



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 |

Fellowship through home winemaking: Share, Learn, Enjoy!

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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| Major Awards | Sponsor | Prize | Certificate Name |
|--|------------------|---------|---------------------------|
| Bill Christophersen Trophy for Best Previous Shiraz Wine | | | Lee Picasso |
| Eltham Guild Winemaker Of The Year (WOTY) | | | Bittern By The Grape |
| Andy Miezes Trophy for Best Female Winemaker | | | Libby Hatzimichalis |
| Graham Scott Trophy for the Best Grape Winemaker | | | Rino Ballerini |
| Harry Gillham Trophy for Best Country Winemaker | | | Bittern By The Grape |
| Jo IlIan Trophy | | | Steven Ney |
| The Mead Cup | | | Joe Rotella |
| Hillside/Bayside Trophy | | | Bittern By The Grape |
| Red Grape | Sponsor | Prize | Certificate Name |
| Best Cabernet Sauv Cabernet Franc current vintage | Home Make It | \$50.00 | San Anton |
| Best Cabernet Sauv Cabernet Franc previous vintage | Artisans Bottega | \$50.00 | Russell Washusen |
| Best Less Common Red Variety current vintage | Laffort | \$50.00 | Con Ballis |
| Best Less Common Red Variety previous vintage | | | Steven Ney |
| Best Merlot current vintage | Grain and Grape | \$50.00 | David Bertazon |
| Best Merlot previous vintage | | | Russell Washusen |
| Best Other Red Blend current vintage | HomeMake It | \$50.00 | Frank DiStefano |
| Best Other Red Blend previous vintage | HomeMake It | \$50.00 | Rino Ballerini |
| Best Pinot Noir current vintage | Home Make It | \$50.00 | Russell and Petrea Savige |
| Best Pinot Noir previous vintage | Laffort | \$50.00 | Bittern By The Grape |
| Best Rose any type any vintage | Artisans Bottega | \$50.00 | Alex Carter |
| Best Shiraz current vintage | Constante | \$50.00 | Little Dog Wines |
| White Grape | Sponsor | Prize | Certificate Name |
| Best Chardonnay current vintage | | | |
| Best Chardonnay previous vintage | Grain and Grape | \$50.00 | Terence Norwood |
| Best Fortified Red or White Grape Wine any vintage | | | |
| Best Less Common White Varieties any vintage | Constante | \$50.00 | Graham Scott |
| Red & White | Sponsor | Prize | Certificate Name |
| Best Riesling, Traminer, Pinot Gris any vintage | | | Jodi Vermaas |
| Best Sparkling Red or White Grape Wine any vintage | Grain and Grape | \$50.00 | Tim Donegan |
| Mead | Sponsor | Prize | Certificate Name |
| Best Melomel | | | |
| Best Berry Wine | | | Libby Hatzimichalis |
| Best Herb Grain Flower or Vegetable | | | Libby Hatzimichalis |
| Best Liqueur | Grain and Grape | \$50.00 | James Oliver |
| Country | Sponsor | Prize | Certificate Name |
| Best Other Country Fruit Wines | Home Make It | \$50.00 | Bittern By The Grape |
| Best Other Mead | | | |
| Best Stone Fruit Wine | | | Bittern By The Grape |
| Encouragement Award | Sponsor | Prize | Certificate Name |
| EDWG Encouragement Award | Eltham Wine | \$50.00 | Jodi Vermaas |

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

| 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

Class 13 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

Class 20 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

Class 22 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 lushes 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 pomegrante 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 |
|----------|------------------------------------|--------------------------------|-----------------------|---------------------------------------|-------|--------|--|
| | | | | | | | mandarin lemon lime sulphur on top of fruit (watch additions) flat palate needs an acid |
| Class 22 | 9 | Gavin Pennell | Chardonnay | 2021 | 15.5 | Bronze | 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 | | | |
| | | | | | | | 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 | 1 | Danny Cappellani | Malvasia Istria | 2022 | 15 | | |
| | | | | | | | 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 |
| Class 23 | 2 | Rino Ballerini | Verdelho Cool Climate | 2019 | 15.5 | Bronze | on the finish. A real treat. |
| | | | | | | | 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 | 3 | Mario Fantin & John C Arneis J | | 2022 | 17 | Silver | |
| | | | | | | | 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 | 4 | Gavin Pennell | Viognier | 2020 | 10 | | |
| | | | | | | | 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 | 5 | Danny Cappellani | Gewürztraminer | 2020 | 15 | | |
| | | | | | | | 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 | 6 | Bruce Black | Fiano | 2022 | 16 | 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 | 7 | Chateau Montmorenc | Arneis | 2022 | 15.5 | 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 |
| Class 23 | 8 | Gavin Pennell | Vermentino | 2020 | 16.5 | Bronze | nettle and that trademark salty lick. Characterful and attractive wine though drinking well now. |
| | | | | | | | 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 | 9 | Mario Fantin & John C Arneis M | | 2022 | 15.5 | Bronze | |
| | | | | | | | 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 | 10 | Barry Clarke | Sauvignon Blanc | 2022 | 14.5 | | |
| | | | | | | | 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 23 | 11 | Bittern By The Grape | Arneis | 2021 | 10 | | |

| 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 |
| Class 60 | 2 | Anne Shea | Milday Cowers Metheglyn | 2020 | 17.5 | Silver | citrus character. Late acidity balances out. Good length. More complexity would enable this to rate |
| | | | | | | | 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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