

*Eltham & District
Winemakers Guild Inc.*



44th Eltham Wine Show 2013

Result Sheets

2013 Eltham Wine Show Award Winners

Country & Grape

Best Hybrid Wine

Best Liqueur

Country Wines

Best Berry Wine

Best Fortified Country Wine

Best Herb Grain Flower or Vegetable

The Mead Cup (Best Mead & Derivatives)

Best Other Fruit Wine

Best Stone Fruit Wine

Major Awards

Best Country Winemaker

Best Grape Winemaker

Best Previous Shiraz Wine - Bill Christophersen Trophy

Best Woman Winemaker

Eltham Guild Winemaker Of The Year (WOTY)

Eltham - Frankston Guild Country Wine Challenge (Bayside-Hillside Challenge)

Jo Ilian Trophy

Red & White Grape

Best Fortified Red or White Grape Wine any vintage

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 Pinot Noir current vintage

Best Pinot Noir previous vintage

Best Rosé any type current vintage

Best Shiraz current vintage

White Grape

Best Chardonnay Pinot Gris current vintage

Best Chardonnay Pinot Gris previous vintage

Best Less Common White Varieties any vintage

Best Riesling, Traminer current vintage

Best Riesling, Traminer previous vintage

George Wright

David Wood

Phoenix Rising

Peter Enness

Damei Li

Henri Styzinski

Vinko & Kathy Eterovic

David Hart

Trophy Henri Styzinski

Trophy Danny Cappellani

Trophy Darko Postruzin

Trophy Nan Oates

Trophy David Hart

Trophy Henri Styzinski

Trophy Danny Cappellani

Wattiparinga

Carlo Ceravolo

Danny Cappellani

Ross McDonald

David Hart

Matthew F Drew

Vinko & Kathy Eterovic

Many Hands Winery

David Hart

Matthew F Drew

Frank Galati

Robin Hick, Tony Kemm, Phill Kemm

David Hart

David Hart

Phoenix Rising

Trevor Roberts

NHEJO

HYB 4 Shiraz/Cumquat 2011/2007

LIQ 1 'Centerbe' (100 Herbs liqueur) 2013

CBE 7 Elderberry 2012

CFA 5 Three-Berry 2013

CVE 10 Red Rice Herb, All Natural, SG=1.12 2012

CME 11 Mead 2012

CFR 11 Paw Paw Chocolate Dry, SG=13.4 2007

CST 2 Apricot, SG=1020 2011

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RSP 40 Shiraz Kangaroo Ground 2006

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RBP 48 Shiraz/Cabernet Sauvignon 2006

GFA 5 Verdelho 2003/2004

RCC 6 Cabernet Sauvignon, SG=13.5 2013

RCP 35 Cabernet Sauvignon 2006

RLC 3 Petit Verdot Perricoota 2013

RLP 2 Durif 2012

RMC 8 Merlot 2013

RMP 6 Merlot, SG=14 2010

RBC 1 Cabernet Sauvignon/Cabernet Franc/Merlot

RPC 2 Pinot Noir M 2013

RPP 5 Pinot Noir 2012

RRC 2 Grenache 2013

RSC 8 Shiraz 2013

WCC Pinot Gris 2013

WCP 8 Chardonnay 2010

WLA 9 Viognier 2012

WAC 2 Riesling 2013

WAP 5 Riesling R 1989

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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.**
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- **Monthly meeting last Friday of every month at the Eltham Living and Learning Centre starting at 7:45 PM. Visitors welcome. (Check out our web site!)**

Eltham and District Winemakers
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The Judges

Geoff Anson

Geoff is from Barwon Ridge Wines in Geelong. Prior to professional winemaking he was a successful winemaker at the Eltham Guild for almost 20 years. Geoff is ideally placed to appreciate the positive aspects of amateur winemaking. He has a vast experience in White Wine and Pinot Noir.

Lindsay Corby

Lindsay has been involved in the wine industry since 1985. Lindsay has managed vineyards at Baileys of Glenrowan, Tamar Valley Wines, and Tarrawarra Estate, before taking on consulting at La Trobe University. He now runs Cosmo Wines, a four star winery.

Chris Meyers

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

Wayne Hewett

Wayne is currently a professional fruit winemaker for Rebello Wines, a fruit 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.

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 for alternative varieties.

Karen Coulston

Hills of Plenty Winery. Karen is a Wine Educator at NMIT with a specialty in Wine Chemistry. She operated the Hills of Plenty Winery and consults to other winemakers. A former member of the Guild, who turned professional, Karen's on-going support is gratefully received.

Greg Martin

Greg is the Eltham Wine Show Director. Qualifications include: a Masters degree in Wine at the University of Melbourne, the wine judging program at the Australian Wine Research Institute in Adelaide, Grad. Dip. Wine at La Trobe & WSET. Currently M.D. at Liquid Assets.

Richard Webb

Richard worked for 12 years with Australian Winemakers/Cellar Plus, working in retail and also running winemaking classes in Melbourne and Queensland. His special interest is sparkling wine, and this led to a vintage in Champagne in 2008. Recently retired, Richard still continues to make still and sparkling wine.

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.

Darko Postruzin

Darko has been a long standing member of the Guild and makes all wine styles both Grape and Fruit wine and is a mentor to many members. He is the Guild's resident expert in Mulled Wine and Fruit Liqueurs which has kept him warm on many a cold Slovenian winters night.

Harry Gilham

Harry has been associated with the Eltham & District Amateur Winemakers Guild since 1981. "If you can eat it, you can make wine out of it!". Harry has accepted invitations to judge at 30+ shows since 1992, covering Seymour, Lilydale, and Hobart and of course his home territory, Eltham.

Class	JN	Certificate Name	Description	Vintage	App	Nose	Palate	Total	Comment	Medal
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CBE Country Berry Wine - 10 Entries

Judged by Wayne Hewitt

Class Comment

A variety of styles and fruit. Overall, a clean technically sound class, with both elderberries doing well. Other berries struggled with intensity and palate length.

CBE	1	Vinko & Kathy Eterovic	Blackberry Sweet, SG=14	2009	2	5	7	14	Estery nose, uninviting colour - not typical of a berry. Quite sweet with sharp acid. Some length.	
CBE	2	Mary Estate	Boysenberry	2013	3	5.5	7.5	16	Pleasant colour with a sweet berry aroma. Challenging acid balance against sweetness. Alcohol maybe a little low.	Bronze
CBE	3	Peter Enness	Boysonberry, SG=1.010	2013	3	6	7.5	16.5	Rich complex nose, good colour perhaps some ferment character. Palate is a little fruit light, but lovely finish, a good balance of acid of acid / sweetness.	Bronze
CBE	4	DAVID WOOD	Cranberry, SG=1.010	2012	3	5.5	6.5	15	A difficult fruit to handle. A good blending variety. There is a little volatile acidity/sulphur dioxide and discernable cranberry on the nose. Berry flavour is light, with considerable tannin on the finish.	
CBE	5	John Shortridge	Elder (flower & berry)	2012	3	5.5	6.5	15	Made separately and blended?? Interesting complex nose, with some lifted characters. Typical elder has been modified by the addition of flowers. Spicy palate. Yeasty. Spritzig and out of balance.	
CBE	6	DAVID HART	Elderberry, SG=1020	2013	3	5.5	6.5	15	Aroma is dominated by cloves. Unusual spiciness continues through to the palate. Acid / sweetness balance is fine, but without the typical complexity I would expect.	
CBE	7	Phoenix Rising	Elderberry	2012	3	6.5	8	17.5	Good elderberry nose, if somewhat muted. I was hoping for more fruit, but a well balanced, well crafted wine.	Silver
CBE	8	Nan Oates	Elderberry, SG=1.03	2011	3	5.5	7.5	16	A sweet berry nose, clean and inviting. Initial sugar shock came without fruit flavour, and continued throughout the palate. Drying it a little would have helped. Well made, but needed more alcohol to justify the sweetness.	Bronze
CBE	9	Peter Enness	Mixed Berry 5 var, SG=1.004	2013	3	6	7.5	16.5	Very approachable berry nose. Berry flavour continues, despite astringency and acid.	Bronze
CBE	10	Peter Enness	Raspberry, SG=1.014	2013	3	6	7.5	16.5	Fruit intensity is important with berry wines. This style was perhaps on the drier side. Well made, clean and approachable.	Bronze

CFA Fortified Country Wine - Any Vintage - 5 Entries

Judged by Chris Myers

Class Comment

Not a strong class. Character of fortified wines lacking in most. Loss of fruit flavours and some oxidation.

CFA	1	Mary Estate	Boysenberry	2013	3	6	6	15	Good boysenberry nose. Good boysenberry taste, but over sweet. Warmth of liquor lacking. Wouldn't pick it as fortified.	
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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>
CFA	2	Vinko & Kathy Eterovic	Orange/Amaretto Fortified, SG=19	2009	2.5	6.5	6.5	15.5	Orange nose first and quite strong. Amaretto from behind. Taste slightly bitter. Some chocolate on back palate.	Bronze
CFA	3	G. Campanella and J. Cosma	Raspberry Fortified	2009	2.5	5	7.5	15	Poor raspberry smell - oxidized nose. Some oxidation, but good grip in the mouth.	
CFA	4	Vinko & Kathy Eterovic	Strawberry Fortified, SG=19	2009	3	4	6.5	13.5	Highly perfumed, strange strawberry nose. A candy floss type taste. Leaves a harsh palate. Uncharacteristic strawberry.	
CFA	5	Peter Enness	Three-Berry	2013	3	5.5	8	16.5	Berry nose, but berries not recognizable. Good combination of fruit. Some wood taste.	Bronze

CFR Country Other Fruit Wine - 15 Entries

Judged by

Wayne Hewitt

Class Comment

The final presentation of a wine at a show is just as important as its aroma and palate. Too many wines were presented unfinished and cloudy. However, the medal winners were standouts.

CFR	1	DAVID WOOD	Banana, SG=1.005	2011	3	6	7.5	16.5	Restrained banana aroma. Clean palate smooth and balanced. Flavour is also well handled, with good acid length. A good Wine.	Bronze
CFR	2	John Shortridge	Crab Apple	2011	3	5	6.5	14.5	Sour apple nose, but simple apple character. Palate is yeasty and unfinished. Some good acid spritzig.	
CFR	3	Henri Styzinski	Fejoa 2	2013	2.5	5.5	6	14	Not clear, a very restrained fejoa nose. Palate is acidic with good fruit. Potential here. Finish your wines before bottling!!	
CFR	4	Henri Styzinski	Fejoa 3	2013	2.5	5.5	6	14	Significant clarity issues. Yeasty and with obvious ferment characters. Sugar/acid reasonably well handled. But unfinished.	
CFR	5	Henri Styzinski	Fejoa 1	2013	2.5	5.5	7	15	Wine is not clear. Nose is subdued and complex, yeasty. Palate has some balance but is affected by an unfinished wine.	
CFR	6	Henri Styzinski	Fig A	2013	2.5	5.5	8	16	Inviting fig aroma, but does not pour clear. Flavour is well balanced without harshness. A good effort, needing proper finishing.	Bronze
CFR	7	DAVID WOOD	Grapefruit & Lemon, SG=1.007	2009	3	6	7.5	16.5	An aroma of citrus pyth and ferment character. Good handling of astringency, but a nutty character present.	Bronze
CFR	8	Nan Oates	Lemon Wine, SG=1.02	2012	3	6	8.5	17.5	Clear, spicy lemon bouquet. A rosemary character. A pure lemon character is not present. But smooth long palate with good balance.	Silver
CFR	9	DAVID WOOD	Mango/Strawberry, SG=1.005	2010	3	7	7.5	17.5	Strawberry dominant on the nose and palate, clean and well handled with just a hint of mango coming through. Great sugar/acid/fruit balance.	Silver
CFR	10	George Wright	Orange	2011	3	6	6	15	Very little orange on the nose or palate. A clean wine with the bitterness well handled	
CFR	11	Vinko & Kathy Eterovic	Paw Paw Chocolate Dry, SG=13.4	2007	3	6	9	18	Sweet Paw Paw on the nose, clean and inviting. Palate is fruity and well balanced, with chocolate appearing on the long, long palate.	Silver

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CFR	12	Henri Styzinski	Persimmon	2013	3	5	6.5	14.5	An herbaceous and fruity nose. Palate is far too sweet for the fruit and acid. Broad and lacking in acid. Dry it off and sparkle!	
CFR	13	DAVID HART	Prune, SG=1020	2013	2.5	4.5	6.5	13.5	Poor presentation, dull fruit with thin compromised palate. Needs finishing.	
CFR	14	NHEJO	Redcurrant/Blood Orange	2006	0	0	0	0	Faulty V.A. !! Withdrawn by head steward.	
CFR	15	Vinko & Kathy Eterovic	Watermelon Sweet, SG=13.8	2009	3	5	6	14	A pleasant drink, but struggled to find any watermelon on the nose or palate.	

CME Country Mead and Derivatives - 23 Entries

Judged by Greg Martin

Class Comment

Few meads can do well without some residual sugar; though some can pull it off.

CME	1	Andrew Allcock	Apple Cyser, SG=1.015	2012	3	7	5	15	A Clear cider nose. Light and tangy body. I can forgive some spritz on a cyser. Light and fresh and dry.	
CME	2	DAVID WOOD	Banana/Vanilla Melomel, SG=1.020	2012	3	7	4.5	14.5	Strong nose and flavours. True to type. Spoilt by staleness and bitterness on the back-palate	
CME	3	Andrew Allcock	Blood Orange Melomel, SG=1.020	2012	3	7	5	15	Lacking freshness. Stale finish. Good wax component. Suspect a eucalypt influence that is causing problems. Well made.	
CME	4	Andrew Allcock	Boysenberry Melomel, SG=1.030	2012	3	7	6	16	Rich Nose. Integrated palate. Viscous, round and round yet has a freshness from good acid.	Bronze
CME	5	Hamish Lucas	Damson Melomel Ironbark	2013	3	6	5	14	Shy nose. Common for Damson. Palate seems dried out and puckering.	
CME	6	Bryan Anderson	Dry Mead Traditional, SG=1.000	2013	3	7	7.5	17.5	Classy, Sleek, adventurous for the sugary mead class. Discrete wax flavours. Soft and harmonious. A fraction short on the back palate.	Silver
CME	7	Hamish Lucas	Elderberry Melomel Ironbark	2013	3	5	7	15	Eucalypt interference from Ironbark Honey. Otherwise a soft and seductive mouthfeel.	
CME	8	Henri Styzinski	Guava	2013	3	5	5	13	Too much sugar. The imbalance creates the cloying sensation.	
CME	9	Hamish Lucas	Lemon Melomel Ironbark, SG=1.012	2013	3	7	6.5	16.5	The Lemon appears as a lemon-balm flavour. Nice wax flavour. The palate is a little watery. Clean and fresh.	Bronze
CME	10	Henri Styzinski	Mead	2013	3	6	5.5	14.5	Lacking some integration on the palate. Interesting elements. Needs time.	
CME	11	Henri Styzinski	Mead	2012	3	6	9.5	18.5	Not much on the nose. Light and fresh on the front and mid-palate. Light well balanced wax. Flavours strong on the palate. Long.	Gold
CME	12	NHEJO	Mead Manuka/Leatherwood	2002	3	7	8	18	Intense nose and intense flavours. Tea-tree and leatherwood combine to make an aggressive and highly flavoured and complete wine. Viscous.	Silver

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CME	13	Trevor Roberts	Metheglin	2011	3	7	7.5	17.5	Beautiful, aromatic spice. Long aromatic after-taste. Flavours on a nicely structured palate. Sugar a shade too much?	Silver
CME	14	Andrew Allcock	Orange Melomel, SG=1.080	2011	3	6	5.5	14.5	Soft and viscous. Needs more orange and acid to match the sugar - or reduce the sugar.	
CME	15	Andrew Allcock	Orange Melomel Anise, SG=1.010	2011	3	5	5	13	A sweaty character on the nose. Some bitterness. Thin and near dry.	
CME	16	Bryan Anderson	Plumb Melomel Sweet, SG=1.007	2013	3	6	6	15	Pretty bronze colour. Light plum nose. Tastes like a neutral white wine. Perhaps a smackerel more sugar to lift some more plum flavour?	
CME	17	Hamish Lucas & Gary Campanella	Shiraz Pyment Suburban Melb Honey, SG=1.040	2013	3	7	6	16	Shiraz and oak are strongly expressed on the nose. The honey adds richness. Close to a sweet red class. Attractive long, stringy tannins in aftertaste.	Bronze
CME	18	Andrew Allcock	Spiced Orange Melomel 2, SG=1.030	2012	3	6	6	15	Nice spices, muted orange. A suspicion of brettanomyces. Simple, clean and fresh.	
CME	19	Andrew Allcock	Spiced Orange Melomel 1, SG=1.030	2011	3	6	6.5	15.5	Caramel nose. Fat and viscous balanced with fine acid. Very good, needs more flavours.	Bronze
CME	20	Hamish Lucas	Strawberry Melomel Howqua Hills, SG=1.004	2011	3	7	7	17	Extra-ordinary high quality strawberry. Light, round palate, a brave dry mead. Subtle wine but the hard-to-capture strawberry is strong.	Silver
CME	21	Hamish Lucas	Stringybark Traditional, SG=1.013	2011	3	6	5	14	Rich, honeycomb. Palate a little thin.	
CME	22	Hamish Lucas	Vanilla Metheglin Redgum, SG=1.000	2011	3	6	5.5	14.5	Strong vanilla. Rich flavour, light bodied. This mix could use more residual sugar.	
CME	23	Hamish Lucas	Wild Apple Cyser Vic Mountain Honey, SG=1.006	2011	3	7	4.5	14.5	Relative high acid level. Definitely needs more residual sugar. Light bodied.	

CSP Country Sparkling Wine - 2 Entries

Judged by

Greg Martin

Class Comment

Harry Gilham

Good class - two good wines. Refreshing.

CSP	1	DAVID WOOD	Mango & Strawberry	2013	2.5	5.5	8	16	Slight bead maintaining. Cloudy - not good disgorgement. Good spritz in mouth. Fruit well combined.	Bronze
CSP	2	Peter Enness	Mixed Berry Three var, SG=1.005	2013	3	6	9	18	Good holding bead. Refreshing in mouth, mouth-filling. Nice yeasty aspect. Lovely wine.	Silver

Class	JN	Certificate Name	Description	Vintage	App	Nose	Palate	Total	Comment	Medal
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CST Country Stone Fruit Wine - 11 Entries

Judged by Chris Myers Class Comment

Harry Gilham Interesting class with a variety of stone fruits. Nose obviously lacking. Good to have the bottles in front of us.

CST	1	Henri Styzinski	Apricot	2013	3	5.5	8.5	17	Warmth to nose. Good apricot smell. Quite bitter - falls away. Does linger.	Silver
CST	2	DAVID HART	Apricot, SG=1020	2011	3	5	9.5	17.5	Fresh nose. Obviously apricot. Clean acid. Good apricot taste.	Silver
CST	3	Henri Styzinski	Blood Plum	2013	3	5	7	15	Very little plum nose. Plum comes through on taste.	
CST	4	Mary Estate	Blood plum	2013	3	5.5	7.5	16	Subtle plum nose - not strong. Acid. Quite pleasant.	Bronze
CST	5	John Shortridge	Blood Plum / Elderberry	2010	3	6	6	15	Elderberry nose - very little plum. Hard bitterness.	
CST	6	DAVID HART	Cherry, SG=1020	2013	3	5	6.5	14.5	No cherry character on nose. Harshness on taste. Little cherry character.	
CST	7	Peter Enness	Cherry, SG=1.008	2011	3	5	7	15	No cherry character on nose. Light bodied wine. More character but little cherry taste.	
CST	8	John Shortridge	Damson/Elderberry Rose	2011	3	6	6	15	Elderberry dominates nose. Not getting Damson. No damson on flavour - all elderberry.	
CST	9	Vinko & Kathy Eterovic	Mango Dry, SG=14	2008	3	5.5	8	16.5	Faint mango smell. Not a natural mango flavour. Is artificial in taste. Sweet.	Bronze
CST	10	Henri Styzinski	Plum wild yeast	2013	3	5	7.5	15.5	no strong plum bouquet. An uninteresting wine. Lacks alcohol, no back palate.	Bronze
CST	11	DAVID WOOD	Plum/Blueberry, SG=1.022	2012	3	5	7	15	Over ripe smell - plum dominant. Mouth gripping - sweet.	

CVE Country Herb, Grain, Flower or Vegetable Wine - 12 Entries

Judged by Harry Gilham Class Comment

This section of the show should reflect on the old adage- "if you can eat it , you can also drink it"

CVE	1	NHEJO	Barley	2010	3	6	7	16	Light nose. Acetic finish on long palate	Bronze
CVE	2	NHEJO	Broad Bean	2010	3	6	6.5	15.5	Light nose of base material. Lacks body on palate	Bronze
CVE	3	John Shortridge	Elderflower #1	2012	0	0	0	0	Withdrawn	
CVE	4	John Shortridge	Elderflower #2	2012	3	6	6.5	15.5	Nice wine.Very light nose. Palate falling to acetic	Bronze
CVE	5	NHEJO	Ginger	2010	3	4	6	13	Lacks nose of base material. Fails on palate	

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CVE	6	DAVID HART	Lemon Balm, SG=1010	2012	2	5	6	13	Fermentation bubbles evident. Very light nose of base material. Lacking evidence of base materials.	
CVE	7	George Wright	Mixed Herbs	2005	3	4	7.5	14.5	Clean nose lacking herbal distinction. Palate shows sweetness factor	
CVE	8	Phoenix Rising	Peadpod, SG=1	2008	3	5	7.5	15.5	Light with distinctive base material. Long palate falls away to acetic finish	Bronze
CVE	9	Damei Li	Red Rice All Natural, SG=1.14	2013	3	4.5	7	14.5	Clean light nose. Palate shows excess sweetness	
CVE	10	Damei Li	Red Rice Herb, All Natural, SG=1.12	2012	3	6.5	8	17.5	Honeyed nose evident. Long lasting on palate.	Silver
CVE	11	Peter Enness	Rhubarb, SG=1.008	2012	2	7	6.5	15.5	Clean light nose. Sharp palate feelings diminish base material used	Bronze
CVE	12	Damei Li	White Rice Herb, No preservative, SG=1.13	2012	1	5.5	7.5	14	Cloudy- fermentation still evident. Light nose. Lacks dinstinction of base materials	

GFA Fortified Grape Wine, Red or White Any Vintage - 5 Entries

Judged by Darko Postruzin

Class Comment

Well made entries with surprisingly good flavours from the grapes. Well balanced & hard to find any faults in a typically small class.

GFA	1	Neagle/Cappellani	Fortified Black Muscat	2013	3	6	7	16	Good nose and clean apperance. Strong muscat and easy drinking, very well made.	Bronze
GFA	2	Vinko & Kathy Eterovic	Shiraz Fortified, SG=19	2006	3	6	6.5	15.5	Interesting nose. Clean on palate - some plums and cherries. Well balanced. Some improvements on acids can be made.	Bronze
GFA	3	Lynzee Schatz	Shiraz/Cabernet Sauvignon 60/40 18%	2012	0	0	0	0	Withdrawn	
GFA	4	Lynzee Schatz	Shiraz/Cabernet Sauvignon 80/20 18%	2010	0	0	0	0	Withdrawn	
GFA	5	Wattiparinga	Verdelho 2003/2004		3	7	9	19	Lovely nose. Typical Verdelho style. Lovely flavours well balanced with acid and alcohol. Hard to fault.	Gold

GSP Sparkling Grape Wine Any Vintage - 3 Entries

Judged by Graham Hastings

Class Comment

One commendable example showing freshness and lively bead

GSP	1	DAVID HART	Cabernet Sauvignon	2010	3	6	7	16	Deep colour with crimson edges, lively bead, perfumed frothy nose, blackberry + cola flavours with some mintiness, evident dosage but not too much	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>
GSP	2	Graham Scott	Cabernet Sauvignon Blackwood Ridge	2007	3	5	5	13	Slightly more reddish colour but flat bead + palate, earthy. Slightly bitter palate showing some dark fruits, no longer a sparkling!	
GSP	3	DAVID HART	Shiraz	2011	3	6	6	15	Deep purple colour, lively bead, perfumed frothy nose. Firmish blackberry with an astringent, dryish finish despite the dosage	

HYB Hybrid Class - 6 Entries

Judged by *Greg Martin* ***Class Comment***

The best hybrids show a role from both ingredients, vinosity on the mid-palate and a marriage that is greater than its parts.

HYB	1	DAVID WOOD	Cabernet Sauvignon/Cherry, SG=1.000	2013	3	7	7.5	17.5	Fresh cherry and showing some moderate tobacco on the nose. Moderate weight. Clean with crisp acidity. Cherry skins aftertaste.	Silver
HYB	2	D. Cappellani	Cabernet Sauvignon/Violets		3	5.5	6.5	15	A deep floral nose. Lacking some definition on the palate. Some viscosity but lacking a vinous palate structure. Some pleasing dryness on the upper palate.	
HYB	3	DAVID HART	Elderberry/Cabernet Sauvignon, SG=1000	2013	3	6	7.5	16.5	A dominant elderberry spice - good. Fruity. A slight doubt on the inputs of the Cabernet, doesn't seem to be playing a structural role. A slight touch of residual sugar has lifted the flavour.	Bronze
HYB	4	George Wright	Shiraz/CumQuat 2011/2007		3	6	9.5	18.5	Strong citrus nose, Shiraz giving a nice detailed roundness on the mid-palate. Balanced. Long aftertaste given by the marriage. Super-Balanced. Integrated.	Gold
HYB	5	George Wright	Shiraz/SloeBerry 2011/2007		3	6	5.5	14.5	Berry on nose works well. Very light bodied and thin on the palate. Good fruity length.	
HYB	6	Hamish Lucas & Gary Campanella	Shiraz/Suburban Melbourne Honey, SG=1.000	2013	3	5.5	7.5	16	Vanillan oak seems to be primary on the nose. Honey emerging nicely from behind. Honey flavours playing on the palate. Fat mid-palate. Long aftertaste, complex honey - impressive. Good tannins.	Bronze

LIQ Liqueur Wines - 6 Entries

Judged by *Darko Postruzin* ***Class Comment***

Surprisingly well made, strong flavours especially the Centerbe Herbal - just lovely. A credit to the wine makers for their flavours. With just a small acid adjustment, all would have been medal winners.

LIQ	1	DAVID WOOD	'Centerbe' (100 Herbs liqueur)	2013	3	7	9	19	Clean very pronounced nose, typical herbal Italian style of 100 Centerbe. Palate is beautiful. Very well made - an excellent choice.	Gold
LIQ	2	Peter Enness	Cumquat	2013	3	7	8	18	Very clear. Typical cumquat nose. Pleasant palate - well balanced acid and alcohol. Well done!	Silver
LIQ	3	D. Cappellani	Muscat/Orange Peel Liqueur		2.5	5.5	7.5	15.5	Not very clean. On nose, more muscat, lacking in orange. Palate more appealing and well balanced acid and alcohol.	Bronze

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LIQ	4	D. Cappellani	Orange/Wild Cherries Liquer			3	6	8	17	Needs cleaning. On nose, orange dominated, but on palate, can taste wild cherries and very balanced acid and alcohol. Well made.	Silver
LIQ	5	Vanessa Enness	Pineapple	2012		3	5.5	6	14.5	Nose closed on pineapple. Need more refining adjustments on sugar and acid. Keep it up.	
LIQ	6	Vanessa Enness	Vanilla	2013		3	6	7	16	Very clean typical vanilla nose, high on alcohol. Some acid needs adjusting. Well made and balanced.	Bronze

NOV Novelty Class - 4 Entries

Judged by Chris Myers

Class Comment

Weak class - some interesting attempts at originality

NOV	1	DAVID WOOD	Cabernet Sauvignon Cordial	2013		3	6	7	16	Good cabernet nose, obviously grape over sweet when neat. With water very good taste . Flavours brought out	Bronze
NOV	2	Damei Li	Red Rice All Natural, SG=1.13	2013		3	5	6	14	smoked bacon smell - rice comes from behind. Very little rice taste, smokey taste dominates	
NOV	3	D. Cappellani	Vin Cotto			2.5	4.5	6	13	Not a pleasant smell. Bad sediment. With water still not a pleasant drink. Harshness from reduction, over cooked.	
NOV	4	Damei Li	White Rice Herbs, No preservative, SG=1.14	2013		2.5	6	6.5	15	Spritzig and cloudy as a result. Not a bad rice bouquet. A little too sweet - has some rice character.	

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

Judged by Greg Martin

Class Comment

The Pros are judged to a higher standard, that means - tough

PGA	1	Metung Wines	Shiraz/Durif Fortified	2010		3	6	9	18	Clean, fresh vintage - port-like nose. Nice touch of residual sugar and alcohol addition. Some pleasing Durif spice evident	Silver
PGA	2	Angelo Siciliano	Shiraz	2012		3	6	6	15	Ripe fruits on the nose. Soft, viscous and weighty. Flavours lacking on the palate. Palate lacking definition	
PGA	3	Angelo Siciliano	Cabernet Sauvignon	2011		3	6	6	15	Herbal edged nose. Some green edged tannins. Good astringency	
PGA	4	Angelo Siciliano	Pinot Noir	2012		3	7	8	18	Good varietal characters. Soft and supple. Nicely blended oak with the fruit. Some sharpness on the back palate?	Silver
PGA	5	Angelo Siciliano	Fragola	2013		2.5	6	8	16.5	Slight haze. Sweet. Acid carrying the acid nicely. Tingling flavour on the palate. Long, flavourful clean. Too much sugar	Bronze

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PGA	6	Angelo Siciliano	Zibbibo	2012	3	5.5	6.5	15	Green herbs and lime fruity flavours. Clean and fersh. Great nose. Palate a shade flat. More acid required?	
PGA	7	Angelo Siciliano	Sparkling Pinot Noir/Chardonnay	2011	3	6	7	16	Lean and keenly structured with fresh acids. Looks like a blanc de blanc	Bronze
PGA	8	Angelo Siciliano	Zibbibo Dessert	2012	3	6	7	16	Haze. Beautiful balance and integration. Hot alcohol on the finish	Bronze

RBC Red Blended Wine - Current Vintage - 10 Entries

Judged by Martin Grinbergs

Class Comment

A good workman like class. With one exception wines are well made.

RBC	1	Many Hands Winery	Cabernet Sauvignon/Cabernet Franc/Merlot	2013	3	6	8	17	Pleasant soft fruit aromas. Full palate with a firm, soft finish.	Silver
RBC	2	Mario & Izabella Fantin	Cabernet Sauvignon/Merlot	2013	3	6	5	14	Very estery nose. Palate could be more intense. Weak finish.	
RBC	3	Tim Donegan	Cabernet Sauvignon/Merlot South Australian (14%)	2013	3	5	5	13	Muted aroma. Residual sweetness not typical of red wines.	
RBC	4	DAVID HART	Cabernet Sauvignon/Merlot	2013	3	6	5.5	14.5	Oak fruit sweetness on nose. Soft on palate with weak finish.	
RBC	5	Graham Scott	Merlot/Cabernet Franc/Pinot Noir	2013	3	5	5	13	Oxidised thin palate, weak finish, stem like aroma.	
RBC	6	Simone Smith & Troy Jarrett	Shiraz/Cabernet Sauvignon	2013	2	5	6	13	Dull wine, weak nose lacking varietal character. Thin palate.	
RBC	7	RICHMOORE WINES	Shiraz/Cabernet Sauvignon	2013	3	6	6.5	15.5	Pleasant sweet fruit aroma. Soft on front palate with a weak finish.	Bronze
RBC	8	Sarell U Suferin	Shiraz/Merlot	2013	3	6	5	14	Nice oak on nose. Well integrated with fruit. Oak dominates palate. Lacks acid balance.	
RBC	9	DAVID HART	Shiraz/Merlot	2013	3	6	7	16	Clean fruit nose. Soft palate with fine tannin finish.	Bronze
RBC	10	McDiPa Wine Coop	Shiraz/Viognier (5%)	2013	3	6	7.5	16.5	Good clean nose. Sweet on palate, soft mouth feel. Clean finish.	Bronze

RBP Red Blended Wine - Previous Vintage - 61 Entries

Judged by Lindsay Corby

Class Comment

2011 showed up as the cool vintage with some lean wines. Some older wines showed good class. Noted a corker issue with a number of corks/diam creased and losing freshness due to oxidation. Medal wines showed balance with variety/oak/acid.

RBP	1	NHEJO	Cabernet Franc/Merlot	2003	3	5	6	14	Red garnet, clear. Leather, slight spice and cigar box. (Brettanomyces showing up). Light, some fruit, tobacco flavour.	
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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>
RBP	2	NHEJO	Cabernet Sauvignon/CabFranc/Merlot	2004	3	6	5	14	Mid Plum Red - good colour. Some green bean and capsicum. Sourness on finish.	
RBP	3	DAVID HART	Cabernet Sauvignon/Durif/Pinot	2012	3	5.5	7	15.5	Mid/dark red / plum. Oak on nose, some mint. Palate showing nice weight, but not a lot of fruit, fine tannins.	Bronze
RBP	4	Many Hands Winery	Cabernet Sauvignon/Franc/Merlot	2011	0	0	0	0	Not judged due to cork taint fault.	
RBP	5	Carlo Ceravolo	Cabernet Sauvignon/Merlot, SG=13.5	2010	3	5.5	7	15.5	Dark red, some menthol / eucalyptus. Medium weight. Fine tannins, some flesh and oak on finish.	Bronze
RBP	6	DAVID HART	Cabernet Sauvignon/Merlot	2010	3	4	6	13	Medium dark red. Spicy - sweet and sour? Sour on palate - acetic.	
RBP	7	Mario & Izabella Fantin	Cabernet Sauvignon/Merlot	2010	3	5	5	13	Dark red. Slight perfume. Some "ullage" characters.	
RBP	8	Paul Finn	Cabernet Sauvignon/Merlot	2010	3	6	7	16	Mid red. Some berry / raspberry. Leafy light palate, lacks middle - cool area?	Bronze
RBP	9	Don Perugini	Cabernet Sauvignon/Merlot	2010	0	0	0	0	Not judged due to "acetic" fault.	
RBP	10	Paul Finn	Cabernet Sauvignon/Merlot	2008	3	4	6	13	Mid dark red. Sweaty, slight Brettanomyces. Hollow.	
RBP	11	Mario & Izabella Fantin	Cabernet Sauvignon/Merlot	2006	3	6	6	15	Mid dark garnet / red. Menthol, some oak / vanilla. Nice mouthfeel, strong tannins, oak and berry.	
RBP	12	Mario & Izabella Fantin	Cabernet Sauvignon/Merlot	2005	3	5	7.5	15.5	Dark garnet. Green berry. Big tannin / oak finish.	Bronze
RBP	13	Mario & Izabella Fantin	Cabernet Sauvignon/Merlot	2004	3	6	8.5	17.5	Dark garnet / red. Tobacco / cigarbox / good varietal. Medium fine tannins. Ready to drink!	Silver
RBP	14	NHEJO	Cabernet Sauvignon/Merlot	2003	3	4	6	13	Dark red / garnet. Shoe-polish? Hot ferment? Rubbery, coarse.	
RBP	15	Mario & Izabella Fantin	Cabernet Sauvignon/Shiraz A	2012	3	5	5	13	Mid red. V spicy oak. Oak dominant.	
RBP	16	Wattiparinga	Cabernet Sauvignon/Shiraz	2012	3	5.5	6	14.5	Dark red. Some blueberry / leafy. Medium tannins. Berry finish.	
RBP	17	Howard Devlin	Cabernet Sauvignon/Shiraz	2012	3	5.5	7	15.5	Medium / dark red. Biscuity oak. Oak dominants, but nice mouthfeel.	Bronze
RBP	18	Mario & Izabella Fantin	Cabernet Sauvignon/Shiraz B	2012	3	6	7	16	Medium / light red. Light berry / leafy. Lightweight "early" drink, berries, leafy.	Bronze
RBP	19	Phoenix Rising	Cabernet Sauvignon/Shiraz 2012 + 5%blend2010	2012	3	4	6	13	Medium dark red. Earthy. Earthy on palate. Fungal?	
RBP	20	Phoenix Rising	Cabernet Sauvignon/Shiraz	2012	3	4	6	13	Dark red. Earthy. Some sweetness? Earthy finish / fungal.	
RBP	21	Howard Devlin	Cabernet Sauvignon/Shiraz	2012	3	5	6	14	Mid red plum. Biscuity oak. Acid / tart, oaky finish.	
RBP	22	Phoenix Rising	Cabernet Sauvignon/Shiraz + Rose	2012	3	4.5	6	13.5	Mid red. Leafy / earthy. Palate weight but short finish, leafy.	
RBP	23	Fantin / Loci / Taplin / Nelson	Cabernet Sauvignon/Shiraz	2011	3	4	6	13	Mid light plum, dull. Minty spices, slightly milky. Front tannins, leafy finish / tart.	

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RBP	24	Constantino Campanella	Cabernet Sauvignon/Shiraz	2011	3	5	6.5	14.5	Mid red. Fresh rhubarb!! Low ripeness. Tart-leafy, cool season / early pick?	
RBP	25	Robin Hick, Tony Kemm, Phill Kemm	Cabernet Sauvignon/Shiraz 60/40	2008	3	4	7	14	Dark plum / red. Dull, slight aldehyde? (Cork has corker damage.) Some nice oak / vanilla / spice.	
RBP	26	NHEJO	Cabernet Sauvignon/Shiraz 76/24	2005	3	4	6	13	Mid dark red. Dull fruit / earthy. Medium tannins, short finish.	
RBP	27	NHEJO	Cabernet Sauvignon/Shiraz 67/33	2003	3	5	5	13	Dark red. Sweaty, touch of Brettanomyces. Slightly dirty.	
RBP	28	Phoenix Rising	Cabernet Sauvignon/Shiraz 2012 + 10%blend2010		3	6	8.5	17.5	Mid red / plum. Leafy / stalky, some dark berry / oak. Fine tannin, good length. Nice finish.	Silver
RBP	29	Phoenix Rising	Cabernet Sauvignon/Shiraz/Merlot 2012 + 1% 2013	2012	3	4	8	15	Mid red. Earthy. Nice palate weight, light tannins, nice flavours.	
RBP	30	Phoenix Rising	Cabernet Sauvignon/Shiraz/Sangiovese 2012 + 5% 2011	2012	3	4	6	13	Dull red / blue - high PH? Slightly milky, hint earthy. Slight tannin front, hollow, short, leafy / earthy.	
RBP	31	Phoenix Rising	Cabernet Sauvignon/Shiraz/Viognier 2012 + 1% 2013	2012	3	4.5	6	13.5	Dull plum red. Leafy / earthy. Soft front tannin / bit sharp on finish.	
RBP	32	Graham Scott	Merlot/Cabernet Franc/Pinot Noir	2009	0	0	0	0	Not judged due to "smokey" fault.	
RBP	33	Graham Scott	Merlot/Cabernet Franc/Pinot Noir	2008	3	5	5	13	Mid / dark garnet. Blue cheese aromas? Cheese flavour, bitter finish.	
RBP	34	Paul Finn	Merlot/Cabernet Sauvignon	2012	3	5	4	13	Dark plum. Slightly sweaty, hint of Brettanomyces. Milky Brettanomyces flavours.	
RBP	35	Darko Postruzin	Pinot Noir/Merlot (60%/40%)	2011	3	4	6	13	Mid / dark garnet red. Dull. Fresh, nice acid / fruit, lacks varietal.	
RBP	36	NHEJO	Pinot Noir/Shiraz 85/15	2011	3	3	7	13	Dull red. Aldehyde. Needs sulphur dioxide. Palate ok.	
RBP	37	NHEJO	Sangiovese/Shiraz 85/15	2011	3	4	7	14	Mid garnet. A bit reduced. May benefit from copper. Sweet berry fruit, tart acid.	
RBP	38	Phoenix Rising	Sangiovese/Viognier 2011	2011	3	4	7	14	Mid red. Fresh oak. Very oaky / oak tannin.	
RBP	39	DAVID HART	Shiraz / Durif	2012	3	5.5	8	16.5	Dark red / plum. Minty / biscuity oak. Full tannin palate, drying, dried fruits.	Bronze
RBP	40	NHEJO	Shiraz F/Pinot Noir 85/15	2012	3	4	7	14	Mid red / magenta. Some sulphides (sausage). Some floral, medium weight, a bit simple.	
RBP	41	Howard Devlin	Shiraz/Cabernet Sauvignon	2012	3	5	7	15	Medium red / plum. Dull, sappy, slight leaf, vanilla. Vanilla oak, clean, fresh.	

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RBP	42	NHEJO	Shiraz/Cabernet Sauvignon 52/48	2012	3	5	8.5	16.5	Medium red / plum. Some leather / tar. Spicy oak on finish.	Bronze
RBP	43	Howard Devlin	Shiraz/Cabernet Sauvignon	2012	3	5	7	15	Medium red. Toasty oak. Lightweight, nice balance, oak, but not much fruit.	
RBP	44	Paul Finn	Shiraz/Cabernet Sauvignon	2012	3	4.5	6.5	14	Dark red. Dull leafy, slight aldehyde. Nice mouthfeel, but just stops a bit short.	
RBP	45	A. Gillam / C. Ramsay / T. Ross	Shiraz/Cabernet Sauvignon 50/50	2011	3	4	6	13	Mid red. Spicy, not sure about this one - crease in cork. Palate a bit sharp.	
RBP	46	NHEJO	Shiraz/Cabernet Sauvignon 76/24	2008	3	4.5	7	14.5	Garnet/ red. Some menthol, a bit dull. Nice palate weight, some oak.	
RBP	47	Robin Hick, Tony Kemm, Phill Kemm	Shiraz/Cabernet Sauvignon 60/40	2007	3	5	8.5	16.5	Dark red. Dull, a bit closed. Some biscuit and fresh acid, oak and tannin, lacks fruit.	Bronze
RBP	48	D. Cappellani	Shiraz/Cabernet Sauvignon	2006	3	6	9.5	18.5	Dark red / garnet. Some biscuit / oak. A bit closed, dried fruits. Nice tannin and fruit, some roundness, medium finish. Good balance.	Gold
RBP	49	Trevor Roberts	Shiraz/Cabernet Sauvignon	2004	3	5	6	14	Dark garnet. Pine? Green oak? Pine flavour a bit dominant.	
RBP	50	Tony Pye	Shiraz/Cabernet Sauvignon /Merlot	2006	3	5.5	8	16.5	Mid red / garnet. Some burnt / dried fruit aromas - raisining? Dried fruit on palate, nice weight and tannins.	Bronze
RBP	51	Daniel Congiu and Jimmy Grammatikos	Shiraz/Cabernet Sauvignon/Merlot	2011	3	5	7	15	Medium garnet. Blueberry / melon / floral - does it contain fragola? Light berry. Fresh acid.	
RBP	52	Phoenix Rising	Shiraz/Cabernet Sauvignon/Shiraz 2011 + 1%CS 2012	2011	3	4	6	13	Mid red. Earthy / leafy. Slightly dirty. Some sweetness? Sour finish.	
RBP	53	Phoenix Rising	Shiraz/Cabernet Sauvignon/Shiraz 2011 + 2% CS 2012	2011	3	5	6	14	Mid / dark red. Dull. Oak flavours and tannins, but lacks fruit.	
RBP	54	Sarell U Suferin	Shiraz/Merlot	2012	3	4	6	13	Dark red garnet. Some oak, but a bit milky (ullage?). Some sweetness, nice mouthfeel, lacks tannin / fat / acid.	
RBP	55	Phoenix Rising	Shiraz/Merlot 2011 + 1% M 2013	2011	3	4	6	13	Mid red. Milky / aldehyde. Light, hollow.	
RBP	56	Phoenix Rising	Shiraz/Merlot 2011 + 2% M2013	2011	3	5	8.5	16.5	Mid red. Dull toasty oak. Fine tannin, good acid, medium length.	Bronze
RBP	57	DAVID HART	Shiraz/Merlot	2008	3	6.5	8	17.5	Mid red / slight garnet. Oak, some dried fruit. Drying tannins, dried fruit, good length.	Silver
RBP	58	Phoenix Rising	Shiraz/Sangiovese	2011	3	4	6	13	Mid red. Smells cork taint, but not cork? Harsh finish.	

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RBP	59	Phoenix Rising	Shiraz/Sangiovese 2011 B + Rose 2013	2011	3	4	6	13	Mid dark red. Musty. Fine tannins, fair balance, a bit bitter on finish.	
RBP	60	Phoenix Rising	Shiraz/Sangiovese/Viognier	2011	3	5	6	14	Mid dark red. Dull. Slightly cooked aromas. Some nice oak, slightly cooked flavours.	
RBP	61	Phoenix Rising	Shiraz/Viognier	2011	3	5	5	13	Mid dark red. Slight oak. Milky. Sharp / bitter finish.	

RCC Red Cabernet Sauvignon or Cab Franc - Current Vintage - 15 Entries

Judged by Geoff Anson

Class Comment

A strong class of well made wines. Best wines showed balance between well ripened (not over-ripe) fruit and tannin.

RCC	1	DAVID HART	Cabernet Sauvignon	2013	3	5.5	7	15.5	Bright, medium density. Light clean nose, slightly herbaceous. Light red fruit flavours, fine tannin, sweet finish.	Bronze
RCC	2	Ross McDonald	Cabernet Sauvignon Perricoota	2013	3	5	7.5	15.5	Dense, bright. Tight nose, slightly wet aromas. Dark fruit, fresh, dry tannins, sweet finish.	Bronze
RCC	3	Mario Fantin & John O'Callaghan	Cabernet Sauvignon P	2013	3	5	7	15	Bright, medium density. Closed nose, clean. Light flavours, oak assertive, sweet fruit.	
RCC	4	J & N Fruci	Cabernet Sauvignon	2013	3	5	7.5	15.5	Deep colour, dense, bright. Vegetative, closed. Clean fruit, sweet, simple flavour.	Bronze
RCC	5	Neagle/Cappellani	Cabernet Sauvignon	2013	3	4	6	13	Dense, bright. Clean fruit spoilt by mercaptans (try racking and/or copper fining). Fruit closed, good quality, good tannin. Racking could lift the fruit flavours. Potentially a very good wine.	
RCC	6	Carlo Ceravolo	Cabernet Sauvignon, SG=13.5	2013	3	6.5	8.5	18	Dense, bright. Savoury nose, rather than fruity, complex. Rich palate, excellent fruit and tannin structure. Long finish.	Silver
RCC	7	Two Twisted Twigs	Cabernet Sauvignon, SG=RCP	2013	3	5.5	7	15.5	Medium weight, bright. Light aroma, vinous more than fruity. Clean. Light sweet fruit. Fruit thin in middle palate, long finish.	Bronze
RCC	8	Mary Estate	Cabernet Sauvignon, SG=14	2013	3	5.5	6.5	15	Dense, bright. Clean nose, hint of stewed fruit. Big ripe palate (over-ripe). Fruit short compared to the tannin.	
RCC	9	Mario Fantin & John O'Callaghan	Cabernet Sauvignon FR	2013	3	6	6.5	15.5	Medium weight, bright. Light lifted fruit, integrated oak. Sweet fruit up front, drops away quickly, but lingers. Simple, but tasty.	Bronze
RCC	10	Tom Ristevski	Cabernet Sauvignon	2013	3	6.5	4.5	14	Dense, bright. Ripe clean nose, integrated. Big palate, sweet, then aggressive and tannin bitterness. Check rest of wine!	
RCC	11	Tom Ristevski	Cabernet Sauvignon	2013	3	6	7	16	Dense, bright. Clean nose, ripe fruit. Rich palate, very sweet start, good length. Check acid as may need a boost.	Bronze
RCC	12	Nonno Rocco's Wines	Cabernet Sauvignon	2013	3	4.5	7.5	15	Dense, bright. Subdued fruit. Ripe clean fruit, long palate, good tannin. Fruit intensity could be subdued by mousy aftertaste.	
RCC	13	Frank Geremia	Cabernet Sauvignon	2013	3	6.5	7	16.5	Dense, bright. Clean, fruit lifted and spicy. Chocolate flavour and oak dominates fruit, good length of fruit. Needs time to integrate. Use subtler oak.	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	Howard Devlin	Cabernet Sauvignon	2013	3	6	7	16	Dense, bright. Light clean aromas. Sweet light fruit, fine tannin. Clean finish. Check mercaptan and copper fining.	Bronze
RCC	15	Tony Pye	Cabernet Sauvignon	2013	3	6.5	8	17.5	Dense, bright. Closed clean nose, depth of aromas. Big fruit, well handled, balanced with fine tannins. Long finish.	Silver

RCP Red Cabernet Sauvignon or Cab Franc - Previous Vintage - 35 Entries

Judged by Geoff Anson

Class Comment

A very strong class showing excellent wine making skills. Different between award to non-award wines was often marginal, often reflecting the grapes used rather than the winemaking. However, wines show the range of styles that good cabernet can display.

RCP	1	Luigi Di Battista and Joe Ottone	Cabernet Sauvignon, SG=14	2012	3	4.5	6	13.5	Bright, clean. Stewed nose, lacking freshness. Lacks fruit, sweet stewed palate, vanilla oak dominant.	
RCP	2	A. Gillam / C. Ramsay / T. Ross	Cabernet Sauvignon Heathcote	2012	3	6.5	8	17.5	Bright, clean. Ripe, integrated nose, slightly dusty, rich fruit. Well balanced ripe fruit, tannin and acid. Good mouthfeel and long drying length.	Silver
RCP	3	Neagle/Cappellani	Cabernet Sauvignon	2012	3	5.5	6.5	15	Bright, clean. Rich with eucalyptus edge, clean. Light palate, simple sweet fruit, drying tannin, fresh acid. More fruit intensity would improve.	
RCP	4	Mary Estate	Cabernet Sauvignon late picked, SG=15.8	2012	3	6	7	16	Bright, dense. Dark berries aromas, soft sweet, clean. Big palate, plenty of fruit and tannin. Check acid levels to retain freshness. Bold rather than complex.	Bronze
RCP	5	Howard Devlin	Cabernet Sauvignon	2012	3	5.5	6.5	15	Dense, bright. Ripe sweet fruit, clean, simple. Big sweet palate, vanilla oak, still integrating.	
RCP	6	Constantino Campanella	Cabernet Sauvignon	2012	3	5.5	6.5	15	Dense, bright. Unusual nose, black currant, guava. Clean, lifted aromas. Black currant palate, brambly, good tannin, more fruit intensity would improve the wine.	
RCP	7	Mario Fantin & John O'Callaghan	Cabernet Sauvignon A	2012	3	5.5	7	15.5	Light, bright. Light clean nose, needs more fruit aromas. Herbaceous, clean palate, good sweet fruit. Long, light finish.	Bronze
RCP	8	Mario Fantin & John O'Callaghan	Cabernet Sauvignon B	2012	3	5.5	6.5	15	Light, bright. Ripe clean nose, light aromas, dusty. Palate light, but sweet fruit, oak dominant at the moment. Not sure if fruit is sufficient to outlast the oak.	
RCP	9	Tony Pye	Cabernet Sauvignon	2012	3	4.5	6	13.5	Light, bright. Sherbert nose, not varietal. Light palate, sweet but simple.	
RCP	10	Barbanera-Pecenko-Perucich	Cabernet Sauvignon Yarra Glen	2012	3	5	6.5	14.5	Dense, bright. Clean nose, plummy, dusty. Ripe palate, sweet fruit, lacks acid - a bit one-dimensional.	
RCP	11	Two Twisted Twigs	Cabernet Sauvignon	2010	2.5	4.5	6	13	Dark, slightly opaque. Ripe, plummy nose, not particularly varietal. Simple palate, plummy to start, then drops away.	
RCP	12	Phoenix Rising	Cabernet Sauvignon	2012	0	0	0	0	WITHDRAWN	
RCP	13	Tom Ristevski	Cabernet Sauvignon	2012	2.5	4	6.5	13	Dark, slightly opaque. Little variety on nose, oxidized? Porty, short, over-ripe fruit?	
RCP	14	RICHMOORE WINES	Cabernet Sauvignon	2012	3	6	8.5	17.5	Dark, bright. Menthol overpowering at first, partially blows off, then clean fruit and rich. Medium weight, clean, grippy tannins balanced by ripe fruit.	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	33	Carlo Ceravolo	Cabernet Sauvignon, SG=14	2008	3	6	7	16	Dense, dullish, but not cloudy. Ripe cabernet nose, clean hint of menthol. Big mouthfeel, smooth. Some more tannin would support the fruit, lacking acid.	Bronze
RCP	34	Carlo Ceravolo	Cabernet Sauvignon, SG=14	2007	2.5	5	7	14.5	Dense, slightly cloudy, dull. Stewed fruit, possibly hot area, slightly wet aroma. Palate short, bitterness in aftertaste.	
RCP	35	D. Cappellani	Cabernet Sauvignon	2006	3	6.5	9	18.5	Dense, bright, little browning. Ripe mature cabernet nose, dusty, delightful. Sweet fruit, ripe, fine tannin, long finish. Excellent wine.	Gold

RLC Red Less Common Varieties - Current Vintage - 7 Entries

Judged by Zenon Kolacz

Class Comment

6 varieties over 7 wines. With a couple of exceptions, quality was generally of a high standard. The standout wine being a warmish climate Petit Verdot

RLC	1	Wattiparinga	Barbera	2013	3	4	6	13	Dark ruby colour. Restrained fruit both on nose and palate. Acid less sharp than expected or typical of the variety. Not mouth filling, almost watery quality. Not representative of the variety	
RLC	2	Wattiparinga	Dolcetto	2013	3	4	8	15	Lovely colour. Nose appears to be subdued, almost nonexistent. Palet is soft, finish mid patate. Soft tannins. Good balance. Would like to see in 6-12 months time to see if nose develops. Drinkable wine!	
RLC	3	Ross McDonald	Petit Verdot Perricoota	2013	3	6.5	9	18.5	Fantastic colour. Royal ruby. Aromatic nose, typical of warmer climate fruit. Possibly a touch overripe. Very nice acid and tannin balance. Medium length. Characteristic flavours of warm climate. Very good. Will improve further with age	Gold
RLC	4	FARHAD & SAEED	Red Muscat, SG=0.960	2013	2.5	6.5	5	13	No such grape variety exists. Colour marked down by half point due to its brownishness. Note smells of muscatel grapes used for Tokay. Sweet rich nose dominates. Quite bitter on the palate. Suggest it be fermented & fortified	
RLC	5	DAVID HART	Sangiovese	2013	3	5	9	17	Clear but not bright. Light ruby colour. Oakiness dominating nose at present. Should settle with age. Palate not typical of traditional Sangiovese. Mode more like Super-Tuscan. Nice acid and berry fruit flavours. Mouthfilling with good length. Should age well for next year or two. Would like to see next year	Silver
RLC	6	Wattiparinga	Tempranillo	2013	3	5	8.5	16.5	Rich ruby colour. Nose is subdued but no obvious faults. Red berry fruit flavours, good acid balance with soft tannins. Finish is a little short but otherwise a well made wine	Bronze
RLC	7	Trevor Drysdale	Tempranillo	2013	3	4	6	13	Deep ruby colour. Nose dominated by wet wool and hessian characters. Bacterial spoilage? Brettanomyces? Palate is flabby, lacking acid, tannin balance and structure	

Class	JN	Certificate Name	Description	Vintage	App	Nose	Palate	Total	Comment	Medal
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RLP Red Less Common Varieties - Previous Vintages - 14 Entries

Judged by Zenon Kolacz

Class Comment

Overall an interesting class with wines generally well made. Tempranillo was probably the most unremarkable category. A couple of very good/well made wines reflecting good fruit and careful winemaking.

RLP	1	Wattiparinga	Dolcetto	2012	3	4.5	8	15.5	Good colour, clear and bright. Nose is non-descript. Nothing dominating. No obvious faults. Palate is fresh, clean, hint of residual sweetness. Good length. Well made wine as such.	Bronze
RLP	2	DAVID HART	Durif	2012	3	7	9	19	Fantastic colour. Looks like current vintage wine with powerful fruit driven nose and hints of mountain mint and spice. Palate shows white pepper with good acid/tannin balance and medium length. Good example of cool climate style.	Gold
RLP	3	Mark Bretherton/Patrick Eckel	Lagrein	2012	3	5.5	7	15.5	Deep ruby colour. Clean. Soft, subtle fruit nose. Oak dominating fruit but not excessive. Palate is soft and a little flat. A nice wine.	Bronze
RLP	4	Zenon R P Kolacz	Malbec	2012	3	6.5	9	18.5	Bright ruby. Oak dominating nose at present. Undertones of Violets and Mulberry fruit on nose. Explosive spices fill the mouth. Good acid, tannin balance with good length of palate. Should mature well. (Judged by Graham Hastings)	Gold
RLP	5	DAVID HART	Nebbiolo	2012	3	5	6.5	14.5	Colour about right for Nebbiolo. Nose is unremarkable and non-descript. Palate exhibits 'grippy' acid which tends to dominate mouthfeel. Overall just a bit sharp on the palate.	
RLP	6	D. Cappellani	Nero d'Avola		3	7	8.5	18.5	Ruby colour, bright. Nose exhibits Violets and Red Currant fruit with hints of spice and chocolate. Palate is soft, long with flavours of rose petal. Could do with a touch more tannin and/or acid. Nice wine.	Gold
RLP	7	Phoenix Rising	Sangiovese	2011	3	5	7	15	Deep garnet red. Oak initially dominates nose, then follows with soft fruit of red berry. Soft acids with soft tannins, easy to drink. A nice wine and with no major faults. Lacks characteristic spice of Sangiovese.	
RLP	8	Phoenix Rising	Sangiovese	2009	0	0	0	0	WITHDRAWN	
RLP	9	Darko Postruzin	Sangiovese Bendigo	2009	3	5.5	7	15.5	Excellent colour for its age. Fruit still evident on nose. Slight under tones of Band-Aids evident. Possible Brettanomyces contamination?? Palate is soft and well balanced. Could do with a touch more tannin.	Bronze
RLP	10	Trevor Drysdale	Tempranillo	2012	3	5	5	13	Dark black plum colour. Initial oak character dominating, but detecting sulphurous mercaptans underneath. Surprisingly soft on the palate. Fruit evident, but mercaptans beginning to affect taste.	
RLP	11	Wattiparinga	Tempranillo	2012	3	4	7	14	Nice colour, bright. Nose is unremarkable. Palate is pleasant enough, but unremarkable flavours. Ok wine, but nothing distinctive.	
RLP	12	DAVID HART	Tempranillo	2012	3	5	7	15	Deep red colour. Bright. Nose has hints of black plum, but otherwise unremarkable. Palate is quite soft with medium acids finishing short. Easy drinking, but unremarkable.	
RLP	13	Trevor Drysdale	Tempranillo	2011	3	4.5	6.5	14	Good colour. Initial oak gives way to mercaptan and wet hessian characters on the nose. Palate is quite soft, almost sweet, perhaps a tad flabby. Finishing short.	

<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	15	Wattiparinga	Cabernet Sauvignon	2012	3	6	8	17	Dark, bright. Herbaceous with fruity background, integrated nose. Medium weight palate, well integrated fruit and tannin. Good mouth length.	Silver
RCP	16	Matthew F Drew	Cabernet Sauvignon	2012	3	6	6	15	Dense, bright. Sweet nose, ripe fruit. Sweet, cherry oak, palate ripe at front, but simple.	
RCP	17	J & N Fruci	Cabernet Sauvignon	2012	3	4.5	5.5	13	Bright, clean. Medicinal nose, slight bacterial edge. Palate better than nose. Wine well made, but possibly dirty bottle?	
RCP	18	Paul Esposito	Cabernet Sauvignon Coonawarra	2012	3	6.5	8.5	18	Dense, bright. Ripe clean nose, dusty, sweet aromatics. Finely balanced sweet fruit, tannic acid. Long finish.	Silver
RCP	19	RICHMOORE WINES	Cabernet Sauvignon	2011	3	6.5	7.5	17	Dense, bright. Menthol, clean nose, ripe fruit behind. Ripe palate, good tannin structure, long finish.	Silver
RCP	20	Peter McCourt	Cabernet Sauvignon B2	2011	3	6	6	15	Dense, bright. Herbaceous, clean. Light palate, sweet on front, reasonable length. Palate after-taste - riper than nose.	
RCP	21	Peter McCourt	Cabernet Sauvignon B1	2011	2.5	6	6	14.5	Dense, slightly cloudy. Herbaceous nose, hint of honey? Clean. Short palate, thin, tannin dominant.	
RCP	22	Wattiparinga	Cabernet Sauvignon	2011	3	5.5	6	14.5	Dense, bright. Clean, lifted nose, rich if not distinctly varietal. Very sweet on front palate, drops away.	
RCP	23	Nicholas Pane	Cabernet Sauvignon	2011	3	5.5	7	15.5	Dense, bright. Ripe, non-varietal nose (Cab. Franc?) Soft, ripe palate, good length, tannin balanced.	Bronze
RCP	24	Neagle/Cappellani	Cabernet Sauvignon	2011	3	5.5	6.5	15	Dense, bright. Dusty nose, oaky with good fruit behind. Light palate, clean with some fruit, but oak dominates.	
RCP	25	Two Twisted Twigs	Cabernet Sauvignon	2011	3	5.5	7.5	16	Dense, bright. Clean nose, ripe, vinous rather than cabernet. Palate clean fruit-driven, medium weight with long aftertaste.	Bronze
RCP	26	Matthew F Drew	Cabernet Sauvignon	2011	3	5.5	6.5	15	Dense, bright. Light, clean nose. Vanilla palate, light fruit, well made, but lacking fruit.	
RCP	27	Wattiparinga	Cabernet Sauvignon	2010	2.5	5	5.5	13	Dark, slightly dull. Herbaceous nose, menthol note. Unbalanced palate - plummy, but herbaceous (blended grapes?). Short finish.	
RCP	28	DAVID HART	Cabernet Sauvignon B	2010	3	6	7.5	16.5	Bright, clean rim. Sweet ripe nose, integrated. Lighter style, but fruit flavours linger. Good tannin - is not overbearing, long finish.	Bronze
RCP	29	DAVID HART	Cabernet Sauvignon H	2010	3	6	7.5	16.5	Dense, bright, clean rim. Sweet ripe nose, integrated. Balanced palate - rich fruit, tannin and acid. Long finish with good grip.	Bronze
RCP	30	Vinko & Kathy Eterovic	Cabernet Sauvignon, SG=13.6	2010	3	6	7	16	Dense, bright, some browning on edge. Ripe nose, some alcohol? Well integrated. Rich palate, but simple, tannin still strong.	Bronze
RCP	31	Neagle/Cappellani	Cabernet Sauvignon	2010	3	6	6.5	15.5	Dense, bright. Clean, fruity nose, dusty oak, but not assertive. Palate has some fruit, but is dominated by "green" flavour. Good tannin. Riper fruit would improve the final product.	Bronze
RCP	32	Graham Scott	Cabernet Sauvignon Blackwood Ridge	2009	3	5.5	6.5	15	Light, bright. Herbaceous nose, light, clean, cool area or over-cropped. Palate riper than nose, sweet plums, light tannin leaves wine thin.	

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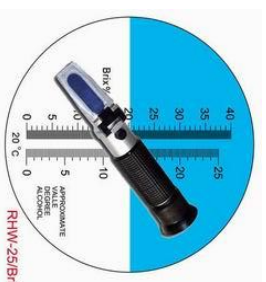
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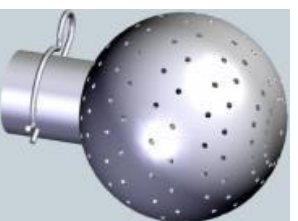
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<i>Class</i>	<i>JN</i>	<i>Certificate Name</i>	<i>Description</i>	<i>Vintage</i>	<i>App</i>	<i>Nose</i>	<i>Palate</i>	<i>Total</i>	<i>Comment</i>	<i>Medal</i>
RLP	14	Phoenix Rising	Tempranillo	2010	3	4	7	14	Colour still good. Nose "sweaty" upon swirling. Palate showing good acid/tannin balance and quite soft. Just lacking "oomph".	

RMC Red Merlot- Current Vintage - 9 Entries

Judged by Martin Grinbergs

Class Comment

A good class with all wines showing some, albeit weak, varietal characteristics.

RMC	1	Trevor Drysdale	Merlot House Block	2013	3	5.5	6	14.5	Good colour. Muted aroma lacking varietal character. Full, soft palate with fine tannin. Lacks acidity.	
RMC	2	Trevor Drysdale	Merlot	2013	3	6	8	17	Vibrant red colour. Pleasant varietal aromatics. Firm mouthfeel with nice tannin. Acidity just about right.	Silver
RMC	3	Paul Finn	Merlot	2013	3	5	6	14	Dark red / black colour. Oak on nose and on palate. Bitter finish.	
RMC	4	William Loughlin	Merlot	2013	3	6	6	15	Light red colour. "Sweet" aromas. Fruit Sweetness on the palate. Soft finish. Lacking acidity.	
RMC	5	Phoenix Rising	Merlot	2013	3	5	5	13	Dark red / black. Dull aroma, some sulphides. Hard palate. Deficient acid.	
RMC	6	Phoenix Rising	Merlot Pressings	2013	3	5.5	6	14.5	Dark red colour. Weak varietal aroma. Firm extracted palate. Fine tannin on finish. Lacks acidity.	
RMC	7	Frank Geremia	Merlot	2013	3	6	8	17	Ruby red / black. Pleasant nose. Free of fault. Soft palate with good acid and tannin on finish.	Silver
RMC	8	Matthew F Drew	Merlot	2013	3	6	8.5	17.5	Dark ruby red. Clean simple aromas. Soft palate with a slightly astringent finish. Soft tannin.	Silver
RMC	9	DAVID HART	Merlot	2013	3	6	6.5	15.5	Intense ruby red / black. Weak neutral nose. Sweet palate with good acid and tannin on finish.	Bronze

RMP Red Merlot - Previous Vintages - 7 Entries

Judged by Martin Grinbergs

Class Comment

Most entries lacked varietal character and many had wine making faults.

RMP	1	Darko Postruzin	Merlot Rutherglen	2012	3	5	6.5	14.5	Clean fresh vinous nose. Soft sweet palate. Deficient tannin and acid	
RMP	2	Trevor Drysdale	Merlot	2012	3	4.5	5.5	13	Unusual aroma reminiscent of "hydraulic oil" Thin acid palate.	
RMP	3	PANOZZO	Merlot	2011	3	4	6	13	Lacking varietal aromatics. Firm finish with some bitterness.	
RMP	4	Paul Finn	Merlot	2010	3	5	6	14	Weak varietal aromas. Astringent Palate. Flat 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>
RMP	5	William Loughlin	Merlot	2010	2.5	4	6.5	13	Brown/orange hues. Sulphides on the nose masking varietal characters. Firm, almost woody palate. Flat finish.	
RMP	6	Vinko & Kathy Eterovic	Merlot, SG=14	2010	3	6	8	17	Dark red/black. "Sweet" varietal nose. Full, soft palate with more than adequate tannin but still short on acid.	Silver
RMP	7	Paul Finn	Merlot	2008	3	6	6.5	15.5	Clean, weak varietal aromas. Firm palate lacking acidity.	Bronze

RPC Red Pinot Noir - Current Vintage - 6 Entries

Judged by *Graham Hastings*

Class Comment

Quite ripe but varietal wines with best wines achieving commercial entry wine level. Some wines would have benefited from earlier picking, less oak and less extraction. Some whole bunch inclusion may have lifted complexity in this warm vintage.

RPC	1	M & J Summons	Pinot Noir	2013	3	5	7	15	Slightly muted nose, dark colour, earthy red current palate, fine dusty tannins, acidity is a bit raw-edged at moment viscous mid-palate, good persistence	
RPC	2	DAVID HART	Pinot Noir M	2013	3	7	7	17	Very good perfume, silky cherry and raspberry, quite varietal with good intensity and length, slightly warm finish.	Silver
RPC	3	DAVID HART	Pinot Noir B	2013	3	5	7	15	Oaky, varietal with silky cherry and raspberry, ripe with good intensity and a warm finish, fine tannins, nose is a bit muted.	
RPC	4	Russell Savage	Pinot Noir	2013	3	4	6	13	Evident volatile acidity dominates nose, the palate has straight-forward cherry/raspberry flavours, a touch more acidity would improve the palate drive.	
RPC	5	Helmut Doerner	Pinot Noir	2013	3	6	7	16	Oaky, ripe cherry/red current with earthy undertones and fairly dry finish, fresh herbal-edged acidity. Should settle with more time in bottle, fractionally short.	Bronze
RPC	6	Matthew F Drew	Pinot Noir	2013	3	5	6	14	Very dark colour, extracted palate showing plums and blackberries, rather dominated by spicy cinnamon/vanilla oak, hints of anise, needs less extraction to show 'pinosity' and a touch more acid drive.	

RPP Red Pinot Noir - Previous Vintages - 21 Entries

Judged by *Karen Coulston*

Class Comment

Lovely pinots and some remarkably good old ones.
Winemaking and oak handling very good.

RPP	1	Helmut Doerner	Pinot Noir	2012	3	5.5	9	17.5	Tawny edge. Earthy, Rhubarb. Full, warm, silky tannins	Silver
RPP	2	DAVID HART	Pinot Noir KL	2012	3	5	8.5	16.5	Lighter weight, delicate cherry, touch vegetal vanilla, chocolate, warmth, fine length	Bronze
RPP	3	Russell Savage	Pinot Noir	2012	3	5	8	16	Bright cherry, cherry ripe nose and palate, fine velvety tannins	Bronze
RPP	4	M & J Summons	Pinot Noir	2012	3	4.5	7	14.5	Deeper colour, light nose, not much fruit for 2012, big mouthfeel, bit hard on 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	5	Matthew F Drew	Pinot Noir	2012	3	6.5	9	18.5	Mid red, brambly forest floor, big oak, chocolate mousse richness, fine long tannin structure.	Gold
RPP	6	DAVID HART	Pinot Noir B	2011	3	5	7.5	15.5	Good colour, rhubarb pie nose, bit disjointed on palate and aftertaste.	Bronze
RPP	7	Robin Hick, Tony Kemm, Phill Kemm	Pinot Noir	2011	3	4.5	7	14.5	Little tawny, light nose, good structure but lacking fruit	
RPP	8	NHEJO	Pinot Noir	2011	3	4.5	7	14.5	Good colour, light nose, chocolate richness but length disjointed	
RPP	9	M & J Summons	Pinot Noir	2010	3	4.5	7.5	15	Good colour, light coffee/chocolate nose, warm chocolate flavours but no fruit. Gentle tannins.	
RPP	10	Helmut Doerner	Pinot Noir	2010	3	4.5	6.5	14	Good colour, light nose, furry tannins and bitterness spoil structure, Tannins should be rounder by now.	
RPP	11	M & J Summons	Pinot Noir	2009	3	6	8	17	Good Red hue. Elegant cedar nose, Fine grainy tannin texture, layered finish.	Silver
RPP	12	Robin Hick, Tony Kemm, Phill Kemm	Pinot Noir	2008	3	5	7.5	15.5	Touch tawny, Stewed plums, fruity but not very structured.	Bronze
RPP	13	Helmut Doerner	Pinot Noir	2008	3	4.5	6.5	14	Deep colour, lifted chocolate and nuts, touch of aldehydes making palate hard. Could have been fixed with PMS	
RPP	14	Darko Postruzin	Pinot Noir Pantan Hill	2008	3	4.5	6.5	14	Tawny edge. Bit dirty/coal/earth. Sound structure but a bit sweet and sour.	
RPP	15	M & J Summons	Pinot Noir	2007	3	5.5	9	17.5	Good colour. Dense fragrant roses. Full rich palate, grainy tannins, lovely length.	Silver
RPP	16	M & J Summons	Pinot Noir	2006	3	5	7.5	15.5	Good colour. Light Cocoa nose. Firm tannin structure but a bit disjointed.	Bronze
RPP	17	Graham Scott	Pinot Noir Blackwood Ridge	2006	3	4	6.5	13.5	Brown. Smoke taint? Stale ashtray. Little stucture, residual sugar.	
RPP	18	Darko Postruzin	Pinot Noir Pantan Hill	2005	3	4	7	14	Dull. Little nose. Good layered structure.	
RPP	19	NHEJO	Pinot Noir	2003	3	4	6	13	Bit dull. Volatile. Prickly, chalky palate. Unfortunately going to vinegar.	
RPP	20	NHEJO	Pinot Noir 01/02	2001	3	4.5	6.5	14	Good colour. Little nose. Looks like it's past itsbest but was once a lovely wine.	
RPP	21	NHEJO	Pinot Noir	1998	3	4.5	6.5	14	Dense colour. Lovely in its day but the structure is now lost to chalkiness.	

RRC **Red Any Rosé - Current Vintage - 6 Entries**

Judged by *Richard Webb*

Class Comment

Well made wines generally, although bitterness apparent in some.

RRC	1	Mary Estate	Cabernet Sauvignon Rose	2013	0	0	0	0	Withdrawn	
RRC	2	Frank Galati	Grenache	2013	3	6	6.5	15.5	Bright attractive colour. SO2 on nose masking fruit. Palate lacks fruit and is bitter, short, however an OK Rose style overall.	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>
RRC	3	Tim Donegan	Merlot Rose' South Australian (14%)	2012	3	6	6	15	Bright, attractive colour. Jammy, alcoholic nose. Full sweet palate. OK wine but out of balance with alcohol.	
RRC	4	Helmut Doerner	Pinot Noir Rose	2013	2.5	6	6	14.5	Clear, bleached colour. Perfume and SO2 on the nose. Mid weight palate with strawberries and SO2 finish. Potentially a medal winner but too much SO2 today.	
RRC	5	Phoenix Rising	Shiraz Rose	2013	3	6	6	15	Clear, mid colour. Plum perfume nose. Gentle fruit palate falls away - short.	
RRC	6	EUNONYHAREENYHA Wines	Tempranillo Rose	2013	0	0	0	0	Withdrawn	

RRP Red Any Rosé - Previous Vintage - 3 Entries

Judged by Richard Webb

Class Comment

Class showed a balance between sweetness and acidity, non-medal wines lacked fruit.

RRP	1	Constantino Campanella	Cabernet Sauvignon/Sauvignon Blanc	2011	3	5	6	14	Ok colour, clear. Leafy nose. Some fruit on the palate. Ok balance and body, but falls away.	
RRP	2	A. Gillam / C. Ramsay / T. Ross	Merlot Rose'	2012	2.5	4.5	6	13	Pale colour, slightly hazy. Sulphide on the nose, masking the fruit? And SO2. Palate ok body and balance but lacks fruit.	
RRP	3	Phoenix Rising	Sangiovese Rose	2011	3	6.5	6	15.5	Ok colour, clear. Floral nose, attractive. Palate ok. Body and balance, but bitter.	Bronze

RSC Red Shiraz- Current Vintage - 23 Entries

Judged by Martin Grinbergs

Class Comment

Over all a good class with very few wines showing gross winemaking defects.

RSC	1	Two Twisted Twigs	Shiraz	2013	3	5	5	13	Slight S=. Very firm on palate. Some bitterness. Acid perhaps too much.	
RSC	2	Constantino Campanella	Shiraz	2013	3	5	5	13	Atypical muted aroma lacking fresh fruit characters. Dry finish with residual bitterness.	
RSC	3	Fantin / Loci / Taplin / Nelson	Shiraz	2013	3	6	6.5	15.5	Pleasant floral aroma. Firm palate with dry lingering tannin finish.	Bronze
RSC	4	George Wright	Shiraz	2013	3	5	5	13	Muted floral aroma. Soft mouthful lacking acid balance. Some slight astringency.	
RSC	5	Shepherd Vale	Shiraz	2013	3	6	5	14	Pleasant but weak nose. Flat / thin palate.	
RSC	6	Howard Devlin	Shiraz	2013	3	6	6	15	Nice strong aroma suggestive of a big wine. Palate pleasant with good tannin.	
RSC	7	Ross McDonald	Shiraz Moama	2013	3	5	5	13	Odd nose, probably due to oxidation. Flat palate with soft 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>
RSC	8	Robin Hick, Tony Kemm, Phill Kemm	Shiraz	2013	3	6	8	17	Dark raisin / chocolate aroma. Good acid / tannin balance.	Silver
RSC	9	Trevor Roberts	Shiraz	2013	3	5	5	13	Clean fresh nose lacking complexity. Flat palate lacking acidity.	
RSC	10	Barbanera-Pecenko-Perucich	Shiraz Heathcote	2013	3	4	6	13	Oxidized, volatile. Palate lacks body.	
RSC	11	Graham Scott	Shiraz Blackwood Ridge	2013	2	5	6	13	Brown / orange hues, not typical of variety. Nose lacking varietal character. Weak palate. Thin.	
RSC	12	Phoenix Rising	Shiraz	2013	3	5.5	6	14.5	Oak aroma marking fruit aromatics. Dry on palate with firm finish. Lacking acidity.	
RSC	13	FARHAD & SAEED	Shiraz Persian Style Natural Wine, SG=0.980	2013	2.5	4.5	6	13	Colour could be more intense. Volatile acidity. Thin palate with slightly astringent finish.	
RSC	14	Mary Estate	Shiraz late picked, SG=16.2	2013	3	6	7	16	Intense purple colour. Pleasant fresh fruit aromas. Firm clean finish.	Bronze
RSC	15	Don Perugini	Shiraz	2013	3	5	5.5	13.5	Weak lolly-like aroma. Thin on palate but nice finish.	
RSC	16	Michael & Jessie Clark	Shiraz	2013	3	5.5	7	15.5	"Yeasty" nose. Clean, simple palate. Thin finish.	Bronze
RSC	17	DAVID HART	Shiraz	2013	3	5	5	13	Oxidation hiding fruit aroma. Weak palate lacking "body".	
RSC	18	Nicholas Pane	Shiraz	2013	3	4	6	13	Incredibly intense colour. Some volatile characters. Taste does not match colour intensity. Weak palate. Weak finish.	
RSC	19	Paul Esposito	Shiraz Coonawarra	2013	3	6	7	16	Pleasant, integrated oak. Clan palate and finish.	Bronze
RSC	20	Graham Scott	Shiraz	2013	3	5	6	14	Intense colour. Green stem aroma. Thin palate lacking fruit fullness.	
RSC	21	Trevor Drysdale	Shiraz	2013	3	4	6	13	Good strong colour. Mercaptans mask and spoil whatever fruit aroma is present. Thin palate.	
RSC	22	Daniel Congiu and Jimmy Grammatikos	Shiraz	2013	3	5.5	5	13.5	Intense colour. Green stems. Thin mouth feel.	
RSC	23	The Four Amigos	Shiraz	2010	3	6	6.5	15.5	Sweet, clean nose. Soft middle palate with tannic finish.	Bronze

RSP Red Shiraz- Previous Vintages - 44 Entries

Judged by *Martin Grinbergs* **Class Comment**

With a few exceptions, most wines well made. However, many lacked varietal character and had very high residual tannins that affected palatability.

RSP	1	Phoenix Rising	Shiraz 2013 + 2%2011	2013	0	0	0	0	OUT OF CLASS	
RSP	2	Fantin / Loci / Taplin / Nelson	Shiraz	2012	3	5	5	13	Light red. Plain aroma lacking fruit. Plain thin finish lacking tannin.	

<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	3	Fantin / Loci / Taplin / Nelson	Shiraz F&A	2012	3	5	5	13	Bright light red. Nose lacking in aromatics. Palate thin with little tannin.	
RSP	4	Fantin / Loci / Taplin / Nelson	Shiraz F	2012	3	5	5	13	Light spice on nose. Thin palate with no fruit sweetness or tannin. Flat acid.	
RSP	5	Tony Pye	Shiraz	2012	3	6	7.5	16.5	Dark ruby red. Pronounced oak aroma. Soft tannin finish. Could have done with more acidity.	Bronze
RSP	6	Sarell U Suferin	Shiraz	2012	3	6	6	15	Ruby red colour Clean subdued aroma. Adequate tannin. Lacking in acid. Some astringency.	
RSP	7	Frank Galati	Shiraz	2012	3	5	5	13	Good colour. Nose lacking aromatics. Hint of plastic. Acid overrides good characters.	
RSP	8	Howard Devlin	Shiraz	2012	3	6	7	16	Ruby red brilliant colour. Clean light spice aroma. Thin middle palate with a light dry tannin finish. Good acid balance.	Bronze
RSP	9	Two Twisted Twigs	Shiraz	2010	3	5	6	14	Ruby red bright. Complex nose with dimethyl sulphide fault. Copper fining should have been used. Thin middle palate. Dry finish. Hint of bitterness.	
RSP	10	NHEJO	Shiraz	2012	3	5	7.5	15.5	Nice light red colour. Plain nose with no shiraz spice characters. Flat palate. Good acid / tannin finish.	Bronze
RSP	11	PANOZZO	Shiraz	2012	3	6	6.5	15.5	Intense ruby/black. Well integrated aroma. On the palate lacking fruit sweetness. Pleasant tannin/acid finish.	Bronze
RSP	12	Simone Smith & Troy Jarrett	Shiraz	2012	2	6	7.5	15.5	Some browning due to oxidation. Weak nose lacking fruit 'spice'. Flat palate.	Bronze
RSP	13	Nicholas Pane	Shiraz	2012	3	6	6	15	Dark ruby/red. Fresh light spice on the nose. Promising palate flavours spoilt by out of balance acidity.	
RSP	14	Daniel Congiu and Jimmy Grammatikos	Shiraz	2012	3	6	6.5	15.5	Clean ruby/red. Fresh but weak nose. Sweet, oak on palate. Acid too high for this wine.	Bronze
RSP	15	Sangue di Ca'vallo	Shiraz	2012	3	5	5	13	Ruby/red. Sulphides on the nose have marked fruit aroma. Bitter palate, thin, dry finish.	
RSP	16	Mike Freame	Shiraz	2012	0	0	0	0	WITHDRAWN	
RSP	17	Trevor Roberts	Shiraz	2012	3	6.5	7.5	17	Intense ruby red/black colour. Sweet cedar spice on the nose. Moderate palate with a dry woody finish.	Silver
RSP	18	Robin Hick, Tony Kemm, Phill Kemm	Shiraz	2012	3	6	6	15	Brilliant red/black colour. Fresh estery nose. Over extracted tannin on palate. Very dry mouth puckering finish.	
RSP	19	Matthew F Drew	Shiraz	2012	3	6	5	14	Clear bright colour, sweet fruit aroma with a hint of sulphide. Dry tannic palate.	
RSP	20	Trevor Drysdale	Shiraz	2012	3	5.5	6	14.5	Deep red/black colour. "Bacon" on the nose (wood chips?) Complex aromas. Soft, full palate with a thin acid finish.	
RSP	21	G. Campanella and J. Cosma	Shiraz	2012	3	6	7.5	16.5	Deep red/black colour. Clean nose with moderate fruit aromas. Thin middle palate with a tannic finish.	Bronze
RSP	22	Paul Finn	Shiraz	2012	3	6	7	16	Incredibly intense dark red/black colour. Weak nose lacking fruit aromatics. Full mouth-feel with a firm tannin finish. Moderate acid.	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>
RSP	23	Chateau Thornbury	Shiraz	2011	3	6	7	16	Very dark red colour. Subdued clean nose. Moderate palate with a dry finish. Good acid balance.	Bronze
RSP	24	Two Twisted Twigs	Shiraz	2011	2.5	5.5	5	13	Colour has some brown/orange tints suggestive of oxidation (lack of SO2). Vegetative nose. Clean palate with a firm finish.	
RSP	25	Phoenix Rising	Shiraz	2011	3	6	6	15	Red/black colour. Fresh spice on nose. Thin on palate. Moderate finish. Adequate acid balance.	
RSP	26	Daniel Congiu and Jimmy Grammatikos	Shiraz	2011	2.5	4.5	6	13	Some browning of colour. "Freshness" due to volatile acidity. Soft middle palate. Good acid balance.	
RSP	27	Frank Galati	Shiraz	2010	3	6	7	16	Intense dark ruby red colour. Fresh, clean nose. Soft, thin middle palate with a firm finish on the back palate.	Bronze
RSP	28	Kathy McMahon	Shiraz	2010	3	6	8	17	Very dark ruby red colour. Clean "sweet" fruit aroma. Full mouth-feel with touch of tannin on finish. Acid could be higher.	Silver
RSP	29	Chateau Thornbury	Shiraz	2010	3	5	6	14	Dark ruby/black colour. Hint of solvent like nose. Soft palate with firm finish.	
RSP	30	Trevor Roberts	Shiraz	2010	3	6	7	16	Intense dark red colour. Pleasant estery aromas. Wood on the palate with a very firm finish.	Bronze
RSP	31	Constantino Campanella	Shiraz	2010	2.5	6	6	14.5	Some orange/brown colours indicative of oxidation. Aged old wine nose. Thin palate but with pleasant acid.	
RSP	32	DAVID HART	Shiraz	2010	3	6	8	17	Dark ruby red/black colour. Clean, fresh nose. Soft, developed palate with a clean finish.	Silver
RSP	33	Mike Freame	Shiraz	2010	0	0	0	0	WITHDRAWN	
RSP	34	Graham Scott	Shiraz Blackwood Ridge	2009	2.5	4	8	14.5	Some browning evident. Volatile acidity evident. Soft 'burnt' characters on palate. Nice soft tannin finish.	
RSP	35	Vinko & Kathy Eterovic	Shiraz, SG=14	2009	3	6	7.5	16.5	Very dark red/black colour. Clean estery nose. Full mouth-feel with a very tannic finish.	Bronze
RSP	36	DAVID HART	Shiraz	2009	3	6	8	17	Intense dark red/black colour. Clean, fresh nose with integrated oak. Pleasant soft palate with perhaps too much tannin on finish.	Silver
RSP	37	Wattiparinga	Shiraz	2009	2.5	6	6	14.5	Brown/orange hues in colour. Clean nose not showing age. Thin palate with too much tannin.	
RSP	38	G. Campanella and J. Cosma	Shiraz	2008	3	6	7	16	Good colour for its age. Pleasant 'smokey' nose. Flat, thin palate lacking acidity.	Bronze
RSP	39	Carlo Ceravolo	Shiraz, SG=13.5	2007	2.5	6	8.5	17	Some orange/brown colours. Good nose due to residual oak. Full-bodied palate with a firm dry finish.	Silver
RSP	40	Darko Postruzin	Shiraz Kangaroo Ground	2006	3	6	8.5	17.5	Incredibly good colour for its age. Clean aged nose. Age shown on palate. Pleasant acid/tannin balance.	Silver
RSP	41	D. Cappellani	Shiraz	2006	2.5	6	8.5	17	Some orange/brown hues. Clean, fresh nose. Full mouth-feel with a 'hole' in the mid-palate. Clean dry finish.	Silver
RSP	42	NHEJO	Shiraz	2003	2.5	6	6.5	15	Some loss of colour. Fresh integrated aromas. Palate showing age due to loss of acidity.	

<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	43	NHEJO	Shiraz	1999	2.5	6	5	13.5	Brown/orange hues due to age. Complex aged aromas. Thin palate. Loss of acid/tannin balance.	
RSP	44	Lynzee Schatz	Shiraz 100% Hyde Park Vineyard	2010	0	0	0	0	WITHDRAWN	

RVA Red Sweet Any Variety (not fortified) Any Vintage - 3 Entries

Judged by *Greg Martin*

Class Comment

Dissolved CO2 in the first two entries lowered gtheir scores.

RVA	1	Tom Ristevski	Cabernet Sauvignon	2013	3	7	5	15	A dry herbal character on the nose - like a Cab. Franc. Integrated Acid. Too much spritz. Very balanced, residual sugar beautifully balanced. Extremely drinkable. Super ripe, dark fruits.	
RVA	2	Tom Ristevski	Cabernet Sauvignon	2012	3	7	5.5	15.5	Rich nose. Slight dissolved CO2 seems to work with the acid to give freshness. Rich and ripe fruits, blackberry evident. Long rich after-taste. Tannins build on the top-palate.	Bronze
RVA	3	G. Campanella and J. Cosma	Shiraz, SG=5 Baume	2013	3	7	8	18	Dark Rose coloured. Pungent and deep Red-Cherry nose. Bright Red Cherry rides on a fat, round and structural palate. Long and satisfying fruity aftertaste. Fresh with a judicious sugar level.	Silver

WAC White Riesling , Traminer - Current Vintage - 11 Entries

Judged by *Karen Coulston*

Class Comment

Most are very nicely made wines, remarkably delicate considering they are basket pressed. Try whole bunch pressing (or gentle pressing of crushed fruit with layers of stalks) and ferment the free run and gentle pressings separate to the harder pressings.

WAC	1	Helmut Doerner	Pinot Grigio	2013	0	0	0	0	Withdrawn	
WAC	2	Trevor Roberts	Riesling	2013	3	5.5	8.5	17	Very pale. Herbal - sage/lavendar. Citrus palate, broad up front but finishes with acid edge.	Silver
WAC	3	Darko Postruzin	Riesling	2013	3	5.5	7.5	16	Pale green tinges. Honeysuckle nose. Fresh palate but lacks delicacy.	Bronze
WAC	4	Ross McDonald	Riesling Moama	2013	3	5.5	7.5	16	Green edge. Delicate floral nose. Fine palate but falls away.	Bronze
WAC	5	RICHMOORE WINES	Riesling	2013	3	5.5	6.5	15	Pale. Buttery nose. Touch hard on palate.	
WAC	6	Graham Scott	Riesling Veronese Vineyard	2013	3	4	6	13	Brownish. Touch caramel on nose - oxidised. Broad palate - needed acid and SO2 earlier.	
WAC	7	NHEJO	Riesling A	2013	3	5	7	15	Pale green tinges. Lime confectionery. Lollyish palate as well - broad at front, finishes fresh.	

<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>
WAC	8	Shepherd Vale	Riesling	2013	3	5	7	15	Pale spritz. Little reductive - blows off - but pretty floral notes. Confectionery - rich but a bit hard.	
WAC	9	NHEJO	Riesling B	2013	3	5.5	7	15.5	Pale green tinges. Lime and lavender pear? Perhaps a little more acid for freshness? Finishes long.	Bronze
WAC	10	Stan Gower	Riesling	2013	3	4.5	6	13.5	Pale. Quince, cardboard? Oily and a bit hard, nasty after taste. Is there some microbial spoilage here?	
WAC	11	NHEJO	Riesling	2013	3	5	6.5	14.5	Pale green tinges. Light floral nose. Little bit reductive, spoiling freshness.	

WAP *White Riesling , Traminer - Previous Vintage - 6 Entries*

Judged by *Karen Coulston*

Class Comment

A pleasure to smell and taste.
Fine winemaking with good acid handling has allowed these wines to age gracefully.

WAP	1	RICHMOORE WINES	Riesling	2012	3	6	8.5	17.5	Slight brown tinge hints of kerosene, honey rich & fresh balance, surprisingly developed for 2012.	Silver
WAP	2	Stan Gower	Riesling PH 2.9	2011	3	5	8	16	Pale, delicate citrus, lemon - lime freshness, almost sour, but nice	Bronze
WAP	3	Stan Gower	Riesling PH 3.0	2011	3	5	8	16	pale delicate - perhaps lacking fruitiness high acid is quite full in mouth	Bronze
WAP	4	Stan Gower	Riesling	2010	3	4.5	7.5	15	pale, green lights little nose fresh palate, but not particularly fruity	
WAP	5	NHEJO	Riesling R	1989	3	6.5	9	18.5	yellow pungent, leatherwood honey fragrant/pungent/fresh!! Aged character	Gold
WAP	6	NHEJO	Riesling M	1989	3	6	9	18	gold honey/honeycomb richness remarkably fresh, marmalade bite at finish like pith/peel of citrus	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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WBC White Other Blends - Current Vintage - 3 Entries

Judged by Richard Webb

Class Comment

Well made wines, tending to lack acid in relation to alcohol

WBC	1	Stan Gower	Chardonnay/Riesling 50/50 longterm settle/lees	2013	3	4	6	13	Pale greenish gold and clear. Confused nose lacks varietal definition. Palate is warm, lacks acid, bitter?	
WBC	2	Stan Gower	Chardonnay/Riesling 50/50	2013	3	5	6	14	Pale gold. Confused nose lacks varietal definition. Palate tending to be warm. Lacking acid.	
WBC	3	NHEJO	Riesling/Semillon 67/33	2013	3	6	6.5	15.5	Clear, pale gold. Nice varietal mix on the nose, Hint of sweetness fills the palate nicely, but almost warm/hot; needs more acid.	Bronze

WBP White Other Blends - Previous Vintage - 3 Entries

Judged by Richard Webb

Class Comment

Fascinating class of very good wines.

WBP	1	NHEJO	Riesling/Semillon 52/48	2001	3	6	9	18	Clear green-gold. Tantalising nose. Complex palate shows aged, honeyed roundness, while still lively and fresh.	Silver
WBP	2	NHEJO	Sauvignon Blanc/Semillon 67/33	2006	3	5.5	8.5	17	Clear, yellow-gold. Camphor and fruit notes on the nose. Clean, medium weight palate	Silver
WBP	3	NHEJO	Semillon/Sauvignon Blanc 67/33	2005	3	5.5	8	16.5	Clear, yellow-gold. Camphor and grassy notes on the nose, clean, medium weight palate not quite as persistent as the higher sauv-blanc blend judging No2.	Bronze

WCC White Chardonnay, Pinot Gris - Current Vintage - 16 Entries

Judged by Graham Hastings

Class Comment

Some good varietal wines, mainly in a riper style. Flabby acidity was the most common issue. An Alsatian style Pinot Gris was the stand out.

WCC	1	Luigi Di Battista and Joe Ottone	Chardonnay, SG=12	2913	0	0	0	0	Not judged. VA+ Brett	
WCC	2	Sarell U Suferin	Chardonnay	2013	2.5	4	6.5	13	Some haze, developed yellow colour, sweet honey and melon, varietal character is masked, quite viscous.	
WCC	3	Chateau Thornbury	Chardonnay	2013	3	4	6	13	Yeasty nose, some volatile acidity, creamy lemon and melon, some reasonable fruit underneath the nose issues. A touch less sulphur would also help.	

<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	4	RICHMOORE WINES	Chardonnay	2013	3	4	6	13	Citrus peel nose, quite tart with fairly neutral nose. Fresh grapefruit acidity, seems too early picked.	
WCC	5	Many Hands Winery	Chardonnay	2013	3	4	6	13	Dumb nose. More flavoursome palate with white pear and melon flavours. Broad orange peel acid finish, some greenness on the mid palate.	
WCC	6	Graham Scott	Chardonnay Blackwood Ridge	2013	3	4	7	14	Some wet hession on nose, tart with varietal white peach/melon flavours and leesy biscuit notes. Not intense but has focus and balance, creamy finish.	
WCC	7	Ross McDonald	Chardonnay Perricoota	2013	3	5	5	13	Soft and buttery melon and yellow peach, some chalkiness but needs more acid. Broad and rounded palate. Needs tartaric acid adjustment	
WCC	8	Paul Finn	Chardonnay	2013	3	4	6	13	slight medicinal "chlorophenol" aspect to the palate. Moderately intense lemon/peach/melon, chalky grapefruit acidity . Good length.	
WCC	9	PANOZZO	Chardonnay	2013	3	5	9	17	Nose is a bit muted. Rich lemon butter and melon flavours. Well rounded with good balance and mouthfeel. Balanced spicy oak, dusty phenolics.	Silver
WCC	10	Stan Gower	Chardonnay free run	2013	3	6	5	14	Good floral nose. Quite creamy and soft but supressing some of the varietal character. A touch short. Pleasant oak spices, maybe a touch more acid to cut though.	
WCC	11	Ross McDonald	Pinot Gris Perricoota	2013	3	6	7	16	Slightly muted nose, but varietal. Lime and tropical fruits, fairly sweet palate, some residual sugar. Some passionfruit on palate. Good length, fine phenolics.	Bronze
WCC	12	DAVID HART	Pinot Gris	2013	3	7	8	18	Good citrus blossom nose. Viscous pear and lychee with gingery spices, fresh orange peel acidity , dusty phenolics. Alsatian influenced style.	Silver
WCC	13	Somes Family	Pinot Gris	2013	3	4	6	13	Perfumed but has meat stock aspect. Lime and apricot palate. Viscous and moderately sweet with phenolic/acid grip	
WCC	14	Helmut Doerner	Chardonnay	2013	3	6	7	16	Good perfumed nose, fairly intense peach/melon flavours, contrast with grippy grapefruit acidity. Some dusty phenolics. Good length, palate balance is a bit angular but vibrant.	Bronze
WCC	15	Darko Postruzin	Chardonnay	2013	3	5	6	14	Fairly muted nose, buttery peach and lime, with good lemony spine	
WCC	16	Helmut Doerner	Pinot Grigio	2013	3	6	8.5	17.5	Spiced pear nose and palate. Sherbet bomb in the mouth. Lovely fresh finish. Long zing.	Silver

WCP *White Chardonnay,Pinot Gris Previous Vintage - 11 Entries*

Judged by *Graham Hastings*

Class Comment

Generally a strong class showing a mix of unoaked and oaked styles. Wines tended to be on the sweet side, but showed good length. Overoaking and flabby acidity were the main issues. A 25 year old Chardonnay and a 14 year old Pinot Gris showed good acid balance and interesting secondary characters beneath slight oxidation issues.

WCP	1	Sarell U Suferin	Chardonnay	2012	3	4.5	5.5	13	Pale straw-green colour. Subdued grapy nose, palate shows brighter melon fruit intensity. Some creamy lees texture with a hint of almond, slightly astringent finish with evident residual sugar.	
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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>
WCP	2	Paul Finn	Chardonnay	2012	3	4	6	13	Pale straw-green colour. Aromatic, but some bacterial aspect to nose and palate. Buttery peach/melon, but some medicinal features. Tart acidity with reasonable length.	
WCP	3	A. Gillam / C. Ramsay / T. Ross	Chardonnay	2012	3	6.5	7.5	17	Light straw colour, attractive floral/citrus nose with subtle sulphur nuance, tinned pineapple/peach flavours, creamy mid-palate, with chalky orange-edged acids, fractionally short.	Silver
WCP	4	Many Hands Winery	Chardonnay	2012	3	5.5	7	15.5	Straw colour, modestly perfumed citrussy nose. Palate seems a little developed for age, but has good line and length. Ripe peach / melon flavours, spine of lemony acids. A bit more acid drive would lift this to next level.	Bronze
WCP	5	NHEJO	Chardonnay	2012	3	6	7	16	Straw colour, perfumed lemony nose. Viscous lemon butter, peach and melon. Primary fruit seems to have been suppressed a bit by the barrel ferment. Spine of chalky limon acidity needs a bit more drive.	Bronze
WCP	6	Helmut Doerner	Chardonnay	2012	0	0	0	0	WITHDRAWN	
WCP	7	DAVID HART	Chardonnay	2011	3	5.5	6.5	15	Pale straw-green colour. Moderately perfumed citrussy nose. Creamy lemon butter / peach with tasty vanilla oak. Slightly candied. Needs some more acid to balance sweetness.	
WCP	8	DAVID HART	Chardonnay	2010	3	7	7.5	17.5	Developing straw-gold colour. Intensely perfumed nectarine / oak spice nose. Creamy tinned pineapple / peach with toasty spicy vanilla oak dominating. Fairly good length and follow through.	Silver
WCP	9	NHEJO	Chardonnay	2008	3	5	6.5	14.5	Developing straw-gold colour. Moderately perfumed nose, but showing some sulphur, peach and melon with gunflint aspect. Reasonable length, but not very complex. Chalky lemon acids.	
WCP	10	NHEJO	Chardonnay	1988	3	5.5	7	15.5	Bright golden yellow colour, not browning despite age. Touch of oxidation, but underneath is vibrant secondary developed features, dried lemon peel, brown lime and citrus. The acid is holding up well for a 25-year old.	Bronze
WCP	11	NHEJO	Pinot Gris	1999	3	5	8	16	Bright golden colour, fits with age. Slight oxidation. Viscous lemon peel and pear and lime with developed honeysuckle secondary feature. Powdery phenolics with good acid for a fourteen year old.	Bronze

WLA *White Less Common Varieties - Any Vintage - 10 Entries*

Judged by *Graham Hastings*

Class Comment

Hard to generalize across five varieties, but there were three highly commendable wines - an excellent varietal Viognier, a lovely linear example of a non-fortified Palamino and a well balanced Verdelho. There were some issues with bacterial infection, not enough acid to balance sweetness and early pcking. However, a pleasure to see such diversity.

WLA	1	Mark Bretherton/Patrick Eckel	Chenin Blanc	2012	3	4	6	13	Sweet citrus blossom nose, some wet hessian on nose, indicative of bacterial infection. Fresh melon / tropical fruit palate, good acid, slightly coarse phenolics.	
WLA	2	D. Cappellani	Palomino		3	6	8	17	Clear straw colour, good aromatics with some muskiness, long palate showing lanoline, white nectarine, spiced pear. Although not intense, well balanced acidity, slight sulphur on nose - is this 100% Palomino?	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>
WLA	3	Shepherd Vale	Savagnin	2013	3	5	6.5	14.5	Good citrus blossom / sweet spice nose. Rather sweet lime / tropical fruit / musk. Evident residual sugar, almost dessert wine. Needs more acid to balance sweetness, Powdery phenolics, possible stuck ferment.	
WLA	4	Darko Postruzin	Savagnin	2013	3	5	6	14	Mid straw colour, slightly mild nose. Showing malic acids and apple cider characters, reflected on palate. Yeasty, seems too early picked.	
WLA	5	D. Cappellani	Savagnin		3	6	6.5	15.5	Celery stalk / citrus blossom nose, good intensity. Palate show similar, viscous, slightly broad with smooth mouthfeel, balanced acidity.	Bronze
WLA	6	Ross McDonald	Verdelho Perricoota	2013	3	6	8	17	Pale straw colour. Varietal "fruitbowl" nose, although could be a bit nose fresher. Creamy texture, well balanced citrus and tropical fruits palate, not cloying, just the right sweetness. Good length.	Silver
WLA	7	McDiPa Wine Coop	Viognier	2013	3	6	6	15	Fairly developed straw-gold colour for a 2013, glycerolly glazed pear and orange with sweet spices. Needs some fresher acid to balance sweetness, varietal powdery phenolics.	
WLA	8	Phoenix Rising	Viognier	2013	3	5	7	15	Slightly muted nose by varietal standards. Glazed pear and spice with some viscosity. Fresh mandarine acidity is dominant at moment, but should settle in a year or two.	
WLA	9	Phoenix Rising	Viognier	2012	3	7	8.5	18.5	Straw-gold colour, leesy, balanced glazed pear and orange with sweet spices, fine phenolics. Fractionally short, but nicely balanced. Nose is very varietal.	Gold
WLA	10	Luigi Di Battista and Joe Ottone	Viognier, SG=12	2011	3	5	6	14	Developed bright golden colour, reflecting age. Fading primary fruit with honeyed secondary features, musky spices, leesy. Acid has faded even taking into account its age.	

WSC White Sauvignon Blanc - Current Vintage - 4 Entries

Judged by

Richard Webb

Class Comment

Generally OK wines. Non-medal wines lacked acid.

WSC	1	Nicholas Pane	Sauvignon Blanc	2013	3	5.5	7	15.5	Clear pale-yellow, Tropical fruit nose +SO2. Medium weight palate, a bit short.	Bronze
WSC	2	Ross McDonald	Sauvignon Blanc Moama	2013	3	5	7.5	15.5	Clear, pale yellow. Some ripe fruit on nose + ?H2S. Medium weight palate, some sweetness and length.	Bronze
WSC	3	Shepherd Vale	Sauvignon Blanc	2013	3	4.5	6	13.5	Clear, pale yellow. Faint fruit on nose +SO2. Medium palate tending to full and hot, could use some more acid.	
WSC	4	Glenn Petterd	Sauvignon Blanc, SG=.995	2013	3	5	5.5	13.5	Clear, pale yellow. Passionfruit nose and lychees. Medium palate, lacking acid, bitter.	

<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 - 4 Entries

Judged by Richard Webb *Class Comment*

Good efforts with a wine not known for ageing.
Silver wine quite outstanding.
All wines would have been improved with a little sweetness.

WSP	1	Nicholas Pane	Sauvignon Blanc	2012	3	5.5	7	15.5	Pale yellow, clear. Ripe fruit and sulphur dioxide nose, medium weight palate, good acid (or too acid?).	Bronze
WSP	2	G. Campanella and J. Cosma	Sauvignon Blanc	2012	3	5	6	14	Pale yellow, clear. Unripe nose - asparagus? Medium weight palate lacking fruit sweetness, tending to be short.	
WSP	3	Constantino Campanella	Sauvignon Blanc	2011	2.5	6	6.5	15	Pale yellow, slightly hazy. Lush tropical fruit nose, promises more than palate delivers.	
WSP	4	NHEJO	Sauvignon Blanc	2007	2.5	6.5	8	17	Golden yellow, slightly hazy. Extraordinary nose. Rich, honeyed palate.	Silver

WVA White Sweet Any Variety - Any Vintage - 2 Entries

Judged by Greg Martin *Class Comment*

Sugar in this class is an element that needs to harmonise with the rest of the wine.

WVA	1	Graham Scott	Chardonnay/Sauvignon Blanc Blackwood Ridge	2012	3	4	7	14	Flat ashy nose - H2S? Over abundance of acid. Needs more sugar.	
WVA	2	Chateau Thornbury	Moscato	2013	3	6	8	17	Fresh and Fruity. Sugar element perfect, brightening the fruit. Marginally short on the back palate. Bright flavours.	Silver

Your Notes:

Your Notes:

Your Notes:

WINE SHOW DIRECTOR'S COMMENTS

2013 Eltham Wine Show

ENTRIES

A total of 440 entries were entered, slightly down on 2012. This reflects the availability of quality grapes, fruits, vegetables and to some extent higher costs of producing amateur wines. Some classes of wines have increased in popularity such as blended reds of a previous vintage. In order to encourage winemaker participation in this class (RBP), the Jo Illian trophy was awarded to the best blended red wine this year. Country wines entries held up well with a noted increase in Mead and derivatives. A trophy will be awarded to the winning Mead wine acknowledging the growth in this class. The Professional class was not strongly promoted this year and as a consequence entries have dropped away. That is not to say that this class in its third year will not be given more attention in 2014.

AMATEUR WINE MAKERS

Thank you for your continued support of the Eltham Wine Show. You are all to be congratulated for your efforts during the year and the confidence you have in your wines, knowing they will be judged by professional judges and the results available for all to see. Hopefully the judges' comments will enable you to improve your winemaking. The Eltham and District Winemakers Guild, the organisation which runs the Show encourages people who may wish to make a start in their wine making to join the Guild to enhance your knowledge and skills. I believe that members of the public who have come along to see what amateur wine makers can do, will be pleasantly surprised to taste the quality which is comparable to commercial products. Why not be a part of this enterprising and fun group of people?

RECOGNITION

My thanks to the Wine Show Committee and Executive who contributed to the success of the Show this year. Special thanks to Gary Campanella for his tireless and efficient efforts in running the IT data management which culminates in the production of the Results booklet overnight, enabling entrants to see how their wines have been judged. Thanks also to Mario Anders for his financial control role and he and Jeannie for the excellent catering provided over the three days of the Show.

JUDGES

Thank you for the job you have done in giving up your valuable weekend time and expertise to make this Show what it is. It is an annual event for amateur wine makers to have their wines judged professionally and for your valuable feedback to entrants enabling them to improve their wine making techniques.

Bill Loughlin
President
Eltham and District Winemakers Guild

Are you a top Winemaker?

Winemaker of the Year Standings

1	David	Hart
2	Trevor	Roberts
3	Gary	Campanella
4	Ralph	Cadman
5	George	Wright

Best Grape Winemaker Standings

1	Danny	Cappellani
2	David	Hart
3	Lindsay	Elliott
4	Neil	Johannesen
5	Ross	McDonald
6	Michael, Spencer, Joe, Trevor, Nan	Phoenix Rising
7	Carlo	Ceravolo
8	Helmut	Doerner
9	Mathew	Drew
10	Richard	Moore
11	Tony	Pye
12	Vinko / Kathy	Eterovic
13	Anthony	Kemm
14	Darko	Postruzin
15	Gary	Campanella
16	Trevor	Roberts
17	Andrew	Gillam
18	Howard	Devlin
19	Paul	Finn
20	Ralph	Cadman

Best Country Winemaker Standings

1	Henri	Styzinski
2	Peter	Enness
3	Vinko / Kathy	Eterovic
4	David	Wood
5	Ralph	Cadman
6	David	Hart
7	John	Shortridge
8	Neil H. E.	Johannesen
9	Nan	Oates
10	Michael, Spencer, Joe, Trevor, Nan	Phoenix Rising
11	George	Wright
12	Trevor	Roberts
13	Bryan	Anderson
14	Damei	Li
15	Hamish	Lucas
16	Andrew	Alcock
17	Hamish	Lucas
18	Gary	Campanella
19	Neil	Johannesen
20	Danny	Cappellani

44th ANNUAL ELTHAM WINE SHOW

WINE CLASSES

COUNTRY WINES

CBE	Berry wine	<u>Any</u> vintage
CME	<u>M</u> ead and derivatives	<u>Any</u> vintage
CST	<u>S</u> tone fruit wine	<u>Any</u> vintage
CVE	Herb, Grain, Flower or <u>V</u> eg	<u>Any</u> vintage
CFR	Other <u>F</u> ruit wine	<u>Any</u> vintage
CSP	<u>S</u> parkling country wine	<u>Any</u> vintage
COB	<u>O</u> ther Fermented <u>B</u> everage	<u>Any</u> vintage
CFA	<u>F</u> ortified 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>C</u> urrent (2011) vintage
WAP	Riesling, Traminer	<u>P</u> revious vintages
WCC	<u>C</u> hardonnay, Pinot Gris	<u>C</u> urrent (2011) vintage
WCP	<u>C</u> hardonnay, Pinot Gris	<u>P</u> revious vintages
WSC	<u>S</u> auvignon Blanc	<u>C</u> urrent (2011) vintage
WSP	<u>S</u> auvignon Blanc	<u>P</u> revious vintages
WBC	Other <u>B</u> lends	<u>C</u> urrent (2011) vintage
WBP	Other <u>B</u> lends	<u>P</u> revious vintages
WLA	<u>L</u> ess <u>C</u> ommon White varieties	<u>Any</u> vintage
WVA	Sweet White Any variety	<u>Any</u> vintage

GRAPE WINES: RED

RSC	<u>S</u> hiraz	<u>C</u> urrent (2011) vintage
RSP	<u>S</u> hiraz	<u>P</u> revious vintages
RCC	<u>C</u> ab Sauvignon or <u>C</u> ab Franc	<u>C</u> urrent (2011) vintage
RCP	<u>C</u> ab Sauvignon or <u>C</u> ab Franc	<u>P</u> revious vintages
RMC	<u>M</u> erlot	<u>C</u> urrent (2011) vintage
RMP	<u>M</u> erlot	<u>P</u> revious vintages
RPC	<u>P</u> inot Noir	<u>C</u> urrent (2011) vintage
RPP	<u>P</u> inot Noir	<u>P</u> revious vintages
RBC	Other <u>B</u> lended Reds	<u>C</u> urrent (2011) vintage
RBP	Other <u>B</u> lended Reds	<u>P</u> revious vintages
RRC	<u>Any</u> <u>R</u> ose	<u>C</u> urrent (2011) vintage
RRP	<u>Any</u> <u>R</u> ose	<u>P</u> revious vintages
RLC	<u>L</u> ess <u>C</u> ommon varieties	<u>C</u> urrent (2011) vintage
RLP	<u>L</u> ess <u>C</u> ommon varieties	<u>P</u> revious vintages
RVA	Sweet Red Any <u>V</u> ariety	<u>Any</u> vintage

GRAPE WINES: RED & WHITE

GSP	<u>S</u> parkling grape, red or white	<u>Any</u> vintage
GFA	<u>F</u> ortified grape red or white	<u>Any</u> vintage

PROFESSIONAL CLASS

PGA	<u>P</u> rofessional Grape, <u>Any</u> type, any vintage
PCA	<u>P</u> rofessional <u>C</u> ountry, <u>Any</u> type, any vintage

NOTE: Jo Ilian Trophy this year is for the best Previous Vintage Red Blended wine (RBP)