



ELTHAM AND DISTRICT
WINEMAKERS GUILD

ESTABLISHED 1969

52nd Annual Eltham Wineshow 2021

Results Book

Fellowship through home winemaking: Share, Learn, Enjoy!

Make your Own Wine. Go for a Gold Medal.

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

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

- A welcoming group of winemakers with all levels of experience, some with a long tradition of artisan Grape and Country winemaking.
- Great learning, sharing and mentoring experiences to improve your winemaking skills. The Guild regularly runs winemaking classes.
- Fun and optional educational monthly meetings covering Grape and Country winemaking where your wine and the wine of others are appraised and constructive feedback provided.
- Social events including educational visits to wineries where we meet and chat with commercial winemakers.

When you join the Guild, you will be allocated a 'buddy' who is an experienced winemaker and is available to mentor you and provide advice whenever you need it. Also, you will have access to the guild forum, exclusive to members, where you can ask questions or pick up winemaking hints from the exchanges between members.

Until COVID, monthly meetings were held at the Eltham Living and Learning Centre starting at 7:45 PM with visitors welcome at any time. Recently we have been holding our meetings via Zoom. These have proven successful. that we will continue to use Zoom to broadcast our meetings once face to face meetings resume so that members not able to attend can participate and learn from our guest speakers.

If you are considering joining the Guild please do not hesitate to either visit our website (www.amateurwine.org.au) for more information or contact our Secretary Mario Anders via email (cheers@amateurwine.org.au)

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OUR JUDGES - 2021 ELTHAM WINE SHOW

Introducing our Chief Judge Sandrine Gimon

Raised in Savoie, France, Sandrine graduated for the Diploma National Oenology in Reims after a 6-month internship at Veuve Clicquot Ponsardin. Worked at various wineries internationally. Settled at Rymill Coonawarra as senior winemaker for nearly 13 years. Now based with her family in the Yarra Valley, Sandrine is a consultant at Wine Network Consulting. She was a scholar of the AWAC in 2007 and the Len Evans Tutorial in 2017



Kirilly Gordon

Kirilly began her career in winemaking while doing work experience for a degree in Agricultural Science at the University of Melbourne in 1997. A fascination for the growing of grapes and the art and science of turning them into wine led to enrolling in the Charles Sturt Uni Wine Science degree and the offer of a winemaking job in the Macedon Ranges where she grew up. Many vintages later including two overseas, a finely tuned palate and love of fermentation of all kinds, she is the Winemaker at Witchmount Estate and has her own tiny wine brand called Bowerbird Wines.

Lisa Cardelli

Born in Tuscany and adopted by Australia (currently waiting for the Citizenship!), Lisa's love for wine started in Italy and has grown up here in Oz. Over the years she has been cutting her teeth as sommelier in famous fine dining restaurants in Melbourne and progressed in her WSET studies. Lisa is currently holding a level 4 Diploma as well as being a certified WSET educator. Her involvement in regional and national wine shows has allowed her to be more an integral part of the local wine industry and support this exciting and constantly changing industry.

Grant Scicluna

Grant Scicluna of Wine House Melbourne writes all communications and also contributes wine tasting notes on a freelance basis for wine distributors and wineries. Grant has represented Wine House in numerous international trade contexts including the Jackson Family Wine Symposium in California; Sauvignon 2019 and the Chardonnay and Sparkling Symposium in New Zealand. Grant was the Wine Scholar at the 2019 Australian Alternative Varieties Wine Show. He teaches consumer events and WSET Level 1 for Wine House.

Wayne Hewett

Wayne is a professional winemaker for Rebello Wines, a winery on the Mornington Peninsula associated with Sunny Ridge Strawberry Farm. He has judged at the Hobart (Australian) Fruit Wine Show, Cairns Fruit Wine Show as well as the Victorian Wines show.

Richard Martignetti

Richard has actively participated in various vintages with premium wineries in Australia and France, honing his craft, of which his hospitality and retail experience in the world of wine has been enhanced by the completion of a WSET level 3 certificate. Enthusiastically serving as a proud contributor to the EDWG as a committee member.

Annie Tang

Annie studied Global wine studies at The University of Melbourne and holds a WSET Level 3 in Wine. Currently looking after the Fine wine portfolio at Treasury Wine Estates.

Don Pople

Experienced Winemaker with a demonstrated history of producing award winning wines. Tertiary trained and highly skilled in all facets of Wine Production, Viticulture, Wine Judging, Food & Beverage Customer Service,

Leah Mottin

Leah holds a Masters Degree in Viticulture and Oenology, she then went on to complete numerous Domestic and International Vintages before landing a full time position as an Assistant Winemaker up in the Perricoota Wine region. After a number of years she moved down to the Yarra Valley as the Laboratory Manager at Domaine Chandon Australia.

Luca Barbon

Assistant winemaker at Sidewood, Luca has over seven years in the wine industry and has extensive knowledge of the winemaking process from harvest to production.

Peter Shone

Peter has been involved in the wine industry in Australia for 8 years. Having completed harvests in Marlborough, the Barossa and the Yarra Valley, Peter is now the Assistant Winemaker at Levantine Hill Estate in Coldstream. Peter has recently completed the WSET Diploma to further round out a global understanding of wine.

Duncan Moody

Duncan's background is as a sommelier and he has worked in resorts in the UK and Maldives and some of Melbourne's hatted restaurants. He currently work for TWE as part of the Luxury Brands sales team. He has been studying wine since 2004 and is a Certified Sommelier. He has passed all tasting exams and all but one theory exam for the WSET diploma. He has been involved with the Eltham Wine show since 2016.

Matt Talbot

18 years in the wine industry with backgrounds in Viticulture, Wine making, domestic and export sales. International wine source/buyer for the Joval wine group where I sourced and selected wines from various countries to be bottled in country or here in Australia. In 2020, in partnership with Kirilly Gordon, started the Patch wine brand based out of the Yarra Valley. Currently sales manager for Grapeworks & Tanium servicing the wine industry on all things consumables and machinery.

Notice of system changes - 1. Single Scoring 2. Class numbering

We have made the decision to change as we progress and mature our wine show and more closely align with other wine shows in Australia.

We have kept the scoring out of 20 points with one single result. Points are attributed for color, aroma and flavor, as well as more technical qualities including the balance of sugars, acids, tannins and volatile acidity. We are continuing with the judges comments which are critical to learning.

We have also upgraded our back end system to reduce the coding of classes moving away from the three digit alpha code. Our new classes now have a number and we have retained the same class descriptions.

Class	Description	Previously
Red Grape Wines		
Class 1	Shiraz Current	RSC
Class 2	Shiraz Previous	RSP
Class 3	Cab Sauvignon or Cab Franc Current	RCC
Class 4	Cab Sauvignon or Cab Franc Previous	RPP
Class 5	Merlot Current	RMC
Class 6	Merlot Previous	RMP
Class 7	Pinot Noir Current	RPC
Class 8	Pinot Noir Previous	RPP
Class 9	All Blended Reds Current	RBC
Class 10	All Blended Reds Previous	RBP
Class 11	Less Common Varieties Previous	RLP
Class 12	Less Common Varieties Current	RLC
Class 13	Rose Any Variety	RRA
Professional		
Class 90	Professional Grape Wine Red or Whi	PGA
Class 91	Professional Country Wine	PCA
Class 92	Professional Mead	PMA

Class	Description	Previously
White Grape Wines		
Class 20	Riesling Traminer Pinto Gris	WRA
Class 21	Chardonnay Current	WCC
Class 22	Chardonnay Previous	WCP
Class 23	Less Common White Varieties	WLA
Class 24	All Blended Whites	WBA
Red or White		
Class 30	Sweet Grape Wine Still	GVA
Class 31	Sparkling Grape Wine	GSP
Class 32	Fortified Grape Wine	GFA
Ciders		
Class 70	Cider Sweet Sparkling	CCT
Class 71	Cider Dry Sparkling	CCP
Class 72	Cider Sweet Still	CCS
Class 73	Cider Dry Still	CCA

Class	Description	Previously
Country Wines		
Class 40	Berry Wine	CBE
Class 41	Stone Fruit Wine	CST
Class 42	Herb, Grain, Flower or Veg	CVE
Class 43	Other Country Fruit Wine	CFR
Class 44	Fortified Country Wine	CFA
Class 45	Sparkling Country Wine	CSP
Class 50	Liqueur	LIQ
Meads		
Class 60	Mead Metheglyn	MGA
Class 61	Mead Joes Ancient Orange	MJA
Class 62	Mead Melomel	MMA
Class 63	Sparkling Mead	MSA
Class 64	Traditional Mead	MTA
Class 65	Other Meads	MOA
Kombuchas		
Class 80	Kombucha Unflavoured	KOM
Class 81	Kombucha Infused	KIF
Class 82	Kombucha Jun	KJN

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Another Wine Show Delivered With Your Support – Wine Director's Comments

Once again, thanks to your support, we have managed to deliver the 52nd Eltham Wine Show despite very unusual and challenging circumstances. Like with everybody this year, planning for this show has been carried out without certainty as to what will be allowed in the future. Despite all these challenges we have managed to have a show and provide winemakers with accurate and constructive assessments of their wines, which is the primary reason people have entered. Hopefully the days when we can once again have a show which is open to the public and can freely taste each other's wines are not too far away.

Judging Your Wines

As mentioned above, the primary reason people enter the show is to receive accurate and constructive feedback on their wines. Our panel of judges under the leadership of Chief Judge Sandrine Gimon is comprised of wine industry professionals with extensive experience judging the full spectrum of wine and other beverage styles. The panel has not only scored our wines, which is the usual practice at a wine show, but they have gone out of their way to provide constructive feedback. We really appreciate the extra effort they have gone to in order to help and support us, which is all done on an honorary basis.

Improve Your Winemaking - Meet Our Members

Like everything else in life, winemaking can be a lifelong journey where there is always room for improvement. If you are interested in winemaking and want to make the best wine you can, why not consider joining the Guild? The Guild has monthly meetings, runs courses, publishes a newsletter and members chat on social media. As a member you can get involved to the degree you want or are available, we even have members who reside in other states. Whatever your involvement, one thing is for sure, your winemaking will steadily improve and you will derive a lot of satisfaction from that. Please visit our website <https://amateurwine.org.au> or email our secretary Mario Anders, email: info@amateurwine.org.au for more information about membership.

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Thank You

We thank Sandrine Gimon and her panel of judges for their time and contribution to the show.

We gratefully acknowledge the generous support of our many sponsors without whom this Show would not be possible. Please give your support to our sponsors whenever possible.

Our sincere gratitude goes to the very dedicated EDWG Wine Show Committee who contribute so much of their time and effort to the successful staging of this Show. Of course, the committee is competently supported by many guild members who volunteer considerable time to make the show a success.

And finally, thank you to all wine show entrants for your continuing support, hopefully we have met your expectations, if not let us know how we can improve.



Mario Fantin, Eltham Wine Show Director



Wayne Harridge, Eltham Wine Guild President

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Class		Class comment
Shiraz Current		
Class 1	a strong class. When the fruit is in good condition, some beautiful wines can be crafted.	
Shiraz Previous		
Class 2	There were 3 main types of entry. Those which had a small fault which ruined enjoyment somewhat; those which were made from uninspiring raw material and the majority which were well made; although in some cases a little over oaked. Generally a pretty solid class but few outstanding individual wines. The most common faults found were volatile acidity, and reduction. This generally seemed like exposure of must to too much oxygen. We advise caution also with quality of fruit and ensuring that fruit is fresh and not overly ripe.	
Cab Sauvignon or Cab Franc Current		
Class 3	Lots of varietal definition in our last class of the morning. Lots of red and black fruit with leafy herbaceous characters underpinning the style. Not many microbial issues showing good clean winemaking.	
Cab Sauvignon or Cab Franc Previous		
Class 4	We would have love to see more structure on young examples. Look for some more extended maceration to build some tannin structure and flavour depth. In some instances the charred wood took over from otherwise wines with lovely fruit definition.	
Merlot Current		
Class 5	A fairly consistent and uniform class. Seems hard to make a terrible wine and hard to make a brilliant one. A couple of the wines were from overcropped vineyards and showed uneven ripeness of fruit	
Merlot Previous		
Class 6	More interest than current vintage and greater variety of style. Fruit quality and character generally higher/ better. Better wines walked the right side of the line of fruit outshining oak and providing support. Over wrought wines had harshness or were over oaked	
Pinot Noir Current		
Class 7	Few faults, check your winery equipment and bottle closures. Concentrate on good fruit source, quality, seek out highly aromatic yeasts for inoculation to seek more aromatic in your wine.	
Pinot Noir Previous		
Class 8	A difficult class to judge with a number of wines not expressing varietal definition, however, there were some very expressive wines showing quality fruit and good winemaking. A number of the wines showed good red fruit and oak integration.	
All Blended Reds Current		
Class 9	Solid line up, varietally sound, clear, bright fruit, some simple palates and harsh tannins, overall good representative sample	
All Blended Reds Previous		
Class 10	There was a number of wines with some microbial issues, however the majority of wines were clean and expressive of their fruit with a deft use of oak. It was a very good showing of mature, medium to full bodied wines.	
Less Common Varieties Previous		
Class 11	great bracket, some younger ones need longer aging, good potential, all varietally sound.	

Less Common Varieties Current

Uva Di Troia is going to be the next big thing. We hadn't tried this variety before but loving it! The Durifs generally didn't seem to be varietal, almost making them too light? Some very good, thoughtful winemaking in this class though.

Rose Any Variety

Nice bright fruit characters, watch sulfur and oak usage, overall true to variety, a number of different styles of rose throughout.

Riesling Traminer Pinto Gris

A strong class. No faults per se but one tired bottle and one amber style which is challenging to judge against other varietally precise and clean wines. All wines had fruit precision; most had good structure. Several had interesting phenolics. Impressive.

Chardonnay Current

Evidence of good clean fruit. A lovely bracket to start the morning off. Lots of varietal characteristics and a number of good examples of Aussie Chardonnay with zesty citrus and yellow orchard fruits.

Chardonnay Previous

Generally try to manage the correct levels of SO₂, in some instances the acidity balance and the oak usage.

Less Common White Varieties

Many well made white wines that can be difficult on a small scale. Some great representations of varietals

All Blended Whites

An architect or a fine taylor would probably have an advantage if they were trying to make a blend of wine. When all the parts are in good measure, a blend can be powerful, perfumed, long. Good diversion of style in this class.

Sweet Grape Wine Still

Moscato looks like the perfect variety for a sweet style.

Sparkling Grape Wine

A class that is probably one of the most technical in the show. When you consider all the moving part that must align to get a good balanced result. The gold medal does that in an elegant and knowledgeable way.

Fortified Grape Wine

In many examples the spirit base was overpowering the style, in others spirit levels were too low that the wines appear as dessert style rather than fortified. Spirit base quality also seems to be the issue in few examples. However the two gold are testament of true mastery

Berry Wine

It is often said that a raspberry wine will win the gong, but not in this case, because too many of the raspberry wines lacked finish. We would like to see a fuller range of berries next year. Generally only lesser faults presented.

Stone Fruit Wine

Generally and technically a sound class. One standout wine that showed elegance and restraint grabbed our attention.

Herb, Grain, Flower or Veg

The best class of the country wine show. The Saki was the standout.

Other Country Fruit Wine

Class 43 A class that still shows promise. We encourage to pay attention to overall balance and finish.

Sparkling Country Wine

Class 45 Two high standard sparkling drinks.

Liqueur

Class 50 Strong class, a pleasure to judge. Many varietal examples and good balance with the spirit. Only few showed too much sweetness or light alcohol

Mead Joes Ancient Orange

Class 61 A beautiful example in the first exhibit shows just how far this guild has gone in 5 years. Well done.

Mead Melomel

Class 62 A little dissapointing, with the top scores definitely showing the benefit of fruit depth and technique

Other Meads

Class 65 A generally well executed class with most entrants receiving a reward. A pleasure to judge.

Cider Dry Sparkling

Class 71 Some interesting ciders showing good technique . Don"t be afraid to attempt sweeter styles.

Kombucha Unflavoured

Class 80 Small class.

Kombucha Infused

Class 81 Two good examples. Balance and well made with flair.

Major Awards	Sponsor	Prize	Certificate Name
Bill Christophersen Trophy for Best Previous Shiraz Wine			Mario Fantin Partnership
Eltham Guild Winemaker Of The Year (WOTY)			Bittern by the Grape
Best Female Winemaker			Libby Hatzimichalis
Best Grape Winemaker			Terry Norwood
The Harry Gillham Trophy for Best Country Winemaker			Eric Nigol
Jo IlIan Trophy			Bittern by the Grape
The Mead Cup			Robert Daniels
Hillside/Bayside Trophy			Bittern by the Grape
Red Grape	Sponsor	Prize	Certificate Name
Best Cabernet Sauv Cabernet Franc current vintage	Home Make It	\$50.00	Richmoore Wines
Best Cabernet Sauv Cabernet Franc previous vintage	Artisans Bottega	\$50.00	Bittern by the Grape
Best Less Common Red Variety current vintage	LaffortRMWH	\$100.00	Bruce Black
Best Less Common Red Variety previous vintage	Home Make It	\$50.00	Rino Ballerini
Best Merlot current vintage			Danny Cappellani
Best Merlot previous vintage			Danny Cappellani
Best Other Red Blend current vintage	HomeMake It	\$50.00	Tim Donegan
Best Other Red Blend previous vintage	Eltham Wine Guild	Refractometer	Terence Norwood
Best Pinot Noir current vintage	Home Make It	\$50.00	Richard Martignetti
Best Pinot Noir previous vintage	LaffortWH	\$100.00	Terence Norwood
Best Rose any type any vintage	Artisans Bottega	\$50.00	Harridge Family
Best Shiraz current vintage	Constante	\$50.00	Steven Ney
White Grape	Sponsor	Prize	Certificate Name
Best Chardonnay current vintage			DaMcDiPa Wine Co-op
Best Chardonnay previous vintage			Terence Norwood
Best Fortified Red or White Grape Wine any vintage			Danny Cappellani
Best Less Common White Varieties any vintage	Constante	\$50.00	Bittern by the Grape
Red & White	Sponsor	Prize	Certificate Name
Best Riesling, Traminer, Pinot Gris any vintage	Eltham Wine Guild	Refractometer	Bittern by the Grape
Best Sparkling Red or White Grape Wine any vintage			Tim Donegan
Mead	Sponsor	Prize	Certificate Name
Best Melomel			Bittern by the Grape
Best Berry Wine			Bittern by the Grape
Best Herb Grain Flower or Vegetable			Eric Nigol
Best Liqueur	Home Make It	\$50.00	Terence Norwood
Country	Sponsor	Prize	Certificate Name
Best Other Country Fruit Wines			Libby Hatzimichalis
Best Other Mead			Robert Daniels
Best Stone Fruit Wine			Harridge Family
Encouragement Award	Sponsor	Prize	Certificate Name
Medlal winner and first time show entrant	Eltham Wine Guild	\$50.00	Beth McLaughlin

* in the case of a tie, the chief judge's decision is final

Class 1	JN	EXHIBITOR	EXHIBIT	VINTAGE	SCORE	MEDAL	Judge's Comment
Class 1		Class:	Shiraz Current				Judges: Kirilly Gordon, Richard Marignetti, Don Pople
Class 1	1	Richmoore Wines	Shiraz	2021	17	Silver	N: Cherry fruits, P: Rich ripe and juicy, soft round tannin, good acid balance, some dusty oak.
Class 1	2	Nicholas Pane	Shiraz	2021	17	Silver	N: Quiet nose P: Dense extracted tannins, some dusty oak. Acid ok but lacking some finesse.
Class 1	3	Glen Fortune	Shiraz NO 2 P	2021	14.5		N: Quiet nose, P: some cooked vegetal flavours that are not appealing
Class 1	4	James Deane	Shiraz Grampians B	2021	13		N: Spiked volatility overwhelming some light red fruits P: Unbalanced acidity, acetic acid and generally unpleasant wine.
Class 1	5	Wilhelmina Estate	Shiraz B#21	2021	14.5		N: cinnamon toast, red cherries P: Some varietal red berry fruits, a little acidic and I would like to see some more ripeness of fruit.
Class 1	6	Phil Kemm Anthony	Shiraz	2021	14		N: port like Christmas cake spices P: ripe fruit, very extracted aggressive tannin structure with warm alcohol finish. Watch new oak, quality of oak and it seems to maybe have some added tannin or too aggressive handling of skins which should be toned down.
Class 1	7	Vincent Conserva	Shiraz Oak Barrel	2021	13.5		N: oxidised cooked fruit characters P: lean acid
Class 1	8	Edmond Lefebure	Shiraz	2021	15		N: nutty hazelnuts oxidation? P: Sweet and voluptuous ripe fruit but extracted tannin possibly overworked skins or overdoing a tannin addition.
Class 1	9	Stelios Karagiannis	Shiraz William Wallace	2021	15		N: lacking fresh fruit, some shoe polish P: good fruit ripeness but has some oxidised characters
Class 1	10	Nathan Ueda	Shiraz	2021	13		N: cloying lack of fruit P: odd cake batter mousiness, acidic entry
Class 1	12	Stelios Karagiannis	Shiraz Where's Lexi Gone	2021	16	Bronze	N: Elegant red raspberry, cherry fruit P: Sweet fruit and sweet oak, a very ripe generous wine with alcohol sweetness. Lacking some balance. I would pick earlier, and have less new oak, winemaking seems sound otherwise
Class 1	13	Antonio Ballasone	Shiraz	2021	16.5	Bronze	N: cherry berry, finessed fruit P: Well balanced, great fruit, good tannin balance, will come together well with time On second look, the acid is a little too high.
Class 1	14	Bittern By The Grape	Shiraz	2021	15		N: dusty, slate, petrichor, whole bunches P: Some sweet juicy fruit, extracted tannin. Good bones but has an oak character that is unappealing. The group felt this was unripe fruit.
Class 1	15	Steven Ney	Shiraz	2021	18.5	Gold	N: ripe fruit, appealing red fruits P: A balanced fine palate with pleasant tannin, fruit and acid balance. The group felt this wine was initially reductive but it blew off in the glass. If this is still unbolted, please give an aerated rack!
Class 1	16	Ante Petkovic	Shiraz	2021	15		N: ripe fruit, some cooked vegetable aromas indicating some oxidation P: Good fruit but oxidised unfortunately
Class 1	17	James Deane	Shiraz Grampians A	2021	15		N: Sweet and sour spices P: Acidic and lean, some redeeming glossy tannin perhaps from gentle cap management but needs protection early from spoilage.

Class 1	JN	EXHIBITOR	EXHIBIT	VINTAGE	SCORE	MEDAL	Judge's Comment
Class 1	18	Richard Webb	Shiraz	2021	16	Bronze	N: Cinnamon spices and fragrant soap aromas P: Pretty and elegant but lacking intensity, spicy oak.
Class 1	19	Phil Blight & Jenny Lc	Shiraz	2021	18.5	Gold	N: clean ripe savoury notes P: Spritzy! Maybe mid malo or still fermenting out some primary sugar but its actually well balanced with acidity and juicy fruit, fresh and appealing. You could bottle this and make a sparkling shiraz! Good potential! Keep and eye on it and sulphur when finished primary and malo.
Class 1	20	Wilhelmina Estate	Shiraz B#5	2021	16.5	Bronze	N: Ripe raspberries and brambles, curry plant spices P: Clean fruit and round tannin but a little acidic, otherwise good winemaking, perhaps consider the oak type.
Class 1	21	Glen Fortune	Shiraz No 2 F	2021	15.5	Bronze	N: Sulphides hiding some fruit P: Sweetness on attack possibly from oak but possibly Residual Sugar, good fruit and tannin around this though. If not bottled give this a couple of aerated rackings to clean up sulphides.
Class 1	22	Barry Clarke	Shiraz	2021	17.5	Silver	N: Quiet nose, cheesy P: Round and soft tannin and structure, I would like to see some more richness/ripeness and concentration of tannins.
Class 1	23	Tony Comito	Shiraz	2021	18.5	Gold	N: Fine fruit, elegant. P: A lighter shiraz but balanced with in that. Juicy, fruity, soft acid and pleasant tannin structure. I would like to see some more tannin concentration and fruit weight. Otherwise well made.
Class 1	24	Vincent Conserva	Shiraz Cool Climate	2021	15		N: Savoury, cheesy, fennel P: Lean fruit and acidity although not hard, is too high and unbalanced
Class 1	25	Libby Hatzimichalis	Shiraz	2021	17	Silver	N: Spicy, stewed plums P: Light, juicy fresh but balanced
Class 1	26	John Thomas	Shiraz	2021	14		N: Port like oxidation P: Dense fruit and tannin but unfortunately oxidised
Class 1	27	Chateau Montmoren	Shiraz	2021	17	Silver	N: Pencil shavings and subdued fruits P: Balanced and bright good tannin and medium concentration.
Class 1	28	Mario Fantin Partner	Shiraz	2021	16.5	Bronze	N: A little swampy, shoe polish and subdued fruit. P: Sweet fruit and oak, appealing, good tannin concentration and fruit weight.
Class 1	29	Glen Fortune	Shiraz No 1	2021	16	Bronze	N: Sulphides P: Sweet celery and curry spices, light but balanced with in this.
Class 1	30	Val Henry	Shiraz	2021	14.5		N: Savoury cooked fruits, oxidised P: You can see where this wine has had some great fruit and ripe tannin potential unfortunately oxygen ingress has spoiled it.
Class 1	31	Julie & Andrew Gam	Shiraz	2021	16.5	Bronze	N: Higher alcohols.. P: Dense ripe tannin and soft generous fruitful tannin with savoury drive.
Class 2							
Class 2	Class: Shiraz Previous			Judges: Duncan Moody, Annie Tang			
Class 2	1	Iannantuono Achillec	Shiraz	2020	18	Silver	N Pleasant restrained nose P sweet fruit. Good length. Plenty of interest18.5
Class 2	2	Phil Kemm Anthony	Shiraz	2016	18	Silver	N beautiful complex nose P good acidity. Nice interests from tannin. Length carries fruit and acidity
Class 2	3	Mario Fantin Partner	Shiraz	2020	16.5	Bronze	N Deep colour, earthy/ fruit P tannins present. Attack fine but mid pallet a little hollow
Class 2	4	Phil Kemm Anthony	Shiraz	2020	14		A light. Brownd in glass after a few minutes. N sappy fresh fruit. P volatile. A little sour. No fruit left as has oxidised. Equipment or raw material or Lack of SO2 issue.14
Class 2	5	Wilhelmina Estate	Shiraz Cool Cliimate	2020	17.5	Silver	N complex. Coffee. P nice sour fruit
Class 2	6	Carmelo Guastella	Shiraz	2020	18	Silver	N earth & berries P pretty fleshy appealing
Class 2	7	Phil Kemm Anthony	Shiraz	2017	18	Silver	N very good P black pepper and lively fruits. Good length18
Class 2	8	Tony Comito	Shiraz	2019	14		N a little reductive. P okay but not too much interest. Fruit not showing enough. Would like more intensity. A bit vegetal and reductive
Class 2	9	Chateau Montmoren	Shiraz	2020	18	Silver	N bright & fresh P restrained but done well. Length, structure, fruit all there

Class 1	JN	EXHIBITOR	EXHIBIT	VINTAGE	SCORE	MEDAL	Judge's Comment
Class 2	10	Danny Cappellani	Shiraz RL	2019	15.5	Bronze	A lighter N black berries & soft currants P is a bit sour. Fruit may have not been ripe.
Class 2	11	Jim Lambrianidis	Shiraz	2015	15.5	Bronze	N Varnish & earth still some primary P decent fruit and complexity. More acidity would make it more Morrish and there is a little VA
Class 2	12	Harridge Family	Shiraz	2020	15		A light N cherry. Musk. Rose water. P lacks mid pallet. Not overly fruity. A little volatile. Raw material may not have been overly ripe or outstanding
Class 2	13	Stelios Karagiannis	Shiraz Where's Lexi Gone	2020	15		N dense black fruit & turned earth. P interesting tannins inflame the tongue. A little bitterness. Dirty lees?
Class 2	14	Nicholas Pane	Shiraz	2020	15		N a little volatility .P fruit is there but its pretty reductive and tastes a bit muddy. Some vegemite there
Class 2	15	Wilhelmina Estate	Shiraz	2018	15.5	Bronze	N good P tannins very full. Slightly astringent. Fruit lacks a little on mid pallet and acidity stands out on finish
Class 2	16	Barry Clarke	Shiraz	2014	16	Bronze	N good fruit, a little reductive P tannins are firm
Class 2	17	Vincent Conserva	Shiraz	2020	14.5		A light N sappy red fruit, graphite, vegetal P a little sour and lacks fruit ripeness. Revisit raw material a little acetone
Class 2	18	Ante Petkovic	Shiraz	2020	18.5	Gold	N black & blue fruited. Layered.P liquorice. Delicious
Class 2	19	A & S Nardelli	Shiraz Mount Carmel	2020	14.5		A black N jubey fruit P very sweet. Unfermented sugars? Throws out balance slightly
Class 2	20	Bittern By The Grape	Shiraz	2016	18	Silver	N a bit of lifted volatility. Sappy.. P light. Okay but needs more weight and depth. Fruit may have been uninteresting as no issues but nothing wow either. Wont Improve with further ageing.
Class 2	21	Phil Kemm Anthony	Shiraz	2018	18.5	Gold	A black N still quite primary. Pretty. P Intense. Varietal. Ripe but balanced
Class 2	22	Bittern By The Grape	Shiraz	2020	15		N leafy P leaf litter pepper and fruit. Tannins fine grained. A little bitter on finish
Class 2	23	Mario Fantin Partner	Shiraz	2019	19	Gold	N good. Lower intensity. P more intensity than nose. Drinkability and structure,
Class 2	24	Nathan Ueda	Shiraz	2019	15.5	Bronze	N fine. Lower intensity. P Good fruit, intensity, tannins and alcohol in balance. A little too reductive and eggy character can interfere finally with enjoyment. Can blow off
Class 2	25	Phil Kemm Anthony	Shiraz	2019	18.5	Gold	N good P red fruited appeal. Well done tannins. Length. Good acidity. Moreish
Class 2	26	Harridge Family	Shiraz	2017	17	Silver	N Complex. Cacao. P well managed tannins. Hint of slightly unpleasant vegetal on finish but pretty good.
Class 2	27	Danny Cappellani	Shiraz	2019	18	Silver	N black fruit pastilles. P pleasant. structure is quite light in terms of intensity. It is fine and has some complexity
Class 2	28	Stelios Karagiannis	Shiraz William Wallace	2020	14		N fleshy fruit. Pretty. P nice acidity. Sweet fruited. A little raisin character
Class 2	29	Glen Fortune	Shiraz	2019	18	Silver	N more muted. Balanced P: interest on the pallet. Fruity length is there.
Class 2	30	Wilhelmina Estate	Shiraz	2019	14		N lifted P a bit vegetal. Some bitterness maybe from yeast or lees
Class 2	31	Joe Landro & Justin C	Shiraz	2020	15.5	Bronze	N stinky red & black fr. P balanced. Would like more fruit and intensity for gold
Class 2	32	Steven Ney	Shiraz	2020	17	Silver	N complex & earthy P white peppery. Fruitier and more body for higher mark but nothing wrong except grapes may have needed more ripeness
Class 2	33	Alex Carter	Shiraz	2019	13.5		N complex. Something underlying. Volatile. lacks weight and intensity prob due to uninspiring raw material. Hygiene may be an issue. Tastes a little burnt and bitter
Class 3							
Class 3		Class: Cab Sauvignon or Cab Franc Current			Judges: Peter Shone, Luca Barbon		
Class 3	1	Russell Washusen	Cabernet Sauvignon S	2021	18	Silver	Good varietal definition and fruit intensity. Nice flavour profile. well integrated tannins. Ripe red and black fruit

Class 1	JN	EXHIBITOR	EXHIBIT	VINTAGE	SCORE	MEDAL	Judge's Comment
Class 3	2	Richmoore Wines	Cabernet Sauvignon	2021	19.5	Gold	Very forward fruit on the palate and good definition both on nose and palate. Great tannin profile.
Class 3	3	Glen Van Neuren	Cabernet Sauvignon	2021	15.5	Bronze	Very primary nose and palate. Tannins are a bit blocky and unbalanced. Fruity aromas and acidity a bit out of balance.
Class 3	4	Mount Lilydale Merc	Cabernet Sauvignon	2021	13.5		Strong evidence of Brett on nose and palate. A bit of extra focus on hygiene would be important.
Class 3	5	Rino Ballerini	Cabernet Sauvignon Cool Climate	2021	15		A little bit of VA contributing to perfume and 'lift' but overall detracts on the palate. The fruit is a little green with a candied fruit element
Class 3	6	Chateau Montmoren	Cabernet Sauvignon	2021	19	Gold	Well integrated tannins and strong primary fruit. Nice lick of oak to it but just sits on top of the wine a bit. A very complex wine. Lots of varietal characteristics. Intense aromatics with predominantly black fruits and a nice herbaceous character adding to the complexity.
Class 3	7	Steven Ney	Cabernet Sauvignon	2021	15.5	Bronze	Fruit smells a little stewed on the nose. Maybe look at picking a bit earlier. The overall flavour is a bit stewed and cooked. It lacks a bit of freshness. The structure is lovely behind the fruit. Red and black fruits predominate.
Class 3	8	Renato Sernio	Cabernet Sauvignon	2021	15		The wine looks a little dusty and has a very bright jubey character to it which was surprising. The tannins are good but the wine falls a bit short.
Class 3	9	Phil Blight & Jenny Lc	Cabernet Sauvignon	2021	15		Very good varietal definition on the nose and nice spread of primary fruit. The wine tastes a little dried out and the tannins are drying.
Class 3	10	Glen Fortune	Cabernet Sauvignon P	2021	17.5	Silver	Very bright sweet fruit. Evidence of spritz - dissolved CO2 which hardens the wine and takes away from the enjoyment of it. There is some lovely oak in the mix. A bright wine with red and black fruit.
Class 3	11	Bittern By The Grape	Cabernet Sauvignon	2021	18	Silver	Good fruit flavour and intensity on both nose and palate. Good length and acid helps to keep the wine fresh. However lacks varietal definition to score higher
Class 3	12	Russell Washusen	Cabernet Sauvignon O	2021	15		Good fruit weight and intensity. Lovely bramble character from the variety. Possible VA spike? The finish is a bit bitter.
Class 3	13	Glen Van Neuren	Cabernet Sauvignon	2021	18.5	Gold	A bit blocky but elegant The tannins are mouth filling and the fruit is very primary and plush. The wine is very intense.
Class 3	14	Glen Fortune	Cabernet Sauvignon F	2021	14		The wine is reductive on the nose. A little little bit of air during the ferment. The reduction continues on the palate and contributes to the wine tasting a bit grubby. MLF may still be ongoing
Class 3	15	Julie & Andrew Gam	Cabernet Sauvignon	2021	13.5		There is loads of black fruit in this wine but it is a bit aldehydic and this covers up the fruit. It looks like the yeast may have struggled during ferment. The wine also tastes a bit overoaked and dried out.
Class 3	16	Joe Fruci	Cabernet Sauvignon	2021	16.5	Bronze	The fruit is bright and juicy, but sits forward on the palate. The tannins are well structured. Vegetal aromas with red berry flavour.
Class 3	17	Chateau Thornbury	Cabernet Sauvignon	2021	18	Silver	Good structure, weight and fruit intensity. Nice oak aromas integrated with the fruit. Black fruits with jammy and leafy aromas. Good tannin integration
Class 4							
Class 4	Class: Cab Sauvignon or Cab Franc Previous			Judges: Lisa Cardelli, Matt Talbot			
Class 4	1	Harridge Family	Cabernet Sauvignon	2018	15		Broad, lack focus and definition of the fruit. Check the extraction of the flavours
Class 4	2	Russell Washusen	Cabernet Sauvignon 1	2019	16.5	Bronze	Well defined blackberry, black cherry fruit. Good tannic structure, mid palate and overall presence. I would have love a longer length.

Class 1	JN	EXHIBITOR	EXHIBIT	VINTAGE	SCORE	MEDAL	Judge's Comment
Class 4	3	Harridge Family	Cabernet Sauvignon	2017	15		Desiccated fruit, not much life left in the wine. To allow the wine to age bit longer, manage the exposure to oxygen early on. Too much oxygen exposure straight away will accelerate the ageing of the wine. Gradual exposure through the use of porous vessels like oak would help managing the intake of oxygen.
Class 4	4	Nathan Ueda	Cabernet Sauvignon	2020	15		I like the concentration of the fruit, there is some sweet spice interplay in there. Perhaps I would like bit more structure from a young Cabernet Sauvignon, check the tannin extraction and avoid going hard on acidity
Class 4	5	Beth McLaughlin	Cabernet Sauvignon	2018	15		Charred wood predominate over the wine, taking away from the fruit. Check the level of age and toastiness of the barrel.
Class 4	6	Libby Hatzimichalis	Cabernet Sauvignon	2020	13		Smoke taint.
Class 4	7	Bittern By The Grape	Cabernet Sauvignon Cool Climate	2020	17	Silver	Great fruit definition, fine grained tannins, lovely freshness and overall balance. Very pretty, fresh style
Class 4	8	Jim Lambrianidis	Cabernet Sauvignon	2019	14		Nice blackberry and black cherry profile, on the palate however stop abruptly leaving a bitter sensation at the back of the palate. Check the tannin extraction or avoid using artificial tannins
Class 4	9	A & S Nardelli	Cabernet Sauvignon My Grapes	2018	14		Cooked fruit, feels porty on the palate and very short on length, some VA has been noted also. Manage picking time, avoiding fruit hanging too much on the vine or elevated fermentation temperature that would lead to cook flavours
Class 4	10	Harridge Family	Cabernet Sauvignon	2019	15.5	Bronze	Over ripe fruit, feels bit porty on the palate, but it has some length. Avoid picking too late or using too elevated fermentation temperatures
Class 4	11	Joe Landro	Cabernet Sauvignon	2020	16	Bronze	Would like more definition of the fruit and focus, otherwise it's a well balanced wine
Class 4	12	Steven Ney	Cabernet Sauvignon	2019	15		Broad fruit profile, feels bit watery on the palate. Time on skin and fermentation temperature will help.
Class 4	13	Russell Washusen	Cabernet Sauvignon S	2020	15.5	Bronze	Well defined blackberry and black cherry fruit, good acidity but lack the big structure for a young Cabernet Sauvignon. Try to manage the tannin extraction differently
Class 4	14	Mario Fantin	Cabernet Sauvignon A	2017	15		Eucalyptus, charred wood, muting the fruit profile. Manage the oak usage o and its age
Class 4	15	Anthony Procino	Cabernet Sauvignon	2019	14.5		Over ripe and cooked fruit, bitter feeling on the palate. Try to manage picking time
Class 4	16	Mario Fantin	Cabernet Sauvignon B	2017	15		The charred element of the oak takes away from otherwise a good fruit profile on the palate. Keep an eye on the toastiness level, age and overall quality of the barrel.
Class 4	17	Bittern By The Grape	Cabernet Sauvignon	2018	18.5	Gold	Great black fruit profile alternate with the spiciness from the oak. Great savoury/earthy elements, remembering a French example. On the palate very fine tannins and good length, overall a well balanced wine with sappy acidity. Well done.
Class 4	18	Anthony Procino	Cabernet Sauvignon	2020	16	Bronze	Great fruit definition on the nose and palate, chalky tannins and good acidity, would have loved more length on the back of the palate.
Class 4	19	Rino Ballerini	Cabernet Sauvignon	2019	15		Cooked fruits and overall too ripe in style, lacks freshness and structure definition. Try to manage the picking time or fermentation temperatures.
Class 4	20	Russell Washusen	Cabernet Sauvignon O	2020	16.5	Bronze	Pretty, refreshing style, with lovely black fruit and floral flavours profile and good mid palate.
Class 4	21	Russell Washusen	Cabernet Sauvignon 2	2019	16	Bronze	Lovely black fruit and violet elements. Good tannic structure, oak pokes out a bit and bit firm on the acidity
Class 4	22	Joe Fruci	Cabernet Sauvignon	2018	15		Some lovely mulberry character on the nose. However it feels quite thin on the palate and lack fruit definition and structure. Try to manage the tannin extraction early on and time on skin for better flavour depth

Class 1	JN	EXHIBITOR	EXHIBIT	VINTAGE	SCORE	MEDAL	Judge's Comment
Class 5							
Class 5		Class:	Merlot Current			Judges:	Duncan Moody, Annie Tang
Class 5	1	Terence Norwood	Merlot	2021	18	Silver	N: quite lifted P: nice fruit. Sweet spice. Length comes across with fruit being a bit cooked. Structure fine.
Class 5	2	Ante Petkovic	Merlot	2021	15.5	Bronze	N all good. Sweet fruit P: alcohol quite high. A little out of balance in terms of alcohol and freshness. On revisiting nose looks a little burnt. Tannins fine. Structure okay except acidity would like to be higher to carry flavours on finish
Class 5	3	Russell Washusen	Merlot	2021	15.5	Bronze	N: a bit stewed P: more promising. Structure fine. Fruit tiny bit overripe. Length okay
Class 5	4	Danny Cappellani	Merlot Oscar Altavilla	2021	18.5	Gold	N plum & winter spice. Blue fruit P: structure carries fruit all the way along length.
Class 5	5	Joe Landro	Merlot	2021	17.5	Silver	N: light P: easy drinking style. Tannins well managed with some interest and fine grain. Fresh. Pretty.
Class 5	6	Joe Urbani	Merlot	2021	15		N: spicy P: quite hot. Balance a little out. Fruit slightly over ripe. Length okay.
Class 6							
Class 6		Class:	Merlot Previous			Judges:	Duncan Moody, Annie Tang
Class 6	1	Danny Cappellani	Merlot RL	2019	18.5	Gold	N: fresh. P: tannins quite astringent. Some sweetness there. Structure is a Little misaligned with sweetness, sourness, astringency. Alcohol is in balance. Fruit was possibly not the best
Class 6	2	Joe Landro	Merlot	2020	16	Bronze	N: light P: a bit sour. Acidity stands out a little. Alcohol high. Fruit seems ripe. Tannins not bad
Class 6	3	Bill Loughlin	Merlot	2018	17	Silver	N: fruit is a little dried out. P: fleshy and pretty. Some greenness on tannins. Acidity fine
Class 6	4	Russell Washusen	Merlot	2019	17.5	Silver	N: fresh, juicy. P: Pleasing. Juicy. A bit of spice. Not out of balance. Finish is not too long it all finishes fairly quickly. Fruit is jubey and varietally correct.
Class 6	5	Glen Van Neuren	Merlot	2020	15.5	Bronze	A: colour pale, dark ros� like. N: Turkish delight P: sour cherry. Kirsch. Structure okay. Drinkable but not a lot of typicity
Class 6	6	Terence Norwood	Merlot	2018	15.5	Bronze	N : fruit isa little dried out. P: a little burnt and bitter. Cooked fruit.
Class 6	7	Terence Norwood	Merlot	2019	16	Bronze	N: spice. Musk P: easy drinking. Light pallet. Not much to it. Little greenness to tannins. Length not long. Except tannins nothing wrong with it but needs more presence to step up in score
Class 6	8	Russell Washusen	Merlot	2020	17	Silver	N: alcohol. Intense. Smells heavy and spicy P: juicy oaky style, juicy and fleshy.
Class 7							
Class 7		Class:	Pinot Noir Current			Judges:	Lisa Cardelli, Matt Talbot
Class 7	1	Paul Finn	Pinot Noir	2021	13.5		TBA. It's similar to TCA and gives that musty/mouldy aroma, and can derived from plastic, synthetic closures, wastewater, wineries and equipment.
Class 7	2	Janine Fitzsimmons	Pinot Noir	2021	15.5	Bronze	Crunchy red fruit, vibrant but finish pretty quickly.
Class 7	3	Barry Clarke	Pinot Noir	2021	14		Too much whole bunch, it seats on top of the fruit and take way the vibrancy and character of the wine.
Class 7	4	Terence Norwood	Pinot Noir	2021	14.5		Heavily reductive, muted on the palate. Try to manage the levels of SO2
Class 7	5	Val Henry	Pinot Noir	2021	14		Over ripe, stewed fruit. Try to pick early or check the temperature fermentation, and protect it bit more from oxygen, oxidation is present
Class 7	6	Bittern By The Grape	Pinot Noir	2021	16.5	Bronze	Lifted, pretty and floral style. Some crunchy red cherries and strawberries, lovely balance and acidity, good length.
Class 7	7	Richard Martignetti	Pinot Noir	2021	18.5	Gold	Jubee and concentrate, candied fruit and sweet spices, rhubarb. Good length and savoury/sweet finish
Class 7	8	Paul Finn	Pinot Noir	2021	15		Reductive nose, fresh and crunchy palate. Probably too protective

Class 1	JN	EXHIBITOR	EXHIBIT	VINTAGE	SCORE	MEDAL	Judge's Comment
Class 7	9	Terence Norwood	Pinot Noir	2021	13.5		Indole fault- rubber character. Problem with stuck primary fermentation, causing yeasts stress
Class 7	10	Terence Norwood	Pinot Noir	2021	15.5	Bronze	Lovely bright red fruit, cherries, strawberries and red plums. Refreshing palate, crunchy but short length length
Class 7	11	Terence Norwood	Pinot Noir	2021	15		Pretty reductive style, muting both nose and plate characteristics. Check the levels of SO2
Class 7	12	Paul Finn	Pinot Noir	2021	13.5		TBA fault. It's similar to TCA and gives that musty/mouldy aroma, and can derived from plastic, synthetic closures, wastewater, wineries and equipment.
Class 7	13	Edmond Lefebure	Pinot Noir	2021	16.5	Bronze	Lovely fruit concentrations, some strawberries and cream. Some oak on the palate, but overall well balanced and pleasant wine.
Class 7	14	Russell and Petrea Sa	Pinot Noir	2021	14.5		Stalky, confected, oxidised on the palate. Check the amount and the ripening of the stalks added to the must and also manage the level of SO2 against oxygen
Class 8							
Class 8	Class: Pinot Noir Previous			Judges: Peter Shone, Luca Barbon			
Class 8	1	Terence Norwood	Pinot Noir	2016	17	Silver	The nose exhibits good varietal definition which translates to the palate. There is good weight though the fruit is starting to look a little tired and the oak is starting to stick out a bit.
Class 8	2	Jim Lambrianidis	Pinot Noir	2016	15		The fruit has fallen over a bit and the wine consequently looks unbalanced on the palate as the acid is sticking out.
Class 8	3	Geoff & Kay Rowe	Pinot Noir	2014	14		There is evidence of oxidation and the wine looks quite tired. There is some varietal definition and there is some structure, but the fruit has died down and looks a bit vegetal
Class 8	4	Terence Norwood	Pinot Noir	2017	19	Gold	There is a lot of fruit weight and intensity although the wine is looking developed. It is predominantly secondary characters with ample structure.
Class 8	5	Terence Norwood	Pinot Noir	2018	18.5	Gold	Very alluring nose, lots of bramble and red fruit. Great structure on the palate, with a long lingering finish that finishes a bit dry.
Class 8	6	Geoff & Kay Rowe	Pinot Noir	2011	14.5		The wine is brown and hazy. All of the fruit has evolved on the nose. The palate has surprising freshness but the lack of fruit on the palate leaves the acid sticking out.
Class 8	7	Steven Ney	Pinot Noir	2019	14.5		The wine does not exhibit a huge amount of varietal definition. The palate is relatively simple and finishes quite short.
Class 8	8	Steven Ney	Pinot Noir	2020	13.5		The wine is displaying elevated levels of volatile acidity. Increased use of SO2 is recommended.
Class 8	9	Geoff & Kay Rowe	Pinot Noir	2019	15		The nose is varietal with some bunch/vegetal note. The palate is a small bit dessicated, but maintains good structure, intensity and length.
Class 8	10	Geoff & Kay Rowe	Pinot Noir	2018	14		There is good freshness on the palate from acid, but the wine does not have a huge amount of varietal characteristics.
Class 8	11	Joseph Nittoli	Pinot Noir	2019	14		There is significant heat from alcohol and volatile acidity. This throws out the balance of the wine.
Class 8	12	Alan Bremner	Pinot Noir	2019	16	Bronze	There is good palate weight and intensity of fruit. There is a nice presence of toasty pencil shavings making the palate harmonious.
Class 8	13	Terence Norwood	Pinot Noir	2019	18	Silver	Good varietal definition and fruit weight on the palate. The wine is well structured and exhibits red to black fruit.
Class 8	14	Russell and Petrea Sa	Pinot Noir	2020	17.5	Silver	Lovely juicy cola bottle on the nose with a very juicy palate. The alcohol is little unbalanced and gives the wine a heat. However the intensity of the fruit is a match for it.

Class 1	JN	EXHIBITOR	EXHIBIT	VINTAGE	SCORE	MEDAL	Judge's Comment
Class 8	15	Barry Clarke	Pinot Noir	2018	15.5	Bronze	The wine is a bit overoaked as the palate is overwhelmed by oak tannin. The oak is smothering the fruit. It renders the wine unbalanced
Class 8	16	Terence Norwood	Pinot Noir	2020	16.5	Bronze	Good varietal definition. Quite an elegant example of Pinot. Nice balance of fruit and oak
Class 8	17	Bittern By The Grape	Pinot Noir	2018	16.5	Bronze	A good balance of fruit and oak. Not much intensity on the nose Some oxidative notes with nice red fruits coming through. Medium tannins and palate. A good balance of fruit and oak. Not much intensity on the nose
Class 8	18	Nathan Ueda	Pinot Noir	2019	13.5		Smoke taint
Class 8	19	Terence Norwood	Pinot Noir	2019	16	Bronze	The wine has good structure and ample red fruit character.
Class 8	20	Bittern By The Grape	Pinot Noir	2020	18.5	Gold	Bright juicy red fruit with a juicy palate. Crunchy texture with good acid line.
Class 9							
Class 9	Class: All Blended Reds Current			Judges: Leah Mottin, Grant Scicluna			
Class 9	1	Russell Washusen	Cabernet Sauvignon, Merlot	2021	15		Clear, bright, soft blue/black fruit, angular, bright acid, simple palate, easy drinking, tomato leaf extract, green peppercorn, varietal. oak usage dominant, bit hot, fine.
Class 9	2	Phil Blight & Jenny Lc	Shiraz, Cabernet Sauvignon	2021	15		clove, cinnamon, fresh parsley/basil, acid creates structure, lacks fruit weight, fine style, green tannin, watery, very young.
Class 9	3	Phil Blight & Jenny Lc	Uva Di Troia, Cabernet Sauvignon	2021	17	Silver	Dirty, earthy, dark fruit, fresh liquorice, chocolate, , fine light style, angular acid, fruit weight lacking, sticky tannins. Very attractive wine, refreshing
Class 9	4	Anthony Rechichi, Dc	Grenache, Mataro	2021	15.5	Bronze	Oak noticeable, coconut, vanilla, musk, floral rose bouquet, blackberry, violet, alcohol hint, palate peppercorn with granite, dark cherry. medium tannins, red cherry pops through, mataro like characters,.
Class 9	5	Joe Landro & Justin C	Shiraz, Cabernet Sauvignon	2021	15.5	Bronze	Capsicum, tomato leaf, onion, canned corn, crushed pepper, soft palate, light flavours, lots of spice and alcohol creates heat, nice acid - look at blend component, seasonal dependent.
Class 9	6	Little Dog Wines	Shiraz, Grenache, Pinot Noir	2021	15.5	Bronze	Marciano cherry, liquored notes, blue/black fruit, mixed spice and pepper notes, bit jammy (watch ferment temperature and picking time), direct acid, earthy tones on palate quite dry, nice fruit flavours. gritty and very angular. Vanilla oak, consider blending options.
Class 9	7	Glen Van Neuren	Cabernet Sauvignon, Pinot Noir, Shiraz	2021	16	Bronze	Perfumed, cherry, strawberry cream, no backbone, creamy feel, less fining if done so, watch pinot blend aspect and oak if used. Nice acid length, bit watery,
Class 9	8	Phil Blight & Jenny Lc	Shiraz, Mataro	2021	16	Bronze	purple colour, violet, blueberry, delicate bouquet, round fruit profile, juicy nice complete finish, varietal, strong acid line, bit sappy, pine needle acid, juby, nice length
Class 9	9	Tim Donegan	Shiraz, Grenache, Mataro	2021	19	Gold	Tomato leaf, capsicum, pepper, very spicy, structured well, full bodied well made. very complete, juicy, plum blackberry, medium palate, fine tannins.
Class 9	10	Richmoore Wines	Shiraz, Cabernet Sauvignon	2021	15.5	Bronze	Stewed fruit, plum cooked, watery palate, round, easy, bit hot, lots of spice, fine tannins, simple, dry, bitter, tar, charred.
Class 9	11	Mario Fantin	Cabernet Sauvignon, Merlot, Cabernet Franc	2021	16.5	Bronze	Menthol, eucalyptus, peppercorn, green tannin, menthol transends to palate, direct acidity, linear red fruit, tight palate, one dimensional. some varietal characters.
Class 9	12	Phil Blight & Jenny Lc	Grenache, Shiraz, Mataro	2021	16.5	Bronze	Nice colour, dark plum, linear palate, dusty, bright palate, short finish, harsh palate flavours, okay, needs more characters. Neutral oak characters, lacks finish weight, slightly watery palate, very drinkable.
Class 9	13	Phil Blight & Jenny Lc	Shiraz, Grenache, Mataro	2021	16	Bronze	Granite, dark cherry, leather, big short tannins, juicy flavour, plum, blackberry. easy, simple. spicy, pepper varietal, ripe, fruit forward, bit stewy.
Class 9	14	Phil Blight & Jenny Lc	Uva Di Troia, Grenache, Mataro	2021	15.5	Bronze	Menthol, flinty, dry, earthy, very savoury, simple flavours, lots of pepper, very chewy tannin.

Class 1	JN	EXHIBITOR	EXHIBIT	VINTAGE	SCORE	MEDAL	Judge's Comment
Class 9	15	Phil Blight & Jenny Lc	Uva Di Troia, Grenache	2021	15		Menthol, green, parsley, green palate, harsh big tannins, sticky, chewy, bbq meat. check oak usage and needs more time, juicy palate, full flavour, different characters don't compliment each other.
Class 9	16	Joe Landro	Cabernet Sauvignon, Shiraz	2021	16	Bronze	Blue. violet, ice cream, soft delicate palate, lacks some structural elements, Cherry vanilla, coconut, watch oak usage. simple elements done well.
Class 9	17	DaMcDiPa Wine Co	Shiraz, Cabernet Sauvignon	2021	18	Silver	Dark fruit, mixed berry, tomato leaf, varietal, crushed pepper, bit hot, sweet feel, full flavour, round, bit hot but lots of potential. needs more time.
Class 9	18	Rino Ballerini	Shiraz, Cabernet Sauvignon Cool Climate	2021	18.5	Gold	Aniseed, cherry, liquorice, black pepper, garlic, bright bold palate very ripe favours, needs to melo out. Rich wine, meaty elements, varietal, structured, cool climate.
Class 9	19	Phil Blight & Jenny Lc	Shiraz, Grenache	2021	15		Cool climate flavours, dried herbs, earthy, black cherry, angular acid, very young, simple fruit on palate, garlic, hot. . lacking weight.
Class 10							
Class 10	Class: All Blended Reds Previous			Judges: Peter Shone, Luca Barbon			
Class 10	1	Mario Fantin	Cabernet Sauvignon, Merlot, Cabernet Franc	2018	17	Silver	Good fruit intensity. A little rasined but very well integrated tannins. Primary and secondary aromas well combined together adding complexity and structure to the wine. Delicate palate with good acidity.
Class 10	2	Anthony Procino	Tempranillo, Cabernet Sauvignon	2019	16	Bronze	Bright fruit on nose and palate. Very well blended. Nice powdery tannins and good length. Fruitiness coming up the glass with interesting structure and lingering acidity in the after palate.
Class 10	3	Steven Ney	Grenache, Shiraz, Cabernet Sauvignon	2019	13.5		Brett present.
Class 10	4	Tarabilli Wines	Cabernet Sauvignon, Shiraz	2015	13.5		Brett present.
Class 10	5	Harridge Family	Lagrein, Sagrantino, Durif, Shiraz	2020	18	Silver	Very juicy and intense. Tannins are well integrated and seamless, helping give the wine length. Nice red fruit and pepper notes, pleasant after taste with solid structure.
Class 10	6	Tarabilli Wines	Cabernet Sauvignon, Shiraz, Malbec	2020	14		The wine exhibits very earthy savoury notes on the nose and palate. The palate lacks balance Earthy and savoury nose with covered fruitiness. Unbalanced palate with lifted acidity and harsh tannins.
Class 10	7	Anthony Procino	Sangiovese, Merlot	2020	18	Silver	There is a harmony between the two varieties that works well. The nose is quite savoury and there is a depth to the palate. The nose is quite bright. Ripe red and black fruits. Plummy with some hints of herbs. Tannins are still green and not well integrated into the wine. Great full body wine.
Class 10	8	Terence Norwood	Cabernet Sauvignon, Merlot	2018	19	Gold	There is good varietal definition to this wine with a nice touch of oak. The fruit is quite peppery and dark and brooding.
Class 10	9	Richmoore Wines	Shiraz, Cabernet Sauvignon	2020	15.5	Bronze	There is an intensity to the palate of this wine. The palate is slightly unbalanced as the alcohol sticks out a bit.
Class 10	10	Anthony Procino	Sangiovese, Merlot	2019	17	Silver	The nose is rich and chocolaty. Good use of oak. The tannins are a little green and there is a very earthy note on the palate. Great intensity of ripe red fruits. Plum and red cherry as dominant ones. Green tannins that are not so integrated with the acidity yet.
Class 10	11	A & S Nardelli	Cabernet Sauvignon, Merlot Mount Carmel	2018	13.5		The wine is showing extremely high levels of volatile acidity. Careful cap management during ferment, SO2 and topping barrels.

Class 1	JN	EXHIBITOR	EXHIBIT	VINTAGE	SCORE	MEDAL	Judge's Comment
Class 10	12	Rino Ballerini	Shiraz, Durif	2020	15		There is an intensity to the oak aromas in this wine. It blankets the fruit and makes it a bit one dimensional. Simple wine with not balanced palate. Acidity is high with not smooth tannins.
Class 10	13	Beth McLaughlin	Shiraz, Cabernet Franc	2020	16	Bronze	Each variety represents itself very well in this blend. It sits very much on the red fruit spectrum and has lovely well integrated tannins.
Class 10	14	DaMcDiPa Wine Co	Shiraz, Cabernet Sauvignon	2019	13.5		The wine is aldehydic. Increased SO2 required High VA. Keep in mind SO2 protection during transfers and gas ullage tanks after FA.
Class 10	15	Rino Ballerini	Shiraz, Merlot	2020	16	Bronze	Interesting light colour but the wine is still well extracted. The tannins are a bit blocky but the intensity of the fruit carries the wine.
Class 10	16	Tarabilli Wines	Cabernet Sauvignon, Shiraz, Malbec	2019	13.5		There is an elevated level of volatile acidity. Increased gas cover and SO2 would be recommended.
Class 10	18	Mario Fantin	Grenache, Cabernet Sauvignon	2018	18.5	Gold	Really bright red fruits with assertive red fruit on the nose and palate. The wine still looks remarkably fresh. complexity on the nose with red cherry, blackcurrant and olive. Ageing aromas coming though like meat, savoury, smoke. Smooth tannins with balanced after taste.
Class 10	19	Joe Landro	Cabernet Sauvignon, Shiraz	2020	16.5	Bronze	The fruit looks overripe and the finish is a little bitter. This makes the wine look a little tired and somewhat flat. Savoury and meaty profile aroma with some ripe black fruits. Full body wine with lingering toasty flavours.
Class 11							
Class 11	Class: Less Common Varieties Previous			Judges: Leah Mottin, Grant Scicluna			
Class 11	1	Bill Bussau	Sagrantino	2016	17	Silver	Dark, plum pepper, chocolate, black liquorice, tar, stone, dry, medium tannins, short profile. varietal. rich.
Class 11	2	Danny Cappellani	Aglianico	2020	18	Silver	Eucalyptus, red fruit, toasted oak, vanilla pod, floral, cherry, soft finish, dry finish, bitter notes, maricino cherry, char, minerality, lots of potential
Class 11	3	Damon Collins	Petit Verdot A	2020	15		Roasted tomato, roasted capsicum, fresh herbal notes, angular acid, spikey, pine needles, ripe, fruit forward, acidity bright
Class 11	4	Bruce Black	Sangiovese	2019	16	Bronze	Black cherry, rich, lots of flavour, black pepper, bitter notes, tannin evident, black tar, leather, dry, gritty, lots of potential, bright flavours.
Class 11	5	Anthony Procino	Grenache	2019	16.5	Bronze	Marciano cherry, dark roasted plum, rhubarb, ginger, flat flavour palate, dryness.
Class 11	6	Harridge Family	Durif	2020	16	Bronze	Lovely colour, dark ripe plums and freshly picked blackberry, strong tannin presence on finish. Rish body, some tar notes, consider blending or longer aging,
Class 11	7	Harridge Family	Sagrantino	2020	15.5	Bronze	Red fruit spectrum, bit hot, reduce alcohol, tannic, grippy, dry, juicy, some toasty notes, young for age.
Class 11	8	Damon Collins	Petit Verdot B	2020	15		Slightly reductive, red fruited, high bitter element, black spice, pepper, juicy, short finish, needs longer aging.
Class 11	9	Danny Cappellani	Sagrantino	2016	17	Silver	Nice colour, Dark, clove, aniseed, cooked garlic, cinnamon, all spice, varietal, Blackcurrant cordial concentrate, soft palate, flavour still there, slightly dry but relatively enjoyable, varietal. lacked extra depth.
Class 11	10	Bill Bussau	Sagrantino	2020	15		Overripe/under ripe spectrum, Oak integration quite nice. alcohol/acid combo hot, rich flavours, high tannin. needs longer aging. juby nose, earthy young, structural
Class 11	11	Bittern By The Grape	Petite Sirah	2020	15		Mixed berry, clove, white pepper, soft finer palate, subtle structure, fruit dominant, ripe, bright acid driven. medicinal character,

Class 1	JN	EXHIBITOR	EXHIBIT	VINTAGE	SCORE	MEDAL	Judge's Comment
Class 11	12	Rino Ballerini	Sangiovese Warm Climate No 2	2018	17	Silver	Brown tinge, orange skin, tangerine, garlic, dried basil, fine flavours, hot, too much alcohol, integrated palate, good length, ptential for aging.
Class 11	13	Anthony Procino	Grenache	2020	15		Red currant, strawberry cream, floral, varietal, fine, delicate, dried herbs, dry finish, tight acid, fruit flavour raw and light, very grippy. Very young, lots of potential.
Class 11	14	Anthony Procino	Touriga Nacional	2020	17.5	Silver	Deep colour, true to style, dark cherry, granite, liquorice/choc bullets, young tannins, good potential, molasses, treacle, tar finish, dry. heavy wine needs settling time, varietal,
Class 11	15	Anthony Procino	Tempranillo	2019	15		Soft like, violet, blue fruit, perfumes, vanilla oak, some fine chewy tannins,. fine palate flavours, some water like notes,
Class 11	16	Anthony Procino	Barbera	2020	15.5	Bronze	Beetroot, black cherry, cooked rhubarb, fine light bright style, too young, harsh. rich full flavours, good potential
Class 11	17	Mario Fantin & John	Lagrein	2020	15		lovely colour, coffee, caramel, menthol, fine palate light fine tannins, direct acid line, lacks fruit weight, bitter notes.
Class 11	18	Anthony Procino	Sangiovese	2020	16	Bronze	Bright red fruited, soft round complete palate, spiced pepper aftertaste, structured tannins, more time would make this great, harsh tannins, bit dry, juicy and rich.
Class 11	19	Anthony Procino	Tempranillo	2020	16	Bronze	Mixed berry, big bright wine, all spice, dried herbs, white pepper, soft. simple flavours, vanilla oak flavours, energetic, classic wine, raw fruit spectrum,
Class 11	20	Danny Cappellani	Durif	2020	15		Menthol character, sweet spice character, mixed berry, soft delicate style, heat on finish, blue fruit, round subtle palate. raw fruit, porty characteristics, not true to style
Class 11	21	Bill Bussau	Aglianico	2019	18.5	Gold	Varietal, dried herbs, plum, cooked beetroot, vanilla, soft elegant palate, varietal. not juicy enough, complete, chalkyness,
Class 11	22	Nicholas Pane	Lagrein	2019	16	Bronze	Varietal, menthol, cooked cherry, licorice, leather, clove, soft fine palate, easy palate, low tannins, dry finish, not much juiciness to palate, very secondary
Class 11	23	Richard Webb	Lagrein	2019	15.5	Bronze	Menthol, apple, pear, raspberry, simple palate, spiced herbs, ripe red fruit,. simple flavours, stewed ripe fruit on palate.
Class 11	24	Harridge Family	Lagrein	2020	17	Silver	Black current, black licorice, rich body, low fruit drive, strong secondary character, soft palate, round, complete, juicy finish, lacks core fruit characters. Oak characters melowed out atringency.
Class 11	25	Rino Ballerini	Sangiovese Warm Climate No 1	2018	19	Gold	Black cherry, sweetness, fruit on palate is balanced and soft, blue violet, fairly balanced, core fruit impressive for age.
Class 12							
Class 12	Class: Less Common Varieties Current			Judges: Kirilly Gordon, Richard Marignetti, Don Pople			
Class 12	1	Danny Cappellani	Uva Di Troia	2021	18	Silver	N: Clean, fresh fruits P: Well balanced, acid, fruit. Tannin is grippy but short lived and I imagine varietal? I imagine this will age perhaps like a Nebbiolo. A good wine.
Class 12	2	Harridge Family	Uva Di Troia	2021	17.5	Silver	N: Plenty of oak, P: Sweet perception whether from grape or oak, a glycerol like character, and tannin astringency is very present but short lived and
Class 12	3	Bruce Black	Uva Di Troia G	2021	18.5	Gold	N: Savoury and floral with some oak P: Sweet, boiled raspberry lollies and amazing tannin structure that has great potential to age. A delicious wine that peaks curiosity. I would like to see this in a few years!
Class 12	4	Glen Fortune	Durif P	2021	15		N: Pork sausage, and sulphides P: Sweet fruit, light intensity for Durif, doesn't seem varietal.
Class 12	5	Rino Ballerini	Durif Cool Climate	2021	15		N: Acetic acid P: Lacks acidity but has dense tannin, ripe fruit.
Class 12	6	Bittern By The Grape	Mataro	2021	13		N: Ethyl acetate spoilage P: Acidic and mousy Take some care with your fruit and fermentation.

Class 1	JN	EXHIBITOR	EXHIBIT	VINTAGE	SCORE	MEDAL	Judge's Comment
Class 12	7	Glen Fortune	Mataro P	2021	15		N: Sulphides P: Sweet (not sure if this is RS or fruit sweetness) and grippy. Plenty of new oak which need to be kept in check. If unbottled, please rack with air and consider new oak usage.
Class 12	8	Libby Hatzimichalis	Durif	2021	16.5	Bronze	N: Curry spice and strawberries P: Flat on the start soft and lacks a little acid. Finish is more appealing with some tannin. Light in style though.
Class 12	9	Glen Fortune	Durif F	2021	15		N: Sulphides hiding fruit P: Soft tannin, sweet fruit with some tobacco notes, a little a acetic but not to the point of obvious spoilage. Not sure it is varietal, I would like to see some more depth of tannin and concentration of fruit.
Class 12	10	Mario Fantin & John	Sagrantino	2021	16.5	Bronze	N: Clean fruit P: Bright sweet fruit. Tannin balance and generosity. Just a bit nondescript and non varietal.
Class 12	11	Glen Fortune	Mataro F	2021	17	Silver	N: Bright fruit P: Good tannin structure and balance
Class 12	12	Phil Blight & Jenny Lc	Uva Di Troia	2021	18.5	Gold	N: Some reduction and fragrant floral fruit behind. P: A lighter styled wine but with presence of tannin. A glycerol texture and balanced fruit and acid. Has opened up with time in glass.
Class 12	13	Phil Blight & Jenny Lc	Grenache	2021	16	Bronze	N: Water crackers, biscuits. Some green notes P: Savoury. Alcoholic warmth, some sweetness but also some bitterness and lacks a little acid. I would like to see some more fruitfulness on the nose and balance on the palate.
Class 12	14	Paul Finn	Sagrantino	2021	16.5	Bronze	N: Oxidised? flat subdued. P: Juicy fruit tannin, ripe and round. I would like to see some acid directing the sweet fruit. Hopefully helped with an SO2 addition.
Class 12	15	Graham Scott	Sagrantino	2021	13		N: Microbial spoilage of some kind, pork sausage and volatile. P:
Class 12	16	Rino Ballerini	Tempranillo	2021	15		N: Savoury dark black fruits P: High pH? although there is some acidity., salty, flat
Class 12	17	Bruce Black	Uva Di Troia B	2021	17.5	Silver	N: Morello cherries P: Sweet fruit at the start and glycerol mid, length of gentle very present tannin.
Class 12	18	Bittern By The Grape	Petite Sirah	2021	18.5	Gold	N: Juicy ripe cherry fruit P: Great concentration and ripeness, alcohol warmth on the finish, otherwise great balance.
Class 12	19	Richard Martignetti	Sagrantino	2021	16.5	Bronze	N: oxidised, mocha oak P: great fruit concentration and sweetness, tannin is well balanced. Great potential but may need some SO2 and a small acid addition.
Class 13							
Class 13	Class: Rose Any Variety			Judges: Leah Mottin, Grant Scicluna			
Class 13	1	Terence Norwood	Pinot Noir	2021	16	Bronze	Red currant, red lolly, clear, raw salmon colour, dried herbs, conservative alcohol, soft, apple skin, thick texture. french oak, juicy finish, bit more acid on finish and less oak notes.
Class 13	2	Joe Landro	Merlot	2021	14.5		Reductive, needs a copper add and a mix. Nice soft pink colour, alcohol a bit high can feel heat on the finish. Lacking in fruit.
Class 13	3	Mario Fantin & John	Sagrantino	2021	15		dark onion skin. Floral, confectionary, musk sticks, apricot, nectarine, flavoursome soft. Some vegetal notes, skinsy, phenolic. No identity.
Class 13	4	Bittern By The Grape	Pinot Noir	2021	17	Silver	Spritz, degas with Nitrogen. Brioche, sweet/savoury, nice pale orange skin colour, simple palate flavours, clunky. acid hit. peach apricot nectarine.
Class 13	5	Harridge Family	Cabernet Sauvignon Rose 1	2021	15.5	Bronze	Pale salmon hue, heat, rosewater, residual sugar, sticky, chunky,. Fruit is there
Class 13	6	Glen Van Neuren	Pinot Noir	2021	16.5	Bronze	Spritz, bright pink/red, muted nose, some flinty notes, ripe red fruit, too ripe, fuller body some alcohol notes on high end, some juicy notes, needs an acid balance. Savoury.
Class 13	7	Joe Landro	Merlot	2020	14.5		brown edge to colour, brown sugar, golden syrup, dull muted palate. question bottle shock? should be bright and fruit forward for age. Stewy, vegetal nose.

Class 1	JN	EXHIBITOR	EXHIBIT	VINTAGE	SCORE	MEDAL	Judge's Comment
Class 13	8	Harridge Family	Muscat	2021	18.5	Gold	Smells like fortified, sugar concentrate feel, cotton candy, musk stick, simply aroma, reduce alcohol, nice acid line on finish. missing core fruit. lychee, apples. classic characters.
Class 13	9	Mount Lilydale Merc	Cabernet Sauvignon	2021	14.5		Brown brick red pale, ripe stewed fruit, cooked, garlic/ginger notes. Needs lots more acid, flabby soapy palate feel, plum rhubarb palate, vegetal. Lacks mid-palate fruit flavour.
Class 13	10	Little Dog Wines	Chardonnay, Pinot Noir	2021	15		flinty, watch oxidation, generous fruit on palate, residual sugar, needs an acid hit. soft, plum, falls short, apple pear.
Class 13	12	Glen Van Neuren	Cabernet Sauvignon	2021	15.5	Bronze	bright pink, reductive, savory, bright red fruit, spice, pepper, nice acid line, core fruit on palate and finish.
Class 13	13	Mario Fantin Partner	Shiraz	2021	15		Too much sulfur mutes palate, heat, watch alcohol, orange skin hue, savoury dry finish.
Class 13	14	Russell and Petrea Sa	Pinot Noir	2021	15.5	Bronze	Bright red, commercial rose' colour, capsicum, garlic on nose, high acid short palate, red berry concentrated, bit too angular. needs more time before bottling to soften out.
Class 13	15	Tim Donegan	Grenache	2021	17	Silver	Sprits, menthol character on nose, high residual sugar, needs more core fruit to balance out sugar and alcohol, some nice pear, skinsy characters, apple. hot skinsy, gritty.
Class 13	16	Harridge Family	Cabernet Sauvignon Rose 2	2021	19	Gold	Lovely colour, bread like characters, yeast aroma, round plum, peach on palate, good potential, vibrancy, fresh berry fruit. Strong acid line.
Class 13	17	Danny Cappellani	Uva Di Troia	2021	15.5	Bronze	pinot like characters, peach blossom, sulfur on nose, pretty wine with light easy flavours, some heat from alcohol, pear notes adds some structure, green cool palate,
Class 13	18	Jim Lambrianidis	Grenache	2020	18	Silver	Musk stick, some waxy notes, rosewater, floral very pretty wine, bouquet Transends to palate, delicate, simple character son palate, confectionary powerful overload
Class 13	19	Mario Fantin & John	Lagrein	2020	15.5	Bronze	Sulfur on nose mutes palate, brown edge, cooked apricot, some tannin edges, bit hot, lots of flavour on palate, dried fruit, some fresh stawberry characters, some phenolics, skinsy. Ornage wine spectrum.
Class 13	20	Glen Van Neuren	Shiraz	2021	15		Spritz, Bright flavours, red currant, red lolly, floral, heat, too much alcohol, textured, skin contact. Nice acid, good potential, dial down alcohol, simple flavours, some stewed flavours. Impression of sweetness, dry.
Class 13	21	Alex Carter	Shiraz Tatura Rose	2021	15		Spritz, nectarine, orange blossom, mango stale/old element, pungent palate, angular flavours, savoury, lovely big acid. varietal?
Class 13	22	Julie & Andrew Gam	Cabernet Sauvignon Rose	2021	15		Red cordial, blackberry, blackcurrant. Big bold flavours, juicy fruit forward, heat present. fairly balanced, toffee apple, notes, overripe, jammy, not suited.
Class 20							
Class 20	Class: Riesling Traminer Pinto Gris			Judges: Duncan Moody, Annie Tang			
Class 20	1	Barry Clarke	Riesling	2018	17	Silver	N lime pith, grapefruit. P light. In balance. Drinkable and doing fine for a 3 YO but may not improve further. Personally would like to see more intensity, character or depth but Sandrine & associate are fans
Class 20	2	Rino Ballerini	Pinot Gris Cool Climate	2020	16	Bronze	N light, pot pourri. A little dried out. P: off dry. A little raisinated in places. Acidity low. Tree fruits. Pleasant.
Class 20	3	Chateau Montmoren	Riesling	2021	17.5	Silver	N white flowers, roses lime cordial P: good structure. Acidity fine. More diversity of fruit profile (its all lime) would call for a really good score
Class 20	4	Bittern By The Grape	Pinot Gris	2020	19	Gold	N low intensity, bruised yellow apple. P: Some nice phenolics. Acidity refreshing. Detailed tree fruit spectrum and orange and white flowers. As good as some commercial wines.
Class 20	5	Richard Webb	Riesling Off Dry	2021	18.5	Gold	N Dried flowers, nectarines. P: varietally correct structure but slight oxidation is dulling fruit. Still drinkable.

Class 1	JN	EXHIBITOR	EXHIBIT	VINTAGE	SCORE	MEDAL	Judge's Comment
Class 20	6	Barry Clarke	Pinot Gris	2019	18.5	Gold	N peachy, pretty, floral, varietally correct. P chalky, tree fruits. Hint of musk. Acidity and length good
Class 20	7	Bittern By The Grape	Pinot Gris Amber Wine	2018	15		N light-Tea, burnt orange. P texturally interesting. Good attempt. Some phenolics. Also some oxidation slightly detracts from fruit brightness. Dried apricots, volatility. Interesting.
Class 20	8	Richard Webb	Riesling Dry	2021	17	Silver	N light. Peachy. P acidity high. Some astringency. Lime juice and pith.
Class 20	9	Mario Fantin & John	Riesling	2014	15		N light. Some florals P: acidity is there. Fruit is lime. There is not much else left though.
Class 20	10	Bittern By The Grape	Riesling	2020	17	Silver	N light. Lime. P more tree fruit in mouth. Nice structure & pleasant talcy texture.
Class 21							
Class 21	Class: Chardonnay Current			Judges: Peter Shone, Luca Barbon			
Class 21	1	James Deane	Chardonnay Grampians B	2021	15		Nice nose. Lovely pure fruit but the acid is too high and therefore unbalanced. Zesty aroma
Class 21	2	Steven Ney	Chardonnay	2021	16	Bronze	The wine looks a bit oxidised. And tastes a bit sulphurous. The wine is a bit out of balance. Oak was a bit overwhelming
Class 21	3	Rino Ballerini	Chardonnay Cool Climate	2021	15		Good fruit weight. The wine is a bit aldehydic. Needs some sulphur. A bit out of balance. Tastes a little grubby/leesy. Needs a bit of cleaning up. Maybe a bit overworked. There is a nice
Class 21	4	James Deane	Chardonnay Grampians A	2021	15.5	Bronze	wine in there. Zesty citrus aromas.
Class 21	5	Antonio Ballasone	Chardonnay	2021	14		The wine is oxidised. Needs sulphur and less oxidative handling. The wine looks tired.
Class 21	6	DaMcDiPa Wine Co	Chardonnay O	2021	19	Gold	Good wine. Clean fruit. Great flavour. Nice phenolics in the wine. Good complexity and length
Class 21	7	Terence Norwood	Chardonnay Cuvee 2	2021	17.5	Silver	Delicious wine. Great flavour and intensity of fruit. Oak is a little overpowering and throws out the balance.
Class 21	8	Terence Norwood	Chardonnay Cuvee 1	2021	18	silver	Good fruit weight and flavour. Nice acid line. Theres a bit of a sulphur hit but it doesnt affect the wine too much.
Class 21	9	DaMcDiPa Wine Co	Chardonnay U	2021	18.5	Gold	Very clean and pure fruit on the nose. Palate is a little forward and the acid is a bit out of balance. The fruit is a little sweet, but the wine wears it well.
Class 21	10	Jim Lambrianidis	Chardonnay	2021	15.5	Bronze	The wine needs a bit more acid to give it length and drive. It tastes a bit flat. The oak flavour is a bit out of balance.
Class 22							
Class 22	Class: Chardonnay Previous			Judges: Lisa Cardelli, Matt Talbot			
Class 22	1	Terence Norwood	Chardonnay	2018	16	Bronze	Spicy, oaky, creamy palate and powerful style. Peach and cream on the palate, powerful and spicy style but refreshing acidity. Broad style, try to focus it bit more, otherwise good.
Class 22	2	Geoff & Kay Rowe	Chardonnay	2011	14.5		Reductive nose, restrain palate with some creamy element from MLF. Try to be bit less protective or don't use excessive SO2
Class 22	3	Terence Norwood	Chardonnay	2020	16.5	Bronze	Lovely stone fruit aromas on the nose, acidity feel a little bit disjointed, otherwise a good balanced wine
Class 22	4	Mario Fantin	Chardonnay	2020	15		Reductive nose, levels of SO2 are highly detectable, try to use them tiny bit less. Good crisp acidity, but the SO2 is muting the fruit.
Class 22	5	Geoff & Kay Rowe	Chardonnay	2019	14		Oxidised on the nose, quite flat on the palate. Maybe try to protect the wine bit more from oxygen during the fermentation, managing levels of SO2 or using inert vessels
Class 22	6	Terence Norwood	Chardonnay	2017	15.5	Bronze	Creamy, buttery and oaky style. Despite the power of the oak and the creaminess, lack depth of flavours and fruit presence. Probably better to manage the use of oak so to leave the fruit profile shining and as the palate tend to dry up too much toward the end.
Class 22	7	Richard Webb	Chardonnay	2019	13.5		Very much about yogurt and cream, the lees work was too heavy on the wine and it's killing it. Dial it down

Class 1	JN	EXHIBITOR	EXHIBIT	VINTAGE	SCORE	MEDAL	Judge's Comment
Class 22	8	Bittern By The Grape	Chardonnay	2020	14.5		Bit reductive on the nose, lovely chalky palate with citrus fruit and unripe stone fruit. Acidity on the palate feels abrasive, careful on acidity adjustments
Class 22	9	Danny Cappellani	Chardonnay	2019	15.5	Bronze	Touch of smokiness, there is rubbery element of the nose. Palate showing much better. Watch the balance between nose and palate
Class 22	10	Terence Norwood	Chardonnay	2019	18.5	Gold	Toasty, peach and cream, multi layered on the palate, good balance between fruit and lees work, lovely length and savoury back of palate.
Class 22	11	Richmoore Wines	Chardonnay	2020	15		Restrain on the nose, citrusy and chalky on the palate, lovely balance and pleasant acidity. But that note of oxidation toward the end gives away, as young example should be more vibrant and lively.
Class 22	12	Geoff & Kay Rowe	Chardonnay	2018	13		Oxidised, try to use protections like SO2 or inert vessels against too much oxygen exposure
Class 22	13	Chateau Thornbury	Chardonnay	2019	13		Oxidised, try to use protections like SO2 or inert vessels against too much oxygen exposure
Class 23							
Class 23	Class: Less Common White Varieties			Judges: Kirilly Gordon, Richard Marignetti, Don Pople			
Class 23	1	Tim Donegan	Sauvignon Blanc	2021	17	Silver	C: Very pale watery Nose: bright, clean, fresh. Varietal grassy. Passionfruit. Some toasted toffee notes. Palate: tangy acidity, light phenolics, zesty, great fruit concentration.
Class 23	2	Rino Ballerini	Verdelho Cool Climate	2019	18.5	Gold	C: bright N: toast, brioche, clean P: lovely sweet start, mid body fruit and acid balance and warm appealing finish A well balanced example of this often neutral variety
Class 23	3	Bittern By The Grape	Sauvignon Blanc	2020	17	Silver	C:bright, lime N: musk, ripe passion flower, poached pear P: round start to the palate, mid is somewhat broad but has generous concentration. A well made wine but with some secondary characters on the nose and palate that make it look a little older than it should. I would like to see a little more acidity mid palate to reflect the variety.
Class 23	4	Glen Van Neuren	Gewurtztraminer	2020	16.5	Bronze	C:bright, clean, straw yellow N: musk, lychee, P: plenty of aromatic fruit flavours and good concentration A nice representation of the variety
Class 23	5	Bittern By The Grape	Viognier	2017	15		C: yellow, N: preserved grapefruit, zest, warm poached yellow peaches P: Soft, round entry with mid palate richness, finish is a little short. Viognier is a difficult variety to find a good balance of freshness and interest. I like that this wine is generous and ripe. I would like to see some more fruit brightness and acidity on the palate and primary fruit on the nose. I have seen four year old Viogniers that look a lot fresher so perhaps make sure SO2 is sufficient at bottling and oxygen is kept at bay during vinification.
Class 23	6	Joe Urbani	Moscato	2021	15		C: bright light yellow N: musk, slightly spiked acetic P: Sweet and cloying. Acid is tangy and appealing. Acetic acid. There are is some appealing balance to the aromatics and palate weight and fruit juiciness on this wine but it is sweet and has some acetic acid, which is not overpowering but nevertheless is something to avoid. I would watch the rate of ferment as it finishes and be aware that acetic spoilage can set in if fermentation is drawn out. It maybe better to just accept the sweetness than persist with fermentation and risk spoilage.
Class 23	7	Danny Cappellani	Arneis SS	2021	15		C: Bright light straw N: Grassy, wine gums, fruit salad P: Savoury soft start, gentle acidity, light concentration of flavours. A light style wine, I would like to see some more fruit ripeness, balance and interest.
Class 23	8	Bittern By The Grape	Verdelho	2019	18	Silver	C: bright light straw N: clean, rich stone fruits, possibly some free SO2, toast. P: Bright and concentrated, generous, ripe, juicy. Appealing phenolics some alcohol heat to the length. A lively ripe wine, generous and appealing.

Class 1	JN	EXHIBITOR	EXHIBIT	VINTAGE	SCORE	MEDAL	Judge's Comment
Class 23	9	Danny Cappellani	Arneis Barrel Sample	2021	18	Silver	C: pale straw, slightly turbid. N: jasmine, white talc flowers, P: delicate fruit, balanced with acidity, floral length. A well made elegant wine.
Class 23	10	Rino Ballerini	Sauvignon Blanc Cool Climate	2020	14.5		C: Bright yellow N: Toast, reduction, rubber P: rich toasty, phenolic. An extracted skinsy style which is fine but the risk of solids and skins creating sulphides need to be watched. More oxygen and racking off lees when possible would help to make a cleaner wine.
Class 23	11	Bittern By The Grape	Arneis	2021	18.5	Gold	C: Bright pale straw N: Great primary floral, clean, fresh P: Bright zesty, layers of soft phenolics and fruit. Appealing savoury length. A vibrant, lively wine with elegant aromatics and textural appeal and a balanced palate.
Class 23	12	Chateau Thornbury	Gewurtztraminer	2018	15.5	Bronze	C: Bright pale straw/green N: Strong primary floral musk varietal P: Sweet start, a little sweaty finish, perhaps some O2 ingress at some stage. Palate is balanced for fruit weight and acid.
Class 24							
Class 24	Class: All Blended Whites			Judges: Kirilly Gordon, Richard Marignetti, Don Pople			
Class 24	1	Tarabilli Wines	Sauvignon Blanc, Chardonnay	2019	14.5		C: yellow N: dusty oxidised unfortunately P: broad and unbalanced
Class 30							
Class 30	Class: Sweet Grape Wine Still			Judges: Duncan Moody, Annie Tang			
Class 30	1	Mario Fantin & John	Moscato A	2021	18.5	Gold	Varietal, punchy and well balanced.
Class 30	2	Bittern By The Grape	Chardonnay	2021	14		Taste like Chardonnay but it's not sweet. Probably a different variety would work better in this category
Class 30	4	Mario Fantin & John	Moscato B	2021	15.5	Bronze	Not as varietal as it should be.
Class 31							
Class 31	Class: Sparkling Grape Wine			Judges: Leah Mottin, Grant Scicluna			
Class 31	1	Richard Webb	Grenache Sparkling Grenache	2021	14		Grenache Fruity sweet style. Good
Class 31	2	Richard Webb	Prosecco OZsecco	2021	15		Good clean example of Prosecco, lively fruity, finish short and straightforward
Class 31	3	Stelios Karagiannis	Shiraz Joanie's Sweety Sparkling Shiraz	2021	15		Shiraz :no effervescence. Might be a problem with the bottle. Judged as a chilled red, light and fruity. Good for a summer red
Class 31	4	Terence Norwood	Merlot Sparkling M	2019	16	Bronze	Merlot : deep rich flavours, plummy, savoury. Fantastic sparkling red.
Class 31	5	Tim Donegan	Chardonnay	2020	18.5	Gold	Chardonnay : Fine mousse, great clarity, toasty notes on the nose, citrus driven, pur, gorgeous example.
Class 31	6	Terence Norwood	Pinot Noir Sparkling 21	2021	15		Sparkling rose, driven by nice summer berry fruit, palate fell away just slightly too soon. Too much SO2 might have been used
Class 31	7	Terence Norwood	Pinot Noir Sparkling 17	2017	17	Silver	Fine mousse, pale colour, very attractive rose with tertiary characters, subtle delicate palate, tasting well.
Class 32							
Class 32	Class: Fortified Grape Wine			Judges: Lisa Cardelli, Matt Talbot			
Class 32	1	Stelios Karagiannis	Shiraz Wild William Tawny	2021	15		Lovely varietal character, fresh and vibrant, the spirit base takes out the palate though. Use a good spirit base
Class 32	2	Danny Cappellani	Muscat Muscat Rutherglen Brown 2021 only	NV	14.5		Highly aromatic, musky, certainly varietal. However this is more a sweet/dessert wine than a fortified. And being in a fortified class, unfortunately doesn't classify
Class 32	3	Danny Cappellani	Reserve Port	NV	18.5	Gold	Lovely balance between sweetness, acidity and spirit. Very true to the style of Port. Well done.
Class 32	4	Danny Cappellani	Muscadelle Muscadelle Style Gordo	2021	14.5		Varietal, well balanced, perhaps bit simple and short

Class 1	JN	EXHIBITOR	EXHIBIT	VINTAGE	SCORE	MEDAL	Judge's Comment
Class 32	5	Bittern By The Grape	Muscat Muscat	2016	14		Spirit base sits on top of the fruit killing the varietal character of the wine. Check the level and quality of your spirit base
Class 32	6	Rino Ballerini	Moscato Cool Climate Port Moscato	2021	14		I can't see the spirit base, this is a sweet, unfortified wine, therefore falling out of this category
Class 32	7	Danny Cappellani	Muscat Muscat Rutherglen Brown 2019-2021	NV	18.5	Gold	Orange zest, orange cake, caramel, well balanced with the spirit. Very true to its style
Class 32	8	Rino Ballerini	Moscato Cool Climate Port Moscato	2020	14		Unfortunately the spirit base sits on top of the fruit, stripping the wine from its characteristics. Check the level and quality of your spirit
Class 32	9	Paul Finn	Muscat Pino	2021	14.5		Not sure the blend works well, the Pinot is drying the palate up and I cannot see any Muscat varietal
Class 32	10	Paul Finn	Muscat	2021	14.5		The spirit overpowers everything. Check the quality and levels of the spirit base
Class 32	11	Libby Hatzimichalis	Shiraz	2018	14.5		The spirit overpowers everything. Check the quality and levels of the spirit base
Class 40							
Class 40	Class: Berry Wine			Judges: Wayne Hewett, Angela Harridge			
Class 40	1	Mario Fantin & John	Blackberry	2021	15.5	Bronze	Dark red fruits in appearance and on the nose. Soft berry with an underlying honeyed aroma. The fruit appears dull and brooding under a considerable load of sugar. The expectation of herbal and fresh berry notes did not eventuate. Palate is not fresh and the sweetness dominates.
Class 40	2	Anne Shea	Blackberry	2018	14		Some attractive fruit on the nose, but is compromised by ferment character. Good blackberry colour, however the aroma is not clean. Palate is dry and astringent, with typical berry and herbal notes, but there is considerable acid appearing throughout. There is some fruit trying to emerge.... perhaps it is past its best.
Class 40	3	Mario Fantin	Blackberry	2021	15.5	Bronze	Soft aromatic blackberry nose, clean and approachable. The wine's appearance is classic blackberry. Palate is vinous, with subtle herbal and berry notes showing through. Acidity is certainly there, but countered by a level of sweetness. Perhaps a little more sugar to balance the acidity ?
Class 40	4	Bittern By The Grape	Mixed Berry	2021	18	Silver	Earthy and herbal, some black tea notes on the nose. Clear, with a beautiful colour. Flavour shows a mulberry complexity backed with some soft red fruits. Palate weight is smooth and full bodied, but with an emerging astringency that lasts to the end. Lovely berry complexity.
Class 40	5	Chateau Montmoren	Raspberry Wine	2021	18	Silver	Beautiful strident pink appearance. Bright and inviting. Nose is restrained, but has lifted and clean raspberry notes. Palate is long with an elegant raspberry presence that threatens to tip into the overly astringent. A interesting tea quality shows throughout. A really difficult style, well handled. If you could have managed a more fuller mouthfeel, that would have helped.
Class 40	6	Bittern By The Grape	Blueberry	2021	16	Bronze	A beautiful pink appearance. Bright and inviting. Nose is clean but restrained, and struggles to show classic blueberry notes. Alcohol is at the higher end, and this continues through to the palate. The palate is smooth and well rounded But the finish is short. A little more fruit would have helped end result.
Class 40	7	Danny Cappellani	Raspberry 1	2021	15.5	Bronze	Beautiful pink appearance. Bright and clear. Nose is classic raspberry and is clean and fresh, if a little confected. Palate is sour raspberry, herbal and astringent. A little sugar would have lifted the flavour. The raspberry is there, it just doesn't get a chance to shine.

Class 1	JN	EXHIBITOR	EXHIBIT	VINTAGE	SCORE	MEDAL	Judge's Comment
Class 40	8	Terence Norwood	Raspberry	2020	14		Deep dark red in appearance, the nose is brooding and complex. It is not clean, with some off-ferment character creeping in. The flavours are atypical, with strong dark red fruit harbouring prominent reductive characters.
Class 40	9	Libby Hatzimichalis	Strawberry	2020	18	Silver	Classic strawberry colour and nose. Clean with good fruit. There is no sign the common fault of reduction. Stong fruit flavour with a smooth palate and full mouthfeel makes this a good example. Palate is long with prominent acid persisting throughout. Might benefit from a little sweetness. Well done.
Class 40	10	Mario Fantin	Raspberry	2021	15		Lovely soft lifted raspberry aroma, clean and inviting. Beautiful colour. On the palate, fruit presence is wanting. A drier style needs more alcohol, and perhaps a touch of sugar to balance. Good effort.
Class 40	11	Danny Cappellani	Elderberry Wine	2021	16.5	Bronze	Beautiful young elderberry colour. Shows a restrained fruity nose, but clean. Mouthfeel is good, full and smooth. Acids are well handled, but the defining elderberry character is wanting. I'd like to see it next year.
Class 40	12	Nick Wiseman	Blueberry	2021	14.5		Clean and dark fruit showing restrained blueberry character on the nose. The drier style needs more fruit weight to carry it. Unfortunately, this is a little thin. There are good floral notes apparent, but the acids dominate the back palate and the flavour dies.
Class 40	13	Bittern By The Grape	Raspberry	2008	16	Bronze	Some age this..... older port like quality on the nose, with some raspberry still showing through. Acids and phenolics are beginning to take over. Sweetness is in balance and there is good length, but past its best.16
Class 40	14	Bittern By The Grape	Raspberry	2019	14		Minty and herbaceous on the nose, this character is starting to take over the primary fruit. Brown tinges indicate some early development. Flavour shows some aggressive phenolics and acid that dominate the fruit. This harshness continues to the back palate.
Class 40	15	Bittern By The Grape	Elderberry	2021	19	Gold	Lifted and confected earthy elderberry nose. Inviting young colour. Smooth mouthfilling berry character continues through to the finish. Hints of other fruit character combine into a lovely wine.
Class 40	16	Bittern By The Grape	Boysonberry	2021	18.5	Gold	Great colour and presence, the aroma is tight with a hint of primary fruit. Flavour is strong juicy boysenberry, vinous in a young red wine way. This has great mouthfeel and length with good balance. A hint of sourness maybe the only distraction.
Class 40	17	Bittern By The Grape	Raspberry (SB)	2019	14		Appearance suggests a little oxidation. Aroma is tight, subdued and dull. Mouthfeel is compromised with a herbal bitterness and sourness. It lacks primary fruit character.
Class 40	18	Libby Hatzimichalis	Blackberry	2019	15.5	Bronze	The appearance is dark red, and typical blackberry. Aroma is tight and not fresh. The suggestion of issues with the ferment show through to the palate where primary fruit is lacking. The alcohol may be elevated, but the palate is pleasant, with an acceptable level of tannin being balanced by sweetness.
Class 40	19	Nick Wiseman	Mixed Berry Wine - Strawberry, Blueberry, Blackberry, Raspberry	2021	15.5	Bronze	An intriguing floral berry nose. Nice composition. The floral notes continue through to the palate. A lack of richness and palate weight detracts from an otherwise well made wine
Class 40	20	Danny Cappellani	Raspberry 2	2021	14.5		An attractive confected/floral raspberry nose gives way to a weaker and astringent palate. The domination of phenolics and acid impacts upon the mouthfeel and enjoyment. A little sugar could have helped.

Class 1	JN	EXHIBITOR	EXHIBIT	VINTAGE	SCORE	MEDAL	Judge's Comment
Class 40	21	Harridge Family	Raspberry	2021	15.5	Bronze	Aroma shows complex raspberry, with dark floral and red berry notes. The weight of fruit continues through to the palate where a touch too much astringency detracts from the primary fruit. Length is dominated by the astringency and the raspberry character is looking for a bit of sugar to help it lift it in its journey.
Class 40	22	Steven Ney	Raspberry	NV	15.5	Bronze	A bright, attractive appearance. Classic raspberry. Aroma is a little restrained and tight. There is a lacking in richness however that continues through to the palate. It is a clean ferment, well handled, but means by which the fruit can be championed more on the palate should be investigated
Class 41							
Class 41	Class: Stone Fruit Wine			Judges: Wayne Hewett, Angela Harridge			
Class 41	1	Harridge Family	Angelina Plum	2021	15		Nice dark blush appearance, clear with a clean light plum aroma. Beautiful plum flavour unfortunately spoiled by initial aggressive acidity. Some addition of sugar was made to balance, but this was not successful
Class 41	2	Bittern By The Grape	Mango	2019	17	Silver	Rich, creamy coconut mango nose which carries across to the palate. Some intrusive acidity and phenolics mar a potential top scorer. Lovely sugar balance with good length. Pay more attention to finishing .
Class 41	3	Nick Wiseman	Mango	2020	14		Pale straw colour, with some herbaceous and ferment characters on the nose. A pithy, glutinous unripe character is present on the palate, detracting from the finished product.
Class 41	4	Libby Hatzimichalis	Mango	2021	15		A pale straw appearance, this aligns with a weaker, slightly sulphurous affected aroma. Fruit is dominated by sugar additions and is hiding other off notes.
Class 41	5	Harridge Family	Apricot	2021	18	Silver	A pale straw colour, clean and inviting. Aroma is an elegant apricot, floral. While on the dry side, the fruit is well in balance with acidity and bitterness. The mouthfeel is close to being too thick for the fruit presence, but it works here. A nice wine.
Class 41	6	Steven Ney	Plum	NV	15		Pale ruby in appearance. Clear and star bright. There is little plum on the nose, something that carries through to the palate. Perhaps a small addition of sugar could lift the fruit presence. The wine is in balance, and has reasonable length.
Class 41	7	Libby Hatzimichalis	Plum	2020	17.5	Silver	Dark ruby in appearance. Clean and bright. There is a restrained fruit presence on the nose, but this is improved on the palate with a judicious use of sugar to balance the fruit and acids. A well crafted wine.
Class 41	8	Steven Ney	Peach	NV	13		Pale straw in appearance. The nose has that typical "off" character that goes with fermenting peaches. There is considerable ferment character. Palate does not improve much with little fruit. There is a hint of infection.13
Class 42							
Class 42	Class: Herb, Grain, Flower or Veg			Judges: Wayne Hewett, Angela Harridge			
Class 42	1	Danny Cappellani	Elderberry Flower	2021	15.5	Bronze	A slight haze and obvious sulphites greet with this wine. However, the elderflower does show through. Lovely balance of fruit, having some length. There is a question of the amount of acid used.
Class 42	2	Eric Nigol	Sake Rice Wine - Rice, Koji, Yeast	2021	19	Gold	Beautiful clean rice/citrus nose, clear and inviting. Amazing flavour and elegance. Excellent finish. A bench mark for me for the future. Well done.
Class 42	3	Bittern By The Grape	Beetroot	2020	18	Silver	Undeniably beetroot. Great colour and clarity. Nose is earthy and berry like. Palate is perhaps a little thick and unctuous. Good length. A well made wine.

Class 1	JN	EXHIBITOR	EXHIBIT	VINTAGE	SCORE	MEDAL	Judge's Comment
Class 42	4	Bittern By The Grape	Elderflower	2021	17	Silver	The colour of old gold, this elderflower has, on approach, a restrained nose. There is little freshness. A definite citrus component greets the palate, and the lack of freshness continues. Good palate weight and mouthfeel. Perhaps a little oxidised, but a pleasant drink.
Class 42	5	Danny Cappellani	Galaxy Beer Hop white wine	2021	17.5	Silver	As a spritzer style, this would work well, depending on the alcohol level. Clean base and a clever use of acids from the hops and other additions. It finishes thin and tight. An interesting style which we are seeing more of in cider.
Class 42	6	Mario Fantin	Beetroot	2019	15.5	Bronze	An aged beetroot appearance, golden in colour without much beetroot on the nose. An interesting style. The palate is mellow and in balance. Hints of beetroot remain and there is good length.
Class 42	7	Shepherd Vale	Chilli	2016	15.5	Bronze	Beautiful golden colour. The nose is neutral, if slightly capsicum. The palate behind the heat of the chilli is well done, smooth with great length. The heat of the chilli is a personal preference. Too much for me to enjoy a whole glass however. A well made wine.
Class 43							
Class 43	Class: Other Country Fruit Wine			Judges: Wayne Hewett, Angela Harridge			
Class 43	1	Harridge Family	Quince	2021	15		The wine is not clear, there is a fine haze. It has a restrained quince nose, also showing some lack of freshness. Palate is lacking in fruit and is overly acidic.
Class 43	2	Nick Wiseman	Raisin	2021	15.5	Bronze	The dried fruit nose is retrained, showing some raisin/grape character. It has a lovely golden colour, clear and inviting. On the palate, the fruit shows through more with a balanced addition of sugar. A little oxidation has crept in to flatten the flavour.
Class 43	3	Libby Hatzimichalis	Fejoa	2021	15		Good tight floral/feijoa character on the nose, clear and clean. Palatte is a little aggressive initially with the phenolics dominating. A good effort has been made to mitigate both the acid and tannins with the use of sugar.
Class 43	4	Libby Hatzimichalis	Mandarin	2020	16	Bronze	Light floral mandarin on the nose shows off a clean and bright straw coloured wine. Identifiable mandarin character is hiding as the pithiness - narine character, takes over. Good balance of sweetness and acid. An interesting style well handled.
Class 43	5	Libby Hatzimichalis	Fig	2020	16	Bronze	Toffee brown in appearance, clear with a clean earthy nose. Typical fig. Phenolics dry the palate, and while there is a good background of fig flavour, extra sweetness could help to round out the whole package.
Class 43	6	Bittern By The Grape	Cumquat	2021	15		Heavily sedimented, this wine lacks visual appeal. Palate is thick and intense in flavour. The pithiness is well handled with the bitterness under control. This is an intense wine and really needs more sweetness to enjoy as a dessert style
Class 43	7	Libby Hatzimichalis	Orange	2020	14.5		Clear straw colour, the aroma lacks little of orange character. Sweetness brings out some orange flavour, but the result is compromised by skin contact. The ferment could have been cleaner. Look to technique.
Class 43	8	Mario Fantin	Feijoa	2020	14		A thinner, drier style, this really hasn't worked with the Feijoa. This fruit always needs some element of sweetness to balance the natural acidity and phenolics.
Class 45							
Class 45	Class: Sparkling Country Wine			Judges: Kirilly Gordon, Richard Marignetti, Don Pople			
Class 45	1	Bittern By The Grape	Raspberry	2019	18.5	Gold	2019 Raspberry C: brick red N: Raspberry jam, appealing P: Sweet, good effervescence, some alcohol warmth, texture and length. Delicious. A refreshing light drink for a summer's day.
Class 45	2	Graham Scott	Elderberry Flower Sparkling	2021	17.5	Silver	2021 Elderberry Flower Sparkling C: Clean light yellow, fine bead N: Pine lime splice ice creams P: Fresh and zesty, crisp, some pleasant phenolics.

Class 1	JN	EXHIBITOR	EXHIBIT	VINTAGE	SCORE	MEDAL	Judge's Comment
Class 50							
Class 50	Class: Liqueur			Judges: Lisa Cardelli, Matt Talbot			
Class 50	1	Graham Scott	Cumquat Liqueur - Burwood Fruit	2021	14.5		Spirit overpower the varietal characteristics of the cumquat
Class 50	2	Bittern By The Grape	Green Walnut	NV	14.5		Bit simple and broad compared to the other examples
Class 50	3	Terence Norwood	Raspberry liqueur	NV	15		Varietal and refreshing, very light style though, it might fall outside the liqueur category
Class 50	4	Bittern By The Grape	Chocolate	NV	15		Pleasant drink overall, although come across as bit diluted
Class 50	5	Geoff & Kay Rowe	Limoncello	2021	15		Quite a sweet style
Class 50	6	Terence Norwood	Blackberry Liqueur	NV	17	Silver	Varietal, refreshing and in balance
Class 50	7	Steven Ney	Plum Liqueur	NV	15		Very sweet and touch of plum note
Class 50	9	Joe Miot	LIQ Green Walnut	2019	16	Bronze	Lovely and refreshing, however way more sweeter than the following
Class 50	10	Terence Norwood	Green Walnut	NV	18.5	Gold	Good flavours, lovely back of palate and length
Class 50	11	Joe Miot	LIQ Loquat	2018	14		Medicinal, harsh, too spirity
Class 50	12	Matthew & Zara Gua	Bello Cello 3 Limoncello	2021	17.5	Silver	Good limoncello, balanced and not too sweet
Class 50	13	Terence Norwood	Cherry Liqueur	NV	17	Silver	Varietal, lovely balance between sweetness and spirit
Class 50	14	Joe Miot	LIQ Cumquat	2020	17	Silver	Varietal, refreshing, zesty
Class 60							
Class 60	Class: Mead Metheglyn			Judges: Wayne Hewett, Angela Harridge			
							An excellent base, clean and bright, perhaps in need of a bit of acid. The ginger is well handled and incorporated very well. It could have used a little more ginger to increase the palate weight and length. A good style.
Class 60	1	Robert Daniels	Blackbutt honey, fresh ginger	2021	17.5	Silver	
Class 61							
Class 61	Class: Mead Joes Ancient Orange			Judges: Wayne Hewett, Angela Harridge			
							Beautiful orange, gold in appearance. Clean and bright. Lifted citrus and spice aromas meld together well. The palate is rich and in balance, but the length drops away considerably. A great effort
Class 61	1	Sally Wingett	MJA Mead	2021	18	Silver	
							Restrained citrus and homey elements. The spices are hidden a little on the palate, and the wine lacks weight and there is a perception of thinness. The finish is short with some bitterness emerging.
Class 61	2	Harridge Family	J A O	2019	17	Silver	
							Pale gold, with an associated haze. The aroma is not as clean as expected, with some ferment complexity. Palate shows a harmony of honey and spices, but remain a little simple and thin.
Class 61	3	Danny Cappellani	Mead - Joes Ancient	2015	16	Bronze	The phenolics carry the wine into a good finish.
							A waxy vanilla aroma dominates the aroma to the exclusion of both orange and most of the spices. Palate weight is a little thin needing some residual sugar to help extend all the flavours. A clean wine however.
Class 61	4	Graham Scott	J A O Mead - Burwood Honey	2021	15		
Class 62							
Class 62	Class: Mead Melomel			Judges: Wayne Hewett, Angela Harridge			
							There is some honey but very little blueberry on the nose. Some ferment characters dominate. Sweetness from the residual honey helps the flavour of the blueberry on the palate, but question the balance of acids. Good honey on the finish, with acids still persisting.
Class 62	1	Robert Daniels	Blueberries, wildflower honey, French oak,	2021	15		
							Lovely thick raspberry and honey on the nose. This carries through to the palate with a layering of raspberry fruit and honey which finishes through to the finish. A well made mead
Class 62	2	Bittern By The Grape	Raspberry Mead	2021	18	Silver	

Class 1	JN	EXHIBITOR	EXHIBIT	VINTAGE	SCORE	MEDAL	Judge's Comment
Class 62	3	Anne Shea	Mixed berry sweet OB honey, mixed berries	2020	16.5	Bronze	Rich berries and honey on the nose. The sweetness carries the fruit to the aroma, perhaps adding too much of a confection character. Palate has had some significant addition of sugar to offset the acids, and this also displays some confection notes. A pleasant drink and would be popular.
Class 62	4	Mario Fantin	Blackberry	2021	15		A lovely bright, if a little thin in colour appearance. Aroma is restrained with some honey and fruit showing through. Flavour is also thin and a little acidic. A slightly sweet style would probably benefit.
Class 62	5	Steven Ney	Mixed Berry	NV	15		Beautiful rose colour, clean and clear. Aroma of fruit and honey is restrained on the nose. The palate exhibits some elegance, but again, neither honey nor the fruit is championed. The finish is thin.
Class 62	6	Harridge Family	Plum Melomel	2020	15.5	Bronze	Pale orange colour, clean and clear. The aroma of fruit and honey is restrained on the nose. There is some identifiable plum, but the honey is hidden. The palate exhibits some elegance, and the residual sweetness brings out a pleasing amount of honey. The plum forms a mere shadow in the background. The mead is mouthfilling with a light plum presence on the finish.
Class 62	7	Danny Cappellani	Mixed Berries Mead - Strawberry, Raspberry loganberry and Elderberry.	2021	14.5		A complete composition of berry character on the nose smothers all but a hint the honey. Such a combination of berries has made the balance of phenolics and acids difficult for the palate. Alcohol seems a little hot on the finish. Needs a little more work, or time to show its full potential.
Class 62	8	Mario Fantin	Raspberry	2021	14.5		Beautiful colour, the aroma has been compromised by ferment issues with off characters emerging. Honey is quite restrained. Raspberry character, while thin, does impact with the honey on the palate. A little more residual sugar would have helped. Look into finishing the wine .
Class 64							
Class 64	Class: Traditional Mead			Judges: Wayne Hewett, Angela Harridge			
Class 64	1	Robert Daniels	Blackbutt honey, French Oak	2020	14.5		Beautiful pale gold colour, clean and clear. Aroma is a complex honeyed nose. Merging towards a hydromel and lower alcohol, the palate shows as a bit thin. The clean honey notes and good balance make for a nice drink.
Class 65							
Class 65	Class: Other Meads			Judges: Wayne Hewett, Angela Harridge			
Class 65	1	Douglas Bair	Orange Blossom Bochet A	2021	15		A very light bochet that shows some caramelisation on the nose along with some ferment complexity - yeast derived ? The palate has some ale characteristics but has not harmonised well with the minimal residual sweetness. An interesting style.
Class 65	2	Robert Daniels	Native ~Djarduk bush apple cyser, apple juice, wildflower honey	2021	15.5	Bronze	Beautiful golden colour, clean and clear. The aroma shows an interesting complexity with the fruit adding a rough herbaceous presence. "Toffee" honey dominates the palate, with little other fruit showing. The finish is a little sour and thin. An interesting style.
Class 65	3	Robert Daniels	Rye bourbon fortified- peach mead, peach blossom honey, American oak	2021	17	Silver	Lots of complexity here with the oak slightly dominating both bourbon and honey characters. A well made mead; clean and bright. Are you championing the oak, bourbon or honey ? A style that might benefit from a fuller, sweeter liqueur approach.
Class 65	4	Nick Wiseman	Bochet	2020	17.5	Silver	A well made bochet, and from the slightly dull characters on the nose perhaps a little oxidized. Good balance of sweetness and phenolics. The flavour of the honey continues through to a long finish.

Class 1	JN	EXHIBITOR	EXHIBIT	VINTAGE	SCORE	MEDAL	Judge's Comment
Class 65	5	Robert Daniels	Wildflower honey, â€”Crimson red table grapes, French oak	2021	18.5	Gold	Almost a pyment style. Elegant aroma and presentation. Full of flavour with well balanced honey and acids. The vinosity created by the addition of grapes adds to the mouthfeel. Well done.
Class 65	6	Douglas Bair	Orange Blossom Bochet B	2021	15		A slightly cloudy pale gold. The aroma displays a light toffee yeasty character, slightly oxidized. The palate shows good balance of residual sugar and light toffee also. There is a hint of lactose and marginal bitterness on the finish.
Class 71							
Class 71		Class: Cider Dry Sparkling			Judges: Wayne Hewett, Angela Harridge		
Class 71	1	Get Smith Cider	Under My Skins, dessert apples fermented on grape skins	2021	17.5	Silver	Complex and intriguing raspberry apple nose Rose. Clear inviting rose colour. Dry palate shows creaminess and restrained tannins. It finishes crisp and long. A very good effort.
Class 71	2	Get Smith Cider	The Forager Scrumpy, roadside apples	2021	16.5	Bronze	Lifted attractive floral apple character on the nose, the bottle fermentation has given some complex characters and a lovely mousse. Palate is crisp and fresh, however there is some sourness at the finish. Riper fruit next time ?
Class 71	3	Mark Hibbard	Backyard Blend of Apples	2021	14.5		The appearance is straw, golden and clear. The nose has some ferment character from stressed yeast: it is a little reductive, stressed yeast. As well as some sulphide present, there is a lack of freshness. Dull and broad apple character feature on the palate. There is a pleasing acid finish, with some fruit showing late.
Class 71	4	Get Smith Cider	Blue Label from cider apples	2021	14		Pale straw and clear in appearance, the light carbonation makes an attractive package. However, on the nose there is a distinct sulphite presence of matchstick brett and which mars all fruit. Palate is mouthfilling, and the soft carbonation is a feature. The issues with ferment have carried through to the cider's flavour. Dull and reductive.
Class 71	5	Mark Hibbard	Sparkling Appe Cider	2021	16.5	Bronze	An interesting sparkling cider showing good fruit and technique. The bottle fermentation created some cloudiness and this added to mouthfeel and finish. Good fruit and length.
Class 72							
Class 72		Class: Cider Sweet Still			Judges: Wayne Hewett, Angela Harridge		
Class 72	1	Get Smith Cider	The Cape, cider & dessert apples	2021	16.5	Bronze	Beautiful sweet floral nose ;some "stewed apple". Palate is crisp with a creamy layer lasting through to the finish. A lovely well balanced cider. There is some sweetness, but definitely it is not sweet and there is some lovely soft mousse. Recommend entering it in the dry/ still class. A well made cider.
Class 80							
Class 80		Class: Kombucha Unflavoured			Judges: Sandrine Gimon		
Class 80	1	Mario Fantin	Kombucha Unflavoured	NV	14		Buttery, cream on the nose. Slight oxydation. Some citrus notes. Palate has acidity, grass notes.
Class 81							
Class 81		Class: Kombucha Infused			Judges: Sandrine Gimon		
Class 81	1	Harridge Family	Tumeric Ginger	2021	17	Silver	Good strong aromatics. Balanced on the nose. Same on the palate. Well made. good spritz. Some sweetness on the palate, but balanced.
Class 81	2	Mario Fantin	Kombucha Mango	NV	15		Really mango on the nose. Palate is more on acidic notes and touch of bitter at the end.15
Class 81	3	Mario Fantin	Kombucha Blueberry	NV	14.5		Good blueberry notes on the nose. And something more chemical, plastic in the background? Same on the palate. Acid is preeminent.
Class 81	4	Harridge Family	Lemon Ginger	2021	15		Lifted nose, ginger and very sharp citrus. Palate is slightly unbalanced. bitter is stamping the end of the palate.

Class 1	JN	EXHIBITOR	EXHIBIT	VINTAGE	SCORE	MEDAL	Judge's Comment
Class 81	5	Harridge Family	Strawberry Lemon Thyme	2021	14.5		Nose is good strawberry aromatic, but undercurrent of something TBA. Palate has a acidity slightly sharp.
Class 81	6	Harridge Family	Rosehip Rose Hibiscus	2021	16	Bronze	Rose does work well with the aromatics and the overhall balance
End		Class:			Judges:		

COMMON WINEMAKING FAULTS AND THEIR CAUSES

Incomplete Primary Fermentation

An enzymatic test for glucose and fructose is the only way to be completely sure that primary fermentation is complete. Incomplete primary fermentation is often noticed as cloudiness in wine, potentially with loss of colour, stale or oxidised characters can be apparent as well as the presence of CO₂ in the wine. When oxidation is more advanced, acetaldehyde may be evident. These problems often manifest themselves shortly after the wine is racked, presumably because the aeration caused by racking stimulates yeast activity.

Insufficient SO₂

Insufficient SO₂ manifests itself as either microbiological instability or oxidation of the wine. When adding SO₂ it is important to understand that the effectiveness of any addition will be determined by the pH of the wine. In addition, it is the 'free' rather than the 'bound' SO₂ that infers anti-microbial and anti-oxidative protection, and only part of any addition will yield free SO₂. The level of free SO₂ in the wine will fall significantly during racking and gradually over time in storage and in the bottle due to oxidation.

High pH

The pH of picked grapes can vary considerably. It is important that the winemaker makes adjustment as soon as possible to ensure the pH of the must and wine remains within the target levels recommended below. Note that with higher pH, SO₂ becomes less effective, and the growth of potential spoilage microorganisms is favoured.

Red Wine: Must (pH3.30-3.45), Finished Wine (pH3.55-3.60)

White Wine: Juice (pH3.15-3.30), Finished Wine (pH3.30-3.45)

Incomplete Malolactic Fermentation

As with incomplete primary fermentation, completion of malolactic fermentation should always be confirmed with an enzymatic test. The consequences of the growth of bacteria in wine are similar to those caused by yeast growth, described above for incomplete primary fermentation.

Inadequate Clarification

Many wines are now bottled without filtration because of the perceived negative effect on wine quality. Some of these wines may form a haze which may be due to suspended yeast or bacteria, both of which are capable of forming hazes that do not readily settle or form a deposit in the bottle. If a slight negative effect on wine quality does occur due to filtration, it is greatly outweighed by the possible negative effect of wine spoilage that may occur if the wine is not filtered.

Wine Additives

Wine instability and problems can be caused by wine additives. Use products that are specifically recommended for use in wine, perform bench trials on a sample of the wine and check and re-check calculations before any additions are made.

COMMON WINE FAULT TERMS

“V.A. (Volatile Acidity or Volatility)”: The smell of vinegar (Acetic Acid and /or nail polish remover (ethyl acetate). Can arise from poor storage practices that exposed wine to air.

“Aldehyde”: Similar smell to Fino Sherry and is the result of either oxidation or microbial spoilage and if left untreated will normally result in V.A.

“Oxidised”: When wine is exposed to the air the fruit aromas and flavour become muted, not as apparent; the wine might also be described as tasting “flat” or “flabby “. The wine might also have a brownish colour and show similar characters to “Volatile” and/or “Oxidised” wines.

“H₂S (Hydrogen Sulphide)”: The smell of rotten eggs produced by yeast during fermentation generally caused by a lack of nitrogen in the ferment or excessive use of sulphur in the treatment of the grapes prior to ferment (e.g. sulphur based sprays in the vineyard). Use sufficient nutrient at the correct times during primary fermentation. If not treated properly (with Copper Sulphate) H₂S can lead to the more serious problem of Mercaptans (rotten vegetable aromas).

“Bret character” (Brettanomyces): An unpleasant “barnyard” smell (may also be described as a “horsey” smell). Generally, the result of storing wines in contaminated barrels. Clean and sanitise storage vessels carefully.

“Corked”: Refers to a mouldy, musty, wet newspaper, dank characters. Results from the mould in corks in conjunction with chlorine forming a compound called Trichloroanisole (TCA), which remains in the cork and taints the wine. Avoid using chlorinated water and chlorine based cleaners. A wine sealed with a screw cap cannot be tainted with TCA, by the selected closure itself.

“Green”: Young wines, which are unbalanced because of excess acid (generally Malic Acid), made from grapes which have not fully ripened. Only use high quality, properly ripened grapes. If you can, ask the grower to advise sugar and acidity levels of the fruit before you commit to using it for your vintage.

“Astringency”: Gives an unpleasant puckering, drying, tactile sensation in the mouth due to high tannin content absorbed from skins and seeds. May be caused by excessive contact with skins and/or seeds during primary ferment. Rough tannins may be due to the use of poor quality oak. Manage skin contact appropriately and use only high quality oak.

“Unbalanced”: A balanced wine has alcoholic strength, acidity, residual sugar, tannins and fruit characters which complement each other so that no single one of them is obtrusive on the palate.

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