



ELTHAM AND DISTRICT
WINEMAKERS GUILD

ESTABLISHED 1969

53rd Annual Eltham Wineshow 2022

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 - 2022 ELTHAM WINE SHOW

Introducing our Chief Judge Lisa Cardelli

Lisa has over a decade of experience in the wine industry, between Italy and Australia.

Lisa has been a sommelier for many years in the city best fine dining restaurants. Until she decided that a 9 to 5 job suited her better. She is now busy selling wines for Terroir Selections and teaching WSET (she holds the WSET Diploma). She is also involved in the wine show circuit both as an associate and judge. And a committee member of Sommelier Australia. Busy bee!

A wannabe writer, Lisa has recently pitched her first wine article to an editor. And the luck was on her side.



Frank Butera

Frank Butera is the General Manager and Wine Maker at Bass River in Gippsland, Victoria, with a focus on cool climate varietals.

He gained his BSc in Applied Physics at RMIT University, then continued his studies to complete Wine Science at Charles Stuart University.

Frank completed the AWRI Advance Wine Assessment Course (AWAC #48) and the Len Evans Tutorial in 2022.

He has previously judged the National and Regional Wine Shows and is currently the Chief Steward and the Gippsland Wine Show.



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.



Grant Scicluna

Grant Scicluna of Wine House Melbourne
Grant Scicluna is Assistant Manager at Wine House Melbourne, where he has worked across many facets of the business for ten years, including looking after all communications.

Grant was selected as the Wine Scholar for the 2019 Australian Alternative Varieties Wine Show and 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 as well as in Wine Show judging.

Grant helps coordinate and teach regular events at Wine House, including teaching WSET Levels 1 and 2 and the Wine Scholar Guild's Italian Wine Scholar Prep.



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.



Jenny Polack

Jenny is a highly qualified wine expert and educator with a WSET Diploma and Diploma in Wine Marketing. She enjoys taking people on exciting journeys exploring the world of wine. She creates interesting, easily accessible and relaxed learning experiences enabling everyone at any level to learn about wine. She also installs confidence in the participants' own wine tasting abilities. Winner of the WCA Best Wine Educator 2016

Finalist of the WCA Best Wine Educator 2019 and 2015

Wine and Spirit Consultant of the Year – Victoria 2018 and 2017 (Apac Insider)



Sierra Reed

"I have forged my life path with the feeling that if I surrendered myself wholly to the cause, it would consume me and I would become it. That's really how I got into wine, I didn't just want to make it, I wanted to be changed by the process forever. Wine allows me to express my core self, it's the medium I use to live my truth and I love every minute of it. I feel that if all of us had this sense of connection it would help our mental health and the way we approach our lives and others in the world."

Always an inquisitive and enthusiastic drinker, Sierra's journey in wine began in New Zealand whilst filming with the Family of Twelve. Interviewing those leading families of New Zealand wine inspired her to change her life and begin the journey from drinker to maker. Sierra made her first wines in February 2015.



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.

Chris Myers

Chris has been a country winemaker for 42 years and a Life Member of the Frankston Amateur Winemakers Guild. Chris has won many trophies and awards for country wines throughout Australia and judges the Frankston Show and the Red Hill Show each year.



Associates

Isabelle Agnes

Zazou Wines

Christina Kaigg

Cutler & Co

Peter Lowndes

Grain & Grape

Hannah Day

Reed Wines

Elita Vezis

Yarra Yering Vineyards

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

We are the biggest Artisan Wine Show in Australia. And once again, thanks to your support, we have managed to deliver the 53rd Eltham Wine Show.

We are pleased to be having our usual open day where both winemakers and members of the public has the opportunity to taste any of the wines entered.

Our aim is to provide winemakers with accurate and constructive assessments of their wines, which is the primary reason they have entered our show.

Judging Your Wines

Our Chief Judge is Lisa Cardelli. Lisa and the panel of judges comprises of wine industry professionals with extensive experience, judging the full spectrum of wine and other beverage styles. The primary reason people enter the show is to receive accurate and constructive feedback on their wines. 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 go 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.

Fellowship through home winemaking: Share, Learn, Enjoy!

Thank You

We thank Lisa Cardelli 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	Hard class as expected. Different styles with interesting expression of fruit and oak management. Bright and clean aromas through the whole class with some off flavours due to fermentation issue. Overall, this class shows smooth and well-balanced 22 Shiraz.
Shiraz Previous	
Class 2	A hallmark variety for Australia that seems to always be a conversational piece. Elegance and power can still be achieved when picking earlier to retain freshness and pulling back from oak. There were an array of styles in this bracket from faulty to promising, which was to be expected. Remember that Shiraz is a grape that doesn't need much to be too much, so less is more. Like Coco Chanel once said, "take one thing off before you leave the house." Balance is everything!
Cab Sauvignon or Cab Franc Current	
Class 3	Overall clean wines with good fruit quality. Apart from the gold medal wine, all wines are drinking now styles. A couple of wines showed cooked fruit which could be remedied by picking time and/or fermentation issues.
Cab Sauvignon or Cab Franc Previous	
Class 4	A range of styles from warmer to cooler climate fruit. Some aged characters accepted. Very few faulty wines
Merlot Current	
Class 5	Merlot is a difficult grape variety in Australia. This bracket reflect this. Consider picking time. Some blending with Cabernet might help in lesser vintages.
Merlot Previous	
Class 6	A very mixed bag with one that shown through. Merlot is still a grape variety lacking definition as a single varietal.
Pinot Noir Previous	
Class 8	two wines showing pinot characteristics, some wines showing cellar faults - which need attention during wine making and storage. Many wine finished sweet and have been marked down. Ferments are to be completed to dryness, this must be investigated. Stem and oak use must be in balance with the wine. Mistakes in Pinot Noir are often costly.
Pinot Noir Previous	
Class 8	two wines showing pinot characteristics, some wines showing cellar faults - which need attention during wine making and storage. Many wine finished sweet and have been marked down. Ferments are to be completed to dryness, this must be investigated. Stem and oak use must be in balance with the wine. Mistakes in Pinot Noir are often costly.
All Blended Reds Current	
Class 9	A disappointing bracket due to some stuck ferments and simple fruit. Some of wines could be improved with some more careful winemaking. Others need a better higher quality of fruit.
All Blended Reds Previous	
Class 10	Really interesting blends with few ages on them showcasing great integration and balance. Few solid results.
Less Common Varieties Previous	

A very interesting bracket of wines. Great to see new varieties cropping up and overall the quality was high. There was more Sagrantino than any other variety and it was great to see it treated in varying ways - from traditional to more modern, fresh takes. Sangioveses were strong on the whole. There were clear stand outs in all varieties, the best were classic and offered drinkability as well as unique character. Some wines in the lineup just a little too old, while others really at their peak, and even some a little too young to show their best.

Less Common Varieties Current
Class 12 Great to see alternative grapes being made and showed. Some examples of over oak use. Balanced wine we awarded.

Rose Any Variety
In this bracket, there was some real drinkability, a couple of wines that shone through and many that need to head back to the drawing board and reassess why they decided to make rose. Rose is can be a quaffable, carefree, summery wine, however something to take from this commentary might be that it is also an expression of joy.

Riesling Traminer Pinto Gris
Overall there were a couple wines that really surprised us and showed some great potential. There were a few identity issues with the variety not matching what was in the glass making it hard to judge them appropriately. There were quite a few faults which made it a bit hard to assess the wines with pleasure, but nothing a few tweaks next vintage couldn't fix.

Chardonnay Current
Class 21 disappointing class for Chardonnay 2022. Only two entries, one wine tasted.

Chardonnay Previous
One top wine - medaled wines shows fruit complexity,, oak integration, length and harmony. Many wines, need to watch their harvest dates, some wines advanced, lacking aromatics. Overall it was an insightful class to judge.

All Blended Whites
Class 24 one wine - difficult to compare - this bracket needs show balance through blending

All Blended Whites
Class 24 one wine - difficult to compare - this bracket needs show balance through blending

Sweet Grape Wine Still
Class 30 Small class with one example of zesty and fresh Moscato.

Sparkling Grape Wine

It's always a challenge to judge brackets consisting of a diversity of approaches and varieties, however, standouts in this lineup showcased finesse, careful handling of fruit and an informed approach to style. Traditional Champagne varieties tend to perform better in these categories, often due to the history informing the approach. A single gold medal was awarded for Chardonnay made reminiscent of a traditional method approach with seamless fruit, acid and savoury elements. Our second in the bracket was more of a dark horse, a blend of Shiraz and Cabernet where dark fruit weight balanced with significant sugar and refreshing acidity, while avoiding broody, bitter characters. Overall, a diverse range of wines where integration and balance were key deciders in medal classifications.

Fortified Grape Wine

Class 32 Short bracket covering off ruby-style, muscat and fortified varieties. The best brought balance and a depth of flavour.

Berry Wine

Class 40 On the whole, a good class - as shown by the number of medals. As a country wine maker, it's important to understand the fruit you are using. Eat and analyse

Stone Fruit Wine

Class 41 Overall, this class had a lack of fruit on the nose, and more attention was needed on acid levels.

Herb, Grain, Flower or Veg

Class 42 An excellent class, with outstanding variations. Mostly well-crafted wines.

Other Country Fruit Wine

Class 43 A diverse class, with some very interesting combinations. Some wines should be clarified more carefully.

Fortified Country Wine

Class 44 Good class.

Sparkling Country Wine

Class 45 A disappointing class, with most wines lacking the characteristics of the fruit used.

Liqueur

Class 50 A class full of medals. The problem of balancing strength of ingredients against finesse is the issue here. A couple of standouts.

Mead Metheglyn

Class 60 A strong class, well made wines. Good to see restraint in herbs.

Mead Joes Ancient Orange

Class 61 JAOs have come a long way !!! Elegant and well made

Mead Melomel

Class 62 A disappointing class showing a lack of ingredient definition

Traditional Mead

Class 64 Traditional meads showed just how difficult this style is !! Bochetts were excellent

Cider Dry Sparkling

Class 71 Traditional apples always will win out in a small comp like this. See them out !!

Professional Grape Wine Red or White

Class 90 Great potential in this class with wines that show varietal character. Well-handled grapes. Diversity in style. Interesting class to judge.

Class 1	JN	EXHIBITOR	EXHIBIT	VINTAGE	SCORE	MEDAL	Judge's Comment
Class 1		Class:	Shiraz Current	Judges: Luca Barbon, Isabelle Agnes			
Class 1	1	Stuart Baber	Shiraz	2022	15.5	Bronze	Nice ripe blueberry and raspberry coming through. Lean mouthfeel with pleasant finish.
Class 1	2	Libby Hatzimichalis	Shiraz No 2	2022	18	Silver	Elegant on the nose with red plum blue cherry and spice. Velvety with great fruit balance and integrated tannins. Structured wine with over oaky character.
Class 1	3	Terence Norwood	Shiraz	2022	14		Light expression of shiraz with no fruit support short finish with not enough acidity to lift the palate. Longer maceration on the skin would help extracting more aromas and tannins which create a stronger and balance mouthfeel.
Class 1	4	Stelios Karagiannis	Shiraz Two Up One Down	2022	14.5		This extracted wine shows dark plum ripe blackberry with a dusty finish. Tannins leave a dry palate with short aftertaste. Less extraction on the skin would avoid overripe aromas and harsh tannins giving more balanced wine.
Class 1	5	Joe Fruci	Shiraz	2022	18	Silver	Bright and delicate on the nose with blue cherry plum and balsamic aromas. Great mouthfeel with concentrated fruit and black pepper lingering on the palate.
Class 1	6	Stelios Karagiannis	Shiraz Billy's Paddock	2022	12		Volatile acidity covers the shy red fruit giving a dry and unpleasant aftertaste. Suggest controlling oxygen after the fermentation leaving the wine off ullage (no air space with the wine surface) also add SO2 (metabisulfite powder) to control microbiological development.
Class 1	7	Tim Donegan	Shiraz Cool Climate	2022	14		Not completely clean nose with red fruit and phenolic aromas. Short finish with low acidity. Pick the grape when completely ripe and be gentle with maceration to avoid extracting herbaceous aromas.
Class 1	8	Matt Allen	Shiraz	2022	19	Gold	Concentrated nose with blackcurrant and spice. Structured and well balance with tannins and acidity.
Class 1	9	John Thomas	Shiraz	2022	14		Dark plum blackcurrant dusty nose lack of freshness. Overripe fruit with long extraction giving a bold wine with lack of complexity and balance.
Class 1	10	Vincent Conserva	Shiraz Oak Barrel	2022	15		Violet and light aromas. Short mid palate with not enough tannins to give structure. Suggest more maceration time to increase colour and body.
Class 1	11	Richard Martignetti	Shiraz	2022	15		Bright red fruit with no complexity on the nose. Simple on the palate with lack of balance. Control acidity and integrate oak to lift mouthfeel.
Class 1	12	Libby Hatzimichalis	Shiraz No 1	2022	16	Bronze	Concentration of black fruit with spicy aromas simple lacking complexity. Smooth and velvety finish with integrated tannins and acidity.
Class 1	13	Richmoore Wines	Shiraz	2022	17	Silver	Black pepper with concentrated red fruit. Integration with tannins and acidity. Lack of elegance
Class 1	14	Frank DiStefano	Shiraz	2022	17	Silver	Appealing nose. Nice palate that could last longer. Velvety with smooth tannins
Class 1	15	DaMcDiPa Wine Coop	Shiraz	2022	15.5	Bronze	Good oak integration with minty with liquorice low red fruit weight. Smooth tannins with lack of complexity.
Class 1	16	Rino Ballerini	Shiraz B	2022	14.5		Simple on the nose toasted almond. Shy palate with not tannic integration. Would like to see more fruit component.
Class 1	17	Rino Ballerini	Shiraz A	2022	14.5		Earthy with lack of clean red fruit. Dusty tannins with short and fizzy palate length. Check microbiological activity.
Class 1	18	Stelios Karagiannis	Shiraz Where's Lexi Gone	2022	13		Volatile acidity overwhelming on the nose. Harsh palate with no elegance. Avoid oxygen in contact with wine.
Class 1	19	Fantin O'Callaghan	Ne Shiraz	2022	15.5	Bronze	Blackcurrant with spicy on the nose. Good acidity. Miss of elegance and smoothness on the palate.
Class 1	20	C Bosi	Shiraz	2022	14		Dark red colour with over extracted fruit that covers the bright fruit. Heavy on the nose with no finesse. Integrated acidity with simple tannic structure.
Class 1	21	Vincent Conserva	Shiraz Tank	2022	15.5	Bronze	Bright red fruit blackcurrant. Length with not balance with high acidity.
Class 1	22	Gavin Pennell	Shiraz	2022	15		Oak overwhelming the fruit character smooth tannins with short finish.

Class 1	JN	EXHIBITOR	EXHIBIT	VINTAGE	SCORE	MEDAL	Judge's Comment
Class 1	23	Glen Van Neuren	Shiraz	2022	15		Rubbery with reductive compound. Control yeast development during fermentation.
Class 1	24	Phil Blight	Shiraz 2	2022	13		Sweaty nose lack of fruit with simple structure on the palate. Microbiological activity might have been undergone. Suggest working with clean equipment and sanitize it all before use.
Class 1	25	Steve Brown	Shiraz S	2022	16	Bronze	Red cherry with spice aromas guava simple fruit profile. Nice body weight with lingering acidity and savoury characters.
Class 1	26	Stelios Karagiannis	Shiraz Blood Sweat and Tears	2022	13		Stew fruit with lifted volatile acidity that covers elegance. Simple on the palate with not enough body weight. Keep wine off ullage use SO2 to avoid microbiological activity.
Class 1	27	Phil Blight	Shiraz 1	2022	14		Blackcurrant with toasty profile. FML to be done completely. Still some sugar left on the palate with medium acidity. Simple wine with no complexity.
Class 1	28	Anthony Rechichi Antl	Shiraz	2022	18.5	Gold	Toasty expressive oak compounds blackcurrant dry basil. Structured tannins in this bold style wine.
Class 1	29	Peter Lowndes	Shiraz	2022	15.5	Bronze	Red fruit plum spice finish. Lifted nose with smooth tannins and balanced acidity. Fruit is not lingering enough on the palate. Increase acidity to give more mouthfeel. FML still going.
Class 1	30	Matt Allen	Syrah	2022	15.5	Bronze	Forward wine with dark chocolate and plum. Meaty profile with not integrated fruit. Time would smooth the tannins.
Class 1	31	Phil Kemm Anthony K	Shiraz	2022	15.5	Bronze	Toasty meaty with lifted black cherry aromas. Spicy with lack of length.
Class 1	32	Steve Brown	Shiraz M1	2022	14.5		Balsamic minty with lack of freshness. Tangy acidity lack of mid palate.
Class 1	33	Stelios Karagiannis	Shiraz Bluey	2022	12		Bretty with microbiological activity. Dry palate with no elegance. Clean winery equipment and work with SO2.
Class 1	34	Con Ballis	Shiraz	2022	18.5	Gold	Great fruit concentration with blackcurrant plum and spice. Toasty and peppery palate with smooth tannins. Lingering acidity
Class 1	35	Joe Landro	Shiraz	2022	17	Silver	Jammy toasty with blue cherry. Lack of complexity.
Class 1	36	Tarabilli Wines	Shiraz	2022	13		Lifted acidity with pungent nose. Minty miss of fruit compound. Suggest SO2 management.
Class 1	37	Wilhelmina Estate	Shiraz B#6	2022	16.5	Bronze	Toasty with nutty character blackcurrant. Concentration on the palate with tannins that need to be more integrated still grippy mouthfeel.
Class 1	38	Antonio Ballassone	Shiraz	2022	15		Meaty forward wine with lack of freshness. Soy sauce short on the palate.
Class 2							
Class 2	Class: Shiraz Previous			Judges: Sierra Reed, Hannah Day			
Class 2	1	Steven Ney	Shiraz	2018	10		Microbial issues? sadly this wine is let down by an old dirty barrel or a lack of cleanliness in the winery or shed sulphur and stainless steel could change this wine in a huge way.
Class 2	2	Con Ballis	Shiraz	2020	15.5	Bronze	Dusty pencil shaving aromas slight boot polish high tones on the nose which I like nice brightness and freshness but the oak influence is dominating the back palate in a cream corn way that isn't enjoyable a large format old barrel would really balance out this wine instead over take it.
Class 2	3	Steve Brown	Shiraz M2	2021	13		Slight raw meat character on the nose nice brightness but sadly the menthol from gum leaves is making my palate tingle and stripping the fruit from the wine try and watch for leaves in your bins half a gum leaf can contaminate 1 tonne.
Class 2	4	Fantin O'Callaghan Ne	Shiraz B	2021	13		Coconut oak aromas dominate this wine from nose to palate oak needs to be a supporting act to wine not the opening one.
Class 2	5	Fantin O'Callaghan Ne	Shiraz	2017	12		Volatile aromas make the wine smell slightly chard and varnish like on the palate its all over the place between its sweet and sour flavours and oak characters. balance.
Class 2	6	Tarabilli Wines	Shiraz	2021	10		Port like on the nose slightly reduced on the palate sourness that seems misplaced in the wine not yummy sadly pick earlier and watch for oxidation during ageing.
Class 2	7	Frank DiStefano	Shiraz	2021	11		Charred aromas and vinegar fly have taken hold of this wine giving it a strange after taste and stripping the fruit cover your fermenters and keep everything super clean with sulphur.

Class 1	JN	EXHIBITOR	EXHIBIT	VINTAGE	SCORE	MEDAL	Judge's Comment
Class 2	8	C Bosi	Shiraz	2021	10		Oxidised need to top the wine barrel more or check your vats so that it doesn't turn into something more like port.
Class 2	9	Stelios Karagiannis	Shiraz Billy's Paddock HNY	2021	10		Oxidised need to top the wine barrel more or check your vats so that it doesn't turn into something more like port.
Class 2	10	Bittern By The Grape	Shiraz	2019	15		Earthy nose nice musky tones slightly too minty which gets in the way of the good fruit on the palate but some delicious factors here.
Class 2	11	A & S Nardelli	Shiraz	2021	10		Reduced aromas sadly oxidised and port like limit oxygen exposure to the wine and make sure the barrel is topped regularly and your sulphur levels are stable to avoid this next time.
Class 2	12	Con Ballis	Shiraz	2019	10		Salt and vinegar aromas the wine has gone super sour due to VA issues.
Class 2	13	Stelios Karagiannis	Shiraz Where's Lexi Gone	2020	13		Sadly too over ripe and reduced and lacking lift minty finish that hot from a higher alc pick earlier to retain freshness.
Class 2	14	Anne Shea	Shiraz	2019	15.5	Bronze	Dusty smoky bacon fat and violet aromas nice florals on the palate good pepper flavours not my style but balanced and looks like Aussi Shiraz.
Class 2	15	Bittern By The Grape	Shiraz	2021	13		Intense oak aromas that transition into the palate and dominate the wine completely balance is important when it comes to oak its like make-up you can always see it when there is too much.
Class 2	16	Alex Carter	Shiraz	2019	11		Varnish aromas smoky palate and super short don't quite know what went wrong here.
Class 2	17	Libby Hatzimichalis	Shiraz	2021	13		Reduced nose blown out shape not faulty but maybe pick earlier to retain more freshness and life in the wine.
Class 2	18	Glen Fortune	Shiraz	2018	17	Silver	Reduced a bit but the minty/peppery spine holds the wine together and keeps its focused in a nice way.
Class 2	19	Lee Picasso	Shiraz	2021	18.5	Gold	Bit commercial with a flinty nose and ripe but still has yum factor ticks all the boxes but its not blowing me away. watch out for gum leaves it's being hidden well by the peppery tones but it can be prevented.
Class 2	20	Stelios Karagiannis	Shiraz Billy's Paddock Oz Day	2021	13		Clipped nose and palate reduced and lacking in shape and drive.
Class 2	21	Mark O'Connor	Shiraz	2021	10		Bruised developed and sour sulphur levels and wine topping levels are important to prevent this.
Class 2	22	Phil Kemm Anthony K	Shiraz	2020	16	Bronze	Good balance of fruit spice tannins and tension slightly ripe but the tannins suck it up.
Class 2	23	Stelios Karagiannis	Shiraz Billy's Paddock	2021	10		Vinegar flies have sadly dominated here and the wine has been tainted cover your fermenters and keep the flies away.
Class 2	24	Iannantuono Achilleo	Shiraz	2020	13		Quite ripe expression with a super intense minty influence that sadly isn't delicious and is a bit confronting partial whole bunch ferment would really help with lifting the brightness in the fruit.
Class 2	25	Phil Kemm Anthony K	Shiraz	2017	11		Heading more towards port than shiraz pick earlier and keep your sulphur levels up.
Class 2	26	Con Ballis	Shiraz	2018	10		Vinegar flies may have tainted the nose the oak treatment is sucking the life out of the wine and giving it a wet cardboard like after taste.
Class 2	27	Phil Kemm Anthony K	Shiraz	2018	13		Super reduced and sweet and flabby sadly. pick earlier to retain freshness.
Class 2	28	Phil Kemm Anthony K	Shiraz	2013	14		Cordial like too plush and ripe want more life from this wine.
Class 2	29	Barry Clarke	Shiraz	2021	15		Quite oaky and ripe would love to see more elegance in this wine the fruit is asking for it.
Class 2	30	Con Ballis	Shiraz	2021	13		Sweet/sour over ripe interplay lacking balance and lift.
Class 2	31	Phil Kemm Anthony K	Shiraz	2019	15.5	Bronze	Good oak but dominates the fruit nice floral tones and good spice but so overpowering. I can see where this wine could please a lot of people.
Class 2	32	Fantin O'Callaghan Ne	Shiraz A	2021	15		Reduced and slightly reductive and short too much wine in the front and not enough length.
Class 2	33	Steven Ney	Shiraz	2020	13		Eggy aromas but not totally unpleasant sadly the oak takes over the wine and the fruit is lost.

Class 1	JN	EXHIBITOR	EXHIBIT	VINTAGE	SCORE	MEDAL	Judge's Comment
Class 2	34	Rene Paron	Shiraz	2021	11		Dried herbs on the nose that are quite pretty little reductive however the sourness in the wine is off putting VA issues?
Class 2	35	Lee Picasso	Shiraz	2018	13		Port like and lacking energy and balance.
Class 2	36	Frank DiStefano	Shiraz	2019	15		Beautiful nose very Rhone like aromatics Nice fruit but a bit pushed and over ripe and has a sweetness that lingers.
Class 2	37	Richard Webb	Shiraz	2021	15		little funk on the nose a bit thin but still charming has potential but need more complexity in its lean frame.
Class 2	38	Brett Gatt	Shiraz	2019	13		Super oaky nose and oaky palate pull away from the oak.
Class 2	39	Joe Landro & Justin O'	Shiraz	2020	11		Brambly nose sadly oxidised and tasting bruised and hallow.
Class 2	40	Phil Kemm Anthony K	Shiraz	2021	14		Minty nose some nice fruit qualities but super dry and short want more openness through the centre of the wine and acid.
Class 2	41	Steven Ney	Shiraz	2019	10		BRETT check your ph check your sulphur levels keep your space clean to prevent microbial issues like that.
Class 2	42	Pero Treneski	Shiraz	2021	13		Dusty and muted nose very dry palate needs more life and shape.
Class 2	43	Wilhelmina Estate	Shiraz	2021	10		Oxidised and port like sadly. keep your sulphur levels up and top your wines frequently.
Class 2	44	Wilhelmina Estate	Shiraz Cool Climate	2020	10		Vinegar fly issues causing the wine to look sour and smell funky. Cover your fermenters and keep the little flies off the fruit it takes seconds to affect the wine when the flies come into contact with the ferment. oxidised too.
Class 2	45	Wilhelmina Estate	Shiraz	2019	12		Raw meat aromas something slightly funky on the palate sweet/sour oak treatment isn't serving the wine. lacking overall balance.
Class 2	46	Nathan Ueda	Shiraz	2021	13		Brambly nose that is super fruity and almost confected bit thin and short but has some charming qualities. Keep fine tuning it.
Class 3							
Class 3	Class: Cab Sauvignon or Cab Franc Current			Judges: Luca Barbon, Isabelle Agnes			
Class 3	1	Anthony Papalia	Cabernet Sauvignon	2022	18.5	Gold	Bright deep purple Ripe fruit with distinctive CS character. Dry clean lighter bodied. Acid is a bit obvious at present but will give agabilty Some finer grained tannins. Juicy finish - medium to long
Class 3	2	Harridge Family	Cabernet Sauvignon 3	2022	16.5	Bronze	Medium to deep purple Some confectionary notes on the nose Dry a touch thin in the middle palate. Fine tannins that sit at the front. Simple fruit with the lolly-like flavours persisting well.
Class 3	3	Barry Clarke	Cabernet Sauvignon	2022	15		Bright deep pink Classic blackcurrant nose with some wet leaf character Dry acid is on the high side but appears on the finish. Middle palate is cloying. Flavours are all up front and side - lingering for a short while only. The wet leaf character lingers mainly Presents older than a 2022
Class 3	4	Chris Friesen	Cabernet Sauvignon	2022	16	Bronze	Deep ruby with slight hints of garnet - showing too much age for a 2022. Nose shows aged fruit - not fresh. Forest floor and cooked cherries Dry tannins are medium fine and hang around on the palate - dominating somewhat. Fruit lingers Well made apart from showing developed characteristics
Class 3	5	Russell Washusen	Cabernet Sauvignon	2022	15.5	Bronze	Deep ruby Medium intensity blackcurrant and blackcurrant leaf fruit Slight sour fruit character at the front and on the finish. Soft tannins. Good persistence Lacking fruit intensity
Class 3	6	Peter Enness	Cabernet Sauvignon Briars	2022	15		Deep purple Ripe fruit with slight cooked over-ripe character Slight residual sugar (stuck ferment?). Acid does clean it up and sugar gives a medium palate weight but lacks fruit intensity
Class 4							
Class 4	Class: Cab Sauvignon or Cab Franc Previous			Judges: Jenny Polack, Elita Vezis			

Class 1	JN	EXHIBITOR	EXHIBIT	VINTAGE	SCORE	MEDAL	Judge's Comment
Class 4	1	Joe Fruci	Cabernet Sauvignon	2021	15.5	Bronze	Deep ruby colour. Classic Cabernet Sauvignon nose - ripe blackcurrants and blackberries with a touch of mint underneath. Tannins are very soft relying on the higher acid for structure. Fruit is simpler than nose suggests.
Class 4	2	Steven Ney	Cabernet Sauvignon	2019	17.5	Silver	Medium ruby with slight garnet hints. High level of menthol of the nose overpowering some raspberry like fruit. Dry acid and tannins on the higher side but in balance. Fruit appears riper on the palate than the nose suggests. Long finish. A big wine which is well made. If higher quality fruit was used it could have rated higher.
Class 4	3	Glen Van Neuren	Cabernet Sauvignon	2021	17	Silver	Medium ruby colour Leafy notes on the nose with a slight meaty character underneath adding complexity. Dry slightly cloying palate whist wine is in the mouth but clean finish on the end. Attractive ripe fruit with a touch of alcohol sweetness. Long finish.
Class 4	4	Danny Cappellani	Cabernet Sauvignon	2021	16.5	Bronze	Deep ruby with pink edges. Ripe blackcurrants and blackberries on the nose. Light vanilla from oak? Attractive palate albeit a touch warm. Medium weight with clean acid and balanced tannins. A touch of an old fruit character slightly marring the palate but long finish.
Class 4	5	Glen Fortune	Cabernet Sauvignon	2021	15		Medium ruby colour. Simple undefined fruit on the nose. Fruit profile follows onto the palate. Hot on the finish. Lovely clean acid with light tannins but alcohol replaces the tannins.
Class 4	6	Rino Ballerini	Cabernet Sauvignon Cool Climate	2019	14.5		Deep ruby with very slight garnet edges. Age is showing through on the nose with some old fruit - wet leaves and cooked berries. Cloying palate - residual sugar? Aged fruit shows through on the palate and it persists.
Class 4	7	Russell Washusen	Cabernet Sauvignon	2021	16.5	Bronze	Medium ruby with pink hints colour. Simple but classic berry fruit. Attractive albeit simple fruit on the palate. Long finish with soft tannins and a chewy acid. A lighter style lacking complexity but lovely fruit.
Class 4	8	Renato Sernio	Cabernet Sauvignon	2021	15		Medium ruby colour. Medium blackcurrant and some herbal with liquorice notes that dominates - quite classic Cabernet nose. Fruit does not follow onto the palate but a liquorice bullets character dominates. Cloying on the palate. Acid is there but it cleans up only on the finish. Hot finish.
Class 4	9	Harridge Family	Cabernet Sauvignon 2	2021	17	Silver	Very deep ruby. Quite a classic Cabernet Sauvignon nose! Ripe blackcurrants with light menthol character behind. Well structured - tannins there but integrated acid holding onto fruit. Ripe yet slightly simple fruit on the palate. Somewhat hot on the finish but medium long fruit persistence.
Class 4	10	Rino Ballerini	Cabernet Sauvignon	2021	15.5	Bronze	Medium ruby colour. Menthol and old fruit character slightly dominates the blackcurrant and cherry fruit. Simpler fruit on the palate than the nose suggests. Tannins are sitting behind the fruit. Well balanced acid. Quite a long finish. Attractive drinking now.
Class 4	11	Chateau Thornbury	Cabernet Sauvignon	2021	16.5	Bronze	Slight fizz sitting on glass. Medium to deep ruby. Attractive albeit ripe fruit with light compost/leafy characters behind. Some old/dead fruit characters on the palate. Soft tannins and a balanced acid. Quite a long finish. The fruit quality lets this well made wine down.
Class 4	12	Bittern By The Grape	Cabernet Sauvignon Cool Climate	2021	15.5	Bronze	Medium ruby with purple hints. Attractive ripe berries on the nose - cranberries with mint underneath. Slight sweetness with enough acid to balance it. Little tannins. Good length in the palate and medium to long finish. Clean fresh not made to age but a drink now style. Simple.
Class 4	13	Joe Landro	Cabernet Sauvignon	2020	15		Medium to deep ruby colour. Herbal wet leaves light meaty character on the nose. Dry slight sweetness in the middle palate with sweet raspberry and cherry fruit. Soft tannins. Old wet leaves character comes into the fore on second tasting.
Class 4	14	Bittern By The Grape	Cabernet Sauvignon Cool Climate	2018	16		Garnet edge. Attractive leafy and blackcurrant nose. Perhaps a little too herbal. Dry palate with balanced acid and light tannins. A bit thin with simple berry fruit in the middle palate. Good length on the finish but a touch hot.

Class 1	JN	EXHIBITOR	EXHIBIT	VINTAGE	SCORE	MEDAL	Judge's Comment
Class 4	15	Jodi Vermaas	Cabernet Sauvignon	2021	17.5	Silver	Deep ruby with purple hints Red cherries and blackcurrants dominate nose. Light blackcurrant leaf. Palate slightly marred but slight sweetness. Some pretty fine tannins and acid hold onto fruit giving long finish. Slightly over-ripe fruit?
Class 4	16	Brett Gatt	Cabernet Sauvignon	2019	15		Deep ruby. Oak dominates nose with mint and blackcurrant sitting underneath. Very sweet fruit emphasised by dominating oak that persists. Structurally well made albeit a bit hot on the finish and oak dominating. Long finish.
Class 4	17	Libby Hatzimichalis	Cabernet Sauvignon	2020	1		withdrawn
Class 4	18	Bill Loughlin	Cabernet Sauvignon	2018	16.5	Bronze	Deep brilliant ruby. Ripe fruit on the nose with some oak notes sitting below. Light menthol character but not marring the nose. Dry acid a touch on the low side tannins sit awkwardly on the side of the palate. Sweet fruit and a touch of residual sweetness in middle palate. Ripe simple fruit persists well.
Class 4	19	Russell Washusen	Cabernet Sauvignon	2020	18.5	Gold	Deep ruby. Ripe touching on cooked fruit. A touch simple. A lusciousness in the palate that is fruit and not sugar. Soft tannins cleansing acid with long finish. A riper style of Cabernet Sauvignon - well made.
Class 4	20	Bittern By The Grape	Cabernet Sauvignon Cool Climate	2020	16	Bronze	Medium to deep ruby with light garnet edge. Strong mint pine needle and eucalyptus with some ripe blackberry underneath. Palate is dominated by the 'green' characters. The finish shows the berry fruit and quite reasonable persistence. Tannins are light and acid is very bright. 'Green' characters let it down.
Class 4	21	Nathan Ueda	Cabernet Sauvignon	2020	14		Medium garnet with ruby core. Meat compost H2S on the nose - unclear winemaking . Palate is dry with medium acid and lighter bodied. The H2 S character follows into the palate.
Class 5							
Class 5	Class: Merlot Current			Judges: Jenny Polack, Elita Vezis			
Class 5	1	Terence Norwood	Merlot	2022	13		Light intensity - ruby core with garnet edge. Some old/dead fruit on the nose - dried out cranberries and red plums. Structurally well made but the quality of the fruit lets it down. Nondescript red fruit with a little intensity. Balanced acid and light tannins. Little persistence.
Class 5	2	Rino Ballerini	Merlot	2022	15		Purple edge with red intensity. Simple leafy and redcurrant fruit on the nose. Palate is a bit disjointed which may come together with time. Simple fruit which is attractive low tannins and cleansing acid. Little persistence.
Class 5	3	David Bertazzon	Merlot	2022	17	Silver	Deep ruby. Ripe yet delicate red berry and cherry fruit. Palate has a thinness which will fill out with time as acid is on the higher side and it has still very youthful fruit. Soft tannins and medium persistence.
Class 6							
Class 6	Class: Merlot Previous			Judges: Jenny Polack, Elita Vezis			
Class 6	1	Danny Cappellani	Merlot	2019	15.5	Bronze	Medium ruby with purple hints - looking youthful. Blueberries and spicy fruits on the nose. A ripe luscious style which is well balanced by the acid. Long finish.
Class 6	2	David Bertazzon	Merlot	2021	15		Deep ruby colour. Ripe red fruit on the nose with a light fennel character behind. Slight residual sugar is balanced by a high yet not harsh acid. Quite pleasant drinking but still disjointed. May integrated with age as it has a long finish.
Class 6	3	Joe Landro	Merlot	2021	14		Deep ruby with slight pink hints. Light intensity on the nose - aged fruit. Simple fruit with good acid on the finish. Long finish.
Class 6	4	Paul Finn	Merlot	2018	15.5	Bronze	Deep garnet. Ripe fresh and cooked plums on the nose. Medium to full bodied giving a lusciousness. Fruit is lacking a purity and freshness Medium persistence with some tannins sitting there as well.

Class 1	JN	EXHIBITOR	EXHIBIT	VINTAGE	SCORE	MEDAL	Judge's Comment
Class 6	5	Terence Norwood	Merlot	2019	17.5	Silver	Pale garnet colour. Leafy and herbal in an attractive manner. Light fresh raspberries underneath on the nose. Medium to light weight with good fruit intensity that persists very well. Light tannins. A drink now style.
Class 6	6	Terence Norwood	Merlot	2017	17	Silver	Pale garnet colour. Leafy characters on the nose. Showing age - no fresh fruit. Not unpleasant. Palate is medium bodied with herbal and a light raspberry jam character. Medium persistence.
Class 6	7	Joe Landro	Merlot	2020	15.5	Bronze	Deep ruby colour. Ripe raspberries with underlying herbal notes. Palate has some richness but is not complex. A touch hot on the finish but acid cleans it up. Medium to long persistence. Simple.
Class 6	8	Russell Washusen	Merlot	2021	18	Silver	Medium ruby colour. Medium intensity with some spicy herbal fruit sitting underneath some attractive ripe raspberries. Light tannins balanced acid. Long finish. Spicy fruit follows through onto the palate. Good fruit quality within a good structure. Well made.
Class 6	9	Pero Treneski	Merlot	2020	15		Medium ruby colour Aged leafy character on the nose overlaying aged raspberry fruit. Fruit on the palate shows as ripe and simple but pleasant.
Class 7							
Class 7	Class: Pinot Noir Current			Judges: Frank Butera, Christina Kaigg			
Class 7	1	Paul Finn	Pinot Noir a	2022	12		aromatics heady and slightly oxidised watch barrel or fruit handling good mouth feel drying tannins good fruit structure needs to review wine making and storage. Vibrant acidity but not much else on the palate. Stripped with evidence of brett.
Class 7	2	Geoff & Kay Rowe	Pinot Noir	2022	15		bright fresh slightly closed and not aromatic for a young wine spearmint green edges slightly sweet fruit/oak finish dry tannin finish lacks mid palate
Class 7	3	Paul Finn	Pinot Noir B	2022	11		volatile acidity lacks fruit and aromatics for a young wine watch fruit and wine handling. Overwhelmingly bretty.
Class 7	4	Russell and Petrea Sav	Pinot Noir	2022	17	Silver	pine forest spearmint eucalyptus earthy rounded fruit finish fuller rounded style body wine velvet tannins
Class 7	5	Alan Bremner	Pinot Noir	2022	16	Bronze	confectionary broad red flowers slight hint of VA light raspberry drying tannins drying earthiness he most pleasing aromatically in this lineup. Morello cherry vibrant raspberry campari elements some earthiness and notes of kamphir ripe sappy tannins.
Class 7	6	Terence Norwood	Pinot Noir	2022	13		brown tinges caramel nose old oak a bit dank for more advance than where it should be sour red fruit not balanced
Class 8							
Class 8	Class: Pinot Noir Previous			Judges: Frank Butera, Christina Kaigg			
Class 8	1	Frank DiStefano	Pinot Noir	2021	12		subtle a bit medicinal drying tannins this wine is advanced for age need to review wine making. Chalk and clay. Spearmint black cherry. Terracotta pots playdough strawberry and cherry elements med- body overwhelming oak on the palate.
Class 8	2	Terence Norwood	Pinot Noir	2018	11		browning wine VA wet card board needs wine attention this wine had some lovely fruit if the wine making was better maintained it would have long life.
Class 8	3	Alan Bremner	Pinot Noir	2021	14.5		bacon smokey meats spritz raspberry cola fruit carries finish is sweet and simple
Class 8	4	Richard Martignetti	Pinot Noir	2021	13.5		caramel oak pencil shaving oak ships oak over fruit fuller hot and rounded style over ripe fruit jammy. Really dominant oak. Confectious red fruit overwhelmingly compote-like and sweet. Lacking balance.
Class 8	5	Alan Bremner	Pinot Noir	2019	12.5		spritzzy green finish VA/Brett need to watch fruit and wine making process sour fruit finish drying tannin. A little leafy. Quite a vegetal approach some crunchy red fruit elements lingering siltiness.

Class 1	JN	EXHIBITOR	EXHIBIT	VINTAGE	SCORE	MEDAL	Judge's Comment
Class 8	6	Geoff & Kay Rowe	Pinot Noir	2019	12		VA hints of browning oxidised canned corn - need to be careful with fruit and wine handling. green stems green herbs stems over wine bright acid redskin confectionary vanilla oak over
Class 8	7	Russell and Petrea Sav	Pinot Noir	2021	15.5	Bronze	wine.
Class 8	8	Bittern By The Grape	Pinot Noir	2020	17	Silver	spice wild strawberry dried stems earthy mushroom balanced good length
Class 8	9	Bittern By The Grape	Pinot Noir	2021	14.5		nose lacks fruit for a 21 subtle nose rose petal dried spice hint of cloves hints of red fruit finish advanced. Tomato seed again some peppery characters acid is refreshing but overall profile is warm and a little overdone.
Class 8	10	Barry Clarke	Pinot Noir Geelong	2021	14		stems tomato leaves spearmint masking fruit sweet red fruit finish need watch Residual sugar levels during ferment eafy mushroom gill and silt. Greenhouse floor again tomato leaf crunchy red fruit somewhat vegetal - green bean aromatics.
Class 8	11	Brett Gatt	Pinot Noir	2020	12		browning oxidised bruised red apple sweet fruit finish wine needs to be watched to confirm dryness after ferment
Class 8	12	Mepunga Wine	Pinot Noir Henty	2021	13.5		dried spice stems campari orange rind fruit carries balanced finishes a bit short and sweet
Class 8	13	Terence Norwood	Pinot Noir	2019	16	Bronze	subtle a bit tied wine red current dried herbs dry red wine a bit simple. Acidity is bright and fresh quite simple.
Class 8	14	Barry Clarke	Pinot Noir	2019	12		green fruit shaded green stems tomato leaves grippy acid slightly hot finish grippy tannins. watch fruit stem balance Strips the palate despite a lot of black fruit and cherry skin. Not quite as fresh as I would expect for 2019.
Class 8	15	Terence Norwood	Pinot Noir	2017	15.5	Bronze	spice and cloves some cellar dankness under ripe shaded fruit savoury style This had potential to be an incredibly strong wine in this line up.
Class 8	16	Terence Norwood	Pinot Noir	2016	13		VA vinegar-like sweet Chinese spice sweet fruit finish
Class 8	17	Terence Norwood	Pinot Noir	2020	15.5	Bronze	light color brown tinge light orange peel raspberry nuts & cream VA lift old oak a bit dank and simple sweet finish. Some strawberry leaf and blackcurrant elements a warmer expression but soft acid and soft tannins overall keeps everything on the same level
Class 8	18	Terence Norwood	Pinot Noir Cuvee 2	2021	14		pencil shaving (chips) oak over fruit lacks fruit aromatics for young wine campari spice rose petal orange peel Vanilla and peppermint elements cherry acid is fresh mid palate is juicy tannins are quite fine and vanillin oak tends to dominate the finish.
Class 8	19	Frank DiStefano	Pinot Noir	2019	12		subtle fruit wet dog wet cardboard lacks fruit and varietal drying tannins finish has brett as does tannin profile which cuts the palate short.
Class 8	20	Steve Brown	Pinot Noir M	2020	12		green herbs VA oxidised spearmint drying tannins shaded fruit
Class 8	21	Terence Norwood	Pinot Noir Cuvee 1	2021	17	Silver	subtle spice and cloves dried herbs a bit advanced for '21 green/shaded fruit drying tannins a bit simple
Class 8	22	Geoff & Kay Rowe	Pinot Noir	2018	12		green nose VA browning canned corn this wine may not recover.
Class 8	23	Terence Norwood	Pinot Noir Cuvee 1	2021	16	Bronze	subtle nose some strawberry dried herbs bright berries some spice balanced but simple quite refereshing lots of phenolics and oak in the tannin structure dominates the fruit profile a little.
Class 8	24	Nathan Ueda	Pinot Noir	2019	11		light color browning oxidised elements and some brett sweet finish
Class 9							
Class 9	Class: All Blended Reds Current			Judges: Jenny Polack, Elita Vezis			
Class 9	1	Richmoore Wines	Shiraz Cabernet Sauvignon B	2022	15.5	Bronze	Deep pink in colour. Fruit is a touch tutti fruity in character. Simple fruit on the palate with the confectionary character following through from the nose. Medium to long persistence.

Class 1	JN	EXHIBITOR	EXHIBIT	VINTAGE	SCORE	MEDAL	Judge's Comment
Class 9	2	Frank DiStefano	Shiraz Grenache Mataro	2022	17	Silver	Medium purple with a light spritz. Light intensity with undefined red fruit. Palate has some lovely ripe fruit in the middle palate with a confectionary character adding complexity not marring it. Cleansing balanced acid. Soft tannins. Medium to long persistence.
Class 9	3	Terence Norwood	Shiraz Merlot	2022	11		Pale intensity with slight ruby hues. VA is marring the nose. Residual sugar on the palate covering over the light fruit that is there. Little persistence. Winemaking needs some attention to ensure a lack of stuck ferments.
Class 9	4	Joe Landro & Justin O'	Shiraz Cabernet Sauvignon	2022	15		Deep pink in colour. Simple ripe black fruit. Palate has cleansing acid and light tannins with simple fresh fruit. Medium finish.
Class 9	5	Carmelo Guastella	Shiraz Mataro Grenache	2022	16	Bronze	Deep purple in colour. Slightly closed nose with a chocolate and dark plum character. Palate has some red and black fruit with bright acid and light tannins. Acid is maybe a touch too bright but it does hold onto the fruit giving persistence.
Class 9	6	Chateau Montmorenc	Cabernet Sauvignon Shiraz	2022	15.5	Bronze	Deep purple in colour. Confectionary nose - blueberries and a lantana note. The same fruit profile is on the palate. Acid is quite high but not harsh. Light to medium bodied with medium persistence. Bitterness coming through on the finish and lacking integration.
Class 9	7	Richmoore Wines	Shiraz Cabernet Sauvignon A	2022	14.5		Medium purple in colour. Confectionary - raspberry lollies on the nose. Palate has a similar fruit profile and is quite simple. Acid is very bright and picks up the wine. Long simple finish.
Class 9	8	Marc Venturini	Shiraz Mataro	2022	14.5		Pale ruby in colour. Very light nose. nose. Palate has the VA brightening up not marring the palate. Medium persistence. Very simple and residual sugar.
Class 9	9	Rino Ballerini	Shiraz Durif	2022	16.5	Bronze	Medium purple in colour. Dark rustic fruit on the nose - Durif is showing through. Acid is quite high which adds a brightness to the wine and lightens up the palate but is a little too dominant. Attractive drinking with light tannins.
Class 9	10	Mario Fantin	Cabernet Sauvignon Merlot	2022	15.5	Bronze	Medium ruby colour. An aged or dead fruit nose but cooked fruit on second pour. Palate has light tannins but a bright acid. Fresher fruit on the palate than the nose suggests with some residual sugar. Medium persistence.
Class 9	11	Phil Blight	Shiraz Mataro	2022	14.5		Pale ruby with purple hints. Juicy tutti fruity fruit with meaty characters on the nose. Dry with a bright and cleansing acid which is holding onto the fruit - giving a long finish. Simple fruit very attractive drinking now. When re-poured the spritz is overly obtrusive.
Class 10							
Class 10	Class: All Blended Reds Previous			Judges: Luca Barbon, Isabelle Agnes			
Class 10	1	Terence Norwood	Cabernet Sauvignon Merlot	2017	15.5	Bronze	Blackcurrant meaty on the nose. Well integrated oak. Savoury with a not long enough finish.
Class 10	2	Lee Picasso	Shiraz Cabernet Sauvignon	2016	15		Forward fruit with concentrated oak and dark cherry aromas. Lack finesse on the nose. Tannins need to be smoother.
Class 10	3	Rino Ballerini	Shiraz Cabernet Sauvignon	2021	19	Gold	Blackcurrant eucalyptus black cherry aromas are dominant in this uplifted wine. Savoury flavour with fine tannins and balanced acidity.
Class 10	4	Joe Landro & Justin O'	Shiraz Cabernet Sauvignon	2021	14.5		Stew fruit with dusty aromas. Not integration between oak and variety compounds.14.5
Class 10	5	Rino Ballerini	Sangiovese Shiraz Cabernet Sauvignon	2018	14.5		Chalky and smoky aromas. Oak overwhelming the fruit. Uneven palate profile with high acidity. Juicy and red cherry aromas minty characters with toasty notes. Soft palate with integrated
Class 10	6	Rino Ballerini	Merlot Shiraz	2021	16	Bronze	tannins and seductive acidity.
Class 10	7	Rino Ballerini	Sangiovese Cabernet Sauvignon	2018	15.5	Bronze	Forward wine with ripe black fruit cherry and olive notes. Enyojanle now
Class 10	8	Frank DiStefano	Shiraz Grenache Mataro	2021	16	Bronze	Concentrated red fruit with liquorice and toasty notes. Slightly grippy tannins. Needs time
Class 10	9	Mario Fantin	Cabernet Sauvignon Merlot	2021	15		Eucalyptus but with a bretty finish. Dry
Class 10	10	Iannantuono Achilleo	Shiraz Merlot	2021	16.5	Bronze	High concentration of black fruit with lack of elegance on the nose. Extracted tannins with good oak management.

Class 1	JN	EXHIBITOR	EXHIBIT	VINTAGE	SCORE	MEDAL	Judge's Comment
Class 10	11	Joe Landro	Cabernet Sauvignon Shiraz	2021	13.5		Stew fruit with reductive note. Dry finish. Manage fermentation with open pump over to facilitate aeration.
Class 10	12	Gavin Pennell	Touriga Shiraz	2020	17	Silver	Savoury meaty with peppery notes. Rich on the palate with fine tannins despite the time would help to soft them up.
Class 10	13	Bill Bussau	Shiraz Cabernet Sauvignon Merlot	2020	13		Earthy and simple wine with dry and short finish. Need to be looked after during fermentation.
Class 10	14	Rino Ballerini	Sangiovese Cabernet Sauvignon Merlot	2018	18	Silver	Black cherry and black currant mixed with oaky and meaty characters. Savouriness well balanced with tannins and fruit compound.
Class 10	15	Stuart Baber	Shiraz Mataro	2021	15.5	Bronze	Forward wine with inky notes. Mid length palate with no complexity.
Class 10	16	Steven Ney	Shiraz Cabernet Sauvignon	2018	12		Bretty barnyard with dry finish. Clean barrels with steam and sanitise winery equipment.
Class 10	17	Rino Ballerini	Cabernet Sauvignon Chambourcin	2021	15		Green character with mushroom notes. Soft palate with short finish.
Class 10	18	DaMcDiPa Wine Coop	Shiraz Cabernet Sauvignon	2021	17	Silver	Chocolate black pepper herbs. Layered fruity and oaky nose. Smooth palate with integrated tannins. Medium acidity.
Class 10	19	Anthony Papalia	Cabernet Sauvignon Shiraz	2021	12		Bretty oxydated. Dry and dusty finish. Clean wine barrels with steam and sanitise equipment.
Class 10	20	Anne Shea	Sagrantino Lagrein	2020	12		Sweaty wine with high acidity. VA high. Not balance on the palate.
Class 10	21	Marc Venturini	Chambourcin Mataro	2021	13		Not elegant short on the palate with dusty aromas.
Class 10	22	Rino Ballerini	Cabernet Sauvignon Shiraz	2021	16	Bronze	The wine show black cherry and currant with peppery nuance. Bright with good acidity. Short on the mid palate with tannins that need time.
Class 10	23	Terence Norwood	Cabernet Sauvignon Merlot	2018	18.5	Gold	Blackcurrant eucalyptus and leafy compounds. Smooth palate with toasty and black fruit flavours. Well tannin integration.
Class 10	24	Richmoore Wines	Shiraz Cabernet Sauvignon	2020	16	Bronze	Juicy vibrant. Fresh fruit with nice structure. Simple but elegant
Class 10	25	Marc Venturini	Merlot Chambourcin	2020	10		Corked.
Class 10	26	Steven Ney	Cabernet Sauvignon Merlot	2016	13		Meaty savoury and slightly bretty on the nose. Savoury finish with not tannic support.
Class 10	27	Harridge Family	Cabernet Sauvignon Uva Di Troia	2021	16.5	Bronze	Dark plum black cherry. Good fruit concentration with tannins that need time.
Class 10	28	Terence Norwood	Shiraz Merlot	2019	13		Slightly high VA with some dusty notes. Simple wine.
Class 10	29	Anthony Rechichi Don	Grenache Mataro	2021	15		Peppery nose with red fruit. Lack of freshness.
Class 10	30	Anthony Papalia	Cabernet Sauvignon Shiraz	2020	13		Bretty with sweaty nose. Dry finish. Steam cleaning barrels and sanitise winery equipment.
Class 10	31	Richmoore Wines	Shiraz Cabernet Sauvignon	2021	15.5	Bronze	Concentration of black cherry and blackcurrant. Toasty notes. Lack complexity
Class 11							
Class 11	Class: Less Common Varieties Previous			Judges: Frank Butera, Christina Kaigg			
Class 11	1	Danny Cappellani	Uva Di Troia Rossa Di Troia	2021	16	Bronze	Light crimson clean fresh berried nose with cherry and raspberry hints of earthiness. The medium bodied palate has flavours of brambly fruit and is framed with dense chewy tannin. As such a good food wine as at present the structure overpowers the flavour. Well handled oak.
Class 11	2	Bruce Black	Uva Di Troia B	2021	14.5		Medium crimson. The nose is lifted with dark cherry and fresh raspberry. Strawberry flavours emerge on the palate. Well integrated tannin and acidity makes for an approachable wine.
Class 11	3	Bittern By The Grape	Aglianico	2015	14		Tending garnet. Muted nose gives walnut and other mature characters. The palate gives subtle rhubarb dark cherry earth and nuttiness. The wine is developed but has lost of freshness and now is too mature.
Class 11	4	Steven Ney	Mourvèdre	2019	12		Crimson. Nose is sappy/underbrush a tad farmyard. Palate is medium-bodied bringing blackberries and violets and framed by fine grained tannin. With the well-handled structure this is an appealing Mourvedre.
Class 11	5	Bittern By The Grape	Durif Cool Climate A	2020	15		Dark crimson. Dried maraschino cherry plum and brandied character. Juicy and forward with plum and vanilla. Lacking in the complexity and structure for a higher score.

Class 1	JN	EXHIBITOR	EXHIBIT	VINTAGE	SCORE	MEDAL	Judge's Comment
Class 11	6	Bill Bussau	Sagrantino	2016	16	Bronze	Deep Crimson. Brooding leathery nose. Flavours of coffee and treacle dried fruits. Powerful wine bracing tannin. Standing up to time and getting ready to drink. Traditional style still a baby.
Class 11	7	Peter Enness	Durif	2021	14.5		Dark crimson. Mulberry and plum on the nose. Jubey fruits on the palate with hints of balsamic and spice. Forward and full but lacking finesse.
Class 11	8	Paul Finn	Sagrantino	2016	15		Dark crimson. Blackberry compote on the nose. Black tea and dried fruits on the palate. Intense wine with its wall of tannin just starting to fall. Traditional style built for the long haul.
Class 11	9	Bittern By The Grape	Durif Cool Climate	2021	14		Dark crimson. Port-soaked plums jubey and a little confectioned on the nose. Sap cola sarsparilla flavours dominate. Full juicy but lacking finesse.
Class 11	10	Mark O'Connor	Durif	2021	16	Bronze	Dark crimson. Oaky nose. Spice fresh and dried damson plum port licorice and chocolate on the palate. Has some freshness to balance the ripe full-throttle take of the variety. Very long.
Class 11	11	Bruce Black	Sagrantino	2017	17	Silver	Deep crimson garnet edges. Nose is savoury with olive tapenade and spice. Palate is chocolatey with coffee and treacle notes and a lingering burnt fig character. Long and intense tannin is now integrating. Showing really well.
Class 11	12	Mario Fantin & John C Lagrein		2020	13.5		Dark crimson. Dark brooding nose with dark cherry and a little mushroom. Palate has attractive dark berry flavour but falls short. Is a little two dimensional. Try for more shape and complexity.
Class 11	13	Danny Cappellani	Aglianico	2018	15		Medium crimson. Foresty smoky nose with dusty oak coming through. Juicy raspberry and cherry on the mid-palate keeps the wine bouyant though more structure wanted from the variety.
Class 11	14	Mario Fantin & John C Aglianico		2019	17	Silver	Medium crimson. Damsen plum and licorice on the enticing nose. Medium bodied and complexity palate has flavours of rhubarb gamey plum earth and licorice. Varietal and drinking very well now. The acidity and tannin are well integrated and the length is commendable.
Class 11	15	Zenon Kolacz	Sagrantino BIN 1	2020	16	Bronze	Ruby. Fresh raspberry and florals. A refreshing lighter take on the variety. Medium bodied it shows restraint in its approach making for modern juicier Sagrantino. Fresh berried flavours hints of smoky tobacco make for a thoroughly delicious wine.
Class 11	16	Bittern By The Grape	Sangiovese	2015	15		Bricky garnet. Nose has cherry and dustiness hints of leather. It opens up in the glass. The palate is still highly structured for its age with all that dense chewy tannin and fruit flavours are tending towards muted. There are still sour cherry and dried herb flavours but was at its prime a few years ago.
Class 11	17	Bittern By The Grape	Nebbiolo	2012	13.5		Bricky in colour. Muted nose with aromas of mushroom and fresh turned earth. The palate is tasting a bit tired thinning out and lacking delineation. Though the variety's tannin has integrated the high acidity is left without body or fruit flavour to match.
Class 11	18	Bittern By The Grape	Durif Cool Climate F	2020	16	Bronze	Dark crimson. Brooding nose blackberry herbal and aniseed aromas. Slight heavyhandedness on oak. Full-bodied palate has fresh blue fruits baking spices dried herb. A powerful wine that is held in check.
Class 11	19	Steven Ney	Chambourcin	2019	10		Impenetrable black. Brett aromas and flavours completely mask the character of the wine.
Class 11	20	Gavin Pennell	Malbec	2020	14.5		Dark ruby. Pronounced deep nose of plums and licorice though showing a bit too much cedary oak. Full bodied and forward palate the wine is flavoursome with plum blackberries and spicy aniseed. At the moment tasting too much like a shiraz. Pull it back a tad?

Class 1	JN	EXHIBITOR	EXHIBIT	VINTAGE	SCORE	MEDAL	Judge's Comment
Class 11	21	Bruce Black	Uva Di Troia G	2021	14.5		Medium crimson. Fresh summer berries and vanilla on the nose. Strawberry and berried flavours sit on a palate with fine grain tannin. While the tannin is well handled the fruit flavours of the palate are masked by oak. Less oak less time on oak allows the fruit to be heroed.
Class 11	22	Harridge Family	Lagrein	2020	15.5	Bronze	Crimson. Nose is driven by violets and blue fruits. Palate is light bodied and delicate. Framed by fine-grained tannin with fresh clean acidity there are flavours of wild berries alpine herb and white pepper. A delicate refreshing wine.
Class 11	23	Paul Finn	Durif	2020	14		Crimson. Dark brambly fruit soaked in brandy. Raisoned Christmas cake flavours. Big bold wine. Too hot.
Class 11	24	Rino Ballerini	Sangiovese	2016	16	Bronze	Brick crimson. Musk red fruits and a little dried herb on the nose. Bouyant with acidity but with a lovely mouthfeel the wine presents delightfully youthful for its age still awash with fresh berry flavour though the tannic structure has melded seamlessly into the wine.
Class 11	25	Glen Van Neuren	Sagrantino	2020	15		Deep crimson. Lifted nose with pomegranate rhubarb and confected raspberry. A new world style with red fruit and cherry cola flavours allowed to have the spotlight a second before the tannin creeps right up and reminds you the variety you're drinking. Acidity pokes out a tad.
Class 11	26	Fantin O'Callaghan Ne Nero D'Avola A		2017	15.5	Bronze	Medium crimson. Nose a bit muted with some berry flavour. Palate is light with some fresh berry flavour and a little Cola tang. Delicate now it is just heading towards the end of its drinking window.
Class 11	27	Fantin O'Callaghan Ne Nero D'Avola B		2017	15		Medium crimson. Perfumed nose of cherry pomegranate and red apple. Light wine silky texture. An attractive purity. Just past it.
Class 11	28	Richard Martignetti	Sagrantino	2021	15		Deep crimson. Slightly muted nose but a well handled palate. Driving tannin still prominent though it won't be long until it plays second fiddle carrying flavours of raspberry dried herb and coffee. A long treacly finish. Still too young to drink.
Class 11	29	Paul Finn	Sagrantino	2021	14		Deep crimson. Burnt rubber on the nose. Choking tannin still hiding the flavour. Needs a lot of time.
Class 11	30	Rino Ballerini	Sangiovese	2018	17.5	Silver	Crimson. Lovely lifted perfumed nose just showing the hallmarks of development with a little dusty leather. On the palate flavours of sour cherry red apple but savoury notes emerging of black tea and dried herbs. Fine tannin and fresh acid all in check. A wine with real presence would pair well with food and drinking superbly now.
Class 11	31	Steven Ney	Tempranillo	2019	10		Dark crimson. Brett aromas mask the wine. Fruit flavour stripped.
Class 11	32	Bittern By The Grape	Petite Sirah Cool Climate	2014	18.5	Gold	Dark crimson. Delicate nose giving off gravelly minerality blueberry compote and spice. The palate is well integrated and well served by its bottle age. Full-bodied and concentrated. Tannin is fine framing the palate of dried red fruits dark plums pomegranate fresh tilled earth. Complex and fine tuned. Lovely lingering finish. A wine of real presence.
Class 11	33	Bittern By The Grape	Tempranillo	2014	12		Dark crimson. Muted nose. Wine lacks freshness. Too tired.
Class 11	34	Steven Ney	Grenache	2017	13		Light garnet. Hoping to smell more raspberry freshness but nose is now dominated by oak. Wine tastes smoky and spicy thinning out and lacks varietal character. Tone back the oak use and perhaps drink younger?
Class 11	35	Con Ballis	Tempranillo	2019	13.5		Dark crimson. Brooding nose with aromas of olive and baking spices. Savoury palate of olive tapenade dark chocolate and pepper. Too savoury and too heavy on oak. Dial it back and seek a bit more freshness.
Class 11	36	Steven Ney	Mataro	2017	19	Gold	Crimson with garnet inflections. Gamey and smoky nose. Age has served this wine well. Beautifully textured it is showing its best with flavours of brambly berries plum bacon and aniseed. The wine soars to finish layering on extra spice and dried fruits.

Class 1	JN	EXHIBITOR	EXHIBIT	VINTAGE	SCORE	MEDAL	Judge's Comment
Class 11	37	Bruce Black	Sangiovese	2019	17	Silver	Vibrant crimson. Dark cherry and herbal nose. The palate has energy and freshness showing cherry spice and minerality plus that same herbal dark tea note of the nose. The wine has length and shows great balance between fruit/tannin/acidity. Drinking well and will age.
Class 11	38	Con Ballis	Sangiovese	2021	15		Light ruby. Cherry cola nose. Light bodied juicy cherry nouveau style. Despite the easy breezy almost chilled red approach it's hard to get past the sour tang of the variety which lingers on the finish. Props for a unique take.
Class 11	39	Richard Webb	Lagrein	2019	16	Bronze	Dark crimson. Dark cherry blueberry and violet on the nose. Well balanced wine it has a lovely mouthfeel. Fresh berried flavour with hints of mushroom there is also a subtle smokiness lingering on the finish which adds sophistication. Sediment starting to appear.
Class 11	40	Graham Scott	Sagrantino	2021	10		Cloudy. Vegetal nose. Oxidative characters on the palate. Not reminiscent of the variety.
Class 11	41	Marc Venturini	Chambourcin	2019	13		Deep crimson. Raisiny mulberry aromas. Palate is dark fruited but short.
Class 11	42	Rino Ballerini	Moscato Wine Red	2021	12		Deep crimson. Fresh raspberry and floral nose. Medium sweet light body with raisony flavours. Drying tannin is left as the overt impression. Less extraction will result in less tannin and colour. This may make this a little more approachable and a better pairer with food.
Class 11	43	Libby Hatzimichalis	Durif	2021	15		Crimson. Blackberry sappy nose. Chocolatey dried fruits. Forward and full.
Class 11	44	Bittern By The Grape	Durif Cool Climate	2020	15		Crimson. Blackberry on the nose. Palate has peppery spicy edge to its otherwise full ripe brambly fruit palate. Slightly less varietal in the lineup of durifs.
Class 11	45	Zenon Kolacz	Sagrantino BIN 0	2020	14		Ruby. A bit shy on the nose. Palate is poised with red fruit flavours but still a very structural wine. Needs time to show itself.
Class 11	46	Bill Bussau	Sagrantino No 2	2020	13.5		Dark ruby. Dark cherry on the nose. Fresh berry-driven palate. Juicy and approachable but a little confected.
Class 11	47	Bill Bussau	Sagrantino	2020	15		Dark ruby. Dark cherry on the nose. Raspberry-driven palate with hints of dried herb. Tannin held in check. A little straightforward.
Class 11	48	Danny Cappellani	Sagrantino	2016	15		Deep crimson. Pronounced pot-pourri eucalyptus fresh tilled earth on the nose. The wine is approachable now bringing subtle fruit and more prominent herbal flavours that tend just a little too savoury. Needs a little more complexity of fruit for a higher score.
Class 12							
Class 12		Class: Less Common Varieties Current			Judges: Frank Butera, Christina Kaigg		
Class 12	1	Gavin Pennell	Montepulciano	2022	14.5		subtle nose lacks aromatics some old barrel or cellar dankness mid weight palate drying tannins to finish advanced for a young wine. A little hot some meaty tannin. Fine.
Class 12	2	Graham Scott	Lambrusco Maestri	2022	16	Bronze	ruby red fruit dark plums stewed fruit good red fruit acid good length good wine structure tannins drying
Class 12	3	Danny Cappellani	Barbera	2022	15.5	Bronze	pine cone reductive strawberry sweet/sour shaded fruit green fresh herbs some oak sweetness over powering the wine needs more balance to centre needs more balance to express fruit
Class 12	4	Phil Blight	Barbera 1	2022	14		bright red strawberry pomegranate dried herbs and spice broad palate rounded fruit fuller sweet finish. some secondary evident. Med- body crunchy good acidity but lacks complexity and middle palate.
Class 12	5	Paul Finn	Lambrusco Maestri B	2022	11		leathery earthy dried grassiness brett/tca or similar aromatics some red fruit underneath unable to support the faults sweet unbalanced finish. Elements of vinegar and brett. Also TCA.
Class 12	6	Joe Miot	Grenache	2022	12		oxidised browning bruised fruit consider blending out dry finish
Class 12	7	Phil Blight	Barbera 2	2022	13		bright strawberry green tinge barny earthy rounded sweet fruit singular palate is quite tight and lean
Class 12	8	Con Ballis	Sangiovese	2022	1		no wine entered

Class 1	JN	EXHIBITOR	EXHIBIT	VINTAGE	SCORE	MEDAL	Judge's Comment
Class 12	9	Danny Cappellani	Lambrusco Maestri	2022	13		ruby spritz light body full palate caramel oak over fruit pencil shaving soft rounded finish sweet/hot finish
Class 12	10	Mario Fantin	Muscat	2022	1		Oxidated, colour orange, lack of elegance
Class 12	11	Joe Landro	Tempranillo	2022	14		green beans aromatics canned mushrooms VA? sour finish wine making techniques to be reviewed. Potentially a little brett sneaking in here. Some meaty elements chewy structure need to revisit.
Class 12	12	Phil Blight	Lambrusco Maestri 1	2022	15		dark red fruit ripe strawberry acid cherry ripe acid follows good length lacks some mid palate finish a bit hot
Class 12	13	Marc Venturini	Grenache	2022	14		vibrant green tinges eucalyptus lemon confectionary sweet fruit (baked sweet bread) finish mushroom silt. A little dank peppermint again bourbon elements
Class 12	14	Paul Finn	Lambrusco Maestri A	2022	12		subtle aromatics plum acid hint of barrel or cellar dankness masking the fruit fuller style grippy tannins finishes short. Evidence of TCA. Blackberry compote sweet black fruit a little medicinal
Class 12	15	Rino Ballerini	Durif Cool Climate	2022	14		ruby pencil shaving oak dark red fruit caramel oak (heavy) edge fruit masked simple finish. really strong coconut and stripping american oak here. Out of balance.
Class 12	16	Phil Blight	Mataro	2022	16	Bronze	light body light red fruit subtle aromatics light strawberry bright acid good length balanced wine good length
Class 12	17	Phil Blight	Lambrusco Maestri 2	2022	16	Bronze	inky red subtle red fruit aromatics slippery tannins rounded fruit not sweet lusher red fruit good length on the finish good balance
Class 12	18	Steve Brown	Durif	2022	15.5	Bronze	subtle red fruit a bit closed light pomegranate light strawberry oak dusting pencil shaving ruby fruit finishes short
Class 12	19	Con Ballis	Tempranillo	2022	17	Silver	balanced fruit slight confectionary lively black current red fruits lively black fruit acid has some spice Stewed black fruit dried fig varietal chewy tannin. Fruit weight and tannins are balanced not unpleasant. A little rustic in approach
Class 13							
Class 13	Class: Rose Any Variety			Judges: Sierra Reed, Hannah Day			
Class 13	1	Joe Landro	Merlot	2021	13		Vegetal and flinty on the nose bit thin on the palate would have picked a portion a touch riper and a portion a bit less ripe and pressed hard together if the site allows for that so you could have more plushness in the mid palate the balance of acid alcohol and fruit let the shape of the wine down resulting in something not so delicious.
Class 13	2	Frank DiStefano	Pinot Noir	2022	10		Sherry like aromatics due to oxidation in the wine adding sulphur early on to the fruit and the finished ferment could have prevented this check your seals while ageing the wine.
Class 13	3	Richard Martignetti	Shiraz	2022	16	Bronze	Hot on the nose making it hard for the aromas to come through nice tannin and acid interplay but I would have liked more weight to support the intensity of the Shiraziness in this rose. overall there is drinkability there.
Class 13	4	Tim Donegan	Shiraz	2022	18	Silver	Nice familiar rosé nose that transitions into the palate well yum doesn't read as Shiraz other than in its heat nice sweetness and acidity pick slightly earlier so the wine is less hot and it would be perfect!
Class 13	5	Eunonyhareenyha Wui	Tempranillo	2022	15		Pretty nose sweetness that is really throwing the palate off stuck or intentional? short menthol finish that is not delicious get gum leaves out ferment to fully dry pick a tad earlier and this could be really pretty.
Class 13	6	Mepunga Wine	Pinot Noir Henty	2021	13		Reductive on the nose making it hard to find the pleasure in the wine interesting but the flintiness has transitioned into the palate and dominates the wine in a bad way air is your friend in mid ferment you could pump over the must when you start to see that struck match and it would help.

Class 1	JN	EXHIBITOR	EXHIBIT	VINTAGE	SCORE	MEDAL	Judge's Comment
Class 13	7	Joe Landro	Tempranillo	2022	10		Slightly volatile on the nose that follows through the wine and tastes like vinegar sulphur is your friend and make sure you closures while ageing the wine are secure.
Class 13	8	Harridge Family	Cabernet Sauvignon	2022	16	Bronze	Crazy perfume nose that almost smells like an aromatic white wine looks like Viognier the aromatics are so distracting and the wine just doesn't look like rosé.
Class 13	9	Libby Hatzimichalis	Shiraz	2022	15		Charming nose tad too much acid added? short and a bit lacking but there is drinkability there.
Class 13	10	Glen Van Neuren	Shiraz	2022	10		Sherry like on the nose oxidised the added acid didn't save the wine in the end from the sherry nature sulphur early at fruit and finished ferment stage.
Class 13	11	Rino Ballerini	Moscato	2021	14		Smells true to Moscato but not rosé like at all sprizy and so far from rosé framework interesting though and does have some fun factor.
Class 13	12	Mario Fantin	Shiraz	2022	13		Cured meat aromas would love a little more joy in the wine and playfulness sourness that isn't pleasing on the palate not balanced and hot finish pick earlier.
Class 13	13	Mepunga Wine	Pinot Noir	2022	16	Bronze	Table red or rosé? this wine is delicious and has great acid and is super pretty sadly I cant give this wine the attention and score it deserves because it should have been submitted as a Pinot Noir red wine and it would have got a gold with rosé it's important to remember that if it walks like a duck and quacks like a duck then it is a duck. This wine is special and memorable in a great way but not as rosé.
Class 13	14	Harridge Family	Muscat	2022	11		Dusty nose that is slightly throwing me off super thin and lacking just not loving Muscat in the for of rosé.
Class 13	15	Alex Carter	Shiraz	2022	19	Gold	Quintessential nose nice palate weight and flavours bit hot on the finish nice plushness and joy to the wine great drinkability.
Class 13	16	Brett Gatt	Tempranillo	2021	11		Cream corn nose touch too ripe sweet on the palate with a weird lactic after taste which is making the wine very unbalanced pick earlier and add some acid at juice stage to freshen it up.
Class 13	17	Fantin O'Callaghan Ne	Shiraz	2022	11		Metallic nose sour and short on the palate and hot at the finish making the wine short get out the gum leaves from the fruit bins before you press.
Class 13	18	Matt Allen	Shiraz	2022	13		Slightly reductive on the nose and on the palate bit green maybe de-stem before pressing? acid saline and heat on the wine throw it out of balance.
Class 13	19	Barry Clarke	Pinot Gris	2022	15		Skin contact Pinot Gris or hard pressed Gris with colour is still Gris I feel this wine should have been in the aromatic white bracket and it would shine more just because it's pink doesn't mean its rosé. its yum but just so far from rosé.
Class 13	20	Pero Treneski	Grenache	2022	10		Wanted to be pulled in by the aromatics that I know Grenache has to offer rosé but it was a bit muted plastic like flavours on the palate that could come from a ferment issue vinegar like acidity and some oxidised characters sulphur is your friend here.
Class 20							
Class 20		Class: Riesling Traminer Pinto Gris			Judges: Sierra Reed, Hannah Day		
Class 20	1	Tim Donegan	Riesling	2022	13		Slightly muted nose plastic chemical stressed yeast during the end of the ferment usually results in these aromas acid medium and favours the wine slight metallic finish bit thin would like more fruit power and palate weight.
Class 20	2	Peter Enness	Riesling	2022	17	Silver	Nice tropical nose good minerality nice grip in the mid palate slightly bitter finish from too much extract that dries the wine out and leave the palate parched nice drinkability and good shape few more grams of rs and this wine would be in the zone.
Class 20	3	Rino Ballerini	Pinot Gris	2021	19	Gold	Nice apple skin aromas that are very true to the variety glycerol shape slightly short on the finish but the florals in the wine linger and save the wine where the fruit drops out on the back palate all around solid and yum would have like a tad more ripeness.19

Class 1	JN	EXHIBITOR	EXHIBIT	VINTAGE	SCORE	MEDAL	Judge's Comment
Class 20	4	Barry Clarke	Pinot Gris	2022	13		Pong nose bit reductive and cabbage like aromas sweet/sour VA issue? the slight issues in this wine are sadly tapering the fruit from coming through nice acid and phenolics overall a bit awkward but I see the potential of the fruit.
Class 20	5	Glen Fortune	Riesling	2022	10		Fly spray aromas that make the wine smell almost herbal like firm acid Keifir like on the nose and palate that gives a sourness to the wine in an unfavourable way few faults here that just let the wine down.
Class 20	6	Tim Donegan	Riesling Skin Contact	2022	16	Bronze	Floral nose that is pretty slightly steely on the palate giving it a metallic finish thin but nice drinkability good acidity slightly bitter and green but I would order a glass.
Class 20	7	Jodi Vermaas	Riesling	2022	19	Gold	Very aromatic and leaping from the glass not totally smelling varietal though nice palate shape balanced acidity good phenolics nice purity bit artificial but still delicious would order a bottle.
Class 20	8	Barry Clarke	Pinot Gris	2020	13		Slightly eggy on the nose yeast needed to be a bit more happy reduction is pushing the fruit out of the wine and scalping it bit nice acid bit watery and thin menthol finish acid seems to be the thing holding this wine together would love more shape on this wine.
Class 21							
Class 21	Class: Chardonnay Current			Judges: Frank Butera, Christina Kaigg			
Class 21	1	Richmoore Wines	Chardonnay	2022	1		no wine supplied
Class 21	2	Antonio Ballassone	Chardonnay	2022	12		bruised ripe fruit watch fruit wine handling lacks aromatics for young wine oxidative brown.
Class 22							
Class 22	Class: Chardonnay Previous			Judges: Frank Butera, Christina Kaigg			
Class 22	1	Richmoore Wines	Chardonnay	2020	14.5		lacks aromatics needs better fruit wine handling balanced palate hints of oxidation. broad palate needs acid control. Finish shows evidence of lees contact pleasant chewy character. Acidity and oak influence
Class 22	2	Terence Norwood	Chardonnay	2021	15.5	Bronze	fruit is masked with packaging or chemicals lacks aromatics watch fruit/wine handling balanced palate needs more aromatic control.
Class 22	3	Terence Norwood	Chardonnay	2018	14		golden yellow slightly oxidized showing some age balanced wine full body control picking date needs finer acid.Hay. Bruised apple and somewhat phenolic quite nutty. Clearly some hard pressing has occurred and damaged the fruit profile. Sulphides evident with some reduction.
Class 22	4	Terence Norwood	Chardonnay	2020	17	Silver	slight flint white stone good fruit forward balanced needs an acid adjustment Toasted sesame (reductive elements) and struck match. Acid line is fine green apple quite pleasant finish of chewy nougat and pear skin. Phenolics in check with an overall lean fruit profile indicative of a cool site.
Class 22	5	Geoff & Kay Rowe	Chardonnay	2019	14.5		lemon some kiwi fruit fruit is masked too much fruit/wine handling balanced wine slight confectionary finish
Class 22	6	Terence Norwood	Chardonnay	2019	15.5	Bronze	fruit is masked broad palate slightly hot finish balanced dry white wine control fruit and oxidation. advanced. Evidence of toasted oak and red apple skin vibrant lemon zest. First impressions in the glass are strong subtle reductive . wine is bit hot. watch oak use
Class 22	7	Terence Norwood	Chardonnay MP	2019	18.5	Gold	flinty matchstick new oak? gravelly white stone good length and balance drive and some linger balanced good wine.
Class 22	8	Richmoore Wines	Chardonnay	2021	15		advanced bright and clear wine lacks mid palate broader fruit need to pick earlier or consider acid adjustment. leaner expression with a long finish. Not unpleasant but a little simple.

Class 1	JN	EXHIBITOR	EXHIBIT	VINTAGE	SCORE	MEDAL	Judge's Comment
Class 22	9	Gavin Pennell	Chardonnay	2021	15.5	Bronze	mandarin lemon lime sulphur on top of fruit (watch additions) flat palate needs an acid adjustment. Riper aromatics of apricot and yellow peach.
Class 22	10	Terence Norwood	Chardonnay	2017	18	Silver	good whack of new oak or chips sulfite flint good length a little hot finish lots of structure.
Class 22	11	DaMcDiPa wine co-op	Chardonnay	2021	14		fruit is masked over wine making a bit plastic aromatics. broad pallet advanced a bit flabby needs a bit more acid for balance.
Class 23							
Class 23	Class: Less Common White Varieties			Judges: Grant Scicluna, Peter Lowndes			
Class 23	1	Danny Cappellani	Malvasia Istria	2022	15		Pale lemon colour. Grapey sage and a little herbal on the nose. Light and breezy white. Apple gooseberry and citrus flavours dominate. There is a little bitterness on the finish but is otherwise a straightforward enjoyable wine.
Class 23	2	Rino Ballerini	Verdelho Cool Climate	2019	15.5	Bronze	Pale lemon colour. Fragrant dried herb potpourri and apple on the nose. Fresh bright style with a lovely tension. Palate has apple and white stonefruit flavours which linger well. Distinct spicy notes on the finish. A real treat.
Class 23	3	Mario Fantin & John C Arneis J		2022	17	Silver	Pale lemon. Golden apple on the nose honeysuckle. Medium bodied and with a lovely mouthfeel. Signature softness of acidity. Textural wine with white peach and nectarine flavours. With time in bottle that ooze of honey just appearing on the finish will come welcomingly forward more.
Class 23	4	Gavin Pennell	Viognier	2020	10		Very pale for a viognier. Spirity nose unbalanced oak. Not giving much else for fruit. Too dry. Fruit hidden. Simple dilute palate finishing short. Viognier needs more oomph of fruit flavour. Check on oak use and quality of fruit ripeness.
Class 23	5	Danny Cappellani	Gewürztraminer	2020	15		Pale lemon colour. Punchy and pronounced nose of lychees apple and kiwi - very varietal. Palate is dry not as full as the promise of the nose. Restrained too restrained even. A tangy bitter character lingers on the citrusy spicy finish.
Class 23	6	Bruce Black	Fiano	2022	16	Bronze	Pale lemon colour. Nose has some stonefruit aromas and almond. Palate has flavours of golden apple nectarines and a little lick of minerality. Acidity is poking out at this stage. Attractive now but this will show more complexity with time. Right now the wine seems a bit shy.
Class 23	7	Chateau Montmorenc	Arneis	2022	15.5	Bronze	Very pale lemon. Apple and pears on the nose. Palate has ripe citrus more apples with fresh florals. Acidity can be softer perhaps just needs more time. A drive and energy.
Class 23	8	Gavin Pennell	Vermentino	2020	16.5	Bronze	Pale gold. Lovely aroma. Pear minerality and something faintly oxidative on nose. A fresh take on the variety well handled. Acidity is well integrated finishes long with tree fruit flavours a little nettle and that trademark salty lick. Characterful and attractive wine though drinking well now.
Class 23	9	Mario Fantin & John C Arneis M		2022	15.5	Bronze	Pale lemon. Pretty and fragrant on the nose. The medium bodied palate shows flavours of golden delicious apple and peach. An Arneis unafraid to be flavoursome! Will appeal to many.
Class 23	10	Barry Clarke	Sauvignon Blanc	2022	14.5		Pale lemon. A not unpleasant fresh cut grass and herbal nose. Palate follows those flavours though brings apple and citrus tang too. A dry acidic style. While avoiding too much tropical flavour is welcome this wine has prominent acidity fruit flavours on the sour end that does not bring enough fruit flavour to match.
Class 23	11	Bittern By The Grape	Arneis	2021	10		Pale lemon. Cabbagey character on the nose is off-putting. The palate is dry with barely some pear flavour. Fermentation too hot? Finish too hot.

Class 1	JN	EXHIBITOR	EXHIBIT	VINTAGE	SCORE	MEDAL	Judge's Comment
Class 23	12	Graham Scott	Arneis	2022	18.5	Gold	Pale gold. Fragrant floral almond and stonefruits on the nose. The wine is medium bodied and so well balanced. Showing well already! Palate is rounded with purity energy and gives a generous complexity of flavour. Stonefruits almond citrus and tree fruit on the palate the wine also cleans up beautifully to a long classy finish.
Class 23	13	Danny Cappellani	Fiano	2022	14		Pale lemon. Punchy with blossoms chamomile entirely floral nose. A very fresh take on the variety quite different in the lineup. Palate is lifted and again floral - roses and lavender tending towards a little soapy. Appealing for its difference but not overly varietal. Looking for more from the variety.
Class 23	14	Pero Treneski	Sauvignon Blanc	2022	15.5	Bronze	Medium lemon. Restrained tropical nose with hints of vanilla. Palate is fresh with subtle mango and stonefruit and hints of a vegetation. A bit heavy on sulphur. A style of Sauvignon blanc that would pair well with food.
Class 24							
Class 24		Class: All Blended Whites			Judges: Grant Scicluna, Peter Lowndes		
Class 24	1	Tim Donegan	Riesling Sauvignon Blanc Chambourcin	NV	14		cloudy suspended solids advanced looks older than actual age of the wine. good fruit underneath wine with some aromatics coming through dry white wine control wine making process.
Class 30							
Class 30		Class: Sweet Grape Wine Still			Judges: Luca Barbon, Isabelle Agnes		
Class 30	1	Barry Clarke	Moscato	2022	16.5	Bronze	Fruity floral zesty. Nice example of Moscato. Lack of freshness
Class 31							
Class 31		Class: Sparkling Grape Wine			Judges: Frank Butera, Christina Kaigg		
Class 31	1	Chateau Montmorenc	Prosecco Style	2022	16.5	Bronze	fruit forward citrus grapeness honey dew sugar over fruit simple finish slightly broader style balanced. Green apple some hay aromas white peach. Varietal glera characters. Texture is soft and creamy nutty phenolic elements. A little grapey and simple on the finish classic example.
Class 31	2	Glen Van Neuren	Shiraz	2022	13		cloudy raspberry red simple dry finish. falls short on the palate.
Class 31	3	Terence Norwood	Pinot Noir Sparkling	2017	14		meaty small goods red apple bright apple acid crunchy tannins good fruit balance. interesting with salty oddness
Class 31	4	Terence Norwood	Pinot Noir	2021	15		rose colour a bit chemical lacks aromatics sweet apple finish finishes short. Bath salts and chemical elements a little evident on the nose.
Class 31	5	Terence Norwood	Merlot	2021	13		watermelon red ripe fruit needs a acid control a bit flabby corn flakes ample residual sugar. Tomato leaf smoky elements a little
Class 31	6	Tim Donegan	Chardonnay sparkling	2021	18.5	Gold	fine bead toast breads lemon/citrus/orange fine bone bright acid good length fruit/weight lemon pith hazelnut characters. Delicate beading and nose shows evidence of traditional method and lees characters. Assertive effervescence rippling acidity green apple and lemon juice characters. Low dosage if any quite a pleasant aperitif style of blanc de blancs. Good drive and concentration.
Class 31	7	Richard Webb	Prosecco OZsecco	2022	16	Bronze	sea spray shells flint dry short finish simple wine lemon rind finish. granny smith apples and white flowers very fine nutty phenolics. Varietal again pleasant.
Class 31	8	Richard Martignetti	Syrah Pet-Nat	2022	15.5	Bronze	Blackberry pastille raspberry jube some residual sugar here which is indicative of unfinished ferment in order to achieve a pet-nat style. Sediment adds complexity and depth to otherwise ripe fruit flabby red wine need to investigate picking dates to retain acid in the vineyard Mint blackberry jam vanilla a little brambly and earthy on the finish but not unpleasant. A touch cooked.
Class 31	9	Terence Norwood	Shiraz	2021	13		

Class 1	JN	EXHIBITOR	EXHIBIT	VINTAGE	SCORE	MEDAL	Judge's Comment
Class 31	10	Richard Webb	Grenache Sparkling	2020	13.5		ruby red fruit grippy tannins strawberry jam sweet finish. stewed black fruit a bit broody. Not sure what to make of this. Residual sugar mixed with tomato seed mixed with beetroot.
Class 31	11	Wilhelmina Estate	Shiraz Cabernet Sauvignon Sparkling	2021	18	Silver	fruit cake currents bright acid gippy tannins red apple skin red capsicum bright watermelon acid balanced sweet / tannin balance. Dark plum and cooked black fruit a little graphite and dark cellar floor. Vanilla refreshing acidity not overly bitter. Nice complexity for something this dark. Surprisingly refreshing.
Class 32							
Class 32	Class: Fortified Grape Wine			Judges: Grant Scicluna, Peter Lowndes			
Class 32	1	Rino Ballerini	Moscato Port Red	2021	16	Bronze	Raisons dried plums with lavender a floral lift. Sweet but with clean refreshing acidity the wine is vibrant and brings lovely dried fig and raison characters. It finishes long but clean.
Class 32	2	Harridge Family	Muscat Brown	NV	17.5	Silver	Dried fig raison and treacle aromas. Lovely to smell! Voluptuous and textural despite rich sweetness the acidity keeps the wine in balance. It has real depth to the palate bringing golden syrup date fruitcake notes and honeyed flavours. Long.
Class 32	3	Danny Cappellani	Muscat	NV	15.5	Bronze	Depth to the nose. Deep honeyed dates and raisons aromas. Palate is a little more dilute bringing sweet honeyed notes but the finish is a little more cloying.
Class 32	4	Harridge Family	Cabernet Sauvignon Tawny	NV	13		Brandied nose would love to see more fruit aromas come through on the nose and palate. Some dried fruits come through but the palate is not quite sweet enough and the tannin is too drying. Did the wine ferment too far before fortification?
Class 90							
Class 90	Class: Professional Grape Wine Red or White			Judges: Luca Barbon, Isabelle Agnes			
Class 90	1	Beige Pureau	Pinot Noir	2020	16.5	Bronze	Light colour meaty and savoury on the nose. Nice mouthfeel with lingering acidity. Miss complexity.
Class 90	2	Beige Pureau	Pinot Noir	2021	17	Silver	Blue and red berry with forest floor. Enjoy now or in a few years well integrated tannins.
Class 90	3	Beige Pureau	Pinot Noir	2022	15		Cherry nose with lifted acidity. Simple wine with not complex palate despite the rich colour.
Class 40							
Class 40	Class: Berry Wine			Judges: Chris Myers, Angela Harridge			
Class 40	1	Mark O'Connor	Strawberry	2021	15		3 5.5 6.5 It is lacking the character of a strawberry wine. It's acid and bitter, and would benefit from sweetening.
Class 40	2	Trevor Roberts	Raspberry	2021	16	Bronze	3 6 7 Not a characteristic raspberry wine. It's a little acid, with a sourness about it. It has a good back palate, but would benefit from sweetening.
Class 40	3	Bittern By The Grape	Boysenberry	2021	16	Bronze	3 5.5 7.5 The sweetness is adequate, but there is a bitterness - wondering if the stems were included. Fairly well-rounded wine, with good length.
Class 40	4	Libby Hatzimichalis	Mulberry	2020	17	Silver	3 5.5 8.5 Well balanced, good mouthfeel, but a little high in tannin. Good lenth, well rounded.
Class 40	5	Libby Hatzimichalis	Strawberry	2021	17	Silver	3 5.5 8.5 Good length Well rounded. Would be even better if it was a little sweeter. Bouquet is growing as it warms.
Class 40	6	Mark O'Connor	Raspberry	2021	15.5	Bronze	3 4.5 8 Well balanced, with good sweetness and a long length. It's the bouquet that is letting it down.
Class 40	7	Mario Fantin & John C	Blackberry	2021	15.5	Bronze	2.5 5 8 Good fruit flavours. A little tannic, but has the character of fresh blackberries. Would benefit from a little more sugar. Let down by sediment in the wine.
Class 40	8	Brooke Love	Youngberry	2020	15		3 6 6 Very tannic and high in acid, which reduces the flavour of the fruit. Analyse the fruit before making, so there is no need to add tannin.
Class 41							

Class 1	JN	EXHIBITOR	EXHIBIT	VINTAGE	SCORE	MEDAL	Judge's Comment
Class 41		Class: Stone Fruit Wine			Judges: Chris Myers, Angela Harridge		
							3 6.5 7 Lovely mango nose. Good length. A little more sweetness would give it a far more
Class 41	1	Bittern By The Grape	Mango	2020	16.5	Bronze	mouthfilling mango flavour.
							2.5 5.5 7.5 A little light on the nose The bouquet is letting it down. A little sediment in the bottle.
Class 41	2	Libby Hatzimichalis	Plum	2021	15.5	Bronze	Good length and sweetness.
Class 41	3	Brooke Love	Apricot	2021	13.5		3 4.5 6 Slightly chemical smell (SO2). There is some apricot lingering, but very faint, and hints that the fruit was over-ripe.
Class 41	4	Graham Scott	Nectarine	2022	15		3 6 6 Light nose and faint nectarine flavours. Next time, try using more fruit.
Class 41	5	Beigeureau	Plum wine	2022	15		3 5 7 Light plum nose and flavours. High in acid, with a slight acetone nose. Good sweetness.
Class 42		Class: Herb, Grain, Flower or Veg			Judges: Chris Myers, Angela Harridge		
							3 4 6.5 Few bubbles - spritzig? Cannot find the rhubarb on the nose. Slight creamy, lactic taste. Good sweetness and acid balance.
Class 42	1	Brooke Love	Rhubarb	2021	13.5		
Class 42	2	Bittern By The Grape	Beetroot	2020	18.5	Gold	3 6.5 9 Good clarity. Wonderful, deep, earthy nose. Good tannins. A well balanced and crafted wine.
Class 42	3	Bittern By The Grape	Fig Leaf	2020	19	Gold	3 7 9 Beautiful bouquet, giving a rich fig aroma. As a leaf wine, it has a lovely tannin, mouthfilling flavour with tobacco overtones. An exceptionally well-crafted wine.
Class 42	4	Danny Cappellani	Minty Sage	2021	17.5	Silver	3 6.5 8 Can clearly smell both the mint and sage in equal balance. A clean and refreshing nose. A little thin in flavour.
Class 42	5	Libby Hatzimichalis	Kaffir	2021	19.5	Gold	3 7 9.5 Clean, refreshing, full kaffir smell. Luscious, with just the right amount of sweetness to bring out the flavours. Extremely well-crafted wine.
Class 42	6	Eric Nigol	Sake	2022	15.5	Bronze	3 5 7.5 Slightly sickly nose and flavour, with a light nuttiness. More like a rice wine than a sake.
Class 42	7	Brooke Love	Strawberry and Lemon Verbena	2021	17.5	Silver	3 6 8.5 Interesting combination, with the smells not fighting each other. The lemon verbena slightly dominates the strawberry, but the strawberry flavours are evident. Good combination.
Class 42	8	Steve Brown	Tomato	2021	12.5		2 4 6.5 Very cloudy, with an overripe tomato smell and flavour. In the future use less ripe (even green) tomatoes to get a more acid, clean tomato taste.
Class 43		Class: Other Country Fruit Wine			Judges: Chris Myers, Angela Harridge		
							2.5 6 8 Cloudy, but with a lovely tart finish typical of a kumquat. Long finish. If it hadn't been cloudy it would have been a silver.
Class 43	1	Bittern By The Grape	Kumquat	2022	16.5	Bronze	
Class 43	10	Brooke Love	Lemon	2021	13		3 4 6 Balanced, but lemon flavour has been flattened by oxidation.
							2.5 6.5 5 Hazy, with a definite feijoa nose. Characteristic flavours, but a slight bitterness is apparent.
Class 43	11	Mark O'Connor	Feijoa	2020	14		
Class 43	12	Bittern By The Grape	Fig P/S	2022	17.5	Silver	3 6.5 8 Fresh, youthful flavour. Typical fig characteristics with a hint of tobacco.
Class 43	13	Libby Hatzimichalis	Fejoa	2020	15.5	Bronze	3 5 7.5 Good acid. Predominant feijoa nose and flavours come through nicely.
Class 43	14	Mark O'Connor	Makrut	2021	17	Silver	2.5 6 8.5 Highly perfumed, floral nose and taste. Well balanced. Well crafted wine.
Class 43	15	Libby Hatzimichalis	Fig	2021	14		2 5 7 Still fermenting in the bottle. Effervescence is masking the fig nose and taste.
							2.5 5.5 5 Hazy, with little feijoa nose. Very bitter on the palate. Would benefit from back-sweetening.
Class 43	2	Brooke Love	Feijoa	2021	13		
Class 43	3	Bittern By The Grape	Blood Orange	2022	13		3 4.5 5.5 Slight spritz. Little nose and only a hint of blood orange flavour. Correct sweetness.
Class 43	4	Peter Enness	Passionfruit	2021	17	Silver	3 6 8 Good passionfruit nose and flavour, with tobacco undertones. A well-balanced wine.

Class 1	JN	EXHIBITOR	EXHIBIT	VINTAGE	SCORE	MEDAL	Judge's Comment
							3 6 7 Highly characteristic prickly pear flavour, with vegetable undertones specific to the fruit. A
Class 43	5	Glen Fortune	Prickly Pear	2021	16	Bronze	good level of sweetness.
Class 43	6	Anne Shea	Quince and Apple	2019	14		2.5 5.5 6 A subtle, light wine. Quince dominates on the nose and palate.
							3 6 8.5 A well-balanced wine, very characteristic of a fig wine, with tobacco undertones. Good
Class 43	7	Bittern By The Grape	Fig	2019	17.5	Silver	level of sweetness. Well crafted.
Class 43	8	Brooke Love	Quince and Raspberry	2021	16	Bronze	3 6 7 Raspberry dominant in both the nose and flavour. Quince modifies it very slightly.
Class 43	9	Bittern By The Grape	Ginger	2020	17	Silver	3 6 8 Good warm ginger wine, with a good bite. Well balanced.
							Clear off white in appearance. Floral quince, herbaceous and confectionary. Vinous, with Reisling
Class 43	10	Harridge Family	Quince	2022	18	Silver	character, great flavour and length. Lovely acid detail.
Class 44							
Class 44	Class: Fortified Country Wine			Judges: Chris Myers, Angela Harridge			
							2.5 6 8.5 Hazy. Luscious wine, with a nice glycerine feel. Would benefit from a little more
Class 44	1	Danny Cappellani	Fig Fortified	2018	17	Silver	alcohol. Pleasant smoothness.
Class 45							
Class 45	Class: Sparkling Country Wine			Judges: Chris Myers, Angela Harridge			
							3 6 7.5 Consistent fine mousse, reminiscent of a sparkling burgundy. Typical raspberry nose.
Class 45	1	Bittern By The Grape	Raspberry SP	2021	16.5	Bronze	Strong raspberry flavour.
Class 45	2	Brooke Love	Sparkling Quince and Rose	2021	13.5		3 4 6.5 No continuing bead. Very little nose, with only a slight rose bouquet and taste.
							3 5.5 8.5 A lively wine. Consistent, light mousse. Elements of both fruits on the nose. Very
Class 45	3	Peter Enness	Apple Raspberry	2021	17	Silver	pleasant raspberry/apple taste.
Class 45	4	James Olver	Sparkling Apple Wine	2019	15.5	Bronze	3 5 7.5 Holding a cosistent bead. Good mousse. Typical apple aromas and flavour.
							3 5.5 7 Holding a consistent bead. Good mousse. Light plum nose, but the CO2 is prevalent and
Class 45	5	James Olver	Sparkling Plum Wine	2019	15.5	Bronze	influencing it. The plum is evident on the palate.
Class 45	6	Graham Scott	Elderberry Flower Sparkling	2022			Infected with mousiness
Class 60							
Class 60	Class: Mead Metheglyn			Judges: Wayne Hewett, Richard Martignetti			
							Pale gold, clear. Understaded aromatics with the elederflower dominating. Perhaps lacking a little
Class 60	1	Joe Rotella	Timboon Elderflowers and Chamomile Mead	2022	16.5	Bronze	lift and freshness. Good honey on the nose. Syrupy honey on the palate, balanced by tannin and
							acid. Finishes cloying.
							Slightly cloudy appearance with some fine deposit floating in the glass. Strong herbal aroma
							accompanied by a good honey presence. Flavour is predominantly honey with some herbal and
							citrus character. Late acidity balances out. Good length. More complexity would enable this to rate
Class 60	2	Anne Shea	Milday Cowers Metheglyn	2020	17.5	Silver	higher.
Class 61							
Class 61	Class: Mead Joes Ancient Orange			Judges: Wayne Hewett, Richard Martignetti			
							Bright gold, clear. Inviting. Restrained spice and floral nose, some citrus is evident, honey struggles a
Class 61	1	Harridge Family	JAO T	2022	16.5	Bronze	little: almost vinous. Good elegant balance of honey, orange skin and spices on the palate, finishes
							dry and in balance.
							Pale clear gold. Understated spice and honey showing citrus and spice. Palte is clean and broadens,
Class 61	2	Mario Fantin	Joe Ancient Orange	2022	17.5	Silver	with a little harshness on the back palate. Finishes short. A good effort.
							Clear pale gold. Lifted citrus and spice marries well with the honey. Palate has some honey
Class 61	3	Harridge Family	JAO A	2022	16	Bronze	sweetness but is a little flat and bitter. Finishes short.
Class 62							
Class 62	Class: Mead Melomel			Judges: Wayne Hewett, Richard Martignetti			

Class 1	JN	EXHIBITOR	EXHIBIT	VINTAGE	SCORE	MEDAL	Judge's Comment
Class 62	1	Bittern By The Grape	Raspberry Melomel	2022	15.5	Bronze	Clear, brick red. Strong fresh herbaceous raspberry with honey showing through underneath. The broad and flat fruit palate lacks freshness and much evidence of honey. Some honey on the finish with acid ingering.
Class 62	2	Anne Shea	Quince Melomel	2018	16	Bronze	dark golden orange appearance, slightly cloudy (Finished??). Nice elegant floral quince on the nose is enhanced by lifted honey aroma. Some raw honey notes detected, and a little chilli heat (??). Fruit on the palate is compromised by strong honey character. The finish has a firm acid presence, which helps ameleoriate the sweetness.
Class 62	3	Bittern By The Grape	Ginger Melomel	2022	14.5		Burnished gold colour, clear. Understated ginger and a clean fresh honey character on the nose. Palate show the immediate sweetness of honey but remains too broad, lacking freshness. Ginger is lurking and never rises to shows itself.
Class 64							
Class 64	Class: Traditional Mead			Judges: Wayne Hewett, Richard Martignetti			
Class 64	1	Mark O'Connor	Mead		13.5		Pale straw and clear. Flat aroma matched by thin honey character on the palate. More acid definition and pH control will help the freshness and flavour.
Class 64	2	Joe Rotella	Macadamia Honey Session Mead	2022	14.5		Light gold and clear appearance. Floral hazelnut and honey aroma, clean. Palate is dominated however by sweetness. Length is compromised by sweetness, finishes short.
Class 64	3	Joe Rotella	Bastard Box Bochet Mead	2022	17	Silver	Burnt toffee appearance . Some fine precipitates in the glass. The nose shows a high degree of char character and toasted caramel with, some spiciness. The char carries through to palate, offsetting the residual sweetness. A nice burnt character remains at the finish. Perhaps a little too sweet.
Class 64	4	Joe Rotella	Barrel Aged Bastard Box Bochet Mead	2022	18.5	Gold	Clear, burnished mahogany appearance. Spicy burnt toffee/cedar aroma. Broad smooth burnt caramel palate, luscious honey with cooked fruits . A touch of acid at the end helps balance the finish. Sweetness is a little high. No oak is obvious, but barrel maturation has smoothed the mead.
Class 71							
Class 71	Class: Cider Dry Sparkling			Judges: Wayne Hewett, Richard Martignetti			
Class 71	1	James Olver	Honey Apple Cider	2017	11.5		A confusing ferment that unfortunately showed some faults. Brett is the overpowering aroma initially. The lack of a clean ferment and fruit freshness dominates any honey that might be present.
Class 71	2	Jodi Vermaas	Dabinette , Sturmer, Granny Smith	2021	17.5	Silver	Pale gold and just sparkling - petillant ?.Has a light cooked/apple pie aroma, slightly waxy(?). Good fruit flavour, good aciditiy combining with the Sturmer bitterness and
Class 72							
Class 72	Class: Cider Sweet Still			Judges: Wayne Hewett, Richard Martignetti			
Class 72	1	Mark O'Connor	Cider Spiced		12		Presented in a very unstable form. Refermented in the bottle. Residual sweetness and spices were very pleasant, but not in a condition suitable to judge in this class.
Class 81							
Class 81	Class: Kombucha Infused			Judges: Dean O'Callaghan			
Class 81	1	Harridge Family	Ginger / Lemon		19	Gold	Delicious on the nose. Syrupy almost medicine but yum. Comforting and Sweet.
Class 81	2	Harridge Family	Strawberry / Lemon / Thyme		19.5	Gold	Delicious nose, incredible flavour combination. Perfect carbonation
Class 80							
Class 80	Class: Kombucha Unflavoured			Judges: Dean O'Callaghan			
Class 80	1	Mario Fantin	Kombucha		18.5	Gold	Fresh nose. Well balanced flavour. Sweet/sour perfect. Beautiful hint of scoby submarining.
Class 50							
Class 50	Class: Liqueur			Judges: Chris Myers, Angela Harridge			

Class 1	JN	EXHIBITOR	EXHIBIT	VINTAGE	SCORE	MEDAL	Judge's Comment
Class 50	1	Glen Fortune	Prickly Pear	2021	17	Silver	Lovely aroma with flavour to match. At this level of spirit, all is in balance. Would have benefited from a higher level of spirit.
Class 50	2	Glen Fortune	Lemoncello	2022	14		Clean but sugar dominated. Weak fruit and spirit work against this limoncello.
Class 50	3	Terence Norwood	Strawberry	nv	16	Bronze	Great colour and typical jammy strawberry nose. Palate continues with a cooked fruit character, good acid and well incorporated spirit.
Class 50	4	Terence Norwood	Blackberry	nv	14.5		Dark fruit aroma continues through to palate. Wine is not finished, with deposits on the side of the glass. Great potential.
Class 50	5	Geoff & Kay Rowe	Medlar	2021	15.5	Bronze	Anise/mint on the nose, very attractive. Fruit is attractive, and spirit level is well handled. However, sugar level is too high.
Class 50	6	Glen Fortune	Lemoncello Cream	2022	14.5		Interesting concept, however the cream challenges intensity of the lemon. Look at upping the ingredients next time.
Class 50	7	Matthew and Zara Gu	Bello Cello Quattro Limoncello	2022	18	Silver	Great colour, great flavour and colour. Good length. The spirit is a little hot.
Class 50	8	Geoff & Kay Rowe	Limencello	2021	15		Nose is not clean, lacks fresh citrus. Clean finish, with some acid, but too sweet for the level of fruit.
Class 50	9	James Olver	Morello Cherry Liqueur	2021	18.5	Gold	Subtle cherryplum aroma with a hint of marzipan. Great colour backed up by skillful incorporation of suar, spirit and fruit. Well done.
Class 50	10	Gavin Pennell	Limoncello		14		Aroma not clean. Spirit is hot and not clean. Lemon character was not sufficient to carry the acid
Class 50	11	Terence Norwood	Raspberry	nv	17	Silver	Herbaceous/black and stinky nose, not as intense as expected. Palate is fruit full with a long finish. Tannins are to the fore, giving a long finish.
Class 50	12	Gavin Pennell	Butterscotch Schnapps		17.5	Silver	Light golden colour, intense butterscotch aroma. Clean smooth spirit . Perhaps lacking a little intensity, a most most approachable liqueur. Well done
Class 50	13	Harridge Family	Umeshu HV	2020	17.5	Silver	Rich dark red colour, clear. The Nose is clean. Fruit weight is pronounced, spirit is well incorporated. Hi tannin level detracts, and would probably need sometime to settle down.
Class 50	14	Steven Ney	Umeshu	2021	14.5		A subtle plum aroma. Clean nose, light straw colour. The palate is full and full of acid and tannin. Spirit is well handled, just needs something to bring it altogether.
Class 50	15	James Olver	Damson Gin	2020	17	Silver	Aroma is full of juniper and damson. Palate is full and long. A few more years will see this improve.
Class 50	16	James Olver	Damson Port	2020	16.5	Bronze	Dark burnt brick colour. Minty oak on the nose with some damson fruit. Flavour bomb is intense initially, fading quickly at the finish. New oak character dominates. Will take some time. Oak too new ??
Class 50	17	Terence Norwood	Green Walnut	nv	17	Silver	Great anise nose and colour. Palate is intense and has all the character of a great Walnut. However individual components need to harmonise and smooth over time. .
Class 50	18	Anne Shea	Qince Liqueur	2020	18	Silver	Pale straw colour, clear. A subtle quince nose, but the flavour is full and long. Sweetness is well handled. Well done
0							
END		Class:					

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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