

*Eltham & District
Winemakers Guild Inc.*



42nd Eltham Wine Show 2011

Result Sheets

Fellowship through home winemaking: Share, Learn, Enjoy!



**Make your Own Wine.
Go for a Gold Medal !**

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

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

The Eltham & District Winemakers Guild can introduce you to:

Eltham and District Winemakers
www.amateurwine.org.au
Contact cheers@amateurwine.org.au
Ph 0409 198 884

Fellowship through home winemaking: Share, Learn, Enjoy!

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

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The Judges

Geoff Anson

Geoff is from Barwon Ridge Wines in Geelong. Prior to his professional wine enterprise he was a member of Eltham Guild for almost 20 years and had won several trophies and many awards in amateur shows. Although now a professional Geoff is ideally placed to appreciate the positive aspects of amateur winemaking. He has a vast experience in white wines and Pinot Noir.

Lindsay Corby

Lindsay has been involved in the wine industry since 1985, including 9 years part-time study at CSU. Lindsay has managed vineyards at Baileys of Glenrowan, Tamar Valley Wines, and Tarrawarra Estate, before taking on consulting at La Trobe University and teaching degree subjects in viticulture, wine production and wine appraisal.

Paul Bishard

Is a retail wine manager in Chadstone, who has worked in the wine industry for 15 years. He has a keen appreciation of what wine consumers value in various wine styles. He has judged at the Melbourne Wine Show and the Frankston wine show.

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 judges 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 has over 12 years experience in country winemaking and has won many awards including "Best Country Wine of Show" at the Eltham Show in 2004. Elaine turned her attention to associate judging under the direction of Chris Myers and has been independently judging for the past 3 years.

Zenon Kolacz

Zenon and Danny Cappellani have been advocates for alternative varieties at the Guild for many years. As an experienced associate judge the committee deemed Zenon's skills to be such a high standard that he has been promoted to full judge for alternative varieties for this year.

Scott McCarthy

24 vintages experience, starting career with Yalumba Wines in the Barossa Valley, with vintages in California and France. Scott returned to a winemaking position in Marlborough NZ for 3 years before moving back over the ditch to Australia. He is now running his own ultra premium contract winemaking facility for a small number of clients located in the Yarra Valley

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, a service company for wine collectors; he assesses and recommends wines to domestic collectors and oversees buyers.

Tim Shand

Tim has gained a Bachelor of Science (Viticulture and Oenology) Curtin University Perth W.A. Tim is currently assistant wine maker at Yarra Burn 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). Sarah has been approached to assess our professional class at this years show.

Peter Willis

Peter's experience since 1969 includes: importing in England; working on the Victorian Wine Authentication scheme; Tisdall Wines; Seppelt; McWilliam's, Bullers of Rutherglen and Long Gully Estate. He currently features on the tasting panel of the major local wine store, Nillumbik Cellars in Diamond Creek, as well as advising a number of other retailers.

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, Hobart and of course his home territory, Eltham...

EWG Show 2011 Award Winners

Country & Grape

Best Hybrid Wine

Best Liqueur

Best Novelty Entry

Country Wines

Best Berry Wine

Best Fortified Country Wine

Best Herb Grain Flower or Vegetable

Best Mead & Derivatives

Best Other Fermented Beverage

Best Other Fruit Wine

Best Sparkling Country Wine

Best Stone Fruit Wine

Major Awards

Best Country Winemaker 1st

Best Country Winemaker 2nd

Best Country Winemaker 3rd

Best Grape Winemaker 1st

Best Grape Winemaker 2nd

Best Grape Winemaker 3rd

Best Previous Shiraz Wine - Bill Christophersen Trophy

Best Woman Winemaker

Best Woman Winemaker 2nd

Eltham Guild Winemaker Of The Year (WOTY)

Jo Ilian Trophy

Bayside (FWG) -Hillside (EDWG) Challenge Perpetual Trophy

Red & White Grape

Best Fortified Red or White Grape Wine any vintage

Best Sparkling Red or White Grape Wine any vintage

Red Grape

Best Cabernet Sauv Cabernet Franc current vintage

Best Cabernet Sauv Cabernet Franc previous vintage

Best Less Common Red Variety current vintage

Best Less Common Red Variety previous vintage

Best Merlot current vintage

Best Merlot previous vintage

Best Other Red Blend current vintage

Best Other Red Blend previous vintage

Best Pinot Noir current vintage

Best Pinot Noir previous vintage

Best Rosé any type current vintage

Best Rosé any type previous vintage

Best Shiraz current vintage

Best Shiraz previous vintage

Best Sweet Red Any Variety

White Grape

Best Chardonnay Pinot Gris current vintage

Best Chardonnay Pinot Gris previous vintage

Best Less Common White Varieties any vintage

Best Other White Blends current vintage

Best Other White Blends previous vintage

Best Riesling Traminer current vintage

Best Riesling Traminer previous vintage

Best Sauvignon Blanc current vintage

Best Sauvignon Blanc previous vintage

Best Sweet White any Variety

Costante Imports	\$100	NonParEIL	HYB 14	Purple Basil / Cabernet Sauvignon 2010
Cellar Plus	\$50	Vinko & Kathy Eterovic	LIQ 15	Morello Cherry Liqueur, SG=18 2009
Costante Imports	\$50	Damei Li	NOV 2	Rice Naturally brewed no additives 2011
Liquid Assets	\$50	Shepherd Vale	CBE 9	Elderberry Sweet 2011
HomeMake It	\$50	Mark Bretherton	CFA 10	Strawberry / Banana 2010
Liquid Assets	\$50	Spencer Field	CVE 9	Pea Pod, SG=Dry 2010
Liquid Assets	\$50	Doreen Druids	CME 4	Mead Banksia Dark 2009
No Award				
Greensborough Home Brewing	\$50	Henri Styzinski	CFR 7	Fejoa 2 2011
Costante Imports	\$50	Kevin Lemm	CSP 1	Apple 100%, SG=1002 2010
Liquid Assets	\$50	Vinko & Kathy Eterovic	CST 14	Red Plum / Chocolate, SG=14 2010
EDWG	Trophy	Vinko & Kathy Eterovic	-	
Cellar Plus	\$75	David Wood	-	
Greensborough Home Brewing	\$50	Shepherd Vale	-	
Cellar Plus	\$100	Danny, Zenon, Bill & Geoff	-	
Winequip	\$75	Julie Game	-	
Liquid Assets	\$50	David Hart	-	
Winequip	\$100	Emil & Milan Knezevic	RSP 36	Shiraz 2008
Winequip	\$100	Julie Game	-	
Cellar Plus	\$75	Eunony Hareenyha Wines	-	
Costante Imports	\$100	David Hart	-	
Costante Imports	\$100	NonParEIL	HYB 14	Purple Basil / Cabernet Sauvignon 2010
EDWG	Trophy	Greg Martin		
HomeMake It	\$50	Vinko & Kathy Eterovic	GFA 5	Shiraz Fortified, SG=19 2007
No Award				
HomeMake It	\$50	Paul Esposito	RCC 16	Cabernet Sauvignon 2011
Cellar Plus	\$50	Peter Di Fiore	RCP 46	Cabernet Sauvignon 2005
HomeMake It	\$50	Danny, Zenon, Bill & Geoff	RLC 6	Lagrein, SG=Dry 2011
Greensborough Home Brewing	\$50	Crowded Cellars	RLP 7	Malbec 2010
Winequip	\$50	David Hart	RMC 2	Merlot 2011
Greensborough Home Brewing	\$50	Paul Finn	RMP 10	Merlot, SG=Dry 2008
Costante Imports	\$50	Munibung Winery	RBC 5	Chambourcin / Others 50% / 50% 2011
Winequip	\$50	Terry Nash	RBP 23	Shiraz / Cabernet Sauvignon 65% / 35% 2009
Cellar Plus	\$50	Armin Anderl	RPC 3	Pinot Noir 2011
Costante Imports	\$50	Peter Di Fiore	RPP 20	Pinot Noir 2002
Winequip	\$50	Eunony Hareenyha Wines	RRC 8	Tempranillo 2011
Cellar Plus	\$50	Erminio Marinelli	RRP 5	Shiraz / Cabernet Sauvignon Rosé, SG=14 2006
Greensborough Home Brewing	\$50	Steve Brown	RSC 18	Shiraz H, SG=App 1.000 2011
No Award				
No Award				
Winequip	\$50	Ross McDonald	WCC 9	Pinot Gris, SG=0.95 2011
Costante Imports	\$50	David Hart	WCP 6	Chardonnay 2010
HomeMake It	\$50	Danny, Zenon, Bill & Geoff	WLA 2	Moscato Bianco, SG=2 Baume 2011
No Award				
No Award				
Costante Imports	\$50	Ross McDonald	WAC 10	Riesling, SG=0.95 2011
Winequip	\$50	Julie Game	WAP 3	Riesling 2009
Cellar Plus	\$50	Danny, Zenon, Bill & Geoff	WSC 3	Sauvignon Blanc, SG=Dry 2011
No Award				
No Award				

Class	JN	Certificate Name	Description	Vintage	App	Nose	Palate	Total	Comment	Medal
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CBE Country Berry Wine - 28 Entries

Judged by Wayne Hewitt

Class Comment

I am very pleased that this class showed increasing sophistication of acid handling and fruit intensity. Some wines were entered too young and some attention was needed in the finishing of some. Generally, well done.

CBE	1	G & B Opie	Bayberry, SG=1.010	2010	3	4	7.5	14.5	Hard to find bayberry from the background sweetness. Out of class?	
CBE	2	Phoenix Rising	Blackberry, SG=1.03	2011	3	5.5	6.5	15	Little fruit on the nose. Very closed. A little herbal with spice, if anything. Palate is a little sweet for SG1.003, and hard to see much blackberry.	
CBE	3	Peter Enness	Blueberry, SG=1.000	2011	3	6.5	8	17.5	A beautiful dry blueberry. Lifted and persistent fruit, but drying tannins. To be more approachable at this stage of its life, more attention to finishing is needed.	Silver
CBE	4	Ralph Cadman	Blueberry	2011	0	0	0	0	WITHDRAWN	
CBE	5	Alec Egyed	Blueberry, SG=1016	2009	3	5	7.5	15.5	Thin herbaceous nose, expecting more lift. A little developed, but acid and tannins not in balance. Better younger.	Bronze
CBE	6	David Wood	Cranberry, SG=1.010	2010	3	6	8	17	A great effort. Fruit balance and mouthfeel compromised by a touch too much acidity. Clean and refreshing.	Silver
CBE	7	Spencer Field	Elderberry, SG=1.03	2011	3	5	6	14	Perhaps a little sweet for the SG indicated. Some berry character, but there is a distinct plastic character on the palate.	
CBE	8	T and J Sleep & S. Field	Elderberry Wine, SG=1.0	2011	3	5.5	6	14.5	Berry nose affected by some ferment character. Complex palate which could be a little cleaner. Some length is evident.	
CBE	9	Shepherd Vale	Elderberry Sweet	2011	3	6.5	8.5	18	Great young elder. Still ferment affected. Acid dominating a little. Length will improve. Well done.	Silver
CBE	10	Shepherd Vale	Elderberry Dry	2011	3	5	6	14	Lifted berry nose with some ferment character, slightly spritzig and unfinished. Great potential.	
CBE	11	Ralph Cadman	Elderberry	2011	0	0	0	0	WITHDRAWN	
CBE	12	Alec Egyed	Elderberry, SG=1016	2008	3	4	7	14	Fruit has stopped developing distinct citrus character. Is it 100% elder? Sugar and acid both to the fore. Out of balance.	
CBE	13	David Hart	Gooseberry, SG=1020	2010	3	6	7	16	Lovely palate weight, but sugar is not reflective of stated SG. Well handled acid and length.	Bronze
CBE	14	G & B Opie	Gooseberry, SG=1.017	2010	3	6.5	8	17.5	Lovely vegetal gooseberry nose. Good palate weight. Perhaps a little too much acid at the end.	Silver
CBE	15	Robert Lee	Mulberry, SG=1.005	2010	3	5.5	7	15.5	Great varietal nose, a little thin on the palate and length is wanting. Perhaps more fruit, some SO2 on nose.	Bronze
CBE	16	Peter Enness	Raspberry, SG=1.002	2010	3	5.5	7.5	16	Lovely light aromatic raspberry. Good mouthfeel with length. Well done. Get more length and you'll do better.	Bronze

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CBE	17	Peter Enness	Raspberry 2nd pressing, SG=1.005	2010	3	5	6	14	A little phenolic on the nose, thin with a complex compromised ferment.	
CBE	18	Peter Di Fiore	Raspberry Sweet	2009	3	6	7	16	Restrained raspberry nose. Fruit intensity is down along with palate weight.	Bronze
CBE	19	Alec Egyed	Raspberry, SG=1004	2009	3	4.5	6.5	14	Needs more raspberry lift on the nose. Some atypical complexity here. Ferment issue? Palate weight is a little thin and length is a little disappointing.	
CBE	20	Russ Henry	Raspberry Wine, SG=1020	1997	3	5	7	15	Coffee and rancio, some clean acid on the end. Not overtly raspberry on nose, over developed.	
CBE	21	David Hart	Strawberry, SG=1020	2011	3	5	6.5	14.5	Aldehydic and out of balance. Fruit flavour has been compromised.	
CBE	22	Alec Egyed	Strawberry, SG=1014	2010	3	6.5	8.5	18	Well done, well handled acid and fruit in balance and true to type. Slightly aldehydic on nose, keeping it out of higher medal.	Silver
CBE	23	Kerrie Brown	Elderberry Oak 1, SG=1.000	2010	3	6	7.5	16.5	Good expression of fruit. Good palate weight with long flavour and well integrated oak.	Bronze
CBE	24	Kerrie Brown	Elderberry Oak 3, SG=1.000	2010	3	6	7	16	Soft fruit, some good mid palate and well integrated oak. Acid a little high on the finish. Tannins coming to the fore.	Bronze
CBE	25	Kerrie Brown	Elderberry Oak 2, SG=1.000	2010	3	5	7	15	Restrained fruit with dominant oak. Clean with a lifted acid profile True to elderberry style with reasonable length.	
CBE	26	Kerrie Brown	Mixed Berry, SG=1.020	2010	3	5	7	15	Nondescript nose, with no one variety evident. Little palate weight for the SG. Fruit intensity lacking for such a young wine.	
CBE	27	Steve Brown	Blackberry, SG=1.015	2010	3	5	7	15	Sweet berry fruit on nose, a little thin on the palate that finishes slightly bitter with some length.	
CBE	28	Steve Brown	Plum, SG=App 1.000	2010	3	5.5	7.5	16	Light fruity nose, a touch developed. Reasonable length with emerging acidity.	Bronze

CFA Fortified Country Wine - Any Vintage - 10 Entries

Judged by

Wayne Hewitt

Class Comment

This class was consistent in palate weight & length. General intensity was down across the board. Spirit integration was generally handled well. Riper fruit would have helped in some cases

CFA	1	Mark Bretherton	Blackberry / Banana	2011	3	5	7	15	Banana is dominant, good spirit integration. Length is short and a little thin.	
CFA	2	Vinko & Kathy Eterovic	Blueberry Coffee Fortified, SG=19	2009	3	5	6.5	14.5	Could not identify any blueberry on the nose. Strong coffee which needed more palate weight to carry it to finish.	
CFA	3	Greg & Jill Roberts	Durif Port	2008	0	0	0	0	OUT OF CLASS A young durif in the Vintage Port style. Good balance of spirit and sweetness. A long way to go with this. App-3 Nose-5 Palate-7 Total 15	
CFA	4	Peter Enness	Elderberry	2010	3	5	7	15	Good. Lifted elder nose. Lacking a little richness. Smooth mid palate requiring some sweetness to fully express the fruit.	

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CFA	5	Greg & Jill Roberts	Muscat	2009	0	0	0	0	OUT OF CLASS Botrytis affected. Good smooth palate with good muscat finish. More intensity on the palate expected. App-3 Nose-5.5 Palate-7 Total 15.5	
CFA	6	Greg & Jill Roberts	Muscat	2008	0	0	0	0	OUT OF CLASS Underdeveloped nose. Lacking richness & intensity flowing through to palate. Look at careful acid handling to help define palate & length. App-3 Nose-5 Palate-8 Total 16	
CFA	7	G & B Opie	Quince Port	2009	3	6	6.5	15.5	Lifted, almost citrus nose, subtle. Great colour. Perhaps a little acidic for the mid palate weight. Needs more length. A little hot.	Bronze
CFA	8	Danny, Zenon, Bill & Geoff	Raspberry Fortified, SG=5 Baume	2010	3	6	6	15	Ferment characters have carried through to nose. Thin finish with little palate weight. Spirit is obvious.	
CFA	9	Mark Bretherton	Raspberry / Banana	2011	3	6	5.5	14.5	Banana carries the nose, with only a little raspberry. Acid impacts aggressively on the palate weight.	
CFA	10	Mark Bretherton	Strawberry / Banana	2010	3	6.5	8	17.5	Both components obvious on the nose. Well handled strawberry. Mouth filling palate let down by short length. Well done.	Silver

CFR Country Other Fruit Wine - 21 Entries

Judged by Wayne Hewitt

Class Comment

A interesting class to judge. Generally well handled, with some standout wines

CFR	1	Les & Diane Thomas	Blood Orange Liqueur	2011	0	0	0	0	Out of Class: See "Out of Class" class comments, Entry 6, at end of results book.	
CFR	2	Les & Diane Thomas	Blood Orange Liqueur / Coriander	2011	0	0	0	0	Out of Class: See "Out of Class" class comments, Entry 7, at end of results book.	
CFR	3	Julie Game	Crab Apple	2011	3	5.5	7	15.5	Subtle apple nose, some ferment character, lovely back palate tannins which are a little aggressive. Crisp acids will develop further	Bronze
CFR	4	David Wood	Feijoa, SG=1.005	2011	3	5.5	6.5	15	Good subdued nose, a little too astringent for the style, but good mouth feel	
CFR	5	Henri Styzinski	Fejoa 1	2011	3	6	7	16	Great nose, inviting sugar but astringent and drying	Bronze
CFR	6	David Hart	Fejoa, SG=1020	2011	3	5	6	14	A strong styled nose, followed by an astringent and acidic mid palate	
CFR	7	Henri Styzinski	Fejoa 2	2011	3	6.5	8.5	18	Great floral, candied nose. Clean well balanced mid palate with great length	Silver
CFR	8	Guido Brothers	Fig Sweet	2011	3	5.5	7.5	16	A little too herbaceous on the nose, good balance on mid palate and good length	Bronze
CFR	9	Danny, Zenon, Bill & Geoff	Figs and Roses, SG=3 Baume	2010	3	5	6	14	Strong rose, dominating nose and palate. Too candied and not much fig evident	
CFR	10	Henri Styzinski	Guava Adam's	2011	2.5	4.5	6.5	13.5	Aldehydic tropical characters not present, sugar masks some bitterness and tannin	

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CFR	11	Henri Styzinski	Guava Sweet	2011	3	4.5	7	14.5	Expected more tropical character on nose. Sugar dominant on mid palate and not harmonised with acid or tannin	
CFR	12	A. Gillam / C. Ramsay / T. Ross	Lemon	2008	3	5.5	7	15.5	Controlled or tannin astringency to a point on palate. Nose inviting but bitterness persists on back palate	Bronze
CFR	13	David Hart	Lime, SG=1020	2011	3	5	7	15	Question sugar level. 1002 (?) Nose should demonstrate more tropical notes. Phenolics and acid both need ameleorating	
CFR	14	Shepherd Vale	Mandarin Sweet	2011	3	5	8	16	Some mandarin on nose affected by ferment character. Not clean. Good sugar / acid balance with reasonable length	Bronze
CFR	15	George Wright	Orange	2011	2.5	4	7	13.5	Nose not typical and has complications. No obvious orange character evident. Infection?	
CFR	16	Vinko & Kathy Eterovic	Orange Dry, SG=13	2010	3	6	8.5	17.5	Strong pith aroma. Lovely smooth mid palate with restrained bitterness. Good effort	Silver
CFR	17	David Hart	Passionfruit, SG=1020	2011	3	5.5	7.5	16	Great floral nose, perhaps fruit acid balance is a little high. Good length, but needs a little restraint	Bronze
CFR	18	Vinko & Kathy Eterovic	Passionfruit Dry, SG=13.5	2008	3	5	7	15	Sugar dominates nose, some fruit evident. Palate is sweet, but does finish dry - a question of balance	
CFR	19	Peter Enness	Pear / Raspberry, SG=1.003	2010	3	6	7.5	16.5	Both fruits evident on nose and palate. Mid palate intensity slightly less than expected. Good blend	Bronze
CFR	20	David Hart	Rose Hip, SG=1020	2011	3	5.5	8	16.5	Earthy and dark fruits on nose and palate. Great mouthfeel. Just lacks a little freshness	Bronze
CFR	21	Alec Egyed	Tamarillo, SG=1016	2010	3	5	7	15	Slightly dull nose with flat palate needing definition. Fruit needs "fresher" handling	

CME Country Mead and Derivatives - 7 Entries

Judged by

Elaine Hall-Foote

Harry Gilham

Class Comment

Generally a high standard of wines. Name of honey used essential for judging.

CME	1	David Hart	Grapefruit - Melomel, SG=1020	2009	3	5.5	6	14.5	Faint grapefruit nose. Harsh pithy flavour masked honey.	
CME	2	Doreen Druids	Mead Orange Melomel	2010	3	6.5	8	17.5	Rich orange nose. Warm tones. Falls away on palate. But lovely wine.	Silver
CME	3	Henri Styzinski	Mead	2010	3	5	6	14	What is base honey? Delicate wine- lacks body.	
CME	4	Doreen Druids	Mead Banksia Dark	2009	3	6.5	9	18.5	Luscious, smooth, rich wine. Delightfully drinkable.	Gold
CME	5	Doreen Druids	Mead Yellow Box	2009	3	5.5	7.5	16	Delicate nose and palate.	Bronze
CME	6	David Hart	Mead, SG=1020	2009	3	4.5	7.5	15	Slight dirtiness on nose. Warm palate.	
CME	7	Russ Henry	Mead Spiced, SG=1030	2002	3	5.5	9	17.5	Lacks some spice on nose. But palate long full and rich.	Silver

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COB Country Any Other Fermented Beverage - 1 Entries

Judged by Elaine Hall-Foote Class Comment

COB	1	David Wood	Tahitian Lime Leaf, SG=1.005	2010	3	6	9	18	Warm sunny nose. Rich side acids. Slightly missing on middle palate. Very lovely and drinkable wine. Well done!	Silver
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CSP Country Sparkling Wine - 4 Entries

Judged by Wayne Hewitt Class Comment

Bottle fermentation and methode champenoise will allow for sweetening. A fact that would enhance the fruit character of most wines here. Some base wines have become slightly developed in the process. A particularly strong class.

CSP	1	Kevin Lemm	Apple 100%, SG=1002	2010	3	6	7.5	16.5	Inviting nose, crisp and refreshing. Beautifully made. A little sugar would have enhanced palate.	Bronze
CSP	2	Peter Enness	Cider, SG=0.993	2011	3	5.5	6.5	15	A vegetal off nose which carries through to the fruit. Too subdued with a sour finish.	
CSP	3	Robert Lee	Red Plum Sparkling, SG=1.010		3	5.5	8	16.5	Whilst some aldehyde is acceptable, there is far too much and it masks the fruit. Clean acid with excellent balance on the finish.	Bronze
CSP	4	David Wood	Sparkling Mixed Fruit Melomel	2010	3	5.5	7	15.5	Well made without one component dominating. The honey is just perceptible. Good balance, but disappointing length.	Bronze

CST Country Stone Fruit Wine - 16 Entries

Judged by Elaine Hall-Foote Class Comment

This class is generally over acidic. Lacks fruit and body. A few have potential.

CST	1	David Hart	Apricot, SG=1020	2011	3	6.5	7	16.5	Warm pleaisng apricot nose. Acid dominant but apricot comes through. Add little more sugar for perfect balance.	Bronze
CST	2	Henri Styzinski	Apricot	2011	3	5	5	13	Lacks nose. Acid dominates with slight bitterness	
CST	3	Vinko & Kathy Eterovic	Apricot Dessert Wine, SG=16	2008	3	5	5	13	Lost apricot nose. Artificial sweetner taste.	
CST	4	Alec Egyed	Cherry Morello, SG=1010	2009	3	4.5	5	12.5	Slight mustiness. Early oxidization. Flat palate.	
CST	5	Danny, Zenon, Bill & Geoff	Loquat, SG=1 Baume	2010	3	6	6	15	Strong loquat and rose petal nose. Palate lacks fruit. Quite flat- thin.	

<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>
CST	6	David Wood	Morello Cherry / Blackberry, SG=1.005	2010	3	4.5	5.5	13	Lacks fruit nose. Needs more fruit- or better quality? Little too much acid.	
CST	7	Guido Brothers	Nectarine Dry	2011	3	5	6	14	Delicate nectarine nose- sugar would bring out more fruit taste. Delayed sprice on the palate.	
CST	8	Peter Enness	Peach	2011	3	5	5	13	Lacks fruit. Very thin and slightly bitter- perhaps from peach stone.	
CST	9	Danny, Zenon, Bill & Geoff	Peach, SG=2 Baume	2008	3	5	4.5	12.5	Hints of artifical additive. Lacks clean nose. Flat and thin on palate.	
CST	10	Robert Lee	Peach, SG=1.005		3	4.5	4.5	12	Of nose- slightly dirty maybe start of infection.	
CST	11	Henri Styzinski	Plum European	2011	2.5	4.5	5	12	Cloudy. Flatness on nose. Some oxidisation on palate masks plum. Slight citrus.	
CST	12	Shepherd Vale	Plum	2011	3	6	7	16	Plum with honey warmth citric, acid, honey. Mouth filling.	Bronze
CST	13	Henri Styzinski	Plum Blood	2011	3	4.5	6	13.5	Lacking fruit for rich nose. Little acidic. Needs more body-tannin but quite pleasant. Has potential.	
CST	14	Vinko & Kathy Eterovic	Red Plum / Chocolate, SG=14	2010	3	5.5	8.5	17	Very pleasant nose- chocolate dominant. Plum is not strong enough to balance with chocolate richness to palate.	Silver
CST	15	David Wood	White Peach Sweet, SG=1.020	2009	3	4.5	4.5	12	Peach is lost in the age. Slight meaty nose. Disappointing palate.	
CST	16	Kerrie Brown	Damson Plum, SG=1.005	2011	3	4.5	4.5	12	Flat nose- staleness. Thin palate- some plum	

CVE Country Herb, Grain, Flower or Vegetable Wine - 14 Entries

Judged by Elaine Hall-Foote

Class Comment

Generally lacks body in this section. Adjust quantity of ingredients for better result

CVE	1	Spencer Field	Basil, SG=Dry	2010	3	5	5	13	Lacks fresh distinctive basil could be a problem with freshness of material	
CVE	2	Spencer Field	Bay Leaf, SG=Dry	2010	3	6	5.5	14.5	Fresh pea pod on nose. Lacks ingredients for body.	
CVE	3	David Wood	Bay Leaf, SG=1.005	2010	3	6	7.5	16.5	warm peppery nose. Little watery. Needs body- add more basic ingredients	Bronze
CVE	4	David Hart	Beetroot, SG=1000	2010	3	6	6.5	15.5	Delicate beetroot nose. Needs more basic ingredients to fill palate	Bronze
CVE	5	Damei Li	Black Rice Naturally brewed no additives	2010	3	4.5	5.5	13	Caramel nose and palate. Lacked rice on palate. What rice was used?	
CVE	6	Spencer Field	Celery, SG=Dry	2010	3	6	5	14	Some celery on nose but fell away in the palate. Add more ingredients	
CVE	7	Vinko & Kathy Eterovic	Fennel Dry, SG=13	2011	3	4.5	4.5	12	Lacked fresh fennel on palate and nose. Burnt tones on both.	
CVE	8	Nan Oates	Mint / Sultanas Common, SG=1.03	2011	2.5	5.5	8	16	Peppermint edge to the mint. Very pleasant drinkable wine	Bronze

<i>Class</i>	<i>JN</i>	<i>Certificate Name</i>	<i>Description</i>	<i>Vintage</i>	<i>App</i>	<i>Nose</i>	<i>Palate</i>	<i>Total</i>	<i>Comment</i>	<i>Medal</i>
CVE	9	Spencer Field	Pea Pod, SG=Dry	2010	3	6.5	9	18.5	Fresh peapod nose a delight. Good balance of palate and long tail	Gold
CVE	10	Damei Li	Rice Naturally brewed no additives	2010	3	5.5	6	14.5	Sugar dominated the making of this wine and masked the rice.	
CVE	11	Shepherd Vale	Rice Wine	2011	3	5	6	14	lacked nose and disappointed on palate. Add more ingredients or change rice used.	
CVE	12	Danny, Zenon, Bill & Geoff	Rose Petal, SG=2.5 Baume	2010	0	0	0	0	WITHDRAWN	
CVE	13	Vinko & Kathy Eterovic	Rose Petal Dry, SG=13	2009	3	6	9	18	Prominent rose notes and delicate roses continues on the palate.	Silver
CVE	14	Kerrie Brown	Celery / Apple / Walnut, SG=0.995	2009	3	5	6.5	14.5	Cloves and apple dominant on nose and palate. Hint of walnut on end. Adjust quantities.	

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

Judged by Paul Bishard

Class Comment

DIVERSIFIED ! A good range of wine with some standouts. Reading tasting notes will highlight areas of improvement where necessary. Some good drinking for Christmas with this bracket.

GFA	1	Vinko & Kathy Eterovic	Golden Shiraz Fortified, SG=19	2009	3	5	8.5	16.5	Colour indicative of name. Fruit cake and liqueur, nuttiness. Spicy palate. Acid. Good intensity . Good finish. Lovely.	Bronze
GFA	2	David Hart	Muscat	2008	3	4.5	6.5	14	Rose burgundy. Floral, pretty, all spice, cakey, rancio OK. Raw oakiness not yet integrated and hot finish.	
GFA	3	Doreen Druids	Nero D'Avola Port	2010	2.5	4.5	6	13	Brownish red hue (oxidized - not bad). Earthy, baked ginger, 1 dimensional nose. Good attempt at style but needs work with palate presence. Short and simple.	
GFA	4	Metung Wines	Shiraz / Durif	2010	3	6.5	8	17.5	Glass staining black cherry. Lovely intense concentration of varieties. Great spice, integration and intensity, Keep submitting wines over next 5 years !	Silver
GFA	5	Vinko & Kathy Eterovic	Shiraz Fortified, SG=19	2007	3	7	8.5	18.5	Morello black with aging signs. Spice, age, integration and aromatic power. Beautiful balance and integration. Age certainly showing well. Palate gorgeous, but drying out a little with acids. Excellent wine.	Gold

Class	JN	Certificate Name	Description	Vintage	App	Nose	Palate	Total	Comment	Medal
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GSP Sparkling Grape Wine Any Vintage - 2 Entries

Judged by Paul Bishard

Class Comment

Two good attempts at style. Valuable feedback required from peers to enhance & improve outcomes. Certainly showing potential for future endeavours.

GSP	1	David Hart	Cabernet Sauvignon	2010	3	5	6	14	Great looking red fizz. Blackcurrant, cedar, oak, dark berried fruit. Palate-a little hot (alcohol). Fizz dies quickly-flavours short-held together by liquerisation. A well made wine that drinks well. The concept of fizz/carbonation is over-ridden by the dosage. There is plenty of fruit presence & varietal definition, however the palate is deconstructed by the power of the dosage-giving the wine a hot, angular finish.	
GSP	2	Greg & Jill Roberts	Shiraz / Durif Sparkling	2009	3	6	5	14	Deep black purple. Sarsparilla-black plum-prune-hyper-nose. Wolf in sheeps clothing-looks pretty, smells pretty, tastes bites. Certainly a wine that looks the goods. Fruit power & intensity right on track in a dry style. Dosage & fizz much better than (GSP1). If there were any additions to this wine (tannins?) the wine is not the better for it. Tannin too high & destroying what could have been a very good wine. Dryness, shortness & roughness at end not handled well.	

HYB Hybrid Class - 22 Entries

Judged by Greg Martin

Class Comment

The wines of distinction had full sensation on the mid palate especially. The mid palate can be diluted quickly if an unfermented addition is made to a hybrid wine.

HYB	1	David Hart	Beetroot / Pinot Noir		3	6	6	15	Good beetroot after-taste. Pinot. Palate could use some more definition.	
HYB	2	NonParEIL	Blood Orange / Riesling	2009	3	6.5	7.5	17	Sprightly orange flavours. Lively mid palate acids contributed by the riesling. Some orange zest coming through. Very good.	Silver
HYB	3	Vinko & Kathy Eterovic	Cabernet / Plum, SG=13.5	2009	3	6	6	15	Dull nose. Smooth palate. Like the tannins. Small residual sugar. Need more palate sensations.	
HYB	4	David Hart	Cabernet Sauvignon / Elderberry		3	6	5.5	14.5	Dull nose. Less flavour than expected.	
HYB	5	David Wood	Cabernet Sauvignon / Raspberry 80% / 20%	2010	3	6	5.5	14.5	Powerful raspberry nose. Palate does not seem vinous, possibly one component is not fermented.	
HYB	6	NonParEIL	Cabernet Sauvignon / Redcurrent	2006	3	7	8.5	18.5	Beautiful nose and a great winemaking choice. Beautiful palate with lively acids from the redcurrant. Tannins working nicely on the finish.	Gold
HYB	7	NonParEIL	Chardonnay / Barley	2011	3	5	6	14	The barley needs many years to settle down.	

<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	8	NonParEIL	Chardonnay / Broad Bean	2009	3	6	5.5	14.5	Adventurous broad bean choice. Palate seems a little flabby, needs more acid.	
HYB	9	Shepherd Vale	Elderberry / Shiraz	2011	3	6	5	14	Low flavour and thin on the palate.	
HYB	10	Danny, Zenon, Bill & Geoff	Moscato / Rose Petals / Figs, SG=2 Baume	2011	3	6	6	15	Pretty, highly perfumed - too much rose petal, the wine has lost its vinous (wine-like) characters.	
HYB	11	Doreen Druids	Nero D'Avola Red Berries	2010	3	6	5	14	Grape red wine with evident berries. No palate.	
HYB	12	David Hart	Pinot Gris / Passionfruit		3	6	6	15	A nice marriage. It has a matchstick (sulphur) character. Heavy bodied, lacking freshness, needs acid.	
HYB	13	Darko Postruzin	Pinot Noir / Raspberry Spices	2011	3	5	6	14	Low aroma, needs acid, beautiful colour.	
HYB	14	NonParEIL	Purple Basil / Cabernet Sauvignon	2010	3	6.5	9	18.5	Exciting and fresh basil. Excellent flavours nicely handled tannin. A seriously structured wine.	Gold
HYB	15	NonParEIL	Riesling / Lemon	2005	3	7	7.5	17.5	Good to see some real lemon flavour and not an essence. Bright and fresh nose. Heavy body, moderate length.	Silver
HYB	16	Phoenix Rising	Sangiovese / Blueberry Rosé	2011	3	6	6	15	Bright colour. Palate marginally disjoint.	
HYB	17	Danny, Zenon, Bill & Geoff	Sauvignon Blanc / Elderberry Flower, SG=1 Baume	2011	3	6	7.5	16.5	Racey acids and moderate flavours.	Bronze
HYB	18	NonParEIL	Sauvignon Blanc / Ginger	2008	3	6	7	16	Ginger nose. Lovely old ginger but losing the sauv blanc role in the marriage. Good ginger but it dominates.	Bronze
HYB	19	David Hart	Shiraz / Elderberry		3	7	8.5	18.5	Nice elderberry spice. Superb palate, high complex and laden with flavour. Rich full bodied.	Gold
HYB	20	Vinko & Kathy Eterovic	Shiraz / Plum / Blackberry, SG=13.5	2009	3	7	8	18	Rich aromas. Rich flavours on the palate. High quality needing more integration.	Silver
HYB	21	Constantino Campanella	Sloebery / Orange / Sauvignon Blanc	2011	3	6	7.5	16.5	Love the sloebery, fresh berry-skins on the nose. Acid a shade over board on the palate.	Bronze
HYB	22	David Hart	Strawberry / Pinot Noir, SG=1020		3	6	6.5	15.5	Strong strawberry nose. All front palate action. Good acid.	Bronze

LIQ Liqueur Wines - 23 Entries

Judged by Paul Bishard

Class Comment

These wines were all judged with a concept of "sum of parts" in mind. As such, the wines scored well when an overall concept of balance was present. With such an array of different flavours, concepts of definition of fruit/variety were then assessed. Wines which scored low, lacked balance, varietal definition or discoloration - where clarity was expected. A good job to those well scored wines with interest to see their flavours when chilled.

LIQ	1	Kathy Eterovic	Basil		3	6	6.5	15.5	Rusty oxidative colour. Beautiful correct nose. Grassy herbal, fresh. A little hot at end.	Bronze
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<i>Class</i>	<i>JN</i>	<i>Certificate Name</i>	<i>Description</i>	<i>Vintage</i>	<i>App</i>	<i>Nose</i>	<i>Palate</i>	<i>Total</i>	<i>Comment</i>	<i>Medal</i>
LIQ	2	Greg & Jill Roberts	Blood Orange Liqueur	2011	3	6.5	6	15.5	Beautiful colour to variety. Nose is bitter and varietal - lifted. Palate a little cloying and not balanced.	Bronze
LIQ	3	Greg & Jill Roberts	Blood Plum Liqueur	2010	0	0	0	0	WITHDRAWN	
LIQ	4	Greg & Jill Roberts	Blueberry Liqueur	2011	3	4.5	6	13.5	Deep red garnet. Candied sweet and amiss to variety. A little medicinal and sweet.	
LIQ	5	Christine Corbidge	Coffee and Orange	2010	2.5	4.5	6	13	Age/oxidation. Ashtray, stale coffee, orange essence undercurrent. Bitter/harsh. A jaffa-ness in flavour.	
LIQ	6	David Wood	Crab Apple / Clove	2011	3	4.5	6.5	14	Gorgeous rose colour. Clove, spice, nutmeg - little fruit definition. Spice intense, fruit tang on palate. A little hot but pleasant.	
LIQ	7	Greg & Jill Roberts	Cumquat Liqueur	2011	2	5	8	15	Cloudy golden. High citrus aromatic and intensity. Good balanced and freshness - taste frozen to improve.	
LIQ	8	Danny, Zenon, Bill & Geoff	Figs and Friends, SG=6 Baume	2010	3	6	8	17	Clarity beautiful. Beautiful perfume and fruit intensity. Soft and sweet - ripe jooby fruit - maybe overdone. Missing acidity.	Silver
LIQ	9	G & B Opie	Ginger / Chocolate		3	4.5	5.5	13	Gorgeous golden treacle. Ginger pronounced. Oxidised, harsh.	
LIQ	10	Christine Corbidge	Grapefruit	2010	3	6	7.5	16.5	Beautiful clarity. Classic tight citric nose as per fruit. Good balance between acid/sweet in context of class.	Bronze
LIQ	11	Stewart Godber	Lemon Fortified Spirit	2011	2	6.5	8.5	17	Colour as per variety, clarity required. Lovely sweet lemon sorbet nose. Well handled and balanced - long on palate.	Silver
LIQ	12	Kathy Eterovic	Lemon		2	6.5	7	15.5	Slightly cloudy. Candied lemon zest with icing sugar. Great aromatic and lemon spice on palate. Lovely finish.	Bronze
LIQ	13	Danny, Zenon, Bill & Geoff	Mandarins / Cumquats, SG=6 Baume	2011	2.5	5.5	6	14	Clear and golden - hint of cloudiness. Varietal balance and presence. A little pithy and short. No length.	
LIQ	14	G & B Opie	Maraschino Cherry		3	5	8	16	Great colour. Marzipan almondy - more amaretto liqueury. Fruit kicks at back palate pleasant. Question as to almond flavouring?	Bronze
LIQ	15	Vinko & Kathy Eterovic	Morello Cherry Liqueur, SG=18	2009	3	6.5	9	18.5	Good intensity. Sweet cherry concentrate. Balanced - harmonious and long on palate.	Gold
LIQ	16	Stewart Godber	Orange Fortified Spirit	2011	2	4.5	6.5	13	Cloudy. Some orange hints but not pronounced. Fruit bitter - liqueur hot.	
LIQ	17	Greg & Jill Roberts	Orange Liqueur	2011	0	0	0	0	WITHDRAWN	
LIQ	18	Kathy Eterovic	Spearmint		3	5	7.5	15.5	Colour true to name/variety. Aromatic correct, but a bit dense and flat. Leafy and refreshing. Great cold.	Bronze
LIQ	19	G & B Opie	Turkish Delight		2	4.5	6	12.5	Cloudy apricot colour. No pronounced nose, simple sweet. Some floral aromatic.	
LIQ	20	Christine Corbidge	Young Berry	2010	3	4	6	13	Beautiful blood red. Slightly sulphury on nose/oxidative. Overt harsh sweetness/oxidation.	
LIQ	21	Kerrie Brown	Passionfruit, SG=>1.015	2011	3	6	8.5	17.5	Golden yellow colour. Good tang and freshness. Balanced well. Liqueuring good.	Silver
LIQ	22	Kerrie Brown	Damson Plum, SG=>1.015	2011	2.5	6	6.5	15	Some cloudiness. Lovely plum colour. Soft fleshy fruited nose - varietal good. Some essence of jamminess- missing acidity balance.	

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LIQ	23	Kerrie Brown	Apricot, SG=>1.015	2011	3	6	8	17	Colour good. Nose of soft ripe summer apricots on a cheese plate. Apricot on palate. Soft fruit spectrum and balanced liqueuring.	Silver

NOV Novelty Class - 3 Entries

Judged by *Paul Bishard*

Class Comment

An odd array at the concept of "wine". The wines certainly subscribe to novelty. An open mind approach will reward those who endeavour.

NOV	1	David Wood	Rhubarb "Champagne"	2011	3	5	7.5	15.5	Good colour, lite and lightly tinged. Clear. Earthy hint, with varietal definintion. Palate lite and bright. Great aperitif style - needs more fizz !!	Bronze
NOV	2	Damei Li	Rice Naturally brewed no additives	2011	3	4.5	8.5	16	Crystal clear and glowing! Grassy, lemon and earthy, oiliness (intriguing!) Sweetness balanced with zestyness. Very good. (Sake ??)	Bronze
NOV	3	Graham Scott	Verjuice Cabernet Sauvignon	2011	0	0	0	0	Not judged, as out of class - food product of wine derivative. See "Out Of Class Class", Entry 5, comments at end of results book.	

RBC Red Blended Wine - Current Vintage - 14 Entries

Judged by *Scott McCarthy*

Class Comment

A very tough vintage which has been reflected in the lack of colour/ fruit and structure of many of the wines. Closer attention needs to be paid to ph and so2 levels. Medal winning wines showed skilled winemaking and great fruit.

RBC	1	VIOLET TOWN WINEMAKERS	Cabernet Franc / Cabernet Sauvigon 50% / 50%	2011	3	4.5	7	14.5	lighter colour. Leafy notes with yeasty backed bread character on nose. Lighter palate with vibrant fruit but lacks a little intensity.	
RBC	2	David Hart	Cabernet Sauvignon / Merlot	2011	3	4	6.5	13.5	Deep garnet colour. Very oaky nose. Oak dominating fruit at this stage, high acid and oak dominating palate at the moment	
RBC	3	Wattiparinga	Cabernet Sauvignon / Shiraz	2011	3	5.5	6.5	15	Vibrant ruby red. Slightly meaty nose- nice fruit with it. Rich and full bodied but fruit and tannin a little disjointed. May benefit from fining.	
RBC	4	Constantino Campanella	Cabernet Sauvignon / Shiraz	2011	3	5.5	6.5	15	Lighter colour- maybe some so2 bleaching. Red currant/ bramble fruit on nose. Lighter palate, may have benefitted from slightly riper fruit.	
RBC	5	Munibung Winery	Chambourcin / Others 50% / 50%	2011	3	6	8.5	17.5	Dark, inky colour, lifted nose, sweet plum, cassis spicy palate, rich fruit. Nice wine	Silver
RBC	6	Munibung Winery	Chambourcin Pressings / Others	2011	3	4	7.5	14.5	Deep rich colour. Some oxidation on nose. Nice rich fruit on palate. Great weight- just watch so2 levels.	
RBC	7	Pepi Buden	Pinot Noir / Merlot 60% / 40%	2011	0	0	0	0	WITHDRAWN	
RBC	8	Munibung Winery	Sangiovese / Shiraz 80% / 20%	2011	3	4	6	13	Bright garnet colour. A little oxidation on nose has flattened the fruit, spicy palate but a little flabby- watch ph and so2 levels	

<i>Class</i>	<i>JN</i>	<i>Certificate Name</i>	<i>Description</i>	<i>Vintage</i>	<i>App</i>	<i>Nose</i>	<i>Palate</i>	<i>Total</i>	<i>Comment</i>	<i>Medal</i>
RBC	9	Brendan Bowe	Shiraz / Cabernet Sauvignon	2011	3	4.5	6.5	14	Lovely bright garnet colour. Ripe fruit on nose. Good weight but a little high in acid. Should settle with time.	
RBC	10	Wattiparinga	Shiraz / Grenache	2011	3	4.5	6.5	14	Bright, but lighter colour. Nice fruit - red currant, some leafy characters. Spicy fruit on palate, nice texture.	
RBC	11	David Hart	Shiraz / Merlot	2011	3	6	8	17	Good black cherry colour. Rich fruit with nice oak on nose. Great palate, weight with supporting oak. Oak at the verge of being intrusive.	Silver
RBC	12	Michael & Jessie Clark	Shiraz / Merlot 50% / 50%, SG=1.095	2011	3	6	7	16	Great deep colour. Restrained fruit on nose with lifted spice. Elegant . Rich fruit on palate. Colour handle some more oak.	Bronze
RBC	13	Phoenix Rising	Shiraz / Sangiovese	2011	3	5.5	8.5	17	Vibrant colour. Leafy/ dried herb on nose. Well made wine restrained but balanced and elegant.	Silver
RBC	14	Daniel Congiu / Jimmy Grammatikos	Shiraz / Cabernet Sauvignon / Merlot / Pinot Noir	2011	3	5.5	6.5	15	Lighter colour. Pot pouri of aroma, spicy/leafy/ fruity. Palate a little flat and falls away quickly. A little sprtzig.	

RBP Red Blended Wine - Previous Vintage - 28 Entries

Judged by Scott McCarthy

Class Comment

Overall a class of strong wines. Lower scoring wines showed mainly oxidative issues of lack of extraction during fermentation. Higher scoring wines showed a great fruit intensity and good winemaking.

RBP	1	Fantin / Loci / Taplin / Nelson	Cabernet Franc / Merlot 2005 / 2009		3	6	6.5	15.5	Lovely lifted nose. Red currant / bramble fruits. Rich palate but warm alcohol. Alcohol overwhelms fruit a little on palate.	Bronze
RBP	2	Peter Fisher	Cabernet Sauvignon / Cabernet Franc	2010	3	6	8	17	Vibrant garnet colour. Slight mint on nose, red fruits. Spicy oak. Great balance, good length and spice through palate.	Silver
RBP	3	Peter Fisher	Cabernet Sauvignon / Cabernet Franc	2007	3	5.5	8	16.5	Deep colour. Red currant / leafy nose. Good balance, long fine tannins, good extraction.	Bronze
RBP	4	Mario& Izabella Fantin	Cabernet Sauvignon / Merlot	2010	3	5	6.5	14.5	Rich, vibrant colour. Slight mint on nose with nice primary fruit. Good fruit on palate but not quite integrated as yet. Tannins a little firm. Acid a little high.	
RBP	5	Paul Finn	Cabernet Sauvignon / Merlot, SG=Dry	2010	3	6	6.5	15.5	Lighter colour but bright and vibrant. Nice lifted fruit. Vibrant, and slightly floral. Nice primary fruit but a little one dimensional. A little new oak would lift the palate.	Bronze
RBP	6	Wolle Estate Winery	Cabernet Sauvignon / Merlot	2010	3	4	6.5	13.5	Rich, dark colour. Slightly oxidised / aldehydic character on nose. Soft and balanced palate but check the SO2 level.	
RBP	7	A. Gillam / C. Ramsay / T. Ross	Cabernet Sauvignon / Merlot	2010	3	5	6.5	14.5	Deep garnet colour. Oak domineering the nose. Nice spicy palate with crunchy red fruits. Oak looks a little disjointed / artificial.	
RBP	8	Wolle Estate Winery	Cabernet Sauvignon / Merlot	2008	3	5.5	8	16.5	Nice brick red colour. Nose looks a little green/herbal. Lovely integrated palate. Good balance. Fine tannins.	Bronze
RBP	9	Mario& Izabella Fantin	Cabernet Sauvignon / Merlot	2008	3	6.5	6.5	16	Vibrant red colour. Nice fruit on nose. Black currant, some nice aged characters. Good oak. A little alcohol warmth on palate. Maybe a little overripe.	Bronze

<i>Class</i>	<i>JN</i>	<i>Certificate Name</i>	<i>Description</i>	<i>Vintage</i>	<i>App</i>	<i>Nose</i>	<i>Palate</i>	<i>Total</i>	<i>Comment</i>	<i>Medal</i>
RBP	10	Terry Nash	Cabernet Sauvignon / Shiraz 50% / 50%	2010	3	4.5	6.5	14	Bright garnet. Leafy/slightly herbacious nose. Well balanced, but just lacks a little bit of fruit intensity. Looks a little unripe.	
RBP	11	Terry Nash	Cabernet Sauvignon / Shiraz 80% / 20%	2010	3	5	7	15	Light colour, looks a little aged for a 2010 wine. Elegant style wine but may not age well.	
RBP	12	Robin Hick & Tony Kemm	Cabernet Sauvignon / Shiraz 60% / 40%	2008	3	6	8	17	Very dark/inky colour. Dark fruits on nose - mulberry/blackberry. Rich fruit on palate. Still very youthful.	Silver
RBP	13	Julie Game	Cabernet Sauvignon / Shiraz / Merlot	2006	3	5.5	7.5	16	Dark plum in colour. Nose starting to show wine's age - some development. Slight oxidative character carries over to palate. Still great intensity but has reached its peak.	Bronze
RBP	14	Phoenix Rising	Cabernet Sauvignon / Shiraz/ Merlot	2010	3	4	6.5	13.5	Nice bright colour, though a little light. Nose a little flat / lacks fruit. Palate a little disjointed - may need to get the fruit a little riper / more extraction.	
RBP	15	Ilia Vaskoski	Different varieties	2007	3	5.5	7.5	16	Rich/dark colour. Interesting nose. Nice lifted fruit - slightly floral. Nice sweet fruit on palate but tannins still aggressive - needs more time!	Bronze
RBP	16	Metung Wines	Durif / Shiraz	2009	3	5.5	8	16.5	Dense dark colour. Nose restrained at this time. Nice fruit on palate. Good weight. Spicy	Bronze
RBP	17	Vinko & Kathy Eterovic	Grenache / Shiraz, SG=13.5	2009	3	3.5	6.5	13	Good colour - some bricking on edge. Slight oxidation on nose. Nice fruit / minerality but moussey on finish.	
RBP	18	Stewart Godber	Grenache / Shiraz / Viognier	2010	3	4	6.5	13.5	Lighter colour. Pretty nose but seems to lack some intensity. Vibrant fruit on palate but a very light style. Might benefit from more extraction.	
RBP	19	Graham Scott	Merlot / Pinot Noir	2008	3	4	7.5	14.5	Nice vibrant colour. Lighter fruit on nose but lifted and pretty. Good weight and balance. Interesting blend. Good food wine.	
RBP	20	Winview Estates-Kangaroo Ground	Pinot Noir, SG=13.5	2010	3	4	6	13	High VA and high aldehyde. Keep an eye on SO2 levels and ullages during storage.	
RBP	21	Pepi Buden	Pinot Noir / Merlot 60% / 40%	2010	0	0	0	0	WITHDRAWN	
RBP	22	Dale Farmer	Shiraz / Cabernet Sauvignon 60% / 40%	2010	3	6	6.5	15.5	Vibrant cherry red. Lovely lifted red fruits/cherry. Good balance. Will integrate nicely with time.	Bronze
RBP	23	Terry Nash	Shiraz / Cabernet Sauvignon 65% / 35%	2009	3	6.5	8.5	18	Deep garnet red. Beautiful nose black currant and lifted oak. Seamless palate, good length.	Silver
RBP	24	Robin Hick & Tony Kemm	Shiraz / Cabernet Sauvignon 60% / 40%	2007	3	6	8	17	Dark dense colour. Inky nose, good oak and underlying fruit. Nice rich palate. Great fruit and well put together.	Silver
RBP	25	Greg & Jill Roberts	Shiraz / Durif	2010	3	6.5	7.5	17	Bright and vibrant colour. Rich bramble fruit. Palate needs some time for tannins to integrate.	Silver
RBP	26	Vinko & Kathy Eterovic	Shiraz / Grenache / Merlot, SG=14	2009	3	4	6	13	Deep / dense colour. Nose unfortunately quite oxidised. Oxidation also shows onto palate and dominates fruit.	
RBP	27	David Hart	Shiraz / Merlot	2008	3	6.5	8	17.5	Deep garnet colour. Intense fruit on nose / tarry characters. Nice fruit on palate. Good oak. Well integrated.	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>
RBP	28	Daniel Congiu / Jimmy Grammatikos	Shiraz / Cabernet Sauvignon / Merlot	2010	3	6	7.5	16.5	Vibrant garnet colour. Stewed rhubarb and bramble fruits. Spicy / fruit driven palate. Well constructed.	Bronze

RCC Red Cabernet Sauvignon or Cab Franc - Current Vintage - 19 Entries

Judged by	<i>Peter Willis</i> <i>Sarah Andrew</i>	Class Comment
		With a few exceptions a consistent class. Winemaking techniques obviously well advanced with varietal characters evident. The bouquets in this class were well advanced and typical. Alcohol levels varied considerably and need to be addressed for a class styling and to fit in with consumer expectations. Two wines stood out for high accolades and these styles are to be commended.

RCC	1	VIOLET TOWN WINEMAKERS	Cabernet Franc	2011	3	6	8	17	Absolutely clear graduations to rim. Plum hues. Nose: tobacco leaf, cigar box, orchard fruit (plums) and cassis and fruit of the forest, fresh and some violet. Raspberry, rhubarb, sweet fruits with integrated tannins. Medium palate with balance of fruit "character" and alcohol makes for a pleasant balanced finish.	Silver
RCC	2	Vincent Tallarida	Cabernet Sauvignon	2011	3	6	6	15	Good overall look, plum to russett to pink. Nose complex with notes of leather, pencil shaving, dried herbs - cassis, blackcurrant and elder flower. Sweet oak hints. Palate is green which detracts from some pleasant underlying berry characters. A little worried about "almond" characters.	
RCC	3	Wattiparinga	Cabernet Sauvignon	2011	0	0	0	0	Not judged. V.A. problem here? Colour is fire, most fungal. Depth of flavour OK.	
RCC	4	Brendan Bowe	Cabernet Sauvignon Bin 1	2011	3	6	7.5	16.5	Medium cherry hues. Hints of dried herbs (Italian), plums, white pepper and eggplant recently turned earth. Savoury - sweetish fruit, strawberry - yet dry, dusty tannins. Tremendous fruit driven wine with pleasing structure.	Bronze
RCC	5	Brendan Bowe	Cabernet Sauvignon Bin 2	2011	3	6.5	8	17.5	Clear defined core, cerise rim. Varietal drive on nose, fungi (good) sweet ongoing fruit - pencil shaving and pleasant leafiness. Dry finish, savoury with fine balanced tannin finishes long and overall balance of fruit/acid/alcohol produced a well-made wine.	Silver
RCC	6	Frank Galati	Cabernet Sauvignon	2011	2.5	5	5.5	13	Surprised by the colour, no depth - almost pink bits. Neutral, subdued nose lacking definition, some stewed rhubarb. Shows some V.A. characters on palate and nose. Fruit doesn't seem fully ripe - any disease issues here? But some rhubarb and blackcurrant notes a positive.	
RCC	7	Fantin / Loci / Taplin / Nelson	Cabernet Sauvignon B	2011	3	6.5	8.5	18	Plum to cherry, clear and glass holding. Nose shows quiet and deep complex style. Red currant, tobacco, cassis, subdued leather and subtle cedar. Palate shows astute winemaking. Plenty of characters including mocha, more berries, plums, hint of truffle. Firm integrated tannins, good length.	Silver
RCC	8	Julie Game	Cabernet Sauvignon	2011	3	6.5	9	18.5	Brooding, plum and traditional claret look. Youthful nose. Oak evident. Dark berries, cedar, cigar box and latent vanillin. Some fig at end. The finish has style and poise and has distinct cabernet sauvignon definition and very solid. Balanced brilliantly, huge potential.	Gold
RCC	9	Simone Smith & Troy Jarrett	Cabernet Sauvignon, SG=1.110	2011	3	6.5	7.5	17	Cherry core - terracotta meniscus. Clear but not bright. Nose: blackpepper, liquorice, anise, capsicum, dried herbs, tomato leaves, and blackcurrant. Good level of complexity due to all of these characters. Front palate fruits very complex and evident. Needs alcohol to fall away to be excellent.	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>
RCC	10	Matthew Drew	Cabernet Sauvignon	2011	3	6	6	15	Plum, cherry core and deep - clean savoury herbal and hint of white pepper, potato peelings - restrained. Coffee beans, beetroot, aggressive tannins. Nose was promising, palate disappointing especially in terms of weight.	
RCC	11	Two Twisted Twigs	Cabernet Sauvignon	2011	3	5	5.5	13.5	More cherry than plum, but starbright and consistent. Nose: some truffle but other green leaf vegetable including silver beet, spice cumin, blackcurrant and cassis - cedary hints. Green, harsh non-integrated tannins. Liquorice and cassis promises much on the nose but falls away due to tannic structures (green and harsh).	
RCC	12	Neagle/Cappellani	Cabernet Sauvignon	2011	3	5	5	13	Bright, vibrant hues cherry and vermillion tint. Huge eucalypt/pencil shaving/pepper / capers: Palate complex with beetroot, gum, raspberry - but lack of balance due to extraction and/or volatility?	
RCC	13	Nicholas Pane	Cabernet Sauvignon	2011	3	5	5.5	13.5	Not quite starbright but colour OK nevertheless plum. Varnish, nail polish, V.A. on nose. Some moccha and canned plums rather than fresh and subtle menthol. Quite a ripe style. Good tannins, with reasonable mouthfeel. Bits of plum and more moccha. Fairly simple yet acceptable.	
RCC	14	Ferntree Gully Wine Group	Cabernet Sauvignon Yarra Valley Seville	2011	3	5	5	13	Acceptable appearance could be deeper. Nose has questionable stylings including yeast; greenness and stalks. Borderline oxidation characters, but is also green/stalky and bitter almonds.	
RCC	15	Constantino Campanella	Cabernet Sauvignon	2011	3	5.5	7	15.5	Deep hue with severe plum depths. Nose initial mint which doesn't linger. Stewed fruits, white pepper and dried herbs which makes for an extractive package. Savoury, cedary and medium tannins, structure and balance. Well made.	Bronze
RCC	16	Paul Esposito	Cabernet Sauvignon	2011	3	6.5	9	18.5	Bright, plums/cherries, good core and scarlet. Nose leather shavings, cigar box, tobacco leaf, cassis, and cedar. Ripe fruit nose extremely satisfying. Palate moccha, dark chocolate, black cherries. Very good structure - balance and elegance.	Gold
RCC	17	Mike Williamson	Cabernet Sauvignon	2011	3	6	8	17	Deep typical young cabernet sauvignon. Core is excellent. Nose restrained. Secondary characters evident before the fruit. Rich and pleasant fruit styles grippy but stylish tannins and brooding dark fruit - Time is on its side.	Silver
RCC	18	Fantin / Loci / Taplin / Nelson	Cabernet Sauvignon A	2011	3	5.5	6.5	15	Claret colour, if a little dull. Tobacco and other herbal and vegetative characters on nose. Dry with style. Dark plums and beetroot. Finishes too early with pleasant fruit falling away.	
RCC	19	Ross McDonald	Cabernet Sauvignon, SG=0.95	2011	3	5	5	13	Concentration of colour is brilliant and scarlet. Menthol tones, sarsaparilla and raspberry. Lacking in oak, fruit bomb unsophisticated. Time will tell how it develops with such little acid.	

RCP Red Cabernet Sauvignon or Cab Franc - Previous Vintage - 51 Entries

Judged by Tim Shand

Class Comment

Fascinating class covering wildly different vintages and styles. Top examples had serious cabernet tannin, fresh ripe fruit and balance. Issues: Brettanomyces, VA from oxidation, premature aging in the 09's. Also, over acidification, over-oaking and over-ripe (raisined) fruit.

RCP	1	Neagle/Cappellani	Cabernet Sauvignon	2010	3	6	7	16	Clean, dusty nose. Eucalypt. Rustic style. Well made. Pepper. Touch lean/acidic.	Bronze
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<i>Class</i>	<i>JN</i>	<i>Certificate Name</i>	<i>Description</i>	<i>Vintage</i>	<i>App</i>	<i>Nose</i>	<i>Palate</i>	<i>Total</i>	<i>Comment</i>	<i>Medal</i>
RCP	2	Nicholas Pane	Cabernet Sauvignon	2010	2	5	7	14	Beany. Dilute. Clean enough. Nice mocha oak. Lacks depth and extraction. Dilute fruit-or not enough extraction during ferment. Sulphides as well-needs copper before bottling.	
RCP	3	Peter Fisher	Cabernet Sauvignon	2010	3	4	6	13	Great density and extract. Fault-slightly sweet. VA an issue-watch SO2 levels and keep wine topped. Corked? Wet hay smell.	
RCP	4	David Hart	Cabernet Sauvignon	2010	3	5.5	7	15.5	Touch of VA, & resinous wood character. Dry short finish. Lovely fruit though. Brettanomyces creeping in.	Bronze
RCP	5	Barbanera-Pecenko-Perucich	Cabernet Sauvignon Garage Hermitage	2010	3	5.5	6.5	15	Bit dank and lacks freshness for a 2010. Brooding dark red fruit. Brettanomyces fault (metallic nose & palate).	
RCP	6	Janet Macdonald	Cabernet Sauvignon	2010	3	5	5	13	Stressed, porty fruit. VA. Watch SO2 levels and barrel topping in future. Needs copper-sulphide issue.	
RCP	7	Howard Devlin	Cabernet Sauvignon	2010	3	5	6	14	Minty green bean nose. Overcropped, dilute fruit-winemaking is sound. VA creeping in-watch SO2 and topping	
RCP	8	Peter Di Fiore	Cabernet Sauvignon New french oak barrel	2010	3	5	6	14	Well made, but wine lacks tannin & density. Look for more intense fruit & more extraction during ferment. Brettanomyces is creeping in as well.	
RCP	9	Les & Diane Thomas	Cabernet Sauvignon	2010	3	4.5	8	15.5	Very ripe fruit. Spanish tannin-savoury, chewy, very old world-south European. Interesting wine-dodgy but cool.	Bronze
RCP	10	Two Twisted Twigs	Cabernet Sauvignon	2010	3	5	7.5	15.5	Varietal and well made, minty eucalypt note on nose is ideal for Australian cabernet. Sulphides-needed copper add.	Bronze
RCP	11	Richard Lukins/Alby Pintore	Cabernet Sauvignon, SG=1.098	2010	3	7	5	15	Touch too lean & ungenerous fruit for a medal. Well made. Watch fruit ripeness and acid levels.	
RCP	12	Wolle Estate Winery	Cabernet Sauvignon	2010	3	5	7	15	Too much oak (although good oak). Nice density, good fruit weight. Length here.	
RCP	13	A. Gillam / C. Ramsay / T. Ross	Cabernet Sauvignon	2010	3	4	6	13	Celery greenness. VA. Perhaps as a result of ferment problems. Watch rehydration of yeast, addition of nutrients and temperature. As well as cellar hygiene and SO2 levels.	
RCP	14	Matthew Drew	Cabernet Sauvignon	2010	3	5.5	7	15.5	Varnish, lean wine. Well made. Lacks weight and generosity. This comes from over cropped fruit usually.	Bronze
RCP	15	Mike Williamson	Cabernet Sauvignon	2010	3	5	6	14	Lovely fruit. Attenuated yeast character indicates a problematic ferment. Rack off gross lees earlier? Lacks tannin & mid palate sweetness, too much acid.	
RCP	16	Guido Brothers	Cabernet Sauvignon	2010	3	5.5	6.5	15	Well made. Clean & bright. Needed more guts from the fruit for a medal. Lacks fruit sweetness.	
RCP	17	Ivan Qualizza / Gavin Ellis	Cabernet Sauvignon	2010	3	6	8	17	Density of fruit here and ideal ripeness. Varietal. Clean. Long.	Silver
RCP	18	Frank Galati	Cabernet Sauvignon	2010	0	0	0	0	WITHDRAWN	
RCP	19	Phoenix Rising	Cabernet Sauvignon	2009	3	6	6.5	15.5	Touch of VA/varnish. Watch SO2 at bottling. Well made. Good thickness in the mid palate-suggests quality fruit.	Bronze
RCP	20	Vinko & Kathy Eterovic	Cabernet Sauvignon S, SG=14	2009	3	5	5	13	Tired and dried out. Brettanomyces-watch SO2 level and rack off lees more regularly.	

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RCP	21	Fantin / Loci / Taplin / Nelson	Cabernet Sauvignon B	2009	3	6	6	15	Lacks varietal definition. Well made. Evidence of fruit weight & mid palate.	
RCP	22	G Campanella . J Cosma	Cabernet Sauvignon Bin G	2009	3	5.5	6	14.5	Very minty. Chalky tannins. Aging a bit quickly. VA. Drinkable effort from 09.	
RCP	23	Alec Egyed	Cabernet Sauvignon, SG=0.96	2009	3	5	6	14	VA an issue. Key vessels full & made regular SO2 additions. Stripped, lean palate. Brettanomyces on finish.	
RCP	24	G Campanella . J Cosma	Cabernet Sauvignon Bin 0	2009	3	7	8.5	18.5	Great effort from 09. Sweet fruit, approachable serious cabernet. Good to see some tannin.	Gold
RCP	25	Neagle/Cappellani	Cabernet Sauvignon	2009	3	6	6	15	Intense pepper & eucalypt. Well made, clean & bright. Lacks depth & structure for me.	
RCP	26	Howard Devlin	Cabernet Sauvignon	2009	3	6	6.5	15.5	Dense fruit. Well made from 09. Touch sweet. Good drink.	Bronze
RCP	27	Steven Creber & Richard Moore	Cabernet Sauvignon 14.5% A/V	2009	3	5	5	13	Completely dried out. Acetic acid. Watch SO2 levels. Bitter tannin.	
RCP	28	Mike Williamson	Cabernet Sauvignon	2009	3	4.5	7	14.5	Confected fruit. Lovely weight of flavour, but slightly unpleasant finish. More air during ferment, & rack 2-3 times.	
RCP	29	Fantin / Loci / Taplin / Nelson	Cabernet Sauvignon A	2009	3	6	6	15	Good drink, good effort from 2009. Just holding together. Tannins a touch bitter. Lacks weight and freshness for a medal.	
RCP	30	Peter Fisher	Cabernet Sauvignon	2009	3	5	6	14	Very ripe fruit, lacks freshness. Woody smoky finish. Heat /stress of 2009 the problem here.	
RCP	31	Stan Gower	Cabernet Sauvignon	2009	3	5.5	6	14.5	Cheesy. Slight spritz. Smoke affected. Look at cooper in future pre-bottling.	
RCP	32	Doreen Druids	Cabernet Sauvignon	2009	3	5.5	6	14.5	Very advanced. Needs more guts from extraction during ferment. Fruit may have been dilute from overcropping.	
RCP	33	Julie Game	Cabernet Sauvignon	2009	3	6	6	15	Better. Lots of oak. Good drink. Lacks length for more.	
RCP	34	Barbanera-Pecenko-Perucich	Cabernet Sauvignon Garage Hermitage	2009	3	5	5	13	ripeness pushed too far. Mushroomy. Yeast issues? More racking, maintain So2 levels.	
RCP	35	Neagle/Cappellani	Cabernet Sauvignon	2008	3	6	6.5	15.5	Peppercorn. Still vital. Dusty tannins. Greenness an issue, but OK in cabernet. Almost Shiraz like.	Bronze
RCP	36	Peter Di Fiore	Cabernet Sauvignon	2008	3	6	6	15	Cured meat. Lovely drink. Lacks weight. Good drink - needs guts for more.	
RCP	37	Stan Gower	Cabernet Sauvignon Free run	2008	3	5	6	14	Touch spritz. Fermentation issues. Brettanomyces. Touch acidic.	
RCP	38	Stan Gower	Cabernet Sauvignon Pressings	2008	3	5	7	15	Lovely oak-good aromatics though. Hard and lean. Watch over acidification. Capsicum note holds it back.	
RCP	39	Spencer Field	Cabernet Sauvignon	2008	3	7	5.5	15.5	Bay leaf & herbs claret style. Great drink.	Bronze
RCP	40	Mike Williamson	Cabernet Sauvignon	2008	3	5	6	14	Umami and secondary yeast characters. Watch ferment health. Acid a touch hard.	
RCP	41	Howard Devlin	Cabernet Sauvignon	2008	3	6	8	17	Minty nose, well made. Density, good structure. ? On greenness. Claret style.	Silver
RCP	42	Vincent Tallarida	Cabernet Sauvignon	2008	2	5	6	13	Oxidised and advanced.	

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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	43	Neagle/Cappellani	Cabernet Sauvignon	2007	3	6	4	13	Brettanomyces.	
RCP	44	Crowded Cellars	Cabernet Sauvignon	2007	3	5	7	15	Yogurt. Some life here. Lovely tannin grip. Lacks length & guts for more.	
RCP	45	Graham Scott	Cabernet Sauvignon	2007	3	5	6.5	14.5	Varnishy, flavour a bit stripped. Heat affected. Drink now!	
RCP	46	Peter Di Fiore	Cabernet Sauvignon	2005	3	6.5	9.5	19	Great drink, still alive. Aging gracefully. Well done.	Gold
RCP	47	Vincent Tallarida	Cabernet Sauvignon	2005	3	5	5	13	Acetic acid & oxidation. Well past its prime.	
RCP	48	Carlaire Estate	Cabernet Sauvignon / Cabernet Franc 50% / 50%	2008	3	6	6	15	Slightly sweet & stewy. Well made.	
RCP	49	Carlaire Estate	Cabernet Sauvignon / Cabernet Franc 50% / 50%	2005	3	5	5	13	Too advanced. Bretty & tired.	
RCP	50	Phoenix Rising	Cabernet Sauvignon / Shiraz / Merlot Unoaked	2010	3	6	6	15	Good drink, lacks excitement for more. Needed a touch more copper. Savoury, dusty tannins a plus.	
RCP	51	Steve Brown	Cabernet Sauvignon B, SG=App 1.000	2010	3	6	6.5	15.5	Well made. Acid a bit tart. Excellent fruit ripeness. Grippy. Varietal tannins are a plus.	Bronze

RLC Red Less Common Varieties - Current Vintage - 11 Entries

Judged by Zenon Kolacz

Class Comment

Overall an exciting group of wines which I hope will grow in diversity and number. Minor faults but generally well made wines

RLC	1	David Hart	Chambourcin	2011	3	6	8.5	17.5	Garnet red colour, clean and bright. Subtle nose. No major flaws. No foxiness evident which is normally associated with the variety. Palate still quite raw but clean acids, good tannins. Should develop with time	Silver
RLC	2	David Hart	Durif Cool Climate	2011	3	6	8	17	Beautiful colour, spicy/peppery nose typical of cool climate wines. Hint co2. Palate displays good acid and tannins with pepper up front. Finishes a little short. Will be interested to see this wine next year	Silver
RLC	3	David Hart	Gamay	2011	3	5	6	14	Bright rose colour, leaning towards pink. Nose showing slight sweaty character with hint of H2S. Acid balanced but quite short on palate. A clean technically well made wine but lacking in typical characters	
RLC	4	Wattiparinga	Grenache	2011	3	5	7	15	Crimson colour. Leafy, green, stalkiness on the nose with a hint of spice. Stalkiness transfers to the palate a little which is quite soft	
RLC	5	Spencer Field	Lagrein	2011	3	4.5	6.5	14	Dark ruby colour. Nose shows sweaty sulphite characters which are off putting. Palate is flat with some green herbaceous nuances	
RLC	6	Danny, Zenon, Bill & Geoff	Lagrein, SG=Dry	2011	3	6.5	8.5	18	Deep ruby colour. Bright. Nose shows almost minty, peppery charaters. Quite good length on palate with soft acids and tannins in proportion. Well made wine that will continue to develop with careful cellaring	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>
RLC	7	Phoenix Rising	Sangiovese	2011	3	6	7.5	16.5	Brilliant ruby red colour. Primary fruit character being masked by slight sweatiness. Otherwise no major faults. Oak tannins dominate front and middle palates. Needs time to soften. Nice wine with food	Bronze
RLC	8	NonParEIL	Sangiovese	2011	2	5.5	7	14.5	Colour not representative of Sangiovese. Possibly oxidised. Nose virtually devoid of primary fruit characters but otherwise ok. Palate finishes with a bite at back of throat but otherwise ok. Unremarkable wine	
RLC	9	Trevor Drysdale	Tempranillo	2011	3	5.5	8	16.5	Good colour. Pencil shavings dominate nose but oak is subtle on palate which overall is quite soft. Acid dominating a little bit but will soften. Overall a pleasant wine to drink	Bronze
RLC	10	Wattiparinga	Tempranillo / Graciano	2011	3	5	7	15	Good colour. Malic/green characters on nose and palate detracting from otherwise "clean" wine. Would like to see in 12 months time	
RLC	11	Ross McDonald	Petit Verdot, SG=0.95	2011	3	6	7.5	16.5	Dense purple ruby colour. Appears to be highly alcoholic. Hint of green on the nose. Palate flat and soft but finishes short. Would benefit from blending with cabernet sauvignon or merlot to balance palate. Otherwise cleanly made. Still young, would like to see back next year	Bronze

RLP Red Less Common Varieties - Previous Vintages - 19 Entries

Judged by

Zenon Kolacz

Class Comment

A difficult class to judge due to variety of wines, variation in ages & apparent differences in sources of grapes and age of vines. One wine (cabernet blanc) was out of class and not scored as it is essentially juice from pressed grapes.

RLP	1	Wattiparinga	Barbera	2010	3	5	5	13	Deep red colour almost purple. Almost no nose & palate is flabby, lacking acid, and having unpleasant flavour on middle of tongue.	
RLP	2	Danny, Zenon, Bill & Geoff	Barbera, SG=Dry	2007	3	5.5	8	16.5	Some signs of brown but still worthy of full marks. Oak dominating nose, but not excessive or unpleasant. Soft acids indicating reaching peak. Otherwise balanced and easy to drink.	Bronze
RLP	3	Two Twisted Twigs	Cabernet Blanc	2010	0	0	0	0	OUT OF CLASS: No faults as such. Hot fruit and alcohol resulting in a "bordeaux" style dry white made from pressed cabernet fruit. No varietal character. A: 3 N: 5 P: 7 Total=15	
RLP	4	Wattiparinga	Dolcetto	2010	3	5.5	7.5	16	Nice ruby colour, clean & bright. Vegetal, no fruit character but good oak. Palate is slightly sweet as expected. Finishes a little short.	Bronze
RLP	5	Greg & Jill Roberts	Durif	2010	3	6	7.5	16.5	Bright, dark ruby colour. Oak is dominating but berry fruit evident beneath. No obvious faults. Soft wine on palate making it easy to drink now but may improve longevity. Overall very pleasant wine.	Bronze
RLP	6	Danny, Zenon, Bill & Geoff	Durif, SG=Dry	2007	3	6	7	16	Good colour. Integrated nose with fruit still evident. Palate is soft with good acid/tannin balance. Perhaps a little short in finish. Nice wine which should last a few more years.	Bronze
RLP	7	Crowded Cellars	Malbec	2010	3	6	8	17	Dark inky colour. Pleasant nose with oak more evident. Slight sweatiness. Palate shows characteristic green tinges but not unpleasant. Acid balance is good. A little short in finish, should be blended.	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>
RLP	8	Mario& Izabella Fantin	Nero D'Avola A	2010	2.5	5.5	7	15	Colour slightly brown. Oxidation or immature vines?? Very soft, subtle nose of red berries. Palate is light with soft acids finishing short. Pleasant but not inspiring indicative of young vines.	
RLP	9	Mario& Izabella Fantin	Nero D'Avola B	2010	2.5	5.5	7	15	Slightly darker than previous wine, but still not true to colour for the variety. Nose is more subdued but no glaring faults as such. Palate has reasonable acidity but finishes short. No characteristic fruit flavour.	
RLP	10	Danny, Zenon, Bill & Geoff	Refoschino, SG=Dry	2007	3	5	7	15	Good colour for old wine. Nose has strong confectionary character, almost ribena-ish. Palate exhibits red cordial colour. Not characteristic of the grape variety.	
RLP	11	Mario& Izabella Fantin	Sangiovese	2009	2.5	5	7.5	15	Loss of brilliance. Slight brown-ness evident. Dusty oak characters on nose, no fruit. Palate quite clean but lacking fruit character. Not too bad for a 2 year old sangiovese.	
RLP	12	NonParEIL	Sangiovese	2009	2	5	6	13	Loss of brilliance. Beginning to look "muddy". Nose displays overcooked, over ripe flavours which transfers to the palate. Poor example of sangiovese.	
RLP	13	Phoenix Rising	Sangiovese	2009	2.5	6	7.5	16	Colour loss for a 2 year old wine a little disappointing, but otherwise clean. Nose displays predominant pencil shaving oak nuances. Palate has good acid/tannin balance. Lacking fruit possibly due to warm climate origin.	Bronze
RLP	14	Darko Postruzin	Shiraz / Izabela	2008	3	5	8	16	Good deep colour. Nose showed initial sulphur which mostly disappeared on swirling. Palate is soft, medium length and well balanced. Pleasant to drink if you give it plenty of air.	Bronze
RLP	15	Trevor Drysdale	Tempranillo	2010	3	5	7	15	Good colour, slight confectionary on nose and on middle palate. Soft wine with nice tannins finishing a little short. Could do with a touch more acid. Good effort.	
RLP	16	Phoenix Rising	Tempranillo	2010	3	5	6	14	Bright but lighter in colour than typical for this variety. Hint of reductive sulphur on nose. Palate is quite flat almost flabby. Perhaps unripe fruit??	
RLP	17	David Hart	Tempranillo	2010	3	5.5	8	16.5	Bright deep purple colour. Old oak on nose but still ok. Nice acid/tannin balance on palate. Mid length but mostly front palate. Should develop well with nurturing and care.	Bronze
RLP	18	Michael & Jessie Clark	Tempranillo, SG=1.092	2009	3	5.5	6.5	15	Excellent colour for age. Nose seems a little closed but oak evident (toasty/coffee). Palate a little disappointing. Very short, no nuanus but otherwise a clean wine.	
RLP	19	David Hart	Tempranillo	2008	3	5.5	7	15.5	Colour good for age. Subtle nose. Palate pleasant, easy to drink. Should live a few more years.	Bronze

RMC Red Merlot- Current Vintage - 2 Entries

Judged by Scott McCarthy

Class Comment

All wines showing the harsh vintage conditions. Light colour, pretty fruit but lacking intensity and real varietal definition.

RMC	1	VIOLET TOWN WINEMAKERS	Merlot	2011	3	4	7	14	Very light in colour. Slightly vegetal with a ripe strawberry aroma. Nice sweet fruit and fine tannins. Just lacks some varietal definition.	
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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>
RMC	2	David Hart	Merlot	2011	3	6	6.5	15.5	Light in colour. Some green plum and gamey characters on nose. Good tannin structure, lacks a little fruit on palate.	Bronze

RMP Red Merlot - Previous Vintages - 13 Entries

Judged by Scott McCarthy

Class Comment

Overall a great class with the best wines showing elegance and structure. Lower scoring wines showed effects of oxidation or associated microbial spoilage. Oak choice is important. Some wines had great fruit but poor choice of oak.

RMP	1	Trevor Drysdale	Merlot	2010	3	5	8	16	Great garnet colour. Nice fruit with some oak showing through on nose. Great structure, good tannin and length, spicy.	Bronze
RMP	2	shishmish	Merlot	2010	3	4	6	13	Nice brick red colour. Oxidation / aldehyde on nose. Great fruit but spoilt by oxidation. Moussey. Watch SO2!	
RMP	3	Paul Finn	Merlot, SG=Dry	2010	3	6	8	17	Bright garnet colour. Leafy/earthy nose. Slight sulphide note. Elegant palate, well structured. Lovely.	Silver
RMP	4	Ivan Qualizza / Gavin Ellis	Merlot	2010	3	4	6.5	13.5	Bright cherry red. Nice fruit but a 'plastic' character on nose. Tannins assertive and need more time.	
RMP	5	William Loughlin	Merlot 100% Home grown fruit	2010	3	5.5	8	16.5	Garnet red, some bricking on edges. Bramble fruit and charry oak on nose. Rich integrated palate. Maybe a little ripe.	Bronze
RMP	6	Robert Chionna	Merlot	2010	3	5	7	15	Nice bright colour. Herbaceous nose. Sweet fruit and oak on palate. A good wine but the oak lets it down a little.	
RMP	7	Wolle Estate Winery	Merlot	2009	3	5	7	15	Brick red. Nice fruit on nose but a little 'edgy' microbially. Palate also shows a slight microbial influence.	
RMP	8	Robert Chionna	Merlot	2009	3	4.5	8	15.5	Deep garnet. Nose has nice red fruits but a little herbaceous. Nice palate weight and great structure. Will improve with time.	Bronze
RMP	9	Michael & Jessie Clark	Merlot, SG=1.092	2009	3	6	7	16	Deep vibrant colour. Nice fruit driven aromatics. Crisp / clean palate but acid a touch high.	Bronze
RMP	10	Paul Finn	Merlot, SG=Dry	2008	3	6.5	8.5	18	Very deep / rich colour. Great nose, ripe summer fruits. Good fruit, big tannins, good length, still ageing nicely.	Silver
RMP	11	Paul Finn	Merlot, SG=Dry	2005	0	0	0	0	TCA - unable to judge.	
RMP	12	George Wright	Merlot	2005	3	6	8.5	17.5	Lovely brick red colour. Nice developed fruit. Slight leafy character. Lovely integrated palate. Still has some life.	Silver
RMP	13	Steve Brown	Merlot, SG=App 1.000	2009	3	4	7	14	Nice bright garnet red. Vegetal note on nose of canned peas. Carries over a little on the palate. Well balanced, but finishes a little short.	

Class	JN	Certificate Name	Description	Vintage	App	Nose	Palate	Total	Comment	Medal
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RPC Red Pinot Noir - Current Vintage - 6 Entries

Judged by Geoff Anson

Class Comment

All of the wines were well made and show signs for an excellent future. Good fruit flavour in a wet year

RPC	1	NonParEIL	Pinot Noir	2011	3	6	8	17	Purple hues, bright, clean nose, fresh fruit, good fruit length, ripe, fine tannin, good acid	Silver
RPC	2	Chateau Thornbury	Pinot Noir	2011	3	5	7	15	Light, bright, little fruit on nose, clean, sweet fruit, light, long finish, light tannin. Simple wine	
RPC	3	Armin Anderl	Pinot Noir	2011	3	6	8.5	17.5	Red/purple hue, bright, red cherry, sweeter fruit, clean nose, big sweet mouth feel, ripe, fine tannin, low acid, long length	Silver
RPC	4	Robin Hick & Tony Kemm	Pinot Noir	2011	3	5.5	8	16.5	Red hues, simple ripe nose, clean, rich complex palate, red cherry, fine tannin, soft acid, long length	Bronze
RPC	5	Ralph Cadman	Pinot Noir	2011	3	5	7	15	Light, bright, light nose, little fruit, clean, strawberry palate, light, clean, light tannin, fresh acid	
RPC	6	Russell Savage	Pinot Poir, SG=13	2011	3	5.5	7	15.5	Red, bright ripe fruit nose, raspberry, light berry palate, sweet, light tannins, fresh acid	Bronze

RPP Red Pinot Noir - Previous Vintages - 20 Entries

Judged by Geoff Anson

Class Comment

A group of well made wines that show the importance of sourcing high quality, not overripe, fruit for pinot noir. More complexity would also help-try some bunches in the ferment. Top wine is an excellent example of aged pinot-well done.

RPP	1	Ralph Cadman	Pinot Noir	2010	2.5	5	6.5	14	Light, transparent, bright, light pinot nose, clean, creamy, tight palate, mercaptin, a simple wine.	
RPP	2	Emil & Milan Knezevic	Pinot Noir	2010	3	5.5	7	15.5	Dense colour, slightly dull, ripe jammy nose, non varietal, clean palate, ripe fruit, non varietal.	Bronze
RPP	3	Emil & Milan Knezevic	Pinot Noir	2010	3	5.5	7	15.5	Dense colour, slightly dull, ripe nose, jammy, clean, non varietal, ripe palate, pinot character, long finish, dry tannin, low acid.	Bronze
RPP	4	Terry Nash	Pinot Noir	2010	3	5.5	6.5	15	Brick red, light rim, developed nose, secondary aromas developing quickly, bitter extractive palate, short finish.	
RPP	5	Robert Chionna	Pinot Noir	2010	3	5.5	6.5	15	Bright colour, brick red, dusty nose, ripe, little fruit, sweet palate, medicinal edge, short.	
RPP	6	Armin Anderl	Pinot Noir	2010	3	5.5	7	15.5	Dark red, bright jammy nose, little varietal, rich palate, ripe pinot, dry tannins, low acid.	Bronze

<i>Class</i>	<i>JN</i>	<i>Certificate Name</i>	<i>Description</i>	<i>Vintage</i>	<i>App</i>	<i>Nose</i>	<i>Palate</i>	<i>Total</i>	<i>Comment</i>	<i>Medal</i>
RPP	7	Darko Postruzin	Pinot Noir	2010	3	5.5	7	15.5	Dark red, bright, sweet rich nose, non varietal, sweet fruit on palate, dry tannins, good finish.	Bronze
RPP	8	Adrian Utter	Pinot Noir	2010	3	6	7.5	16.5	Purple youthful colour, ripe fruit, sweet, some stalkiness, sweet palate, good tannin, lacking acid.	Bronze
RPP	9	Russell Savage	Pinot Noir, SG=13	2010	3	6	7.5	16.5	Dark red, bright, dusty ripe nose, sweet fruit, ripe palate, good tannin, lacking acid.	Bronze
RPP	10	G & B Opie	Pinot Noir	2009	3	6	7	16	Dark red hues, bright, matchsticks, mature nose, integrated, sweet fruit, drops away quickly, simple.	Bronze
RPP	11	Terry Nash	Pinot Noir	2009	3	5.5	7.5	16	Dark red hues, bright closed nose, ripe fruit behind, sweet palate, long finish, good tannins, lacking acid.	Bronze
RPP	12	Robert Chionna	Pinot Noir	2009	3	6	8	17	Red hues, bright, well integrated nose, ripe with pinot character, medium weight fruit, long length, good tannin and acid. Well integrated.	Silver
RPP	13	Robin Hick & Tony Kemm	Pinot Noir	2008	3	6	7	16	Light, bright, sweet fruit nose, integrated, developed, palate light, developed pinot characters, dry tannins,	Bronze
RPP	14	David Hart	Pinot Noir	2007	3	6	7	16	Red, bright, soft integrated nose, mature wine, sweet fruit, hollow in middle palate, menthol, long finish.	Bronze
RPP	15	Darko Postruzin	Pinot Noir	2006	3	5.5	6.5	15	Bright red, soft plum nose, non varietal, soft fruit palate, high acid, lacking varietal characters.	
RPP	16	Graham Scott	Pinot Noir	2006	3	5.5	7	15.5	Light red, bright, dusty, clean, little fruit, simple fruit, sweet, soft tannin.	Bronze
RPP	17	George Wright	Pinot Noir	2004	3	5	7	15	Pale red, bright still, simple jammy nose, little character, integrated palate, slightly jammy but some good developed pinot flavours. Soft finish.	
RPP	18	NonParEIL	Pinot Noir	2004	3	6.5	7	16.5	Deep red, bright, integrated mature nose, well aged pinot, palate ripe with strong tannin still, good length.	Bronze
RPP	19	NonParEIL	Pinot Noir	2003	3	5	6.5	14.5	Dark red, bright, soft ripe nose, some menthol, lack pinot character, well developed, integrated palate, sweet pinot character, good tannin. Nail varnish takes away from taste.	
RPP	20	Peter Di Fiore	Pinot Noir	2002	3	6.5	9	18.5	Bright red, integrated mature pinot nose, secondary savoury aromas, fruit sweet and soft, nice dry tannins, beautifully integrated.	Gold

RRC **Red Any Rosé - Current Vintage - 9 Entries**

Judged by *Geoff Anson*

Class Comment

Good styles of Rose - not too sweet. Taste should be of the variety used. The best wine shows good flavour & freshness.

RRC	1	Terry Nash	Pinot Noir Rosé	2011	3	6	7	16	Pale pink, bright lifted fruit, light, clean, crisp palate, light sweet fruit, fresh acid, sulphur	Bronze
RRC	2	Chateau Thornbury	Pinot Noir Rosé	2011	3	5	6.5	14.5	Bright fresh, little fruit on nose, palate short & thin, fresh acid	

<i>Class</i>	<i>JN</i>	<i>Certificate Name</i>	<i>Description</i>	<i>Vintage</i>	<i>App</i>	<i>Nose</i>	<i>Palate</i>	<i>Total</i>	<i>Comment</i>	<i>Medal</i>
RRC	3	Ralph Cadman	Rosé Cabernet Sauvignon	2011	3	5.5	5.5	14	Pink/orange, bright, subdued fruit, sweet bitter taste, light fruit, short	
RRC	4	Julie Game	Rosé	2011	2.5	5.5	6	14	Clean, slightly dull, subdued fruit, sweet palate but little fruit flavour, soft acid	
RRC	5	Phoenix Rising	Sangiovese Rosé	2011	3	5.5	5.5	14	Bright red, fresh cherry fruit, some mercaptins, good fruit masked by mercaptins. Short finish	
RRC	6	Constantino Campanella	Sauvignon Blanc / Cabernet Sauvignon	2011	3	6	7	16	Bright, light red, sweet clean fruit, light fresh palate, sauv blanc predominates, short finish	Bronze
RRC	7	VIOLET TOWN WINEMAKERS	Shiraz Rosé	2011	3	5.5	6.5	15	Pale pink, bright, ripe nose, better if fresher nose, simple palate, thin & short	
RRC	8	Eunony Hareenyha Wines	Tempranillo	2011	3	6.5	8	17.5	Pink, bright, clean fruity aromas, red cherry, sweet fruit, good acid, long finish	Silver
RRC	9	A. Gillam / C. Ramsay / T. Ross	Merlot	2011	3	5	7	15	Pale pink, bright, fruit marked by mercaptins, sweet fruit, good length, fresh acid.	

RRP Red Any Rosé - Previous Vintage - 5 Entries

Judged by Scott McCarthy

Class Comment

Very mixed styles of wine. Some wines looked too extracted and phenolic, perhaps they are a by product of saignee. Some wines overtly sweet losing their freshness and drinkability. Medal winning wine was best display of the style

RRP	1	G & B Opie	Pinot Rosé	2009	3	5.5	6.5	15	Lovely salmon/orange peel colour. Lifted sweet/ sour aroma. Very sweet, a little cloying on the palate. Could take a little more acid with such a sweet palate.	
RRP	2	Robert Lee	Rosé 2, SG=1.005	2010	3	4	7	14	Bright garnet- colour quite dark. Attractive nose- fresh strawberry/ dark cherry. A little heavy and 'dry reddish' on the palate for a rose style.	
RRP	3	Robert Lee	Rosé 1, SG=1.010	2010	3	4	6.5	13.5	Light cherry red- a shade too dark. Lifted floral nose- rose petal and violet. Very sweet. Would be a more approachable wine with less sweetness	
RRP	4	Erminio Marinelli	Rosé Shiraz / Grenache, SG=14	2003	3	4	7.5	14.5	Orange peel colour- attractive very high levels of so2- masks fruit on nose. Attractive bioled lolly confectionary palate. A little phenolic.	
RRP	5	Erminio Marinelli	Shiraz / Cabernet Sauvignon Rosé, SG=14	2006	3	5	7.5	15.5	Salmon/ orange skin in colour. SO2 showing on the nose. Some nice floral characters, orange blossom and rose water.	Bronze

RSC Red Shiraz- Current Vintage - 18 Entries

Judged by Lindsay Corby

Class Comment

Generally a sound class. Balancing oak inputs with fruit intensity and ripeness is a challenge. Wines mainly mid weight with top wines showing good fruit/oak/tannin balance.

RSC	1	DaMcDiPa Wine Coop	Shiraz Yarra Valley, SG=11 Deg P	2011	3	4	6.5	13.5	Attractive rose colour, a light magenta tint. Some sulphides on nose, probably a 1/4 to 1/2 part copper would help. Palate a bit disjointed.	
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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>
RSC	2	Munibung Winery	Shiraz 100%	2011	3	5	8	16	Medium red. Slightly stalky with some leesy/confection. Nice fine tannins, some fruit sweetness, slight bitter finish.	Bronze
RSC	3	Daniel Congiu / Jimmy Grammatikos	Shiraz	2011	3	5	6	14	Medium red. Aromatic oak, touch of VA. Oak-dominant, finish a bit tough.	
RSC	4	Two Twisted Twigs	Shiraz	2011	3	6	6	15	Medium light red. Nice oak/fruit aroma. Some underripe fruit characterers, tart acid and green apple, nice oak.	
RSC	5	Russ Henry	Shiraz, SG=995	2011	3	6	8.5	17.5	Bright medium red. Spice fruit cake, ripe aroma. Nice fine tannins, still some acid.	Silver
RSC	6	Phoenix Rising	Shiraz A	2011	3	6	6.5	15.5	Bright medium red, some magenta. Nice oaky/toasty notes, touch of spice. Elegant palate, nice oak flavours and balance.	Bronze
RSC	7	Brendan Bowe	Shiraz	2011	3	5	6	14	Medium red. Older oak aromas. Oak flavours and tannins.	
RSC	8	Armin Anderl	Shiraz Viognier 3%	2011	3	4	6	13	Medium red. Some sulphide, hiding fruit. Needs racking or copper, sulphides dominate although nice palate underneath.	
RSC	9	Wattiparinga	Shiraz	2011	3	5.5	8.5	17	Bright medium red. Toasty biscuity oak. Nice weight, some spice, medium length soft tannin.	Silver
RSC	10	Phoenix Rising	Shiraz B	2011	3	5	7	15	Medium red. Slight stalky oak (light toast?). Good tannins, touch of oak, lacks fruit.	
RSC	11	VIOLET TOWN WINEMAKERS	Shiraz	2011	3	4	6.5	13.5	Medium light red. Lacks aroma. Some front palate tannin but lacks flavour.	
RSC	12	Latina Family	Shiraz	2011	3	4	6	13	Medium, dark red. Showing aldehydes, oxidising, needs SO2 quickly. Nice tannins.	
RSC	13	David Hart	Shiraz	2011	3	6	8	17	Medium light red. Some berry/floral, hint of spice. Full tannins, ripe berry fruits, nice palate weight. Could handle some new oak.	Silver
RSC	14	A. Gillam / C. Ramsay / T. Ross	Shiraz	2011	3	6	6	15	Medium red, slight magenta. Ripe berries and spice. A bit tart on finish, chunky palate.	
RSC	15	David Wood	Shiraz	2011	3	4	7	14	Light red/nose. Dull oak aromas. Medium/light palate weight. Oak flavours.	
RSC	16	Ross McDonald	Shiraz, SG=0.95	2011	3	4	6	13	Medium dark red. Some ripe fruit but acetic acid overrides. Sour palate takes away from nice tannins.	
RSC	17	Steve Brown	Shiraz M, SG=App 1.000	2011	3	5	7	15	Bright medium red. Fresh oaky. Spicy oak, nice balance but lacks fruit.	
RSC	18	Steve Brown	Shiraz H, SG=App 1.000	2011	3	6.5	9	18.5	Medium red magenta. Soft oak, slight strawberry. Fresh berry, nice fine tannins, oak finish.	Gold

Class	JN	Certificate Name	Description	Vintage	App	Nose	Palate	Total	Comment	Medal
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RSP Red Shiraz- Previous Vintages - 48 Entries

Judged by Lindsay Corby

Class Comment

Vintage variation very visible (sorry...). Some bulk storage issues showing with microbial effects from ullage (the white film). 2008's stand out with good winemaking, oak and balance.

RSP	1	Brendan Bowe	Shiraz	2010	3	4	7	14	Medium dark red. Oaky spicy notes. Lacks middle palate, oak front, tart finish.	
RSP	2	Matthew Drew	Shiraz	2010	3	4	8	15	Medium red garnet. Older oak characters. Nice tannins, some fruit, fair balance.	
RSP	3	Dalmas - Pavlidis	Shiraz Bin 1	2010	3	4	7	14	Medium dark red. Slight medicinal aroma, with fresh oak. Nice oak and chocolate flavours / tannin a bit tough on finish.	
RSP	4	Armin Anderl	Shiraz Cool Climate 2010	2010	3	6	8.5	17.5	Dark red, intense. Toasty spicy oak. Nice oak, good fruit weight / length.	Silver
RSP	5	Kathy McMahon	Shiraz	2010	3	5	7	15	Medium dark red. Untoasted oak, bready. Fresh oak flavour and tannins dominate, some palate richness but not balanced.	
RSP	6	Gary Schipper	Shiraz	2010	3	6	7	16	Medium dark red. Some dried fruit and spice. Drying tannins, ripe/dried fruits, medium length.	Bronze
RSP	7	Terry Nash	Shiraz	2010	3	5	6.5	14.5	Medium red. Burnt toast aromas. Drying tannins dominate fruit.	
RSP	8	Russ Henry	Shiraz, SG=995	2010	3	4	6	13	Medium bright red. Touch of bottle stink that blows off. Harsh finish, tough tannins.	
RSP	9	Dalmas - Pavlidis	Shiraz Bin 2	2010	3	5	7	15	Medium red, Slightly green oak. Spicy with nice fruit, but oak holds it back.	
RSP	10	Ivan Qualizza / Gavin Ellis	Shiraz	2010	3	4	6	13	Medium red magenta. Some confectionary and alcohol sharpness. Nice tannins but plastic flavour from ullage bugs.	
RSP	11	Trevor Drysdale	Shiraz	2010	3	5	7.5	15.5	Medium red. Some toasty oak and fruity edge. Nice tannins, some fruit, lacks richness.	Bronze
RSP	12	Vinko & Kathy Eterovic	Shiraz A, SG=14	2010	3	4	6	13	Dark red. Slight plastic, dull oak. Big tannins but short on finish.	
RSP	13	Two Twisted Twigs	Shiraz	2010	3	4	8	15	Medium red garnet. Herbal, light toast. Sweet oak flavours, some spice.	
RSP	14	Gary Trist	Shiraz	2010	3	5.5	7	15.5	Medium red magenta. Spicy medium toast oak, dried fruit. Rich, spicy oaky, a bit drying.	Bronze
RSP	15	Robert Chionna	Shiraz	2010	3	5	7.5	15.5	Medium red. Touch of plastic, ullage bugs. Some sugar sweetness, spicy dried fruit.	Bronze
RSP	16	Howard Devlin	Shiraz	2010	3	6	8	17	Medium red magenta. Toasty oak, some spice. Nice tannins, medium weight, spice.	Silver
RSP	17	Peter Di Fiore	Shiraz New french oak barrel	2010	3	4	6	13	Medium light red. Slightly herbal, sweet and sour. Lightweight wine, acetic character just getting in the way.	
RSP	18	Vinko & Kathy Eterovic	Shiraz B, SG=14	2010	3	4	6	13	Medium red. Touch of plastic, ullage bugs. Ullage bugs spoiling wine.	

<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	Frank Galati	Shiraz	2010	3	4	7	14	Medium red. Herbal, green fruit? Nice palate weight, lacks fruit flavour.	
RSP	20	DaMcDiPa Wine Coop	Shiraz Yarra Valley, SG=14 Deg P	2010	3	5	8	16	Medium dark red. Some berry fruit and vanilla oak, but some aldehyde. Nice palate weight, medium tannins.	Bronze
RSP	21	Metung Wines	Shiraz	2010	3	5	7	15	Medium red. Some spice, green apple. Astringent tannins, unripe rhubarb fruit?	
RSP	22	Robert Lee	Shiraz	2010	3	4	7	14	Medium bright red. Sulphides . Needs copper. Nice palate richness but sulphides dominate.	
RSP	23	Nicholas Pane	Shiraz	2009	3	4	6	13	Medium red slight garnet. Showing aldehydes, cork issues? Aldehyde on the palate.	
RSP	24	Vinko & Kathy Eterovic	Shiraz S, SG=14	2009	3	4	6	13	Medium red. Plastic character, ullage bugs.	
RSP	25	Graham Scott	Shiraz	2009	3	4	6	13	Medium light red. Herbal / leafy cabernet like. Touch of fruit but sour finish.	
RSP	26	Armin Anderl	Shiraz	2009	3	5	7.5	15.5	Dark red. A bit eggy. Good intensity, nice mouthfeel, ripe fruits, subtle oak.	Bronze
RSP	27	Janet Macdonald	Shiraz	2009	3	4	6	13	Bright medium red. Liquorice, molasses, Some dimethylsulphide (DMS). Tart, out of balance with DMS.	
RSP	28	Julie Game	Shiraz	2009	3	5	7	15	Medium red magenta. Spicy oak. Nice tannins, spicy finish.	
RSP	29	David Hart	Shiraz	2009	3	5	8	16	Medium red magenta. Oaky, sappy green edge. Nice tannins, Some berry fruit to balance oak.	Bronze
RSP	30	Armin Anderl	Shiraz Cool Climate 2009	2009	3	4	8	15	Dark red. Some berry fruit covered by H2S. Nice palate weight but needs copper.	
RSP	31	Howard Devlin	Shiraz	2009	3	5	8	16	Medium red. Boysenberry fruit. Fine fruity lemon, nice balance.	Bronze
RSP	32	shishmish	Shiraz	2009	3	4	6	13	Medium light red garnet. Some mouldy fruit aromas. Oaky but mould dominates.	
RSP	33	Ilia Vaskoski	Shiraz	2008	3	4	8	15	Medium dark red. Old oak aroma. Full fine tannins some plummy fruit.	
RSP	34	Emil & Milan Knezevic	Shiraz	2008	3	6	8	17	Mid red. Bottle stink that cleared to show nice berry fruit. Nice tannins, some berry and oak finish.	Silver
RSP	35	Barbanera-Pecenko-Perucich	Shiraz Garage Hermitage	2008	3	5.5	8	16.5	Medium red, slightly cloudy. Stong oak. Oaky, nice roundness, juicy acid.	Bronze
RSP	36	Emil & Milan Knezevic	Shiraz	2008	3	6.5	9	18.5	Mid red garnet. Subtle toasty oak, dried fruit. Nice oak tannins, ripe fruit, medium weight.	Gold
RSP	37	G Campanella . J Cosma	Shiraz Bin 0	2008	3	6	8	17	Medium red. Toasty oak. Good integrated fruit / oak tannins.	Silver
RSP	38	Peter Di Fiore	Shiraz	2008	3	5	7	15	Mid light red. Toasty, heavy toast. Nice fruit but oak a bit strong.	
RSP	39	Peter Fisher	Shiraz	2008	3	5	7	15	Dense dark red. Curious oak character. Stray tannins, nice fruit, not balanced.	
RSP	40	Di Marco	Shiraz, SG=1.1	2008	0	0	0	0	WITHDRAWN	
RSP	41	Chateau Thornbury	Shiraz	2008	3	5	7	15	Mid red / garnet. Old oak aroma. Rounded palate, fine tannins, short finish.	

<i>Class</i>	<i>JN</i>	<i>Certificate Name</i>	<i>Description</i>	<i>Vintage</i>	<i>App</i>	<i>Nose</i>	<i>Palate</i>	<i>Total</i>	<i>Comment</i>	<i>Medal</i>
RSP	42	Di Marco	Shiraz, SG=1.1	2007	0	0	0	0	WITHDRAWN	
RSP	43	Spencer Field	Shiraz	2006	3	5	7.5	15.5	Medium red. Choc-mint. Nice start but tannins a bit strong, choc mint.	Bronze
RSP	44	Steve Brown	Shiraz, SG=App 1.000	2009	3	4	6	13	Mid red touch garnet. Showing smoke taint. Smoke not strong but affects palate.	
RSP	45	Steve Brown	Shiraz A, SG=App 1.000	2010	3	4	6	13	Bright red magenta. Slightly dirty. A bit tough on the finish, nice fruit at front.	
RSP	46	Steve Brown	Shiraz B, SG=App 1.000	2010	3	5	6	14	Bright red. Spicy oak. Sweet fruit at front but tart acid finish.	
RSP	47	Steve Brown	Shiraz M, SG=App 1.000	2010	0	0	0	0	WITHDRAWN	
RSP	48	Steve Brown	Shiraz H, SG=App 1.000	2010	0	0	0	0	WITHDRAWN	

RVA Red Sweet Any Variety (not fortified) Any Vintage - 1 Entries

Judged by Lindsay Corby *Class Comment*
Sarah Andrew

RVA	1	Darko Postruzin	Sangiovese	2010	3	4	7	14	Bright, red garnet, light colour. Stalky, green apple. Astringent tannis, not obviously sweet. Need to check SO2 levels	
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WAC White Riesling , Traminer - Current Vintage - 10 Entries

Judged by Sarah Andrew *Class Comment*
Peter Willis

A solid class despite all but one wine coming from the challenging 2011 vintage with potential disease issues. Overall, the wines were sound and showed varietal definition. There were a few issues with the nose to palate balance and finish of a few wines. One would question the time of picking (ripeness) and acid handling (tartaric if natural acid). The winner of the category finished with a harmonious nature - delightful.

WAC	1	Stewart Godber	Gewurztraminer	2011	3	5.5	6.5	15	Clear, bright with subtle blush and bubbles on appearance. Aromas of turkish delight, rose petals and elderflower, which fade in glass. Slight lack in flavour with a short flat finish. Check acid.	
WAC	2	Stan Gower	Riesling pH 3.0	2011	3	5	5.5	13.5	Clear, bright with green hue, subdued nose with dried straw with subtle talc, green apples, youthful. Dry, savoury with gooseberry fruit characters. Austere. Check acid fruit balance.	
WAC	3	Stan Gower	Riesling pH 3.2	2011	3	5.5	7.5	16	Clear, bright, pale green. Aromas of blossom, chrysanthemum, talc. Subtle lime, lemon sherbet and capsicum. Balanced palate with blossom and lime, balance in acid and medium plus finish. Good effort.	Bronze
WAC	4	Stan Gower	Riesling pH 3.1	2011	3	6	8	17	Clear, bright, pale hues. Aromas of lemon and lime, talc, honey notes, varietal definition, mandarin on nose as opens. Pleasant palate with possible indication of botrytis fruit. Fruit fades on back palate.	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>
WAC	5	Kathy McMahon	Riesling Botrytis	2011	3	4.5	6	13.5	Clear, bright, pale straw with gold highlights. Subtle bubbles (fine). Aroma of lime, lemon sherbert, blossom and elderflower/carnation - quite floral. Green apple peel. Palate has caramel and mandarin. Possibly a little too dry and lean for a botrytis. Any disease issues?	
WAC	6	Adrian Utter	Riesling	2011	3	6.5	8.5	18	Clear, bright with green hues and small bubbles. Aromas of citrus - lemon and lime, talc, subtle fennel. Palate is dry with medium plus acid and pleasant minerality. Lively finish that is well integrated. Balanced effort.	Silver
WAC	7	Julie Game	Riesling	2011	3	4	6	13	Clear, with defined core versus rim with very pale lemon. Subdued nose, with hint of lime and overriding fungal note. Malic acid on palate, quite harsh. Sharp finish. Check acid balance.	
WAC	8	Stan Gower	Riesling pH 2.9	2011	3	4.5	5.5	13	Clear and bright with very pale green hues. Aromas of lime, spritz, SO2, jasmine. Palate is lean with gooseberries and green characters. Acid is tart leading to a sharp finish. Check fruit ripeness and handling of acid.	
WAC	9	Armin Anderl	Riesling	2010	3	5.5	6	14.5	Clear and bright with tiny pale yellow hues. Aromas of pink grapefruit and blood orange - very pleasant. Slight herbs and zucchini flowers. Savoury, lean style with high acid and vegetal notes on palate. Crab apple, green apple skins. Crunchy acid suggestive of some under-ripe fruit.	
WAC	10	Ross McDonald	Riesling, SG=0.95	2011	3	6.5	9	18.5	Clear, bright with passing from green to yellow hues. Aromas of elderflower, blossom, seville orange. Delightful aromas - harmony. Fresh and lively palate with apple, green pear, elderflower and orange. Acid in balance with persistent and clean finish.	Gold

WAP White Riesling , Traminer - Previous Vintage - 4 Entries

Judged by Geoff Anson

Class Comment

An excellent class of well made wines. All show good fruit selection (ripe with great acid) and careful winemaking. All should continue to develop.

WAP	1	David Hart	Gewurztraminer	2008	3	6	7	16	Bright, clean, little colour development, clean rich gewurztraminer nose, clean, lifted, palate short, high acid, some fruit.	Bronze
WAP	2	Stan Gower	Riesling	2010	3	6	7	16	Bright, clean, pale yellow, chalky riesling nose, fresh soft palate, light clean fruit, fresh acid at end.	Bronze
WAP	3	Julie Game	Riesling	2009	3	6.5	9	18.5	Bright, clean, light yellow, lime complex nose, rich fresh acid on palate, fresh zingy fruit.	Gold
WAP	4	Chateau Thornbury	Riesling		3	5.5	7	15.5	Unknown age. Clear, light golden, musky ripe nose, clean, mature, lost fresh fruit aromas, light palate, sweet fruit, good length.	Bronze

Class	JN	Certificate Name	Description	Vintage	App	Nose	Palate	Total	Comment	Medal
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WBP White Other Blends - Previous Vintage - 2 Entries

Judged by Geoff Anson Class Comment

WBP	1	Pepi Buden	Chardonnay / Queen of the Vineyard 90% / 10%	2010	0	0	0	0	WITHDRAWN	
WBP	2	Pepi Buden	Chardonnay / Queen of the Vineyard 90% / 10%	2009	0	0	0	0	WITHDRAWN	

WCC White Chardonnay, Pinot Gris - Current Vintage - 9 Entries

Judged by Geoff Anson Class Comment

Some very well made wines. Lower scoring wines lacked fruit references or showed issues with spoilage during winemaking.

WCC	1	A. Gillam / C. Ramsay / T. Ross	Chardonnay	2011	3	5	7.5	15.5	Bright, clear, pale, ripe clean nose, limited chardonnay characterors on nose, clean chardonnay on palate, long finish, fresh acid.	Bronze
WCC	2	David Hart	Chardonnay	2011	3	6	8	17	Bright yellow/ green excellent colour, clean ripe chardonnay nose, lifted alcohol, clean chardonnay on palate, sweet fruit, fresh acid	Silver
WCC	3	Alec Egyed	Chardonnay, SG=0.94	2011	2.5	5	7	14.5	Bright, slight pinking, closed nose, non variatal, little fruit on palate, fruit acid.	
WCC	4	Armin Anderl	Chardonnay	2011	3	5.5	6.5	15	Bright, clear, pale, ripe nose, yeasty rather than fruit, driven, clean nose, light fruit on palate, acid dominates	
WCC	5	David Hart	Pinot Gris	2011	3	6	7	16	Bright, pale, lifted fruit nose, good varietal aromas, ripe, fruit on front palate, drops off quickly, slight bitterness (ok), clean acid.	Bronze
WCC	6	VIOLET TOWN WINEMAKERS	Pinot Gris	2011	2.5	3	5	10.5	Bright, yellow/ grey, too much colour for age, acetone overrides fruit, no fruit on palate. Watch cleanliness of equipment.	
WCC	7	Stewart Godber	Pinot Gris	2011	2	4	5	11	Pink, too much colour, little fruit on nose, alcohol on nose, no fruit on palate. Pick fruit when ripe, watch cleanliness of equipment.	
WCC	8	Ross McDonald	Chardonnay, SG=0.95	2011	3	5.5	7	15.5	Pale, bright, clean light fruit nose, light fruit on palate, acid strong but fruit carries through	Bronze
WCC	9	Ross McDonald	Pinot Gris, SG=0.95	2011	3	6.5	8	17.5	Bright, pale, clean nose, light fruit, some fruit sweetness on nose, clean fruit on palate, long fresh finish, clean wine	Silver

Class	JN	Certificate Name	Description	Vintage	App	Nose	Palate	Total	Comment	Medal
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WCP White Chardonnay, Pinot Gris Previous Vintage - 11 Entries

Judged by Geoff Anson

Class Comment

A solid class with the medal winning wines showing good fruit selection and winemaking. Most non medal wines were simple. It was very hard to split the two top wines - both excellent.

WCP	1	Wolle Estate Winery	Chardonnay	2010	3	5	7.5	15.5	Bright light yellow, dusty nose, light chardonnay aroma, slight leasy character, palate light fruit, dry finish dominates fruit.	Bronze
WCP	2	Phoenix Rising	Chardonnay Oaked	2010	3	6	8	17	Bright, pale, complex fruit / oak nose, integrated, sweet fruit, good length, light acidic tannin.	Silver
WCP	3	Robin Hick & Tony Kemm	Chardonnay Unwooded	2010	3	4.5	7	14.5	Bright, pale, anise nose, little fruit, clean fruit, simple palate, fresh acid.	
WCP	4	Phoenix Rising	Chardonnay B	2010	2.5	6	6.5	15	Bright, light yellow / pink hues, rich chardonnay nose, buttery, simple palate, light fruit, fresh acid, unbalanced.	
WCP	5	Terry Nash	Chardonnay	2010	3	6	7.5	16.5	Golden colour, bright, fresh fruit, oak, lifted nose, sweet palate, oak dominant, good fruit length.	Bronze
WCP	6	David Hart	Chardonnay	2010	3	6.5	8	17.5	Bright, pale yellow, ripe clean fruit, oak backbone, sweet palate, excellent fruit, long length, fresh acidity.	Silver
WCP	7	Emil & Milan Knezevic	Chardonnay	2010	3	4	6	13	Bright, pale yellow, lolly sweet nose, slightly caramel, simple palate carries through from nose. Watch winemaking - oxygen and cleanliness.	
WCP	8	Danny, Zenon, Bill & Geoff	Chardonnay, SG=Dry	2009	3	5	6	14	Bright, pale, dusty nose, little fruit, clean, simple sweetness on palate, little fruit.	
WCP	9	David Hart	Pinot Gris	2010	3	5.5	6.5	15	Bright, yellow/grey, clean pinot gris nose, sweet simple aromas, sweet palate dominates fruit, low acid.	
WCP	10	NonParEIL	Chardonnay	2009	3	6	5.5	14.5	Bright yellow ripe mature nose 'funky' and interesting, sour palate, lacking fruit, short.	
WCP	11	NonParEIL	Chardonnay	2010	3	5.5	7	15.5	Bright, yellow, clean simple nose, light palate, short, crisp acid.	Bronze

WLA White Less Common Varieties - Any Vintage - 6 Entries

Judged by Zenon Kolacz

Class Comment

Overall a good effort as homemade whites are difficult to make and control without good refrigeration techniques. A few faults involving slight H2S (hydrogen sulphide) which winemakers should take care with.

WLA	1	Danny, Zenon, Bill & Geoff	Arneis, SG=Dry	2010	3	5	7.5	15.5	Bright and clean colour, showing some initial spritz. Nose showing slight H2S. No discernable fruit. Palate dry finish, a little hot but otherwise good. Would suit being drunk with food.	Bronze
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<i>Class</i>	<i>JN</i>	<i>Certificate Name</i>	<i>Description</i>	<i>Vintage</i>	<i>App</i>	<i>Nose</i>	<i>Palate</i>	<i>Total</i>	<i>Comment</i>	<i>Medal</i>
WLA	2	Danny, Zenon, Bill & Geoff	Moscato Blanco, SG=2 Baume	2011	3	6	9.5	18.5	Bright clean wine with strong fruity nose reminiscent of Gewurtztraminer. Fruit carries through to the palate. Slightly sweet but not cloying. Excellent example of a spicy Moscato.	Gold
WLA	3	NonParEIL	Semillon	2005	3	5.5	8	16.5	Clean, bright straw colour. Alcoholic (legs) on glass. Oak evident on nose perhaps hiding hint of H2S. Palate acidic, mouth filling and a little drying. Overall though a good wine. Lacks citrus character.	Bronze
WLA	4	Danny, Zenon, Bill & Geoff	Viognier, SG=Dry	2011	3	6	7	16	Pale, almost colourless. Aromatic "warm" nose, extending to palate. Glycerol evident which provides mouth feel over the acidity of the wine. Quite a good example of the variety. Should develop.	Bronze
WLA	5	Spencer Field	Viognier	2011	3	5	6.5	14.5	Good bright clean colour. Nose is lacking fruit character as such. Almost non-descript. Slightly hessiony. Palate quite clean, middle palate acidity hot on tongue with hint of bitterness at back of throat.	
WLA	6	Ross McDonald	Chenin Blanc, SG=0.95	2011	3	5	6.5	14.5	Good colour, clean and bright. Nose ranges from non descript to slight "toe jam" character. Not characteristic of the variety. Palate slightly flinty but with hint of citrus notes. Quite hot on the palate - OK wine but nothing outstanding.	

WSC White Sauvignon Blanc - Current Vintage - 7 Entries

Judged by

Geoff Anson

Class Comment

A good class. Clean winemaking techniques. High acidity probably due to cool year. Top wine, very well made - appears to have small traminer addition. (allowed up to 15%)

WSC	1	Gary Trist	Sauvignon Blanc	2011	3	6	7	16	Bright, very light colour, lifted nose, clean, sour blanc aromas, clean palate, good fruity, slight sweetness on finish, pronounced acid	Bronze
WSC	2	Alec Egyed	Sauvignon Blanc, SG=0.94	2011	2	4	6	12	Pink/brown colour, bright, flat nose, (oxidised) little varietal, clean short palate, high acid, some sav. Blanc flavour on finish	
WSC	3	Danny, Zenon, Bill & Geoff	Sauvignon Blanc, SG=Dry	2011	3	6	8	17	Bright, light golden colour, spicy nose (traminer like), clean palate, good fruit/acid balance. An excellent wine, but more towards traminer than Sav. Blanc	Silver
WSC	4	Nicholas Pane	Sauvignon Blanc	2011	3	5	7	15	Bright light colour, yeasty but clean nose, not varietal, short palate, high acidity, good sav blanc finish	
WSC	5	Constantino Campanella	Sauvignon Blanc	2011	3	5	6.5	14.5	Bright, some spritz? Vegetative nose, little fruit, ripe palate, long finish, strong acid.	
WSC	6	Adrian Utter	Sauvignon Blanc	2011	3	6	6.5	15.5	Bright, light golden colour, ripe nose, clean, lifted alcohol, bitter palate, long fruit finish	Bronze
WSC	7	Ross McDonald	Sauvignon Blanc, SG=0.95	2011	3	5	7	15	Bright, light golden, closed nose, clean, some sugar sweetness but not fruit, clean sav blanc fruit on palate, high acid, good palate length.	

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

Judged by *Geoff Anson*

Class Comment

A good wine, let down by the nose. Ensure adequate feeding and yeast during fermentation.

WSP	1	Nicholas Pane	Sauvignon Blanc	2010	3	4.5	7.5	15	Bright, light golden, slight mercaptins overpower fruit aroma some fruit sweetness, sweet fruit on palate, long palate, fresh acid.	
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WVA *White Sweet Any Variety - Any Vintage - 1 Entries*

Judged by *Geoff Anson*

Class Comment

A simple wine. Cleanly made.

WVA	1	Alec Egyed	Ice Riesling Kit Wine, SG=1040	2009	3	5	6	14	Slightly pale, dusty nose, light riesling aroma, lacks expected sweet/rich aroma, apricots/sugar on palate, short finish, simple.	
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Pro Class - Comments

Judged by: Sarah Andrew, Peter Willis

A mixed class with only two clear highlights. The wine of the class was a standout with time on its side. Several wines were beyond their best which was a little disappointing for the pro-class. Across the range varietal definition was pleasing. The Italian variety Dolcetto was exciting to sample and encouraging for the future of alternative varieties.

Entry No.	Description	Comments	App	Nose	Palate	Total
1	Shiraz 2008	Clear deep core, plum, with fading rim. Evidence of Brett, funky nose, ripe plum, moccha. Palate of red berries, plum, possible over-ripe and extracted fruit. Not to cellar. Sweet notes on palate.	3	5	6.5	14.5
2	Cabernet Sauvignon 2009	Clear, plum deep core and small rim. Nose of blackcurrants, cassis, truffle, leafy, hint of dry tobacco, tomato leaf. Savoury dry palate which matches the nose - blackcurrant dominant. A balanced wine with good use of oak.	3	6	7.5	16.5 B
3	Pinot Noir 2010	Clear, classic broader rim, lighter plum with garnet rim. Brett on nose, with underlying plum and cherry and earthy notes. Subdued palate with dull fruit due to Brett issue. Disappointing.	3	4.5	5.5	13
4	Merlot 2010	Clear with deep core and small rim. Nose of plum with a hint of eucalypt plus sweet cherry aromas (glace). Savoury palate with integrated structure and a sweet lift from the fruit. Soft texture and balance.	3	6	7	16 B
5		WITHDRAWN				
6	Sparkling Cabernet Sauvignon 2007	Defined core versus rim, deep plum core. Very deep colour - showed fine persistent bubbles. Berried fruits - blackcurrant juice with earthy and leafy notes. Generous mousse on palate, savoury berries with soft finish - sweet notes, bubbles on rim of glass suggest carbonation.	3	5	6	14
7	Merlot 2006	Clear, broad core with plum colours and slight orange rim. Plums on nose, cooked fruit, secondary characters with earthy notes. Ripe palate with developed fruit - drink now, possibly beyond its best. Finish fades on back palate.	3	5.5	6.5	15 B
8	Shiraz 2008	Clear with plum core and fresh pink rim. Menthol nose with nuts, dried herbs and sweet plum notes and vanilla. Sweet palate which suggests over-ripe fruit which detracts from the overall quality.	3	5	6	14
9	Merlot 2008	Clean with defined core, plum colour with fading rim. Nose offers dried fruit characters, figs, prunes, dates, with subtle menthol. Palate is sweet offering fortified characters, residual sugar and sadly lacks acid. Too sweet.	3	5	5	13

Pro Class - Comments

10	Petit Verdot 2008	Clear with purple colour and fine pink rim - youthful. Nose offers violets, dried herbs and leafy characters. Fruit includes dark plums, blue-berries and hint of spearmint. Palate is dry and savoury with persistent tannings. Violets and plums. Drink now as fruit expression is at its best.	3	6	7.5	16.5 B
11	Grenache 2009	Clear with deep crimson core. Concentrated nose with black-currant juice, pistaccios, leafy-floral (petal) character, tomato vine and bramble. Palate offers concentrated dark berry flavours, sweetness, possibly from ripe fruit. Fades on back palate, lacking in acid.	3	5	7	15
12	Dolcetto 2010	Defined core versus rim with plum colours. Aromas of violets, roses, tar, salty characters and dried vegetal leaves. Savoury, dry, brooding fruit with plums and dark berries. Sweet roses and violets. Balanced with good length and persistent finish.	3	6	7.5	16.5 B
13	Pinot Noir 2008	Defined core versus rim with typical broader rim. Earthy, leafy, savourybramble aromas on nose. Ripe plum fruit suggests warm vintage or possibly over-ripe fruit. Palate lacks acid and suggests ageing has passed its best.	3	5	5	13
14	Pinot Noir 2010	Clear, bright defined core of light plum. Clean, youthful aromas of plum, cherry, forest floor and subtle vanillin from oak. Subtle bramble, and truffle. Savoury and dry palate, with red berries, earthy contribution and almost sour tannin back palate - pleasant as varietal definition.	3	6	7.5	16.5 B
15	Chardonnay 2008	Clear right, straw yellow with golden hues. Nose of straw, yellow apples, pear, brioche - bready character. Fresh on palate, apple peel, nuts, creamy and balance of acid, alcohol and weight. Melon characters on back palate. Well made - not to cellar.	3	5.5	6.5	15
16	Chardonnay 2011	Bright, straw yellow with gold highlights. Ripe melon (cantalope), peach a touch tropical (guava). Savoury with high acid (tart). Pleasant fruit characters but is disjointed. Possible slight oxidation due to colour and palate.	3	5	5.5	13.5
17	Shiraz 2010	Deep purple core - almost inky. Aromas of eucalypt, menthol, plums and red berries, vanilla, spice - cinnamon. Palate dry and savoury with sweet plum notes and cherry, vanilla wrapped in fine tannins and balance of alcohol and oak. Youthful, yet to reach its best. Length delightful. Smart wine.	3	6.5	9	18.5 G
18	Cabernet Sauvignon 2009	Deep core - plum. Savoury with black currants, earthy leafy characters, white pepper, capcicum, truffle, leather. Palate is varietal with black currants and capcicum, dried herbs and medium tannins. Youthful, still needs time but has the balance to go the distance.	3	6	8	17 S
19	Merlot 2010	Plum broad core, clear. Aromas of dark berries, plum and vanillin from oak. Dried herbs on nose as wine opens up. Dry on palate with prominent tannins which carry from front to back palate. Savoury, earthy, grippy. Youthful still. Needs time - a good food wine. Drink 2-5 years. Classy merlot.	3	6	7.5	16.5 B

Pro Class - Comments

20	Chardonnay 2009	Clear, bright, gold highlights. Aromas of stone fruit (peach, melon) breadcrumbs, cashews, vanillin. Palate offers sweet fruit characters and stone fruit flavours. Alcohol in balance but lacking in acid on back palate.	3	6	6	15
21	Cabernet Sauvignon , Petit Verdot, Shiraz, Merlot, Pinot Noir, Durif (NV)	Clear, crimson core. Aromas suggest cooked/stewed fruit; candied, ripe cherries and red plums with vanilla spice. Sweet liquorice on the palate with anise, glazed cherries, boiled lollies and easy finish.	3	5	5.5	13.5

OutOfClass Class

Judge: Patrick Eckel

God loves these lost sheep and so do we !

				App.	Nose	Pal.	Total
1	Trevor Roberts	2001 Heathcote Shiraz	Deep red hue, lighter red towards the rim. The nose has pencil shavings, dark fruits and a touch of alcohol. The palate has intense spice with a touch of licorice, the tannins are firm and framing with the wine having good length and subtle oak.	3	3.5	8.5	15.0
2	Trevor Roberts	2008 Heathcote Shiraz	Deep red in colour, slightly browning colour around the rim. Drying plum and cedary oak on the nose. The palate has excellent depth and rounded tannins, dark plum and a touch of aniseed on the finish.	3	5.5	8.5	17.0
3	Frank Galati	Shiraz (withdrawn RCP No. 18) 2011	Light red in colour, peppery smokey nose with red fruits. The palate is sour with harsh acid and soft fruit.	2.5	5	7	14.5
4	Mario Di Pilla	Shiraz (Withdrawn Pro Class No 5)	Slightly browning red in colour, pepper and capsicum on the nose. The palate is completely out of balance with a heavy influence of acid, with the palate being oily in texture.	2	4	7	13.0
5	Graham Scott	Novelty Class 3: Verjuice Cabernet Sauvignon.	Novelty Class 3: Verjuice Cabernet Sauvignon. Well made, sweet style. Better served on a salad rather than in a wine glass. Too rigorous a liquid to taste straight. (Judged by Greg Martin)	3	6	6	15.0
6	Len & Diane Thomas	CFR1: Orange Liqueur	Lovely golden hue, sweet marmalade on the nose, syrupy orange on the palate that is enhanced by brighter orange zest characters.	3	6	7	16.0
7	Len & Diane Thomas	CFR2: Orange and Coriander Liqueur	Light yellow in colour, coriander dominates the orange on the nose. The palate has celery and orange character with coriander more dominant on the finish. There is a good balance of sweetness.	3	5	7.5	15.5

Wine Show Directors Comments

The community spirit of the Eltham Wine Guild is alive and well. It started on Friday evening with members travelling from all over Melbourne and beyond assembling, with no fuss, to haul wine cartons and setup tables and glasses; some members have been doing this for over 20 years. On Saturday, the judging day, we had over forty member helpers, associate judges and stewards helping with good cheer. What was remarkable was the positive sense of fellowship which to me was the most pleasing result of the show. Our judges were very thorough and I was pleased to see member associate judges really enjoying the day and learning from our patient senior judges.

This is the second year that we have conducted the Hybrid Class which is a wine which is a combination of grape and country (or fruit) ingredients. The benefit of this wine class is that you can, quite cheaply, elevate the fruit flavour levels of a lesser grape wine. Some outstanding examples this year include Purple Basil & Cabernet Sauvignon, Cabernet Sauvignon & Redcurrant and Orange & Riesling.

Another innovation this year was the formation of the Pro Class which is aimed at members of the Guild and their families that have graduated from amateur status and are in fact starting to sell their wine in the marketplace. We don't want to lose their fellowship and we also wish to celebrate and support their success.

The current vintage reds have taken a battering these last two years with smoke taint from the 2009s and Downy Mildew from the 2010s, the good news from the judges is that for those that were patient the 2008s are looking very good right now.

It is with great pleasure that I announce that the Jo Illian Award for 2012 will be awarded to the best current vintage (2012) Shiraz!!

It's dangerous to single out individuals but I would like to give a special mention to some members that have gone above and beyond and beyond some more this year, namely Gary and the IT team, Chris Kearney with Logistics and Mario with the catering.

So Happy Winemaking, and thank you for all the support for this year.

Cheers

Greg Martin

Eltham Wine Show Director 2011.

42nd ANNUAL ELTHAM HOME WINEMAKERS SHOW

WINE CLASSES

COUNTRY WINES

CBE	Berry 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 (2011) vintage
WAP	Riesling, Traminer	<u>P</u> revious vintages
WCC	<u>C</u> hardonnay, Pinot Gris	<u>C</u> urrent (2011) vintage
WCP	<u>C</u> hardonnay, Pinot Gris	<u>P</u> revious vintages
WSC	<u>S</u> auvignon Blanc	<u>C</u> urrent (2011) vintage
WSP	<u>S</u> auvignon Blanc	<u>P</u> revious vintages
WBC	Other <u>B</u> lends	<u>C</u> urrent (2011) vintage
WBP	Other <u>B</u> lends	<u>P</u> revious vintages
WLA	<u>L</u> ess <u>C</u> ommon White varieties	<u>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 (2011) vintage
RSP	<u>S</u> hiraz	<u>P</u> revious vintages
RCC	<u>C</u> ab Sauvignon or <u>C</u> ab Franc	<u>C</u> urrent (2011) vintage
RCP	<u>C</u> ab Sauvignon or <u>C</u> ab Franc	<u>P</u> revious vintages
RMC	<u>M</u> erlot	<u>C</u> urrent (2011) vintage
RMP	<u>M</u> erlot	<u>P</u> revious vintages
RPC	<u>P</u> inot Noir	<u>C</u> urrent (2011) vintage
RPP	<u>P</u> inot Noir	<u>P</u> revious vintages
RBC	Other <u>B</u> lended Reds	<u>C</u> urrent (2011) vintage
RBP	Other <u>B</u> lended Reds	<u>P</u> revious vintages
RRC	<u>A</u> ny <u>R</u> ose	<u>C</u> urrent (2011) 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 (2011) vintage
RLP	<u>L</u> ess <u>C</u> ommon varieties	<u>P</u> revious vintages
RVA	Sweet Red Any <u>V</u> ariety	<u>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

NOTE: Jo Ilian Trophy this year is for the best Hybrid wine