

*Eltham & District
Winemakers Guild Inc.*



43rd Eltham Wine Show 2012

Result Sheets

Award Winners

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Country & Grape

<i>Best Hybrid Wine</i>	David Hart	HYB 4	Cabernet Sauvignon/Elderberry
<i>Best Liqueur</i>	Danny Cappellani	LIQ 6	Mandarine Liqueur 2012
<i>Best Novelty Entry</i>	Damei Li	NOV 2	Red Rice, Herb No artificial colour, SG=1.09 2011

Country Wines

<i>Best Berry Wine</i>	Vinko & Kathy Eterovic	CBE 1	Blackberry/Coffee, SG=14.5 2009
<i>Best Fortified Country Wine</i>		Not Awarded	
<i>Best Herb Grain Flower or Vegetable</i>	Neil H.E. Johannesen	CVE 9	Purple Basil 2010
<i>Best Mead & Derivatives</i>	Hamish Lucas	CME 10	Orange Melomel (ABV 10%) Anise, raisins, cloves,
<i>Best Other Fermented Beverage</i>		Not Awarded	
<i>Best Other Fruit Wine</i>	Neil H.E. Johannesen	CFR 5	Blood Orange/Lemon 2009
<i>Best Sparkling Country Wine</i>	David Wood	CSP 1	Crab Apple, SG=1.002 2011
<i>Best Stone Fruit Wine</i>	Vinko & Kathy Eterovic	CST 6	Peach Dry, SG=14 2008

Major Awards

<i>Best Country Winemaker</i>	Trophy Vinko & Kathy Eterovic	-	
<i>Best Grape Winemaker</i>	Trophy David Hart	-	
<i>Best Previous Shiraz Wine - Bill Christophersen</i>	Trophy Neil H.E. Johannesen	RSP 48	Shiraz 2003
<i>Best Woman Winemaker</i>	Trophy Jenny Chivers	CFR 8	Cumquat/Damson
<i>Eltham Guild Winemaker Of The Year (WOTY)</i>	Trophy David Hart	-	
<i>Jo Ilian Trophy (Best Previous Vintage Shiraz)</i>	Trophy Gary Campanella & Jid Cosma	RSC 29	Shiraz 2009
<i>Special Recognition Gold medal (Fejoa cluster)</i>	Henri Styzinski	-	Contribution to the Fejoa wine style over several years

Red & White Grape

<i>Best Fortified Red or White Grape Wine any vintage</i>	Ross McDonald	GFA 5	Perricoota Port 2010
<i>Best Sparkling Red or White Grape Wine any vintage</i>	Nick Tavilla & Robert Lee	GSP 3	Chardonnay 4, SG=990 2012

Award Winners

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Red Grape

<i>Best Cabernet Sauv Cabernet Franc current vintage</i>	David Hart	RCC 23	Cabernet Sauvignon 2012
<i>Best Cabernet Sauv Cabernet Franc previous</i>	Neagle/Cappellani	RCP 28	Cabernet Sauvignon 2009
<i>Best Less Common Red Variety current vintage</i>	David Hart	RLC 3	Durif Cool Climate 2012
<i>Best Less Common Red Variety previous vintage</i>	Phoenix Rising	RLP 6	Sangiovese 2011
<i>Best Merlot current vintage</i>	Violet Town Winemakers	RMC 1	Merlot 2012
<i>Best Merlot previous vintage</i>	Michael Gallo	RMP 2	Merlot 2010
<i>Best Other Red Blend current vintage</i>	Phoenix Rising	RBC 3	Cabernet Sauvignon/Shiraz 2012
<i>Best Other Red Blend previous vintage</i>	David Hart	RBP 22	Shiraz/Merlot 2008
<i>Best Pinot Noir current vintage</i>	Matthew Drew	RPC 3	Pinot Noir 2012
<i>Best Pinot Noir previous vintage</i>	Neil H.E. Johannesen	RPP 4	Pinot Noir 2011
<i>Best Pinot Noir previous vintage</i>	M & J Summons	RPP 22	Pinot Noir 2009
<i>Best Rosé any type current vintage</i>	Phoenix Rising	RRC 2	Cabernet Sauvignon Rosé 2012
<i>Best Rosé any type previous vintage</i>		Not Awarded	
<i>Best Shiraz current vintage</i>			Jo Ilian Trophy
<i>Best Shiraz previous vintage</i>			Bill Christophersen Trophy
<i>Best Sweet Red Any Variety</i>		Not Awarded	
<i>Most Popular Previous Cabernet Sauvignon/Franc</i>	Julie Game	RCP 15	Cabernet Sauvignon 2010
<i>Most Popular Previous Cabernet Sauvignon/Franc</i>	Gary Campanella & Jid Cosma	RCP 32	Cabernet Sauvignon 2009
<i>Most Popular Previous Vintage Pinot Noir Wine</i>	Neil H.E. Johannesen	RPP 4	Pinot Noir 2011
<i>Most Popular Previous Vintage Shiraz Wine</i>	Phoenix Rising	RSP 1	Shiraz B 2011

White Grape

<i>Best Chardonnay Pinot Gris current vintage</i>	Chateau Thornbury	WCC 8	Chardonnay 2012
<i>Best Chardonnay Pinot Gris previous vintage</i>	Phoenix Rising	WCP 1	Chardonnay 2011
<i>Best Less Common White Varieties any vintage</i>	Ross McDonald	WLA 11	Moama Chenin Blanc 2012
<i>Best Other White Blends current vintage</i>	Graham Scott	WBC 1	Chardonnay/Semillon/Riesling 2012
<i>Best Other White Blends previous vintage</i>	Ilia Vaskoski	WBP 3	Other Blended White Grapes 2011
<i>Best Riesling, Traminer current vintage</i>	Julie Game	WAC 1	Riesling 2012
<i>Best Riesling, Traminer previous vintage</i>	Robert Lee	WAP 7	Riesling, SG=M 2009
<i>Best Sauvignon Blanc current vintage</i>	Gary Campanella & Jid Cosma	WSC 5	Sauvignon Blanc 2012
<i>Best Sauvignon Blanc previous vintage</i>	Two Twisted Twigs	WSP 2	Sauvignon Blanc 2009
<i>Best Sweet White any Variety</i>		Not Awarded	

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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.

Darby Higgs

Darby is a wine author. His first book was titled *Emerging Varietal Wines of Australia* and his current book is *Vinodiversity: New Grape Varieties and Wines in Australia*. Darby is well placed to be a valuable resource to many of our members that enjoy non-mainstream wine varieties from their home countries

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.

Elaine Hall-Foote

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

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.

Tim Shand

Tim has gained a Bachelor of Science (Viticulture and Oenology) Curtin University Perth W.A. Tim is currently assistant wine maker at the Innocent Bystander Winery and gained experience overseas with other Constellation Brand Wineries. The A.W.R.I. wine assessment course is also noted on his C.V.

Sarah Andrew

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

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 Elaine Hall-Foote
Chris Myers

Class Comment
Well balanced class. Good standard of winemaking.

CBE	1	Vinko & Kathy Eterovic	Blackberry/Coffee, SG=14.5	2009	3	6.5	9	18.5	Complex nose, chocolate overtones, delicious mouth filling, warm and complex. Lingering and intense palate. Morish wine.	Gold
CBE	2	Phoenix Rising	Elderberry	2012	3	4	8.5	15.5	SO2 with little fruit nose. Typical elderberry palate. Well balanced. Good tannin with some chocolate.	Bronze
CBE	3	John Shortridge	Elderberry	2011	3	5	6.5	14.5	Clean fruit, fresh nose. Bitter palate masks fruit.	
CBE	4	DAVID HART	Elderberry, SG=1020	2011	3	5	7.5	15.5	Cloying, sugar overpowers fruit. Spice nose and elderberry is overpowered by the spice on the palate. Very pleasant and drinkable.	Bronze
CBE	5	Nan Oates	Elderberry	2011	3	4	6.5	13.5	Very little fruit evident on nose-green fruit? Sugar palate, lacks fruit intensity.	
CBE	6	DAVID HART	Gooseberry/Lime, SG=1020	2010	3	5.5	8.5	17	Lime dominant, but gooseberry softens nose. Sharp palate, lime dominant needs balancing.	Silver
CBE	7	Luigi Di Battista	Loganberry	2012	3	6	6.5	15.5	Rich full fruity nose, tart and crisp. Fruit thin, slightly sharp, needs depth. Perhaps a little sugar would improve palate.	Bronze
CBE	8	Peter Enness	Mixed Berry, SG=1.005	2011	3	4.5	7.5	15	Lolly berry nose upfront but clean fresh fruit. Cough mixture palate, needs a little sugar for balance.	
CBE	9	DAVID WOOD	Raspberry, SG=1.005	2011	3	6	8.5	17.5	Fresh clean raspberry, perhaps a little jammy. Nicely balanced, warm, lingers on palate.	Silver
CBE	10	DAVID HART	Strawberry, SG=1020	2011	3	4.5	8	15.5	Sweet slightly sickly nose masks strawberry but good fruit nonetheless. Intense for a strawberry. Quite drinkable, strawberry character.	Bronze

CFA Fortified Country Wine - Any Vintage - 3 Entries

Judged by Elaine Hall-Foote
Chris Myers

Class Comment
This class lacks balance on ingredients.

CFA	1	Vinko & Kathy Eterovic	Mandarin/Chocolate Fortified, SG=19	2011	3	6	9	18	Rich mandarin, slight chocolate, quite complex nose, chocolate has mellowed fruit. Warm, lingering acids.	Silver
CFA	2	Vinko & Kathy Eterovic	Raspberry/Chocolate Fortified, SG=19	2010	3	5.5	7.5	16	Raspberry chocolate = musky . Chocolate dominates with lack of raspberry coming through. Very unusual wine - lolly tones.	Bronze
CFA	3	Darko Postruzin	Shiraz/Moscato "Vinkoto"		3	3.5	7	13.5	Savoury nose, lacking cleanliness. Oxidised caramel. Dirty on palate/aged.	

<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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CFR Country Other Fruit Wine - 21 Entries

Judged by Wayne Hewitt

Class Comment

With a couple of exceptions, the technical ability demonstrated in this has been exemplary. Structure & length is improving every year and the character of the diverse range of styles is pleasing.

CFR	1	John Shortridge	Apple	2011	3	5	7	15	Oxidised notes, showing through on the nose. Alcohol a little hot	
CFR	2	John Shortridge	Apple/Pear	2011	0	0	0	0	WITHDRAWN	
CFR	3	DAVID WOOD	Banana, SG=1.010	2011	3	5	7.5	15.5	Distinct banana on nose and palate. Would have benefited from a better sugar and acid balance.	Bronze
CFR	4	Peter Enness	Beetroot and Pineapple, SG=1.002	2011	3	5.5	7.5	16	Excellent structure where the earthiness of the beetroot is enhanced by the citric of the pineapple. Pineapple is very subtle	Bronze
CFR	5	Neil H.E. Johannesen	Blood Orange/Lemon	2009	3	7	8.5	18.5	Beautiful expression of fruit. Smooth with both flavour obvious. Excellent technique. Well done	Gold
CFR	6	Vinko & Kathy Eterovic	Cumquat Sweet, SG=13.5	2012	3	4.5	5.5	13	Not a typical cumquat nose, some vegetative character. Palate is overly sweet and out of balance.	
CFR	7	Jenny Chivers	Cumquat	1994	3	5	8	16	Old caramalised cumquat & great colour. Palate shows rancio and oxidative characters. Sweetness in balance. Would make a great liqueur	Bronze
CFR	8	Jenny Chivers	Cumquat/Damson	1994	3	6	8.5	17.5	An older style wine, aged characters have softened the plum and the wine is smooth. More alcohol would have benefited	Silver
CFR	9	DAVID WOOD	Feijoa, SG=1.007	2011	3	5.5	8	16.5	Great nose, typical of feijoa. Beautifully presented. Palate a little astringent and slightly acidic. Good effort.	Bronze
CFR	10	Henri Styzinski	Fejoe Fruit Cut Up	2012	2	5	7	14	Presentation is important in a wine. Slight hazy colour. The flavour and balance is acceptable but technique is also important.	
CFR	11	Henri Styzinski	Fejoe Fruit Pulp Only	2012	2	5	6.5	13.5	Presentation is important in a wine Slightly medicinal in character and well out of balance, sugar dominant.	
CFR	12	Henri Styzinski	Fig	2012	3	6	8.5	17.5	A great fig! Great fig flavour and length. Perhaps just a little more sweetness & acid balance. Great earthiness	Silver
CFR	13	Peter Enness	Grapefruit, SG=1.000	2011	3	4	7	14	As an expression of grapefruit, this is very subtle and low on alcohol. More material in the ferment could have helped, not a bad effort.	
CFR	14	Henri Styzinski	Guava	2012	3	5.5	7	15.5	Potentially a great wine but doesn't exhibit typical aroma. Are SO2 too high? Good structure and length.	Bronze
CFR	15	Doreen Druids	Lemon and Quince	2010	3	6	8	17	The quince is dominated by the bitterness of the lemon, but a good wine. Good structure and acid balance and length	Silver
CFR	16	Danny Cappellani	Loquat/Lemon/Rose Flowers	2012	3	4.5	6.5	14	Matching loquat and lemon is difficult, especially when dominated by the nose. The palate is thin and short.	

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CFR	17	Peter Enness	Orange Wine, SG=1.000	2011	3	5	6	14	Distinctive orange on the nose which falls short on the palate with no defining sweetness or acidity. Bitterness is well handled.	
CFR	18	George Wright	Orange	2010	3	4.5	5.5	13	Not a typical citrus nose, off characters are present through either heavy nutrient additions or sulphur compounds. Palate is flat and ill-defined.	
CFR	19	DAVID HART	Passionfruit, SG=1005	2011	3	5	7.5	15.5	Beautiful tropical nose, ripe fruit. Palate is affected aggressively by strong acid	Bronze
CFR	20	Henri Styzinski	Persimmon	2012	3	4.5	6	13.5	There is very little aroma to this wine. Ethanol dominates the nose and palate, a pity, because there is a well structured wine beneath.	
CFR	21	DAVID WOOD	Quince and Apple, SG=1.005	2011	3	5	7	15	Beautiful subtle quince bouquet. Palate needed a small amount of sugar addition, balancing acid to define this potentially lovely wine.	

CME Country Mead and Derivatives - 11 Entries

Judged by

Chris Myers

Class Comment

A mixed bag of wines, mainly of good quality. Maybe separate straight meads from melomels for consistency. Mead making should be encouraged as fine wines can be achieved

CME	1	Doreen Druids	Banksia Mead	2010	2.5	6.5	8	17	Slightly dirty smell. Good mouth filling honey taste. Lasts in the mouth.	Silver
CME	2	Hamish Lucas	Dry Peach Melomel (ABV 12.5%) Redgum Honey, SG=1.000	2011	3	5.5	6.5	15	Peach dominant on nose. Lacks honey flavours - thin.	
CME	3	DAVID HART	Grapefruit/Melomel, SG=1020	2010	3	5.5	7	15.5	Grapefruit dominant on nose. Grapefruit dominant on palate. Honey disappears.	Bronze
CME	4	Andrew Allcock	Mango Melomel Honey-bee blend, Raisins, cloves, cinnamon, SG=1.020	2011	3	5.5	7	15.5	Weak bouquet - mango not very evident, SO2, good acid balance - mango flavour weak.	Bronze
CME	5	Henri Styzinski	Mead Sugar gum	2012	2.5	5.5	7	15	Honey nose but a little dirty. Honey comes through strongly but still dirty taste probably from wax.	
CME	6	John Shortridge	Mead Orange Blossom	2009	3	5.5	8	16.5	Weak nose. Very pleasant, light style wine.	Bronze
CME	7	John Shortridge	Mead leatherwood	2009	3	5.5	7	15.5	Slightly dirty nose with wax influence on palate.	Bronze
CME	8	Andrew Allcock	Orange Melomel Anise, Raisins, honey- Tassy Meadow clove cinnamon, SG=1.010	2011	3	6.5	7.5	17	Complex nose with leatherwood dominance. Very interesting with anise harshness.	Silver
CME	9	Andrew Allcock	Orange Melomel Stringy bark honey Raisins, cloves, cinnamon, SG=1.030	2011	3	5	6.5	14.5	SO2 - chemical smell. Lacking freshness but good raisins effect on the mid-palate.	

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CME	10	Hamish Lucas	Orange Melomel (ABV 10%) Anise, raisins, cloves, cinnamon, SG=1.034	2012	3	6.5	8.5	18	Lovely orange complex nose. Lovely tartness of zest combines well with honey.	Silver
CME	11	Hamish Lucas	Strawberry Melomel (ABV 17.5%) Howqua Hills Eucalypt Honey, SG=1.004	2011	2.5	6	7	15.5	Strawberry nose strong. Bitter.	Bronze

CSP Country Sparkling Wine - 8 Entries

Judged by	Greg Martin Harry Gilham	Class Comment
		The bead needs to be defined and it needs to be persistent = lasts a long time. The acid provides freshness and brightness of the fruit. A great standard of country sparkling entries.

CSP	1	DAVID WOOD	Crab Apple, SG=1.002	2011	3	7	7.5	17.5	Pale bronze / light oprange, clean, fresh well integrated acid structure. Low flavour in keeping with crab apple. Delicate and well structured.	Silver
CSP	2	Hamish Lucas	Dry Sparkling Appler Cider (ABV 6.5%) Roadside Trees - wild yeast, SG=1.008	2012	2	5	6	13	Cloudy. Chemical on the nose, perhaps yeast nutrient. Severe butyric acid.	
CSP	3	DAVID WOOD	Feijoa, SG=1.005	2011	3	6.5	7	16.5	Golden colour. Clean, fresh, pungent, suggesting too much skin? Suffers on the mid-palate. Strong and flavourful. A good bracing finish.	Bronze
CSP	4	Christopher Fletcher	Honey and Safron, Apple Cider (9.5 % abv), SG=1.000	2012	3	5.5	6	14.5	Star bright yellow. Acid structure compromised in the mid palate giving heaviness and flatness. Nil back-palate.	
CSP	5	Robert Lee	Prune, SG=M	2011	2	6	8	16	Light brown and cloudy. Bright mixed fuit on the palate but don't see enough prune. A bright, joyful, a sprity palate - tangy, fun.	Bronze
CSP	6	Robert Lee	Red Plum Nics, SG=M	2012	2	6	7	15	Over-foaming. Some sediment in the glass. Very good plum nose, good lifted plum. The bubbles are accentuating the bitterness too much.	
CSP	7	Hamish Lucas	Sparkling Apple Cyser (melomel) (ABV 12.5%) Almond Honey with Eucalypt influence, SG=1.017	2012	2.5	5.5	6	14	Some haze. Little offered on the nose. Some apple on the palate. Needs stronger acid to improve structure and brighten the fruit.	
CSP	8	Robert Lee	Strawberry/Rhubarb, SG=M	2011	3	6	8	17	A deep brown colour. Fine persistent bead. A strong strawberry-creamy nose, a nice earthy edge from the rhubarb. Foamy a little too much. Good acids explore the palate.	Silver

Class	JN	Certificate Name	Description	Vintage	App	Nose	Palate	Total	Comment	Medal
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CST Country Stone Fruit Wine - 9 Entries

Judged by Chris Myers

Class Comment

A good interesting class. Some attention should be given to acid content. Understanding of "sweet" and "dry" is a little mis-understood.

CST	1	DAVID HART	Apricot, SG=1020	2011	3	6	6	15	Little bit of SO2. Fairly strong apricot nose. A little too much acid for S.G.	
CST	2	Henri Styzinski	Blood Plum	2012	3	5.5	7	15.5	Nice blood plum nose. Good clean plum character. Well balanced. Slight	Bronze
CST	3	John Shortridge	Damson/Elderberry	2011	3	5.5	6.5	15	More elderberry than Damson on nose. Slight bitterness. Fruit combined well.	
CST	4	Peter Enness	Peach, SG=0.998	2012	3	6	6	15	Ripe fruit nose. A little sickly from fruit ripeness.	
CST	5	Danny Cappellani	Peach, SG=2 Baume	2010	3	5	7.5	15.5	Slightly dirty nose. Good fruit character. Fairly well balanced.	Bronze
CST	6	Vinko & Kathy Eterovic	Peach Dry, SG=14	2008	3	6.5	8	17.5	Interestin bouquet - nearly plum in character. Luscious fruit character. Very mouth filling.	Silver
CST	7	Henri Styzinski	Plum Plum only, fruit, water, sugar	2012	3	4.5	7.5	15	Fairly high in volatile acidity on nose. Not evident on palate.	
CST	8	Shepherd Vale	Plum Dry	2011	3	5	7	15	Not a lot of plum character on nose . Acid palate - need sweetening slightly.	
CST	9	Vinko & Kathy Eterovic	Red Plum/Chocolate Fortified, SG=18	2009	3	6.5	7.5	17	Interesting complex nose - a little sugar dominant. Nicely complex.	Silver

CVE Country Herb, Grain, Flower or Vegetable Wine - 13 Entries

Judged by Wayne Hewitt

Harry Gilham

Class Comment

Perhaps the best presented "HGF or V" class I have judged. Superb presentation and rich in variety. No Gold, but some stunning examples and technique.

CVE	1	Neil H.E. Johannesen	Barley	2010	3	4	7.5	14.5	Brown sugar and treacle, malty nose. Long palate with some acidity. Probably better served cold.	
CVE	2	Doreen Druids	Barley Wine	2009	2.5	5.5	7	15	Fruity estery nose. Some cloudiness. Slightly vegemite character, but goo sweetness. Some length	
CVE	3	DAVID WOOD	Bay Leaf, SG=1.005	2010	3	6.5	7	16.5	Lovely sparkling clarity. Gingery bay spiced nose, well handled & restrained. Slight sourness marks this excellent effort down.	Bronze
CVE	4	Neil H.E. Johannesen	Broad Bean	2009	3	6	8	17	Starbright with a clean bean aroma. Long dry finish with excellent acidity. Need to develop the mid palate more.	Silver
CVE	5	Peter Enness	Caraway Seed, SG=0.998	2011	3	6.5	7.5	17	Rich sweet and spice nose, flat. Flat mid palate, perfumed and long. Perhaps a little dull on the mid palate which could be helped by acid blending.	Silver

<i>Class</i>	<i>JN</i>	<i>Certificate Name</i>	<i>Description</i>	<i>Vintage</i>	<i>App</i>	<i>Nose</i>	<i>Palate</i>	<i>Total</i>	<i>Comment</i>	<i>Medal</i>
CVE	6	John Shortridge	Elderflower	2011	3	5	6	14	A little flat on the palate, despite some residual spritzing. The wine is a little dull mid palate with some early signs of development.	
CVE	7	Neil H.E. Johannesen	Ginger	2010	3	5	7	15	Bright appearance with a restrained nose. Good spice is apparent on back palate, with lingering heat, but nothing else.	
CVE	8	George Wright	Mountain Pepper	2009	3	5.5	7	15.5	Inviting spiced mint nose. This carries through to palate with little else. Very simple clean wine with good sugar balance. Higher alcohol could improve this.	Bronze
CVE	9	Neil H.E. Johannesen	Purple Basil	2010	3	6.5	8	17.5	Beautiful colour, fragrant basil spiced nose, clean complex and long mouth-filling palate. Perhaps a little too long in spice, well done.	Silver
CVE	10	Damei Li	Red Rice No artificial colour, SG=1.12	2011	3	5.5	6.5	15	Rice is on the nose and palate. A good level of sweetness with a 'raisining' finish. Acid definition needed to cut the palate.	
CVE	11	DAVID HART	Rhubarb, SG=1005	2011	3	5.5	6.5	15	Great colour and the nose is restrained. Palate finished a little sour. The wine could have been balanced a little better.	
CVE	12	Damei Li	Rice, Herb No Preservative, SG=1.16	2012	3	6	7.5	16.5	Definite rice and caramel nose, sugar on palate would have been better balanced by more attention to acid to cut through the thickness.	Bronze
CVE	13	Robert Lee	Zucchini/Ginger, SG=M	2011	3	5	7	15	A great attempt at a reisling style. Great presentation and colour but little mid-palate. Inviting nose.	

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

Judged by Tim Shand

Class Comment

Lovely class, two top wines very different styles. For future success, pick very ripe, clean fruit and fortify without excessive sweetness. Don't forget the savoury element in these wines.

GFA	1	Vinko & Kathy Eterovic	Golden Raisin Fortified, SG=19	2010	3	5	9	17	Synthetic quality to the nose, but the palate is poised, fresh and unctuous. Good effort.	Silver
GFA	2	Cottles Ridge Estate	Port (Shiraz)	2009	3	4	7	14	Dry and leathery. Fruit needs to be fresher. Pick a touch earlier. Would be better from 2012.	
GFA	3	DAVID HART	Shiraz	2011	3	6	7	16	Fresh, balanced. Nouveau style. Well made, interesting style. Needs a touch more tannin and a touch less sweetness.	Bronze
GFA	4	Armin Anderl	Shiraz Fortified	2011	2	4	8	14	Fusel, higher alcohols. Empty palate. Over-fortification. Make the wine as a solid red wine (extraction handling) then go from there.	
GFA	5	Ross McDonald	Perricoota Port	2010	3	6	9.5	18.5	Touch too sweet, touch over fortified. Lovely fruit flavours and tannin, could be a keeper.	Gold

Class	JN	Certificate Name	Description	Vintage	App	Nose	Palate	Total	Comment	Medal
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GSP Sparkling Grape Wine Any Vintage - 10 Entries

Judged by Wayne Hewitt

Class Comment

A class, dominated by acid with some more exuberant.
Some technically competent efforts, but some exhibited over additions of nutrient.

GSP	1	DAVID HART	Cabernet Sauvignon	2010	3	5	7.5	15.5	Rich red colour, yeasty cabernet nose with some funkiness. Yeast carries over to palate but has good length and finished clear. Some age?	Bronze
GSP	2	Nick Tavilla & Robert Lee	Chardonnay 5, SG=990	2012	3	5	7.5	15.5	Light fruity style with good acidity and length. Dosage is well handled but mousse is restrained. Good.	Bronze
GSP	3	Nick Tavilla & Robert Lee	Chardonnay 4, SG=990	2012	3	6	8.5	17.5	Some yeasty complexity on nose showing some autolysis character. Dosage well handled with a clean finish.	Silver
GSP	4	Nick Tavilla & Robert Lee	Chardonnay 1, SG=990	2011	3	4.5	6.5	14	Flat nose with attractive autolysis character. Palate perhaps a little flat and not fresh, a little vegetative on the finish. Requires more acid.	
GSP	5	Nick Tavilla & Robert Lee	Chardonnay 3, SG=110	2011	3	5	7.5	15.5	Heavily citrus scented nose, but with excellent mousse. Almost an herbaceous character. Excellent acidity, but short in length. An intriguing wine.	Bronze
GSP	6	Nick Tavilla & Robert Lee	Chardonnay 2, SG=105	2011	3	5	7	15	Retrained citrus, almost confectionery nose that carries through to the palate. High acids have almost been ameliorated by dosage. A big wine just out of balance.	
GSP	7	Nick Tavilla & Robert Lee	Pinot Griggio, SG=990	2012	3	6	8	17	An excellent attempt to handle the 'fatness' of Pinot Griggio. The broad palate still dominates and the acidity, well balanced. Good mousse.	Silver
GSP	8	Robert Lee	Pinot Noir, SG=D	2012	2	5	6	13	Oak on nose and palate, crisp and flavoursome but no spritz. Almost out of class. Carbonated?	
GSP	9	Nick Tavilla & Robert Lee	Shiraz 1, SG=990	2012	3	5	7	15	Intriguing expression of shiraz. Some spice but also citrus on the nose, palate is herbaceous with citrus showing through. Acid to the fore. Good mousse.	
GSP	10	Nick Tavilla & Robert Lee	Shiraz 2, SG=110	2012	3	4.5	5.5	13	This wine is challenged by its acidity. The nose is restrained and ill defined and the colour influenced by the low pH. A good mousse, but lacks balance.	

Class	JN	Certificate Name	Description	Vintage	App	Nose	Palate	Total	Comment	Medal
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HYB Hybrid Class - 17 Entries

Judged by Greg Martin

Class Comment

As the founding wine show for this new class I am absolutely delighted with the progress of the class. Tired and faded grape wines are given new life with fruit ingredients. Viva la Hybrid!

HYB	1	Danny Cappellani	Barbera/Elderberry		0	0	0	0	WITHDRAWN	
HYB	2	Julie Game	Blood Plum/Shiraz	2012	3	7	5	15	I am feeling some dissolved CO2 on the palate. Shy nose. Nice structural elements.	
HYB	3	Phoenix Rising	Blueberry/Cabernet Sauvignon/Shiraz Rose'	2012	3	6	7	16	Sweet berry fruit on the nose. Full bodied and fat on the palate. Little flavour on the palate. Some astringency in the aftertaste	Bronze
HYB	4	DAVID HART	Cabernet Sauvignon/Elderberry		3	6.5	9	18.5	Beautifully integrated palate. Smooth and full across the palate. Love the elderberry in the aftertaste. The top wine.	Gold
HYB	5	Luigi Di Battista	Chilli Pear/Viognier	2011	3	5	6	14	Chilli burns. Too much chilli for most tastes. Damages taste buds. Decrease Chilli and add more Pear to soften the burn.	
HYB	6	Henri Styzinski	Fejoa/Sultana	2012	3	6	6	15	A pungent feijoa with aggressive bitterness. Little sensation in the front and mid palate. A bracing bitter-good type of finish. Less skin perhaps?	
HYB	7	Danny Cappellani	Moscato Giallo/Rose Petals, SG=2 Baume		3	6	9	18	Good Moscato. Some attractive spice of rose on the nose. Luscious on the palate. Judicious residual sugar brightens all flavours. Finishes a tiny bit flat.	Silver
HYB	8	Doreen Druids	Nero d'Avola Metheglin	2010	3	6	7.5	16.5	Clear honey and spices (cardamom, bayleaf, cinnamon). The nero is the secondary element and should be the primary element.	Bronze
HYB	9	Phoenix Rising	Raspberry/Cabernet Sauvignon Rose'	2012	3	6	6	15	Book ingredients clear on the palate. The raspberry is offering strong acid and the cabernet is offering some astringency.	
HYB	10	Danny Cappellani	Raspberry/Elderberry/Cabernet Sauvignon	2011	3	6	8	17	Nice blend of primary raspberry with elderberry spice and cabernet structure. Flavours emerge in aftertaste. Would like to see more definition on the palate.	Silver
HYB	11	DAVID HART	Rhubarb/Pinot		3	6	8	17	Little on the nose. Nice soft pinot. I see some rhubarb flavour & its characteristic "earthiness" - its contribution to mouthfeel is great.	Silver
HYB	12	Robert Lee	Riesling/Zucchini, SG=M	2009	3	5	7	15	Impressive zucchini nose, matched with racy reisling acids. The wine seems a little flat on the mid palate.	
HYB	13	Danny Cappellani	Sauvignon Blanc/Erba Luisa, SG=2 Baume		3	5	7.5	15.5	Floral-herb nose. Sweet. A "Fruit-tingles" tangy flavours and acids. Needs some integration time.	Bronze
HYB	14	DAVID HART	Shiraz/Elderberry		3	6	9	18	Spices and oak on the nose. Soft and masterful on the palate. Delicate pepper from shiraz marries the spice of elderberry. Perhaps a little empty on the back palate.	Silver
HYB	15	George Wright	Shiraz/Mountain Pepper	2009	3	6	8	17	Delicious mountain pepper. Dearest George, There are still bubbles mate, warmest regards, Greg.	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>	
HYB	16	DAVID HART	Strawberry/Pinot			3	6	7.5	16.5	Creamy strawberry. Pinot gives some structure to the wine. The flavours need time to integrate, not quite meshing.	Bronze
HYB	17	Robert Lee	White Red Rose Petals Sparkling, SG=D	2011		3	6.5	9	18.5	Compelling, pleasant nose. Unique. Austere acids, bracing and refreshing. Delicate, low level rose. Pungent, inventive, inspiring.	Gold

LIQ Liqueur Wines - 6 Entries

<i>Judged by</i>	<i>Darko Postruzin</i>	<i>Class Comment</i>
	<i>Elaine Hall-Foote</i>	All wines made characteristically well. Light adjustment on alcohol and acids. Great potential in future wine making to style.

LIQ	1	Daniele & Cesare Galli	Cherry, SG=30	2010		0	0	0	0	WITHDRAWN	
LIQ	2	DAVID WOOD	Fennel Flower, SG=N/A	2011		3	6	8	17	Clean very pronounced nose, more flower dominated, palate a bit high alcohol. Lack of acid balance, big style of fennel! Well made.	Silver
LIQ	3	Danny Cappellani	Fig/Cumquats/Cinnamon Liqueur	2011		2	6	8	16	Cloudy to clear, cinnamon, lemon, figs came after the cinnamon, well balanced on palate. Figs flavours coming out with acids.	Bronze
LIQ	4	Mark Di Marco	Lemon (Lemoncello), SG=1.145	2011		3	6	6	15	At nose first SO2 noted, after nice citric lemon. Palate harsh to alcohol. Need balance on acids. Fruit is ok.	
LIQ	5	Matthew Drew	LimonChello Lemon	2012		3	6	6	15	Clean and typical limonchello characteristics. High on alcohol. Acids required. Balance some good fruit characters.	
LIQ	6	Danny Cappellani	Mandarine Liqueur	2012		3	6.5	8.5	18	Clean lovely mandarin flowers-getting some skin oil textures, slight adjustment on alcohol and tweak of acid adjustment. Well made.	Silver

NOV Novelty Class - 3 Entries

<i>Judged by</i>	<i>Darko Postruzin</i>	<i>Class Comment</i>
	<i>Elaine Hall-Foote</i>	Sadly small class of 3. Interested to explore more in future, still well made in medals categories.

NOV	1	Graham Scott	Cabernet Sauvignon Verjuice	2012		3	5	8	16	Clean, uncharacteristic on nose, but well balanced on acids for salads. Verjuice dominates character well.	Bronze
NOV	2	Damei Li	Red Rice, Herb No artificial colour, SG=1.09	2011		3	6.5	8	17.5	Clean lovely on nose very well balanced on acid, and lingers on palate.	Silver
NOV	3	Damei Li	Rice No Preservatives, SG=1.14	2011		3	3	7	13	Clean but lacking freshness on nose. Palate needs adjusting on acids-low alcohol. Short lolly taste.	

<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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PRO Professional Class Entries - Any wine, any colour, any vintage - 23 Entries

Judged by	Sarah Andrew		Class Comment							
	Wayne Hewitt		Country wines: Disappointing class, unbalanced and needing more fruit complexity.							
Sarah Andrew	Harry Gilham		Grape wines: A diverse class with varied quality. Some sound wine displaying varietal definition with no gold medals but two high silvers. The standout wines displayed balance, length, a good level of intensity and complexity. The red wines were superior to whites and rose.							
PRO	1	Lockwood Vineyard	"Blush" (Rosé Style)	2011	3	5	6	14	Clean and bright, pale intensity, pink with defined core versus rim. Aromas are medium (-) intensity and developing including rose petals, cherry and red berries. The palate is dry and savoury, with low tannins, rose petals and cherry. The finish is medium in length. The wine is clean and fresh but slightly higher acid would improve quality and extend the aging potential.	
PRO	2	Elysium Native Fruit Wines	Apple and Lillipilli Sparkling	2011	2	5	6	13	Little fruit nose. Slight dirtiness evident. Black specks / sediment in bottle. No bead evident. Apple on palate.	
PRO	3	Bartholomews Meadery	Berry Mead - Honey and Blackcurrant		3	4	8.5	15.5	thin on fruit, nose and honey. Some spritzig in glass. Nice balance on palate. Holds well. Pleasant wine.	Bronze
PRO	4	Elysium Native Fruit Wines	Bushfruit Salad (Apple, Lillipilli, Lemon Aspen) table	2011	3	5	6	14	Some nose and warmth. Clean in glass. Unbalanced on palate. Falls away quickly. Leaves unpleasant flavours.	
PRO	5	Buskers Wine Bendigo	Cabernet Sauvignon Rosé	2009	3	5	6	14	Clear and bright, medium intensity, tawny rim with garnet core. Aromas are developed to include raisin, prune and fig. The palate is savoury with glycerol warmth from alcohol and fruit profile to match the nose. The length is medium and warm. Drink up.	
PRO	6	Buskers Wine Bendigo	Cabernet Sauvignon/Merlot	2009	3	7	8	18	Clear and bright deep intensity, ruby colour evidence of legs. Aromas are developing with blackcurrant, leather, spice, bramble, vanilla oaks and dried herbs plus dark cooked plums as wine opens. The palate is dry, medium plus dusty tannins and warming alcohol. Flavours include cooked fruits, leather and spice. The finish is long. A high silver medal.	Silver
PRO	7	Buskers Wine Bendigo	Cabernets (Sav Franc Mer Mal)	2008	3	6	7.5	16.5	Clear and bright, deep intensity, ruby colour. Aromas are developing to include cooked fruits (plum, blackcurrant, dates, prune), Christmas spice and dried herbs. A savoury palate that is very dry, tannins notable and alcohol warming. The finish is medium and warm.	Bronze
PRO	8	Lockwood Vineyard	Chardonnay/Viognier	2011	3	5	7	15	Clear and bright, pale intensity, lemon with gold highlights. Clean medium intensity, youthful. Aromas of apple, pear, floral, apricots and talc, with subtle spice. Dry on palate with medium body and intensity. Flavours of apple and pear, subtle creamy texture and medium finish in length. This wine is balanced, and fresh, simple in style.	
PRO	9	Bartholomews Meadery	Honey Liqueur - Honey		3	6	8.5	17.5	Floral honey fresh nose. Warm rich and mouthfilling. Lingered warmth on palate.	Silver
PRO	10	Bartholomews Meadery	Metheglin - Honey and Spices		3	5.5	7	15.5	Pronounced honey nose. Sugar dominant on palate. Unbalance, sharpness towards the end.	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>
PRO	11	Lockwood Vineyard	Pinot Gris	2012	3	4	6	13	Clear and bright, medium intensity, lemon with green and gold highlights. Aromas of iodine, saline, oyster shell and spice with green pear. The palate is dry and savoury with a mineral, drive and light intensity. The flavours are fairly neutral on the palate and the finish is medium in length. Clear but simple in style.	
PRO	12	Elysium Native Fruit Wines	Plum Wine (podocarpus elatus) dessert	2011	2.5	5	5.5	13	Black specs / sediment in glass. Lacking freshness. Comes through on palate also.	
PRO	13	Buttermans Track	Sangiovese	2010	3	7	7	17	Clear and bright, ruby core with defined garnet rim - medium intensity. Aromas of rose petals, leather, spice, cherry and leafy notes. The palate is savoury with ripe fruits and varietal tannin. The finish is medium(+) and warm.	Silver
PRO	14	Lockwood Vineyard	Sauvignon Blanc	2012	3	5	7.5	15.5	Clear and bright, pale intensity, lemon and green in colour. Aromas are youthful and include green pepper, herbaceous notes and tomato vine. The palate is dry with medium (+) intensity. Textural on the mid palate with a medium (+) finish which is clean and vibrant.	Bronze
PRO	15	Buttermans Track	Shiraz	2010	3	5	7.5	15.5	Clear and bright, ruby colour, medium intensity. Aromas are developing, with dried herbs, plum and earthy notes plus bay leaf. The palate is very dry and lacking in fruit intensity. The finish is slightly astringent, lacking in fruit.	Bronze
PRO	16	Metung Wines	Shiraz	2010	3	5	6	14	Clear and bright, medium intensity, ruby colour. Aromas of cooked fruits - plum, cherry, bramble and leafy notes. The palate is dry, lean and savoury. The fruit lacks vibrancy and the finish is drying.	
PRO	17	Buskers Wine Bendigo	Shiraz	2009	3	6	6.5	15.5	Clear and bright, medium intensity, garnet colour. Clean nose with peppermint, plum and Christmas spice. The palate is rich, opulent and shows glycerol to match the warmth from alcohol. Some concentration of fruit but the finish is short.	Bronze
PRO	18	Metung Wines	Shiraz	2009	3	5	6	14	Clear and bright, medium intensity, garnet colour. Aromas of bell pepper dominant plus pencil lead shavings, bramble and leather plus cooked fruits. Dry on the palate with grippy tannins, developed fruit and slightly warming finish.	
PRO	19	Buskers Wine Bendigo	Shiraz	2008	3	6	5	14	Clear and bright, medium intensity, garnet colour. Clean with aromas of bramble, mocha, chocolate, leather and ripe dark plums. The palate has sweet ripe fruit notes, high alcohol and hot finish.	
PRO	20	Metung Wines	Shiraz Durif Fortified	2008	3	7	8	18	Clear and bright, deep intensity, purple with evidence of legs - thick plus slow to form. Aromas are developed with cooked fruits - plum, toffee, prune, figs plus nuts plus Christmas spice. The palate is opulent, sweet and driven by spice, glycerol and concentrated fruit. The finish is warm and long. High silver.	Silver
PRO	21	Buskers Wine Bendigo	Shiraz/Cabernet Sauvignon Big Gig	2008	3	6	7	16	Clear and bright, medium intensity, garnet colour. Aromas are developing with eucalypt, bramble, blackcurrants, plums, sweet spice and leather. The palate is concentrated with intensity and warmth from the alcohol. A good level of intensity.	Bronze
PRO	22	Lockwood Vineyard	Shiraz/Viognier	2010	3	7	8	18	Clear and bright, defined core versus rim, with ruby core. Clean and vibrant on the nose lifted with plumb, cherry, spice, dried herbs (thyme) and leafy notes. The palate is dry with medium acid and alcohol. Medium intensity and body. The flavours are opulent with sweet fruit notes and spice to add complexity. The finish is long. A high silver medal.	Silver
PRO	23	Bartholomews Meadery	Sweet Forest Mead - Honey		3	5	5.5	13.5	Clean. Earthy honey nose. Thin with suspected unpleasant mousiness.	

Class	JN	Certificate Name	Description	Vintage	App	Nose	Palate	Total	Comment	Medal
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RBC Red Blended Wine - Current Vintage - 12 Entries

Judged by Tim Shand

Class Comment

A pleasure to judge this class, from an excellent cabernet and shiraz vintage. Bright fruit, very much in the raspberry spectrum, with supple tannin and above all freshness. Low alcohols (good!) but these wines will age well. Only issues were reduction/attenuation, which could be fixed by a rack and return off lees. Keep SO2 levels up to retain freshness. Bottle soon, as tannins don't need much development.

RBC	1	McDiPa Wine Coop	Cabernet Sauvignon/Merlot	2012	3	6	7	16	Lovely red berry fruit. Plush sweet fruit all the way through. Well made. Needs touch more weight.	Bronze
RBC	2	Peter Fisher	Cabernet Sauvignon/Sauvignon Blanc	2012	3	5	6	14	Synthetic, muted nose. Try a copper trial to clean up, or stir the vessel. Increase SO2 levels.	
RBC	3	Phoenix Rising	Cabernet Sauvignon/Shiraz	2012	3	7	8.5	18.5	Bright, powerful fruity nose. Cabernet and shiraz duelling really well.	Gold
RBC	4	Blackhill Crush	Cabernet Sauvignon/Shiraz Barrell Stage, 50%/50% Yarra Valley Grapes	2012	3	6	6	15	Clean enough. Touch acidic and hard. Nose suggests an autolysis character - perhaps from ferment. Rack and return off lees.	
RBC	5	Mario & Izabella Fantin	Cabernet Sauvignon/Shiraz 3	2012	2	6	6	14	Lacks depth of colour. Green edges. Fruit is a touch under-ripe.	
RBC	6	Mario & Izabella Fantin	Cabernet Sauvignon/Shiraz B	2012	3	6	7	16	Super cabernet nose, old school Aussie CAB/SHZ. Lacks layers/complexity for higher medal.	Bronze
RBC	7	Mario & Izabella Fantin	Cabernet Sauvignon/Shiraz D	2012	3	5.5	7	15.5	Dull nose. Inky, lovely fruit (raspberry) character. Tannins well handled. ? On depth and length.	Bronze
RBC	8	Ivan Conjar	Mataro/Moscato	2012	3	4	6	13	Needs SO2 . Watch ullages! Big volatile acid problem here.	
RBC	9	Phoenix Rising	Sangiovese/Cabernet Sauvignon	2012	3	4	6	13	Attenuated, lacks brightness. Try a rack and return. Copper trial. Up the SO2.	
RBC	10	Phil Marasco	Shiraz/Merlot	2012	3	6	6	15	Confused nose - pepper of shiraz with herbal edge of merlot. Clean, well made otherwise. Simple.	
RBC	11	Nikola Sango	Shiraz/Merlot	2012	3	6	8	17	Pretty - aromatic and bright. Lovely 'skinsy' wine. Has persistence and poise.	Silver
RBC	12	Djuro Katta	Shiraz/Merlot	2012	3	5.5	7	15.5	Well made. Tannin backbone, but delicate red fruit around it. Savoury, leesy finish. Rack and return soon to freshen up this wine.	Bronze

RBP Red Blended Wine - Previous Vintage - 25 Entries

Judged by Tim Shand

Class Comment

Slim pickings. Best two aging gracefully, were varietal, supple and clean. Issues: VA, brettanomyces + reduction / sulfides. The 2011's were understandably lean/green but some had bright fruit. The 2010's were disappointing - aging rapidly. Think about varietal mix - the Lagrein + malbec varieties clearly added to this class. Copper trial just before bottle to heighten fruit character

<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	1	Peter Fisher	Cabernet Sauvignon/Cabernet Franc/Malbec	2008	3	6	6	15	Significant oak. Astringent tannin. Staying fresh, well made. Touch thin for a medal	
RBP	2	Peter Fisher	Cabernet Sauvignon/Malbec	2009	2	6	7	15	Muted nose. Palate lacks poise and depth. Clean enough, from a difficult year. Well made	
RBP	3	Vinko & Kathy Eterovic	Cabernet Sauvignon/Merlot, SG=14	2009	2	5	6	13	Touch of brettanomyces + VA. Watch hygiene of vessels and keep SO2 up	
RBP	4	Wattiparinga	Cabernet Sauvignon/Shiraz	2011	3	5	6	14	A wine reflecting a tough vintage! Perfumed and lifted but ultimately thin and a touch green and confected.	
RBP	5	Nonno Rocco's Wines	Cabernet Sauvignon/Shiraz	2011	3	6	6	15	Green edge, very lifted and bright nose. Sound and well made, but thin and unyielding. Tough vintage	
RBP	6	Blackhill Crush	Cabernet Sauvignon/Shiraz 50%/50% Yarra Valley Grapes	2011	3	6	6.5	15.5	Bright, floral nose. Astringent, biting tannin. Worthy effort from the vintage. Too lean for higher medal	Bronze
RBP	7	Constantino Campanella	Cabernet Sauvignon/Shiraz, SG=13	2011	0	0	0	0	WITHDRAWN	
RBP	8	Blackhill Crush	Cabernet Sauvignon/Shiraz 50%/50% Yarra Valley Grapes	2010	3	5	7	15	Reductive, unpalatable sulphur compounds. Needed a touch of copper pre bottling. Plush, warm palate. Well handled tannin and oak	
RBP	9	Peter Di Fiore	Cabernet Sauvignon/Shiraz 50/50	2010	2	6	6	14	Advancing rapidly. Oxidised. Needed more tannin in ferment, better managed SO2 and ullages in barrel.	
RBP	10	Robin Hick, Tony Kemm, Phill Kemm	Cabernet Sauvignon/Shiraz 60/40	2008	3	5	7	15	Density good, staying fresh. A touch minty for a cab/shz blend, but a solid effort for '08. Inky. Touch acidic	
RBP	11	Vinko & Kathy Eterovic	Cabernet Sauvignon/Shiraz/Grenache, SG=14	2009	3	5	7	15	Viscous. Thick. Touch of brettanomyces. Well made other than that. Watch sanitation of vessels (oak!) and hoses. Keep SO2 up	
RBP	12	Mario & Izabella Fantin	Cabernet/Merlot	2010	3	5	6.5	14.5	Mint, eucalypt on the nose. Lean and tight. Needs to be richer and riper	
RBP	13	Mario & Izabella Fantin	Cabernet/Merlot	2008	3	6	8	17	Minty nose. Aging gracefully. Lovely drink. Aniseed, dill flavours. Supple and restrained	Silver
RBP	14	Danny Cappellani	Lagrein/Cabernet Sauvignon	2011	3	6	6.5	15.5	Exotic nose, boiled lollies + musk sticks. Lacks the weight and depth for a higher medal - it is not a complete wine. Try some mourvedre, merlot in the blend. Look forward to 2012	Bronze
RBP	15	Danny Cappellani	Malbec/Cabernet Sauvignon	2008	3	6	6.5	15.5	Foxy, fernet nose. Fresh for an 08. Exotic and spicy. Cool wine, doesn't have the depth or layers for a higher medal	Bronze
RBP	16	Michael Gallo	Merlot/Cabernet Sauvignon	2010	3	5	6	14	Touch advanced, some bretty, funky flavours winning out	
RBP	17	Pepi Buden	Pinoit Noir/Merlot	2010	3	6	6	15	Cool wine, holding up well. Pinosity with some weight. Lacks layers and freshness for a medal	

<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	18	Phoenix Rising	Sangiovese/Shiraz	2011	3	4	6	13	Slight rancid meat character. Bacterial issue here, unsure of source. Sanitation + cleanliness the solution?	
RBP	19	Robin Hick, Tony Kemm, Phill Kemm	Shiraz/Cabernet Sauvignon 60/40	2007	3	6	6.5	15.5	Well made, just holding together. Old school style, drying tannin holds it back	Bronze
RBP	20	Phoenix Rising	Shiraz/Cabernet Sauvignon /Merlot	2010	3	6	6.5	15.5	Great, fruity , supple drink. Touch simple, but solid. Liquorice, red cherry	Bronze
RBP	21	Daniel Congiu and Jimmy Grammatikos	Shiraz/Cabernet Sauvignon/Merlot/Pinot Noir	2011	3	5	6.5	14.5	Well made from '11. Touch herbaceous and green	
RBP	22	DAVID HART	Shiraz/Merlot	2008	3	7	7.5	17.5	Still some life here. Chewy tannin, pepper. Touch green peppercorn	Silver
RBP	23	Armin Anderl	Shiraz/Tempranillo 50/50	2010	3	6	5.5	14.5	Unyielding, ungenerous wine. Well enough made, fruit needed to be a touch riper. Touch of VA as well	
RBP	24	Armin Anderl	Shiraz/Viognier 3%	2011	3	5	7	15	Touch sulphide. Cola / confected character indicates a lack of ripeness. Very lean	
RBP	25	Ilia Vaskoski	Other Blended Red Grapes	2007	2	5	7	14	Fruit fading perhaps from oxidation, some nice savoury elements on the back palate.	

RCC Red Cabernet Sauvignon or Cab Franc - Current Vintage - 28 Entries

Judged by Lindsay Corby

Class Comment

A class of reasonably well made wines, some oxidation, and spoilage yeast issues and some wines needing racking to sort out sulphides. Strong oak characters were rewarded by the associate, but top wines had fruit and intensity and oak in balance. Pine resin an interesting addition.

RCC	1	Mario & Izabella Fantin	Cabernet Sauvignon B	2012	3	5	8	16	Light medium cherry/red. Clean aroma, slight floral with herbal notes. Clean lightweight wine, low tannin	Bronze
RCC	2	Tony Pye	Cabernet Sauvignon	2012	3	6	8.5	17.5	medium red. Showing some oak/toasty. Medium weight, some riper fruit notes. Nice balance.	Silver
RCC	3	David Mills	Cabernet Sauvignon	2012	3	4	7	14	Medium /dark red plum. Nose showing aldehydes and surface yeast activity, needs SO2? Some fruit/tannin but a bit out of balance.	
RCC	4	Murrindindi Woodbourne Community Hub Inc.	Cabernet Sauvignon	2012	3	4	7	14	Medium dark red plum. Slightly meaty/sulphides - need copper? Nice Tannins, but slight bitter. Not a lot of fruit evident.	
RCC	5	Ben Deriu	Cabernet Sauvignon	2012	3	4.5	7	14.5	Medium dark red/plum. Some floral notes, but odd oak character. Maybe some surface film giving milky and bitter flavour.	
RCC	6	Phoenix Rising	Cabernet Sauvignon B	2012	3	5	7	15	Medium red, slight plum. Slight floral, some capsicum. Medium-full flavour, lacks tannin. Nice vanilla finish, could use some tannin.	
RCC	7	Luigi Di Battista	Cabernet Sauvignon	2012	3	5	6.5	14.5	Medium red/garnet. Melon and spice aromas. Spicey oak but finishes harsh, dominated by oak.	
RCC	8	Danny Cappellani	Cabernet Sauvignon South Australian	2012	3	4	6	13	Medium dark red/plum. Liniment aroma ??? Pinewood? Wine is dominated by pine character. Palate not balanced.	

<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	9	Julie Game	Cabernet Sauvignon	2012	3	4	6	13	Medium red. Wine has high acetic acid levels which dominate nose and palate. Ferment too cold?	
RCC	10	Mario & Izabella Fantin	Cabernet Sauvignon D	2012	3	4.5	7.5	15	Light/medium red/garnet. Some sulphide characters - needs copper. Some fruit flavour behind sulphides. Needs racking and some oak/tannins.	
RCC	11	Constantino Campanella	Cabernet Sauvignon, SG=12.5	2012	0	0	0	0	WITHDRAWN	
RCC	12	Matthew Drew	Cabernet Sauvignon	2012	3	5	7.5	15.5	Medium dark red/plum. Some berry fruits, red jelly, ripe. Medium tannins. Some oak. Just a bit out of balance.	Bronze
RCC	13	Graham Scott	Cabernet Sauvignon	2012	0	0	0	0	WITHDRAWN	
RCC	14	Howard Devlin	Cabernet Sauvignon	2012	3	5	7	15	Medium red/plum. Minty choc/mint. Pine tannis, choc mint strong, cooler climate?	
RCC	15	Phoenix Rising	Cabernet Sauvignon A	2012	3	5.5	8	16.5	Medium red/plum. Dark berry and herbal notes. Good fruit weight, needs some oak to give a bit more structure.	Bronze
RCC	16	Paul Esposito	Cabernet Sauvignon	2012	2.5	5	7	14.5	Medium dark red, cloudy. Some chocolate and cold tea? Vanilla/choc palate, oak dominating.	
RCC	17	Peter Stepic	Cabernet Sauvignon Renmark	2012	3	4	7	14	Dark red/plum. Touch of aldehyde. Needs SO2. Strong tannins, some bitterness, could use a touch of casein to round it out.	
RCC	18	Wattiparinga	Cabernet Sauvignon	2012	3	4.5	7.5	15	Dark plum. Spicy oak. Nice tannins but oak dominant. Needs to be taken off oak and allowed to settle.	
RCC	19	VIOLET TOWN WINEMAKERS	Cabernet Sauvignon	2012	3	5.5	7	15.5	Medium plum. Leafy with some dark berry. Nice body but sharp finish, and a little bitter - casein or gelatine to soften.	Bronze
RCC	20	Les & Diane Thomas	Cabernet Sauvignon	2012	3	5	7.5	15.5	Medium dark red. Touch of mint and spice. Medium bodied with front palate tannins. Could use some seed tannin/acid to fill rear palate.	Bronze
RCC	21	Michael Gallo	Cabernet Sauvignon	2012	3	4.5	7	14.5	Medium plum/magenta. Some fruit but dirty notes. Nice acid and fine tannins. Greener fruit notes.	
RCC	22	Neagle/Cappellani	Cabernet Sauvignon	2012	3	4	6.5	13.5	Medium/dark plum. Touch of pine resin? Nice weight but pine character dominates.	
RCC	23	DAVID HART	Cabernet Sauvignon	2012	3	6.5	9	18.5	Medium/dark red plum. Dusty herbal notes. Dusty herbal also on palate, could use some oak/tannins to build on the good base.	Gold
RCC	24	Russ Henry	Cabernet Sauvignon	2012	3	5	8.5	16.5	Dark red. Dull oak/fruit. Some sulphides - needs copper. Strong tannins and strong flavour. Needs to be taken off oak.	Bronze
RCC	25	Mario Di Pilla	Cabernet Sauvignon	2012	3	4	6	13	Medium dark red/plum. Sulphides dominate nose, needs racking /copper. Fair palate but fruit hidden by sulphides.	
RCC	26	Vincent Tallarida	Cabernet Sauvignon	2012	3	4	7	14	Dark red. Touch of sulphide, some fruit showing, needs racking. Nice palate weight but sulphides dominate.	
RCC	27	Peter Fisher	Cabernet Sauvignon/Cabernet Franc	2012	3	4.5	7	14.5	Dark red/garnet. Strong oak aroma. Oak flavour and tannins dominate.	
RCC	28	Ross McDonald	Perricoota Cabernet Sauvignon	2012	3	5	7.5	15.5	Dark red. Moderate oak. Nice tannins, oak dominating, but could improve with racking.	Bronze

Class	JN	Certificate Name	Description	Vintage	App	Nose	Palate	Total	Comment	Medal
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RCP Red Cabernet Sauvignon or Cab Franc - Previous Vintage - 42 Entries

Judged by Geoff Anson

Class Comment

A strong class with few winemaking faults. Best wines showed well selected fruit, not overextracted during winemaking. Main fault was overripe fruit.

RCP	1	William Loughlin	Cabernet Sauvignon	2011	3	5.5	8	16.5	Ruby, pale rim bright. Ripe capsicum, herbaceous, clean nose. Ripe fruit, fine firm tannins, medium weight.	Bronze
RCP	2	Armin Anderl	Cabernet Sauvignon	2011	3	6.5	7.5	17	Dense, bright, rich, dark chocolate, non herbaceous style, sweet nose. Mocha fruit, dense backed with firm tannin. Starting to loose cabernet character and into big dry red.	Silver
RCP	3	Fantin / Loci / Taplin / Nelson	Cabernet Sauvignon	2011	3	5.5	7	15.5	Dense, some opaqueness. Dark cherry aromas, lifted acid on palate, fruit lighter than nose indicated, sweet but little short, good firm tannins.	Bronze
RCP	4	Wattiparinga	Cabernet Sauvignon	2011	3	5	6	14	Dense, bright. Closed nose, ripe fruit underneath but not showing through. No obvious fault but not showing potential. Chemical on palate could be a residue. Over powering good fruit.	
RCP	5	Robert Chionna	Cabernet Sauvignon	2011	3	5	6	14	Dense, bright. Excellent fruit not showing through, some sign of mercaptan (look at copper addition). Palate thin and strong tannins. Short finish.	
RCP	6	Matthew Drew	Cabernet Sauvignon	2011	3	5.5	6.5	15	Dense, bright. Ripe, dusty cabernet nose, simple. Light palate, sweet fruit, good length and firm tannins.	
RCP	7	Vincent Tallarida	Cabernet Sauvignon	2011	3	4.5	6.5	14	Light, bright, pale rim, browning rim. Over extracted nose, possibly hot ferment lost fruit, oak dominant. Light palate, short, acidic, stewed flavours.	
RCP	8	Nicholas Pane	Cabernet Sauvignon	2011	3	5	6.5	14.5	Dense, bright. Soft aromas, low fruit intensity, short palate, dry tannins, sweet fruit.	
RCP	9	Julie Game	Cabernet Sauvignon	2011	3	5.5	6.5	15	Dense, bright. Very ripe fruit, plummy, not varietal. Sweet on front palate, simple flavours, low acid and soft tannin.	
RCP	10	Neagle/Cappellani	Cabernet Sauvignon	2011	3	6	7	16	Dense, bright. Cassis, mocha, ripe nose, dusty oak. Fresh acid dominates, light fruit and firm tannins, initially short but builds in the mouth.	Bronze
RCP	11	RICHMOORE WINES	Cabernet Sauvignon 100%	2011	3	6.5	8	17.5	Dense, bright. Sweet fruit integrated with oak. Dark fruits, long palate, fine tannins, possibly increase acid level.	Silver
RCP	12	Two Twisted Twigs	Cabernet Sauvignon	2011	3	5.5	6.5	15	Dense, bright. Soft plummy aromas, very ripe fruit. Little varietal notes. Soft palate, fruit subdued and falls away. Good tannin.	
RCP	13	Howard Devlin	Cabernet Sauvignon	2011	3	5	8	16	Dense, bright. Lifted cabernet nose, grassy and herbaceous. Palate light but with sweet fruit and long length. Supported by firm tannins.	Bronze
RCP	14	Robin Kane	Cabernet Sauvignon	2010	3	4.5	7	14.5	Inky, bright. Rich but slightly over cooked nose, very ripe fruit and hot ferment? Palate very rich but lacking cab characteristics. A big red from a hot year.	
RCP	15	Julie Game	Cabernet Sauvignon	2010	3	5.5	7	15.5	Inky, bright. Lifted fruit, clean, rich "dry red" nose. Very sweet front palate, sweetness carries through but lacking complexity. Soft tannins.	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>
RCP	16	Howard Devlin	Cabernet Sauvignon	2010	3	6	8	17	Dense, bright. Ripe fruit with an herbaceous edge, nicely lifted nose. Medium weight, sweet fruit, long length and dry tannins.	Silver
RCP	17	DAVID HART	Cabernet Sauvignon (B)	2010	3	6	8.5	17.5	Dense, bright. Rich cabernet nose, well integrated with oak. Medium weight sweet fruit, long palate, fine integrated tannin.	Silver
RCP	18	DAVID HART	Cabernet Sauvignon (H)	2010	3	6	8	17	Dense, bright. Closed nose, cabernet hints emerging with time. Intense sweet palate, long palate, good sweet finish.	Silver
RCP	19	Two Twisted Twigs	Cabernet Sauvignon	2010	2.5	4.5	6.5	13.5	Dense, slight dullness. Very ripe, stewed nose, possibly hot ferment/over ripe fruit. Palate stewed, lacks fruit flavours.	
RCP	20	Phil Marasco	Cabernet Sauvignon	2010	3	4	6.5	13.5	Dense, bright. Little fruit on nose, mercaptans binding aromas. (look at copper addition) Sweet fruit, fine tannins but needs copper to see its potential!	
RCP	21	Peter Stepic	Cabernet Sauvignon Rockbank	2010	2.5	4	7	13.5	Dense, slightly dull. Overripe and extracted nose, lost fruit aromas. Jammy simple flavours, low acid, tannins.	
RCP	22	Neagle/Cappellani	Cabernet Sauvignon	2010	3	4.5	6.5	14	Dense, bright. Mature soft nose, very ripe fruit. Non-varietal! Palate light, sweet fruit and big tannins. Unbalanced and does not match the big nose.	
RCP	23	Peter Di Fiore	Cabernet Sauvignon	2010	3	5	7	15	Dense, bright. Mature soft nose, very ripe fruit, cabernet aromas. Light palate, tannins dominate, good sweet long finish.	
RCP	24	Les & Diane Thomas	Cabernet Sauvignon	2010	3	5.5	7	15.5	Dense, bright. Subdued but complex nose, mature fruit. Oak dominates fruit, light and short, dry tannins, low acid, spicy.	Bronze
RCP	25	Nicholas Pane	Cabernet Sauvignon	2010	3	5	7	15	Dense, bright. Ripe fruit aromas "Dry Red" rather than cabernet. Light palate fresh acid, short fruit. Check vineyard yield for over cropping.	
RCP	26	Phoenix Rising	Cabernet Sauvignon	2009	3	5	7	15	Dense, bright. Mature nose, light fruit, oak not integrated. Palate light at start but carries through, good finish, firm tannins. Lacks complexity.	
RCP	27	Two Twisted Twigs	Cabernet Sauvignon	2009	3	6	7.5	16.5	Dense, bright. Mature integrated nose, ripe fruit. Intense sweet fruit, integrated tannins, short finish, acid would lift.	Bronze
RCP	28	Neagle/Cappellani	Cabernet Sauvignon	2009	3	6.5	9	18.5	Dense, bright. Fresh integrated nose, ripe fruit. Morello Cherry, sweet fruit, good length, soft tannins and acid.	Gold
RCP	29	Peter Fisher	Cabernet Sauvignon	2009	3	6.5	8	17.5	Dense, bright. Mellow, ripe, integrated, slight menthol, but in balance. Rich palate, menthol more obvious, low acid, fine tannins. Long finish.	Silver
RCP	30	Howard Devlin	Cabernet Sauvignon	2009	3	6	7.5	16.5	Dense, bright. Mature integrated nose, ripe fruit. Intense sweet fruit, fine tannins, fresh acid, long finish.	Bronze
RCP	31	Vinko & Kathy Eterovic	Cabernet Sauvignon, SG=13.6	2009	3	4.5	7.5	15	Dense, slightly dull. Ripe fruit, over extracted hot ferment. Soft fruit, very ripe, simple palate, long, good tannin and low acid.	
RCP	32	G. Campanella and J. Cosma	Cabernet Sauvignon	2009	3	5	7.5	15.5	Dense, slightly dull. Ripe fruit, lost varietal flavour, clean. Very ripe, firm tannins, complex palate.	Bronze
RCP	33	Robin Kane	Cabernet Sauvignon	2009	3	5	6.5	14.5	Dense, slightly dull. Ripe fruit, lost varietal flavour, clean. Very ripe, soft tannins, simple palate, over-extracted.	
RCP	34	Robin Kane	Cabernet Sauvignon	2008	3	5	7.5	15.5	Dense, bright. Capsicum, herbaceous aromas dominate, clean. Light palate, mature fruit with herbaceous overtones, soft acid and tannin.	Bronze

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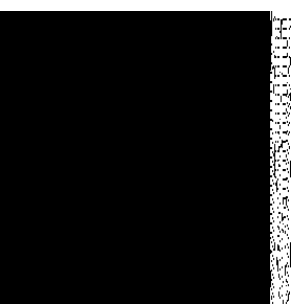
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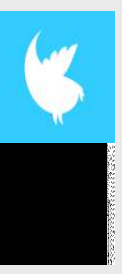
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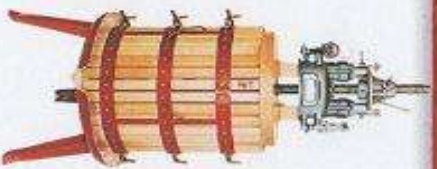
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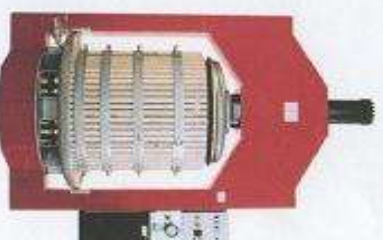
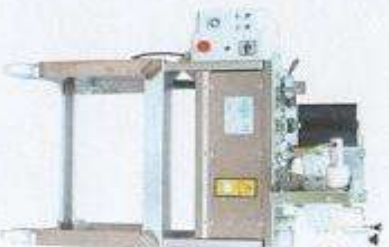
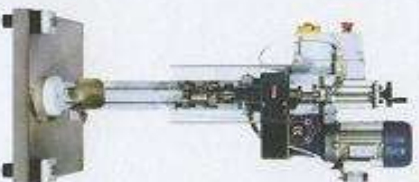
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<i>Class</i>	<i>JN</i>	<i>Certificate Name</i>	<i>Description</i>	<i>Vintage</i>	<i>App</i>	<i>Nose</i>	<i>Palate</i>	<i>Total</i>	<i>Comment</i>	<i>Medal</i>
RCP	35	DAVID HART	Cabernet Sauvignon	2008	3	5	5	13	Dense, bright. Wet baggy. Probably corked. Good fruit behind corking. Ripe and well matured. Other bottles should be pretty good.	
RCP	36	Neagle/Cappellani	Cabernet Sauvignon	2008	3	6	6.5	15.5	Dense, bright. Mature, integrated nose. Chocolate, spicy, fruit softened while acid still strong. Oak still dominant.	Bronze
RCP	37	Peter Di Fiore	Cabernet Sauvignon	2007	3	5.5	6.5	15	Dense, bright. Mellow, integrated, some tariness. Starts with tariness, soft fruit follows, dry tannins and low acid.	
RCP	38	Crowded Cellars	Cabernet Sauvignon, SG=13.6	2007	3	5	7	15	Dense, bright. Ripe integrated nose, plums heading towards jammy. Fruit light but sweet, dry tannins, disjointed.	
RCP	39	Graham Scott	Cabernet Sauvignon	2006	3	5	7	15	Slight browning, bright. Dusty mature nose, fruit aromas lost. Lovely sweet fruit, mature, not integrated.	
RCP	40	Peter Di Fiore	Cabernet Sauvignon	2005	3	6	7.5	16.5	Dense, bright. Mellow integrated, ripe cabernet. Sweet fruit on front of palate, soft, long length integrated with tannins, soft acid.	Bronze
RCP	41	Cottles Ridge Estate	Cabernet Sauvignon	2005	3	6.5	8.5	18	Dense, bright. Mellow, integrated, ripe cabernet. Complex fruit, sweet layers of flavour, well integrated, still good tannin and acid. Excellent, drink now.	Silver
RCP	42	Vincent Tallarida	Cabernet Sauvignon	2005	3	5	6	14	Dense, bright. Stewed nose, mellow but lacking fruit backbone. Stewed, short fruit acid fresh, low tannin. Unbalanced palate.	

RLC Red Less Common Varieties - Current Vintage - 14 Entries

<i>Judged by</i>	<i>Zenon Kolacz</i>	<i>Class Comment</i>
	<i>Darby Higgs</i>	Overall, for the correctly labelled wines, a very good effort on 2012 vintage. Will be interesting to see some of these wines in 12-24 months time again.

RLC	1	Wattiparinga	Barbera	2012	3	5	7	15	Deep, rich, ruby colour. Slight floral nose, otherwise non-descript. Acid and tannins dominating. A little unbalanced. Needs some careful cellaring.	
RLC	2	Wattiparinga	Dolcetto	2012	3	5	7	15	Bright ruby. Closed nose. Very difficult to define anything. Palate has up front acidity but lacks depth and complexity. Would like to see this again in a year or two with careful cellaring.	
RLC	3	DAVID HART	Durif Cool Climate	2012	3	7	9	19	Deep, dark ruby to purple colour. Nose is magnificent with violets, mint and chocolate. More like a Petit Verdot. Hints of white pepper and spice on palate. Medium length. Good acids and tannin. One to watch.	Gold
RLC	4	Armin Anderl	Durif	2012	3	5	6	14	Dark, deep, dull ruby, green stalky character on nose, vegetal. Gripping acids and tannins. Not sure wine has gone thru MLF. Not sure if grapes were properly ripe at picking. Needs balance.	
RLC	5	Danny Cappellani	Fiano	2012	3	5	8	16	Pale straw colour. Subtle nose, hint of SO2. Palate has fresh clean acidity with hint of asparagus on middle palate. Finishes a little short. Otherwise quite well made but needs "something" to add character.	Bronze
RLC	6	Daniele & Cesare Galli	Grenache, SG=14	2012	0	0	0	0	WITHDRAWN	

<i>Class</i>	<i>JN</i>	<i>Certificate Name</i>	<i>Description</i>	<i>Vintage</i>	<i>App</i>	<i>Nose</i>	<i>Palate</i>	<i>Total</i>	<i>Comment</i>	<i>Medal</i>
RLC	7	Zenon Kolacz	Malbec	2012	3	6	7	16	Medium ruby colour. Over dominating at the moment with sweet vanilla overtones. Nice fruit, soft acids, nice tannins. Needs time would like to see next year.	Bronze
RLC	8	DAVID HART	Nebbiolo 2	2012	3	5	6	14	Medium-light red colour typical of variety. Some beading evident. Not fully thru MLF? Not much on nose, but palate quite grippy with acids and tannins. Needs time and something to provide balance- a blend wine??	
RLC	9	DAVID HART	Nebbiolo 1	2012	3	5	5.5	13.5	Bright, medium red garnet colour. Slight mousse around edges.MLF not complete?? Nose slightly floral. Empty front and middle palate but finishes well at the back of throat. Needs balance with aromatic partner.	
RLC	10	Danny Cappellani	Nero D'Avola	2012	3	6	7.5	16.5	Light ruby colour, hint of brown tinge around edge. Nose exhibits very subtle, soft, sweet floral character. Short on front, nice middle palate finishing short. Light-medium body. Pleasant, easy to drink, will go couple of years.	Bronze
RLC	11	G. Campanella and J. Cosma	Sangiovese/Cabernet Sauvignon	2009	3	5	6	14	Colour good for 2009 wine. Wrong class! No varietal characters evident as such. Doesn't work as a blend as such. Needs some oak and acid/ tannins balancing.	
RLC	12	Wattiparinga	Tempranillo/10 % Cabernet Sauvignon	2012	3	5	6.5	14.5	Deep black cherry colour> Fine beading around edge, MLF not finished?? Ripe prune on nose. Palate flat from front to back. Pleasant to drink but no highlights. Over-ripe fruit/ jaminess.	
RLC	13	Wattiparinga	Tempranillo/5 % Graciano	2012	3	6	8	17	Deep rich coloyr. Beading around edge. MLF issue?? Needs degassing. Hint of tabacco on nose with sweet, rich fruit. Good palate length with nice acids and tannins. Finishes all the way to the back of throat. Nice wine!	Silver
RLC	14	Danny Cappellani	Vermentino	2012	3	5	8	16	Light straw colour. Hint of gooseberry on nose which follows thru to the palate becoming dominant flavour character. Possible slight oxidation on palate. Well made wine but don't believe flavour profile typical of variety.	Bronze

RLP Red Less Common Varieties - Previous Vintages - 15 Entries

<i>Judged by</i>	<i>Zenon Kolacz</i>	<i>Class Comment</i>
	<i>Darby Higgs</i>	Not as good as current vintage (RLC). 2011 year problematic due to it being a wet year. Good efforts though for the most part.

RLP	1	DAVID HART	Durif	2009	3	6	7	16	Dark ruby colour. Pencil shavings and soft violets on nose. Palate does not develop what the nose promises. Watery character, acid on middle palate. Not bad considering age.	Bronze
RLP	2	Wattiparinga	Grenache	2011	3	4	6	13	Light garnet colour. Nose almost non existent. White pepper on palate but all up front. No length. Ok to drink with food. Reflection of a wet year.	
RLP	3	Danny Cappellani	Lagrein	2011	3	6	6.5	15.5	Dark black plum like colour. Soft oak on nose with hint of violets. Acid dominating on palate. Needs some tannins to balance. A very good effort from a wet vintage year.	Bronze
RLP	4	Danny Cappellani	Lagrein/Durif	2010	3	5	7	15	Rich ruby colour. Toasted oak and roast coffee on nose (slight). Full length, but finishing at back of palate with some sharpness. Quite well made but perhaps vines still young. Lacking fruit characters.	

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RLP	5	Crowded Cellars	Malbec, SG=13.8	2008	3	4	8	15	Colour ok with some brown beginning to show. Some volatility on nose (EA?). Palate better than nose. Firm finish.	
RLP	6	Phoenix Rising	Sangiovese	2011	3	6	8	17	Brick red. Pencil shavings initially, followed by some volatility and mousiness or wet hair character. Light/medium body good acidity, spicy palate, medium length. Not a bad example of typical Sangiovese in Italian style.	Silver
RLP	7	Munibung Winery	Sangiovese	2011	2	5	6	13	Colour showing strong brown tones. Nose is peculiar. Palate is not offensive but does not display any typical fruit characters. A bit flat and lacking depth. Possibly indicative of wet year.	
RLP	8	Neil H.E. Johannesen	Sangiovese	2011	2	6	7	15	Bright and clean but lacking colour. Oxidised?? Nose displays oak and barnyard characters. Palate is clean with an acid finish. Needs "something" to lift it that extra half point to a bronze.	
RLP	9	Zenon Kolacz	Sangiovese	2010	3	5	7	15	Colour brick red. Nose showing some volatility/wet wool character. Palate has good length and reasonable acidity. Needs freshening up.	
RLP	10	Phoenix Rising	Sangiovese	2009	2.5	4	7	13.5	Beginning to show oxidation in colour. Sweet chemical smell, slightly off-putting. Acidity and balance ok. Clean but can't define fruit character. Maybe tomato??	
RLP	11	Trevor Drysdale	Tempranillo	2011	3	4	6	13	Dark prune like colour. Green leaf, vegetal characters on nose strongly evident. Carries through to palate, though slight floral on front palate evident.	
RLP	12	DAVID HART	Tempranillo	2010	3	5	8	16	Deep ruby colour. Slight volatility, smell of wet wool. Palate however is full bodied with good acid and tannin. Good length. Has quite good mouth feel and structure.	Bronze
RLP	13	Wattiparinga	Tempranillo/Shiraz/Graciano	2011	3	5	6	14	Red garnet colour. Subtle nose. No glaring faults as such. Palate is unbalanced with flavours bouncing around palate and a strong acidity. Lacks cohesive structure.	
RLP	14	Danny Cappellani	Viognier	2011	3	4	8.5	15.5	WRONG CLASS-THIS IS WHITE WINE Pale green, bright. SO2 dominating nose. Fruit not evident. Slight gooseberry character on palate with white peach or nectarine. Good acidity and length.	Bronze
RLP	15	Darko Postruzin	Sangiovese Bendigo Region	2009	3	4.5	7	14.5	Bright brick red. Unusual nose. Not pleasant. Palate has quite good acid and tannin but finishes quite short. Not sure that it fits typical sangiovese mould.	

RMC Red Merlot- Current Vintage - 4 Entries

Judged by Karen Coulston

Class Comment

Pay attention to SO2 additions immediately after MLF to avoid spoilage

RMC	1	VIOLET TOWN WINEMAKERS	Merlot	2012	3	5	8	16	Rose garden nose. Round full palate, long warm finish.	Bronze
RMC	2	Robert Chionna	Merlot	2012	3	4	7	14	Light plum nose. Palate a little imbalanced. A little hard at end.	
RMC	3	Frank Sankovic	Merlot	2012	3	4	6	13	Cinnamon plums. Tending mousey. Needed SO2 earlier.	

<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>
RMC	4	Darko Postruzin	Merlot	2012	3	4	6	13	Dense. Leather on nose. Sharp edges to palate and tending to mousey. Probably brettanomyces.	

RMP Red Merlot - Previous Vintages - 5 Entries

Judged by Karen Coulston

Class Comment

Fine oak flavours mask fruit which is dropping away quickly in these relatively young Merlots

RMP	1	DAVID HART	Merlot Cool Climate	2011	3	5	7	15	Spicy mocha oak. Rich chocolate plum fullness and length. Finish not quite clean.	
RMP	2	Michael Gallo	Merlot	2010	3	5	8	16	Menthol cherry chocolate. A bit hot but full structure + oak - fruit balance.	Bronze
RMP	3	Paul Finn	Merlot Wild	2010	3	4	7	14	Lighter weight. Warm spices lacking fruit intensity. Lacking wieght but fine flavours	
RMP	4	Trevor Drysdale	Merlot	2010	3	4	7.5	14.5	Dense. Peanuts & chocolate. Big, maybe over-extracted. Finish a bit hard.	
RMP	5	Paul Finn	Merlot 2005	2005	3	5	7.5	15.5	Toasty Cedar. Full, deep, long in rich tannins, but has lost its fruit with age.	Bronze

RPC Red Pinot Noir - Current Vintage - 8 Entries

Judged by Geoff Anson

Class Comment

A consistent class of well made wines. Flavours relatively simple at this time. Try some whole bunches (5-10%) in the ferment to add complexity and fine tannin.

RPC	1	Nat Tricarico	Pinot Noir	2012	2.5	6	7.5	16	Dense, slightly cloudy. Ripe fruit, complex nose, wood integrating. Long length, medium weight, tannin strong. Chocolate overtones. American Oak?	Bronze
RPC	2	Armin Anderl	Pinot Noir	2012	3	5	7	15	Dense, bright. Ripe fruit, clean, simple nose overripe. Sweet, clean, long length, light tannin and acid.	
RPC	3	Matthew Drew	Pinot Noir	2012	3	6	8	17	Cherry, bright. Light fruit on nose, complex pinot nose. Sweet, clean, long length, good tannin, velvety.	Silver
RPC	4	M & J Summons	Pinot Noir	2012	3	6	7	16	Dense, bright. Ripe fruit, complex nose, little evidence of oak. Palate light, vanilla doominates, sweet fruit.	Bronze
RPC	5	DAVID HART	Pinot Noir (K)	2012	2.5	5.5	7	15	Very light, bright. Clean , fruity nose. Light palate but long length and nicely balanced tannin. A light style with excellent flavour.	
RPC	6	David Mills	Pinot Noir	2012	3	5	6.5	14.5	Dense, at end of expected pinot spectrum. Ripe aromas heading toward dry style, clean but little pinot character. Palate rich and jammy. Too big to allow pinot to show through. Acid could freshen the wine.	
RPC	7	DAVID HART	Pinot Noir (B)	2012	3	5.5	6.5	15	Dense, bright. Ripe fruit with green stalky overtones. Make sure stalks are ripe if whole bunches used in fermentation. Palate starts sweet but green nose comes forward. Possibly overcropped.	

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RPC	8	Russell Savige	Pinot Noir	2012	3	4.5	6.5	14	Light, bright. Light fruit, some mercaptines (look at copper addition). Good fruit and tannin on palate dominated by mercaptin. Cleaning up should produce a good wine.	

RPP Red Pinot Noir - Previous Vintages - 26 Entries

Judged by Geoff Anson

Class Comment

A very strong class of well made wines . Top wines combined correctly (not over-ripe) fruit, balanced with good tannin and acid. Main challenge is picking the fruit at the right time and handling seasonal variations. Balance the oak to the vintage - e.g. 2011 use lightly.

RPP	1	M & J Summons	Pinot Noir	2011	3	5	6.5	14.5	Bright, clear light nose, clean sweet fruit aromas. Light fruit, acid strong on palate, slight greenness with unexpected long finish. Slightly riper fruit would make this a better wine.	
RPP	2	Armin Anderl	Pinot Noir	2011	3	4.5	6	13.5	Dense colour, bright. Closed nose, slightly vegetative. Ripe fruit, good to almost harsh tannins. Short finish. Possibly young vines slightly overextracted.	
RPP	3	DAVID HART	Pinot Noir	2011	3	5	7.5	15.5	Bright, good colour. Light nose, clean sweet fruit aromas, simple nose. Clean fruit on palate, good length, sweet full on through tannin level matches fruit.	Bronze
RPP	4	Neil H.E. Johannesen	Pinot Noir	2011	3	5	7.5	15.5	Dense, bright. Ripe fruit on nose, clean possibly a bit of acid would lift the nose. Ripe palate drops a bit in the middle, long finish. Grippy tannins.	Bronze
RPP	5	Russell Savige	Pinot Noir	2011	3	4.5	6.5	14	Light, bright, try for some more colour extraction. Little fruit on nose, but clean and showing potential. Light fruit, tannin dominates. Sweet long finish. May develop into a light but flavoursome wine. Ripe fruit would help.	
RPP	6	Robin Hick, Tony Kemm, Phill Kemm	Pinot Noir	2011	3	5.5	7	15.5	Bright, medium hue. Good fruit nose, slightly dusty oak. Sweet palate, short in middle, long sweet finish. Dry tannins. May not have enough fruit to match the tannin.	Bronze
RPP	7	DAVID HART	Pinot Noir (DA)	2011	3	5.5	7.5	16	Dense, bright, at the dark end of the pinot spectrum. Dark cherry nose, some pinot complexity. Ripe fruit, tannins grippy, but matches fruit, long finish. Bold pinot that has not gone into the jammy area.	Bronze
RPP	8	N on par EIL	Pinot Noir	2011	3	4.5	8	15.5	Dense, bright. Clean nose, slightly vegetative, lacking fruit. More fruit on palate than expected, sweet, long after taste. Good tannins.	Bronze
RPP	9	M & J Summons	Pinot Noir	2010	3	4.5	6	13.5	Dense, bright. Clean nose, little fruit in secondary aroma development. Sweet fruit, light and hort. Fresh and light tannin.	
RPP	10	Tony Pye	Pinot Noir	2010	3	5	6	14	Dense, some browning on rim. Lost primary fruit characters on nose, into earthy pinot aromas. Possibly happening too quickly (2010). Palate clean but simple, short after taste. Unlikely to keep.	
RPP	11	Armin Anderl	Pinot Noir	2010	3	5.5	8.5	17	Dense colour, almost "dry red" in appearance. Dark fruit aromas, ripe developing secondary earthy aromas. Lovely balanced fruit and tannin, at ripe end but well handled. Long finish. Could have a bit more acid.	Silver
RPP	12	Robert Chionna	Pinot Noir	2010	3	4.5	5.5	13	Pale, bright light nose, little fruit or secondary aromas. Clean palate, sweet almost lolly palate, simple. Possibly overcropped fruit. Chemical aftertaste.	

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RPP	13	DAVID HART	Pinot Noir	2010	3	4.5	6	13.5	Dense, bright. Dusty nose dominates the fruit, doesn't give much aroma, clean. Short palate, sweet and ripe, but simple, dry tannins. Some acid might freshen up the wine.	
RPP	14	Emil & Milan Knezevic	Pinot Noir 2	2010	3	4	6	13	Dense, bright. Menthol nose dominates, no fruit character. Chemical / menthol on palate dominates.	
RPP	15	Emil & Milan Knezevic	Pinot Noir A	2010	3	4	6	13	Dense, bright. Menthol nose dominates, no fruit. Chemical/ menthol on palate, some fruit showing.	
RPP	16	Emil & Milan Knezevic	Pinot Noir B	2010	3	4.5	5.5	13	Dense, bright, ripe nose, fruit aromas subdued, some menthol/ Chemical/ menthol on palate, good fruit behind. Dry finish, short	
RPP	17	David Mills	Pinot Noir	2010	2.5	5	5.5	13	Dense, slightly dull. Bacterial nose, no fruit showing. Short overripe fruit, little acid. Wine has a bacterial fault. Watch cleanliness of all containers, essential.	
RPP	18	Russell Savage	Pinot Noir	2010	3	4.5	6.5	14	Dense, bright. Light fruit on nose, developing some secondary aromas. Sweet fruit, clean, good length, tannins balance fruit.	
RPP	19	Emil & Milan Knezevic	Pinot Noir 1	2010	3	5	6	14	Dense, bright. Lifted nose, good fruit, some menthol but balanced, simple. Sweet fruit palate, short, chemical aftertaste, strong tannin.	
RPP	20	David Mills	Pinot Noir	2009	3	5.5	8	16.5	Dense, bright. Nose clean, good combination of primary fruit and secondary developed characters. Palate developing complex layers, tannin still assertive, dry finish.	Bronze
RPP	21	Armin Anderl	Pinot Noir	2009	3	6.5	7.5	17	Dense, bright. Clean ripe fruit nose, integrated> Palate developing, ripe fruit, but not yet complex. Long finish.	Silver
RPP	22	M & J Summons	Pinot Noir	2009	3	6.5	8.5	18	Dense, bright integrated ripe nose, primary fruits and secondary developed characters. Palate developing, still sweet fruit and firm tannins. Long finish.	Silver
RPP	23	Robin Hick, Tony Kemm, Phill Kemm	Pinot Noir	2008	3	5	8	16	Light, bright. Light nose, clean but lacking fruit and only minor secondary Pinot characters developing. Long finish, integrated fruit and tannin. Nicely balanced.	Bronze
RPP	24	Peter Di Fiore	Pinot Noir	2002	3	6	7.5	16.5	Dense, slightly browning, excellent colour for age. Mature Pinot nose, fully integrated and secondary aromas dominant. Light palate with layers of flavour and slightly furry but is carried by other flavours. Enjoy now!	Bronze
RPP	25	Darko Postruzin	Pinot Noir Pantan Hill	2010	3	5	7	15	Dense, bright. Simplicity, slightly vegetative, clean. Very sweet, heading towards jammy. Possibly some acid would freshen the wine.	
RPP	26	Darko Postruzin	Pinot Noir Pantan Hill	2008	3	6	7	16	Dense, bright, integrated nose, fruit secondary Pinot characters. Palate developed but short. Complex flavours that drop away in the middle palate.	Bronze

RRC Red Any Rosé - Current Vintage - 6 Entries

Judged by Tim Shand

Class Comment

Uninspiring class. Rosé needs to be made like white wine - fruit, freshness and delicacy the key. Extract colour by crushing into the press (with a bit of SO2). Leave for 4 hours. Press. Settle. Ferment with aromatic yeast at a cool temperature. Stir towards the end of ferment. Chill if possible and SO2 straight away. Store in full vessels. Bottle in August.

RRC	1	Constantino Campanella	Cabernet Sauvignon, SG=11.5	2012	0	0	0	0	WITHDRAWN	
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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>
RRC	2	Phoenix Rising	Cabernet Sauvignon Rosé	2012	3	6	6.5	15.5	Strawberry, straw. Nice fruit. Too much tannin - also a touch of sweetness would help - 1-5 g/h. Bump up SO2 a touch.	Bronze
RRC	3	Neil Johnston	Mourvedre, SG=13.5	2012	2	6	5	13	Very neutral wine. This fruit doesn't suit Rosé making. Lacks freshness.	
RRC	4	Julie Game	Rosé	2012	3	5	5	13	Volatile nose, brick red hue. This wine is ageing rapidly.	
RRC	5	Shepherd Vale	Shiraz Rosé	2012	3	5	6	14	Lovely colour, but the wine lacks fruit and freshness. Copper trial before bottle, and a tweak of citric acid. (0.1 -> 0.3 g/h).	
RRC	6	Darko Postruzin	Merlot Rosé	2012	2	5	6	13	Dull colour, lacks freshness. SO2 adds early, adjust acid, keep ferment cool and happy.	

RRP Red Any Rosé - Previous Vintage - 2 Entries

Judged by Tim Shand

Class Comment

Making rosé to age is a difficult business, one that I wouldn't recommend to amateur winemakers. Rosé is about freshness, delicacy and drive - something these wines lack. Bottle early and drink quickly.

RRP	1	David Mills	Pinot Noir Rosé	2010	2	4	7	13	Good colour, some haze, lacks freshness, oxidized. Good length.	
RRP	2	Tony Pye	Rosé Pinot Noir	2010	2	6	7	15	More life here. Savoury tannin, some fruit remains. Ultimately cloying and tired.	

RSC Red Shiraz- Current Vintage - 38 Entries

Judged by Sarah Andrew

Peter Willis

Class Comment

A solid class of shiraz, displaying varietal definition and good use of oak. In general, the wines were balanced with fresh and vibrant characters sitting within the red fruit spectrum. The integration of tannin and moderating alcohol levels was refreshing to see. Only 3 technical faults were noted and 3 wines displayed colour concerns. 2 golds, 8 silvers and 8 bronze medals awarded.

RSC	1	Nat Tricarico	Shiraz	2012	3	6	6	15	Clear and bright, ruby colour, medium intensity, legs with colour. Clean, medium intensity youthful. Aromas of plum, dark berries, pepper and spice. Flavours match the nose and the length is medium with a slight bitter finish.	
RSC	2	Daniel Congiu and Jimmy Grammatikos	Shiraz	2012	3	7	8.5	18.5	Clear and bright, ruby colour, deep intensity, legs with colour. Clean, medium intensity, youthful. Aromas of plum, cherry, spice, vanilla notes and pepper. A dry savoury palate with balance and weight. The finish is long.	Gold
RSC	3	Frank Galati	Shiraz, SG=3.4	2012	3	7	8	18	Clear and bright, medium intensity, ruby core with fading rim! Aromas of bramble, plum, cherry and spice. The palate is dry and savoury with balance of fruit and structure. Fresh and vibrant, the finish is long.	Silver
RSC	4	VIOLET TOWN WINEMAKERS	Shiraz V	2012	3	4.5	5.5	13	Clear and bright, medium intensity, garnet colour. Clean, earthy leafy and bramble character-developing with dark berries and dried herbs. The palate is astringent with a sweetness on mid palate and harsh finish. Question whether a technical fault.	

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RSC	5	VIOLET TOWN WINEMAKERS	Shiraz T	2012	3	5.5	6.5	15	Clear and bright, ruby colour, medium legs. Clean, youthful, medium intensity. Aroma of plum, cherry, dried herbs, leafy notes and spice. The palate is dry and savoury with medium tannins and good fruit weight. The finish is medium plus.	
RSC	6	Nicholas Pane	Shiraz	2012	3	6	7	16	Clear and bright, ruby colour, legs with colour. Clean, medium intensity, youthful aromas of cherry, dark berries, mocha and stalky notes. The palate is dry with concentrated flavours, dry but integrated tannin that will soften with time. The wine is balanced with a medium (+) length.	Bronze
RSC	7	Phoenix Rising	Shiraz	2012	3	5	6	14	Clear and bright, ruby colour, clear legs and medium intensity. The nose is clean, pronounced and youthful. Aromas of bramble, dried herbs and earthy undertones dominate. The palate is dry and savoury, lean and driven by tannin and structure. The finish is medium.	
RSC	8	Trevor Roberts	Shiraz	2012	3	7	7.5	17.5	Clear and bright, purple colour, deep intensity. A clean and youthful nose with dark berries-plums, spice (sweet xmas) leather, bramble and pepper. A hint of bay leaf. The palate is opulent, dense and shows good intensity. The wine is balanced and the finish is long.	Silver
RSC	9	Gary Schipper	Shiraz	2012	3	6	7	16	Clear and bright, deep intensity, purple colour, legs with colour. The nose is pronounced and youthful with aromas of sweet spice, vanilla and cedar, dried thyme and plums, cherries and red berries. The palate is dry, savoury with grip to the tannins. Tightly wound now but balanced.	Bronze
RSC	10	Nick Tavilla & Robert Lee	Shiraz, SG=990	2012	3	5	5	13	Clear and bright, ruby colour with medium intensity. The nose displays nail varnish as the dominant character, suggesting a technical issue. The palate is dry and savoury but an astringent finish detracts from the quality.	
RSC	11	N on par EIL	Shiraz	2012	3	5.5	6	14.5	Clear and bright, ruby colour, medium intensity, colour with legs. The aroma is clean, medium intensity and youthful with dark berries and dried herbs. The palate is dominated by tannins which are not supported by fruit weight or concentration. The finish is slightly bitter.	
RSC	12	Peter Di Fiore	Shiraz	2012	2	6	5	13	Clear and bright, pale intensity, garnet in colour with defined core versus rim. Aromas are developed for a young wine and dominated by eucalypt notes. The palate is dry with a bitter character. Possible oxidation may explain colour and developed character.	
RSC	13	Matthew Drew	Shiraz	2012	3	7	7	17	Clear and bright, purple colour, deep intensity. Aromas are youthful and pronounced with menthol, plums, cassis and dark berries. Cedar and spice evolve as wine opens. The palate is savoury with a juicy sweetness from the fruit. The tannin is integrated and well supported by fruit quality, the finish is long.	Silver
RSC	14	Phoenix Rising	Shiraz Oaked	2012	2	5	6	13	Clear and bright, medium intensity, ruby with defined core versus rim. Aromas are youthful, showing bramble, dried herbs and bay leaf with cherries and spice. The palate is dry and savoury with drying tannins. Lacking in fruit intensity to match the structure. Possible under-ripe fruit.	
RSC	15	Murrindindi Woodbourne Community Hub Inc.	Shiraz	2012	3	6	8	17	Clear and bright, deep intensity, purple colour. Aromas are youthful including plums, spice, pepper, peaty, gamey notes and leather, with "subtle" eucalypt. The palate is dry with concentrated berries and plums-intensity of flavour and supportive tannins. Balanced with complexity the finish is long.	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>
RSC	16	Shepherd Vale	Shiraz GT	2012	3	5	7	15	Clear and bright, purple colour with medium intensity. The nose is youthful driven by herbs, bramble and dark plums. The palate is dry, with tannins and medium (+) acid. The fruit character lacks a little intensity to match the structure. The finish is medium in length.	
RSC	17	DAVID HART	Shiraz	2012	3	6	7	16	Clear and bright, defined core vs rim. Aromas are pronounced with mint, pepper, spice and red berries. Sweet spice as wine opens in glass. The structure dominates on the palate and acid is harsh. The finish is medium.	Bronze
RSC	18	Tony Pye	Shiraz	2012	3	4.5	5.5	13	Clear and bright, purple colour with deep intensity. Aromas are pronounced with mocha, coffee, bacon, plums and spice. The palate is dry and savoury dominated by mocha and coffee giving a charred like flavour. Possible new oak dominates. The finish is a little harsh.	
RSC	19	Robin Hick, Tony Kemm, Phill Kemm	Shiraz	2012	3	6	8	17	Clear and bright, purple colour, deep intensity. Aromas of plums, bramble, dried herbs and pepper. The palate is dry with medium acid, dry but integrated tannins and concentrated fruit flavours. This wine needs time but has the balance of fruit to structure to evolve-the finish is medium plus.	Silver
RSC	20	Robert Lee	Shiraz, SG=D	2012	3	5.5	7	15.5	Clear and bright, purple colour, deep intensity. Aromas are youthful with plum, cassis, vanilla and dried herbs. The palate is dry and balanced with some intensity. Leaner style of shiraz. The finish is medium.	Bronze
RSC	21	Howard Devlin	Shiraz	2012	3	5.5	7	15.5	Clear and bright, medium intensity, ruby colour. Aromas of leather, spice, red berries including plums and cherries, bramble and sweet licorice. The palate is dry, balanced and displays some intensity and complexity. The finish is medium and a little warm.	Bronze
RSC	22	Le Chateau Garage	Shiraz	2012	3	5	6	14	Clear and bright, medium intensity, ruby colour. Clean, youthful nose with medium (-) intensity. The palate is dry with sweet fruit notes of plums. The finish lacks in length as the sweetness disappears. Not quite in balance.	
RSC	23	Chateau Thornbury	Shiraz	2012	3	6	6	15	Clear and bright, ruby colour, medium intensity. Clean, medium and (+) intensity, youthful. Aromas of pepper, dried herbs, iodine and spice. The palate is dry with evidence of tannins. Flavours match the nose and the wine finishes medium (+) in length with alcohol warmth.	
RSC	24	Armin Anderl	Shiraz Cool Climate American Oak	2012	3	6	6	15	Clear and bright, purple colour. Aromas are youthful with bramble, plum, cherry, spice and cedar. The palate is fresh and vibrant, savoury with dark fruits. The finish is a little short.	
RSC	25	Julie Game	Shiraz	2012	3	7	7	17	Clear and bright, defined core vs rim, ruby colour. The nose is youthful with plums, red fruits, spice and leather. The palate is savoury with medium intensity, integrated tannins and some complexity. The finish is medium plus. A well made balanced wine.	Silver
RSC	26	Paul Finn	Shiraz 2012	2012	3	5	6	14	Clear and bright, purple colour, deep intensity. Tight nose, bramble and plum. The palate is dry with savoury notes, some fruit concentration and tannins. The finish is medium in length.	
RSC	27	Armin Anderl	Shiraz Cool Climate French Oak	2012	3	4	6	13	Clear and bright, deep intensity, ruby colour. Aromas of dark berries, plum and bay leaf. The palate is lean and acid is a little harsh. The tannin appears somewhat green. The length is 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>
RSC	28	Robert Chionna	Shiraz	2012	3	6	7	16	Clear and bright, defined core vs rim-ruby colour. Aromas of raspberry, strawberry and licorice. The palate shows sweetness of fruit, light and youthful. Juicy with a tannic drive on back palate that adds to complexity. Pleasant.	Bronze
RSC	29	G. Campanella and J. Cosma	Shiraz	2012	3	7	8.5	18.5	Clear and bright, deep intensity, purple colour. Aromas are youthful, driven by red berries (plum), vanilla, cedar, sweet spice. The palate displays balance, length intensity and complexity. The tannin is dry but integrated, the finish is long.	Gold
RSC	30	Shepherd Vale	Shiraz Rep	2012	3	4.5	5.5	13	Clear and bright, defined core vs rim-ruby colour. Aromas of spice and plum, possible nail varnish. The palate is dry, with dominant tannins. Lacking in fruit weight to support the structure. The finish is bitter.	
RSC	31	Fantin / Loci / Taplin / Nelson	Shiraz B	2012	3	4.5	5.5	13	Clear and bright, ruby colour, medium intensity. Aromas of bramble and cooked plum with nail varnish. The palate is dry and displays ripe fruit, almost dried fruit character. The finish is slightly bitter and short.	
RSC	32	Fantin / Loci / Taplin / Nelson	Shiraz F	2012	3	7	8	18	Clear and bright, ruby colour, medium intensity. Aromas are youthful with plum, cherry, spice and dried herbs. The palate is dry with a balanced tannic drive, concentrated fruit flavours, intensity and complexity. The finish is long.	Silver
RSC	33	Fantin / Loci / Taplin / Nelson	Shiraz F&A	2012	3	7	7.5	17.5	Clear and bright, ruby colour and clear legs. Aromas are youthful with cherry, dark berries and mocha. The palate is savoury, juicy with concentrated flavours. Alcohol is warming on the back palate, but supported by the fruit weight and intensity. The finish is long.	Silver
RSC	34	George Wright	Shiraz	2012	3	6	7	16	Clear and bright, pale intensity, ruby colour. Aromas of cherry, bramble and spice with dried herbs. The palate is savoury, lean and finishes with a slight bitter taste. The finish is medium in length.	Bronze
RSC	35	Neil H.E. Johannesen	Shiraz - B	2012	3	6	6	15	Clear and bright, purple colour, deep intensity. Aromas are youthful and dominated by pepper and dark plums. The palate is savoury, juicy and shows concentrated fruits. The tannin is raw and detracts from the fruit. The finish is drying.	
RSC	36	Neil H.E. Johannesen	Shiraz -1	2012	3	5	6	14	Clear and bright, medium intensity, ruby colour. Aromas of bramble, thyme, leafy notes, plums and dark berries. The palate is savoury and tight with notable acid and slight bitter finish. The finish is medium.	
RSC	37	Graham Scott	Shiraz	2012	2	5	6	13	Clear and bright, defined core vs rim, garnet hues. Aromas are developing with cooked fruits and dried herbs. The palate is savoury with developing fruit characters. Drying on back palate. Lacks vibrancy and freshness for a current vintage shiraz.	
RSC	38	Ross McDonald	Moama Shiraz	2012	3	7	8	18	Clear and bright, ruby colour, legs with colour, medium intensity. Aromas of plum, cherry, brambles, dried herbs. The palate is savoury with medium (+) acid, integrated tannin and medium body. The flavour characters match the palate with balance, intensity and complexity. The finish is long and lean.	Silver

Class	JN	Certificate Name	Description	Vintage	App	Nose	Palate	Total	Comment	Medal
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RSP Red Shiraz- Previous Vintages - 51 Entries

Judged by Lindsay Corby

Class Comment

A tough class with better wines having fruit richness and balanced tannins.

RSP	1	Phoenix Rising	Shiraz B	2011	3	5	6	14	Medium red, some spice, sappy oak, caramel/vanilla oak, ripe berries,some bitterness.	
RSP	2	Russ Henry	Shiraz	2011	3	5.5	7	15.5	Medium red, fresh toasty oak, some biscuit, medium weight, some spice and fruit cake, a little short.	Bronze
RSP	3	McDiPa Wine Coop	Shiraz	2011	3	4.5	6	13.5	Medium red, some sulphides, lacks intensity, some fruit & tannin but a bit short.	
RSP	4	Daniel Congiu and Jimmy Grammatikos	Shiraz	2011	3	4	6	13	Medium dark red, some raspberry, but volatile acidity.	
RSP	5	Munibung Winery	Shiraz	2011	3	4.5	7	14.5	Medium dark red, old oak, vinyl? Strong oak tannin, no fruit.	
RSP	6	Frank Galati	Shiraz, SG=3.4	2011	3	4.5	7	14.5	Medium red/garnet, spicy, herbal, medium weight, some acid, spicy with unripe berry flavours.	
RSP	7	Graham McDonald	Shiraz	2011	3	5	7	15	Medium dark red brown, strong choc mint oak, oak dominates, choc mint flavours	
RSP	8	Two Twisted Twigs	Shiraz	2011	3	4.5	7	14.5	Medium red, sulphides hiding red fruits medium fine tannins with unripe berry flavours	
RSP	9	Phoenix Rising	Shiraz	2011	3	5.5	8.5	17	Medium dark red, slight toasty oak, nice spicy oak, length, some berry	Silver
RSP	10	Armin Anderl	Shiraz Cool Cliimate	2011	3	4	6	13	Medium red garnet, soapy aroma suggesting surface film yeast, soapy on palate ruins flavour	
RSP	11	Armin Anderl	Shiraz Heathcote	2011	3	5	8.5	16.5	Medium red plum, some dark fruits, strong oak tannin with spicy finish	Bronze
RSP	12	Peter Stepic	Shiraz Rockbank	2011	0	0	0	0	WITHDRAWN	
RSP	13	DAVID HART	Shiraz Cool Climate	2011	3	5	7.5	15.5	Medium red/plum, choc mint oak aromas, strong oak/mint dominates, some acid freshness	Bronze
RSP	14	Wattiparinga	Shiraz	2011	3	4.5	6.5	14	Medium dark red garnet, dull, slight berry/oak palate, a bit harsh.	
RSP	15	Howard Devlin	Shiraz	2011	3	4.5	6	13.5	Medium magenta plum, stalky, harsh palate, vanilla finish.	
RSP	16	Two Twisted Twigs	Shiraz	2010	3	4.5	6	13.5	Medium dark red/garnet burnt fruit, dried/overripe, rubbery, burnt fruit??	
RSP	17	Julie Game	Shiraz	2010	3	4	6	13	Medium dark red, vinyl/olive, harsh tannins, vinyl flavours oak?	
RSP	18	Trevor Drysdale	Shiraz	2010	3	6	8.5	17.5	Medium dark red/garnet, toasty biscuity oak, nice oak flavours & tannins but lacks 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>
RSP	19	Howard Devlin	Shiraz	2010	3	5	6.5	14.5	Medium dark red, cherry ripe/chocolate, slightly dirty, slightly harsh palate with some dirty flavours covering the nice fruit.	
RSP	20	Tony Pye	Shiraz	2010	3	4	6	13	Medium red/garnet, lacking freshness, surface yeast spoilage, hot cooked fruit.	
RSP	21	Vinko & Kathy Eterovic	Shiraz, SG=13.5	2010	3	4	6	13	Dark red, stalky aldehyde, harsh spoilage palate, same as nose.	
RSP	22	Frank Galati	Shiraz, SG=3.4	2010	3	4	7	14	Medium dark red, aldehyde needs SO2, nice tannins, could be fixed.	
RSP	23	Trevor Roberts	Shiraz	2010	3	5	7	15	Dark red, old cigar box/tarry oak, showing very old characters for the age of the wine?	
RSP	24	Armin Anderl	Shiraz cool climate	2010	3	6	8.5	17.5	Dark red, spicy pepper, nice spicy and oak tannins, round palate, nice length, dark berry fruit	Silver
RSP	25	Peter Di Fiore	Shiraz	2010	3	5	7	15	Medium red/garnet, cooked fruit/dried, medium weight, dried fruit, medium/light tannin.	
RSP	26	Peter Stepic	Shiraz Rockbank	2010	3	4	7	14	Medium dark red/garnet, herbal, shaded fruit? Some fruit but herbal character dominates.	
RSP	27	Murrindindi Woodbourne Community Hub Inc.	Shiraz	2010	3	4	7.5	14.5	Dark red/garnet, slightly meaty/sulphide, nice weight, some spicy berry, a touch short.	
RSP	28	Armin Anderl	Shiraz cool climate	2009	3	4.5	7.5	15	Dark red, slightly meaty, hint of raspberry nice tannins, medium length, some berry fruit.	
RSP	29	Vinko & Kathy Eterovic	Shiraz, SG=14	2009	3	4	6	13	Garnet/brown, am unsure whether this wine is smoke affected.	
RSP	30	Armin Anderl	Shiraz Heathcote	2009	3	5	7	15	Medium plum, oaky with some berry, medium fine tannins, round fruit/berry, medium long, bitter	
RSP	31	DAVID HART	Shiraz (P)	2009	3	5.5	7	15.5	Medium plum/magenta, some sulphides that disappear to show fruit, nice medium tannins that linger, spice & some fruit	Bronze
RSP	32	DAVID HART	Shiraz (B)	2009	3	4	6	13	Medium red, moderate oak/spice bitter finish, disjointed, smoke?	
RSP	33	Two Twisted Twigs	Shiraz	2009	3	5	6.5	14.5	Medium dark red/garnet sappy/smokey oak, nice tannin, some roundness but finishes a bit sappy	
RSP	34	Robert Chionna	Shiraz	2009	3	4	6	13	Medium dark red/plum, dull, slightly smokey, harsh palate, too much tannin.	
RSP	35	Tony Pye	Shiraz	2009	3	5	7.5	15.5	Medium red, vinyl oak, some cooked berry, some spicy fruit, tannins evident.	Bronze
RSP	36	Cottles Ridge Estate	Shiraz	2009	3	4	7	14	Medium dark red, nice oak but some volatile acidity and stink, nice oak on palate, just a little sour.	
RSP	37	Trevor Roberts	Shiraz	2008	3	4	7	14	Great colour, dark red, resinous oak, oaky character dominates. Oak needs time to integrate.	
RSP	38	Tony Pye	Shiraz	2008	3	4	6	13	Medium dark red. Showing some mercaptan (sulphides) light palate with hard finish from sulphides.	
RSP	39	Emil & Milan Knezevic	Shiraz A	2008	3	5	8	16	Medium dark red, slight red berry, medium weight, some tannin & berry notes (redskin lollies).	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	40	Emil & Milan Knezevic	Shiraz B	2008	3	5	7	15	Medium dark red, oaky nose, oak flavour & tannins.	
RSP	41	Graham Scott	Shiraz	2008	3	4	7	14	Medium red, earthy, nice oak, tannins, a bit short.	
RSP	42	G. Campanella and J. Cosma	Shiraz Bin O	2008	3	5	7	15	Medium dark red, fresh leather aromas! Some fruit & gritty tannins, a bit short, smokey finish.	
RSP	43	Tony Pye	Shiraz	2007	3	4	6	13	Medium dark red. Showing vinegar. Sour.	
RSP	44	Cottles Ridge Estate	Shiraz	2007	3	6	8	17	Dark red. Earthy oak. Oaky with some dark berry. Furry tannins.	Silver
RSP	45	Peter Di Fiore	Shiraz	2007	3	4	6	13	Medium red, leathery/herbal, some harsh tannins, smokey finish.	
RSP	46	Cottles Ridge Estate	Shiraz	2006	3	4	7	14	Medium dark red. Earthy, old oak. Big tough tannins. Some biscuity oak.	
RSP	47	Cottles Ridge Estate	Shiraz	2004	3	4	6	13	Medium red garnet, earthy/potato, cork issues?	
RSP	48	Neil H.E. Johannesen	Shiraz	2003	3	6	9.5	18.5	Medium dark red/garnet, fresh herbal, nice oak, fresh sound wine.	Gold
RSP	49	Ilia Vaskoski	Shiraz	2009	3	4	6	13	Medium dark red, rusty old wood/smokey, harsh tannins, disjointed.	
RSP	50	Darko Postruzin	Shiraz Kangaroo Grounds	2005	3	5	7.5	15.5	Medium dark red, fresh oak & ripe fruit, a bit short, some oak flavours.	Bronze
RSP	51	Darko Postruzin	Shiraz Victoria	2003	3	5.5	8	16.5	Medium dark red, dried fruit, juicy acid, some tannins, nice length.	Bronze

RVA Red Sweet Any Variety (not fortified) Any Vintage - 2 Entries

<i>Judged by</i>	<i>Zenon Kolacz</i>	<i>Class Comment</i>
	<i>Darby Higgs</i>	Very interesting 'class' of red. Rarely seen these days. Potential 'successor' to fortified styles, perhaps???

RVA	1	Tom Ristevski	RED	2012	3	6	9	18	Deep ruby colour. Initial green vegetal nose dissipated on swirling leaving no effective nose. Palate is sweet, balanced acidity. Overall pleasant wine to drink.	Silver
RVA	2	Ross McDonald	Perricoota Port	2010	0	0	0	0	WITHDRAWN	

WAC White Riesling , Traminer - Current Vintage - 5 Entries

<i>Judged by</i>	<i>Karen Coulston</i>	<i>Class Comment</i>
		No strong Riesling character, but acid is handled well throughout. Be careful with hard pressing.

WAC	1	Julie Game	Riesling	2012	3	5	7.5	15.5	Very pale but touch of brown. Floral talcum powder nose. Bright and clean, but touch hard.	Bronze
WAC	2	Shepherd Vale	Riesling	2012	3	4	8	15	Very pale colour. Closed nose. Fresh citrus palate, long and clean.	

<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	3	RICHMOORE WINES	Riesling 100%	2012	3	5	7	15	V. pale. Confectionery nose. Acid a little hard.	
WAC	4	Mark Di Marco	Riesling, SG=1.085	2012	3	4	8	15	Nose not quite clean. Dry sherbert palate, nice acid.	
WAC	5	Darko Postruzin	Riesling	2012	3	4	7	14	Lacks Riesling character. Not enough fruit to carry acid edge.	

WAP *White Riesling , Traminer - Previous Vintage - 7 Entries*

Judged by *Karen Coulston*

Class Comment

All beautifully pale and delicate.
Interesting variants in acid and nose.
Well made Rieslings.

WAP	1	Armin Anderl	Reisling	2011	3	5	8	16	Delicate lime nose and palate. Zingy length.	Bronze
WAP	2	Stan Gower	Riesling pH 3.0	2011	3	5	8	16	Confectionery citrus. Lemon sherbert palate.	Bronze
WAP	3	Stan Gower	Riesling pH 3.2	2011	3	4.5	7	14.5	Little nose, attractive confention on the nose. Lacking fruit and freshness.	
WAP	4	Stan Gower	Riesling pH 3.1	2011	3	5	7	15	Citrus and honeysuckle. Finishes a little hard.	
WAP	5	Stan Gower	Riesling pH 2.9	2011	3	5	7.5	15.5	Lemon - lime freshness. Acid finishes a little tart but no hardness there. Will age well.	Bronze
WAP	6	Stan Gower	Riesling	2010	3	5	7	15	Lemon freshness. Finishes a little hard.	
WAP	7	Robert Lee	Riesling, SG=M	2009	3	5	8.5	16.5	Honeysuckle nose. Gaining richness with age - will get better.	Bronze

WBC *White Other Blends - Current Vintage - 1 Entries*

Judged by *Karen Coulston*

Class Comment

The blend works well.

WBC	1	Graham Scott	Chardonnay/Semillon/Riesling	2012	3	5	9	17	Fresh honeydew melon Fresh fruit salad palate. Lovely balance.	Silver
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Class	JN	Certificate Name	Description	Vintage	App	Nose	Palate	Total	Comment	Medal
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WBP White Other Blends - Previous Vintage - 3 Entries

Judged by Karen Coulston Class Comment
Blends can be good!

WBP	1	Graham Scott	Chardonnay/Sauvignon Blanc/Semillon	2008	3	5	7	15	Tropical fruit nose Honeyed palate - broadening with age	
WBP	2	Daniele & Cesare Galli	White Muscat/Malvasia, SG=12	2011	0	0	0	0	WITHDRAWN	
WBP	3	Ilia Vaskoski	Other Blended White Grapes	2011	3	5	8	16	Temperate fruit salad nose. Finishes a little hard but good balance.	Bronze

WCC White Chardonnay, Pinot Gris - Current Vintage - 14 Entries

Judged by Tim Shand Class Comment
Best wines had vibrant fruit, clean ferments and judicious use of SO2. Issues were stressed ferments leading to residual sugar and alternated yeast characters. Some wines were already tired and advanced - indicating oxidation from inadequate, poorly timed SO2 additions, or ullaged vessels.

WCC	1	Shepherd Vale	Chardonnay	2012	3	6	6.5	15.5	Flinty, doughy. Well polished, fresh palate. May be too funky for more than bronze.	Bronze
WCC	2	McDiPa Wine Coop	Chardonnay	2012	2	6	7	15	Browning colour. Broad and clumsy. Brassy. Watch ferment health, SO2 additions and avoid ullages.	
WCC	3	Shepherd Vale	Chardonnay F	2012	3	6	6.5	15.5	Bright acid, flinty. Quite lean. Well made. Too green for more points.	Bronze
WCC	4	N on par EIL	Chardonnay	2012	3	5	7	15	Ripe, candied fruit. Touch cloying, simple. Unctuous palate.	
WCC	5	Neil Johnston	Chardonnay, SG=12.5	2012	3	6	7.5	16.5	Muesli, porridge nose. Textural, long. Well made. Over-sulphured a touch.	Bronze
WCC	6	Nat Tricarico	Chardonnay	2012	3	5	6.5	14.5	Browning, lacking freshness on the nose. Good acid. Over-oaked.	
WCC	7	Phil Marasco	Chardonnay	2012	3	5	6.5	14.5	Very advanced. Too much tannin, over-oaked. Splintery finish.	
WCC	8	Chateau Thornbury	Chardonnay	2012	3	6.5	9	18.5	Tight wine, well made. Textural, leesy component. Long. Savoury.	Gold
WCC	9	Murrindindi Woodbourne Community Hub Inc.	Chardonnay	2012	1	5	7	13	Aldehydic and flat. Sherry style! More judicial and timely SO2 addition needed. Watch ullages! Good wine underneath.	
WCC	10	Phil Marasco	Pinot Grigio	2012	3	5	6	14	Too sweet. Fruit is suffocated by unhealthy, stressed yeast characters. Keep ferment temperatures constant, make nutrient additions 2-3 times during ferment. Stir at end of ferment daily.	
WCC	11	David Mills	Pinot Gris	2012	1	5.5	6.5	13	Advanced, lacks freshness. Green, papaya edge. Watch ullages, make timely SO2 additions.	

<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	12	Chateau Thornbury	Pinot Gris	2012	3	6	8.5	17.5	Lovely tannin, oily mouth feel. Well made. Fresh fruit throughout. Spicy.	Silver
WCC	13	Ross McDonald	Perricoota Chardonnay	2012	3	5	7	15	Plenty of flavour, nice touch of sweetness, (bit out of balance). Good drink, bit plain for a medal.	
WCC	14	Ross McDonald	Perricoota Pinot Gris	2012	3	6	7.5	16.5	Well made Gris style. Unctuous, textured.	Bronze

WCP White Chardonnay, Pinot Gris Previous Vintage - 7 Entries

Judged by *Tim Shand*

Class Comment

Best wines showed well handled oak, juicy acidity and fresh fruit. Issues were reduction (some wines needed a hit of copper before bottle) and unhealthy/stuck characters from ferment. Keep ferment temperatures regulated, make judicious nutrient additions, and stir regularly toward the end of ferment.

WCP	1	Phoenix Rising	Chardonnay	2011	3	7	8.5	18.5	Heaps of flavour, great oak. Length, poise. Cashews, butterschotch, lemon rind.	Gold
WCP	2	Djuro Katta	Chardonnay	2011	2	5	6	13	Corked - TCA?	
WCP	3	Emil & Milan Knezevic	Chardonnay	2010	3	5	6	14	Flat, bit tired. Acid sticking out. Good length.	
WCP	4	DAVID HART	Chardonnay	2010	3	6.5	8	17.5	Significant (but good) oak, aging well - bright and fresh, candied nuts, vanilla. Generous fruit. Oak finish kept it out of a gold.	Silver
WCP	5	Neil H.E. Johannesen	Chardonnay	2010	3	5	7	15	Fusel nose, clumsy palate, still fresh enough, but disjointed. Needed a copper trial pre-bottle.	
WCP	6	Neil H.E. Johannesen	Chardonnay	2008	3	5	7	15	Touch attenuated nose. Palate aging gracefully. Good drink with a distracting nose. Try copper trial.	
WCP	7	Neil H.E. Johannesen	Chardonnay	2006	3	5.5	7	15.5	Doughy, clumsy nose. Some good elements of an aging chardonnay - nuts, butter, vanilla. Wine lacks carry and balance for higher.	Bronze

WLA White Less Common Varieties - Any Vintage - 12 Entries

Judged by *Zenon Kolacz*

Darby Higgs

Class Comment

Mixed quality ranging from very ordinary to outstanding. Those outstanding wines easily equate to commercial quality.

WLA	1	Two Twisted Twigs	Cabernet Blanc	2010	3	5	7	15	Bright clean colour. Non-distinct aromatic nose. No faults per se. Palate exhibits hot alcohol indicative of hot ferment. Possible slight oxidation character.	
WLA	2	Luigi Di Battista	Colombard	2012	2	4.5	6.5	13	Colour showing oxidation for current vintage. Otherwise clean and bright. Nose unattractive, oxidised character. Palate acidic; lacking any defined flavour.	
WLA	3	Nonno Rocco's Wines	Malvasia	2012	2	4.5	6.5	13	Colour clearly oxidised. Otherwise clear and bright. Nose showing strongly oxidised character, not representative of the variety. Palate flat, oxidised green apple. Lacking texture.	

<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	4	Daniele & Cesare Galli	Malvasia, SG=13	2012	0	0	0	0	WITHDRAWN	
WLA	5	Neil H.E. Johannesen	Semillon	2005	3	6	8	17	Clear pale straw colour. Excellent visually for a seven year old wine. Nose is dominated by oak, but fruit still evident. Palate is clean with adequate acidity though finishes slightly short. Otherwise well made and good example of an aged and aging Semillon.	Silver
WLA	6	Nikola Sango	Trebbiano	2012	3	5	8	16	Bright, clear light colour. No sign of oxidation. Slight SO2 on the nose, masking fruit characters if any. Palate exhibits oxidative character, possibly duetto phenolics from skins. Otherwise gradual balance, nice wine!	Bronze
WLA	7	Djuro Katta	Trebbiano	2012	3	5	7	15	Light, clear colour. Noticeable, hot alcohol oxidative character on nose. Palate shows hot ferment character with phenolics. No fruit as such. Does exhibit typical glycerol character.	
WLA	8	Phoenix Rising	Viognier	2012	3	6	7	16	Light, clear colour. Initial leesy / oak character, dissipates on swirling, leaving apricot (?) fruit character. Palate has good acidity, but seems "flabby" at the same time. Possibly out of balance. Phenolics evident.	Bronze
WLA	9	Luigi Di Battista	Viognier	2011	2.5	5.5	5	13	Clear, bright colour, but too yellow for two year old wine. Nose strongly oxidised, cooked vegetable character. Palate not in keeping with varietal character. Multiple faults.	
WLA	10	Daniele & Cesare Galli	White Muscat, SG=12.5	2011	0	0	0	0	WITHDRAWN	
WLA	11	Ross McDonald	Moama Chenin Blanc	2012	3	6.5	9	18.5	Light, clear colour. Aromatic, floral, almost confectionery nose. Soft acids, aromatic long palate. Hint of residual sugar. Chenin blanc as it should be!	Gold
WLA	12	Ross McDonald	Perricoota Verdelho	2012	3	5.5	7	15.5	Light clear colour. No initial nose. Develops after swirling, disappears again, then some mild anise, then disappears. Light body, well-balanced but lacking varietal fruit characters. Pleasant wine.	Bronze

WSC White Sauvignon Blanc - Current Vintage - 6 Entries

Judged by Karen Coulston

Class Comment

All display SB character in its many facets - good winemaking. The balance of expression is interesting.

WSC	1	Neil Johnston	Sauvignon Blanc, SG=13.0	2012	3	5	8	16	Fresh grassy, pineapple, quince nose. Bright tropical palate, fresh finish.	Bronze
WSC	2	Nicholas Pane	Sauvignon Blanc	2012	3	4.5	8	15.5	Pawpaw passionfruit nose, simple. Taste of the tropics, fresh finish.	Bronze
WSC	3	Shepherd Vale	Sauvignon Blanc	2012	3	4	7.5	14.5	Some colour. Passionfruit nose, bit broad. Finishes a little hard, a PVPP fining could help.	
WSC	4	Murrindindi Woodbourne Community Hub Inc.	Sauvignon Blanc	2012	3	4	7	14	Some colour. Heavy banana, passionfruit nose. Rich tropical fruit palate. Is it too rich for SB?	
WSC	5	G. Campanella and J. Cosma	Sauvignon Blanc	2012	3	5	8.5	16.5	Bit funky in its SB richness. Finishes hot, fresh asparagus.	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>
WSC	6	Ross McDonald	Moama Sauvignon Blanc	2012	3	4.5	8.5	16	Lighter tropical fruits. Quite delicate freshness.	Bronze

WSP White Sauvignon Blanc - Previous Vintages - 2 Entries

<i>Judged by</i>	<i>Karen Coulston</i>	<i>Class Comment</i>
		Rarely do Sauvignon Blancs age well but these are doing nicely

WSP	1	Nicholas Pane	Sauvignon Blanc	2011	3	4	7	14	V. pale Passion fruit - mango. Simple, fruity structure, little harsh.	
WSP	2	Two Twisted Twigs	Sauvignon Blanc	2009	3	5	9	17	Lantana depth to nose. Still fresh with rich middle palate Still fresh with rich middle palate	Silver

WVA White Sweet Any Variety - Any Vintage - 2 Entries

<i>Judged by</i>	<i>Zenon Kolacz</i>	<i>Class Comment</i>
	<i>Darby Higgs</i>	Unusual wines, not badly made but would be good to have known grape variety to help in determining comparative features

WVA	1	Armin Anderl	Lemon Dessert Wine Sweet	2008	3	7	8	18	Clear, bright colour, showing oxidative age. No variety recognisable but lemon evident and pleasant. Palate clearly lemon, but some hot elements and bite at the back of the throat. No varietal character other than lemon	Silver
WVA	2	Tom Ristevski	White	1995	3	5	7	15	Clear, colour keeping with age. Unusual, indistinct nose. Hints of honey and caramel palate reminiscent of an aged, botrytised Riesling or Semillion or Verdelho. Quite good acidity, honey characters evident.	

Your Notes:

Your Notes:

Your Notes:

Wine Show Directors Comments

2012 Eltham Wine Show

476 Entries graced the Eltham Wine Show this year and they came from all of the states of Australia.

The New Classes are doing well in their 2nd Year.

The innovations of the Hybrid Wine Class and the Pro Class have been successful and continue to attract increasing numbers of entries. We were very pleased to attract professional Meaderies and Plum wine makers in our Pro Class.

A Cherished Multicultural Heritage.

Our Fruit wine is inspired by English immigrants in the Eltham area, but other countries figure such as Morello Cherry from our Hungarian friend and Sour Cherry from Poland, Mulled wine from Slovenia and Liqueurs from Croatia.

The Grape wine tends to be inspired by Southern and Eastern European immigrants and their children. The homemakers offer a valuable contribution to our multicultural Country.

Special Thanks.

Special thanks for Wine Show operations go to Gary Campanella and Mario Anders whom have granted me peace of mind all year. Gary has worked for several months on the I.T. Data management which feeds into the Results Book which is hot-of-the-press six hours after the last wine is judged and entered into the database. The results book is the key to the Sunday Public Tasting and we are very thankful for his effort. I would also like to thank Mario Anders for his diligent work as Treasurer and for formulating effective new financial processes to aid in the calm and swift management of the show. Mario and Jean have also taken on the large and exhausting catering tasks on the Friday and Saturday for the judges and the stewards.

The Jo llian Class for next year's wine show will be Red Grape Blend Previous vintage.

We have included the order of merit for the Winemaker of the Year award, Best Country Winemaker and Best Grape Winemaker. Are you a Top 20 Winemaker?

Cheers to All Guild Folk and our Friends,
Greg Martin
Eltham Wineshow Director.

Winemaker of the Year Standings

1	David	Hart
2	Danny	Cappellani
3	Phoenix	Rising
4	George	Wright
5	Mario/Jeanne	Anders
6	Luigi	Di Bat sta

Best Grape WineMaker Standings

1	David	Hart
2	Ross	McDonald
3	Phoenix	Rising
4	Armin	Anderl
5	Neil H. E.	Johannesen
6	Gary	Campanella
7	Mat hew	Drew
8	Mario/Izabella	Fant n
9	Axel	Bendix
10	Sandy	Delle-Vergini
11	Anthony	Kemm
12	Peter	Di Fiore
13	Tony	Pye
14	Julie	Game
15	Danny	Cappellani
16	Howard	Devlin
17	Peter	Fisher
18	Graham	Scot
19	Darko	Postruzin
20	Vinko / Kathy	Eterovic

Best Country WineMaker Standings

1	Vinko / Kathy	Eterovic
2	David	Wood
3	Greg	Mart n
4	David	Hart
5	Peter	Enness
6	Henri	Styzinski
7	John	Shortridge
8	Neil H. E.	Johannesen
9	Robert	Lee
10	Hamish	Lucas
11	Danny	Cappellani
12	George	Wright
13	Jennifer	Chivers
14	Andrew	Allcock
15	Damei	Li
16	Michael	Scot
17	Luigi	Di Bat sta
18	Mario/Jeanne	Anders
19	Chris	Fletcher
20	Darko	Postruzin

43rd ANNUAL ELTHAM HOME WINEMAKERS SHOW

WINE CLASSES

COUNTRY WINES

CBE	<u>B</u> erry wine	<u>A</u> ny vintage
CME	<u>M</u> ead and derivatives	<u>A</u> ny vintage
CST	<u>S</u> tone fruit wine	<u>A</u> ny vintage
CVE	Herb, Grain, Flower or <u>V</u> eg	<u>A</u> ny vintage
CFR	Other <u>F</u> ruit wine	<u>A</u> ny vintage
CSP	<u>S</u> parkling country wine	<u>A</u> ny vintage
COB	<u>O</u> ther Fermented <u>B</u> everage	<u>A</u> ny vintage
CFA	<u>F</u> ortified Country Wine	<u>A</u> ny vintage

COUNTRY & GRAPE Wines

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

GRAPE WINES: WHITE

WAC	Riesling, Traminer	<u>C</u> urrent (2012) vintage
WAP	Riesling, Traminer	<u>P</u> revious vintages
WCC	<u>C</u> hardonnay, Pinot Gris	<u>C</u> urrent (2012) vintage
WCP	<u>C</u> hardonnay, Pinot Gris	<u>P</u> revious vintages
WSC	<u>S</u> auvignon Blanc	<u>C</u> urrent (2012) vintage
WSP	<u>S</u> auvignon Blanc	<u>P</u> revious vintages
WBC	Other <u>B</u> lends	<u>C</u> urrent (2012) vintage
WBP	Other <u>B</u> lends	<u>P</u> revious vintages
WLA	<u>L</u> ess <u>C</u> ommon White varieties	<u>A</u> ny vintage
WVA	Sweet White Any variety	<u>A</u> ny vintage

GRAPE WINES: RED

RSC	<u>S</u> hiraz	<u>C</u> urrent (2012) 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 (2012) 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 (2012) vintage
RMP	<u>M</u> erlot	<u>P</u> revious vintages
RPC	<u>P</u> inot Noir	<u>C</u> urrent (2012) vintage
RPP	<u>P</u> inot Noir	<u>P</u> revious vintages
RBC	Other <u>B</u> lended Reds	<u>C</u> urrent (2012) vintage
RBP	Other <u>B</u> lended Reds	<u>P</u> revious vintages
RRC	<u>A</u> ny <u>R</u> ose	<u>C</u> urrent (2012) vintage
RRP	<u>A</u> ny <u>R</u> ose	<u>P</u> revious vintages
RLC	<u>L</u> ess <u>C</u> ommon varieties	<u>C</u> urrent (2012) 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>A</u> ny vintage

GRAPE WINES: RED & WHITE

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

PROFESSIONAL: GRAPE & COUNTRY

PRO	<u>P</u> rofessional, any wine, any colour	Any vintage
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NOTE: Jo Ilian Trophy this year is for the best Current Vintage Shiraz (RSC) wine