Phoenix Rising	Merlot	2014	0	0	0	0	Some TCA on wine. Look at any OAK (cork) products used in making!!	
RMP	13	Trevor Drysdale	Merlot	2013	3	6.5	6	15.5	Rich, full and sweet. Clean but very alcoholic and hot.	Bronze
RMP	14	David Pope	Merlot	2015	3	7	7.5	17.5	Sweet fruit, full and rich. Like the weight and length. Clean, a little green - give time!	Silver
RMP	15	Jason Chandler	Merlot, SG=995	2014	3	5	6	14	Herbal early picked fruit. Clean winemaking but herbal characters prevail.	
RMP	16	David Pope	Merlot	2005	3	7	8.5	18.5	For 10 years old, showing great concentration and power sweet fruit.	Gold
RMP	17	Frank Geremia	Merlot	2015	3	6	6	15	Sightly oxidative, aldehyde on palate. Nice bright fruit, medium weight wine. Good balance.	

Class JN Certificate Name Description Vintage App Nose Palate Total Comment Medal

RPC Red Pinot Noir - Current Vintage - 14 Entries

Judged by Loic Le Calvez

Class Comment

2016 was a warm vintage. The wines have some issues with balance and ripeness. The best wines are outstanding.

RPC	1	M & J Summons	Pinot Noir A	2016	3	5	6.5	14.5	Good fruit, long, seed tannins. A little simple.	
RPC	2	Terry Norwood	Pinot Noir MV6 722 Clone	2016	2	4.5	6.5	13	Simple flavours, lacks fresh fruit. Short yet balanced.	
RPC	3	Terry Norwood	Pinot Noir D5V12 Clone	2016	2	6	7	15	Nice fruit on nose. Quite developed and short.	
RPC	4	Terry Norwood	Pinot Noir Top Vineyard	2016	2	6	7	15	OK fruit. Short, lacks acidity, overripe.	
RPC	5	Russell Savige	Pinot Noir	2016	3	6	8	17	Some really nice fruit, oak is intense. A bit too much oak but good balance.	Silver
RPC	6	Stephen Stepic	Pinot Noir, SG=13.5	2016	2	4.5	8	14.5	Nice fruit, lacks intensity, good length.	
RPC	7	Steve Brown	Pinot Noir M, SG=997	2016	3	4	6.5	13.5	Rubber, sulphides. Hiding some really nice fruit.	
RPC	8	David Hart	Pinot Noir	2016	2	6	8	16	Whole bunch, spice. Cherry pepper and spice.	Bronze
RPC	9	M & J Summons	Pinot Noir B	2016	3	5.5	7.5	16	Very ripe cherry, good chocolate. Long, lacks acid and definition.	Bronze
RPC	10	Terry Norwood	Pinot Noir Field Blend	2016	2	5	7.5	14.5	Nice fruit. A bit short and lacks freshness.	
RPC	11	Stuart Howe	Pinot Noir	2016	0	0	0	0	Not rated; Volatile Acidity and sugar residual.	
RPC	12	Robin Querre	Pinot Noir, SG=13.8	2016	3	6	9.5	18.5	Stunning fruit, long, balanced, rich.	Gold
RPC	13	Matthew F Drew	Pinot Noir	2016	2	5	7	14	Too much oak. Out of balance.	
RPC	14	Richard Webb	Pinot Noir	2016	3	5	7.5	15.5	Nice fruit, ripe cherry. Long, concentrated.	Bronze

Class JN Certificate Name Description Vintage App Nose Palate Total Comment Medal

RPP Red Pinot Noir - Previous Vintages - 53 Entries

Judged by Glenn Mills (1 - 24) **Class Comment**
 Zenon Kolacz (1 - 24) A class that reflects the complexity of making good pinot. Eucalypt notes a common theme that at its worst, blurred fruit characters. Many wines lack poise
 Martin Grinbergs (25-53) and varietal definition. Overall good quality, some outstanding. Be careful of oak in pinot.

RPP	1	Neil Johannesen	Pinot Noir III	2011	3	4	6	13	Clear and light but overwhelming bitterness.	
RPP	2	M & J Summons	Pinot Noir A	2015	3	5	6.5	14.5	Cooked strawberries, deep colour, decent balance, slight bitterness on back palate	
RPP	3	Terry Norwood	Pinot Noir Field Blend	2013	3	5	6.5	14.5	Mint and eucalypt on the nose, some pleasant strawberries, back palate bitterness, decent acid.	
RPP	4	Shepherd Vale	Pinot Noir D	2015	3	5.5	6.5	15	Light and pleasant, good palate, weight and structure.	
RPP	5	Phoenix Rising	Pinot Noir St Andrews	2015	3	5.5	7	15.5	Bright and clear, lively, and vibrant fruit on the palate. Good varietal character.	Bronze
RPP	6	David Hart	Pinot Noir B.T.	2015	3	5	5.5	13.5	Clear but very deeply coloured for a pinot, slightly bitter palate, not hugely varietal.	
RPP	7	M & J Summons	Pinot Noir	2014	3	5	6	14	Bright and clear, tension on the palate. Evidence of mild oxidisation, lacking in varietal character.	
RPP	8	David Hart	Pinot Noir	2010	3	5.5	6.5	15	Deeply coloured, oxidisation masking fruit characters. Red berries on the palate, slightly high acid - good tension.	
RPP	9	Shepherd Vale	Pinot Noir C	2015	3	6	7.5	16.5	Light and clear, crunchy red berries with decent structure and good length.	Bronze
RPP	10	Shepherd Vale	Pinot Noir S	2015	3	5	6.5	14.5	Clear and light, stalky on the palate creating a bitterness but balanced otherwise.	
RPP	11	David Hart	Pinot Noir M	2013	3	5.5	7	15.5	so clear, pencil shavings, some fruit sweetness, high in acid.	Bronze
RPP	12	Stuart Howe	Pinot Noir	2015	3	5.5	7.5	16	Sweet fruited with length of oak, decent length and acid.	Bronze
RPP	13	M & J Summons	Pinot Noir B	2015	3	6	8.5	17.5	Well made wine - Pinosity! Sweet fruit with great tension of acid. Will develop nicely!	Silver
RPP	14	David Hart	Pinot Noir	2006	3	4	6	13	Brett infection, fruit masked. Strong acid a positive given age.	
RPP	15	David Hart	Pinot Noir	2013	3	4.5	7	14.5	Nice colour, eucalypt character that transfers to palate. Decent structure and balance.	
RPP	16	David Hart	Pinot Noir KL	2012	3	4.5	6.5	14	Herbal on the nose, very light but clear. Stalky character, decent tension.	
RPP	17	Neil Johannesen	Pinor Noir AI	2015	3	4	7	14	Very light, red berry character, lacking in acid but decent tannin profile. lacking varietal definition.	
RPP	18	Geoff & Kay Rowe	Pinot Noir	2013	3	4	6.5	13.5	Eucalypt on nose, lacking mid palate but decent tannin.	
RPP	19	Mario & Izabella Fantin	Pinot Noir A	2015	3	3.5	7	13.5	Deeply coloured and bright, evidence of microbial damage on the nose. Mid palate slump before strong finish.	

<i>Class</i>	<i>JN</i>	<i>Certificate Name</i>	<i>Description</i>	<i>Vintage</i>	<i>App</i>	<i>Nose</i>	<i>Palate</i>	<i>Total</i>	<i>Comment</i>	<i>Medal</i>
RPP	20	David Hart	Pinot Noir No D	2015	3	5	6	14	Deeply coloured, some minty notes, upfront sweet fruit with stalky bitterness.	
RPP	21	Terry Norwood	Pinot Noir TopVineyard	2015	3	6.5	8	17.5	Bright red fruit, confected notes, good oak integration with tension, structure and balance. Nice!	Silver
RPP	22	Mario & Izabella Fantin	Pinot Noir B	2015	3	5	6.5	14.5	Highly structured wine, deeply coloured, eucalypt, lacking varietal definition but balanced.	
RPP	23	Neil Johannesen	Pinot Noir	2004	3	6	9	18	Colour reflective of age, clean. Developed tertiary flavours, but with good retained acid. Very nice wine. Cracking!	Silver
RPP	24	Danny Cappellani	Pinot Noir	2015	3	6	7	16	Confectured fruit with good structure, and balance. Evidence of eucalypt. Nice wine.	Bronze
RPP	25	Chateau Thornbury	Pinot Noir	2015	3	5	8	16	Cherry, fresh. Balanced	Bronze
RPP	26	Peachwood Rising	Pinot Noir wooded, SG=14	2015	3	6	7	16	Cherry, chocolate. Heavy oak	Bronze
RPP	27	Phoenix Rising	Pinot Noir Kinglake	2015	2	5	7.5	14.5	Simple fruit. lacks freshness.	
RPP	28	Peachwood Rising	Pinot Noir, SG=14	2015	2	6	8	16	Great nose, complex. Elegant. Balanced.	Bronze
RPP	29	Phoenix Rising	Pinot Noir Kinglake T	2015	2	4	7.5	13.5	Simple, lacks character. Short.	
RPP	30	Neil Johannesen	Pinot Noir 25	2015	2	4	8	14	OK nose, no fruit. Light but balanced.	
RPP	31	Matthew F Drew	Pinot Noir	2013	3	5	8	16	Great nose, oak a bit intense. Fantastic palate.	Bronze
RPP	32	David Hart	Pinot Noir	2014	2	6	7.5	15.5	Nice, bright, balanced. Lacks concentration.	Bronze
RPP	33	Phoenix Rising	Pinot Noir Blend	2015	2	6	8	16	Perfectly balanced rich, elegant.	Bronze
RPP	34	M & J Summons	Pinot Noir	2013	3	6	8	17	Fantastic flavours. Lacks balance and freshness. Good wine.	Silver
RPP	35	David Hart	Pinot Noir	2011	2	4	7.5	13.5	Lacks fruit, falling a bit short.	
RPP	36	Neil Johannesen	Pinot Noir	2015	2	3	8	13	High oxidation. some good fruit behind.	
RPP	37	Russell Savige	Pinot Noir	2015	3	6.5	9	18.5	Brilliant nose, cherry, chocolate, good length, concentration.	Gold
RPP	38	Terry Norwood	Pinot Noir D5V12 Clone	2015	2	6	8	16	Good bright. Pong. Palate intense, lacks concentration.	Bronze
RPP	39	David Hart	Pinot Noir	2015	2	5	8	15	Fruit a bit green, unripe. Short. OK fruit.	
RPP	40	David Hart	Pinot Noir F.T.	2015	3	6.5	9	18.5	Perfectly bright. Fresh complex nose. Amazing balance, elegant.	Gold
RPP	41	Matthew F Drew	Pinot Noir	2014	2	5	8.5	15.5	Prunes, cherry. Good balance. Starting to age.	Bronze
RPP	42	Matthew F Drew	Pinot Noir	2015	2	3	8	13	Rubber, reductive. Some bitterness but good length.	
RPP	43	Shepherd Vale	Pinot Noir SS	2015	2	4.5	7.5	14	Nose lacks fruit and definiton. A little short but balanced.	
RPP	44	Bill Henderson	Pinot Noir 15	2015	3	5	8	16	Dark cherry. Rich. Complex, a little short, good wine.	Bronze

<i>Class</i>	<i>JN</i>	<i>Certificate Name</i>	<i>Description</i>	<i>Vintage</i>	<i>App</i>	<i>Nose</i>	<i>Palate</i>	<i>Total</i>	<i>Comment</i>	<i>Medal</i>
RPP	45	Mario Fantin & John O'Callaghan	Pinot Noir	2015	2	5.5	8.5	16	Oak is powerful and hides fruit. Some good length, oak driven.	Bronze
RPP	46	Gary Campanella and Jid Cosma	Pinot Noir	2015	3	4	7.5	14.5	Lacks fruit and freshness. A little short.	
RPP	47	Terry Norwood	Pinot Noir D5V12/MV6 Blend	2015	2	5	8	15	Lighter fruit. Light body but balanced.	
RPP	48	Danny Cappellani	Pinot Noir	2014	2	5	8.5	15.5	Good strawberry. A bit light. Good length.	Bronze
RPP	49	Neil Johannesen	Pinot Noir	2011	3	4	7.5	14.5	Nice colour. A little reductive. Lacks fruit. Good length.	
RPP	50	David Pope	Pinot Noir	2008	3	5	8	16	Fruit a bit tired but good spice. Amazing palate for 2008. Great length.	Bronze
RPP	51	Neil Johannesen	Pinot Noir P	2015	2	5	7	14	OK Fruit. Lacks definition, tired fruit but good spice. Lacks acid.	
RPP	52	Richard Webb	Pinot Noir	2014	2	4	8.5	14.5	Some really good fruit but high SO2. A little short but balanced.	
RPP	53	Bill Skoufis, Leon Pavlopoulos, Colin Ure	Pinot Noir Macedon Ranges, SG=1.099	2015	3	5.5	8.5	17	Some great fruit. Unfortunate volatility. Crisp, fresh.	Silver

<i>Class</i>	<i>JN</i>	<i>Certificate Name</i>	<i>Description</i>	<i>Vintage</i>	<i>App</i>	<i>Nose</i>	<i>Palate</i>	<i>Total</i>	<i>Comment</i>	<i>Medal</i>
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RRC Red Any RosÚ - Current Vintage - 12 Entries

Judged by Loic Le Calvez

Class Comment

Good wines, fresh fruit but overall lacking varietal characters.

RRC	1	Vinko & Kathy Eterovic	Shiraz, SG=13	2016	0	0	0	0	Volatile acidity - wine not scored.	
RRC	2	Saeed Hashemain	Uni Rose, SG=.90	2016	0	0	0	0	Oxidised - wine not scored	
RRC	3	Harridge Family	Cabernet Sauvignon	2016	3	7	8.5	18.5	Bright. Fruit long rich, balanced	Gold
RRC	4	Bill Williams	Pinot Noir	2016	3	6	6.5	15.5	Great fruit. A bit short lacks acid.	Bronze
RRC	5	Mario & Izabella Fantin	Muscat A	2016	3	4	7.5	14.5	OK fruit. High acid	
RRC	6	Julie Game	Cabernet Sauvignon	2016	3	4.5	7	14.5	Nice fruit. Too sweet out of balance.	
RRC	7	Vinko & Kathy Eterovic	Mataro, SG=13.5	2016	2	4.5	7.5	14	Candied fruit. Non varietal, short.	
RRC	8	The Artisan's Equipment Store	Pinot Noir Mornington Semi Sweet	2016	2	3	8	13	Oxidised. No fruit left.	
RRC	9	Robert Fedrigo	Grenache Rose RF	2016	3	4	7	14	OK fruit, lacks freshness. Slow ferment.	
RRC	10	Terry Norwood	Pinot Noir	2016	3	4	8	15	Good fruit. Lacks acid. Short.	
RRC	11	Phoenix Rising	Shiraz	2016	0	0	0	0	Out of class not scored.	
RRC	12	Mario & Izabella Fantin	Muscat B	2016	2	5	7.5	14.5	Lacks character. Short lacks acid.	

<i>Class</i>	<i>JN</i>	<i>Certificate Name</i>	<i>Description</i>	<i>Vintage</i>	<i>App</i>	<i>Nose</i>	<i>Palate</i>	<i>Total</i>	<i>Comment</i>	<i>Medal</i>
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RRP Red Any Ros  - Previous Vintage - 4 Entries

Judged by Martin Grinbergs *Class Comment*

RRP	1	Terry Norwood	Pinot Noir	2015	3	5.5	6	14.5	Light salmon pink. Pery nose lacking floral characters. Light palate. Clean finish.	
RRP	2	Ganga Wines	Grenache	2014	2.5	5	7.5	15	Colour not quite right. Brownish tinges. Weak nose. Full palate. Some residual sugar.	
RRP	3	Geoff & Kay Rowe	Pinot Noir	2015	0	0	0	0	Out of class - not a rose. Sulpherous nose.	
RRP	4	Peter Treneski	Shiraz	2014	3	6	7	16	Nice salmon red. Pleasant ferment-free nose. Full palate and soft finish.	Bronze

Class **JN** **Certificate Name** **Description** **Vintage** **App** **Nose** **Palate** **Total** **Comment** **Medal**

RSC **Red Shiraz- Current Vintage - 54 Entries**

Judged by *Caroline Tunnell-Jones (1 Class Comment*

Scott McCarthy 1-24 Cons Well made bracket, clean and fruit driven. Hot 2016 vintage shows in some ripe forward slightly short wines. Well made wines stand out.

Adam Keith (25-54)

RSC	1	Sivigliano Maniago	Shiraz, SG=14	2016	3	6	7	16	Nice lifted berry fruits, red plum, blackberry, hint of spice; again lovely, flavours of red plum, blackberry peppery spice, clear palate juicy tannin.	Bronze
RSC	2	Alex Carter	Shiraz 69	2016	3	5	6	14	Black, fruit, burned oak, tar charred meat; palate shows nice fruit flavour but choice of oak is unbalanced - charred, disjointed artificial vanilla, Lovely fruit though.	
RSC	3	Shepherd Vale	Shiraz	2016	3	4.5	5.5	13	Tarry, black fruit, oak chipped, resin; palate a touch sweet, then acid out of balance, lack of tannin. Unbalanced.	
RSC	4	Roger Schelling	Shiraz, SG=14.5	2016	0	0	0	0	No entry	
RSC	5	Vinko & Kathy Eterovic	Shiraz/Mataro, SG=14	2016	3	5	5	13	Lots of black fruit, plum, tar, palate shows great intensity and great fruit but finishes mousey	
RSC	6	Antonio Balassone	Shiraz, SG=15	2016	3	5	6.5	14.5	Fruit is a little cooked and shows a touch of oxidation. Palate a touch sweet but shows great concentration and length. Alcohol showing through. But potential.	
RSC	7	Phoenix Rising	Shiraz D21	2016	3	4	6	13	Medium intensity fruit, sulfur obscuring fruit. Palate raw and needs more time, could do with air to freshen it up. Green tannins high sulfur use, fruit obscured again.	
RSC	8	Steve Brown	Shiraz M, SG=997	2016	3	4.5	5.5	13	Resiny character on the nose, alive prune; palate is unbalanced, shows too much acid, more of the resin tone, vanillin extract stands apart.	
RSC	9	Paul Finn	Shiraz S	2016	2.5	5	6.5	14	Colour advanced development. Lifted red berries, ripe blueberries. Palate shows red berries but also a milk chocolate tone pointing to early age. Overall clean palate.	
RSC	10	Bill Williams	Shiraz	2016	0	0	0	0	Faulty - oxidised	
RSC	11	Stephen Stepic	Shiraz, SG=13.5	2016	3	5	6	14	Lifted red berries, show berry re plum, touch of red peppercorn. Fruit slightly underripe, high sulfur usage shows promise if a little riper fruit used.	
RSC	12	Phoenix Rising	Shiraz Press 2180	2016	3	6	7	16	Medium intensity, lovely red and black fruit, black peppercorn. Medium bodied good intensity of fruit and spice. touch sweet on palate but great structure.	Bronze
RSC	13	Mike Freame	Shiraz	2016	0	0	0	0	No entry	
RSC	14	Howard Devlin	Shiraz	2016	3	6.5	8.5	18	Tanny, earthy black fruit savoury, black pepper spice. Palate nice and soft, balanced. Shows great concentration of fruit.	Silver
RSC	15	Julie Game	Shiraz Heathcote	2016	3	5.5	7	15.5	Colour showing early age. Charry oak, rum and raisin, eucalypt. Shows good intensity on nose and palate. Fruit a touch ripe and milk chocolate. Nice finish with chalky tannin.	Bronze

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RSC	16	Ray Davis	Shiraz	2016	3	4	6	13	Nose shows volatile acidity. Palate fruit and peppercorn showing underneath. Palate clean and balanced but alcohol hot, fruit a touch ripe.	
RSC	17	Paul Finn	Shiraz M	2016	3	5.5	7	15.5	Lifted spicy red fruits, white pepper, alcohol showing on the nose. Palate well made, slightly stewed fruit with high alcohol, Fine persistent tannin, spicy red and black fruit	Bronze
RSC	18	Nicholas Pane	Shiraz	2016	3	4.5	5.5	13	Incredibly inky colour. Blackberry and plum on the palate. Incredible intensity of fruit, balance of acidity, alcohol and fruit ripeness, let down by oxidation.	
RSC	19	Emilio Russe	Shiraz oaked 2	2016	0	0	0	0	Faulty - oxidised.	
RSC	20	Jim Kakavas	Shiraz	2016	3	5.5	7	15.5	Great colour intensity. Ripe, black plum, mulberry, terrific concentration on nose! Touch of candied confection on the palate but lovely soft tannin finish.	Bronze
RSC	21	Saeed Hashemain	Shiraz B, SG=.90	2016	3	5	6	14	Spiced red fruit of medium intensity, shows more red fruit on the palate and a touch of black pepper, but alcohol shows through, dry palate.	
RSC	22	Emilio Russe	Shiraz oaked 1	2016	0	0	0	0	Faulty - oxidised.	
RSC	23	Robert Zagarella	Shiraz RZ	2016	3	4.5	5.5	13	Reductive nose, obscures fruit. Shows a little red fruit, oily palate, and sulfides dominating palate.	
RSC	24	David Hart	Shiraz	2016	3	5	6	14	Nose shows pine needle resin, but dark fruit shows through underneath. Again, resin oak dominates what could be good fruit underneath.	
RSC	25	Glen Fortune	Shiraz PR	2016	3	6.5	7.5	17	Bright fruit, a little aggressive with acidity, clean with nice oak.	Silver
RSC	26	Alex Carter	Shiraz 68	2016	3	6	5	14	Slight oxidative characters. Dulling fruit, nice acid and balance.	
RSC	27	Joe Landro & Justin O'Connell	Shiraz	2016	3	4	6	13	Herbal fruit characters	
RSC	28	Phoenix Rising	Shiraz D80	2016	3	6	7.5	16.5	Nice fruit, some sulphides and obvious oak. Nice wine.	Bronze
RSC	29	Glen Fortune	Shiraz FR	2016	3	6	9	18	Bright, fresh fruit. Bright clean, nice balance and length with savoury notes.	Silver
RSC	30	Trevor Roberts	Shiraz 2	2016	3	4	6	13	Nice round fruit, generous nice length, slightly dulled fruit from some oxidation.	
RSC	31	John Utano	Shiraz HMM	2016	3	4	6	13	Blackberry fruit, nice soft oak and weight could benefit from a small acid addition.	
RSC	32	Matthew F Drew	Shiraz	2016	3	5	5	13	Oxidative aldehydes dominate nose. Some nice fruit, weight and length more protection as a wine.	
RSC	33	Beige Pureau	Shiraz	2016	3	5	8	16	Nice fruit and oak balance, rich and full, slight oxidised aldehyde.	Bronze
RSC	34	Harridge Family	Shiraz	2016	3	6	8.5	17.5	Aldehyde and slightly oxidised, nice acid and length needed to protect fruit / wine for freshness. Could have been great!	Silver
RSC	35	Phill Blight	Shiraz OAKED	2016	3	6	8	17	Nice fresh fruit, bright with good acidity and length. Good use of oak.	Silver
RSC	36	Saeed Hashemain	Shiraz A, SG=.90	2016	3	5	7.5	15.5	Rich full ripe shiraz, some leathery development and alcohol heat. Rich.	Bronze
RSC	37	Julie Game	Shiraz Strathfieldsaye	2016	3	6	8	17	Bright fresh with nice fruit acid balance and length, oak a little clunkey.	Silver

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RSC	38	Peachwood Rising	Shiraz, SG=14	2016	3	5	8	16	Nice fruit and weight with good acidity giving length. Oak a little too obvious.	Bronze
RSC	39	Trevor Roberts	Shiraz 1	2016	3	6	8.5	17.5	Rich full palate, nice weight concentration and texture a little short on acidity but good wine.	Silver
RSC	40	Dave Bulluss (Madred Wines)	Shiraz unbottled	2016	3	6	6.5	15.5	Rich and full. Style good weight and texture. Consider a little tartaric addition prior to bottle.	Bronze
RSC	41	My garage	Shiraz	2016	3	6	6.5	15.5	Rich and full showing some development leaving it a little short. Try a little more acid / SO2.	Bronze
RSC	42	Frank Galati	Shiraz	2016	3	5	6	14	Nice fruit and acid character, a little too much oak and a hint of plastic taint?	
RSC	43	Fantin / Loci / Taplin / Nelson	Shiraz	2016	3	6	8.5	17.5	Bright, fresh nice balance, good structure and length. Will fill out with time.	Silver
RSC	44	John Utano	Shiraz Heathcote	2016	3	5	6	14	Shows typical Heathcote earthy-ness, a little dilute and thin but clean shows a little too much oak.	
RSC	45	Phil Kemm, Anthony Kemm, Robin Hick	Shiraz heathcote	2016	3	6	6.5	15.5	Rich full and concentrated big wine showing some heat from alcohol. Could look at picking 1-2 baume earlier - hard in '16.	Bronze
RSC	46	Bill Bussau	Shiraz	2016	3	7	9	19	Nice fruit brightness and weight good acid and length with good balance. Great wine!	Gold
RSC	47	Paul Finn	Shiraz	2016	3	5	6	14	Showing a little too much development and some volatility killing the fruit.	
RSC	48	Phill Blight	Shiraz	2016	3	5	6	14	Nice, rich fruit, a little to aggressive on acid.	
RSC	49	Peter Treneski	Shiraz	2016	3	5	6	14	Rich full palate some nice complexity, a little too ripe and too much oak.	
RSC	50	Trevor Drysdale	Shiraz	2016	3	5	6	14	Bright fresh fruit, liquor reduction. A little too alcoholic on balance.	
RSC	51	Anthony Babic	Shiraz A	2016	3	5	6	14	Bright fruit, lacking weight but clean.	
RSC	52	Robert Lucas	Shiraz	2016	3	5	6	14	A little sweet. Some nice fruit in the background but sweetness ruins the balance.	
RSC	53	Anthony Babic	Shiraz B	2016	3	6	6.5	15.5	Full and rich - perhaps a little too ripe but good winemaking, clean and balanced.	Bronze
RSC	54	Anthony Babic	Shiraz C	2016	3	5	6	14	Rich and full. A little too ripe in fruit and some oxidative characters.	

Class JN Certificate Name Description Vintage App Nose Palate Total Comment Medal

RSP Red Shiraz- Previous Vintages - 79 Entries

Judged by Chris Collier (1-24)
 Class Comment

Leigh Clarnette (1-24) Con A strong class with 2 clear golds. Pushing beyond amateur status. The medal wines showed varietal definition and good use of oak. Several wines were over extracted and swamped by oak. Variable fruit quality, some serious fermentation faults. Possibly due to over-ripe stuck ferments. Some very elegant wines.
Sarah Andrew (25-48)

RSP	1	Saeed Hashemain	Shiraz Demijohn, SG=.90	2015	3	4	6	13	Slightly spritzy, may have undergone partial malolactic fermentation in bottle.	
RSP	2	Howard Devlin	Shiraz	2014	3	5	7.5	15.5	Corked. Nice round soft palate, long tannin and persistent fruit. Well made, just needs a more intense fruit. Ripeness profile nice and complex.	Bronze
RSP	3	Dave Bulluss (Madred Wines)	Shiraz	2010	3	4	6.5	13.5	Quite developed, slight fermentation artifacts. Oxidation has killed off fruit but palate full. Soft, long and balanced.	
RSP	4	Roger Schelling	Shiraz, SG=14.5	2015	3	4	6.5	13.5	Brettanomyces has killed this one. Palate underneath is nice though.	
RSP	5	Bill Williams	Shiraz	2015	3	6	9.5	18.5	Elegant, balanced well made. Lacks some fruit intensity and slightly hot at the back. Could do with a bit more extraction.	Gold
RSP	6	Alex Carter	Shiraz 57	2013	3	5	7.5	15.5	Big, ripe, nice intensity. Long, a bit developed. Size makes up for slightly dulled nose.	Bronze
RSP	7	Ganga Wines	Shiraz	2010	3	6	8	17	Well integrated. Round, soft. A bit overdeveloped. Pretty warm at the finish. Very long.	Silver
RSP	8	Danny Cappellani	Shiraz	2014	3	6	9	18	Really nice, zingy red berry fruit. Oak comes over the fruit at the finish a bit. More acid and less oak would keep fruit going longer.	Silver
RSP	9	Howard Devlin	Shiraz	2013	3	6	7	16	Elegant wine with nice long oak and intensity. Could have propped up back palate with more oak or maybe some more extraction, but still great length. Some volatile acidity.	Bronze
RSP	10	Steve Brown	Shiraz M	2015	3	6	7.5	16.5	Just a bit hot and thin, but due more to fruit quality than winemaking. Could have eased off on the acid, but clean and nice. May be Brett.	Bronze
RSP	11	Fernando Barbanera	Shiraz Yarra Glen	2015	3	4	6	13	Rancio character. Oxidised fruit, which is a pity as underlying palate is balanced.	
RSP	12	David Pope	Shiraz	2004	3	6.5	7.5	17	Bit too old, but probably the best aged wine of class, soft and elegant. Developed complexity. Ok intensity, even amongst the younger wines.	Silver
RSP	13	Carlo Ceravolo	Shiraz 14%	2013	0	0	0	0	Heavily oxidised. Not scored.	
RSP	14	Danny Cappellani	Shiraz Y/V	2015	3	6	6.5	15.5	Intense fruit! Just a bit under-ripe and simple. Maybe play with artifacts more. Oak, yeast, etc. Keep ferment cooler?	Bronze
RSP	15	Fantin / Loci / Taplin / Nelson	Shiraz	2014	3	5.5	7	15.5	Fruit seems a bit developed. Hot and ripe. Perfectly OK wine. Just simple.	Bronze
RSP	16	Joe Urbani	Shiraz	2015	3	6.5	8	17.5	Palate is soft, elegant and OK length. Slight sulphite artifact.	Silver
RSP	17	Saeed Hashemain	Shiraz Blend, SG=.90	2015	0	0	0	0	Ropey taint. Not scored.	

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RSP	18	Vinko & Kathy Eterovic	Shiraz Dry, SG=14	2015	3	4	7	14	Fruit odd, a bit green. Stuck ferment? Possible ester taint from ferment? Palate has nice length, extraction and balance.	
RSP	19	Mike Freame	Shiraz	2014	0	0	0	0	WITHDRAWN	
RSP	20	Geoff Stephens	Shiraz	2014	3	6	9	18	Minty, white, pepper fruit. Big palate - proper acid over tannin finish. Could handle more oak. Just a bit green.	Silver
RSP	21	Vinko & Kathy Eterovic	Shiraz Dry, SG=14	2014	3	5	7.5	15.5	Fruit intense, but green. Hot finish, a bit short. Possible taint from fermentation with estery character.	Bronze
RSP	22	Stan Gower	Shiraz	2014	0	0	0	0	Mousey taint. Not scored.	
RSP	23	Howard Devlin	Shiraz	2015	3	6.5	9.5	19	Soft, ripe, round, elegant, long. Balanced oak.	Gold
RSP	23	Howard Devlin	Shiraz	2015	3	6.5	9.5	19	Soft, ripe, round, elegant, long. Balanced oak.	Gold
RSP	24	Peter Treneski	Shiraz 2013/2014	2013	0	0	0	0	Oxidation during some part of handling or bottling has taken away fruit. Some ropey taint too. Not scored.	
RSP	25	Phil Kemm, Anthony Kemm, Robin Hick	Shiraz heathcote	2013	3	7	7.5	17.5	Purple colour with vibrant youthful nose for age. Plums and sweet licorice spice. Evidence of new oak. Engaging acid and long finish. Good wine, aging well.	Silver
RSP	26	Mario Vita	Shiraz	2012	3	6.5	7.5	17	Developing appearance and aromas with prunes, plums and spice. Development on palate with soft tannins. A little warm on finish, but pleasant fruit profile and looking good for age.	Silver
RSP	27	Geoff Stephens	Shiraz	2015	3	5	6	14	Volatile acidity and nail varnish on nose, fruit reductive, which follows through on the palate. The finish is warm. Wine not in balance.	
RSP	28	Phil Kemm, Anthony Kemm, Robin Hick	Shiraz heathcote	2012	3	7	8.5	18.5	Deep core, rim is garnet showing age. Nose shows mulberry, cooked fruit, dates, prunes and Christmas spice. An opulent palate with regional licorice, sweetness. Warming on back palate, but supported by fruit weight and intensity. A great ageing wine.	Gold
RSP	29	Harridge Family	Shiraz	2015	3	5.5	5.5	14	On nose, a cheese/lactic note - ferment issue? Fruit appears to show early development with an astringent mouthfeel. Has enough Sulphur dioxide been used to preserve?	
RSP	30	David Pope	Shiraz	2008	3	4	7	14	Fading colour. Sediment and incredible oak presence for age. A soft and developed palate with cooked fruit and spice. Oak dominates the fruit, which is a shame.	
RSP	31	My garage	Shiraz	2015	3	5	5.5	13.5	Good colour with herbal nose and reductive character. Nail varnish as opens in glass. Astringent palate, lacking fruit weight and intensity. Question condition - high volatile acidity?	
RSP	32	Steve Brown	Shiraz SG, SG=997	2013	3	7	7.5	17.5	Dark colour - purple with pronounced nose showing, dark plum, licorice spice, pepper and new oak spice. The palate is opulent with a velvet texture. Plush. The finish is a little warm.	Silver
RSP	33	J & N Fruci	Shiraz	2014	3	5.5	6	14.5	Deep colour with reductive nose. Fruit under-whelming on palate. Lacks freshness and fruit weight and intensity - question condition?	

<i>Class</i>	<i>JN</i>	<i>Certificate Name</i>	<i>Description</i>	<i>Vintage</i>	<i>App</i>	<i>Nose</i>	<i>Palate</i>	<i>Total</i>	<i>Comment</i>	<i>Medal</i>
RSP	34	David Pope	Shiraz	2015	3	6	6.5	15.5	Dark purple in glass with pronounced aromas of new oak spice (sweet). Red and blue fruits and subtle pepper. The tannins are engaging and acid integrated with lovely fruit.	Bronze
RSP	35	Julie Game	Shiraz	2012	3	5.5	6.5	15	Great colour for age. Nose is developing with cooked fruits and Christmas spice. Mulberry, plum and dry herbs on palate. the tannin is fine and finish slightly dusty. Well made.	
RSP	36	Dave Bulluss (Madred Wines)	Withdrawn	2015	0	0	0	0	WITHDRAWN	
RSP	37	Edmond & Yvonne Lefebure	Shiraz, SG=1.110	2015	3	5	6	14	Reductive nose, tight and herbal. Palate very dry and austere. Lacks plushness of a shiraz. The finish is clipped on back palate.	
RSP	38	Bill Henderson	Shiraz 15	2015	3	6	6	15	Slight volatile acidity on nose with herbal note (almost stalky). Mouthfeel is grippy, showing some fruit intensity, weight and acid drive. The finish is long - sadly oak dominates the fruit.	
RSP	39	Fantin / Loci / Taplin / Nelson	Shiraz	2015	3	7	6.5	16.5	Clear and bright with engaging nose. Dark fruits and spice. The palate is full and rich with lovely interplay of tannins and acid. A very nice shiraz. Finishes warm.	Bronze
RSP	40	Peter Enness	Shiraz	2014	3	5	6	14	Cheesy nose - question condition - palate a little flat- pleasant flavours, but lacks acid to drive the palate. The finish falls away.	
RSP	41	Trevor Roberts	Shiraz	2014	3	7	7	17	Purple colour, vibrant spice and vanillin notes. Plums and cherries with a mulberry undertone. Mocha notes join fresh fruit on palate. the finish is long and focussed.	Silver
RSP	42	Fantin / Loci / Taplin / Nelson	Shiraz	2013	3	7	6.5	16.5	Deep purple, still with obvious new oak vanillin spice. Blue fruits, white pepper as opens in glass. Opulent fruit, vibrant with defined tannin and great acid. Oak over-rides a little.	Bronze
RSP	43	Robert Zagarella	Shiraz RZ	2015	3	7	8.5	18.5	Herbal with lighter colour. An engaging wine - leaner in style, but balanced. Only question is varietal correctness.	Gold
RSP	44	Bill Henderson	Shiraz 14	2014	3	5	6.5	14.5	Deep colour, developing wine with evidence of new oak spice. Christmas spice with plums and mulberry on palate, fine tannins and engaging acid. A long, focussed finish.	
RSP	45	Phil Kemm, Anthony Kemm, Robin Hick	Shiraz heathcote	2014	3	7	9	19	Deep purple colour with vibrant dark cherries and plums, plus vanillin and Christmas spice. The palate is round and engaging with intensity of fruit, lovely licorice spice and a long finish. Balanced length, intensity and complexity.	Gold
RSP	46	Saeed Hashemain	Shiraz Amphora Lees, SG=.90	2015	3	5	5.5	13.5	Bright in glass with floral note and fresh red fruits and spice. Dry with integrated tannins. a core of sweet fruit and slightly graphite texture. However, a green, unripe character takes over. Astringent finish.	
RSP	47	Ganga Wines	Shiraz	2009	3	5	5	13	Garnet reflects age - cooked fruit spice and leather notes in glass. A rubbery / dusty character grows in glass. Question condition, as over-rides fruit.	
RSP	48	David Pope	Shiraz A	2009	3	5.5	7	15.5	Defined colour - garnet nose is developed with cooked plums, prunes and Christmas spice (cinnamon and nutmeg). Palate is developed, reflective of age, but lacks drive on the finish.	Bronze
RSP	49	Trevor Drysdale	Shiraz	2014	3	4	7	14	Dried herb and spices. Lacks fruit weight. Not overly varietal. Bitter finish - make sure to not over-extract seed/skin tannins.	

<i>Class</i>	<i>JN</i>	<i>Certificate Name</i>	<i>Description</i>	<i>Vintage</i>	<i>App</i>	<i>Nose</i>	<i>Palate</i>	<i>Total</i>	<i>Comment</i>	<i>Medal</i>
RSP	50	Frank Artista & Renato Sernio	Shiraz, SG=13.5	2015	2.5	5	6.5	14	Sweet berry fruits. Baking spices. Touch unclear. Palate has up front fruit, then falls away. Lacks presence.	
RSP	51	Nicholas Pane	Shiraz	2014	2.5	5.5	7.5	15.5	Touch hazy. Nose savoury with cocoa, leather and sulphur dioxide on nose. Secondary fruit on palate. Bramble, honey. Use of oak good. Weight and presence, good length.	Bronze
RSP	52	Dave Bulluss (Madred Wines)	Withdrawn	2015	0	0	0	0	WITHDRAWN	
RSP	53	Neil Johannesen	Shiraz	2012	3	6.5	7.5	17	Clean appearance. Savoury, Northern-Rhone style - gamey herbs, blackberry. vibrant, slight volatile acidity gives it a lift. Light bodied, but full flavour, complexity and length.	Silver
RSP	54	Gary Campanella and Jid Cosma	Shiraz	2015	3	4.5	5.5	13	Good appearance. Synthetic smell, spiritus. Up front weight. Ok. This is punctuated by a slight sourness (watch storage). Not a lot of fruit.	
RSP	55	Phoenix Rising	Shiraz	2014	3	5	6.5	14.5	Good clarity. Dark fruit. Savoury, sweet and sour. Fruit and acid jostling in mouth. Falls away. Watch ullages.	
RSP	56	Frank Galati	Shiraz	2015	3	5.5	7	15.5	Good clarity. Dark. Jubey, blueberry - pleasant nose. Fruit continues in palate. Slight sourness, but good structure. Bitterness works throughout.	Bronze
RSP	57	Bill Henderson	Shiraz 13	2013	3	4	6.5	13.5	Slight haze. Macerated cherries, dried herbs. Secondary characters developing. Balsamic sweet/sour dominates. Monitor ullages and sulphur dioxide additions during maturation.	
RSP	58	Emilio Russe	Shiraz Oaked	2015	3	6.5	7.5	17	Good clarity. Plums, licorice - nice. Balanced. Tannin structures very good. Good length. Lacks a bit of fruit weight.	Silver
RSP	59	Trevor Drysdale	Shiraz	2015	3	6.5	9	18.5	Light, good clarity. Floral, baking spices. White pepper, spice. Varietal. Strawberry and blueberries. Good persistence. good example of light body shiraz.	Gold
RSP	60	Thornbury Wine Co	Shiraz, SG=14.5	2015	3	6	7	16	Clear. Oaked. Coconut and vanilla, gamey. Slightly too sweet - loses balance. A lot of promise, though tannin dried out too.	Bronze
RSP	61	David Pope	Shiraz	2006	3	5.5	6	14.5	Clear. Advanced, slightly over-ripe fruit. Lacks freshness due to age. Some good tertiary flavours - dried herb, leather.	
RSP	62	Fernando Barbanera	Shiraz Yarra Glen	2014	3	5.5	7	15.5	Dark, clarity. Brooding nose, follows to blackberries, bramble. Rhone spice. Good structure.	Bronze
RSP	63	Edmond & Yvonne Lefebure	Shiraz, SG=1.098	2014	2.5	4.5	6	13	Slightly dull. Burnt rubber, bitter nose. Sulphidic palate dominates fruit. Structure lacking too. Watch ferment health - yeast stress.	
RSP	64	Brent Lello	Shiraz, SG=12.3	2015	3	5	5	13	Good appearance. Synthetic notes on nose and palate. some spice, but over all diluted. Lacks definition. Watch the type of ferment/maturation vessel.	
RSP	65	David Pope	Shiraz	2014	0	0	0	0	Brettanomyces - monitor winery hygiene and use of sulphur dioxide, post malolactic fermentation, etc. Not scored.	
RSP	66	Craig Algie	Shiraz	2013	2.5	5	6	13.5	Touch hazy. Over-ripe on nose and palate. Good herb, spice notes, but fruit dulled. Tannin tough - over-extracted. Watch picking date and extraction at ferment.	
RSP	67	David Hart	Shiraz	2015	3	6	8	17	Light, clear. Muted nose, a bit dull. Palate is elegant. Lacks some weight, but has red fruit and spices.	Silver

<i>Class</i>	<i>JN</i>	<i>Certificate Name</i>	<i>Description</i>	<i>Vintage</i>	<i>App</i>	<i>Nose</i>	<i>Palate</i>	<i>Total</i>	<i>Comment</i>	<i>Medal</i>
RSP	68	Phil Kemm, Anthony Kemm, Robin Hick	Shiraz heathcote	2015	2.5	6	8.5	17	Slightly turbid. Bones of a good wine, but needs more flavour and structure. Lacks complexity. Sulphidic.	Silver
RSP	69	Matthew F Drew	Shiraz	2013	3	5	5.5	13.5	Clear. Jubey, lemon and lime. Simple fruit flavours. Lacking varietally and in over all structure.	
RSP	70	Steve Brown	Shiraz H, SG=997	2012	3	5	6.5	14.5	Clear. Over-ripe, perky. Sweet-sour balsamic character. Lacks balance. Fruit dulled. Structure ok. Monitor picking date, if possible. watch ullages.	
RSP	71	John Utano	Shiraz Heathcote	2014	3	5	6.5	14.5	Clear. Restrained nose. Sour cherry, giving brightness. Not typical of Heathcote. Over acidified, makes it angular not smooth. Flavours pleasant.	
RSP	72	David Pope	Shiraz	2013	3	5.5	6	14.5	Clear, dark. Coconut, mocha - oak dominant. Whisky barrel character. A lot of promise. Hint of volatile acidity creeping in. Less oak, vessel management.	
RSP	73	Joe Landro & Justin O'Connell	Shiraz	2015	3	5	5.5	13.5	Clear, light. Stewed fruit dulls nose and palate. Dilute and sultanaed. Lacks structure. Manage picking date if possible. Work ferment more.	
RSP	74	David Pope	Shiraz B	2009	3	5.5	6	14.5	Clear, aged. Secondary characters. Slightly baked fruit. Lacks concentration. Nice herb characters.	
RSP	75	Stephen Walker	Shiraz, SG=.94	2015	3	5	5	13	Clarity good. Grubby nose, lacks fruit and definition of variety. Slight sourness and no persistence. Watch ullages.	
RSP	76	Saeed Hashemain	Shiraz Amphora Skin & Seed, SG=.90	2015	3	5.5	5.5	14	Clear. Raw and herbal. Tinned pineapple on palate. Bitterness works, tannin builds. Lacks varietal character.	
RSP	77	Robert Lucas	Shiraz	2015	3	5	5.5	13.5	Clear. Cough syrup , butter menthol . Under ripe, lacks fruit weight. Acid not balanced. Some promise. Watch picking date.	
RSP	78	Da McDiPa Wine Coop	Shiraz Sunbury	2015	3	6	8	17	Clear. Blueberries, honeysuckle, floral fruit weight and nice structure and length.	Silver

<i>Class</i>	<i>JN</i>	<i>Certificate Name</i>	<i>Description</i>	<i>Vintage</i>	<i>App</i>	<i>Nose</i>	<i>Palate</i>	<i>Total</i>	<i>Comment</i>	<i>Medal</i>
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RVA Red Sweet Any Variety (not fortified) Any Vintage - 1 Entries

Judged by Glenn Mills *Class Comment*

No Class comment.

RVA	1	Vinko & Kathy Eterovic	Cabernet Sauvignon, SG=14	2014	3	4	7	14	Evidence of oxidation masking varietal character and dulling palate. Sweet fruited but would benefit from better acid balance.	
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<i>Class</i>	<i>JN</i>	<i>Certificate Name</i>	<i>Description</i>	<i>Vintage</i>	<i>App</i>	<i>Nose</i>	<i>Palate</i>	<i>Total</i>	<i>Comment</i>	<i>Medal</i>
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WAC White Riesling, Traminer - Current Vintage - 5 Entries

Judged by Adam Keath

Class Comment

Nice bracket. Some nice fresh bright flavours and good examples of balance of acidity with sweetness.

WAC	1	Bill Henderson	Reisling	2016	3	6	6.5	15.5	Fresh bright, nice acid good balanced off dry	Bronze
WAC	2	Ross McDonald	Riesling Moama	2016	3	6	8	17	Slightly reduced with some bitterness but nice balance length of flavour.	Silver
WAC	3	Trevor Roberts	Riesling	2016	3	7	8.5	18.5	Fruity and generous, nice sugar balance good acidity and length of flavour.	Gold
WAC	4	Francis Balla	Riesling	2016	3	4	6	13	Oxidised lacks freshness showing as volatile acidity.	
WAC	5	Robin Querre	Riesling, SG=12.0	2016	0	0	0	0	No entry	

<i>Class</i>	<i>JN</i>	<i>Certificate Name</i>	<i>Description</i>	<i>Vintage</i>	<i>App</i>	<i>Nose</i>	<i>Palate</i>	<i>Total</i>	<i>Comment</i>	<i>Medal</i>
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WAP White Riesling , Traminer - Previous Vintage - 7 Entries

Judged by Chris Collier *Class Comment*

Variations in variety and age, but with fairly consistent quality.

WAP	1	Danny Cappellani	Gerwurztraminer	2015	3	7	8.5	18.5	Great fruit profile citrus, sherbet. Nice intensity, clean finish but could use a bit of acid for balance and length.	Gold
WAP	2	Stan Gower	Riesling	2011	3	7	8	18	Nice developed kerosene aromatics. Palate a bit austere.	Silver
WAP	3	Chateau Thornbury	Traminer	2015	3	6.5	6.5	16	Nice fruit profile, medium intensity. Some bitterness on palate.	Bronze
WAP	4	Trevor Roberts	Traminer	2015	3	5.5	8.5	17	Nice citrus nose. good intensity. Nice acid and textured palate. Great feel and length.	Silver
WAP	5	Mario Fantin & John O'Callaghan	Riesling	2014	3	4.5	6.5	14	lacks a bit of fruit intensity. Palate balance is good but some more oxidation control would lift fruit intensity to match elegance.	
WAP	6	Neil Johannesen	Riesling	2013	3	5.5	7	15.5	Very high sulphur dioxide. Quite developed, interesting fruit profile. Palate a bit hot. nice acid balance.	Bronze
WAP	7	Chateau Thornbury	Pinot Gris	2014	0	0	0	0	WITHDRAWN - Bottle missing	

<i>Class</i>	<i>JN</i>	<i>Certificate Name</i>	<i>Description</i>	<i>Vintage</i>	<i>App</i>	<i>Nose</i>	<i>Palate</i>	<i>Total</i>	<i>Comment</i>	<i>Medal</i>
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WBC White Other Blends - Current Vintage - 4 Entries

Judged by Adam Keath

Class Comment

Interesting Class with diverse varieties making it hard to compare. 2 silvers one pristine and fruity, one more textural.

WBC	1	Francis Balla	Riesling / White Muscat 50/50	2016	3	6	6.5	15.5	Nice nose, powerful muscat characters, a little bitter on the finish. May be better if left slightly sweeter.	Bronze
WBC	2	Graham Scott	Riesling/Sauvignon Blanc/Chardonnay Foster White, SG=1.000	2016	3	6	8	17	Fruity fresh bright and clear white wine, nice fruit characters and balance of sweetness/acid	Silver
WBC	3	Birdwood Estate	Trebbiano /Palamino	2016	3	7	7	17	Interesting wine! Slight oxidative characters on nose, but interesting fruit candied apple palate, some aldehyde adds interest.	Silver
WBC	4	Carlo Ceravolo	Farana/Riesling 13%	2016	3	5	5	13	Oxidative nose, showing aldehyde and a little tired. Consider more SO2 and protection.	

<i>Class</i>	<i>JN</i>	<i>Certificate Name</i>	<i>Description</i>	<i>Vintage</i>	<i>App</i>	<i>Nose</i>	<i>Palate</i>	<i>Total</i>	<i>Comment</i>	<i>Medal</i>
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WBP White Other Blends - Previous Vintage - 1 Entries

Judged by Adam Keath *Class Comment*

Surprisingly fresh for its age.

WBP	1	Ganga Wines	Sauvignon Blanc/Chardonnay/Traminer	2014	3	6	7	16	Aromatic nose, yet a little oxidation. Showing the traminer indicators of rose petal, well made, dry, good balance.	Bronze
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Class JN Certificate Name Description Vintage App Nose Palate Total Comment Medal

WCC White Chardonnay, Pinot Gris - Current Vintage - 26 Entries

Judged by Caroline Tunnell-Jones Class Comment

A lot of wines lacking acid, residual sugar too high and pH too high. Also high rate of oxidation. However a lot showed some good winemaking input with lovely ripe fruit, clear, balanced palates and judicious use of oak.

WCC	1	Terry Norwood	Chardonnay Old Oak	2016	3	5.5	7	15.5	Nice ripe fruit flavours and aromas of white and yellow peach, balanced acidity, nice barrel ferment 'character'.	Bronze
WCC	2	Chateau Thornbury	Chardonnay	2016	3	6.5	6	15.5	Lovely pronounced aromas of orange blossom, green apples, lemon, citrus, fresh zesty fruit on palate but could improve mid palate with time on lees.	Bronze
WCC	3	Antonio Balassone	Chardonnay, SG=13	2016	2	5	6	13	Floral tones of rose, white peach, vanilla, sweet palate adds flesh. Question whether pH is a little high - slight coppertone colour.	
WCC	4	Robin Querre	Chardonnay, SG=13.0	2016	0	0	0	0	WITHDRAWN	
WCC	5	David Hart	Pinot Gris	2016	3	6.5	8	17.5	Matchstick from sulphur blows off to show pear, guava, nashi pear. Palate is balanced but could improve length; watch sulphur as borderline obtrusive. Lovely varietal characteristics.	Silver
WCC	6	Neil Johannesen	Chardonnay B	2016	3	6	7	16	Riper tropical spectrum with musk, guava slight marzipan character; palate shows guava and strong tropical fruit tones, but otherwise balanced, medium weight.	Bronze
WCC	7	Roger Guerin	Chardonnay RG	2016	2	5	6	13	Colour slightly coppery; aromas show slightly underripe fruit, green apples, bananas, hessian quality; sweet palate lacks acidity to balance, already looking a bit tired however delicacy and lightness to palate.	
WCC	8	Peter Treneski	Chardonnay	2016	3	5	5	13	Citrus orange blossom, slight musk on the nose, pine forest floor; palate lacks cleanliness, touch of apple, both green and bruised.	
WCC	9	J & N Fruci	Chardonnay	2016	3	6	6	15	Floral citrus tones, struck match obscures a lot on nose; hollow, then on palate, could improve with a bit more structure around it, touch more acidity.	
WCC	10	Bill Williams	Chadonnay wooded	2016	3	7	8.5	18.5	Fresh vibrant white peach vanillan but sulphur does obscure; nice roasted nut character, terrific palate showing balance of acidity, white peach, cashew. Nice length.	Gold
WCC	11	Trevor Roberts	Chardonnay	2016	3	5	5	13	Kaffir lime leaf, honeydew on nose, could improve typicity on nose; sweet and fleshy on palate, touch of oxidation and pH a touch high.	
WCC	12	Terry Norwood	Chardonnay New Oak	2016	3	6.5	9	18.5	Touch of white peach, lovely spices and toasty notes from high quality oak; palate shows apples, nectarines, white peach, excellent use of oak and deft malo use.	Gold
WCC	13	Frank Artista & Renato Sernio	Chardonnay, SG=13	2016	0	0	0	0	Faulty	
WCC	14	Paul Finn	Chardonnay Wild	2016	3	6.5	6	15.5	Mineral tones, white peach, lovely funkiness from lees; touch of smoked meat character; palate needs more time to come together, pH slightly high, lees character slightly overpowering.	Bronze

<i>Class</i>	<i>JN</i>	<i>Certificate Name</i>	<i>Description</i>	<i>Vintage</i>	<i>App</i>	<i>Nose</i>	<i>Palate</i>	<i>Total</i>	<i>Comment</i>	<i>Medal</i>
WCC	15	Bill Williams	Chardonnay	2016	3	4.5	5.5	13	Lacks varietal typicity, shows passionfruit and lychees, tinned pineapple; struck matchstick. Palate is clean however fruit is overripe, leaving into tropical fruits and sulphur overpowering.	
WCC	16	David Hart	Chardonnay	2016	3	5.5	6.5	15	White peach and marzipan upon nose. Crisp apples and white peach on palate, but overly sweet and finishes a little short; and alcohol shows. Oak not well integrated.	
WCC	17	Neil Johannesen	Chardonnay	2016	3	6	7.5	16.5	Yellow peach, citrus blossom and passionfruit jumps out of the glass; good fruit, well balanced; fruit on the riper side.	Bronze
WCC	18	Paul Finn	Chardonnay	2016	3	4.5	5.5	13	Lacks definition on the nose - low intensity, touch of rose and lanolin; palate lacks acid. Touch of yellow peach but low intensity on palate as well. Alcohol showing through.	
WCC	19	Djuro Katta	Chardonnay	2016	3	4.5	5.5	13	Lacks definition on nose, neutral aroma; touch of golden apple on palate but very short. Would benefit from acid to give more freshness.	
WCC	20	Nikola Sango	Chardonnay	2016	0	0	0	0	Faulty - oxidised.	
WCC	21	Neil Johannesen	Chardonnay AF	2016	3	4.5	6	13.5	Nose shows nice toasty notes, but sulphur obscures fruit; touch of musk stick on nose; palate shows apple and white peach flavours but again sulphur obscures, touch of oak.	
WCC	22	Stuart Howe	Chardonnay	2016	0	0	0	0	Faulty - oxidised	
WCC	23	Ross McDonald	Chardonnay Perricoota	2016	3	5.5	6.5	15	Sherberty on nose, lanolin characters; palate a touch too sweet, but nice structure and balance; clean palate but lanolin with sherbert again. Lacks typicity.	
WCC	24	Frank Galati	Chardonnay	2016	0	0	0	0	Faulty - wine seems incomplete.	
WCC	25	Bill Henderson	Chardonnay 16	2016	2	5	6	13	Colour shows oxidation. Nose shows wet hessian and lanolin touch of golden apple; palate is clean and has balanced acidity and sweetness, but lacks freshness of flavour.	
WCC	26	Da McDiPa Wine Coop	Chardonnay YV	2016	2.5	4.5	6	13	Colour shows some oxidation; fruit also shows some oxidation, oak also overpowers palate. However, nice balance though.	

Class JN Certificate Name Description Vintage App Nose Palate Total Comment Medal

WCP White Chardonnay, Pinot Gris Previous Vintage - 16 Entries

Judged by Geoff Anson

Class Comment

A class that is generally on the right track with room for improvement. Factors to watch were fruit ripeness, pH2 sulphur interactions and acid addition and winemaking cleanliness.

WCP	1	Neil Johannesen	Chardonnay	2014	3	6	6.5	15.5	Bright, clear, pale but should develop more with time. Restrained nose, clean. Light and long palate. Well made, riper fruit would give more complexity.	Bronze
WCP	2	Robert Fedrigo	Chardonnay RF	2015	3	5.5	6	14.5	Golden colour, early ageing? Neutral nose, lacking fruit. Ripe fruit palate but short finish. Fruit could be underripe. Phenolics?	
WCP	3	Peter Treneski	Chardonnay	2015	3	4.5	6	13.5	Bright. Little fruit on nose, leasy aromas. Slight bacterial spoilage. Palate has little fruit and is short. Watch cleanliness when making.	
WCP	4	David Hart	Pinot Gris	2015	3	5	6.5	14.5	Bright clear, clean nose, slightly sulphuric, strong sulphur on palate. Well made wine but over sulphured.	
WCP	5	Terry Norwood	Chardonnay	2015	3	6.5	8	17.5	Yellow, slightly dull. Ripe fruit nose well integrated with oak. Rich palate with good length. Additional acid would life wine.	Silver
WCP	6	Stan Gower	Chardonnay	2013	3	5.5	6.5	15	Mature golden colour. Clean nose, losing varietal aromas. Palate has lost varietal flavour. Well made but lacks fruit.	
WCP	7	David Hart	Chardonnay	2015	3	6	7	16	Yellow, slightly dull. Big buttery nose, clean, ripe fruit. Rich full mouthfeel. A big style of Chardonnay. A touch of acid would lift the wine.	Bronze
WCP	8	RICHMOORE WINES	Chardonnay	2015	3	6.5	8	17.5	Golden yellow. Ripe complex nose. Palate starts shy and then opens up. Long mouth-filling finish.	Silver
WCP	9	Geoff & Kay Rowe	Chardonnay	2015	3	5	6	14	Green/gold hue. Heavy / bacterial nose. Good fruit on palate but finish spoilt by bacterial flavour. Watch cleanliness.	
WCP	10	Neil Johannesen	Chardonnay	2012	3	5	6	14	Lovely green/gold colour, especially good for its age. Nose dominated by bacterial edge. Lovely fruit on palate but finishes with bacterial flavours. Potentially an excellent wine. Watch cleanliness.	
WCP	11	Neil Johannesen	Chardonnay	2015	3	6	7.5	16.5	Yellow, bright. Ripe nose that is not particularly varietal. Opens up with time. Fresh palate, good length and fresh acid.	Bronze
WCP	12	Neil Johannesen	Chardonnay	2010	3	5.5	7	15.5	Clear and slight dulling. Sweet slightly lolly nose, not varietal. Lolly flavours on the palate. Good length. Has aged well but is starting to fade.	Bronze
WCP	13	Stan Gower	Chardonnay	2015	3	6	7	16	Golden bright. Clean nose, light varietal character. Good fruit on front of palate, back palate more acidic and dry.	Bronze
WCP	14	Peachwood Rising	Chardonnay, SG=13	2015	3	6	8	17	Bright but colour going towards bronze. Light (unripe?) fruit, clean nose, simple. Clean palate, long length that would be better with more ripeness.	Silver
WCP	15	Terry Norwood	Chardonnay	2014	3	6	8	17	Bright yellowish. Ripe fruit nose, clean. Rich buttery palate, good length. Some more acid would lift the wine.	Silver
WCP	16	Da McDiPa Wine Coop	Chardonnay Coldstream	2015	3	5	6	14	Pale, Bright. Non varietal lolly nose. Dusty, lolly palate. Watch cleanliness.	

Class JN Certificate Name Description Vintage App Nose Palate Total Comment Medal

WLA White Less Common Varieties - Any Vintage - 14 Entries

Judged by Leigh Clarnette
Jean Pierre Last

Class Comment

Gold - outstanding muscat style - everything the customer desires. Silvers - classy and complex. Faulty wines - stuck ferments, oxidised, coarse finishes and unfinished palates - not acceptable. Cork failures evident.

Class	JN	Certificate Name	Description	Vintage	App	Nose	Palate	Total	Comment	Medal
WLA	1	Phoenix Rising	Vermentino	2016	3	4.5	7	14.5	Slight varietal, complex stink and solids. Hot and oily. Short palate. Refinement needed to give it love.	
WLA	2	Chateau Thornbury	Savignin	2016	3	5	7	15	Poohey talc. Fresh and varietal on palate. Good drink, but short. H2S dominates back of palate.	
WLA	3	Danny Cappellani	Malvasia Istria	2013	3	5.5	8	16.5	Sweet oak and Lychee. Vanilla. Very interesting. Clean and good balance. Great effort, just a little short and round.	Bronze
WLA	4	Ganga Wines	Trebbiano	2014	3	4	7	14	Deadly stink and flint. Aged - short and flat (cork failure). Too old unfortunatley.	
WLA	5	Danny Cappellani	Moscato Giallo	2016	3	6.5	9	18.5	Muscat and clean. Really good Riccadonna style. Exemplary commercial style. Loved it!	Gold
WLA	6	Phoenix Rising	Semillon	2016	3	5	8.5	16.5	Grassy and closed. Touch of phenolics. Touch of sweetness - hide phenolics and acidity. Any more S and it would drop out.	Bronze
WLA	7	Shepherd Vale	Moscato	2016	0	0	0	0	Slightly cloudy. Hot alcohocs and phenolics. Stretched ferment character.	
WLA	8	Robert Fedrigo	Vermentino RF	2016	0	0	0	0	Brown. Oxidised. Poor condition.	
WLA	9	Neil Johannesen	Semillon	2005	0	0	0	0	This is Out Of Class (2005). Deep yellow with oxidised overtones. Fat and oak awkward power. would have liked to have seen this wine when young.	
WLA	10	Danny Cappellani	Malvasia Istria	2016	3	5.5	7	15.5	Straw and pale green tinges. Good perfumed, but a touch alcoholic. Sweet and coarse. Too sweet. Unfinished for market - needs finishing.	Bronze
WLA	11	Bill Henderson	Semillon	2016	3	6	8	17	Pale straw. Fresh cut hay. Very good. Touch of flint. Flat and short. Light palate for aging.	Silver
WLA	12	Ross McDonald	Chenin Blanc Moama	2016	3	6	8	17	Match head flint. Varietal greens - good fruit with class. Needs time. Touch alcoholic.	Silver
WLA	13		Issabella White Wine	2016	0	0	0	0	Pink and oxidised. Solids and awkward oak.	
WLA	14	Bill Skoufis, Leon Pavlopoulos, Colin Ure	Marsanne Nagambie, SG=1.090	2015	0	0	0	0	Stale. Oxidised. Aged Nose. Cork failure.	

<i>Class</i>	<i>JN</i>	<i>Certificate Name</i>	<i>Description</i>	<i>Vintage</i>	<i>App</i>	<i>Nose</i>	<i>Palate</i>	<i>Total</i>	<i>Comment</i>	<i>Medal</i>
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WSC White Sauvignon Blanc - Current Vintage - 5 Entries

Judged by Sarah Andrew

Class Comment

Small class with a number of wines showing early development. The best wines show varietal definition, freshness and balance. These wines need to show aromatic vibrancy for 2016 release wines.

WSC	1	Francesco Bevacqua	Sauvignon Blanc	2016	2	5.5	6.5	14	A lot of colour for a young aromatic. Slightly developed with prominent sulphides. Spice on back palate.some varietal character - need to address cleanliness. Finishes warm and tart.	
WSC	2	Harridge Family	Sauvignon Blanc	2016	3	6	7.5	16.5	Clear and bright, youthful nose of floral and green fruit notes. The palate is fresh and lively with varietal notes. Simple, but clean and youthful. Herbaceous notes as it opens in glass.	Bronze
WSC	3	Ross McDonald	Sauvignon Blanc Moama	2016	3	6.5	8	17.5	Clean and bright with youthful aromas. Varietal definition - floral hint of herbaceous note and green fruits. The palate is in balance with a pleasant long finish. Well made.	Silver
WSC	4	Emilio Russe	Sauvignon Blanc	2016	3	5.5	6.5	15	Clear and bright with yellow hue in glass. Pronounced nose with floral aromas and developing fruit (baked apples). Question oxidisation? The palate is flabby and lacks youthful energy and acidity to drive the finish.	
WSC	5	Daniel Emanuelli	Sauvignon Blanc	2016	3	6.5	7.5	17	Clear and bright with lemon hue in the glass. Clean nose with youthful green fruits. The palate is fresh, but shows simple fruit light in intensity. A higher level of acid would improve the overall wine.	Silver

<i>Class</i>	<i>JN</i>	<i>Certificate Name</i>	<i>Description</i>	<i>Vintage</i>	<i>App</i>	<i>Nose</i>	<i>Palate</i>	<i>Total</i>	<i>Comment</i>	<i>Medal</i>
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WSP White Sauvignon Blanc - Previous Vintages - 1 Entries

Judged by Sarah Andrew *Class Comment*

Early development in this wine.

WSP	1	Nicholas Pane	Sauvignon Blanc	2015	3	5.5	7.5	16	Pronounced nose with ripe tropical fruit, spice and subtle development. The palate shows baked apple and pear and the finish is warm - alcohol a little high	Bronze
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<i>Class</i>	<i>JN</i>	<i>Certificate Name</i>	<i>Description</i>	<i>Vintage</i>	<i>App</i>	<i>Nose</i>	<i>Palate</i>	<i>Total</i>	<i>Comment</i>	<i>Medal</i>
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WVA White Sweet Any Variety - Any Vintage - 1 Entries

Judged by Sarah Andrew

Class Comment

A very small class. The top wine shows varietal characters an engaging palate and great use of sugar. Intensity and a long finish. An excellent late harvest.

WVA	1	Alex Carter	Viognier 72 Late Harvest, SG=1.014	2016	3	7	8.5	18.5	Golden in glass - very varietal nose, peach, apricot, spice and pepper. The palate is off dry/medium sweet with lovely fruit profile that matches the nose. In balance and a long finish.	Gold
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Your Notes:

Director's Comments

WINE SHOW DIRECTORS' COMMENTS 2016 ELTHAM WINE SHOW

Welcome

Welcome to our 47th Wine Show, the biggest amateur wine show in Australia. Thanks to your ongoing support we have had almost 700 entries in this year's show. Welcome back and thanks to those of you who keep entering your wines in our Show year after year. We also extend a very special welcome to those of you who have entered our Wine Show for the first time this year. We hope your experience is a positive one and that we will see you again in future. We would also like to extend a welcome to those of you who are not winemakers but have come along to see what amateur winemaking is all about. We know that you will be amazed when you see what fantastic wines which can be made by ordinary people at home. Maybe you will 'catch the winemaking bug' and we will see you as an entrant next year!

Enjoy Show Day

The Wine Show Committee has gone out of its way to cater for everybody at this year's Wine Show. Besides all entered wines being available for tasting, there will be wine/food related workshops and sponsor displays to explore. In addition, excellent catering has been provided by the Veneto Club. 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 & Learn

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. Don't 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 Loic 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 they are passionate about. We really appreciate and value their contribution.

Chat to Our Members

Members of the Eltham and District Winemakers Guild will be wearing their name badges at the show. Please feel free to approach them for a chat, either to find out more information about wines or to provide some feedback about the show. We value feedback because we are continually trying to 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 it only costs \$30 per annum!

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 who 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 2016 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 - 2016 Eltham Wine Show Directors

COUNTRY WINES

CBE	Berry wine	<u>Any</u> vintage
CME	Mead and derivatives	<u>Any</u> vintage
CRC	Raspberry	Current vintage
CST	Stone fruit wine	<u>Any</u> vintage
CVE	Herb, Grain, Flower or Veg	<u>Any</u> vintage
CFR	Other Fruit wine	<u>Any</u> vintage
CSP	Sparkling country wine	<u>Any</u> vintage
COB	Other Fermented Beverage	<u>Any</u> vintage
CFA	Fortified Country Wine	<u>Any</u> vintage

COUNTRY & GRAPE Wines

HYB	Hybrid Class	<u>Any</u> vintage
NOV	Novelty Class	<u>Any</u> vintage
LIQ	Liqueur wines	<u>Any</u> vintage

GRAPE WINES: WHITE

WAC	Riesling, Traminer	<u>Current</u> (2015) vintage
WAP	Riesling, Traminer	<u>Previous</u> vintages
WCC	Chardonnay, Pinot Gris	<u>Current</u> (2015) vintage
WCP	Chardonnay, Pinot Gris	<u>Previous</u> vintages
WSC	Sauvignon Blanc	<u>Current</u> (2015) vintage
WSP	Sauvignon Blanc	<u>Previous</u> vintages
WBC	Other Blends	<u>Current</u> (2015) vintage
WBP	Other Blends	<u>Previous</u> vintages
WLA	Less Common White varieties	<u>Any</u> vintage
WVA	Sweet White Any variety	<u>Any</u> vintage

MEAD WINES

MJC	Mead - Joes Ancient Orange	<u>Any</u> vintage.
MBA	Berry Melomel	<u>Any</u> vintage.
MMA	Other Melomel.	<u>Any</u> vintage.
MTA	Traditional Mead.	<u>Any</u> vintage.
MOA	Other Mead.	<u>Any</u> vintage.

GRAPE WINES: RED

RSC	Shiraz	<u>Current</u> (2015) vintage
RSP	Shiraz	<u>Previous</u> vintages
RCC	Cab Sauvignon or Cab Franc	<u>Current</u> (2015) vintage
RCP	Cab Sauvignon or Cab Franc	<u>Previous</u> vintages
RMC	Merlot	<u>Current</u> (2015) vintage
RMP	Merlot	<u>Previous</u> vintages
RPC	Pinot Noir	<u>Current</u> (2015) vintage
RPP	Pinot Noir	<u>Previous</u> vintages
RBC	Other Blended Reds	<u>Current</u> (2015) vintage
RBP	Other Blended Reds	<u>Previous</u> vintages
RRC	Any Rose	<u>Current</u> (2015) vintage
RRP	Any Rose	<u>Previous</u> vintages
RLC	Less Common varieties	<u>Current</u> (2015) vintage
RLP	Less Common varieties	<u>Previous</u> vintages
RVA	Sweet Red Any Variety	<u>Any</u> vintage

GRAPE WINES: RED & WHITE

GSP	Sparkling grape, red or white	<u>Any</u> vintage.
GFA	Fortified grape red or white	<u>Any</u> vintage.
PGA	Professional Grape, Any type, any vintage	<u>Any</u> vintage.
PCA	Professional Country, Any type, any vintage	<u>Any</u> vintage.

NOTE: Jo Ilian Trophy this year is for the best Previous Vintage Pinot Noir, Eligible class is RPP
Current vintage is defined as wines "vintaged" in 2016.