

*Eltham & District  
Winemakers Guild Inc.*



***41st Eltham Home Winemakers  
Show 2010  
Result Sheets***

# Our Judges

## Geoff Anson

### Barwon Ridge Wines

Geoff has been a member of Eltham Guild for almost 20 years and has won several trophies and many awards in amateur shows. He has now established Barwon Ridge Wines Geelong with Ken King and is the joint winemaker. He and Ken have a particular penchant for Pinot

## Paul Bishard

Paul is a Retail Wine Manager, who has worked around wine for 15 years. He has been involved as an Associate Judge at the Melbourne Wine Show, as well as working most recently as a Judge with the Frankston Amateur Winemakers Guild. This provides him with the ability to see wine that is made by people who are like him are truly passionate about all things vinous

## Alan Blackman

Alan has been an amateur winemaker since 1980 and is an ex president of the Guild. After living in Blackburn for 14 years his double garage has never had a car in it (it's full of wine and associated equipment). He has made ever increasing volumes of wine up to around 2.5 tonne in 2004. Alan has a diploma in winemaking from NMIT and privately produces wines under the 'Sitting Duck' label. Alan's industry experience includes 6 months and vintage at 'Innocent Bystander' as assistant winemaker / maintenance. Alan continues to hone his skills at home, preferring to watch nature take its course and enjoys the challenges of making wines from all materials

## Andy Browning

Andy has been making wine since 1997 working at Howard Park Wines and Plantagenet Wines in Western Australia. He now works at Delatite Winery in Mansfield

## Travis Bush

Travis has worked in the production side of winemaking for the past 17 years. Generally based in Victoria and has also had vintage experiences in Rhone - France, Rhinegau - Germany and Catalunya - Spain. Currently his role is Senior Winemaker at Sticks in the Yarra Valley where the primary focus is Pinot Noir and Chardonnay table wine

## Sergio Carlei

Sergio holds a Bachelor of Applied Science (Wine Science) CSU 1996 and Bachelor of Science (Melb Uni) 1983. Winemaker and Director of Carlei Wines and Turners Crossing Wines – 5 Red Stars Halliday 2011. Won trophies at both amateur (including Eltham) and professional shows. Winemaking commercially since 1994. Special interest in Biodynamic Winegrowing

## Lindsay Corby

A lecturer in Wine Production and co-ordinator of the Master of Wine and Wine Appreciation program at La Trobe University, 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, and teaching degree subjects in viticulture and wine production and wine appraisal in 2000

## Karen Coulston

### Hills of Plenty Winery

Karen is a winemaker with a degree in wine science from Charles Sturt University. She operates Hills of Plenty Winery and consults to other winemakers. A former member of the Guild, who turned professional, Karen's on-going support is gratefully received. Karen has judged wine at Eltham and Daylesford and has conducted wine appraisal classes for NMIT

## Rocco Esposito

Rocco is a sommelier, currently working in marketing as well as running his own consultancy business - Drink Wine – he has been in the industry for 16 years. After completing his hospitality diploma in Italy, he has worked in fine dining for many years, abroad and in Australia, and opened his own restaurant / wine bar in Beechworth: Wardens Food & Wine. In 2009 he was the recipient of The Age Good Food Guide Wine Service Award. For three years he has was an associate judge at the Rutherglen Wine Show

## Harry Gilham

Harry has been associated with the Eltham & District Amateur Winemakers Guild since 1981 and has been inspirational to many amateur winemakers over the years. "If you can eat it, you can make wine out of it!" is how he has introduced his winemaking classes at the local Living and Learning Centre. Harry has accepted invitations to judge at 30+ shows since 1992, covering Seymour, Lilydale, Hobart and of course his home territory, Eltham...

## Martin Grinbergs

### Microvin Services

Martin is an industrial microbiologist specialising in alcoholic fermentations. He participated in the rebirth of St Huberts Wines and the establishment of Lillydale Vineyards. Currently, he is the principal of MicroVin Services which provides consultancy in winemaking and laboratory analytical services to professional and amateur winemakers. He lectures in Wine Microbiology and Biochemistry at LaTrobe University.

## 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 18 months

## Wayne Hewett

Wayne is currently winemaker for Rebello Wines, a fruit winery on the Mornington Peninsula associated with Sunny Ridge Strawberry Farm. He has been making fruit wine for over 20 years. He has been chief judge at the Hobart (Australian) Fruit Wine Show since 2008, and this year judged at the Cairns Fruit Wine Show as well as being associate judge in the Amateur Section at the Victorian Wine show at Seymour. He has had considerable local and international success with his wines

## Greg Martin

Greg has been the managing director of Liquid Assets Wine Storage based in Tullamarine, for the last 8 years. In this role he assesses and recommends wines to domestic collectors and oversees buyers. 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

## 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

## Chris Myers

Chris has been an amateur winemaker for thirty years and is a life member of the Frankston Amateur Winemakers Guild. He was their Winemaker of the Year for twelve years running and has taken out major trophies from most of the amateur shows. Chris has judged the Frankston Wine Guild's Annual show for the past sixteen years and annually judges the Red Hill Agricultural Show and the Wodonga Wine Show. He conducts wine classes each year for the Frankston Guild and his main interest and expertise is in country wines

## 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.

## Richard Webb

Richard worked with Australian Winemakers for 12 vintages, and was a familiar face at their North Melbourne store. He co-ordinated the Australian Winemakers wine school program in which many small winemakers all over Australia trained, including a number from the Eltham winemaking community. Previously, Richard has been a Guild member with an impressive show record of Trophies and Medals, mainly for sparkling wine. With his passion for winemaking and keen, experienced palate Richard makes a valuable contribution to our Judging panel

## Award Winners

### Country & Grape

<i>Best Hybrid Wine</i>	Liquid Assets	\$50	David Hart	HYB 3	Beetroot/Pinot Noir 80/20 2010
<i>Best Liqueur</i>	Greensborough Home Brewing	\$50	Greg + Jill Roberts	LIQ 18	Orange Blood 2010
<i>Best Novelty Entry</i>	Costante Imports	\$50	David Wood	NOV 1	Rhubarb Champagne, SG=1.020

### Country Wines

<i>Best Berry Wine</i>	Liquid Assets	\$50	Russ Henry	CBE 29	Raspberry, SG=1030 1998
<i>Best Herb Grain Flower or Vegetable</i>	Liquid Assets	\$50	Mario & Jeanne Anders	CVE 16	Ginger 2010
<i>Best Mead &amp; Derivatives</i>	Liquid Assets	\$50	David Hart	CME 6	Mead, SG=1.02 2009
<i>Best Other Fermented Beverage</i>	Liquid Assets	\$50	Gary Campanella & Jid Cosma	COB 6	Raspberry Fortified, SG=5 Brix 2009
<i>Best Other Fruit Wine</i>	Liquid Assets	\$50	Mario & Jeanne Anders	CFR 8	Fig 2010
<i>Best Sparkling Country Wine</i>	Costante Imports	\$50	A. Gillam / C. Ramsay / T. Ross	CSP 3	Strawberry 2010
<i>Best Stone Fruit Wine</i>	Liquid Assets	\$50	Henri Styzinski	CST 16	Plum Blood 2010

### Major Awards

<i>Best Country Winemaker 1st</i>	Liquid Assets	\$100	Mario & Jeanne Anders		
<i>Best Country Winemaker 2nd</i>	Cellar Plus	\$75	David Hart		
<i>Best Country Winemaker 3rd</i>	Greensborough Home Brewing	\$50	Russ Henry		
<i>Best Grape Winemaker 1st</i>	Cellar Plus	\$100	Phoenix:Scott, Lostitch, Field, Sleep		
<i>Best Grape Winemaker 2nd</i>	Winequip	\$75	David Hart		
<i>Best Grape Winemaker 3rd</i>	Heritage Coopers	\$50	Peter Fisher		
<i>Best Previous Shiraz Wine - Bill Christophersen Trophy</i>	Winequip	\$100	David Hart	RSP 7	Shiraz (S) 2009
<i>Best Woman Winemaker</i>	Winequip	\$100	Julie Game		
<i>Best Woman Winemaker 2<sup>nd</sup> (draw)</i>	Cellar Plus & Liquid Assets	\$75	Kathy McMahon & Kerrie Brown		
<i>Eltham Guild Winemaker Of The Year (WOTY)</i>	Costante Imports	\$100	David Hart		
<i>Jo Ilian Trophy</i>	Costante Imports	\$100	Mario & Jeanne Anders	CVE 16	Ginger 2010

### Red & White Grape

<i>Best Fortified Red or White Grape Wine any vintage</i>	Heritage Coopers	\$50	Vinko & Kathy Eterovic	GFA 2	Muscat Fortified 2007
<i>Best Sparkling Red or White Grape Wine any vintage</i>	Greensborough Home Brewing	\$50	Not Awarded		

### Red Grape

<i>Best Cabernet Sauvignon or Cabernet Franc current vintage</i>	Australian Winemakers	\$50	David Hart	RCC 22	Cabernet Sauvignon (B) 2010
<i>Best Cabernet Sauvignon or Cabernet Franc previous vintage</i>	Cellar Plus	\$50	Fantin / Loci / Taplin / Nelson	RCP 22	Cabernet Sauvignon B 2009
<i>Best Less Common Red Variety current vintage</i>	Australian Winemakers	\$50	David Hart	RLC 19	Tempranillo 2010
<i>Best Less Common Red Variety previous vintage</i>	Greensborough Home Brewing	\$50	Phoenix - Scott, Lostitch, Field, Sleep	RLP 6	Sangiovese 2009
<i>Best Merlot current vintage</i>	Winequip	\$50	Antony Upton	RMC 7	Merlot 2010
<i>Best Merlot previous vintage</i>	Heritage Coopers	\$50	Not Awarded		
<i>Best Other Red Blend current vintage</i>	Costante Imports	\$50	Phoenix - Scott, Lostitch, Field, Sleep	RBC 6	Cabernet Sauvignon/Shiraz/Merlot 2010
<i>Best Other Red Blend previous vintage</i>	Winequip	\$50	Robin Hick, Bill Schroder & Tony Kemm	RBP 25	Shiraz/Cabernet 60% / 40% 2007
<i>Best Pinot Noir current vintage</i>	Cellar Plus	\$50	Malcolm Summons	RPC 3	Pinot Noir 2010
<i>Best Pinot Noir previous vintage</i>	Costante Imports	\$50	Malcolm Summons	RPP 14	Pinot Noir 2007
<i>Best Rosé any type current vintage</i>	Winequip	\$50	Field	RRC 8	Pinot Noir Rosé 2010
<i>Best Rosé any type previous vintage</i>	Cellar Plus	\$50	Milan & Emil Knezevic	RRP 3	Pinot Noir Rosé 2008
<i>Best Shiraz current vintage</i>	Heritage Coopers	\$50	Beach of Promise	RSC 1	Shiraz 2010
<i>Best Shiraz previous vintage</i>	Australian Winemakers	\$50	Not Awarded		
<i>Best Sweet Red Any Variety</i>	Liquid Assets	\$50	Not Awarded		

### White Grape

<i>Best Chardonnay or Pinot Gris current vintage</i>	Winequip	\$50	A. Gillam / C. Ramsay / T. Ross	WCC 4	Chardonnay Oaked (D1/D2/D3) 2010
<i>Best Chardonnay or Pinot Gris previous vintage</i>	Costante Imports	\$50	A. Gillam / C. Ramsay / T. Ross	WCP 3	Chardonnay Oaked 2009
<i>Best Less Common White Varieties any vintage</i>	Australian Winemakers	\$50	Danny Cappellani	WLA 7	Malvasia/Istrian 2010
<i>Best Other White Blends current vintage</i>	Cellar Plus	\$50	Matilda Homestead	WBC 1	Sauvignon Blanc/Gewurtztraminer 2010
<i>Best Other White Blends previous vintage</i>	Australian Winemakers	\$50	Not Awarded		
<i>Best Riesling or Traminer current vintage</i>	Costante Imports	\$50	Stan Gower	WAC 2	Riesling 2010
<i>Best Riesling or Traminer previous vintage</i>	Heritage Coopers	\$50	Milan & Emil Knezevic	WAP 1	Riesling 2009
<i>Best Sauvignon Blanc current vintage</i>	Cellar Plus	\$50	Neil Johnston	WSC 1	Sauvignon Blanc, SG=13.5 2010
<i>Best Sauvignon Blanc previous vintage</i>	Winequip	\$50	Wattiparinga	WSP 1	Sauvignon Blanc 2009
<i>Best Sweet White any Variety</i>	Greensborough Home Brewing	\$50	Alec Egyed	WVA 3	Riesling Kit Wine Ice Wine, SG=1.048 2008

<i>Class</i>	<i>JN</i>	<i>Certificate Name</i>	<i>Description</i>	<i>Vintage</i>	<i>App</i>	<i>Nose</i>	<i>Palate</i>	<i>Total</i>	<i>Comment</i>	<i>Medal</i>
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## **CBE Country Berry Wine - 34 Entries**

**Judged by** Elaine Hall-Foote

**Class Comment**

Alan Blackman

This class was generally lacking in full fruit, with attention needed to balance, but overall some very pleasant wines.

**First Judge to Record Scores**

CBE	1	Wally Knihnicky	Blackberry	2010	3	5	5	13	Apple nose - blackberry not evident. Acid taste - needs more fruit intensity.	
CBE	2	Helmut Doerner	Blackberry	2010	3	5	5	13	Lacks fresh nose. Needs a cleaner fruit palate. Slight bitterness.	
CBE	3	Henri Styzinski	Blackberry	2010	3	5.5	5.5	14	Needs fruit freshness. Astringent palate - needs sugar to bring out fruit.	
CBE	4	Vinko & Kathy Eterovic	Blackberry/Coffee Dry, SG=14	2008	3	6	6	15	Coffee dominates nose. Pleasant palate - still coffee dominant. More blackberry fruit needed.	
CBE	5	John Shortridge	Blackcurrant, SG=0.995	2009	3	5	6	14	Slightly burnt fruit nose. Burnt flavours - perhaps stalks? Remove stalks from fruit.	
CBE	6	Vinko & Kathy Eterovic	Blueberry Sweet, SG=14	2009	3	5.5	7	15.5	Blueberry chocolate tones. Rounded tannins, soft blueberry palate.	Bronze
CBE	7	Alec Egyed	Blueberry, SG=1.038	2008	3	5.5	6.5	15	Needs more fruit. Sweetness overrides - more fruit would balance palate. Was fruit ripe?	
CBE	8	David Wood	Blueberry/Blood Plum, SG=1.005	2009	3	5.5	8.5	17	Lacks fruit. Balance very drinkable wine.	Silver
CBE	9	Vinko & Kathy Eterovic	Blueberry/Chocolate Fortified, SG=19	2009	3	6	7	16	Chocolate overrides blueberry. Pleasant drinking - mouthfilling but dominated by chocolate.	Bronze
CBE	10	David Wood	Boysenberry, SG=1.005	2009	3	6	6.5	15.5	Fruit earthy nose. No faults but has a slight harshness to palate.	Bronze
CBE	11	Kerrie Brown	Elderberry, SG=1.005	2010	3	5	6	14	Little fruity elder nose, slightly flat. Earthy, slightly unclean palate. Consider timing of extraction.	
CBE	12	Alec Egyed	Elderberry, SG=1.018	2007	3	5	5.5	13.5	Burnt nose masks fruit. Slightly antiseptic palate.	
CBE	13	David Hart	Gooseberry	2010	3	5	5.5	13.5	Faint burnt tones to nose. Very dry tannic palate. Need to review sulphuring and fruit balance.	
CBE	14	Kerrie Brown	Gooseberry/Mint, SG=1.006	2010	3	5	5.5	13.5	Mint slightly dominant. Soapy palate. Consider another fruit - ripe pear? Instead of mint.	
CBE	15	Mario Fantin	Mixed Berry, SG=1.012	2010	3	5.5	6	14.5	Some berry but not fresh. Bitter astringent, strong. Watch processes to get cleaner fruit nose.	
CBE	16	Kerrie Brown	Mixed Berry, SG=1.02	2009	3	5.5	6.5	15	Soft mixed fruit tones. Soft palate - slightly sweet..	
CBE	17	A. Gillam / C. Ramsay / T. Ross	Mulberry Sweet	2004	3	5.5	6	14.5	Some mulberry tones still evident. Oversweet but rich palate. Some soapy-ness.	
CBE	18	Mario & Jeanne Anders	Raspberry	2010	3	6.5	7	16.5	Fresh vibrant nose. Fresh fruity palate, slightly too sweet.	Bronze

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CBE	19	Field	Raspberry, SG=1.001	2010	3	6.5	7	<b>16.5</b>	Clean fresh fruity nose. Acidic, astringent - needs sugar to balance.	Bronze
CBE	20	David Wood	Raspberry, SG=1.005	2009	3	6.5	7.5	<b>17</b>	Lovely raspberry nose. Balanced palate.	Silver
CBE	21	Mike Williamson	Raspberry	2009	3	5.5	6	<b>14.5</b>	Needs more fruit intensity. Mouldiness on palate, flat. Fruit may have been over ripe?	
CBE	22	Wally Knihncki	Raspberry	2009	3	5.5	5	<b>13.5</b>	Some fruit but flat. Acrid, citric acid taste? Pay attention to acids	
CBE	23	Gary Campanella & Jid Cosma	Raspberry, SG=3 Brix	2009	3	5	7	<b>15</b>	Fruit nose not evident. Clean light palate. Use more fruit	
CBE	24	George Wright	Raspberry	2009	3	5	5.5	<b>13.5</b>	Lolly nose. Sulphur overrides fruit. Sweet and sour palate. Needs longer fermentation for alcohol balance	
CBE	25	Henri Styzinski	Raspberry	2009	0	0	0	<b>0</b>	OUT OF CLASS. Delicious Feijoa! Very intense palate - slight harshness - perhaps fruit (Scored as A:3 / N:6.5 / P:7.5 = 17)	
CBE	26	Ljubica & Darko Postruzin	Raspberry	2009	3	5	7.5	<b>15.5</b>	Needs more fruit on nose. Light and fruity - slightly astringent	Bronze
CBE	27	Nan Oates	Raspberry, SG=1.03	2009	3	5	4	<b>12</b>	Slightly unclean - masking fruit. Infected - mousy	
CBE	28	Alec Egyed	Raspberry, SG=1.008	2008	3	5	5	<b>13</b>	Needs more fruit intensity - slightly dirty nose. Dirty palate evident. Review processes	
CBE	29	Russ Henry	Raspberry, SG=1030	1998	3	6.5	9	<b>18.5</b>	Some raspberry masked by age. Vintage complex flavours. Acids very evident but fruit intensity balances	Gold
CBE	30	Vinko & Kathy Eterovic	Raspberry/Chocolate Sweet, SG=13.5	2009	3	6	7.5	<b>16.5</b>	Reasonable balance of raspberry and chocolate. Sugary chocolate but very drinkable	Bronze
CBE	31	Vinko & Kathy Eterovic	Raspberry/Coffee Sweet, SG=14	2010	3	6	7.5	<b>16.5</b>	Reasonable balance although chocolate comes through over raspberry. Complex wine with deep chocolate	Bronze
CBE	32	A. Gillam / C. Ramsay / T. Ross	Strawberry	2010	3	5.5	8	<b>16.5</b>	Some fresh strawberry but overripe fruit on palate - jam	Bronze
CBE	33	Kerrie Brown	Strawberry, SG=1.000	2009	3	5	6	<b>14</b>	Still some freshness on nose. Palate harsh - has lost its freshness	
CBE	34	Vinko & Kathy Eterovic	Strawberry Sweet, SG=13.5	2009	3	4.5	6	<b>13.5</b>	Some strawberry nose. Has lost freshness. Slight lolly palate	

Class	JN	Certificate Name	Description	Vintage	App	Nose	Palate	Total	Comment	Medal
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## CFR Country Other Fruit Wine - 23 Entries

Judged by Chris Myers

### Class Comment

Fruit wines should indicate the fruit from which they are made. This class however showed little control over the fruit used to produce good nose and palate and give the wine character. Sweetness was also a problem with many sugar dominant masking the fruit flavours. On the whole the wines were clean, balanced and drinkable.

CFR	1	Wally Knihnicky	Apple	2010	3	5.5	6.5	15	Delicate floral nose. Crisp acid finish. Needs back palate. Fruit reasonable	
CFR	2	Zenon Kolacz	Apple/Pear, SG=1.000	2007	3	4	6.5	13.5	Chemical nose and taste. SO2.	
CFR	3	Kathy McMahon	Cumquat, SG=1.015	2010	2	5.5	8	15.5	Good cumquat nose. A little acid. Very pleasant after taste. Mouth filling. Spritzig.	Bronze
CFR	4	Ralph Cadman	Cumquat Sweet	2010	3	4.5	6.5	14	Does not have much fruit on palate. Or nose. A sound wine but not interesting.	
CFR	5	David Hart	Cumquat, SG=1.02	2009	3	5	8	16	A balanced wine. Good fruit. Long after taste.	Bronze
CFR	6	Henri Styzinski	Fejoa Geelong Road	2010	2.5	6	8.5	17	Well balanced full flavoured. Good fejoa nose. After taste prolonged.	Silver
CFR	7	Henri Styzinski	Fejoa Sixth Avenue	2010	3	6	7.5	16.5	Beautiful bouquet. Delicate palate.	Bronze
CFR	8	Mario & Jeanne Anders	Fig	2010	3	6	9	18	Good strong fig nose. Ginger on aftertaste with good hotness.	Silver
CFR	9	Henri Styzinski	Fig	2010	3	4	5.5	12.5	Slight brett infection. Very little body to wine.	
CFR	10	Danny Cappellani	Fig		3	4	7.5	14.5	A little sweet for intensity of fruit.	
CFR	11	Greg Martin	Grapefruit Marsh, SG=1.000	2009	3	4	7	14	Very little grapefruit flavour. Chemical nose.	
CFR	12	David Wood	Grapefruit/Lemon, SG=1.005	2009	3	4	7	14	Very light bouquet. And little character of fruit. Low alcohol.	
CFR	13	Henri Styzinski	Guava	2010	3	4.5	7	14.5	Burnt flavour on back palate. Little fruit flavour.	
CFR	14	Zenon Kolacz	Kiwi Fruit, SG=1.0269	2010	3	3.5	6.5	13	Vegetable flavours and smell. Not characteristic of kiwi fruit.	
CFR	15	Mario & Jeanne Anders	Lemon	2010	3	4.5	7	14.5	Sweet wine with little lemon flavour - perfumed.	
CFR	16	Greg Martin	Lemon California, SG=1.010	2009	3	4.5	7	14.5	Sweet wine. Slight bitterness. Lacks lemon flavour. Clean.	
CFR	17	David Hart	Lime	2010	0	0	0	0	Withdrawn	
CFR	18	Field	Orange, SG=1.000	2010	3	4.5	6.5	14	Vegetal flavours - green. Capsicum. Sugar dominant.	
CFR	19	NonparEIL	Orange Blood, SG=Dry	2009	3	5	7.5	15.5	Pleasant clean wine with some orange flavours. Sweet	Bronze
CFR	20	Wally Knihnicky	Quince, SG=Sweet	2010	3	6	8	17	Good quince bouquet but a little sweet on palate which masks fruit flavour.	Silver
CFR	21	Mark Bretherton	Raspberry/Banana/Raisin	2009	0	0	0	0	OUT OF CLASS - cloudy. Good raspberry nose a little raisin but no banana. Very mouth filling. Lovely wine. Scored - A:2, N:6.5, P:9 (17.5)	

<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>
CFR	22	Vinko & Kathy Eterovic	Tangerine, SG=14	2008	3	5	7.5	<b>15.5</b>	Sugar dominant masking fruit. Leaves cloying taste but pleasant wine.	Bronze
CFR	23	Jacques Garnier	Tomato/Pineapple, SG=1.020	2009	3	6	6	<b>15</b>	Slight tomato nose. Little pineapple. Very acid with strong tannins. Sweetness comes afterwards.	

## **CME Country Mead and Derivatives - 14 Entries**

**Judged by** Elaine Hall-Foote

**Class Comment**

Chris Myers

Lacking on nose for some wines, but overall this class was very high in warm, rich wines that were true to class. Many entries were still fermenting.

*First Judge to Record Scores*

CME	1	Greg Martin	Banksia, SG=1.010	2008	3	6.5	7	<b>16.5</b>	Rich warm nose, honey is fresh & inviting. Lacks alcohol to intensify flavour. With alcohol this would be a lovely wine.	Bronze
CME	2	Russ Henry	Leatherwood, SG=1012	2010	2.5	5	8.5	<b>16</b>	Unclean nose but honey comes through.	Bronze
CME	3	John Shortridge	Leatherwood, SG=1.04	2009	3	4.5	8	<b>15.5</b>	Little nose-quite flat.	Bronze
CME	4	John Shortridge	Manuka & Tasmanian Heritage, SG=1.035	2009	3	4	8	<b>15</b>	SO2 masks honey nose. Slightly acid on palate but pleasant drinking.	
CME	5	Henri Styzinski	Mead	2010	2	3	7	<b>12</b>	Smells infected-dirty & unpleasant. Infected-clear from table	
CME	6	David Hart	Mead, SG=1.02	2009	3	6	9.5	<b>18.5</b>	Banana overtones-fresh honey nose. Warm generous palate, honey comes through for richness, wonderful!	Gold
CME	7	Vinko & Kathy Eterovic	Mead Sweet, SG=14	2008	3	4.5	7.5	<b>15</b>	Sulphur masks nose. Sugary sweet-creates imbalance.	
CME	8	Paul Bowlen	Mead Dry	2004	3	4.5	5.5	<b>13</b>	Unclean smell & honey comes from behind some SO2. Very dirty palate. Be mindful of the processes.	
CME	9	Vinko & Kathy Eterovic	Melomel Sweet, SG=14	2008	3	5	8	<b>16</b>	Citrus masking honey. Clean, fresh citrus & honey. Nice balance.	Bronze
CME	10	Greg Martin	Melomel Grapefruit, SG=1.005	2008	0	0	0	<b>0</b>	NO ENTRY DELIVERED	
CME	11	Paul Bowlen	Metheglin Herb (Rosemary, Clove, Cinnamon)	2004	3	5.5	6.5	<b>15</b>	Rosemary dominates fresh honey, warm nose. Green rosemary dominates honey tones-less herbs would balance this wine.	
CME	12	Paul Bowlen	Metheglin Ginger	2004	3	6	6	<b>15</b>	Honey & ginger nose is warm & balanced. Unpleasant ginger taste-not fresh ginger-try fresh for more interesting result.	
CME	13	Russ Henry	Metheglin, SG=1110	2002	3	5	9	<b>17</b>	Slightly unclean nose-varietal. Citrus comes through on palate, well balanced wine.	Silver
CME	14	Jacques Garnier	Orange Blossom, SG=1.090	2009	3	5.5	8.5	<b>17</b>	Unfresh nose, but blossom comes through. Lacks freshness for age. Slightly sweet.	Silver

<i>Class</i>	<i>JN</i>	<i>Certificate Name</i>	<i>Description</i>	<i>Vintage</i>	<i>App</i>	<i>Nose</i>	<i>Palate</i>	<i>Total</i>	<i>Comment</i>	<i>Medal</i>
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## **COB Country Any Other Fermented Beverage - 6 Entries**

**Judged by** Chris Myers **Class Comment**

A small but strong class. Watch the alcohol, some wines were a little low. Most were good mouth filling & warm as fortified wines should be.

COB	1	NonparEIL	Barley Wine Beer (Kit), SG=Dry	2010	0	0	0	0	Withdrawn	
COB	2	Vinko & Kathy Eterovic	Blueberry Fortified, SG=18	2009	3	5.5	7.5	16	Pleasant scented bouquet-not a lot of blueberry on nose. Also scented taste almost like lollies-musk, could have more alcohol.	Bronze
COB	3	Vinko & Kathy Eterovic	Blueberry/Coffee Fortified, SG=18	2009	3	6.5	8.5	18	Lovely warm coffee nose almost chocolate. Quite tart with very warm after glow. Still a little young and low in alcohol. Coffee very fresh. Blueberry light.	Silver
COB	4	A. Gillam / C. Ramsay / T. Ross	Plum Fortified	2004	3	5	8.5	16.5	Typical plum nose-not strong. Very pleasant fortified wine. Plum tartness comes through well.	Bronze
COB	5	Vinko & Kathy Eterovic	Raisin Fortified, SG=19	2008	3	5.5	8	16.5	Alcohol on nose masking raisin smell but just there. Scented palate. Good, back palate but not a lot of raisin taste.	Bronze
COB	6	Gary Campanella & Jid Cosma	Raspberry Fortified, SG=5 Brix	2009	3	6	9.5	18.5	Raspberry masked to some extent by alcohol, but pleasant nose. Good mouth filling taste. Well balanced.	Gold

## **CSP Country Sparkling Wine - 3 Entries**

**Judged by** Alan Blackman **Class Comment**

Wayne Hewitt

Few entrants this year, reasonable treatment of fruit but need more attention to fining required for clarity. Gas levels low in best wine.

*First Judge to Record Scores*

CSP	1	Maurice Gonella	Apple Cider, SG=1.02	2009	2	6	7	15	Cloudy straw colour, evident fizz in glass, nice apple and stewed apple on nose, peary notes, light dry palate, could use palate filler? Yeast on nose, consider treating with enzyme to clear.	
CSP	2	David Wood	Elderflower Sparkling, SG=0.995	2010	2.5	6	8	16.5	Cloudy straw colour, pleasant floral 'elderflower' nose, citrus flower notes, pleasant full flavour, slightly muddy (yeasty) nose. Look at fining methods.	Bronze
CSP	3	A. Gillam / C. Ramsay / T. Ross	Strawberry	2010	3	6.5	7.5	17	Pretty partridge eye pink, prominent ripe strawberry nose true to riper ingredient, minor resin note, soft fizz with good persistence, tang and grip, pleasant strawberry (ripe) characters. Suggest closely monitor sulphur at crushing, could use more fizz.	Silver



Class	JN	Certificate Name	Description	Vintage	App	Nose	Palate	Total	Comment	Medal
CST	Country Stone Fruit Wine - 18 Entries									
Judged by	Wayne Hewitt		Class Comment							
Fruit quantity and handling were two important discriminators in this class. Too many entries were loaded with sugar in the hope that flavour and style would follow. This issue is with balance, and the top entries, both sweet and dry showed excellent handling according to style. I applaud the elegance of some drier wines. The Gold was a superb achievement.										
CST	1	Mario & Jeanne Anders	Apricot	2010	3	5	8	16	Lovely lifted elegant apricot nose. Drying mid palate with some sourness. Excellent structure and length, acid profile. Small addition of sugar would have defined fruit more - great effort.	Bronze
CST	2	Henri Styzinski	Apricot	2010	2	5	7.5	14.5	Fatness on nose, aldehydic with some SO2. Sweetness and bitterness on nose, a little out of balance. Apricot fruit is present throughout. A cleaner ferment would have produced a better wine.	
CST	3	Dennis Poorun	Apricot	2009	2	6	8	16	Lifted confectionary nose, apricot subdued. Fresh and clean palate with some fruit evident. Palate well defined by acid giving reasonable length. Mid palate needs a little definition - increase sugar perhaps?	Bronze
CST	4	Wally Knihnicky	Apricot	2009	2	6	7	15	Some apricot evident with some herbaceous / kernel notes. Mid palate is subdued by dominant acid on the back palate. Handling of acid needs to be addressed, perhaps a blend.	
CST	5	Mario Fantin	Apricot, SG=0.998	2009	2	5	8	15	Nose is struggling to show apricot. Wine is hazy. Reasonable mid palate showing good handling of fruit/sugar balance. Some length, but not clean. Presentation is important in a good wine.	
CST	6	Vinko & Kathy Eterovic	Apricot Fortified, SG=19	2008	3	5	7.5	15.5	Sulphur and fruit on nose. Rich and pungent. Sugar and spirit is struggling to stay in balance with fruit. Needs a little more careful handling. Some bitterness at the end.	Bronze
CST	7	Mario Fantin	Black Cherry, SG=1.022	2009	3	5	7.5	15.5	Slightly volatile on the nose, cherry character is overpowered by sugar as well. Cherry flavour is also dominated by addition of sugar. Some acid is evident adding to the imbalance.	Bronze
CST	8	Ralph Cadman	Blood Plum Sweet	2009	3	6	8.5	17.5	Light plum and marzipan confection on nose, Great colour. Sweet fresh plum with mouthfilling flavour and a good balance of fruit and acid.	Silver
CST	9	Russ Henry	Cherry, SG=1030	2001	3	6	7	16	Excellent dark cherry plum nose showing layered complexity. Fruit is dominated by mid palate being masked. Intensity promised by the nose is not evident on palate.	Bronze
CST	10	David Hart	Green Gage	2010	3	6	8.5	17.5	Subdued herbaceous nose, clean with some plum. Clean fresh acid with green apple characters. Drying tannins and considerable acid profile gives this wine a great future.	Silver
CST	11	Danny Cappellani	Loquat		2	5	7	14	Hazy with strong SO2 nose. Tropical lime and elderflower nose, but thin on the fruit, affecting the palate weight. Try adding more fruit.	
CST	12	Vinko & Kathy Eterovic	Mango Dry, SG=13.5	2009	3	5	7.5	15.5	Mango character light on nose. Some SO2 evident. Colour and structure good with great mid palate fruit. Perhaps alcohol is a little high and sugar dominates on finish.	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>
CST	13	Vinko & Kathy Eterovic	Mango/Chocolate Fortified, SG=19	2009	3	5.5	7	<b>15.5</b>	An interesting combination. Sweetness dominant initially dropping off leaving the chocolate to show through on the finish. Go easy on the sugar!	Bronze
CST	14	Henri Styzinski	Nectarine	2010	2	5	7	<b>14</b>	Nectarine shows with a flat nose. Try less ripe fruit. The fatness continues through to the palate with a well handled acid/sugar balance. However a little muddy presented with a slight haze.	
CST	15	Henri Styzinski	Plum Angelina	2010	3	5.5	7	<b>15.5</b>	Confectionary plum nose. Medium palate weight with some sweetness and lack of defining acid. Try experimenting with the effect of different types of acid and grape tannin addition.	Bronze
CST	16	Henri Styzinski	Plum Blood	2010	3	6.5	9	<b>18.5</b>	Rich plum colour, clean subdued plum nose. Inviting. Elegant plum flavour beautifully balanced with mid palate drying with accompanying sweetness. Well done.	Gold
CST	17	Wally Knihnicki	Plum/Marapoza	2010	2	5	7.5	<b>14.5</b>	Herbaceous, stalky plum nose, hazy. Some ferment character. Thin palate with acid / tannin dominating needing some sweetness balance.	
CST	18	Vinko & Kathy Eterovic	Plum/Red/Chocolate Sweet, SG=14	2009	3	6	7.5	<b>16.5</b>	Sweet lifted plum and chocolate. Sweetness very apparent, but carried with the fruit. Length is not evident. Deserving of a higher alcohol - liqueur style.	Bronze

## ***CVE Country Herb, Grain, Flower or Vegetable Wine - 29 Entries***

***Judged by***      *Greg Martin*  
*Wayne Hewitt*

***Class Comment***

Palate mouthfeel and definition is always the challenge for this class

***First Judge to Record Scores***

CVE	1	NonparEIL	Barley, SG=Dry	2010	2	4	6	<b>12</b>	Malted barley is a tough one to do as a wine. Needs years to mature or it comes across as sour, stale & beer like as this one does	
CVE	2	NonparEIL	Basil Purple, SG=Dry	2010	3	6	8	<b>17</b>	Is the colour too bright red? Is there a hibiscus or rose hip tea addition? Pronounced basil nose, clean, interesting and sculptured palate. Great length	Silver
CVE	3	Field	Basil, SG=1.000	2010	3	6	5.5	<b>14.5</b>	Clear colour. Slight dustiness with the basil flavour. The palate could use some more definition	
CVE	4	Field	Bay Leaf, SG=1.000	2010	2.5	5.5	6	<b>14</b>	Strong bay leaf after time to open up. The palate is lacking some structure. Rich lively bay leaf nose	
CVE	5	David Hart	Beetroot	2010	2.5	6	8.5	<b>17</b>	Colour fading to orange. Lovely beetroot flavour. Acid playing the main role on the palate. Elegant	Silver
CVE	6	NonparEIL	Broad Bean, SG=Dry	2010	2.5	5	5.5	<b>13</b>	The nose is carrying a detractive acid (iso-valeric?). Medium flavours. Perhaps some sugar may have helped an overly light body	
CVE	7	Mario Fantin	Carrot, SG=1.012	2010	3	6	6.5	<b>15.5</b>	Rich spices with some supporting carrot. Some attractive astringency on the back palate adds to some warm spices. Is there a small citrus component?	Bronze
CVE	8	Vinko & Kathy Eterovic	Carrot Sweet, SG=13	2009	3	5	7	<b>15</b>	Nice dark amber colour. Sweet & port-like. Fat on palate and can't see enough carrot	

<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	David Hart	Carrot/Parsnip	2010	3	6.5	5.5	15	Palate is too watery but ... It is light and elegant and the parsnip is contributing an elegant roundness. Nice acid addition. Needs time to fatten up and more carrot	
CVE	10	Field	Celery, SG=1.001	2010	3	6	7	16	Clear, clean beautiful fresh celery. A viscous front palate though a little watery towards the back palate	Bronze
CVE	11	Kerrie Brown	Celery/Apple/Walnut Spiced, SG=0.997	2009	3	6	6.5	15.5	Palate could be more defined. A little flat? The celery is fused with the apple with flavours of warm spice. A light drinkable style	Bronze
CVE	12	Ralph Cadman	Chilli Sweet	2010	3	5	7	15	We were wondering about a coconut flavour. Not unattractive. Heat not integrated. Suggest infusion rather than ferment? Acid needs attention, heat is dominant	
CVE	13	David Hart	Comfry	2010	3	5	6.5	14.5	See the judges (Harry Gilham)	
CVE	14	John Shortridge	Elderflower, SG=0.99	2009	3	4	8	15	Not getting the flower, it comes across more as a general vegetable. Some flavour emerges on the palate. Good palate, well defined back palate	
CVE	15	Vinko & Kathy Eterovic	Fennel Dry, SG=13	2010	3	5	7	15	Not a lot of fennel. Acid a little disjoint. Not strong in flavour	
CVE	16	Mario & Jeanne Anders	Ginger	2010	3	7	8.5	18.5	Clean, bright, pronounced ginger on nose and palate. The astringency and minor heat on the palate is very attractive. Very long. Rich and well balanced	Gold
CVE	17	NonparEIL	Ginger (Mild), SG=Dry	2010	3	4	7.5	14.5	I don't see the ginger. Lacking freshness. Some nice back palate mouthfeel	
CVE	18	David Wood	Lavender French, SG=1.005	2009	3	5	8	16	Minor spritz at start of the tasting. Pretty lavender risking the overpowering of the wine. A little hot in alcohol. A little bite on the back. Palate is a little unbalanced - needs time	Bronze
CVE	19	A. Gillam / C. Ramsay / T. Ross	Mint Twist	2010	3	5	6	14	Flavour dominates all. Lacking balance. Very strong. Needs the other elements or a blend to soften	
CVE	20	A. Gillam / C. Ramsay / T. Ross	Mint Rouge	2010	3	5	8.5	16.5	Cooked mint character? Attractive pungency that seems to work. The acetic acid like character in mint, oddly, does not seem to detract	Bronze
CVE	21	A. Gillam / C. Ramsay / T. Ross	Mint	2008	3	5	7.5	15.5	Water white. Light palate with a pungent mint (common garden). Good balance. Long and strong	Bronze
CVE	22	George Wright	Mountain Pepper Tasmania lanceolata	2010	3	7	8	18	A beautiful pepper-eucalyptus muted flavour. A slight lingering menthol dances on the palate. Seems to stop after the mid palate	Silver
CVE	23	Field	Pea Pod, SG=1.001	2010	3	6.5	7.5	17	Interesting cooked-peapod nose. Pronounced nose. The bitterness is a little high on the palate. Otherwise good palate. Acid marginally out	Silver
CVE	24	Henri Styzinski	Pumpkin Queensland Blue	2010	1.5	5	7.5	14	Hazy colour. Perhaps bake or cook to get riper characters. Pronounced raw-pumpkin nose. Palate a little watery, needs some body	
CVE	25	Vinko & Kathy Eterovic	Rose Petal Dry, SG=13.5	2009	3	7	5	15	Too fat. Loads of rose petal (neriol?). Too much flavour (?) that may require too much sugar. A balance issue wine? Sulfitic	
CVE	26	Danny Cappellani	Rose Petal		3	4	8	15	Little on the nose. Very low flavour level. Nice fresh & lightly structured palate. Good palate	
CVE	27	Danny Cappellani	Rose/Cumquat Flower		3	5	7.5	15.5	Light & pretty nose. Very clean. Nice flowers. Some richness on the palate. A citrus twist on the finish	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	28	Nan Oates	Spearmint, SG=1.0	2010	3	5	6.5	<b>14.5</b>	Clean. Slight spearmint flavours. Palate has a light body	
CVE	29	George Wright	Stinging Nettle	2009	3	6	7.5	<b>16.5</b>	Nice rich nettle with its characteristic smokey edge. Palate has a mid-weight soft palate, it could perhaps be more defined. A touch of acid needed	Bronze

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

**Judged by** Timothy Ross

Andrew Gillam

*First Judge to Record Scores*

**Class Comment**

Good quality, clean alcohol used. All were very sweet - watch the sweetness levels - probably from sugar addition. May have benefited from more fermentation ie. less residual sugar. Attention to base wine materials & handling will produce better wines. Overall a good class

GFA	1	Greg + Jill Roberts	Muscat	2010	2.5	5.5	7	<b>15</b>	Lght, brown edge. Sweet clear fruit, lollie confectionary, spices & fruitcake. Sweet, well balanced fruits & confection	
GFA	2	Vinko & Kathy Eterovic	Muscat Fortified	2007	3	6	8	<b>17</b>	Deep burnt character, showing some age. Strong raspberries, very clean, spice notes A mouthful of raspberries, good alcohol & overall blance	Silver
GFA	3	David Hart	Pink Muscat	2008	3	5	7.5	<b>15.5</b>	Clear, vibrant, bright. Musty notes. Overpowering warm alcohol & subtle fruit. Base wine fault or poor handling. Slight menthol notes, chocolate notes. Base material quality. Good alcohol	Bronze
GFA	4	Vinko & Kathy Eterovic	Shiraz Fortified	2007	3	5	7.5	<b>15.5</b>	Deep red brown edge, starting to show some maturity. Heavy alcohol & rich red fruit but lacking vibrancy. Dusty notes. Big mouthfeel & strong alcohol, some astringency from base wine, strong confectionery	Bronze
GFA	5	Metung Wines	Shiraz/Durif, SG=1.026	2010	3	5	6.5	<b>14.5</b>	Bright red, fresh & young - more wine than 'port'. Nutty aroma, possibly stalk & seeds from wine extraction. Gritty tannin, big fruit. ?? Other taste? Lacks balance. Poor base material?	

## **GSP Sparkling Grape Wine Any Vintage - 3 Entries**

**Judged by** Tim Shand

Richard Webb

*First Judge to Record Scores*

**Class Comment**

Clarity + cleanliness an issue. Watch secondary fermentation inoculation health. Top wine was fresh, bubbly + a good drink

GSP	1	A. Gillam / C. Ramsay / T. Ross	Pinot Noir	2010	2	5	7.5	<b>14.5</b>	Nice bready, yeasty nose. Lovely bubbles in the mouth. Watch phenolic extraction when pressing and slightly high alcohol level. Well made. Watch wine clarity. Maybe add an adjuvant with tirage	
GSP	2	David Hart	Shiraz	2009	3	4	6	<b>13</b>	Lovely soft fruit, nice bubble. Slightly over sweet. Finishes a touch dry & leathery - watch out for brettanomyces infection	
GSP	3	Greg + Jill Roberts	Shiraz/Durif	2008	3	4	7	<b>14</b>	Solid fruit and tannin backbone. Lacks spritz. Nice liquorice character on nose & palate. Finishes a little dry & tough. Watch over-ripening of fruit & over extraction of seed tannin at the end of ferment	

Class	JN	Certificate Name	Description	Vintage	App	Nose	Palate	Total	Comment	Medal
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## HYB Hybrid Class - 23 Entries

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

Paul Bishard

This class is about the winemaker's artistic, creative expression of joining grapes with fruit, herbs & other base material. We rewarded wines that had outstanding organoleptic qualities plus the elements of the blend were noticeably expressed.

HYB	1	NonparEIL	Basil, Purple '10/ Sauvignon Blanc '06, SG=Dry		3	6	6.5	15.5	Good basil nose. Structured palate of a white wine. Integration is a small issue, just a little time required.	Bronze
HYB	2	Robert Lee	Beetroot/Mulberry/Merlot	2010	2	6	7.5	15.5	Colour is a small problem-a little dull. Small spritz. Pretty beetroot nose joined with flavoursome mulberry on the palate. The merlot plays a silent structural role.	Bronze
HYB	3	David Hart	Beetroot/Pinot Noir 80/20	2010	3	7	8.5	18.5	Nice & bright red. Beetroot is pronounced on the nose, clean & pure. Palate is soft & smooth (excitement building). (I wonder at glycerol levels). Bracing astringency. Long finish. Drinkable plus.	Gold
HYB	4	NonparEIL	Broad Bean '10 + Chardonnay '09, SG=Dry	2009	3	4	6.5	13.5	I see an iso-valeric (baby spew) character on the nose from the broadbean. It seems to carry through on the palate.	
HYB	5	Vinko & Kathy Eterovic	Cabernet Sauvignon/Blackberry 12%, SG=14	2010	3	6	8	17	Dark & dense. Light nose, some herbal characters. Nice ripe & round blackberry. The cabernet providing some cigar box characters. Some nice softness in the mid palate.	Silver
HYB	6	Robert Lee	Sauvignon Blanc/Beetroot	2010	3	5	6.5	14.5	Some burnt match on the nose (possibly a stressed ferment lacking nitrogen). Perhaps mercaptan? Some smokiness. Interesting searching for grassy characters from a red wine! The beetroot is fighting-needs time.	
HYB	7	David Wood	Cabernet Sauvignon/Raspberry 50/50 (2009/2010), SG=1.002		3	5	6.5	14.5	Deep, dark ruby colour. Bright raspberry nose. The raspberry is on top and is strong. A cordial confection raspberry flavour? An essence character on the back palate.	
HYB	8	Danny Cappellani	Chardonnay/Eldeberry Flower	2010	3	5	7	15	A smart blend. Some residual sugar. Palate is heavy & fat. Nice flower. Tingling. Integration required.	
HYB	9	David Wood	Elderberry/Muscatel 50/50, SG=1.010	2008	3	5	7	15	The elderberry may be coming off a little herbal. Palate is lightly structured, vinous. Astringent finish.	
HYB	10	NonparEIL	Ginger '10+ Sauvignon Blanc '07, SG=Dry		2	5	7	14	Slight haze. Small amount of ginger is poking through. Palate may need a little acid-life.	
HYB	11	Robert Lee	Merlot/Mulberry	2009	3	5	6.5	14.5	Dark almost black. I see a dusty merlot and a little oak on the nose. I love what mulberry gives to the palate, a dash of red berry flavour plus lively acids. Some tannins give a slight bitterness on the finish.	
HYB	12	Robert Lee	Mulberry/Merlot	2009	3	4	7	14	Is there a kero character on the nose? Fruit seems a little dried up, more protection from air required? Some positive savoury elements on show.	

<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	13	NonparEIL	Orange, Blood '09 + Sauvignon Blanc '07, SG=Dry		3	5	8	16	Pretty, star-bright orange colour. Some residual sugar that holds the acids nicely. Fresh acids from the orange. The sauv blanc also provides a nice set of structured acids.	Bronze
HYB	14	David Hart	Pinot Gris/Honey 90/10	2010	3	5	8	16	Good quality gris showing some fresh pear & perhaps a melon character. The sugar seems to be sitting heavily on the front palate. The palate has a bracing astringency, perhaps a little high.	Bronze
HYB	15	Robert Lee	Pinot Noir/Beetroot	2009	3	5	6	14	Some "burnt match" on the nose, perhaps a reduced sulfur character, mercaptan ("onion")? The pinot & beetroot seem to be going through a "sorting out" stage, needs time.	
HYB	16	Vinko & Kathy Eterovic	Pinot Noir/Raspberry 7%, SG=13.5	2009	3	5	7	15	Some colour browning. A strong raspberry role. Lively acids excepting more from the pinot. Needs integration.	
HYB	17	NonparEIL	Red Currant '06 + Sauvignon Blanc '07, SG=Dry		3	5	8	16	Rich, red currant given some nice support on the palate with the sauv blanc acid structure. Browning colour for a 2006 is acceptable. Some sugar weight present.	Bronze
HYB	18	Field	Rose/Pinot Noir/Raspberry 97/3, SG=1.000	2010	3	5	6.5	14.5	Nice colour, orange tinge. Clear and bright. Light nose. Could be fresher. Some sour acids getting in the way. A little herbal and harsh at the back palate.	
HYB	19	David Hart	Sauvignon Blanc/Gooseberry 85/15	2009	3	5	8.5	16.5	Nice blend. Its kept its vinous quality, it looks like a wine (which is a positive) else they can be over-worked and liqueur-like. The gooseberry is having a small role. If this blend works well it will look like a N.Z. sauvignon blanc. This is heading this way.	Bronze
HYB	20	George Wright	Shiraz(02)/Mountain Pepper(09) (2000 & 2010)		2	6	7	15	Bubbling away - unfinished. Spritz. Beautiful pepper giving life to the shiraz.	
HYB	21	Robert Lee	Shiraz/Beetroot	2009	3	6	9	18	Now that's colour! Ink-black. Some mild sulphur - reduced character - (mercaptans) on the nose. Palate is beautiful, soft, complex. Balanced and integrated.	Silver
HYB	22	Vinko & Kathy Eterovic	Shiraz/Rose/Raspberry 5%, SG=14	2010	3	5	6	14	Soft palate. Clear and bright. Brett lurking in the background - pity.	
HYB	23	George Wright	Stinging Nettle (50%) Char/BlueB Pnoir (2004-09)		2.5	6.5	8	17	Lovely nettle nose, a hint of spritz? Full bodied. Nice colour from the berry. Nice, balanced wine. Nice clean length, the nettles linger.	Silver

## **LIQ Liqueur Wines - 22 Entries**

**Judged by** Darko Postruzin  
Nan Oates

### **Class Comment**

A good class of mixed liqueurs are credit to the makers. All medals are commercial potential.

*First Judge to Record Scores*

LIQ	1	Kathy Eterovic	Basil		3	6	7	16	Clean, well made. Delightful nose. Need more complexity.	Bronze
LIQ	2	Danny Cappellani	Cabernet Sauvignon/Red Currant Fortified		3	7	7.5	17.5	Lifted cumquat nose. Fabulous mouthfeel. Silky smooth.	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>
LIQ	3	Vinko & Kathy Eterovic	Cherry Morello Liqueur, SG=20	2009	3	7	8	<b>18</b>	Very clean intense nose. Beautifully balanced acid.	Silver
LIQ	4	Ganga Wines	Cumquat	2010	3	7	4.5	<b>14.5</b>	Clean good nose. High alcohol. Not acid finish. Short palate.	
LIQ	5	Greg + Jill Roberts	Cumquat	2009	3	6.5	6	<b>15.5</b>	Well made. Good acid finish. Need to mature.	Bronze
LIQ	6	John Shortridge	Damson, SG=1.045	2009	3	5	7	<b>15</b>	Clean classic nose. Too much acid. Balance exciting style.	
LIQ	7	Peter Harris	Fig Fortified grappa	2009	3	5	6.5	<b>14.5</b>	Slightly closed nose. A bit too much on alcohol. Not inviting.	
LIQ	8	Greg + Jill Roberts	Lemon	2010	3	7	7.5	<b>17.5</b>	Delightful nose of true lemon. Well balanced acid.	Silver
LIQ	9	Greg Martin	Lemoncello, SG=1.010	2010	3	6.5	5.5	<b>15</b>	Not clear true lemoncello fruit. Needs to be more complex for liqueur.	
LIQ	10	Peter Harris	Licquorice Grappa	2009	3	7	6	<b>16</b>	Delightful nose and intense licquorice. A bit too much alcohol, but well made.	Bronze
LIQ	11	Greg + Jill Roberts	Lime	2010	3	7	5	<b>15</b>	Not clean classic nose. Average balance. Too much acid.	
LIQ	12	Daniele & Cesare Galli	Limoncello DG, SG=40%	2010	3	7	7.5	<b>17.5</b>	Very clean classic nose. Beautiful balanced acid and smooth.	Silver
LIQ	13	Daniele & Cesare Galli	Agrumino KM, SG=40%	2010	3	7	5	<b>15</b>	Clean delightful nose. Need more acid balance.	
LIQ	14	Kathy Eterovic	Limoncello (Lemon)		3	7	6.5	<b>16.5</b>	Could be more clean. A bit short. Need more acid. Well made.	Bronze
LIQ	15	Greg + Jill Roberts	Mandarin	2010	3	7	8.5	<b>18.5</b>	Clean, well balanced acid. Delightful nose and intense palate.	Gold
LIQ	16	Kathy Eterovic	Mint		3	6.5	8	<b>17.5</b>	Very clean. Brilliant nose and well made.	Silver
LIQ	17	Greg + Jill Roberts	Orange	2010	3	7	8	<b>18</b>	Very clean. Well balanced. True orange fresh. Intense finish.	Silver
LIQ	18	Greg + Jill Roberts	Orange Blood	2010	3	7	9	<b>19</b>	Delightful nose. Clean and appealing. Intense long palate finish.	Gold
LIQ	19	David Wood	Star Anise & Spices	2010	3	7	5	<b>15</b>	Clean well balance on acid with spices. Fresh long finish.	
LIQ	20	Heather Cullen	Musk and Mixed lollies	2010	2	5	5	<b>12</b>	Not clean. True lolly smell. Need acid balance. Not finished. The teeth add a touch of class ??? Keep it up.	
LIQ	21	Heather Cullen	Sparkling Vegemite	2010	2	5.5	4.5	<b>12</b>	True vegemite nose. Too much. No acid balance or finish. Fairy dust sparkles could catch on !!! Truly worthy of the Letitia Cropley Award - (Google it )!	
LIQ	22	Heather Cullen	Wasabi	2010	3	5.5	3.5	<b>12</b>	Clean wine. Too much wasabi on nose and palate.	





<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	7	Ganga Wines	Grenache/Shiraz/Merlot	2010	3	4	7	14	The nose has been spoilt with a quite evident acetone note. Some brown spices on the palate with a hint of pepper & red fruit vanishing. Touch of oxidation	
RBC	8	N. Dewar	Merlot/Cabernet Sauvignon	2010	3	6	8.5	17.5	Loaded with red fruit, with a touch of moroccan spices. Round & fleshy on the palate with some chocolate coated berries. Good texture & quite persistent	Silver
RBC	9	Ganga Wines	Shiraz/Petite Verdot	2010	3	4	7	14	Some acetone & rubber detach the fruit spectrum on the nose. Drying tannins, lacking fruit but loaded with spices. A touch short.	

## **RBP Red Blended Wine - Previous Vintage - 34 Entries**

**Judged by** Geoff Anson

### **Class Comment**

Overall a very strong and consistent class showing most makers have good skills. There were few winemaking faults and the challenge is now to move the quality even higher. Areas to look at are getting fruit to the correct maturity, careful use of oak, ensuring finished wines have appropriate acid levels and picking complementary varieties to blend.

RBP	1	Suferin Winery	Blends Red	2009	3	4.5	6.5	14	Bright cherry hues, clean fruit nose, some mercaptan, watch sulphur levels, fruit short on palate. Strong acid unbalanced wine, possibly tannin added.	
RBP	2	Frank Galati	Cabernet Sauvignon/Grenache	2008	3	5	7	15	Holding good colour, light but clean nose, sweet palate, fall off on middle palate, fresh acid still pronounced. Blend would be improved with middle palate variety eg merlot.	
RBP	3	Peter Fisher	Cabernet Sauvignon/Malbec	2008	3	5.5	7.5	16	Deep colour, ripe plummy nose, clean, sweet clean palate, medium weight, good acid and tannin balances fruit. Well made wine. Slight greenness in aftertaste.	Bronze
RBP	4	Ganga Wines	Cabernet Sauvignon/Merlot	2009	2.5	5	7	14.5	Good colour, hint of early browning on rim, slightly green fruit aromas, clean nose, palate clean, good tannin, acid light. Well made but watch fruit ripeness.	
RBP	5	David Pope	Cabernet Sauvignon/Merlot	2009	3	5.5	8	16.5	Deep colour, clean, rich fruity nose, well blended wine, good continuous flavours, tannin. Additional acid could help longevity.	Bronze
RBP	6	Mario Fantin	Cabernet Sauvignon/Merlot	2008	3	6	8.5	17.5	Holding good colour, lifted predominantly cab nose, ripe fruit, well integrated with tannin and acid. Mocca aftertaste. Well made.	Silver
RBP	7	Mario Fantin	Cabernet Sauvignon/Merlot	2007	3	6	7	16	Bright, good colour, clean rich nose, sweet oak. Clean fruit front of palate, shortish back palate. Acid obvious on aftertaste. Possibly riper fruit or more merlot in the blend.	Bronze
RBP	8	Field	Cabernet Sauvignon/Merlot	2005	3	5	6.5	14.5	Bright, no sign of browning, clean simple and subdued nose, light clean palate, plummy aftertaste. Good acid and tannin. Possibly wine would benefit from riper cabernet.	
RBP	9	Vinko & Kathy Eterovic	Cabernet Sauvignon/Shiraz	2009	3	5.5	7	15.5	Bright, good colour, subdued clean fruit nose, palate light with clean fruit. Good tannin, acid light. Fruit builds in the mouth.	Bronze
RBP	10	Vinko & Kathy Eterovic	Cabernet Sauvignon/Shiraz H	2009	3	5.5	8.5	17	Dense colour, nose closed but clean, good fruit aromas, dark cherry ripe fruit palate, long length, drying tannins.	Silver
RBP	11	Robin Hick, Bill Schroder & Tony Kemm	Cabernet Sauvignon/Shiraz 60% / 40%	2008	3	5	7	15	Dense clean colour, clean nose, slight cabernet greenness, clean palate, light front / middle palate, good finish, high acid / tannin finish. Watch fruit ripeness.	

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RBP	12	Vince & Tom Montuoro & Steve Smith	Cabernet Sauvignon/Shiraz	2008	3	5	6.5	<b>14.5</b>	Dense colour, fruit aroma, subdued slight mercaptan, sweet oak predominates, palate sweet vanilla and little fruit. Soft finish - watch acid levels, fruit ripeness and use of oak.	
RBP	13	Ralph Cadman	Cabernet Sauvignon/Shiraz	2005	3	4	6.5	<b>13.5</b>	Good colour, little browning, clean but unbalanced nose, vinous rather than fruit. Sweet palate, short finish with drying tannins dominating. Check fruit ripeness.	
RBP	14	Frank Galati	Cabernet Sauvignon/Shiraz/Grenache	2009	3	5	6.5	<b>14.5</b>	Medium density, bright, clean vinous nose, light fruit aroma, simple palate with sweet finish (grenache). Check fruit ripeness.	
RBP	15	Ganga Wines	Cabernet Sauvignon/Shiraz/Merlot	2008	3	5.5	7	<b>15.5</b>	Deep colour, bright, medium weight well integrated fruit nose, some greenness detracts slightly, integrated sweet palate, medium weight with good finish, soft. Check acid level.	Bronze
RBP	16	Peter Fisher	Cabernet/Cab Franc/Malbec	2009	3	6	8	<b>17</b>	Dense colour, ripe plummy nose, well integrated excellent ripe integrated palate, good drying tannins, oak is dominant. Check acid.	Silver
RBP	17	Peter Fisher	Cabernet/Cab Franc/Malbec	2008	3	5.5	7	<b>15.5</b>	Dense colour, well integrated clean nose, slightly lacking in fruit intensity, ripe palate, oak dominant, soft acid and good tannins. Watch excessive use of oak.	Bronze
RBP	18	Vinko & Kathy Eterovic	Grenache/Shiraz/Merlot	2009	2.5	4	6	<b>12.5</b>	Dense slightly dull colour (check pH), stewed fruit nose, overripe fruit, simple palate, short, strong tannins. Tastes as if some components were over ripe and some under ripe.	
RBP	19	Thornbury Wine Co.	Grenache/Shiraz/Mouvedre, SG=13.5	2009	3	5	6	<b>14</b>	Dense, bright, clean nose, slightly smokey and dumb, sweet fruit palate, good length, drying tannins. Simple taste, possibly try other blends.	
RBP	20	Ganga Wines	Merlot/Cabernet Sauvignon/Shiraz	2008	3	5	7	<b>15</b>	Dense bright, light nose, clean and ripe, sweet fruit, well integrated good finish. Dry tannin. Well made. Try riper fruit and check acid.	
RBP	21	Ganga Wines	Petit Verdot/Cabernet Sauvignon	2009	2.5	6	8	<b>16.5</b>	Dense colour, slightly cloudy, lifted ripe fruit, well integrated nose, sweet ripe fruit, good length, firm tannins. Check acid.	Bronze
RBP	22	Graham Scott	Pinot Noir/Merlot	2009	3	5	6	<b>14</b>	Medium density, slight browning, sweet simple nose, clean, sweet fruit, flavours still disjointed, plummy aftertaste. Check acid.	
RBP	23	Zenon Kolacz	Red Quintet	2006	3	4	5.5	<b>12.5</b>	Dense, slightly dull jammy nose, little developed fruit characteristics, palate lacks depth, simple fruit drying out.	
RBP	24	Joseph Grech	Red Blend	2009	2.5	4	4.5	<b>11</b>	Dense, slightly dull, lacking fruit, sulphates on nose and palate. Watch winemaking cleanliness.	
RBP	25	Robin Hick, Bill Schroder & Tony Kemm	Shiraz/Cabernet 60% / 40%	2007	3	6.5	9	<b>18.5</b>	Dense, bright, rich integrated nose, clean, fruit and oak well integrated. Good dry tannins and acid are balanced. Well made wine.	Gold
RBP	26	Vinko & Kathy Eterovic	Shiraz/Cabernet Sauvignon	2008	2.5	5	6	<b>13.5</b>	Dense, slight dulling, subdued fruit, lifted alcohol, little fruit on palate, some sweetness. Short.	
RBP	27	Greg + Jill Roberts	Shiraz/Durif	2009	2.5	5.5	6	<b>14</b>	Dense, slightly dull, simple stewed fruit nose, sweet stewed fruit on front palate, short finish, good tannin. Check acid. Check fruit for over ripeness.	
RBP	28	Metung Wines	Shiraz/Durif, SG=992	2008	3	5.5	8.5	<b>17</b>	Dense colour, sweet lifted nose, clean intense sweet fruit. Clean, well integrated across palate. Soft tannins & acid. Well made. Watch acid & tannin levels.	Silver

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RBP	29	Vinko & Kathy Eterovic	Shiraz/Merlot S	2009	2.5	5	7	<b>14.5</b>	Dense, slightly dull, closed nose, clean, little fruit definition, sweet palate, simple structure, short. Watch ripeness.	
RBP	30	David Hart	Shiraz/Merlot	2008	2.5	5.5	6.5	<b>14.5</b>	Dense, slightly dull, subdued nose, slight greenness, palate sweet but simple, oak dominates. Soft finish. Watch fruit ripeness and acid levels.	
RBP	31	Field	Shiraz/Merlot	2005	3	6	7	<b>16</b>	Medium colour, little browning, light clean nose, little fruit intensity, fresh fruit flavours, soft tannin, crisp acid. Good long finish.	Bronze
RBP	32	Bill Bussau	Shiraz/Mourvedre Yarra Valley	2009	3	6	8.5	<b>17.5</b>	Medium colour, clean lifted nose, complex fruit aromas, well integrated sweet fruit, good tannins and acid.	Silver
RBP	33	Stewart Godber	Shiraz/Mourvedre/Cinsaut/Gre nach	2007	3	6	7.5	<b>16.5</b>	Medium colour, little browning, light lifted nose, well integrated fruit, good finish, soft tannins.	Bronze
RBP	34	Peter Harris	Shiraz/Mourvedre/Grenache/Ci nsaut	2007	3	5.5	7	<b>15.5</b>	Medium colour, little browning, sweet nose with good fruit, sweet fruit, short finish, tannin strong.	Bronze

## **RCC Red Cabernet Sauvignon or Cab Franc - Current Vintage - 32 Entries**

**Judged by** Peter Connolly

### **Class Comment**

The higher pointed wines displayed good varietal fruit flavours and were well balanced by wine makers paying attention to detail. The less impressive wines had either one of the following issues:

1. Poor fruit selection - under-ripe or over ripe fruit. With today's huge excess of grapes you can afford to be much more demanding and selective as a purchaser.
2. Oxidation - take care to protect your wine from oxidation at all stages (ferment, barrel, bottling), with the use of CO2.

RCC	1	Matthew F Drew	Cabernet Sauvignon	2010	3	4.5	5.5	<b>13</b>	Bright clear red/purple colour. Slight oxidation on nose with confectionery & mulberry and oak. Palate lacks fruit with oxidation evident.	
RCC	2	Wattiparinga	Cabernet Sauvignon	2010	3	4.5	6	<b>13.5</b>	Mid purple red colour. Obvious mercaptan on nose. Short flattened palate. Suggest more attention to racking.	
RCC	3	Brendan Bowe	Cabernet Sauvignon	2010	3	4.5	5.5	<b>13</b>	Medium red purple. Some berry characters on nose masked by meaty & partly aldehyde characters. Palate short, faults mask fruit. Perhaps be mindful of hygiene.	
RCC	4	Two Twisted Twigs	Cabernet Sauvignon	2010	3	5.5	6.5	<b>15</b>	Deeply saturated purple red. Nose a combination of marzipan, ripe plum & spice. Good fruit on palate, long length, touch bitter finish.	
RCC	5	David Wood	Cabernet Sauvignon Briars	2010	3	5.5	6.5	<b>15</b>	Highly saturated red/purple. Nose of cedar, mint & spice. Palate broad and firm with wood characters more dominant. Try to aim for more balance between fruit & wood.	
RCC	6	Constantino Campanella	Cabernet Sauvignon P	2010	3	5.5	6.5	<b>15</b>	Clear mid red. Berry & leafy fruit with slight mousey character on nose. Better palate with fruit more obvious.	
RCC	7	Les & Diane Thomas	Cabernet Sauvignon	2010	3	5.5	7	<b>15.5</b>	Deeply saturated dark red. Lovely blackberry & cassis fruit with cedar. Slightly spoilt by acetic acid. Flavours on palate flattened by oxidation.	Bronze

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RCC	8	Graham Scott	Cabernet Sauvignon	2010	3	5	6	14	Light medium brick red. Floral, crushed black pepper nose. Dry astringent peppery palate. Very savoury style. Fruit indicates it may be from large canopy vines, excess foliage or underripe.	
RCC	9	Murrindindi-Woodbourne Community Hub Inc	Cabernet Sauvignon, SG=14.5 %	2010	3	5.5	7	15.5	Deeply saturated mid red. Rich ripe cassis & cedar nose. Rich lingering fruit on palate, some ferment characters are still obvious. Well done.	Bronze
RCC	10	Luigi Di Battista	Cabernet Sauvignon, SG=14%	2010	3	3	5	11	Dark brick red. Dirty oxidised nose. Sweet ripe fruit totally dominated by unpleasant oxidation. Suggest pay more attention to exposure to oxygen.	
RCC	11	Mike Williamson	Cabernet Sauvignon	2010	3	5	6.5	14.5	Deep bright fully saturated purple-excellent colour. Clean yet restrained nose, why? when colour is so great, perhaps excess SO2. Palate green leafy characters and hard finish.	
RCC	12	David Pope	Cabernet Sauvignon	2010	3	5	7	15	Deep rich purple red colour. Cassis fruit & subdued on nose. Rich cassis on palate, good balance of acid, lingering aftertaste.	
RCC	13	Lino Barro	Cabernet Sauvignon, SG=1.0995	2010	3	5.5	7	15.5	Clear mid red colour. Subtle yet complex nose. Mint, star anise, berry & cedar. Palate balanced & persistent lighter style. Well made but could be better with better fruit selection.	Bronze
RCC	14	Howard Devlin	Cabernet Sauvignon	2010	3	5.5	7	15.5	Bright mid red/purple. Nose: faint SO2 under cherry berry fruit & faint coconut oak,. Good persistence on palate, slightly green under ripe fruit characters but well made.	Bronze
RCC	15	A. Gillam / C. Ramsay / T. Ross	Cabernet Sauvignon	2010	3	4.5	6	13.5	Deep purple red. Sulphide character dominates nose. Rich fruit & nice oak on palate. Suggest try copper finings to clear up sulphide/mercaptan characters.	
RCC	16	Paul Finn	Cabernet Sauvignon, SG=Dry	2010	3	6	6	15	Medium garnet red. Raspberry/cherry/strawberry fruit nose slightly confectionery. Palate, fruits are over powered by astringent finish.	
RCC	17	Vince & Tom Montuoro & Steve Smith	Cabernet Sauvignon Yarra Valley	2010	3	5.5	7	15.5	Deep purple/red. Cassis fruit slightly flattened on nose by SO2. Rich sweet fruit on palate, true to variety. Finish a little short.	Bronze
RCC	18	Giovanna Mercuri	Cabernet Sauvignon	2010	3	5.5	6.5	15	Mid purple red. Berry fruit & old oak characters on nose. Tired wood dominates palate, fairly bitter finish.	
RCC	19	Peter Fisher	Cabernet Sauvignon	2010	3	6	8	17	Deep purple red. Ripe varietal cassis nose with complex oak. Excellent balance between fruit, tannin & acid on palate. Clean long lingering aftertaste & finish. Well done.	Silver
RCC	20	Wally Knihnicki	Cabernet Sauvignon Unoaked	2010	3	5.5	7	15.5	Medium red/purple. Subdued berry fruit on nose. Sweet fruit balanced by good acid & light tannins.	Bronze
RCC	21	Antony Upton	Cabernet Sauvignon	2010	3	6	7.5	16.5	Deep purple red. Cassis, mint & cedar varietal characters on nose. Balanced palate with obvious cabernet characters. Aftertaste lingers. Well done.	Bronze
RCC	22	David Hart	Cabernet Sauvignon (B)	2010	3	6	8.5	17.5	Deep purple red. Toasty oak & cedar nose. Spicy oak & ripe fruit well balanced on palate. Good aftertaste. Great effort.	Silver
RCC	23	Ross McDonald	Cabernet Sauvignon Perricoota, SG=1	2010	3	5.5	6.5	15	Clear purple red. Plum fruit, oak & apples on nose. Lacks intensity, green underripe characters dominate palate. Seems to have done a good job with green fruit.	

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RCC	24	Abingdon (Neagle/Cappellani)	Cabernet Sauvignon	2010	3	5	6.5	<b>14.5</b>	Mid red purple. Mint spice, geranium. Wintergreen nose. Spicy menthol (hot), over tones on palate, lacks fruit richness.	
RCC	25	Maurice Gonella	Cabernet Sauvignon, SG=1.02	2010	3	4	6	<b>13</b>	Clear, purple red. Meaty microbial infection nose, not attractive. Some characters on palate but underneath is good fruit-look to winemaking hygiene.	
RCC	26	VIOLET TOWN WINEMAKERS	Cabernet Sauvignon	2010	3	5	6	<b>14</b>	Dark red purple. Dull non descript nose. Palate dominated by tannins. Be mindful of tannin extraction when pressing.	
RCC	27	Mario Di Pilla	Cabernet Sauvignon	2010	3	5.5	6.5	<b>15</b>	Mid red. Floral berry nose. Berry & oak well integrate on palate, tannins slightly excessive. Suggest lighter pressing.	
RCC	28	David Hart	Cabernet Sauvignon (H)	2010	3	5.5	7	<b>15.5</b>	Mid red/purple. Spicy berry character on nose but lacks intensity. Good balance on palate, flavours persist, good effort.	Bronze
RCC	29	Wally Knihnicky	Cabernet Sauvignon Refermented from pressings	2010	3	5	5	<b>13</b>	Clear red purple. Porty, aldehyde characters obvious on the nose. Palate excessively sweet. Sugar analysis would most likely indicate wrong class entry.	
RCC	30	Julie Game	Cabernet Sauvignon, SG=13.2	2010	3	5.5	7	<b>15.5</b>	Mid purple red. Spicy berry oak nose, slight aldehydes. Palate good fruit, warm finish from alcohol, but reasonable effort.	Bronze
RCC	31	Constantino Campanella	Cabernet Sauvignon C	2010	3	5	6.5	<b>14.5</b>	Mid red purple. Fruit appears flattened on nose. Palate a little over extracted with tannins at pressing.	
RCC	32	Ganga Wines	Grenache/Cabernet Sauvignon/Shiraz	2010	3	4.5	6	<b>13.5</b>	Mid purple red. Confectionery, acetic/aldehyde nose, not appealing. Palate hard and over extracted, too tannic-lacks fruit.	

## ***RCP Red Cabernet Sauvignon or Cab Franc - Previous Vintage - 46 Entries***

***Judged by*** *Scott McCarthy*

***Class Comment***

A very strong class showing some excellent winemaking skills and very few wines showing any faults. 2008 wines more robust and better fruit intensity with the best of the 2009 wines showing elegance and restraint.

RCP	1	Constantino Campanella	Cabernet Sauvignon F	2009	3	5.5	7	<b>15.5</b>	Clean and fresh vibrant fruit. Nice balance.	Bronze
RCP	2	Two Twisted Twigs	Cabernet Sauvignon	2009	3	5	8	<b>16</b>	Rich fruit. Nice weight and mouthfeel. Leafy notes.	Bronze
RCP	3	Wattiparinga	Cabernet Sauvignon	2009	3	4	7.5	<b>14.5</b>	Lighter fruit spectrum, stinky tannins.	
RCP	4	Phoenix - Scott, Lostitch, Field, Sleep	Cabernet Sauvignon	2009	3	4.5	7.5	<b>15</b>	Raspberry and dried herb on nose. Fine tannins.	
RCP	5	Constantino Campanella	Cabernet Sauvignon A	2009	3	4.5	7	<b>14.5</b>	Floral nose - violets/rhubarb. Palate has nice fruit but finishes a little short.	
RCP	6	Abingdon (Neagle/Cappellani)	Cabernet Sauvignon	2009	3	6	8.5	<b>17.5</b>	Nice nose of blackcurrent and anise. Great depth of fruit and well structured palate.	Silver
RCP	7	Gary Campanella & Jid Cosma	Cabernet Sauvignon G	2009	3	5	8.5	<b>16.5</b>	Leafy cabernet nose with dried herb nuances. Spicy palate. Well balanced.	Bronze
RCP	8	Matthew F Drew	Cabernet Sauvignon	2009	3	4	6	<b>13</b>	Soy/cabbage element to nose. Rich fruit but a little over ripe. Slightly porty.	

<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	9	Gary Campanella & Jid Cosma	Cabernet Sauvignon B	2009	3	5	7	15	Lifted nose shows nice varietal characters with some floral lift. Well balanced palate.	
RCP	10	Russ Henry	Cabernet Sauvignon	2009	3	4	7	14	Stalky / slightly green nose. Lighter weight but attractive palate.	
RCP	11	Thornbury Wine Co.	Cabernet Sauvignon, SG=14.5	2009	3	4	6	13	A little leafy on nose. Oak dominates the palate.	
RCP	12	Julie Game	Cabernet Sauvignon, SG=12.8	2009	3	6	8.5	17.5	Nice varietal nose. Dusty lovely palate. Great length and tannins.	Silver
RCP	13	Paul Finn	Cabernet Sauvignon, SG=Dry	2009	3	3	7	13	Nose has nice light fruit notes but a little medicinal character. Lighter palate and quite drying. Possible smoke issue?	
RCP	14	Alfredini Vignerons	Cabernet Sauvignon	2009	3	4	6.5	13.5	Nice slightly confectionary notes on nose. Rich fruit but finishes a little short.	
RCP	15	Ganga Wines	Cabernet Sauvignon	2009	3	5	7	15	Lifted nose sweet blackcurrent fruit. Nice palate - good acidity and balance.	
RCP	16	Graham Scott	Cabernet Sauvignon	2009	3	4	7	14	Lighter style, maybe a slight VA lift on nose. Good balance but lacks a little weight.	
RCP	17	Vincent Tallarida	Cabernet Sauvignon	2009	3	4	6	13	Slight meaty character to nose. Acid too high and disjoints the palate.	
RCP	18	Wally Knihnicky	Cabernet Sauvignon Unoaked	2009	3	3	7	13	Nose looks a little oxidised and tired. Fruit may have been a touch overripe.	
RCP	19	Stan Gower	Cabernet Sauvignon	2009	3	6.5	6	15.5	Nice leafy/bramble fruit nose. Lots of fruit sweetness, could do with a touch more tannin.	Bronze
RCP	20	David Pope	Cabernet Sauvignon	2009	3	6	6	15	Herbal/leafy cabernet nose. Quite French. A little bit of smoke spoils the finish.	
RCP	21	Howard Devlin	Cabernet Sauvignon	2009	3	6	8	17	Quite oaky on nose but with nice fruit. Big rich wine - holds the oak - just!	Silver
RCP	22	Fantin / Loci / Taplin / Nelson	Cabernet Sauvignon B	2009	3	6.5	9	18.5	Nice restrained nose - blackcurrent and spice - elegant. Nice palate weight. Good wine!	Gold
RCP	23	Fantin / Loci / Taplin / Nelson	Cabernet Sauvignon A	2009	3	6.5	8	17.5	Sweet fruit on nose - blackcurrent. Palate slightly warm.	Silver
RCP	24	Mike Williamson	Cabernet Sauvignon	2009	3	6	7	16	Lovely nose though slightly extracted on palate.	Bronze
RCP	25	Peter Di Fiore	Cabernet Sauvignon	2009	3	6	8	17	Nice oak on nose - spicy and lifted fruit. Good palate that will come together with time.	Silver
RCP	26	Two Twisted Twigs	Cabernet Sauvignon	2008	3	6	6	15	Smoke and oak dominates nose. Oak overpowers the fruit, a little on palate overall.	
RCP	27	Howard Devlin	Cabernet Sauvignon	2008	3	6	8	17	Nice dark fruit on nose with some spicy notes. Good weight with tannins still a little green.	Silver
RCP	28	Chateau Thornbury	Cabernet Sauvignon	2008	3	5.5	7	15.5	Nose and palate a little overpowered by the oak. Nice fruit. Very savoury.	Bronze
RCP	29	Stan Gower	Cabernet Sauvignon Free Run	2008	3	6	7.5	16.5	Green capsicum on nose. Nice varietal cabernet characters. Nice fruit, a little on the acid side.	Bronze
RCP	30	Field	Cabernet Sauvignon	2008	3	5.5	8.5	17	Some green, quite grassy characters on the nose. Nice weight and balance on the palate.	Silver
RCP	31	Peter Fisher	Cabernet Sauvignon	2008	3	6	9	18	Nose a little grubby, but nice underlying fruit. Concentrated palate, good tannins.	Silver

<i>Class</i>	<i>JN</i>	<i>Certificate Name</i>	<i>Description</i>	<i>Vintage</i>	<i>App</i>	<i>Nose</i>	<i>Palate</i>	<i>Total</i>	<i>Comment</i>	<i>Medal</i>
RCP	32	Vince & Tom Montuoro & Steve Smith	Cabernet Sauvignon Yarra Valley	2008	3	5	7	15	Nose a little subdued. Chocolate / mocha on palate.	
RCP	33	Peter Di Fiore	Cabernet Sauvignon	2008	3	5.5	8	16.5	Lots of spicy oak on nose. Good fruit but a little oak dominant on palate.	Bronze
RCP	34	Bill Bussau	Cabernet Sauvignon Yarra Valley Reg	2008	3	5.5	7	15.5	Nice raspberry fruit with a slight vegetal 'grass' character. Spicy / savoury palate.	Bronze
RCP	35	Cameron Quine Wine	Cabernet Sauvignon	2008	3	5	6.5	14.5	Nose a little closed at the moment. Good balance but needs some time to come together.	
RCP	36	N. Dewar	Cabernet Sauvignon	2008	3	6	6	15	Lifted nose, dense inky characters showing some VA on the palate.	
RCP	37	Mike Williamson	Cabernet Sauvignon	2008	3	5	7	15	Big smokey oak nose. Good fruit but a little overpowered by the oak. More elegant oak would improve the wine.	
RCP	38	Vincent Tallarida	Cabernet Sauvignon	2008	3	5	6.5	14.5	Slightly feral / funky nose. Good fruit but let down by a microbial influence.	
RCP	39	Lou Di Gregorio	Cabernet Sauvignon	2007	3	5	7	15	Nose a little dirty. Good palate structure. Old world style wine.	
RCP	40	Peter Di Fiore	Cabernet Sauvignon	2006	3	6	7	16	Nice spicy / savoury nose. Oak a little dominant at the present time, but good potential.	Bronze
RCP	41	Bill Bussau	Cabernet Sauvignon Bendigo Reg	2006	3	6	9	18	Very lifted nose of sweet fruit - very well balanced palate, great tannin.	Silver
RCP	42	Ralph Cadman	Cabernet Sauvignon	2005	3	6.5	8.5	18	Nice lifted fruit on nose with supporting oak. Great balanced palate, dusty tannin, plenty of acid for longevity.	Silver
RCP	43	Dale Farmer	Cabernet Sauvignon	2005	3	6	7.5	16.5	Nice fruit, slight vegetal edge to nose. Good palate weight, well made wine.	Bronze
RCP	44	David Hart	Cabernet Sauvignon	2005	3	6	8.5	17.5	Nicely integrated wine. Fruit / tannin / oak beautifully balanced.	Silver
RCP	45	Paul Finn	Cabernet Sauvignon, SG=Dry	2005	3	5.5	7	15.5	Good nose - still plenty of fresh vibrant fruit. Well balanced, palate just drying a little.	Bronze
RCP	46	Stan Gower	Cabernet Sauvignon	2005	3	6	7	16	Taking on some lovely aged cabernet characters on the nose. Dried herb and cigar box. Palate starting to show signs of age - slight oxidation and some browning.	Bronze

## **RLC Red Less Common Varieties - Current Vintage - 22 Entries**

**Judged by** Rocco Esposito

**Class Comment**

A good take on alternative styles. Some excellent examples, some wine making faults coupled with (in some instances) poor quality fruit. Interesting overall. "A class that needs further encouragement".

RLC	1	Wattiparinga	Barbera	2010	3	4.5	7.5	15	Blackberry, licorice and dark spices. A defined palate with marked acidity. Dense, rich, some gentle/spicy tannins. Some aniseed & licorice, plums and tiny bit of melted chocolate.	
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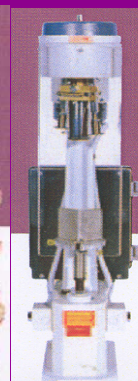
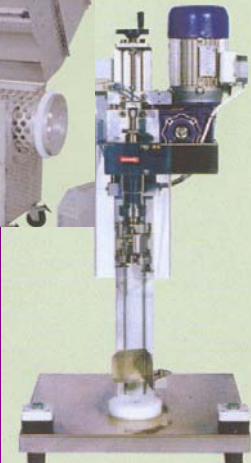
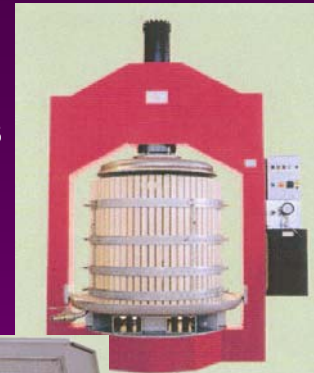
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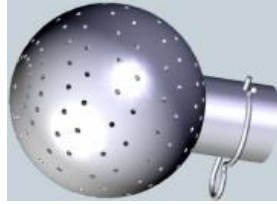
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<i>Class</i>	<i>JN</i>	<i>Certificate Name</i>	<i>Description</i>	<i>Vintage</i>	<i>App</i>	<i>Nose</i>	<i>Palate</i>	<i>Total</i>	<i>Comment</i>	<i>Medal</i>
RLC	2	Wattiparinga	Dolcetto	2010	3	7	8.5	<b>18.5</b>	A pretty little wine, with varietal purity! Nose of fresh red cherry, some banana like lift. The palate is dry, inviting with good fruit vibrancy. A "not try hard" wine. Well made.	Gold
RLC	3	Greg + Jill Roberts	Durif	2010	3	5.5	7	<b>15.5</b>	Some leather, dark chocolate, preserved plums. Loaded with tannins, dry spices coat the palate. Fruit is a bit shy Nice wine over all.	Bronze
RLC	4	Wattiparinga	Graciano	2010	3	4.5	5	<b>12.5</b>	A bit meaty on the nose with fresh herbs - ie, rosemary - some red fruit too. Bitter on the palate with some kernall character. High acidity. A bit sulphuric.	
RLC	5	Ganga Wines	Grenache	2010	3	4.5	6	<b>13.5</b>	Some volatile notes on the nose covering red fruit. Amazingly sweet, detaching from varietal definition.	
RLC	6	Wattiparinga	Grenache	2010	3	6	8	<b>17</b>	The nose is ribena-looking like. Pleasant though. Dry palate with bright red berries; nice fine tannins and a well balanced structure. A mid-intensity wine. Enjoyable.	Silver
RLC	7	Wattiparinga	Grenache/Barbera	2010	3	6	7.5	<b>16.5</b>	Seriously structured nose with a good combination of dark red fruit and dark spices. Palate is well rounded with dense texture. Good finish. An interesting blend. ?H2S	Bronze
RLC	8	Mike Williamson	Nero D'Avola	2010	2	4	6.5	<b>12.5</b>	Earthy, with mushroom farce and game-meat. A lightly structured palate, not appealing to its variety.	
RLC	9	Mario Fantin & John O'Callaghan	Nero D'Avola A	2010	2	6	7.5	<b>15.5</b>	Some tobacco leaf, dry herbs, and a touch of undergrowth. Really pleasant palate; dry, firm quite persistent. Good fine tannins, good acidity.	Bronze
RLC	10	Mario Fantin & John O'Callaghan	Nero D'Avola B	2010	2	6	6	<b>14</b>	Red fruit, tobacco leaf, sage & white pepper. Quite compact on the nose. The palate is dry & firm with good red fruit on the core with well managed spices. Good finish.	
RLC	11	Ross McDonald	Petit Verdot Perricoota, SG=1	2010	3	5.5	7.5	<b>16</b>	Dark fruit, some leather. Very inky visually and aromatically. Dry-bitter tannins, lifted acidity. Lacking mid-palate, a bit disjointed. Not a bad drink though. Needs food!	Bronze
RLC	12	Ganga Wines	Petit Verdot	2010	3	6.5	7	<b>16.5</b>	Blackberries, chocolate, licorice, leather. A marked aroma of raw coffee bean. Sweet entry with tingled, evolving with a dry marked tannin structure. Quite powerful	Bronze
RLC	13	Zenon Kolacz	Sangiovese	2010	3	6.5	7.5	<b>17</b>	Some red cherry, almonds & confectionery fruit. Dry palate, fine papery tanins & good acidity both well blended with good red fruit. A medium-bodied style with potential.	Silver
RLC	14	Mario & Jeanne Anders	Sangiovese	2010	3	6.5	8	<b>17.5</b>	Morello cherry, sweet & sour aroma. A lip-smacking wine, dry coating palate demanding food. Beautiful savoury notes marking the palate with a solid structure.	Silver
RLC	15	Mike Williamson	Sangiovese	2010	3	6	6	<b>15</b>	Red fruit, forest cake, forest floor, mushrooms. A bit too bitter on the plate, with sanguine acidity. Touch short.	
RLC	16	Lou Di Gregorio	Sangiovese	2010	3	5	7	<b>15</b>	The nose is a bit dull with unripe red fruit. Dry palate, tannins all around (a bit aggressive) with red & black fruit marking the flavour profile.	
RLC	17	Mario & Jeanne Anders	Tempranillo	2010	3	6.5	7.5	<b>17</b>	Good nose. There's spices, smokey bacon, red fruit & tobacco. Acidity & tannins are a bit disjointed, but could meld - in time. Showing good conditions.	Silver
RLC	18	Phoenix - Scott, Lostitch, Field, Sleep	Tempranillo B	2010	3	5	7	<b>15</b>	Full of red fruit, with some savoury notes. A great palate structure with good tannins albeit - medium body. Good 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>
RLC	19	David Hart	Tempranillo	2010	3	7	9	<b>19</b>	Some vanilla & dark fruit. Inviting nose with a touch of funk. The palate is seriously good, with firm papery tannins, good balanced acidity. Beautiful texture. A good wine.	Gold
RLC	20	Trevor Drysdale	Tempranillo	2010	3	6	6	<b>15</b>	Red-juicy fruit on the nose and wet tobacco leaf. Full of fruit tannins, with some green kernal note. Fruit covers acidity quite well.	
RLC	21	Phoenix - Scott, Lostitch, Field, Sleep	Tempranillo	2010	3	5	6	<b>14</b>	Good nose with red & black fruit. Some dry spices too. Acidity & tannins work well together. Mid-palate a bit disjointed though. Nice enough finish.	
RLC	22	Michael & Jessie Clark	Tempranillo, SG=1.09	2010	3	4	5.5	<b>12.5</b>	Nose spoilt by a touch of volatile aspect. Light on the palate, with flavour lacking Very short too.	

## ***RLP Red Less Common Varieties - Previous Vintages - 13 Entries***

***Judged by*** *Rocco Esposito*

***Class Comment***

A bracket that could polarise opinions. Some wines were showing good winemaking with fruit that could have been grown under difficult circumstances. Some highlights, but some disappointing wines too.

RLP	1	Greg + Jill Roberts	Durif	2009	3	6.5	7.5	<b>17</b>	The nose shows some minty-leafy notes backed by licorice & spices with layers of leather. Bit tannin structure. A wine with a lot of life & energy. Palate full of savoury black fruit.	Silver
RLP	2	VIOLET TOWN WINEMAKERS	Durif	2008	3	4.5	7	<b>14.5</b>	At start it appears a bit tired with some sulphur led notes. Then sweet fruit takes over showing some developed character. Striking acidity, sandy tannins & very little mid-palate	
RLP	3	Cameron Quine Wine	Grenache	2009	2.5	5	7.5	<b>15</b>	With brown tinge and orange peel (visually), this Grenache has dry red fruit, spices and a touch of cedar. Big (wood) tannins mark the palate. Developing a drying-long finish.	
RLP	4	Wattiparinga	Grenache	2009	3	4	6.5	<b>13.5</b>	Some sweet black fruit, licorice cover. A touch of "H2S" - Some bitter notes define the palate not putting the boxes in balance.	
RLP	5	Zenon Kolacz	Petit Verdot	2007	3	4.5	6.5	<b>14</b>	Age is playing its part with this Petit Verdot. It looks tawny and smells very much fortified. Raisin and chocolate mousse. A somewhat oily texture marks this palate with tannins fading away. The finish is a bit short.	
RLP	6	Phoenix - Scott, Lostitch, Field, Sleep	Sangiovese	2009	3	7	8.5	<b>18.5</b>	It looks good! The nose is quite inviting with judiciously good red fruit & autumn dustiness. The palate is marked by fruit & wood tannins, good flavours and screaming for juicy food (think pasta). Good finish.	Gold
RLP	7	Ljubica & Darko Postruzin	Sangiovese	2009	3	3	6	<b>12</b>	A metallic nose is separating the fruit spectrum releasing unpleasant notes.metallic on the palate too. Simply described as a "dry red wine".	
RLP	8	Ljubica & Darko Postruzin	Sangiovese B	2009	3	3	6	<b>12</b>	The nose is very minty and ashtray like. A reflection of the vintage & the area of provenance maybe? Really weak on the palate and quite stressed.	
RLP	9	Gary Campanella & Jid Cosma	Sangiovese	2009	3	3	6	<b>12</b>	Burnt rubber & plastic on the nose. Impeccably dry, with lots of wood tannins covering the little amount of fruit this wine has. A bit short at the end.	

<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	10	Mario Fantin & John O'Callaghan	Sangiovese	2009	3	5.5	9	<b>17.5</b>	At start the nose is a bit closed. After a while black cherries come out with forest floor and chocolate cake. On the palate, tannins rollout like carpet, with juicy/spicey acidity & elegant finish.	Silver
RLP	11	Gary Campanella & Jid Cosma	Sangiovese/Cabernet Sauvignon (95/5)	2009	3	3	6	<b>12</b>	The nose is not really inviting. Again a vintage reflection of place of origin. Dry all around, hard to find the fruit. Another "dry red wine".	
RLP	12	Danny Cappellani	Saparavi Murray Valley	2007	3	6	8	<b>17</b>	The nose has black ink and a touch of tar. Some eucalyptus notes too. Surprisingly, the palate has a balance structure with black berries & spices going back & forwards developing bitter layers of dark chocolate. Interesting.	Silver
RLP	13	Michael & Jessie Clark	Tempranillo, SG=1.09	2009	0	0	0	<b>0</b>	Bottle broken in transit	

## **RMC Red Merlot- Current Vintage - 8 Entries**

*Judged by* Peter Connolly

*Class Comment*

Scott McCarthy

With the exception of the medal winner, the other wines suffered from poor fruit selection, over extraction and oxidation, disappointing to see only one medal winning wine.

*First Judge to Record Scores*

RMC	1	David Pope	Merlot	2010	3	5	7	<b>15</b>	Deep magenta. SO2 flattens fruit on nose. Palate is short & finish is slightly hard, masking leafy berry fruit.	
RMC	2	VIOLET TOWN WINEMAKERS	Merlot	2010	3	4.5	6	<b>13.5</b>	Clear bright brick red. Berry geranium nose, slight aldehyde which permeates on palate. Over extracted & hard finish.	
RMC	3	Milan Cindric	Merlot, SG=0.995	2010	3	4.5	6.5	<b>14</b>	Clear mid red. Jammy confectionery flavours. Palate displays over worked fruit finish, a little hard.	
RMC	4	Paul Finn	Merlot 'W', SG=Dry	2010	3	4.5	6	<b>13.5</b>	Light clear red, berry oak mercaptan on nose, bitter hard finish, diminishes fruit.	
RMC	5	Paul Finn	Merlot 'F', SG=Dry	2010	3	5	6	<b>14</b>	Clear mid red. Floral berry slightly oxidized nose hard over extracted finish spoils encouraging nose.	
RMC	6	Evem Wines	Merlot	2010	2.5	3	5	<b>10.5</b>	Clear brick red, oxidised, sulphide, nose. Bitter sweet oxidised palate.	
RMC	7	Antony Upton	Merlot	2010	3	6	8	<b>17</b>	Deeply saturated purple red, cassis berry & cedar nose. Palate, sweet ripe fruit, balanced with oak. Flavours linger and finishes clean-well done.	Silver
RMC	8	Michael & Jessie Clark	Merlot, SG=1.095	2010	3	5	7	<b>15</b>	Deeply saturated in colour. Nose of berry oak & bacon, cassis raspberry fruits on palate, balanced by soft tannins but finishes short. Good effort.	



<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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## **RMP Red Merlot - Previous Vintages - 7 Entries**

**Judged by** Andy Browning

### **Class Comment**

This class shows the biggest problem with merlot in Australia which is finding good fruit. Much of the winemaking was sound but the fruit has given the wine either green and unripe character over blown and over ripe flavours.

RMP	1	Trevor Drysdale	Merlot	2009	3	5.5	5.5	14	Great deep & intense colour, some plum & blackberry on nose. Palate is ripe and juicy but short.	
RMP	2	David Pope	Merlot	2009	3	6.5	4.5	14	Good colour. Some nice black fruit on nose which carries through on palate but lacks acid balance finishes flabby and soapy.	
RMP	3	Tony Pye	Merlot	2009	2.5	5.5	5.5	13.5	Light colour, sweet cherry character on nose, sweet jubie like palate. Quite un-merlot wine probably a carbonic maceration.	
RMP	4	Paul Finn	Merlot	2009	3	5	4.5	12.5	Good deep colour, nose shows some nice fruit but distinct smoke taint. Palate badly affected by harsh smoke taint.	
RMP	5	Ganga Wines	Merlot	2008	3	4.5	4.5	12	Good intensity of colour, nose has strong acetaldehyde which dominates the palate and distinctly sugar sweet.	
RMP	6	Paul Finn	Merlot	2006	3	5.5	5.5	14	Deep intense colour, fairly neutral nose, palate shows some mulberry but lacks acid clean winemaking	
RMP	7	Frank Jiricek	Merlot	2006	3	5.5	4.5	13	Nice deep colour, nose shows bramble like character but on the palate these characters give a distinct green edge to the wine.	

## **RPC Red Pinot Noir - Current Vintage - 15 Entries**

**Judged by** Andy Browning

### **Class Comment**

A fairly good class but with a few wines suffering from volatile acidity or brettanomyces. Best wines had classic pinot characters with power and good gentle tannins.

RPC	1	David Hart	Pinot Noir	2010	3	4.5	4.5	12	Good deep intense colour. Nose and palate show distinct acetic acid.	
RPC	2	Field	Pinot Noir	2010	3	5.5	6	14.5	Nice ruby red colour. Light strawberry nose. Palate is round and fruity. Bit short on finish and lacks tannin	
RPC	3	Malcolm Summons	Pinot Noir	2010	3	6	7	16	Good intense red colour. Red, cherry nose. Sweet fruit on palate. Good intensity and length. Nice coating tannins	Bronze
RPC	4	Dennis Poorun	Pinot Noir	2010	3	5	5	13	Great deep colour. Some brambley character on nose. Some sweaty character on palate and quite harsh bitterness, possible suffereing from brett.	
RPC	5	Tony Pye	Pinot Noir	2010	3	5	5	13	lighter red. Some sweet red cherry on nose, also a little medicinal. Distinct brett on palate & harsh bitterness.	
RPC	6	Ljubica & Darko Postruzin	Pinot Noir	2010	3	5.5	5.5	14	Good intensity of colour. Ripe, full nose but reduced. Black cherry and hints of plum. A round pleasing palate. Nice tannin	

<i>Class</i>	<i>JN</i>	<i>Certificate Name</i>	<i>Description</i>	<i>Vintage</i>	<i>App</i>	<i>Nose</i>	<i>Palate</i>	<i>Total</i>	<i>Comment</i>	<i>Medal</i>
RPC	7	Helmut Doerner	Pinot Noir	2010	3	5	6	14	Lighter red colour. Hints of strawberry on nose. Palate lacks power and is quite short on the finish.	
RPC	8	Patrick Eckel	Pinot Noir Sunbury, SG=1095	2010	2.5	6	6.5	15	Bit turbid but good colour. Nose is ripe & full black cherry & mulberry which carry through to the palate. A little sweet but not out of balance.	
RPC	9	Sam Latina	Pinot Noir	2010	3	5	5	13	Intense colour but purple tints. Slight acetic acid on nose and palate which ruins a decent wine.	
RPC	10	Lino Barro	Pinot Noir, SG=1.1046	2010	3	6	5	14	Nice lively & red colour. Aromatic dark cherry nose. Really nice juicy fruit on the palate but harsh tannins.	
RPC	11	Mike Williamson	Pinot Noir	2010	3	6	5	14	Intense deep colour. Light strawberry on nose. Some nice strawberry on palate but lacks intensity.	
RPC	12	Robin Hick, Bill Schroder & Tony Kemm	Pinot Noir	2010	3	4.5	4.5	12	Great colour. Major acetic & acetaldehyde on nose & palate which has ruined an otherwise nice wine.	
RPC	13	Daniele & Cesare Galli	Pinot Noir Mornington Peninsula	2010	3	7	5.5	15.5	Quite light red colour. Lovely red cherry nose. Round & generous palate with some firm coating tannin.	Bronze
RPC	14	Milan & Emil Knezevic	Pinot Noir	2010	3	6	7	16	Great deep colour. Big ripe dark cherry nose. Palate is big & juicy but tannins are a little disjointed.	Bronze
RPC	15	Dale Farmer	Pinot Noir	2010	3	7	6	16	Intense mid red colour. Good plummy nose. Palate has good intensity and nice oak but oak tannins are a little disjointed and a touch sweet on the finish.	Bronze

## **RPP Red Pinot Noir - Previous Vintages - 23 Entries**

**Judged by** *Andy Browning*

*Lindsay Corby*

**First Judge to Record Scores**

**Class Comment**

A strong class overall with a couple of wines downgraded through faults but in general strong clean winemaking. Best wines showed classic pinot character with good use of oak & fine grainy tannins

RPP	1	Malcolm Summons	Pinot Noir	2009	3	5.5	5.5	14	Excellent deep colour. Hints of dark cherry on nose & palate. Good length of fruit. A little lacking in tannin	
RPP	2	Robert Chionna	Pinot Noir	2009	3	6	5.5	14.5	Lively ripe cherry. Some plum on nose & palate. Good intense colour. Hints of sappy flavours. Great up front but a little short	
RPP	3	Scott Kalms	Pinot Noir	2009	0	0	0	0	Withdrawn	
RPP	4	Mike Williamson	Pinot Noir	2009	3	5	5	13	Very deep colour. Some purple hues. Dark plum. Nose ripe & full. Palate lacks a little acid. Good length. Velvety tannins but hints of smoke taint. Good wine spoiled by smoke	
RPP	5	Vinko & Kathy Eterovic	Pinot Noir	2009	3	5	5	13	Slight brown tints. Some bruised apple character. Nice earthy notes with red fruits. Good wine but spoiled by oxidation	
RPP	6	Helmut Doerner	Pinot Noir A	2008	3	6	6.5	15.5	Light colour. Red fruit on nose. Good tart cherry & strawberry on palate	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	Helmut Doerner	Pinot Noir B	2008	0	0	0	0	Great deep colour. Dark plum & some earthy character on nose. Sweet fruit on palate with great velvety tannins. Good length. As per winemaker's request, this is a semi-pro wine and not eligible for class award. (Scored as A:3 / N:7 / P:7.5 = 17.5)	
RPP	8	Malcolm Summons	Pinot Noir	2008	3	6	7	16	Lighter colour. Nose of ripe aromatic strawberry. Palate lacks a little fruit but very good mouth filling tannin. Good length & use of oak	Bronze
RPP	9	Mike Williamson	Pinot Noir	2008	3	5	6	14	Nice intense red colour. Light strawberry aromatics that carries through to palate with some tart red fruit. Good tannin which adds length but fruit is too short	
RPP	10	Robin Hick, Bill Schroder & Tony Kemm	Pinot Noir	2008	3	5.5	5.5	14	Good intense colour. Nose shows nice strawberry & some floral aromatics. Light fruit on palate. Nice sappy tannins but a touch short	
RPP	11	Milan & Emil Knezevic	Pinot Noir	2008	3	5	6	14	Nice, dark intense colour. Ripe, black plum nose. Big ripe juicy palate and good length. Light sappy tannin but is overripe and un-pinot like.	
RPP	12	Lino Barro	Pinot Noir, SG=1.0968	2007	3	6	5.5	14.5	Light in colour. Nice light strawberry nose which carries through on palate. Good coating tannin but fault is a little light. Some smoke taint?	
RPP	13	N. Dewar	Pinot Noir	2007	3	6.5	5.5	15	Good lively colour. Nose of fresh sweet red fruits. Fruit on palate has good front palate and length but drops on mid palate.	
RPP	14	Malcolm Summons	Pinot Noir	2007	3	7	6.5	16.5	Deep intense colour, lovely ripe plum nose. Palate is intense with chocolatey notes and dark fruits. Great length and mouth coating. Fine grained tannins.	Bronze
RPP	15	Robin Hick, Bill Schroder & Tony Kemm	Pinot Noir	2006	3	5.5	5.5	14	Nice bright hues. Nose of tart strawberry and some green hints. Palate is a bit dumb. Hints of cork taint.	
RPP	16	Stan Gower	Pinot Noir	2006	3	5	5.5	13.5	Touch of brown hues. Nose shows bruised apple, some forest floor character. Fruit is lacking but good tannin structure. Good wine spoiled by oxidation.	
RPP	17	David Pope	Pinot Noir	2006	3	5.5	4.5	13	Good colour. Nice light fruit on nose with some pleasant oak characters. Light fruit on palate but distinct Brett taint has destroyed an otherwise decent wine.	
RPP	18	Ljubica & Darko Postruzin	Pinot Noir	2006	3	6	6	15	Deep colour, blueberry nose, some mulberry. Intense blueberry on palate. Good length and structure but bit over ripe and shiraz like.	
RPP	19	Frank Jiricek	Pinot Noir	2006	3	6.5	5	14.5	lighter colour. Nice mushroomy nose. Light red fruit on palate. Interesting wine but lacks intensity of fruit.	
RPP	20	Malcolm Summons	Pinot Noir	2006	3	6.5	5.5	15	Good colour. Nose has some tart raspberry. Nice tart cherry on palate and decent tannin structure but tannins a little harsh.	
RPP	21	David Hart	Pinot Noir	2006	3	5	5.5	13.5	Colour is good but slight brown. A little oxidised on nose. Palate has good structure but fruit has been lost to oxidation and Brett.	
RPP	22	NonparEIL	Pinot Noir	2003	3	6	5	14	Good colour. Nice mulberry and dark fruit on nose. Good ripe fruit upfront but harsh out of joint tannins.	
RPP	23	Peter Di Fiore	Pinot Noir	2002	3	6	6	15	Touch of brown. Good red fruit on nose. Bit weak on front palate but good mid palate. Fine tannins	

<i>Class</i>	<i>JN</i>	<i>Certificate Name</i>	<i>Description</i>	<i>Vintage</i>	<i>App</i>	<i>Nose</i>	<i>Palate</i>	<i>Total</i>	<i>Comment</i>	<i>Medal</i>
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## **RRC Red Any Rose - Current Vintage - 15 Entries**

**Judged by** Paul Bishard

Sergio Carlei

### **Class Comment**

Rose Revolution-Get on board!! Styles should be light red-copper colour. Overall visual impression-good glass of wine.

### **First Judge to Record Scores**

Overall, quiet well made wines, in context of technology the best wines showed well handled fruit/sweet balance. With fine tuning off additions & hygiene, this class will shine. A great class to start the day-well done to all entrants.

RRC	1	Constantino Campanella	Cabernet Sauvignon Rosé 8hr soaking	2010	3	5	8	16	Savoury acid, soft fruit nose-summer compote of fruit. Great colour. Dry finish, clean finish, small residual sugar balancing palate.	Bronze
RRC	2	Constantino Campanella	Cabernet Sauvignon Rosé 16hr soaking	2010	3	4.5	7	14.5	Slightly darker in colour, strawberry/raspberry fruit nose. Inviting! No strong follow through on palate, simple and one dimensional.	
RRC	3	Peter Belec	Isabella Rosé	2010	3	5	6.5	14.5	Lovely floral nose, feminine in style-as per name of wine. Strawberry and cream full nose. Nice fruit sweetness, added acid a bit zippy!	
RRC	4	Neil Johnston	Mourvedre, SG=13	2010	3	4	5	12	Wine smells a little off. Some signs of over oxidation, some sulphur issues. Palate is ruined as a result. Palate bitter, and not great.	
RRC	5	Ralph Cadman	Nebbiolo Rosé	2010	3	6.5	7.5	17	Great colour, gorgeous floral amalgam of scents. Soft fruit, raspberry, essence of summer, sweetness in check and balanced. Well made, well handled.	Silver
RRC	6	Mike Williamson	Nero D'Avola Rosé	2010	2.5	4.5	5	12	Brown tinges. Nose highlights issues with basic oxidation. Palate blown apart.	
RRC	7	Peter Belec	Pinot Rosé	2010	3	5	8	16	Gorgeous strawberry lightness in colour. Soft fruit salad nose. Palate good but lacking depth and length, a light simple style. Good wine.	Bronze
RRC	8	Field	Pinot Noir Rosé	2010	3	6.5	9	18.5	Good coppery colour, intriguing and interesting nose. Full ripe nose. Great palate. Well handled and great finish. Balanced.	Gold
RRC	9	Tony Pye	Pinot Noir	2010	3	6	8	17	Sweet perfume with coppery colour. Sugar aromatics highlighting florals and bouquet. Palate a little cloying but it is a riper style.	Silver
RRC	10	Julie Game	Rosé, SG=13.2	2010	2.5	5	6	13.5	Dark style-class correct? Intense-closed nose-issues with sulphur additions. Candy sweet on palate. Has this wine been entered in appropriate class.	
RRC	11	Two Twisted Twigs	Rosé	2010	3	6.5	7	16.5	Nice floral nose, good colour, light red. Good fruit weight & presence, lovely palate. Good style and balance with some well handled tannins.	Bronze
RRC	12	Chateau Thornbury	Rosé	2010	3	5.5	8	16.5	Candy musk sweet nose. Good colour. Full riper style. Cherry fruit palate & good acid. Well made, sweeter style.	Bronze
RRC	13	Mike Williamson	Sangiovese Rosé	2010	3	4.5	5.5	13	H2S issues with wine. Sulphur issues. Oxidised issues.	
RRC	14	VIOLET TOWN WINEMAKERS	Shiraz	2010	3	5.5	7.5	16	Big nose with lovely plummy. Well made & structure with some good residual sweetness holding bouquet & palate weight.	Bronze
RRC	15	Mike Williamson	Shiraz Rosé	2010	3	5	7.5	15.5	Plum, strawberry, good nose, palate has some acid issues, shortening the overall impression.	Bronze

Class	JN	Certificate Name	Description	Vintage	App	Nose	Palate	Total	Comment	Medal
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## RRP Red Any Rose - Previous Vintage - 5 Entries

Judged by Geoff Anson

### Class Comment

Well handled fruit. Wines were bright and had good fruit sweetness.Best wines had good sweetness/acid balance.

RRP	1	Neil Johnston	Mourvedre, SG=12.5	2009	3	5.5	6.5	15	Bright, pale pink, lifted savoury nose, clean, sweet fruit on palate, nice dry finish, crisp. Alcohol wam. Savoury style.	
RRP	2	David Hart	Pinot Noir Rosé	2009	3	6	6.5	15.5	Bright, cherry pink, sweet pinot nose, fresh, sweet fruit, slightly unbalanced with short finish.	Bronze
RRP	3	Milan & Emil Knezevic	Pinot Noir Rosé	2008	3	6	8	17	Bright cherry pink,sweet nose, slightly dusty, long fruit flavours, good acid, fresh finish.	Silver
RRP	4	Vinko & Kathy Eterovic	Rosé	2009	2.5	5	5	12.5	Bright, slightly brown hues, fruit intense & jammy, palate unbalanced, sweet & short, little freshness.	
RRP	5	Peter Belec	Rosé	2009	3	6	7.5	16.5	Bright, cherry red, light fruit and simple nose, rich mouthfeel, long finish with slight bitterness.	Bronze

## RSC Red Shiraz- Current Vintage - 35 Entries

Judged by Sergio Carlei  
Lindsay Corby

### Class Comment

Generally a good class. Some wines outstanding. Watch SO2 levels on young wines .Alsomercaptans a problem in some wines.Some wines had unripe fruit. Otherwise very good.

First Judge to Record Scores

RSC	1	Beach of Promise	Shiraz	2010	3	6.5	9	18.5	Clear red slight purple hue/good aromatics /pepper(black) slight reduction-good aroma/ Rhonish complexity /dark fruits/good weight /fruit tannins & acid balanced, good length.	Gold
RSC	2	Brendan Bowe	Shiraz	2010	3	5	7	15	Clear red ,very slight purple hue/good berry fruits /some white pepper /good fruit /clean /moderate weight /zesty acidity /good balance/leesy note.	
RSC	3	Chateau Thornbury	Shiraz	2010	3	4.5	7	14.5	Clear red /slight toasty/some berry fruits /moderate lift/moderate fruit /zesty acidity/lacks mid weight palate.	
RSC	4	Gary Trist	Shiraz	2010	3	4	6.5	13.5	clear red /reduction /mercaptans dominate aroma /mercaptan dirty palate amongst fruit.	
RSC	5	VIOLET TOWN WINEMAKERS	Shiraz	2010	3	6	8	17	Clear red /slight purple hue //lifted aromatics /berry fruits brighter fruit spectrum/good fruit weight /good balance /acid /fruit.	Silver
RSC	6	Neil Johnston	Shiraz No 2, SG=14	2010	3	5	7	15	Clear red / pepper & bright fruits /moderate lift/ moderate fruit/ good zesty acid /little - lacks mid weight/tannins thin ? /lees.	
RSC	7	Ganga Wines	Shiraz	2010	3	4	7	14	intense red /clear / slight aldehyde/slightly advanced for 2010 slight purple hue // fuller palate/lacks zest/slightly advanced.	

<i>Class</i>	<i>JN</i>	<i>Certificate Name</i>	<i>Description</i>	<i>Vintage</i>	<i>App</i>	<i>Nose</i>	<i>Palate</i>	<i>Total</i>	<i>Comment</i>	<i>Medal</i>
RSC	8	Drunken Skunk	Shiraz	2010	3	5	8	16	Intense red /slight purple /clear//some reduction/pepper dark berry fruits /good intensity/good intense fruit/great balance of acid /tannin /fruit /integrated.	Bronze
RSC	9	Peter Belec	Shiraz	2010	3	5	7	15	Clear red /slight purple hue //slight reduction /moderate berry fruits//good fruit/balanced acidity /good length.	
RSC	10	Matthew F Drew	Shiraz	2010	3	5	7	15	Clear red/very slight purple hue//aromatic flowers/wild herbs/raspberry/obvious acidity//lacks fruit /slight mousy finish/unripe fruit.	
RSC	11	Neil Johnston	Shiraz, SG=12.75	2010	3	4.5	6	13.5	Clear red/slight brown//herbal notes/over ripe and unripe notes menthol ethereal//chemical palate/unripe fruit	
RSC	12	Greg + Jill Roberts	Shiraz	2010	3	6	8	17	Clear red /slight purple hue //lifted clean berry fruits/ raspberry/ slight blackberry// bright raspberry fruits/zesty acidity/moderate weight.	Silver
RSC	13	Tony Pye	Shiraz	2010	3	5	7	15	Clear red /slight purple hue / Rhonish complex reduction/good berry fruits/black pepper//good mouth weight, fruit/good balance/slight mousy finish.	
RSC	14	Russ Henry	Shiraz	2010	3	5	7	15	Clear red /slight purple hue //lifted /slight VA notes/good berry fruits/little flat //moderate palate/slightly short/lacks mid weight fruit palate.	
RSC	15	Mario & Jeanne Anders	Shiraz	2010	3	5.5	7.5	16	Clear red /slight purple //lifted smokey notes/some berry notes /some spice //some dark fruits/smokey notes /short on palate/lacks little mid weight.	Bronze
RSC	16	Ross McDonald	Shiraz Moama, SG=1	2010	3	6	6.5	15.5	Clear red / slight purple hue//good intense fruit/some spice & white pepper//good bright fruit /zesty acidity/slight lacks mid weight.	Bronze
RSC	17	Helmut Doerner	Shiraz PH	2010	3	4.5	6.5	14	Clear "lightish" red /herbal notes /unripe fruit ? /chemical, some fruit (raspberry)/green lean palate /Slight evolved?	
RSC	18	Frank Galati	Shiraz	2010	3	5	6.5	14.5	Clear red /slight purple hue / slight lifted notes /some fruit notes//Raspberry/slight dirty notes/lacks mid weight fruits/ short/apparent acid.	
RSC	19	Kevin & Dianne Harrison	Shiraz Barrel Sample	2010	3	4.5	7	14.5	Intense red /slight purple hue//dark fruit spectrum/slight aldehydic (low SO2) subdued fruit //zesty acidity dominates	
RSC	20	N. Dewar	Shiraz	2010	3	5	7	15	Clear red /slight purple hue //slight lifted notes /slight herbal /berry fruit/moderate intensity/slight stuffiness/slight smokey //good palate/good balance /perhaps slightly short.	
RSC	21	Gary Schipper	Shiraz h/cote, SG=14.9	2010	3	5.5	7	15.5	Clear red /slight purple hue //moderate aroma/darker fruits slightly aldehydic//moderate fruit/slightly flat/lacks acidity.	Bronze
RSC	22	Vince & Tom Montuoro & Steve Smith	Shiraz Heathcote	2010	3	6	8	17	Clear red/slight purple hue//Some pepper & spice /slight dirty & stuffy note//slight VA//good palate weight /intense fruit /slight sour note (VA) little oak dominant, will settle.	Silver
RSC	23	Mark Di Marco	Shiraz	2010	3	4.5	6	13.5	Clear red /slight smokey/herbal predominance/slightly dirty sulphides (some mercaptans)/faulty palate/sweet herbal/.	
RSC	24	Julie Game	Shiraz, SG=13.0	2010	3	5	7.5	15.5	Clear red /slight purple hue //pepper & spice/moderate berry fruits//good balance of fruit/acid /soft tannins.	Bronze
RSC	25	Lino Barro	Shiraz, SG=1.1142	2010	3	5	7	15	Clear red/slight purple notes//pepper (white ) & spice /mod ripe vibrant fruits (red fruits/good fruit & tannins) zesty acidity.	

<i>Class</i>	<i>JN</i>	<i>Certificate Name</i>	<i>Description</i>	<i>Vintage</i>	<i>App</i>	<i>Nose</i>	<i>Palate</i>	<i>Total</i>	<i>Comment</i>	<i>Medal</i>
RSC	26	Brendan Bowe	Shiraz BIN 1	2010	3	5.5	7.5	16	Clear red /slight purple hue //good Rhonish spicey notes/mod-good intense fruit//good balance & length /fruit/tannin & acid in key.	Bronze
RSC	27	Con Ballis & Peter Zikas	Shiraz, SG=13	2010	3	5.5	8	16.5	Clear red /purple hue //good lifted berry fruit /red & black fruits/some good spice //good fruit/good balance of acid /tannin/fruit/perhaps slightly short	Bronze
RSC	28	Vinko & Kathy Eterovic	Shiraz R.A.	2010	3	5	7	15	Clear red /slight purple hue //bretty notes /complex /some fruits /phenol dominates//good fruit/drying tannins or brett/good balance of other elements.	
RSC	29	Two Twisted Twigs	Shiraz	2010	3	5	7	15	Clear red /slight purple hue /some spice/some sulphides/ mercaptans/moderate fruit notes/good sweet fruit /round /good balance /slightly flat.	
RSC	30	Da Mc Di Pa	Shiraz Yarra Valley	2010	3	5.5	7.5	16	Clear red /slight purple notes /intense dark fruit /slightly complex sulphides//good fruit /great balance.	Bronze
RSC	31	Vinko & Kathy Eterovic	Shiraz R.B.	2010	3	5.5	8	16.5	Clear red /slight purple hue //spice & bright fruit lift /good complexity //good fruit /balance & intensity.	Bronze
RSC	32	Howard Devlin	Shiraz	2010	3	5.5	8	16.5	Clear red /slight purple hue // spice /fruits apparent/good intensity //good fruit /good balance /moderate weight /good length.	Bronze
RSC	33	David Hart	Shiraz (B)	2010	3	5	7	15	Clear red /slight purple hue /slight smokey/spice good dark fruits/good complexity//moderate weight /great balance clean & lingers.	
RSC	34	Murrindindi-Woodbourne Community Hub Inc	Shiraz, SG=14.5 %	2010	3	5	7.5	15.5	Intense clear red /slight purple hue //lifted berry fruits /slightly flattened by aldehydic notes /low SO2 //good weight /good balance /little flat /low SO2 ?.	Bronze
RSC	35	David Hart	Shiraz (H)	2010	3	5	7	15	Clear red /slight purple hue /spice black pepper /moderate fruit notes //good balance /moderate weight/ little short.	

## **RSP Red Shiraz- Previous Vintages - 57 Entries**

<b>Judged by</b>	<b>Travis Bush</b>	<b>Class Comment</b>
	<b>Martin Grinbergs</b>	
<b>First Judge to Record Scores</b>		Overall fruit quality is good but requires pH adjustment to maintain quality and focus in the wines. Sulphides also an issue. You can't improve on the quality of the grape but you can maintain it.

RSP	1	Graham Scott	Shiraz	2009	2	5	7	14	Spice, soft berry fruits, lighter body, slight reduction. More plunging to develop depth.
RSP	2	Gary Trist	Shiraz	2009	3	4.5	6.5	14	Great fruit ripeness, good length and structure. Forward. More care and SO2 post ferment.
RSP	3	David Hart	Shiraz JJ	2009	3	5	6	14	Slight synthetic. Plum, dark fruit. Good use of acid. Resinous character on palate.
RSP	4	Giovanna Mercuri	Shiraz	2009	3	4	7	14	Big coffee, choc some tobacco. Fruit dominated by oak. Good structure and clean! 2010 should be good with 1 year older barrel.
RSP	5	Peter Di Fiore	Shiraz	2009	2	5	7	14	Slight horsey, and berry fruits. Very soft palate. Lacks some density. Careful with pH management and oak use.
RSP	6	David Pope	Shiraz	2009	3	4.5	7	14.5	Very lifted, some sweet oak notes, red fruit, palate fruit lacking, a lot of vanillan, toffee. Look for more fruit in 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	7	David Hart	Shiraz (S)	2009	3	6	8.5	<b>17.5</b>	Big oak presence, blood plum and spice, clear, flows through palate, good structure and length, some dryness on finish. Look at acid adjustment.	Silver
RSP	8	Robert Chionna	Shiraz (1)	2009	3	5.5	7	<b>15.5</b>	Lovely clean restrained aromatics, great fruit sweetness and concentration, lacks some length.	Bronze
RSP	9	Gary Schipper	Shiraz h/cote, SG=14.9	2009	2.5	5	6.5	<b>14</b>	Lighter cherry, red fruits. Fruit ripeness at harvest? Lacks weight and acid too high. Fruit ripeness and fermentation work required.	
RSP	10	Two Twisted Twigs	Shiraz	2009	3	4	7.5	<b>14.5</b>	Some acetic lift, good fruit. Palate a bit spikey and short. Look at SO2 - use to maintain what started well.	
RSP	11	Chateau Thornbury	Shiraz	2009	1.5	4.5	7	<b>13</b>	Complex aroma. Some dirty characters. Very soft and unfocussed. Check pH post fermentation and adjust as necessary - OK fruit to start.	
RSP	12	Vinko & Kathy Eterovic	Shiraz Heathcote	2009	3	5.5	7	<b>15.5</b>	Raisins, cocoa, berry, florals. Concentrated, big tannins lifting, finish slightly flat. Look at acid balance.	Bronze
RSP	13	Howard Devlin	Shiraz	2009	3	5.5	6	<b>14.5</b>	Jammy ripe fruit, good oak use. Palate of purple fruits, violets, some chewy tannins. Overall well made but some reduction.	
RSP	14	Julie Game	Shiraz, SG=13.4	2009	2	5.5	6.5	<b>14</b>	Wood spice, fresh and lifted, blueberry. Palate lacks focus and balance. Finish sweet and flat. Check pH levels.	
RSP	15	Robert Chionna	Shiraz (2)	2009	2	5	7	<b>14</b>	Reduction, subdued fruit. Palate some jammy fruits, finish is hard and almost metallic. Sulphide management?	
RSP	16	Ganga Wines	Shiraz pre	2009	2	5.5	5.5	<b>13</b>	Artificial confected fruits, some dirty notes. Palate soft and broad. Need to check acid management to maintain brightness and balance.	
RSP	17	Ganga Wines	Shiraz post	2009	1.5	5	6.5	<b>13</b>	Dirty aromatics, almost stemmy. Confectured fruit. Palate acid balance is very important. Fruit base started well. H2S management.	
RSP	18	Con Ballis & Peter Zikas	Shiraz, SG=13.5	2009	2	5	6	<b>13</b>	Bonox aromatic, oxidised. No fruit characters. Palate displays oxidation. Ensure SO2 levels are maintained and air is excluded post fermentation.	
RSP	19	Milan Cindric	Shiraz, SG=0.990	2009	1	5.5	6.5	<b>13</b>	Fruit flat, toffee, cinnamon, spice, diluted aromatics. Good phenolic structure from oak. Palate lacks fruit intensitiy. Colour very forward.	
RSP	20	Vince & Tom Montuoro & Steve Smith	Shiraz Heathcote	2009	2.5	5.5	7	<b>15</b>	Good ripeness, stewy fruits, slight synthetic. Big ripe concentrated red fruit palate. Great tannin structure, ripe! Look at oxygen exclusion. Started with fantastic fruit base.	
RSP	21	Tony Pye	Shiraz	2009	1.5	4.5	6	<b>12</b>	Tired, forward and lean. Need to look at starting fruit quality and maintaining wine during ageing/maturation.	
RSP	22	Milan & Emil Knezevic	Shiraz	2008	2.5	6.5	7.5	<b>16.5</b>	Concentrated blue and purple fruits, earthy spice. Great palate structure and fruit carry. Long and fine.	Bronze
RSP	23	Vinko & Kathy Eterovic	Shiraz	2008	2	5	7	<b>14</b>	Slight VA lift on fruit. Well used oak sits even. Secondary spice. Palate quite earthy and some dirty notes. Look at ferment cleanliness and oak cleanliness.	
RSP	24	Dale Farmer	Shiraz	2008	2	4.5	6.5	<b>13</b>	Jammy fruit. Slight dirty notes, vegetative / reductive, palate hard and lacking fruit. Look at fruit selection and H2S management.	
RSP	25	Tony Pye	Shiraz	2008	2.5	5.5	6.5	<b>14.5</b>	Red fruit, sweet oak, pencil shaving, coffee. Palate a bit forward for age. Look at SO2 control and keeping oxygen out.	



<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	26	Ljubica & Darko Postruzin	Shiraz	2008	2	5.5	6.5	14	VA lift, soy, beef stock. Wine overall lacks fruit. Oak and VA sweetness present with tannins and acid. Maintain SO2 during maturation.	
RSP	27	Metung Wines	Shiraz, SG=992	2008	2	6	8	16	Pepper, spice, violets, some reduction. Soft blue fruit palate with good tannins. Wine lacks focus from acid imbalance. Check pH in future, but overall well made.	Bronze
RSP	28	Peter Di Fiore	Shiraz	2008	3	5	6	14	Coffee liqueur, toasted bread, dark purple fruit. Palate quite hard and lean. Heavy toast oak. Smokey. Finishes short. Need to maintain fruit.	
RSP	29	Daniele & Cesare Galli	Shiraz Heathcote	2008	2	5.5	5.5	13	Lifted volatile esters, caramel oak aromas. Lacks fruit concentration and drive. Look at pH balance, as fruit base was good.	
RSP	30	Frank Jiricek	Shiraz	2008	2.5	5.5	6.5	14.5	Cherry plus plum fruit, some vegetative/reductive aromas. Overall palate structure is OK. Need to look at initial fruit quality.	
RSP	31	Ganga Wines	Shiraz	2008	2.5	6	7	15.5	Aromatics of perfume and citrus, synthetic. Very sweet palate, a bit advanced for age. Need to tighten acid and balance. Concentration of fruit too.	Bronze
RSP	32	Mark Di Marco	Shiraz	2008	1	5	6	12	Green beans. Under ripe fruit. Vegetal. Smokey components. Lacks weight and structure. "can't make a silk purse . . . !"	
RSP	33	Wattiparinga	Shiraz	2008	2.5	5.5	6	14	Strawberry jammy fruit. Lean and light body style. Pleasant but uninteresting. Well made though ie clean etc.	
RSP	34	Gary Campanella & Jid Cosma	Shiraz B	2008	2.5	5	6	13.5	Menthol, some berry fruits but generally subdued. Some heavy toast and smokey astringency on palate. Lacks concentration and ripeness of fruit. Menthol can quite often come from fruit close to trees.	
RSP	35	Gary Campanella & Jid Cosma	Shiraz G	2008	3	5	6.5	14.5	Simple red fruits. A light lean wine. Oak sits a bit prominent due to lack of fruit density in wine. Winemake OK, look at better/riper fruit source.	
RSP	36	Matilda Homestead	Shiraz	2008	2.5	5	5	12.5	Oxidation evident. Wine base looked like it was OK, need to check SO2 and exclude oxygen to preserve fruit.	
RSP	37	Vince & Tom Montuoro & Steve Smith	Shiraz Heathcote	2008	2.5	5.5	7.5	15.5	Lifted spicy oak, coffee, black currant. Oak very sweet on palate, overpowering the fruit. More fruit concentration required.	Bronze
RSP	38	Howard Devlin	Shiraz	2008	2.5	5.5	6.5	14.5	Blackberry and violet florals, mint? Medium bodied, simple wine style. Nice length but lacks intensity.	
RSP	39	Drunken Skunk	Shiraz	2007	1	5	6	12	Resinous, apples, berries. Palate hard and oxidised. Need to exclude oxygen and maintain SO2 levels.	
RSP	40	Peter Belec	Shiraz	2007	2.5	5	6.5	14	Blue and raspberry fruits, slight heat. Fruits carry into a structured palate with good texture. Some reduction. Some lack of intensity.	
RSP	41	Lino Barro	Shiraz, SG=1.1022	2007	2.5	5.5	6.5	14.5	Strawberries and cream, blueberry, menthol hint/stalk tannin and phenolics OK but fruit falls short. Balance OK. Intensity/density of fruit required.	
RSP	42	Beach of Promise	Shiraz	2007	2	4.5	5.5	12	Resinous, oxidation. Palate dried of fruit. SO2 levels and exclusion of oxygen are important.	
RSP	43	Field	Shiraz Heathcote	2006	1.5	5	6.5	13	Red cherry, pyrethrum, touch of pine. Palate dried out with tannins and showing little fruit weight. SO2 regime??	
RSP	44	Frank Jiricek	Shiraz	2006	2.5	5	6.5	14	Purple fruit, mushroom, spice, pine/menthol, some fruit sweetness, slight astringency in phenolic structure.	

<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	45	Paul Finn	Shiraz, SG=Dry	2006	1.5	5.5	6.5	<b>13.5</b>	Red fruit and green beans, aromatics flattening and palate drying out, green phenolics present. Ensure ripe fruits. Some oxidation.	
RSP	46	Ljubica & Darko Postruzin	Shiraz	2006	2	4.5	6.5	<b>13</b>	Reduction very evident. Need to look at DAP management during ferment or use of copper pre-bottling. Base wine looked OK.	
RSP	47	Bill Bussau	Shiraz Bendigo Reg	2006	2.5	5.5	7.5	<b>15.5</b>	Good fruit lift and spice. Sweet berry plush palate. Density of fruit and tannins well handled. Balance? Need to look at pH early.	Bronze
RSP	48	Field	Shiraz Heathcote / Goornong	2006	2	5.5	8	<b>15.5</b>	Molasses, liquorice, dried spice, red currant. Some earthy plus game meat notes. Palate well structured. Lacks concentration.	Bronze
RSP	49	Mark Di Marco	Shiraz	2005	1	5	6	<b>12</b>	Reductive, simple, ripe, lean style. Lacks depth, richness. Need to work on fermentation and maturation.	
RSP	50	Paul Finn	Shiraz, SG=Dry	2005	2	5	6	<b>13</b>	Showing development and complexity. Pine characters, fruit evident and good tannins, pH needed work.	
RSP	51	Peter Di Fiore	Shiraz	2005	2.5	5.5	7.5	<b>15.5</b>	Berry fruits, smokey and green, chocolate and spice. Good fruit sweetness through palate. Wine finishes with some green astringency.	Bronze
RSP	52	Bill Bussau	Shiraz Murray Basin	2004	2	5.5	7	<b>14.5</b>	Developed and hot notes. Touch of VA lift gives rise to spike and heat on a developing palate.	
RSP	53	Frank Jiricek	Shiraz	2004	2.5	5.5	7.5	<b>15.5</b>	Intense pine and dry grass, underlying dark fruits. Balance through palate. Ripe tannin structure sitting well. Some gamey development.	Bronze
RSP	54	Mark Di Marco	Shiraz	2004	2	5	7	<b>14</b>	Developed prune fruit. Some earthy forest characters. Palate a bit lean with greener elements showing precedence.	
RSP	55	NonparEIL	Shiraz	2003	1.5	5	6	<b>12.5</b>	Stewed fruits, earthy, cedarwood, fruit fading with secondary developments maintaining wine, just.	
RSP	56	NonparEIL	Shiraz	2001	2	4.5	6	<b>12.5</b>	Reduced, green sappy fruit. Some complexity from sweet wood.	
RSP	57	NonparEIL	Shiraz '03/'04		2	5	6	<b>13</b>	Spice lift, soft fruit but overall palate weight lacking and quite simple.	

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

***Judged by*** Paul Bishard

***Class Comment***

Interesting wines. Styles a little lost for varietal definition. One wine out of class, but comments provided.

RVA	1	Gary Campanella & Jid Cosma	Fragola, SG=3 Brix	2010	3	4.5	7	<b>14.5</b>	Nose-sweet ripe fruity, nice. Palate-acidity a bit grippy, simple palate & a little thin.	
RVA	2	Gary Campanella & Jid Cosma	Fragola, SG=3 Brix	2009	3	4.5	5.5	<b>13</b>	Deep rich colour. Musty-ness sulphur. Unclean, not a good example.	
RVA	3	Ross McDonald	Shiraz Port Perricoota, SG=1.3	2010	3	5	6.5	<b>14.5</b>	Oaky, spirity, young-keep this wine for a few years and resubmit. Needs time to integrate.	

<i>Class</i>	<i>JN</i>	<i>Certificate Name</i>	<i>Description</i>	<i>Vintage</i>	<i>App</i>	<i>Nose</i>	<i>Palate</i>	<i>Total</i>	<i>Comment</i>	<i>Medal</i>
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## WAC White Riesling , Traminer - Current Vintage - 3 Entries

*Judged by* Karen Coulston *Class Comment*

The Bronze showed lovely Riesling character. The others are sound but not special.

WAC	1	Lino Barro	Riesling, SG=1.093	2010	3	5	7	15	Pale bright. Lanolin, little riesling character. Fresh acid structure, but not well integrated.	
WAC	2	Stan Gower	Riesling	2010	3	5.5	8	16.5	Pale bright. Lemon peel. Lemon tart richness.	Bronze
WAC	3	Ross McDonald	Riesling Moama, SG=1	2010	3	4.5	7	14.5	Pale bright. Honeysuckle, little riesling character. Bit phenolic.	

## WAP White Riesling , Traminer - Previous Vintage - 1 Entries

*Judged by* Karen Coulston *Class Comment*

WAP	1	Milan & Emil Knezevic	Riesling	2009	3	6	8.5	17.5	Pale, straw Honeysuckle, musk pungency on nose. Rich musk stick palate with a fine sherbert finish, dulls a bit in aftertaste	Silver
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## WBC White Other Blends - Current Vintage - 1 Entries

*Judged by* Karen Coulston *Class Comment*

WBC	1	Matilda Homestead	Sauvignon Blanc/Gewurtztraminer	2010	3	5.5	7	15.5	Bright, straw. High SO2 masks delicate fruit. Good fruit weight on palate. Hardness of PMS makes it almost salty	Bronze
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## WCC White Chardonnay, Pinot Gris - Current Vintage - 23 Entries

*Judged by* Tim Shand *Class Comment*

Richard Webb

*First Judge to Record Scores*

Watch: Over sulphuring, oxidation, sulfides. Best wines had integrated acid structure, complexity from oak + lees stirring and freshness. Pinot Gris needs to be opulent + spicy.

WCC	1	Kangaroo Forest Run	Chardonnay The Callum	2010	3	5	7	15	Well made. Fresh, dry, savoury style. Good to see some complexity and texture. Oak may be getting a bit old. Good length.	
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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>
WCC	2	David Hart	Chardonnay	2010	3	5.5	7	15.5	Richer style: slightly overripe with caramel notes. Oak sticks out a bit, giving a coconut flavour. Good drink.	Bronze
WCC	3	Kathy McMahon	Chardonnay	2010	3	4	7	14	Dried out, stressy fruit and stressed yeast character. Viscous texture interesting. Watch timing of sulphur adds.	
WCC	4	A. Gillam / C. Ramsay / T. Ross	Chardonnay Oaked (D1/D2/D3)	2010	3	6	8.5	17.5	Very pale hue. Solid wine. Lovely acid structure. Interesting honey character. Watch over sulphuring.	Silver
WCC	5	NonparEIL	Chardonnay, SG=Dry	2010	3	5	7	15	Well made, lovely acid line. Lacks a little generosity and weight.	
WCC	6	Ross McDonald	Chardonnay Perricoota, SG=1	2010	3	4	6	13	Very pale hue. Sulphidic, spewy character on note, not appealing. Add yeast nutrients during ferment. Nice acid.	
WCC	7	Ljubica & Darko Postruzin	Chardonnay	2010	3	5	7	15	Disjointed, sulphidic nose. Lacks freshness. Nice viscous oiliness on palate. Well made, but need to retain more fruit character. Dilute.	
WCC	8	Milan & Emil Knezevic	Chardonnay	2010	3	4	7	14	Dried out and a bit oxidised. Potential here from fruit for better. Make sure vessels are full and make timely SO2 adds.	
WCC	9	Joseph Grech	Chardonnay	2010	3	5	7.5	15.5	Slight bortrytis character, appealing. Nice citrus fruit flavour. Bit of sweetness left in? interesting approach. Good length. Well made.	Bronze
WCC	10	Daniele & Cesare Galli	Chardonnay Mornington Peninsula	2010	3	5	7.5	15.5	Watch over sulphuring. Nice tropical fruit character. Lacks complexity for a medal. Maybe more lees stirring needed?	Bronze
WCC	11	Murrindindi-Woodbourne Community Hub Inc	Chardonnay, SG=14 %	2010	2	4	6	12	Golden hue. Prematurely aged. If possible, try to protect freshness by gradual healthy fermentation and keeping oak/vessels full. Try to add about 60ppm SO2 when primary/malo fermentation is finished.	
WCC	12	Phoenix - Scott, Lostitch, Field, Sleep	Chardonnay U	2010	3	6	8	17	Watch over sulphuring. Lively and fresh chardy with lime/citrus character. Nice weight and texture in the mouth. Length here.	Silver
WCC	13	Robin Hick, Bill Schroder & Tony Kemm	Chardonnay	2010	3	5	7	15	Nice acid, lacks fruit freshness though. Stressy yeast character on the finish and on the nose. More lees stirring needed.	
WCC	14	Paul Finn	Chardonnay	2010	3	5	7.5	15.5	Fresh, wellmade. Lacks mid palate and length to score higher. Maybe more lees stirring to build texture. Malo? Lovely lime character.	Bronze
WCC	15	Peter Belec	Chardonnay	2010	3	5	7	15	Well made and fresh. Watch oak cleanliness - there's a slight bacterial influence here, and maybe yeast stress.	
WCC	16	Phoenix - Scott, Lostitch, Field, Sleep	Chardonnay O-a	2010	3	5	7	15	Richer, riper style. Well made. Acid a touch hard. Good complexity from oak. Lacks texture. Stirring and high solids ferment needed.	
WCC	17	Phoenix - Scott, Lostitch, Field, Sleep	Chardonnay O	2010	3	6	7.5	16.5	Nice texture and weight with attractive savoury character. Yeast stress notes are distracting. Melon characters appeal.	Bronze
WCC	18	Kangaroo Forest Run	Chardonnay Kangaroo Forest Run	2010	3	5	8	16	Well made mealy texture and savoury/citrus characters appealing. Good to see complexity. Length here. Rich acid, slightly acidic character prevents higher score. Funky!	Bronze
WCC	19	David Hart	Pinot Gris	2010	3	5.5	7.5	16	Aromatic and spicy - good to see in Gris. Residual sweetness a good idea but a tad overdone. In future, continue to seek rich, exotic spiciness in this style.	Bronze

<i>Class</i>	<i>JN</i>	<i>Certificate Name</i>	<i>Description</i>	<i>Vintage</i>	<i>App</i>	<i>Nose</i>	<i>Palate</i>	<i>Total</i>	<i>Comment</i>	<i>Medal</i>
WCC	20	Chateau Thornbury	Pinot Gris	2010	3	4	6	13	Bit more colour and phenolics an interesting approach. Unfortunately not the fruit weight to back it up. Need richness to pull off this style. Maybe add a little acid as well to brighten up.	
WCC	21	Somes Family	Pinot Gris, SG=12	2010	3	5	7	15	Tight and fresh - nice drink. Lacks fruit weight for higher (score) but well made. Nashi pear character and length good to see.	
WCC	22	Ross McDonald	Pinot Gris Perricoota, SG=1	2010	3	4.5	7	14.5	Lacks definition and freshness. Acid quite hard. Well enough made, but very closed at this stage.	
WCC	23	A. Gillam / C. Ramsay / T. Ross	Chardonnay Unoaked	2010	1	5	7	13	Cloudy. Sulphide problems from yeast stress. Interesting lime cordial character on nose and palate shows potential. Use 0.5 - 1 g/L bentonite to help settle (and maybe pectolytic enzyme to juice?)	

## **WCP White Chardonnay, Pinot Gris Previous Vintage - 12 Entries**

**Judged by** Richard Webb

**Class Comment**

Tim Shand

Most wines excessively advanced for their age. Best wines tended to be excessively sulphited.

*First Judge to Record Scores*

WCP	1	Alec Egyed	Chardonnay, SG=1.000	2009	3	5	7.5	15.5	Fresh enough, nice fruit. Clean, lacks complexity or depth for higher score	Bronze
WCP	2	Joseph Grech	Chardonnay	2009	3	5	7	15	Rich, bit spritz. Lovely complexity but aging fast. Make sure all sugar is fermented and sulphur promptly	
WCP	3	A. Gillam / C. Ramsay / T. Ross	Chardonnay Oaked	2009	3	5	8	16	Oversulphured. Tight, nice texture and weight. Length here. Balanced finish. Well made.	Bronze
WCP	4	Daniele & Cesare Galli	Chardonnay Mornington Peninsula	2009	3	5	6.5	14.5	Lacks acid & freshness. Bit bland. Clean enough. Green characters indicate fruit not ripe.	
WCP	5	NonparEIL	Chardonnay, SG=Dry	2009	3	5	6	14	Disjointed. Overripe, but also over acidified. Oxidised & tired. Watch SO2 levels & picking timing.	
WCP	6	Chateau Thornbury	Chardonnay	2009	3	5	7	15	Developing nice honey & toast character. Lacks finish. Well made. Acid a bit hard. Probably stripped by smoke.	
WCP	7	Lino Barro	Chardonnay, SG=1.093	2009	3	5	7.5	15.5	Tight & fresh, well made. Leesy complexity a plus.	Bronze
WCP	8	Ganga Wines	Chardonnay t	2009	3	4	5	12	Smokey & corky. Bit oxidised & flavour is stripped.	
WCP	9	Ganga Wines	Chardonnay S	2009	3	4	5	12	Smokey, with stripped, metallic flavour. Nice acid.	
WCP	10	Daniele & Cesare Galli	Chardonnay Mornington Peninsula (oak)	2008	3	4	7	14	Flat, dull overoaked, also sultana flavour. Positives are plate, weight and richness of fruit, full vessels & SO2 control will help.	
WCP	11	Helmut Doerner	Chardonnay	2008	3	5.5	7	15.5	Fresh & balanced. Acid a bit hard to finish and lacks complexity for higher. Build flavour thru oak & lees stirring	Bronze
WCP	12	Helmut Doerner	Pinot Grigio	2008	3	5.5	7	15.5	Slight spritz. Lovely fruit. Solid gris. Needs a bit more richness for higher.	Bronze

<i>Class</i>	<i>JN</i>	<i>Certificate Name</i>	<i>Description</i>	<i>Vintage</i>	<i>App</i>	<i>Nose</i>	<i>Palate</i>	<i>Total</i>	<i>Comment</i>	<i>Medal</i>
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## **WLA White Less Common Varieties - Any Vintage - 12 Entries**

**Judged by** Karen Coulston

Tim Shand

**First Judge to Record Scores**

### **Class Comment**

Sound white winemaking but lesser varieties tended to produce neutral wines. SO2 too high on some - same wines could look better next year. Silvers showed beautiful varietal character

WLA	1	Danny Cappellani	Arneis Murray Valley	2010	3	4	7	14	Pale, bit of spritz. Reductive nose could be cleaned up with some copper treatment. Sherbet, almost tart acid	
WLA	2	Mario & Jeanne Anders	Arneis	2010	3	5	7	15	Pale, bright. Musk, little reductive. Simple palate. Not much fruit	
WLA	3	Ross McDonald	Chenin Blanc Moama, SG=1	2010	3	5.5	7.5	16	Pale, bright. Fresh pineapple, pear. Fresh fruit salad palate. Balanced fresh acid	Bronze
WLA	4	VIOLET TOWN WINEMAKERS	Chenin Blanc	2010	3	5	7	15	Pale straw. Funky fruit salad, lanolin. Delicate palate	
WLA	5	Milan & Emil Knezevic	Colomba	2009	3	5	7	15	Pale. Delicate. Simple, fine acid finish	
WLA	6	Matilda Homestead	Gewurtztraminer	2010	3	6	8	17	Lemon straw. Delicate lychee nose. Finishes dry, nice acid but a bit phenolic, residual sugar could help	Silver
WLA	7	Danny Cappellani	Malvasia/Istriana	2010	3	6	8.5	17.5	Lemon straw. Rich rose. Delicate rose water palate, fine acid, touch of sweetness. Nice	Silver
WLA	8	Wattiparinga	Semillon	2009	3	5.5	7	15.5	Lemon straw. Lemon curd nose. Lemon curd biscuit flavours finishes a little hard (SO2 high?)	Bronze
WLA	9	Frank Galati	Sultana	2008	3	4.5	6.5	14	Pale. Simple nose. Sultana doesn't show strong fruit. Makes a simple , sound wine	
WLA	10	Ganga Wines	Trebbiano	2009	3	5	7	15	Gold touch to straw. Lollyish nose, sweaty. Sound white winemaking but trebbiano doesn't show much fruit character	
WLA	11	Ross McDonald	Verdelho Perricoota, SG=1	2010	3	5.5	7.5	16	Pale bright. Pineapple, pear, lanolin. Bit of residual sugar suits variety. Nicely acid balanced	Bronze
WLA	12	David Hart	Verdelho	2010	3	5	7.5	15.5	Pale, bright. Delicate fruit salad. Sherbet finish, delicate fruit. SO2 too high to show wine at its best	Bronze

## **WSC White Sauvignon Blanc - Current Vintage - 5 Entries**

**Judged by** Karen Coulston

### **Class Comment**

Good wines all round, varying in SB character or is it just different regions showing terroir?

WSC	1	Neil Johnston	Sauvignon Blanc, SG=13.5	2010	3	6	8	17	Pale, bright. Rich guava, high SO2? Full tropical fruit salad with fine acid length. Bit hot (alcohol high)	Silver
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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>
WSC	2	Ross McDonald	Sauvignon Blanc Perricoota, SG=1	2010	3	6	7.5	<b>16.5</b>	Pale, bright. Fresh gooseberry, guava, pawpaw. Fine fruit flavours and acid balance. Papaw pungency on aftertaste.	Bronze
WSC	3	Gary Trist	Sauvignon Blanc	2010	3	5	6.5	<b>14.5</b>	Pale, bright. Delicate honeysuckle, pineapple. Some greenness on palate, lacks fruit richness. Hard finish - ? High SO2	
WSC	4	Alfredini Vignerons	Sauvignon Blanc	2010	3	4	7	<b>14</b>	Pale, gold - developed. Clean but broad nose - ginger. Palate structure good but lacking fruit - a bit oxidised?	
WSC	5	Matilda Homestead	Sauvignon Blanc	2010	3	4.5	7	<b>14.5</b>	Pale, bright. Flinty, floral, confectionery, cardboard. Fine acid balance but lacking SB character	

## **WSP    White Sauvignon Blanc - Previous Vintages - 1 Entries**

*Judged by*    *Karen Coulston*                      *Class Comment*

WSP	1	Wattiparinga	Sauvignon Blanc	2009	3	5	8	<b>16</b>	Bright, straw Delicate talcum powder nose, peach Peachy rather than tropical fruit of SB Sherbert fruit and fine acid	Bronze
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## **WVA    White Sweet Any Variety - Any Vintage - 3 Entries**

*Judged by*    *Karen Coulston*                      *Class Comment*

Mixed for assessment - one out of class, one oxidized, one good effort from kit - sweet is hard to do well.

WVA	1	Two Twisted Twigs	Cabernet Blanc	2010	0	0	0	<b>0</b>	OUT OF CLASS. Not a touch of redness - pale straw. Strawberry nose. Lovely structure but NOT SWEET. Scored - A:3, N:5.5, P:7 (15.5)	
WVA	2	Murrindindi-Woodbourne Community Hub Inc	Chardonnay sweet white, SG=17.5 %	2010	2	4	6	<b>12</b>	Amber. Caramel, solvent nose. Sweetness doesn't mask the oxidation.	
WVA	3	Alec Egyed	Riesling Kit Wine Ice Wine, SG=1.048	2008	3	4.5	8	<b>15.5</b>	Gold appearance. Touch apricot, toffee. Nice balance of rich sweetness & crisp acid.	Bronze

***Your Notes:***



***Your Notes:***

***Your Notes:***

# *Director's Comments*

What an exciting show! With a transition to new committee members and fresh ideas, we've included classes such as Less Common Grape Varieties, Novelty and (believed to be the first in the world) a Hybrid Class! Beetroot figured strongly as a good blender with red grapes and some of the wines were excellent – try them! Perhaps some of the combinations have not yet blended as well as they will in time for next year. And in 2011 Hybrid will be our Jo Ilian Award to encourage home winemakers to consider this innovative approach.

On top of that, we've had young judges join our ranks bringing considerable experience and enthusiasm. We all appreciate the passion and talent they brought, some from 3 hours drive away.

Entry numbers were a little down on last year, and our support for women winemakers hasn't this year resulted in more – so come on gals!

Herb, Grain, Flower or Vegetable wine was our coveted Jo Ilian prize for the year, and this increased the entries. The winner, a Ginger wine, reached Gold standard and is a rich flavoursome and well balanced wine.

It's pleasing to see an increase in country wines as we feel like one of few custodians for this traditional and endangered craft. Below is a breakdown of entry types and total awards:

## **Breakdown of entries**

Red grape wines	324
White grape wines	61
Country wines	127
Sparkling/Fortified	8
Hybrid/Liqueur and Novelty	50

## **Breakdown of awards**

Bronze	148
Silver	66
Gold	18

Our sponsors continue to provide fantastic support and without whom we could not afford to conduct the show. We especially thank Vinvicta and Winequip who have generously donated valuable equipment which is to be auctioned. Liquid Assets and Australian Winemakers are welcomed as new to our sponsors list. Please avail yourself of all our sponsors services and advice.

This is my last of 15 years of directing the show. I am particularly indebted to my supportive partner Roma, and of course, to all Guild members who contribute in a variety of ways to make the show happen – from planning a year ago, to moving furniture and stewarding on the day.

John C O'Callaghan  
Wine Show Director

# 41<sup>st</sup> ANNUAL ELTHAM HOME WINEMAKERS SHOW

## WINE CLASSES

### **COUNTRY WINES** (specify Specific Gravity)

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

### **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 (2010) vintage
WAP	Riesling, Traminer	<u>P</u> revious vintages
WCC	<u>C</u> hardonnay, Pinot Gris	<u>C</u> urrent (2010) vintage
WCP	<u>C</u> hardonnay, Pinot Gris	<u>P</u> revious vintages
WSC	<u>S</u> auvignon Blanc	<u>C</u> urrent (2010) vintage
WSP	<u>S</u> auvignon Blanc	<u>P</u> revious vintages
WBC	Other <u>B</u> lends	<u>C</u> urrent (2010) 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 (2010) 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 (2010) 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 (2010) vintage
RMP	<u>M</u> erlot	<u>P</u> revious vintages
RPC	<u>P</u> inot Noir	<u>C</u> urrent (2010) vintage
RPP	<u>P</u> inot Noir	<u>P</u> revious vintages
RBC	Other <u>B</u> lended Reds	<u>C</u> urrent (2010) 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 (2010) 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 (2010) 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 Herb, Grain, Flower or Vegetable wine