

*Eltham & District
Winemakers Guild Inc.*



***35th Annual Eltham Amateur
Wine Show 2004
Result Sheets***

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Sponsor Profile:

Northern Melbourne Institute of TAFE owns and operates a number of vineyards across Victoria. NMIT provides training and research in viticulture, winemaking and wine marketing. NMIT operates a 100 tonne Winery at its Epping Campus and a 250 tonne Winery at its Ararat Campus. NMIT is the first Victorian TAFE to introduce a specialist degree in Viticulture and Wine Making to commence in 2005.



Costante Imports

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Established for over 40 years. Originally manufacturing and now importing a vast assortment of quality equipment for the wine industry. Mainly focusing on the small hobbyist to medium sized winemaker, Costante Imports is proud to offer a wide range of equipment for wine production and general requirements.



Our Judges

Geoff Anson

Barwon Ridge Wines

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

Lindsay Belbin

With a broad background in winery and vineyard work in Australia, France and Italy, Lindsay has significant expertise spanning 30+ years. As a beekeeper and honey afficionado he is particularly proficient at making and judging meads.

William Christophersen

Strathewen Hills Vineyard & Winery

Bill was a fruit and grape wine maker in the Eltham & District Amateur Winemakers Guild in 1975 and became a professional in the industry in 1978. He has won many awards and trophies, and with a long career in judging wines at amateur and professional levels, Bill ranks amongst Australia's most senior judges of amateur wines, both grape and country fruit styles.

Peter Connolly

A wine industry professional with more than 30 years experience. A driving force behind St Hubert's Winery and the Yarra Valley's early success as premium wine producers, Peter was for many years Chairman of Wine Judges for the Amex Asian Food Festival. As a freelance consultant his astute palate and experienced adjudicating skills are keenly sought.

Lindsay Corby

A lecturer in Wine Production at La Trobe University, Lindsay has been involved in the wine industry since 1985, including 9 years part-time study at CSU. Lindsay has managed vineyards at Baileys of Glenrowan, Tamar Valley Wines, and Tarrawarra Estate, before taking on consulting, and teaching degree subjects in viticulture and wine production. Lindsay is due to commence a Masters of Wine and Wine Appreciation in 2005.

Karen Coulston

Hills of Plenty Winery

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

Harry Gilham

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

John Graves

Eltham Vineyards

John entered into commercial wine making at Eltham Vineyards in 1990 after winning "Wine of the show" for his Cabernet blend. He concentrates on Chardonnay, Pinot Noir and a Cabernet blend and the Chardonnay and Pinot Noir have won several medals and show good ageing characters.

Martin Grinbergs

Winemaking, both as an amateur, and as a professional, has been Martin's interest for many years. He provides a consultancy and wine analysis service to winemakers to enable them to make better wines.

Russ Henry

An amateur winemaker with 13 years of experience in country, grape and sparkling wines, Russ's wine awards include Best Wine of the Show" at Eltham in 1992 and 1996, Sydney Amateur Winemaking Club Champion 1996, and Victorian Wine Show Director's Trophy 2001. Russ's experience as a judge spans several years.

Neil Johannesen

Neil has been involved in viticulture and winemaking since 1968 and is a Life Member of the Guild. He has studied at Roseworthy College, Charles Sturt University, Dookie and Rockwood! Neil finds Pinot Noir a satisfying challenge.

Ken King

Kings of Kangaroo Ground

Life Member and Past President of E&DWG, proprietor and winemaker in the Yarra Valley, Ken has been winemaking since 1985 working mainly with Chardonnay and Pinot Noir. Ken is a contract winemaker for other small boutique vineyards with stable sales at a number of Sydney and Melbourne restaurants. He has won awards both as an amateur and as a professional.

Ann Manning

Ann has been making mainly red wines for about 15 years. She has a winemaking degree from Charles Sturt and has recently begun teaching winemaking and winetasting at NMIT. She has been involved with the Master of Wine programme for several years and enjoys drinking everything from dry whites to "stickies".

Scott McCarthy

18 Vintages experience, starting career with Yalumba Wines in the Barossa Valley, with vintages in California, and France. Scott returned to a winemaking position in Marlborough NZ for 3 years before moving back over the ditch to Australia. He is currently Senior Winemaker at Master Winemakers, a quality focussed contract winemaking facility located in the Yarra Valley.

Chris Myers

A winemaker of 25 years and a Life member of the Frankston Amateur Winemakers Guild, Chris has been their "Winemaker of the Year" for 12 years running. He has judged the Frankston Wine Guild's Annual Show for 10 years and annually judges the amateur wines at the Red Hill Agricultural Show. Chris helped establish and produce the first vintages for the Barak Estate on the Mornington Peninsula.

<i>Class</i>	<i>JN</i>	<i>Certificate Name</i>	<i>Description</i>	<i>Vintage</i>	<i>App</i>	<i>Nose</i>	<i>Palate</i>	<i>Total</i>	<i>Comment</i>	<i>Medal</i>
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CAFA Country Fortified wine - 5 Entries

Judged by Lindsay Belbin *Class Comment*

CAFA	1	Cherrie Kaufmann	Elderberry	2004	3	5	7	15	Browny red tawny colour. Solid and dense all the way through. Dull chocolatey nose. Fairly lifted spirit nose. Good mouthfeel and texture, though flavours muddled and not berry like.	
CAFA	2	Timothy Ross	Plum Fortified	2003	2	4	6	12	Light pale, reddish pink. Unusual nose of chewing gum or sweets? Unexpected for variety. Hot on palate, without the necessary balance of flavour.	
CAFA	3	Timothy Ross	Plum Fortified	2000	3	6	6	15	Bright cherry plum red colour. Mild and soft nose, vaguely liquerish. Touch of aldehyde on initial palate. Well balanced overall, fruit and spirit well handled.	
CAFA	4	Kevin Furness	Plum Fortified	2003	3	5	7	15	Clear brick red appearance. Very clean nose. Very obvious spirit on palate. Not yet harmonised. Out of balance or still too young. Good fruit though!	
CAFA	5	John Shortridge	Quince	2003	3	5	8	16	Good clean strawberry colour. Subtle quince nose. Very authentic quince palate, clean, light fruity! Alcohol addition well managed, nicely balanced. A well -made fortified!	Bronze

CAME Country Mead and derivatives - 11 Entries

Judged by Lindsay Belbin *Class Comment*

A broad range within the category, showing the gamut of possibilities available to the mead maker. Top meads show excellent harmony, poise and balance from initial sip to final swallow. Integration and depth very important.

CAME	1	Vinko Eterovic	Mead Sweet (Tasmania)	2004	3	6	8	17	Bright, clean straw yellow with pale edges. Briary herbal nose with spiry finish. Good aperitif style, with herbal quality carrying through on a long finish. Well made mead!	Silver
CAME	2	Peter M Green	Mead Leatherwood	2003	3	6	9	18	Deeper yellow, dark straw. Very clear. Biscuity, slightly estery nose of the honey source. Harmonious bouquet, voluptuous soft mouthfeel, excellent balance and finish.	Silver
CAME	3	Neil Johannesen	Mead Manuka/Leatherwood Q	2003	3	4	8	15	Pale, lemon juice and very clear appearance. Quite fragrant though fleeting nose not particularly honeyish. Nice palate, crisp clean balance of honey acid and vinosity.	

Bronze 15.5 Silver 17 Gold 18.5

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CAME	4	Neil Johannesen	Mead Manuka/Leatherwood V	2003	1.5	4	6	11.5	Dull; some honey solids still in this wine? Flat, elusive nose showing fleeting honey nuances. Good acid, slightly spirity mouthfeel and finish.	
CAME	5	George Wright	Mead Leatherwood Honey	2003	3	6	7	16	Nice bright yellow condition. Pure, single minded bouquet; powerfully leatherwood honey character. Dry, complex palate in which leatherwood strongly dominates. Although benchmark leatherwood, needs complexity.	Bronze
CAME	6	David Dwyer	Mead Yellow Box/Blackbery	2001	3	6	7	16	Pinkish amber with pale edges. Clear and bright with a delightful fruitish/honeyish nose. Dry on palate with thinnish body and texture. Impression of out of balance at the moment?	Bronze
CAME	7	David Dwyer	Mead Yellow Box/Cinnamon/Cloves	2001	3	6	6	15	A light straw colour, clear and clean. Spice VERY dominant with honey, subdued underneath. Palate dominated heavily by the spice blend to detriment of harmony. Finishes very dry / sharp.	
CAME	8	Russ Henry	Melomel Strawberry	2003	3	6	9	18	Bright clear straw with faintest of pink. Attractive colour! Leafy; NOT meadlike bouquet followed by medium body full flavoured palate that has very good integration.	Silver
CAME	9	Michael Davis	Melomel Lime (Orange Blossom Honey)	2003	3	7	9	19	Sample spritzig (or bottled under gas?) Bright yellow lemon straw appearance. Lovely zingy citrus blossom / cologne like nose. Very clean palate, excellent balance, fine finish. Well done.	Gold
CAME	10	Spencer Field	Melomel Strawberry	1999	2	7	6	15	Slight cloudiness evident here. Orange / amber sherry colour; lovely soft berry nose with an harmonious bouquet. Palate has fairly high acidity and is heady; out of balance.	
CAME	11	Neil Johannesen	Mead Lemon & Salvation Jane	1994	3	5	7	15	Pale, brilliantly clear mead for its age. Delicate well balanced nose with fleeting citrus nuances. Good acid backbone with a slightly hot finish.	

CASP *Country Sparkling wine - 5 Entries*

Judged by Neil Johannesen

Class Comment

A mixed bag-two good wines.

CASP	1	Cherrie Kaufmann	Blackcurrant/Apple	2004	3	6.5	7	16.5	Light garnet colour. Brilliant. Fine persistant bead. Delicate fruit-how much apple? Slightly thin on palate.	Bronze
CASP	2	George Wright	Blueberry Sparkling	2004	3	5.5	6.5	15	Bright deep ruby-slightly purple. Clean fruit on nose. Little bead. Long flavour. Slightly bitter-over extracted for a sparkling.	

Bronze 15.5 Silver 17 Gold 18.5

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CASP	3	Michael Davis	Mango	2002	3	5	6.5	14.5	Deep amber. Little bead. Some fruit character. Long flavour, slightly bitter.	
CASP	4	Michael Davis	Peach	2003	2.5	4.5	6	13	Deep gold-clear-some brown. Slightly oxidised closed nose. Little bead. Little fruit, bitter, oxidised.	
CASP	5	George Wright	Strawberry Sparkling	2004	3	5.5	8.5	17	Deep amber, brilliant. Some fine bead. Good fruit. Good flavour-long. Slightly bitter finish.	Silver

CDBE Country Dry Berry wine - 8 Entries

Judged by Chris Myers

Class Comment

Mixed bag of wines.
Mostly clean & palatable.
Some would be improved with a slight sweetening.

CDBE	1	Laura Longey	Blackberry	2004	3	3.5	6	12.5	Little blackberry nose. Very little blackberry character	
CDBE	2	Michael Davis	Blackberry	2002	2.5	5.5	7.5	15.5	Slightly spritzig. Good blackberry nose. Slightly musty, has good blackberry taste - good grip.	Bronze
CDBE	3	Spencer Field	Blueberry	2002	3	4.5	8	15.5	Reasonable nose for blueberry. Good blueberry character. Clean.	Bronze
CDBE	4	Cherrie Kaufmann	Elderberry/Blueberry	2004	3	4.5	7.5	15	Blueberry lacking on nose. Both fruits combine well on palate.	
CDBE	5	John Shortridge	Elderberry/Plum	2002	3	5	6	14	Good combination of fruit on nose. Bitterness in taste.	
CDBE	6	John Shortridge	Mulberry	2004	3	4.5	7	14.5	Reasonable mulberry nose. Good mulberry taste.	
CDBE	7	Vinko Eterovic	Strawberry	2004	3	3	5.5	11.5	Sickly nose. Little strawberry character. Sweetish taste.	
CDBE	8	Jenny Chivers	Strawberry	2004	3	3	5	11	Over ripe fruit evident on nose. Off flavours - overripe fruit. Bitter.	

Bronze 15.5 Silver 17 Gold 18.5

Class JN Certificate Name Description Vintage App Nose Palate Total Comment Medal

CDFR Country Dry other Fruit - 21 Entries

Judged by Chris Myers Class Comment

Well presented clear wines with great range in quality. Some very strongly acidic and some lacking. The main issue is oxidisation and acidity.

CDFR	1	Jenny Chivers	Apple	2004	3	4	6	13	SO2. Little bouquet - acid	
CDFR	2	Luise Scanlon	Apple	2003	3	5.5	6.5	15	Clean good apple nose. Slightly bitter - slightly acid	
CDFR	3	Luise Scanlon	Banana	2003	3	4	5.5	12.5	Very little banana nose. Little banana flavour	
CDFR	4	Vinko Eterovic	Banana & Passionfruit	2004	3	6	7	16	Straw yellow - lovely nose but smells of paw paw. This is a lovely mouth filling wine but does not taste of bananas and passionfruit.	Bronze
CDFR	5	Cherrie Kaufmann	Blackcurrant/Apple	2004	3	6	5.5	14.5	Spritz. Very strong Ribena smell. A bit too acid - needs tannin - no back palate. Low alcohol.	
CDFR	6	Ernest Healy	Cider Dry	2001	3	3	4.5	10.5	Some browning, oxidised. Dull nose. Dull oxidised taste.	
CDFR	7	Peter Cassidy	Cumquat	2003	3	6	8	17	Clean moderate cumquat nose. A good clean wine with fine flavour.	Silver
CDFR	8	Vinko Eterovic	Dates Dry	2004	3	6	6.5	15.5	Very complicated nose - smells of petuli oil - very perfumed taste. Can't identify the dates but very exotic.	Bronze
CDFR	9	Elizabeth Pryor	Fig	2004	3	4.5	6	13.5	Smells acid - little fig nose. Very little fig taste. Sweetish palate.	
CDFR	10	Laura Longey	Lemon	2004	0	0	0	0	Withdrawn from the show by the winemaker	
CDFR	11	Timothy Ross	Lemon	2002	3	5	6	14	Reasonable lemon nose. A bit acid.	
CDFR	12	Andrew Gillam	Lemon	2001	2.5	3.5	6	12	Slightly cloudy. Some browning. Toilet smell. A little too bitter.	
CDFR	13	Timothy Ross	Lemon	2001	3	4	6	13	Some browning, oxidised slightly. Little lemon nose. Acid.	
CDFR	14	Peter Cassidy	Loquat	2003	3	3.5	6	12.5	Burnt smell, no loquat nose. Burnt taste.	
CDFR	15	Vinko Eterovic	Mango	2004	3	6	8	17	Gold coloured. Good mango nose. Quite sweet. Good mouth filling wine.	Silver
CDFR	16	Peter Cassidy	Orange	2004	3	4	7	14	Little orange nose. Good clean wine - not a lot of orange.	
CDFR	17	Elizabeth Pryor	Pear	2004	3	4.5	5.5	13	Faint pear nose - slightly oxidised.	
CDFR	18	Neil Johannesen	Persimmon Hyatia	2003	3	4.5	5.5	13	Slightly dirty smell. Off flavour.	
CDFR	19	Vinko Eterovic	Pineapple	2004	3	5.5	8	16.5	Good pineapple nose - clean. Lovely gold colour. A nice pineapple wine.	Bronze
CDFR	20	Peter Cassidy	Pineapple	2004	2	3	4.5	9.5	Almost odourless. SO2. Little taste	
CDFR	21	Vinko Eterovic	Rock Melon	2004	3	4	5	12	Seet smell. Unusual sweetness. No rock melon flavour.	

Bronze 15.5 Silver 17 Gold 18.5

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CDHG Country Dry Herb, Grain or flower based wine - 2 Entries

Judged by Chris Myers

Class Comment

This class should be encouraged as very exotic and interesting wines can be achieved.

CDHG	1	John Shortridge	Fejoa Flower	2003	3	4	6	13	Beautiful pink colour. Slightly spritz. Little bouquet. Little characteristic taste.	
CDHG	2	Michael Davis	Rose Petal	2003	3	6	8	17	Lovely light red. Nice rose perfume. Good balance. A slight bitterness on aftertaste.	Silver

CDST Country Dry Stone fruit wine - 6 Entries

Judged by Chris Myers

Class Comment

Small class but good standard.

CDST	1	Vinko Eterovic	Cherry Sour	2004	3	5	7.5	15.5	Clean deep red. Reasonable cherry nose. Good cherry flavour.	Bronze
CDST	2	Neil Johnston	Cherry	2004	3	4	6	13	Very little bouquet. Slight off flavour.	
CDST	3	Vinko Eterovic	Peach	2004	3	6	8.5	17.5	Golden yellow. Sweetness on the nose-good peach smell. Good mouthfilling peach taste.	Silver
CDST	4	Ken Mitchelhill	Peach	2003	2	5	7	14	Cloudy. Slight dirtiness on the nose. Reasonable peach flavour. Harsh finish.	
CDST	5	Spencer Field	Plum	2001	3	5.5	6.5	15	Reasonable plum nose. Too acid.	
CDST	6	John Shortridge	Plum/Elderberry	2003	3	5.5	6.5	15	Faintly both fruit on nose. Slightly oxidised. Slightly bitter. Elderberry dominant on palate.	

Bronze 15.5 Silver 17 Gold 18.5

Class JN Certificate Name Description Vintage App Nose Palate Total Comment Medal

CDVE Country Dry Vegetable wine - 4 Entries

Judged by Chris Myers

Class Comment

A lacklustre class.Vegetables can make superb wines.

CDVE	1	Peter Cassidy	Broad Bean	2004	3	4.5	5.5	13	Dark colour for broadbean. No bean character.	
CDVE	2	Peter Cassidy	Broad Bean Pod	2003	3	6	6	15	Good bean bouquet. Good been flavour. A little bitter.	
CDVE	3	Peter Cassidy	Chilli	2004	3	4	5.5	12.5	Very little nose. Hotness of chilli evident but ordinary wine.	
CDVE	4	Laura Longey	Parsnip	2002	2.5	5	7	14.5	Spritz - masking flavours . Not a lot of parsnip character.	

CSBE Country Sweet Berry wine - 20 Entries

Judged by Harry Gilham

Class Comment

A broad variety of berry wines with exceptional results in the highest awards

CSBE	1	Colin and Elaine Foote	Blackberry/Strawberry	2004	3	5	8	16	Clean appearance. Light fruity nose. Long palate shows balance of wine materials.	Bronze
CSBE	2	Helmut Doerner	Blueberry	2004	3	4	8.5	15.5	Clean appearance. Musty nose flattens fruit. Long palate, sharp fruit edge evident.	Bronze
CSBE	3	George Wright	Blueberry	2003	3	5.5	6	14.5	Clean appearance. Very good nose, strong character. Sour palate, short on length of fruit evidence.	
CSBE	4	David Lowe	Blueberry Organic	2002	3	4	7	14	Clean appearance - lacks nose expectations. Palate short then falls apart into acetic finish.	
CSBE	5	Timothy Ross	Blueberry	2002	3	4.5	8	15.5	Clean appearance. Light fruit nose. Light fruit base. Long thin palate.	Bronze
CSBE	6	Colin and Elaine Foote	Elderberry	1999	3	5	8.5	16.5	Clean appearance. Fading elderberry fruit nose. Long strong palate.	Bronze
CSBE	7	Laura Longey	Elderberry & Raspberry	2003	3	6	8	17	Clean appearance. Strong nose identifies base materials. Long palate of fruit.	Silver
CSBE	8	Colin and Elaine Foote	Strawberry/Guava	2003	3	6.5	9	18.5	Clean appearance. Strong fruit nose. Long strong fruit laden palate.	Gold
CSBE	9	Helmut Doerner	Raspberry	2004	3	6	9	18	Clean appearance. Strong fruit nose. Long strong palate.	Silver
CSBE	10	Russ Henry	Raspberry	2003	3	5.5	6	14.5	Clean appearance. Fruit nose drops away quickly. Palate drops away to bland.	

Bronze 15.5 Silver 17 Gold 18.5

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CSBE	11	Chris Ramsay	Strawberry	2004	3	6	8	17	Clean appearance. Light fruit nose. Long fruit finish on palate.	Silver
CSBE	12	Elizabeth Pryor	Strawberry	2004	3	5	7.5	15.5	Clean appearance. Light fruit nose. Long palate with a fruit failure at end.	Bronze
CSBE	13	Cherrie Kaufmann	Strawberry	2004	2.5	3	5.5	11	Slightly cloudy. Light to bland nose. Palate lacks distinction of fruit base.	
CSBE	14	Helmut Doerner	Strawberry	2004	3	4.5	6	13.5	Clean appearance. Light fruit - tends to sulphur. Plate fruit falls away to acetic finish.	
CSBE	15	Andrew Gillam	Strawberry	2004	2.5	4	4	10.5	Slightly cloudy - bland fruit nose. Palate shows little of the base material used - sourness prevails.	
CSBE	16	Timothy Ross	Strawberry	2003	2	5.5	6	13.5	Clean appearance- clear fruit nose of base material. Long thin palate to acetic finish.	
CSBE	17	Andrew Gillam	Strawberry	2003	2	4.5	6	12.5	Clean appearance. Fruit nose falls away, sulphur finish. Plate shows a lack of base fruit expectation.	
CSBE	18	Timothy Ross	Strawberry	2002	2	4	5.5	11.5	Clean appearance. Nose quickly moves to bland. Fruit palate fades to acetic finish.	
CSBE	19	Timothy Ross	Strawberry	2001	2	5.5	6	13.5	Clean appearance. Strong nose of base fruit. Palate quickly shows lack of expectation of fruit.	
CSBE	20	Timothy Ross	Strawberry	2000	2	5	8.5	15.5	Clean appearance. Light nose fruit. Palate very sound in its base material.	Bronze

CSFR Country Sweet other Fruit - 13 Entries

Judged by Harry Gilham

Class Comment

Excellent variety of wines with prospects of enjoyment with fruit salad type dishes.

CSFR	1	Vienna Woods	Blackcurrant	2004	3	6.5	8	17.5	Clean and Clear. Nose shows 'floor of forest' with fruit base. Long strong palate of base materials.	Silver
CSFR	2	Helmut Doerner	Currants - Black & Red	2004	3	6.5	9	18.5	Clean and Clear. Good fruit nose. A well balanced wine with soft tannin finish.	Gold
CSFR	3	Maree Marshall	Fig	2003	3	6	7	16	Clean and Clear. Strong fruit nose. Palate shows the fruit base lacks the flavour of the innards of the fruit.	Bronze
CSFR	4	Timothy Ross	Kiwi/Passionfruit	2003	3	5	9	17	Clean and Clear. Light nose with passion fruit edge. A balanced wine with a long soft palate.	Silver
CSFR	5	Timothy Ross	Lemon	2001	3	5.5	6	14.5	Clean and Clear. Light nose of base material. Very strong zest used which dominates this lemon wine.	
CSFR	6	Chris Ramsay	Mango	2003	3	6.5	6	15.5	Clean and Clear. Strong nose of base material. Very light on palate quickly fades to 'nothing'	Bronze
CSFR	7	Michael Davis	Mango	2002	3	5.5	8.5	17	Clean and Clear. Very light nose of base fruit. Long fruit base.	Silver
CSFR	8	Vinko Eterovic	Orange	2004	3	4.5	7	14.5	Clean and Clear. Very light nose of base fruit. Palate shows excessive use of zest which overpowers juice component.	

Bronze 15.5 Silver 17 Gold 18.5

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CSFR	9	Constantine Proussalis	Prickly Pear Cactus	2004	2.5	6	9	17.5	Coudy. Strong flesh nose of base material. Long strong palate carries the basis of this material.	Silver
CSFR	10	Vinko Eterovic	Raisin	2004	3	5.5	9	17.5	Clean and Clear. Soft nose with light sulphur edge. Strong fruit palate with a long finish.	Silver
CSFR	11	Timothy Ross	Redcurrant	2004	3	4.5	8	15.5	Clean and Clear. Very light nose of base material. Light on palate to a sweet finish.	Bronze
CSFR	12	Vienna Woods	Redcurrant	2004	3	5	7	15	Clean and Clear. Light nose of base material. Palate lacks tannin edge - fades to acetic finish.	
CSFR	13	Luise Scanlon	Watermelon	2003	3	6	7	16	Clean and Clear. Strong nose of base material. Light on Palate with fading to acetic finish.	Bronze

CSHG Country Sweet Herb, Grain or flower - 3 Entries

Judged by Harry Gilham

Class Comment

Small but interesting section of wine making.

CSHG	1	Colin and Elaine Foote	Coriander	2003	0	0	0	0	Withdrawn from the show by the winemaker	
CSHG	2	Michael Davis	Grapefruit Blossom	2002	3	5	7	15	Clean appearance. Light nose. Palate lacks distinction and balance.	
CSHG	3	Luise Scanlon	Rice & Raisin	1994	3	6	5.5	14.5	Clean appearance. Strong nose. Palate has sharp edge and quickly drops out.	

CSST Country Sweet Stone fruit wine - 7 Entries

Judged by Lindsay Belbin

Class Comment

This year's wines understated in terms of richness, sweetness and body. Best examples have good fruit evident, balanced with a mouthfilling drinkability. Careful acid adjustment at all stages needed and a deft hand with fruit RIPENESS.

CSST	1	Elizabeth Pryor	Peach	2004	2.5	5	8	15.5	Old yellow straw, like pale sherry in appearance. Golden highlights and limpidity. Ripe fruit on nose though not tenacious. Good acid balance on palate, integrated sweetness and body. Slightly contradictory bitterness on nose	Bronze
CSST	2	Vinko Eterovic	Plum Black	2004	3	6	8	17	Evident SO2 intermingling with fruit aromas. Bright, beaujolais red; clean and clear wine. Complex blend of aromas on nose; berryish with ripe blackfruit bouquet. Mouthfilling wine of great structure! Will mature very well.	Silver
CSST	3	Cottles Ridge Estate	Plum	2004	3	5	7	15	Pale, onion skin pink wine, light bodied. Fleeting bouquet like a light rose wine. Sweetness well handled and counterbalanced by crisp acidity and finish.	

Bronze 15.5 Silver 17 Gold 18.5

<i>Class</i>	<i>JN</i>	<i>Certificate Name</i>	<i>Description</i>	<i>Vintage</i>	<i>App</i>	<i>Nose</i>	<i>Palate</i>	<i>Total</i>	<i>Comment</i>	<i>Medal</i>
CSST	4	Timothy Ross	Plum	2003	3	5	7	15	Bright crimson like cherry plum red. Clear light appearance. Slight lifted spirit aromas of alcohol. Plum characters are subdued. Verging on dry with a fruity integration of elements.	
CSST	5	Timothy Ross	Plum Choc	2003	2.5	5	7	14.5	Nice rich; vermilion red has a slightly dense condition to it which is reflected in a somewhat "fruity" but closed nose. Slightly astringent palate with balance of flavours still evolving.	
CSST	6	Andrew Gillam	Plum	2003	3	4	7	14	Pale yellowy amber, clear appearance. Neutral aroma and overall bouquet hidden at the moment. Flavour a little mono-dimensional and overall not a truly sweet interpretation of the style.	
CSST	7	Chris Ramsay	Plum Blood	2003	3	4	6	13	Slightly gassy sample? Clear bright cherry red right to the edges. No fading. Clean vinous, but delicate nose. Fades quickly. Lacking in richness and complexity needed for this style of country wines.	

CSVE Country Sweet Vegetable wine - 4 Entries

Judged by Harry Gilham

Class Comment

"Eat it and drink it" wines to go with possible salad meals.

CSVE	1	Jacques Garnier	Capsicum & Cucumber	2004	3	6	8	17	Clean and clear. Good nose which identifies base materials. Long palate which falls away a little.	Silver
CSVE	2	Michael Davis	Parsnip	2002	3	5	6	14	Clean and clear. Strong nose of base materials. Palate shows a sourness with no length.	
CSVE	3	John Shortridge	Parsnip	2000	3	4.5	6	13.5	Clean and clear. Light nose. Very light on palate possibly an age problem.	
CSVE	4	Tim Ross and Andrew Gillam	Potato	2001	3	5	5	13	Clean and clear. Palate shows foreign material dominating the wine.	

RAFA Red Fortified red wine - Any vintage - 9 Entries

Judged by Lindsay Belbin

Class Comment

Quite a strong section, with wine makers showing good understanding of the need for depth, richness, integration & interest. The fortification material, the added spirit, needs to be deftly handled and added to wine that has interest and potential already.

RAFA	1	David C. Hart	Blend Fortified	2001	3	5	7.5	15.5	Very clean condition with deep umber and gold highlights from the grape sources. Integrated though non specific nose. Good initial mouth feel with a slightly burning finish. Needs balance?	Bronze
RAFA	2	David C. Hart	Cabernet Sauvignon Fortified	2004	3	4.5	8	15.5	Fresh ruby highlights, clean youthful appearance. Both aroma and bouquet delicate at this stage. Nice mouth filling, juicy textured, light bodied and nice integration of components.	Bronze

Bronze 15.5 Silver 17 Gold 18.5

<i>Class</i>	<i>JN</i>	<i>Certificate Name</i>	<i>Description</i>	<i>Vintage</i>	<i>App</i>	<i>Nose</i>	<i>Palate</i>	<i>Total</i>	<i>Comment</i>	<i>Medal</i>
RAFA	3	My Wine: PJH	Cabernet Sauvignon/Shiraz Fortified	2003	3	4	7	14	Profound, deep garnet with strong colour to the edge. Grapey, spirity nose, not yet integrated. Quite a "hot" palate - finishing well but needs to really settle down.	
RAFA	4	Stan Gawel	Muscat Liquor	1999	3	6	8	17	Deep oloroso amber with golden highlights. Fine grained spirit aroma, fragrant and light muscat on nose, though fades quickly. Harmonious and well balanced in richness and mouth feel.	Silver
RAFA	5	Paul & Angela Geddes	Muscat 2001-04		3	6	8	17	Golden brown in appearance. Nice brewed tea and raisins on the nose. Good textural harmony in the mouth. A delight to drink!	Silver
RAFA	6	Paul & Angela Geddes	Port Vintage	2004	2.5	6	8	16.5	Purpley, still dense colour with extract evident. Leafy, vegetal, green pepper on nose, reflecting youth of wine. Great range of flavours and a somewhat plummy in-mouth feel.	Bronze
RAFA	7	Paul & Angela Geddes	Port Vintage	2002	3	5	8	16	Dense crimson appearance moving to red at fringes. Lifted spirit, neutral grapey aromas. Mouth feel lively and with a dry edge. Good integration on the palate - long finish.	Bronze
RAFA	8	Stan Gawel	Port	2000	3	4	7	14	Fine garnet deep red. A soft bouquet - perhaps a touch oxidised at this stage - and dull to the senses. Some burnt, over-ripe or astringent elements confusing the palate.	
RAFA	9	David C. Hart	Shiraz Fortified	2004	3	5	7.5	15.5	Vibrant, clear purpley/crimson. Young, fresh, red wine characters on the nose. Spirit well handled so early in its career. Not "fortified" in terms of structure, yet clean tasting and worth waiting for. Perhaps a little light weight in terms of richness?	Bronze

RASP Red Sparkling wine - Any vintage - 5 Entries

Judged by Neil Johannesen

Class Comment

Only two with sparkle.

RASP	1	David C. Hart	Pinot Noir Sparkling	2004	3	5.5	5	13.5	Good colour. Very little bead. Some phenolics on nose. Lacks flavour. Slight Bitterness	
RASP	2	David C. Hart	Pinot Noir Sparkling	2001	2.5	4.5	5.5	12.5	Just clear. Light Little bead Closed Thin- short	
RASP	3	David C. Hart	Shiraz Sparkling	2004	3	5	5.5	13.5	Deep garnet with purple tinges. Little bead. Nice delicate fruit on nose. Lacks acid. Some bitterness.	
RASP	4	Stan Gawel	Shiraz Sparkling	2001	3	5.5	7	15.5	Good persistent bead. Slightly brown. Slightly out of balance- needs more acid. Some fruit on palate but lacks richness.	Bronze

Bronze 15.5 Silver 17 Gold 18.5

<i>Class</i>	<i>JN</i>	<i>Certificate Name</i>	<i>Description</i>	<i>Vintage</i>	<i>App</i>	<i>Nose</i>	<i>Palate</i>	<i>Total</i>	<i>Comment</i>	<i>Medal</i>
RASP	5	Stan Gawel	Shiraz Sparkling	2000	3	6	8	17	Very persistent bead. Good colour for age. Some fruit, but with slight oxidation. Nice flavour and length.	Silver

RDCC Red Dry Cabernet sauvignon and/or Cabernet franc - Current vintage - 39 Entries

Judged by Russ Henry

Class Comment

Some excellent examples of Cabernet - some viticulture and winemaking problems. The medal winners display good wine making with good fruit, some exhibitors need to look at the winemaking and/or fruit selection.

RDCC	1	L. Di Stefano, V. Babic & E. Stolfa	Cabernet Franc	2004	3	5	7.5	15.5	Nose - light, clean - some 'rose' character Palate - good cab franc flavour - good fruit, nice after taste	Bronze
RDCC	2	Chris Ramsay	Cabernet Franc	2004	3	5.5	8	16.5	Nose -clean but wood dominant Palate -good fruit character - some charry oak evident - good tannin (A blend of 1 and 2 would be good1)	Bronze
RDCC	3	The Three Amigos	Cabernet Sauvignon	2004	3	5.5	7	15.5	Nose -leafy - herbaceous - some cassis Palate -up front flavour - cassis but lacks tannin - falls away	Bronze
RDCC	4	Chris Ramsay	Cabernet Sauvignon	2004	3	5	7.5	15.5	Nose -plum + blackberry - wood dominates Palate -same as nose - charry oak a little heavy on good fruit	Bronze
RDCC	5	Vincent Tallarida	Cabernet Sauvignon	2004	3	4.5	6.5	14	Nose -strong blackcurrant - Ribena like Palate -rich soft - needs tannin/acid for balance	
RDCC	6	Spencer Field	Cabernet Sauvignon (w)	2004	3	4.5	7	14.5	Nose -light fruit - slightly hard Palate -rich cabernet character but 'hard' tannic and a little too much SO2	
RDCC	7	R. Aitken, J. Gaffney & R. Bortko	Cabernet Sauvignon Warrandyte	2004	3	5.5	8	16.5	Nose -clean - good varietal character Palate -cassis evident - some vegetive 'green bean' character, nice balance	Bronze
RDCC	8	George Wright	Cabernet Sauvignon	2004	3	5	6.5	14.5	Nose -clean but light Palate -some underripe characters evident. Light finish - fruit could be riper?	
RDCC	9	R. Aitken, J. Gaffney & R. Bortko	Cabernet Sauvignon Malmsbury	2004	3	4.5	7.5	15	Nose - sulphur-like characters detract from fruit - dissipated with time Palate -nice blackcurrant-mulberry flavour. Acid/tannin balance good (SO2?)	
RDCC	10	Carlo Ceravolo	Cabernet Sauvignon	2004	3	6	8	17	Nose -good strong varietal character - clean Palate -blackberry + cassis flavours - nice balance	Silver
RDCC	11	Vinko Eterovic	Cabernet Sauvignon 1	2004	3	3.5	4	10.5	Nose -oxidised, some ethyl/acetate Palate -volatile acidity problem - could be burst grapes - unplunged cap - air exposure.	
RDCC	12	Fantin Loci Wines	Cabernet Sauvignon W	2004	3	6	7.5	16.5	Nose -blackberry, plum - integrated wood, clean Palate -strong blackcurrant - some green bean vegetive character - good structure	Bronze
RDCC	13	Beach of Promise	Cabernet Sauvignon	2004	3	6.5	8	17.5	Nose -lovely cassis/violet character Palate -rich cassis - black olive - fine tannins, well balanced	Silver

Bronze 15.5 Silver 17 Gold 18.5

<i>Class</i>	<i>JN</i>	<i>Certificate Name</i>	<i>Description</i>	<i>Vintage</i>	<i>App</i>	<i>Nose</i>	<i>Palate</i>	<i>Total</i>	<i>Comment</i>	<i>Medal</i>
RDCC	14	David C. Hart	Cabernet Sauvignon	2004	3	5	5	13	Nose -clean, but light, slightly dull Palate -stemmy character - tannic. Under ripe fruit?	
RDCC	15	Hely & Stubbs	Cabernet Sauvignon	2004	3	5.5	7	15.5	Nose -rich, clean - blackcurrant Palate -rich blackcurrant, some stemmy character detracts	Bronze
RDCC	16	Vinko Eterovic	Cabernet Sauvignon 2	2004	3	4.5	6	13.5	Nose -hard, medicinal Palate -nice fruit but plastic like character detracts	
RDCC	17	Cillowan Wines	Cabernet Sauvignon	2004	3	5	5.5	13.5	Nose -closed - old wood? character Palate -flavours dulled by oxidation, some volatile acidity	
RDCC	18	Chris Pober	Cabernet Sauvignon	2004	3	4.5	5	12.5	Nose -stemmy - phenolic character obscures fruit Palate -same as nose	
RDCC	19	Kathy McMahon	Cabernet Sauvignon	2004	3	4.5	4.5	12	Nose -light, dull - lacks fruit - oxidised? Palate -fruit flattened by oxidation	
RDCC	20	Kos Brothers	Cabernet Sauvignon	2004	3	6.5	9	18.5	Nose -good varietal characters on nose - good cassis character - vibrant! Palate -nice blackcurrant flavour - soft tannins - well balanced. Well done	Gold
RDCC	21	L. Di Stefano, V. Babic & E. Stolfa	Cabernet Sauvignon	2004	3	5	6.5	14.5	Nose -some fruit - slightly oxidised Palate -some phenolic (stemmy) characters detract	
RDCC	22	Helmut Doerner	Cabernet Sauvignon	2004	3	6	8	17	Nose -strong cassis/ good cigar box like oak - well integrated Palate -heavily extracted - strong tannins. Big wine - wimps need not apply!	Silver
RDCC	23	William Tilley	Cabernet Sauvignon	2004	3	4	4	11	Nose -volatile acidity - oxidised character Palate -fruit character lost due to oxidation	
RDCC	24	Julie Game	Cabernet Sauvignon	2004	3	5.5	6	14.5	Nose -nice fruit and oak character, could be stronger Palate -hard under ripe characters dominate. Fruit need to be riper	
RDCC	25	Constantine Proussalis	Cabernet Sauvignon B	2004	3	4.5	6.5	14	Nose -mercaptan character spoils nose Palate -good fruit but sulphide character detracts	
RDCC	26	KANGAROO FOREST RUN	Cabernet Sauvignon	2004	3	5	5.5	13.5	Nose -mint + blackcurrant - clean Palate -'wintergreen' character dominates palate - (viticulture problem?)	
RDCC	27	C.Smith, P.McBride & P.Moy	Cabernet Sauvignon	2004	3	4.5	6	13.5	Nose --light - lacks fruit character Palate -oxidised character detracts from fruit	
RDCC	28	Con Skliros	Cabernet Sauvignon	2004	3	5.5	7	15.5	Nose -nice fruit evident - slightly obscured by oak Palate -cherry oak dominates good fruit	Bronze
RDCC	29	Constantine Proussalis	Cabernet Sauvignon A	2004	3	4.5	6	13.5	Nose -closed - little fruit character evident - oxidised? Palate -tannic - hard finish - little fruit showing	
RDCC	30	Fantin Loci Wines	Cabernet Sauvignon	2004	3	5	7.5	15.5	Nose -light floral nose, could be stronger Palate - some cherry like fruit flavour, good acid - good tannin	Bronze
RDCC	31	Vicko Martic	Cabernet Sauvignon	2004	3	3.5	4	10.5	Nose -hard oxidised nose Palate - wine spoilt by oxidation - some acetone characters developing	
RDCC	32	Mario Di Pilla	Cabernet Sauvignon	2004	3	4.5	5	12.5	Nose -"confectionary"-like character, lacks fruit character Palate - nose follows through to palate - viticulture problem - undeveloped fruit (?)	

Bronze 15.5 Silver 17 Gold 18.5

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RDCC	33	Carinci / Stevens	Cabernet Sauvignon	2004	3	5.5	6.5	15	Nose -minty, under ripe(?) character but clean Palate - tannic stemmy character detracts - viticulture problem(?)	
RDCC	34	Kenneth Burton	Cabernet Sauvignon	2004	3	5	6.5	14.5	Nose -nice fruit evident - slightly dull Palate - good fruit - some sulphide character detracts	
RDCC	35	Neil Johnston	Cabernet Sauvignon	2004	3	5.5	7	15.5	Nose -clean cabernet character needs to be stronger - (flattened by wood?) Palate - good fruit evident - wood character(?) detracts	Bronze
RDCC	36	Tim Ross and Andrew Gillam	Cabernet Sauvignon B	2004	3	6	7	16	Nose -good fruit - strong charry oak dominates Palate -nice fruit behind strong wood influence	Bronze
RDCC	37	Ventura Angelo	Cabernet Sauvignon	2004	3	6	8	17	Nose -some cassis character - clean Palate - strong cassis character integrated with nice oak - well balanced	Silver
RDCC	38	Tim Ross and Andrew Gillam	Cabernet Sauvignon A	2004	2.5	4	6	12.5	Light colour - slightly dull Nose -flat oxidised nose Palate - oxidised character has flattened the fruit - (wine handling problem)	
RDCC	39	Drunken Skunk Cabernet Sauvignon	Cabernet Sauvignon	2004	3	5	7.5	15.5	Nose -light cassis character - clean but needs to be stronger Palate - rich cassis/ black olive character. Fine tannins - nice finish	Bronze

RDCP Red Dry Cabernet Sauvignon and/or Cabernet franc - Previous vintages - 50 Entries

Judged by Scott McCarthy

Class Comment

Impressive flight of wines generally showing good fruit intensity and sound winemaking.
Main faults being oxidation and microbial problems from poor hygiene or use of old oak that is not sound.

RDCP	1	Julie Game	Cabernet Sauvignon	2003	3	5.5	7.5	16	Nice dried tobacco leaf. Good balance. Nice medium weight fruit.	Bronze
RDCP	2	C.Smith, P.McBride & P.Moy	Cabernet Sauvignon	2003	3	5.5	7.5	16	Cigar box and bramble fruit. Good weight. Needs a little more time.	Bronze
RDCP	3	Carinci / Stevens	Cabernet Sauvignon	2003	3	5	6.5	14.5	Deep rich colour. Vanilla and good fruit on nose. A little extracted.	
RDCP	4	Paul Finn	Cabernet Sauvignon	2003	3	5	6.5	14.5	Nose a little restrained. Needs more fruit. Leafy.	
RDCP	5	Christopher Lowe	Cabernet Sauvignon	2003	3	3.5	6	12.5	Good colour. Nose shows oxidation. Palate shows oxidation.	
RDCP	6	Mario Fantin & John O'Callaghan	Cabernet Sauvignon	2003	3	5	6	14	Simple but lifted fruit - slightly reduced. Good balance but a little green.	

Bronze 15.5 Silver 17 Gold 18.5

<i>Class</i>	<i>JN</i>	<i>Certificate Name</i>	<i>Description</i>	<i>Vintage</i>	<i>App</i>	<i>Nose</i>	<i>Palate</i>	<i>Total</i>	<i>Comment</i>	<i>Medal</i>
RDCP	7	Tony Upton	Cabernet Sauvignon	2003	3	4	6.5	13.5	Good rich colour. Minor oxidation on nose / leafy. A little short.	
RDCP	8	Drunken Skunk Cabernet Sauvignon	Cabernet Sauvignon	2003	3	5.5	8	16.5	Hazelnut / chocolate nose. Good weight / structure.	Bronze
RDCP	9	Spencer Field	Cabernet Sauvignon (eb)	2003	3	4.5	7	14.5	Green / leafy. Nice fruit but needs more weight.	
RDCP	10	Tim Ross and Andrew Gillam	Cabernet Sauvignon A	2003	3	6	7.5	16.5	Cedary, inky nose Nice fruit / oak balance.	Bronze
RDCP	11	Ventura Angelo	Cabernet Sauvignon	2003	3	3	5	11	Great deep ruby colour. Microbial nose. Flat / bacterial.	
RDCP	12	4 Hills Wines	Cabernet Sauvignon	2003	3	5.5	6.5	15	Nice Leafy / blackcurrant nose. Lacks depth.	
RDCP	13	Stan Gawel	Cabernet Sauvignon	2003	3	5	6.5	14.5	Sweet confectionary nose. Good fruit.	
RDCP	14	Carlo Ceravolo	Cabernet Sauvignon	2003	3	3	5	11	Rich deep colour. Shows volatile acidity on nose and palate.	
RDCP	15	Wandin Estate Wines	Cabernet Sauvignon	2003	3	4.5	6	13.5	Reduced nose - cabbage. Little on balance.	
RDCP	16	Tim Ross and Andrew Gillam	Cabernet Sauvignon B	2003	3	6	7.5	16.5	Nice smokey oak. Good fruit / weight. A little short.	Bronze
RDCP	17	Con Skiros	Cabernet Sauvignon	2003	3	5.5	8	16.5	Nice bramble fruits. Good structure.	Bronze
RDCP	18	Alan Blackman	Cabernet Sauvignon	2003	3	4	5	12	Bacterial nose. Follows on palate. Old barrels?	
RDCP	19	Malcolm King	Cabernet Sauvignon	2003	3	3.5	4.5	11	Aldehyde - oxidised.	
RDCP	20	Tony Chincarini	Cabernet Sauvignon	2003	3	5	6.5	14.5	Nose = soap flakes. Green tannins.	
RDCP	21	William Tilley	Cabernet Sauvignon	2003	3	4	6.5	13.5	Slightly oxidised. Lifted volatile acidity	
RDCP	22	L. Di Stefano, V. Babic & E. Stolfa	Cabernet Sauvignon	2003	3	5.5	8	16.5	Smokey - cigar box. Cedary palate, good intensity.	Bronze
RDCP	23	MADD WINES	Cabernet Sauvignon American Oak	2003	3	6	8	17	Sweet bramble fruit. Black currant. pH a little high?	Silver
RDCP	24	Russ Henry	Cabernet Sauvignon CC	2003	3	5.5	8	16.5	Nice leafy / varietal nose. Cedary palate, good structure.	Bronze

Bronze 15.5 Silver 17 Gold 18.5

<i>Class</i>	<i>JN</i>	<i>Certificate Name</i>	<i>Description</i>	<i>Vintage</i>	<i>App</i>	<i>Nose</i>	<i>Palate</i>	<i>Total</i>	<i>Comment</i>	<i>Medal</i>
RDCP	25	Tindale Estate	Cabernet Sauvignon	2003	3	5.5	7.5	16	Nutty - cashew nose. Nice briary fruit.	Bronze
RDCP	26	Beach of Promise	Cabernet Sauvignon	2003	3	5.5	8	16.5	Nice nose - good intensity. Palate - well balanced, sweet fruit.	Bronze
RDCP	27	Milan Knezevic	Cabernet Sauvignon	2002	3	5.5	7	15.5	Deep, intense colour. Slightly horsey. Good weight - a little Brett.	Bronze
RDCP	28	Bee Ling Goh	Cabernet Sauvignon	2002	3	5	8	16	Lighter colour. Nice stewed plum on palate. Very good fruit intensity.	Bronze
RDCP	29	Talerddig Wines	Cabernet Sauvignon Hope	2002	3	3	4	10	Rubbery - sulphide problem. Follows on to palate.	
RDCP	30	Steve Beckley	Cabernet Sauvignon	2002	3	5	7	15	Blackberry fruit on nose. Good weight. More tannin would benefit.	
RDCP	31	Drunken Skunk Cabernet Sauvignon	Cabernet Sauvignon	2002	3	5	7	15	Intense wine with big fruit on palate. A little overripe.	
RDCP	32	Tony Chincarini	Cabernet Sauvignon	2002	3	6	8.5	17.5	Good nose - spicy - cedar. Well balanced palate. Long fruit.	Silver
RDCP	33	Stan Gawel	Cabernet Sauvignon	2002	3	5.5	8	16.5	Deep colour. Rich / ripe fruit.	Bronze
RDCP	34	Christopher Lowe	Cabernet Sauvignon	2002	3	5	6.5	14.5	Nose a little flat. Slightly herbaceous.	
RDCP	35	C.Smith, P.McBride & P.Moy	Cabernet Sauvignon	2002	3	5.5	8	16.5	Nice nose - leafy - cigar box. Good tannins. Well balanced.	Bronze
RDCP	36	Josip Rusak	Cabernet Sauvignon	2002	2	3	4	9	Colour - browning. Oxidised. Meaty.	
RDCP	37	Mario Fantin & John O'Callaghan	Cabernet Sauvignon	2002	3	5	6.5	14.5	Rich berry fruit on nose. Palate a little disjointed.	
RDCP	38	Vienna Woods	Cabernet Sauvignon	2002	3	3.5	6	12.5	Nose showing development. Rich and intense. Good structure.	
RDCP	39	Beach of Promise	Cabernet Sauvignon	2002	3	4	6	13	Slightly forward. Over-ripe, porty.	
RDCP	40	Tim Ross and Andrew Gillam	Cabernet Sauvignon	2002	3	5.5	8	16.5	A little herbaceous on nose. Rich palate - good weight.	Bronze

Bronze 15.5 Silver 17 Gold 18.5

<i>Class</i>	<i>JN</i>	<i>Certificate Name</i>	<i>Description</i>	<i>Vintage</i>	<i>App</i>	<i>Nose</i>	<i>Palate</i>	<i>Total</i>	<i>Comment</i>	<i>Medal</i>
RDCP	41	L. Di Stefano, V. Babic & E. Stolfa	Cabernet Sauvignon	2002	3	3.5	5.5	12	Lifted volatile acidity. Disjointed.	
RDCP	42	F & V Gaudion	Cabernet Sauvignon	2001	3	5	6	14	Slight sulphide problem. Finishes a little short. Lacks structure.	
RDCP	43	Tony Chincarini	Cabernet Sauvignon	2001	3	5	6	14	Nose - light and minerally. Nice fruit - soy sauce.	
RDCP	44	Stan Gawel	Cabernet Sauvignon	2001	3	6.5	8	17.5	Intense colour. Great nose - good fruit and oak. Good weight and fruit.	Silver
RDCP	45	Christopher Lowe	Cabernet Sauvignon	2001	3	5.5	7.5	16	Restrained nose. Lighter weight Pretty wine.	Bronze
RDCP	46	Paul Cenci	Cabernet Sauvignon	2001	3	4	6.5	13.5	High SO2 Nice fruit.	
RDCP	47	Mario Fantin & John O'Callaghan	Cabernet Sauvignon	2001	3	6	7	16	Good nose - black currant. Good fruit and structure. - needs more time.	Bronze
RDCP	48	Geoff Anson	Cabernet Sauvignon	1999	3	5.5	6.5	15	A little green. Structure holding up well.	
RDCP	49	Stan Gawel	Cabernet Sauvignon	1999	3	6	8	17	Slightly horsey - a little bit of Brett. Elegant wine.	Silver
RDCP	50	Vincent Tallarida	Cabernet Sauvignon	1996	3	4	5.5	12.5	Slightly oxidised.	

RDMC Red Dry Merlot or Malbec - Current vintage - 12 Entries

Judged by Peter Connolly

Class Comment

The better wines had wonderful weight and viscosity, intense flavour profiles and good balance. There were no very poor wines which should encourage all to go a little further next year.

RDMC	1	Neil Johnston	Merlot	2004	3	5	5.5	13.5	Clear, medium saturation Floral character, berry nose; berries dominate flavours but finishes bitter.	
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Bronze 15.5 Silver 17 Gold 18.5

<i>Class</i>	<i>JN</i>	<i>Certificate Name</i>	<i>Description</i>	<i>Vintage</i>	<i>App</i>	<i>Nose</i>	<i>Palate</i>	<i>Total</i>	<i>Comment</i>	<i>Medal</i>
RDMC	2	David C. Hart	Merlot	2004	3	5.5	7	15.5	Clear medium red Oak black cherry and berries, nutty floral nose. Complex long aftertaste.	Bronze
RDMC	3	Carlo Ceravolo	Merlot	2004	3	4.5	5.5	13	Ripe deep saturation. Slight volatile acidity and SO2, berry fruit. Palate good weight but a hardness and bitter finish.	
RDMC	4	Vinko Eterovic	Merlot	2004	3	5	6.5	14.5	Deeply saturated, bright. Slight volatile acidity, Red currant, berry nose. Palate slight bitterness, good fruit, oak tannin balance.	
RDMC	5	Chris Ramsay	Merlot	2004	3	6.5	8	17.5	Bright red purple. Toasty oak and sweet berry nose. Rich cassis fruit and coffee toasty oak. Good balance and aftertaste.	Silver
RDMC	6	Cottles Ridge Estate	Merlot	2004	3	6.5	8.5	18	Bright good saturation, Cassis with touch of coffee. Palate cassis sweet, weighty, viscous, great lingering flavour.	Silver
RDMC	7	KANGAROO FOREST RUN	Merlot	2004	3	5	5.5	13.5	Touch dull, good saturation. Oak dominates on nose, the same on palate. Little bitter on finish.	
RDMC	8	F & V Gaudion	Merlot	2004	3	5.5	5	13.5	Clear to bright, saturated. Floral berry confectionary, caramel. Almost cough syrup chemical interference on palate.	
RDMC	9	Kos Brothers	Merlot	2004	3	5.5	6	14.5	Bright, saturated. Nose balanced between aromatic fruit and wood. Palate too firm (tannin for fruit).	
RDMC	10	Tony Upton	Merlot	2004	3	5.5	7	15.5	Clear, saturated. Berry mint oak on the nose. Oak dominates fruit on palate. Good weight and firm tannin.	Bronze
RDMC	11	Kenneth Burton	Merlot	2004	3	5.5	7	15.5	Medium saturation, clear. Blackcurrant and mint. Good integrated palate.	Bronze
RDMC	12	The Three Amigos	Merlot	2004	3	4	6	13	Dull saturated, chemical nose with cassis in background. Confectionary on the palate with slight bitterness.	

RDMP Red Dry Merlot or Malbec - Previous vintages - 18 Entries

Judged by Neil Johannesen

Class Comment

Good average quality with just a few exceptions both ways.

RDMP	1	MADD WINES	Merlot French Oak	2003	3	4.5	6	13.5	Deep colour - some purple Some sulphur on nose - hides fruit High acid & tannin - hides fruit, bitter finish.	
RDMP	2	Simon Bell	Merlot	2003	3	4	5.5	12.5	Good garnet colour Good fruit but sauerkraut. Out of balance Light palate - short & bitter	
RDMP	3	Grace Presti	Merlot	2003	3	4.5	7	14.5	Slight browning. Deep colour Slightly closed nose Nice round palate	

Bronze 15.5 Silver 17 Gold 18.5

<i>Class</i>	<i>JN</i>	<i>Certificate Name</i>	<i>Description</i>	<i>Vintage</i>	<i>App</i>	<i>Nose</i>	<i>Palate</i>	<i>Total</i>	<i>Comment</i>	<i>Medal</i>
RDMP	4	Steve Beckley	Merlot	2003	3	5	8	16	Medium depth with slight purple tinges Good clean fruit. Well made Light body - high acid. Could be riper	Bronze
RDMP	5	Chateau Thornbury	Merlot	2003	3	5	7	15	Some brick redness High sulphur? High acid spoils balance	
RDMP	6	Paul Finn	Merlot	2003	3	4	5.5	12.5	Medium depth Some mercaptans Hardness on palate	
RDMP	7	The Three Amigos	Merlot	2003	3	5.5	8.5	17	Bright-good colour True character Sweet fruit - good balance, nice tannins	Silver
RDMP	8	KANGAROO FOREST RUN	Merlot	2003	3	6	7	16	Dense colour Nice fruit - minty Good body - but hard tannins	Bronze
RDMP	9	Tony Upton	Merlot	2003	3	4	5.5	12.5	Appropriate colour & density Long breathing required Harsh	
RDMP	10	Lavender Hill Winery	Merlot	2003	3	6.5	6	15.5	Good depth and legs Clean nose Soft fruit and tannins, but very hot finish	Bronze
RDMP	11	George Wright	Merlot	2003	3	5	7	15	Medium colour Subdued nose. A nice delicate wine. Good balance, light body.	
RDMP	12	PAG Guest Wines	Merlot	2002	3	4.5	5.5	13	Good colour & depth Some phenolics Harsh palate	
RDMP	13	Grant Cameron and Leroy Quine	Merlot	2002	3	4	6	13	Quite purple for age. Low ph Unripe - wet rag Light, acid, lollyish	
RDMP	14	Neil Johnston	Merlot	2002	3	5.5	9	17.5	Quite purple for age Lifted nose (could be riper) Well balanced - good fruit, acid, soft tannins	Silver
RDMP	15	Vienna Woods	Merlot	2002	3	6.5	8.5	18	Dense, bright colour. Slightly purple Complete nose - elegant Good flavour, balance, length	Silver
RDMP	16	Lavender Hill Winery	Merlot	2002	3	3	4	10	Appearance ok Industrial handcleaner nose Chemical palate	
RDMP	17	R. Aitken, J. Gaffney & R. Bortko	Merlot Yarrowonga	2002	3	6	9	18	Good dense colour. Nice legs. Hot lifted nose. Properly ripened fruit. Long, soft tannins and balanced.	Silver

Bronze 15.5 Silver 17 Gold 18.5

<i>Class</i>	<i>JN</i>	<i>Certificate Name</i>	<i>Description</i>	<i>Vintage</i>	<i>App</i>	<i>Nose</i>	<i>Palate</i>	<i>Total</i>	<i>Comment</i>	<i>Medal</i>
RDMP	18	Kenneth Burton	Merlot	2001	3	5.5	8	16.5	Correct colour for age Clean nose, but some sulphur Some phenolics. Good body & tannins	Bronze

RDPC Red Dry Pinot Noir, Gamay, or Grenache - Current vintage - 25 Entries

Judged by Geoff Anson

Class Comment

A well made bracket showing good winemaking.
A number of the wines suffered from overcropping or overripe fruit. Both of these results in a lack of pinot flavours and complexity.
Try lower yields, more cold maceration, part whole bunch fermenting.

RDPC	1	Mark R Dunn - Urrimbirra Wines	Gamay Victorian High Country	2004	3	5.5	7	15.5	Light nose, strawberry. Clean fruit and slightly dusty. Rose style - fresh and fruity. Light palate, sweet fruit, clean finish. Good aftertaste.	Bronze
RDPC	2	Vinko Eterovic	Grenache	2004	3	6.5	6.5	16	Ripe nose, cherry vanilla. Clean. Cherry, good acid. Light tannin. Short finish.	Bronze
RDPC	3	Grant Cameron and Leroy Quine	Grenache	2004	3	5	7	15	Milky, ripe but lacks varietal character. Cherry, light middle palate, good aftertaste.	
RDPC	4	Helmut Doerner	Pinot Noir	2004	3	5.5	7.5	16	Cherry, dusty nose currently dominant. Light palate, flavour continues in mouth. Good acid and tannin.	Bronze
RDPC	5	Richard Barker	Pinot Noir B	2004	3	6	7.5	16.5	Medium weight fruit, closed nose. Clean. Cherry on palate, clean, long finish. Good acid and tannin.	Bronze
RDPC	6	Ben Deriu	Pinot Noir Balnarring	2004	3	5	6	14	Slight burnt nose, ripe but little pinot character. Very dense colour - Aged flavours, lack of variety. Overripe fruit/hot ferment?	
RDPC	7	Sivigliano Maniago	Pinot Noir A	2004	3	6	6.5	15.5	Medium fruit, complex nose, sweet oak. Strawberry, sweet fruit, light tannin. Light body.	Bronze
RDPC	8	Sivigliano Maniago	Pinot Noir B	2004	3	6	8	17	Ripe fruit, complex nose, cherry. Cherry, fruit carries through on palate. Dry finish.	Silver
RDPC	9	William Tilley	Pinot Noir	2004	2.5	4.5	6	13	Light fruit, sour, little varietal. Strawberry, good start but drops off. Short finish.	
RDPC	10	Lorenzo Antonio Premoselli	Pinot Noir Rose	2004	1.5	3	3	7.5	Dense colour, not rose style. Vegetative nose. Little fruit flavour. Shaded canopy? Not rose style.	
RDPC	11	Neil Johannesen	Pinot Noir	2004	3	6	6.5	15.5	Dusty, light nose but clean and fruity. Cherry, good length, dry finish. Light.	Bronze

Bronze 15.5 Silver 17 Gold 18.5

<i>Class</i>	<i>JN</i>	<i>Certificate Name</i>	<i>Description</i>	<i>Vintage</i>	<i>App</i>	<i>Nose</i>	<i>Palate</i>	<i>Total</i>	<i>Comment</i>	<i>Medal</i>
RDPC	12	Ventura Angelo	Pinot Noir	2004	3	5.5	6.5	15	Ripe, cherry, little oak? Cherry flavour, short finish, green aftertaste.	
RDPC	13	Postruzin/Schimmelbusch	Pinot Noir French Oak	2004	3	6	7	16	Light fruit, clean vinous nose. Strawberry, clean, light but long flavour. Finishes clean and dry.	Bronze
RDPC	14	David Lowe	Pinot Noir	2004	3	5	5.5	13.5	Nose dumb, slightly sour, green fruit? Light fruit, little varietal, green. High acid and tannin.	
RDPC	15	Neil Johnston	Pinot Noir	2004	3	5.5	7.5	16	Clean, ripe, little varietal nose. Cherry, good mouthfeel, long finish. Light tannin and acid.	Bronze
RDPC	16	Tim Ross and Andrew Gillam	Pinot Noir	2004	2.5	5	6	13.5	Delicate clean nose, sweet oak. Strawberry flavours. Short finish.	
RDPC	17	Postruzin/Schimmelbusch	Pinot Noir American Oak	2004	3	6	6.5	15.5	Closed nose, oak dominant. Cherry, medium body. Short finish.	Bronze
RDPC	18	Richard Barker	Pinot Noir A	2004	3	5	5	13	Sweet fruit & oak, vanilla oak dominates. Little vinous character, overcropped? Light tannins.	
RDPC	19	Kenneth Burton	Pinot Noir	2004	3	6.5	8	17.5	Clean, intense nose, dusty. Cherry, complex palate, long flavours. Good tannin and acid.	Silver
RDPC	20	Milan Knezevic	Pinot Noir	2004	3	4	5	12	Ripe, lactose, little pinot character. Fruit subdued, overcropped? Short.	
RDPC	21	George Wright	Pinot Noir	2004	3	6	7.5	16.5	Light nose, fine aroma, strawberry, earthy. Strawberry, light long palate. Good acid and light tannin.	Bronze
RDPC	22	Alan Blackman	Pinot Noir	2004	3	5	6	14	Clean, rich, overripe? Clean, light fruit, lacking pinot character.	
RDPC	23	Vincent Tallarida	Pinot Noir	2004	3	3	5	11	Sour, ripe fruit. Cherry, good intensity, sour aftertaste.	
RDPC	24	Joseph Grech	Pinot Noir	2004	3	4	5	12	Low fruit, sour, cherry nose. Light flavour, short finish.	
RDPC	25	Zenon Kolacz-4 Hills Wines	Pinot Noir	2004	3	4	4.5	11.5	Light fruit, lifted nose. Light flavour, short, non varietal.	

Bronze 15.5 Silver 17 Gold 18.5

Class *JN* *Certificate Name* *Description* *Vintage* *App* *Nose* *Palate* *Total* *Comment* *Medal*

RDPP Red Dry Pinot Noir, Gamay, or Grenache - Previous vintages - 14 Entries

Judged by *Geoff Anson*

Class Comment

A consistent class that showed good handling of the fruit. The higher scoring wines displayed more distinctive pinot characters. Consider more pre-fermentation maceration and partial whole-bunch fermenting.

RDPP	1	4 Hills Wines	Grenache	2003	3	5	8	16	Clean nose, boiled fruit, sweet. Grenache 'bite' at back of nose. Clean palate, astringent finish, long aftertaste	Bronze
RDPP	2	Spencer Field	Pinot Noir	2003	2.5	2	5	9.5	Light, bright Acetone, hard nose Sweet on front palate, thin finish.	
RDPP	3	Neil Johannesen	Pinot Noir F	2003	3	5	7.5	15.5	Closed nose, good fruit, oak dominant. Clean palate, ripe fruit, good acid. Short finish.	Bronze
RDPP	4	Neil Johannesen	Pinot Noir B	2003	3	3.5	8	14.5	Sweet oak dominates, sour underlay. Ripe fruit, dry fruit, long finish.	
RDPP	5	Helmut Doerner	Pinot Noir	2003	3	6	8	17	Clean nose, good fruit weight. Pinot character. Medium weight fruit, long finish, good acid.	Silver
RDPP	6	Michael Phillips	Pinot Noir	2003	3	4	7.5	14.5	Sweet nose, slight lolly aroma, clean. Good fruit flavour, slight sour in middle palate (underripe fruit?). Good dry finish, medium length.	
RDPP	7	Neil Johannesen	Pinot Noir	2002	3	6.5	8.5	18	Aged character, slight burnt nose. Some mushroom. Loosing fruit, astringent, some good aged pinot aftertaste.	Silver
RDPP	8	Neil Johannesen	Pinot Noir V	2001	3	5	8	16	Clean nose, lacks varietal, oak dominates. Medium weight fruit, good acid, starting to develop. Pinot characters. Dry long finish.	Bronze
RDPP	9	Helmut Doerner	Pinot Noir	2001	3	5	7.5	15.5	Good fruit, developing well. Some cork taint? Medium weight, fruit light, clean, dry finish. Potential to age more,	Bronze
RDPP	10	Len Grayson	Pinot Noir	2001	3	5	7	15	Ripe fruit, softening, integrated. Ripe red wine style rather than pinot. Medium/light fruit, clean, astringent.	
RDPP	11	Neil Johannesen	Pinot Noir	2000	3	6	8	17	Rich fruit, well integrated. Some good pinot character emerging. Rich fruit, clean, good astringency, long finish.	Silver
RDPP	12	Neil Johannesen	Pinot Noir	1999	3	4	6.5	13.5	Fading fruit, burnt nose but some lingering pinot characteristics. Light fruit, astringent. Clean.	
RDPP	13	Neil Johannesen	Pinot Noir	1998	3	5	7	15	Clean nose, sweet, plum. Nose holding together well. Little pinot character. Sweet fruit, plum rather than aged pinot. Astringent finish with good length.	
RDPP	14	Neil Johannesen	Pinot Noir 2001/2002		3	5.5	7.5	16	Clean nose, boiled sweet on fruit intensity, good complexity. Sweet fruit, clean dry finish, pinot characteristics.	Bronze

Bronze 15.5 Silver 17 Gold 18.5

Class JN Certificate Name Description Vintage App Nose Palate Total Comment Medal

RDSC Red Dry Shiraz - Current vintage - 49 Entries

Judged by Martin Grinbergs

Class Comment

A very strong class. Medal winning wines were head and shoulder above others. Oxidation was most prevalent fault that can be avoided with better care during winemaking.

RDSC	1	Mario Di Pilla	Shiraz	2004	3	7	8	18	Clean fish nose grapey. Free of aroma faults Full flavour lingering. Somewhat astringent finish. Flat acid	Silver
RDSC	2	Kenneth Burton	Shiraz	2004	3	6	8.5	17.5	Vinous, slight oxidation? Full mouth feel soft finish good acid No faults on palate	Silver
RDSC	3	Garage Cellars	Shiraz Bendigo	2004	3	2	5	10	Cooked / bacony. Lacks fruit aroma. Flat palate, dry finish, lacks acid balance.	
RDSC	4	Kos Brothers	Shiraz	2004	3	6	8.5	17.5	Fresh, almost minty. Good flavour, dry finish, lingering acidity.	Silver
RDSC	5	Tony Chincarini	Shiraz	2004	3	5	6	14	Bready, mercaptans. Extracted, "dirty" tents Bitter finish	
RDSC	6	Garage Cellars	Shiraz Harcourt	2004	3	3	5.5	11.5	Meaty, thin palate, lacks balance	
RDSC	7	Carlo Ceravolo	Shiraz	2004	2.5	3	7	12.5	Not brilliant, papery, full flavour, lingering finish, good acid	
RDSC	8	Russ Henry	Shiraz	2004	3	3	4	10	Vinous with an odd aroma (gagging) Oxidised. Brettanomyces? Not pleasant on palate	
RDSC	9	Paul & Angela Geddes	Shiraz St Pats	2004	0	0	0	0	Wine not available for Judging	
RDSC	10	Paul & Angela Geddes	Shiraz Howlong	2004	3	6	9	18	"Sweet" floral, buttery. Sweet, full palate. Nice acidity, long finish	Silver
RDSC	11	Fantin & O'Callaghan	Shiraz	2004	2.5	6	5.5	14	Brown tinges. Menthol aroma could be considered a fault. Thin on palate, lacks acidity and finish.	
RDSC	12	Corpella	Shiraz	2004	3	7	8	18	Clean, fresh fault free. Extracted fruit, coarse on palate. Nice tannin finish good overall balance.	Silver
RDSC	13	Hely & Stubbs	Shiraz	2004	3	5	5.5	13.5	Fresh beans / asparagus nose. Thin palate lacks acidity and fruit.	
RDSC	14	Kevin Furness	Shiraz Bendigo/Coldstream	2004	3	7	9	19	Fresh grapes, clean. Firm persistent palate, good acid, slight astringency.	Gold
RDSC	15	Di Marco	Shiraz	2004	2.5	6	6	14.5	Brown tinges. Green stalkey Moderate fruit intensity. Flat palate, oxidised.	
RDSC	16	Alan Blackman	Shiraz	2004	3	5	5.5	13.5	Acetaldehyde (oxidised). Oxidised fruit, good acid	
RDSC	17	Di Marco	Shiraz	2004	2	6	5.5	13.5	Brownish/yellow tinges. Grapey, no obvious faults. Lacks fruit on mouth, flat acid, no finish.	

Bronze 15.5 Silver 17 Gold 18.5

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RDSC	18	Chateau Thornbury	Shiraz	2004	3	4.5	5	12.5	Lacks fruit aroma, vinuous. Coarse fruit. Firm finish, slightly astringent.	
RDSC	19	Vincent Tallarida	Shiraz	2004	3	7	5.5	15.5	Fresh fruit, fault free. Soft fruit palate, acid deficient. Very slight bitterness.	Bronze
RDSC	20	Cillowan Wines	Shiraz	2004	2	7	6	15	Dull, good colour. "Coffee" oak, lacks fruitiness on palate. Oak too dominant, flat acid.	
RDSC	21	John Mitris	Shiraz 2 Wooded	2004	2	4.5	5.5	12	Dull good colour, clean but lacks fruit, oak not evident on nose. Flat coarse, lacks fruitiness, acid short?	
RDSC	22	Tindale Estate	Shiraz	2004	3	5	5.5	13.5	Nice fruit but shows signs of oxidation. Coarse palate, oxidation evident on taste, short finish.	
RDSC	23	John Mitris	Shiraz 1 Wooded	2004	2	6	9	17	Good colour, but dull. Aromatic "soap" but free of serious faults. Nice sweet fruit, acid in balance, soft finish.	Silver
RDSC	24	Wandin Estate Wines	Shiraz	2004	3	4	5	12	Light red. Dirty, oxidised. Thin, oxidised, lacking in fruit.	
RDSC	25	Neil Johnston	Shiraz	2004	2	6.5	9.5	18	Red/black but dull. Grapey to vinuous, slight oxidation. Fruit on palate, acid low? Nice oak? Finish	Silver
RDSC	26	Neil Johannesen	Shiraz 10	2004	3	6	5.5	14.5	Nice fruit, some malo character soft fruit, acid too low, astringent finish	
RDSC	27	Neil Johannesen	Shiraz 20	2004	3	5.5	6	14.5	Slight oxidation, vinuous Firm palate, little fruit evident, firm finish	
RDSC	28	Neil Johannesen	Shiraz F	2004	3	4	5	12	Meaty, lacks fruit. Meaty on palate, fruit not evident Lacks acid.	
RDSC	29	Neil Johannesen	Shiraz H	2004	3	4	5.5	12.5	Cabbagey - dimethylsulphide, lacks fruitiness. Little fruit in palate soft finish, lacks acidity	
RDSC	30	Neil Johannesen	Shiraz P	2004	3	6	7	16	Good fruit aroma, no faults. Firm on palate, lacks sweetness, firm finish.	Bronze
RDSC	31	Constantine Proussalis	Shiraz	2004	3	7	9	19	Deep red / black (intense), strong fruit, fault free. Good fruit on palate,nice acid balance. Finish slightly astringent.	Gold
RDSC	32	Joseph Grech	Shiraz	2004	3	5.5	9	17.5	Signs of oxidation, nice fruit aroma. Soft, sweet fruit, good acid, pleasant finish.	Silver
RDSC	33	The Mews	Shiraz Yarra Valley	2004	3	7	9	19	Clean fruit, no faults Sweet fruit, good easy finish, acid in balance with rest of wine.	Gold
RDSC	34	PAG Guest Wines	Shiraz	2004	3	4	5	12	Orange peel aroma, not associated with shiraz. Odd flavour! Not associated with shiraz. Good acid.	
RDSC	35	David C. Hart	Shiraz	2004	3	4.5	5	12.5	Colour intensity on the light side. Sulphides. Vinuous Lacks palate intensity, thin, no finish, flat acid.	
RDSC	36	Carinci / Stevens	Shiraz	2004	3	4.5	3	10.5	Deep red / black, "plastic" aroma, oxidised? Fruit killed by "plastic" taste, acidity moderate.	

Bronze 15.5 Silver 17 Gold 18.5

<i>Class</i>	<i>JN</i>	<i>Certificate Name</i>	<i>Description</i>	<i>Vintage</i>	<i>App</i>	<i>Nose</i>	<i>Palate</i>	<i>Total</i>	<i>Comment</i>	<i>Medal</i>
RDSC	37	Tom & Julie Marshall	Shiraz Unwooded	2004	2.5	6	8	16.5	Brownish/orange Aromatic "sweet" fruit. Nice sweet fruit on palate. Acid could be higher. Pleasant soft finish.	Bronze
RDSC	38	Stan Gawel	Shiraz	2004	3	5	9	17	"Closed" oxidised character on nose. Fruity palate, good acid, no faults on taste, good finish.	Silver
RDSC	39	Tom & Julie Marshall	Shiraz No Malo American Oak	2004	3	5.5	9	17.5	Oxidation? Vinuous. Good fruit on palate, subtle oak. Acidity OK, soft finish.	Silver
RDSC	40	Kevin Furness	Shiraz Bendigo	2004	3	7	8.5	18.5	Nice fruit aroma, fault free. Fruity palate, good acidity, a bit thin on finish.	Gold
RDSC	41	Sivigliano Maniago	Shiraz B	2004	3	6	8	17	Clean aroma, lacks intensity,. Firm front palate, good acidity and finish.	Silver
RDSC	42	Vinko Eterovic	Shiraz	2004	3	5	8	16	Freshly cut apple. Oxidised but pleasant on the nose. Soft front palate, acid in balance, nice finish.	Bronze
RDSC	43	Neil Johannesen	Shiraz 34	2004	3	4.5	5	12.5	Mercaptans kills fruit character. Thin, extracted palate, flat acid, not balanced.	
RDSC	44	R. Aitken, J. Gaffney & R. Bortko	Shiraz Dandallo Drive	2004	3	4.5	4	11.5	Pear/apple - oxidised. Oxidised on palate.	
RDSC	45	Milan Knezevic	Shiraz A	2004	2.5	6	6	14.5	Good colour but dull. Clean fruit aroma free of faults. Lacks fruitiness on palate, good acid and finish.	
RDSC	46	Sivigliano Maniago	Shiraz A	2004	3	5	5.5	13.5	Closed, dull aroma. Lacks fruit on palate, low acid. Extracted finish.	
RDSC	47	R. Aitken, J. Gaffney & R. Bortko	Shiraz Warrandyte	2004	3	4	4	11	Oxidised (good example) Oxidised on palate. Fruit lost	
RDSC	48	Paul Esposito	Shiraz	2004	3	7	9	19	Aromatic fruit, clean, fault free. Nice fruit / oak on palate, good acid and overall balance.	Gold
RDSC	49	Milan Knezevic	Shiraz B	2004	2.5	6	8	16.5	Dull, closed fault free. Extracted fruit, acid OK, nice finish.	Bronze

RDSP Red Dry Shiraz - Previous vintages - 68 Entries

Judged by William Christophersen ***Class Comment***
Ann Manning
Class of good quality shiraz.
Low frequency of poor wines.
Fruit quality selection is critical.

RDSP	1	Paul & Angela Geddes	Shiraz Ovens & Murray	2004	3	6	6	15	Attractive cherry fruit nose, well balanced light wine	
RDSP	2	Talerddig Wines	Shiraz Emilia Great Western	2003	3	6	6.5	15.5	Long palate, good wood handling. Perhaps a little hot	Bronze

Bronze 15.5 Silver 17 Gold 18.5

<i>Class</i>	<i>JN</i>	<i>Certificate Name</i>	<i>Description</i>	<i>Vintage</i>	<i>App</i>	<i>Nose</i>	<i>Palate</i>	<i>Total</i>	<i>Comment</i>	<i>Medal</i>
RDSP	3	John Shortridge	Shiraz	2003	3	6	5	14	Some attractive plum fruit flavours but a little astringent. High level of extraction and a metallic aftertaste	
RDSP	4	George Di Scala	Shiraz	2003	3	5	7.5	15.5	Ripe plum and mulberry flavours. Long aftertaste. Lacking a little acid. Closed/dumb on the nose.	Bronze
RDSP	5	My Wine: PJH	Shiraz	2003	3	5	6	14	Some attractive light cherry flavours but these are somewhat overshadowed by reduced/mercaptan characters on both nose and palate.	
RDSP	6	Russ Henry	Shiraz	2003	3	6	6.5	15.5	Ripe stewed fruit characters. Good length but lacking a little acid and somewhat hot/alcoholic.	Bronze
RDSP	7	Sebastian Presti	Shiraz	2003	3	5	6	14	Well rounded palate - a bit of sugar? Attractive plum fruit but oxidation/ethyl acetate characters detract as does the slight spritzig.	
RDSP	8	Franzecola	Shiraz	2003	3	5	5.5	13.5	Good depth of colour. High alcohol and tannin levels and swish of bitterness overpower the fruit somewhat.	
RDSP	9	Tom & Julie Marshall	Shiraz French Oak	2003	3	5	6.5	14.5	Spicy nose and palate and attractive dark fruits. Good tannin levels. Nice length. Perhaps lacking a little acid and slightly oxidised. Quite bitter.	
RDSP	10	Tom & Julie Marshall	Shiraz American Oak	2003	3	5.5	6	14.5	Ripe stewed fruit/rhubarb flavours. Quite heavily oaked but astringency integrated. Perhaps lacking some acid and is somewhat bitter.	
RDSP	11	Kevin Furness	Shiraz Bendigo/Coldstream	2003	3	6	6.5	15.5	Attractive fruit - plums and blackcurrant but the palate is somewhat short and lacks intensity (and acid?)	Bronze
RDSP	12	Carinci / Stevens	Shiraz	2003	3	6	6.5	15.5	Attractive plum fruit and dusty oak. The elegant fruit flavours are perhaps a little overshadowed by the astringency.	Bronze
RDSP	13	Bernard Venville	Shiraz Mansfield 1	2003	3	5	5.5	13.5	Attractive red currant flavours and 'lifted' fruit but the level of volatile acidity is a little high.	
RDSP	14	Kenneth Burton	Shiraz	2003	3	6	7.5	16.5	Nice cherry/plum flavoured fruit. Good length with a twist of bitterness. Well balanced and good depth of flavour.	Bronze
RDSP	15	Neil Johnston	Shiraz	2003	3	6	7	16	Good clean attractive light bodied wine. Would be enhanced by a little acid. Long palate	Bronze
RDSP	16	Neil Johannesen	Shiraz B	2003	3	6	8	17	Attractive plum and cherry characters. Good length but a little sulphur hardness. Good use of oak/astringency.	Silver
RDSP	17	Postruzin/Schimmelbusch	Shiraz	2003	3	5.5	6.5	15	Nice plum/stewed fruit characters and good depth of flavour. A slight hint of oxidation.	
RDSP	18	Alan Blackman	Shiraz	2003	3	5.5	7	15.5	Lovely mid palate fruit and good depth of flavour. Slightly reduced character and hint of bitterness.	Bronze
RDSP	19	Neil Johannesen	Shiraz A	2003	2.5	6	8.5	17	Attractive plum/leather characters. Colour and developed aromas indicate probably at its peak now. Good intensity of flavour. Very long palate.	Silver
RDSP	20	Ben Deriu	Shiraz Swan Hill	2003	3	6.5	8.5	18	Attractive plum and pepper flavours. Good use of vanillin/caramel oak. Well balanced wine with long palate and good mouth feel.	Silver
RDSP	21	Kevin Furness	Shiraz Bendigo	2003	3	6	8.5	17.5	Attractive plum and rhubarb characters. Good palate length. Perhaps lacking a little acid and shows a hint of volatile acidity.	Silver

Bronze 15.5 Silver 17 Gold 18.5

<i>Class</i>	<i>JN</i>	<i>Certificate Name</i>	<i>Description</i>	<i>Vintage</i>	<i>App</i>	<i>Nose</i>	<i>Palate</i>	<i>Total</i>	<i>Comment</i>	<i>Medal</i>
RDSP	22	Ventura Angelo	Shiraz	2003	3	5.5	6.5	15	Nice blackcurrant and plum fruit on palate - a big intense wine. A hint of asparagus/green character on the nose and a touch of bitterness detracts slightly.	
RDSP	23	Spencer Field	Shiraz v2	2003	3	5.5	6.5	15	Good depth of colour. Attractive, sweet caramel oak and spicy fruit/plum flavours. Lacking a little acid and bitterness is a little too persistent.	
RDSP	24	Stan Gawel	Shiraz	2003	3	6.5	7.5	17	Attractive cherry and cedar nose. Long elegant palate with cherry and blackberry fruit. Well balanced. Layers of flavour.	Silver
RDSP	25	Ellis Ormerod	Shiraz	2003	3	5	6.5	14.5	Slightly dumb nose and a little bitter - some oxidation. Some residual sweetness. Attractive plum flavours.	
RDSP	26	Bernard Venville	Shiraz Mansfield 2	2003	3	6	7	16	Attractive dried fruit flavour on nose and palate. Good fruit intensity, perhaps lacking a little acid. Clean wine.	Bronze
RDSP	27	R. Aitken, J. Gaffney & R. Bortko	Shiraz Strathbogie Ranges	2003	3	6.5	9	18.5	Attractive plum and pepper fruit. Good intensity of flavour. Nice balance. Pencil shavings nose and very dry palate suggest Brettanomyces.	Gold
RDSP	28	Geoff Anson	Shiraz	2003	3	6	6	15	Good plum flavours, Nice length and good astringency levels. Perhaps lacking a little acid and slightly oxidised.	
RDSP	29	Ken Mitchelhill	Shiraz	2003	3	5.5	6	14.5	Nice acid/ alcohol/ fruit balance. Long palate. Alcohol level very high but fruit intensity carries it. Unfortunately a touch of volatility.	
RDSP	30	MADD WINES	Shiraz American Oak	2003	3	6	5	14	Some nice plum/cherry characters - but very drying and a leather/band-aid after taste - perhaps Brettanomyces attack (need sulphur dioxide). Fruit a little green.	
RDSP	31	L. Di Stefano, V. Babic & E. Stolfa	Shiraz	2003	3	5	7	15	Attractive fruit flavours but a little flabby (lacking acid) and a little astringent and slightly oxidised.	
RDSP	32	Garage Cellars	Shiraz Bin 10	2003	3	5.5	7.5	16	Nice handling of caramel oak . Well rounded palate. Spicy and attractive plum/leather fruit. Long palate but a little hot.	Bronze
RDSP	33	Garage Cellars	Shiraz Bin 11	2003	3	6	7	16	Restrained nose and a slightly hard palate - some oxidation and a high ph. Some attractive flavours though.	Bronze
RDSP	34	Garage Cellars	Shiraz blend	2003	3	6	7	16	Clear, peppery wine with good acid/alcohol balance. Long palate and after taste. Vanilla oak evident but not overpowering	Bronze
RDSP	35	Paul & Angela Geddes	Shiraz Ovens & Murray	2003	3	5.5	7	15.5	Bright with clean varietal nose. Well made wine. Slightly riper fruit would lift fruit intensity.	Bronze
RDSP	36	Grant Cameron and Leroy Quine	Shiraz	2003	3	5	7	15	Good colour. Nose has yeasty overtones. Full flavoured palate. Slightly broad style.	
RDSP	37	4 Hills Wines	Shiraz	2003	3	6	7	16	Very good colour. Good peppery nose. Full palate.	Bronze
RDSP	38	Christopher Lowe	Shiraz	2003	3	5	7	15	Excellent colour displaying reds. Nose is a little broad. Full palate. Nose and palate vegetative.	

Bronze 15.5 Silver 17 Gold 18.5

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RDSP	39	Paul & Angela Geddes	Shiraz 3 Chain Road	2003	3	4.5	4	11.5	Deep colours. Oxidised characters on nose. Palate bitter / nasty.	
RDSP	40	Chateau Thornbury	Shiraz	2003	3	6	8	17	Very good colours. Good aromatics showing oak. Strong French oak on palate. Well made.	Silver
RDSP	41	Spencer Field	Shiraz v1	2003	3	6	8	17	Great colours. Delicate nose. Very good balanced palate.	Silver
RDSP	42	Frank Jiricek	Shiraz	2003	3	5	7	15	Very good colours. Slightly pongy nose. Palate ok showing oaked usage.	
RDSP	43	Christopher Lowe	Shiraz	2002	3	5.5	7	15.5	Very good colours. Clean fruity nose. Balanced palate.	Bronze
RDSP	44	Neil Johannesen	Shiraz	2002	3	5	8	16	Good colour. Clean spicy nose. Attractive full palate.	Bronze
RDSP	45	Spencer Field	Shiraz	2002	3	5	7.5	15.5	Good colour. Nose ok. Lighter style.	Bronze
RDSP	46	Bernard Venville	Shiraz Bendigo 1	2002	3	4	4	11	Good depth of colour. Nose oxidised, and onto palate.	
RDSP	47	Neil Johnston	Shiraz	2002	3	5.5	8	16.5	Good colours. Nice clean nose. Clean balanced palate.	Bronze
RDSP	48	Nick Ryan	Shiraz	2002	3	4.5	5	12.5	Incredible colour. Flat herbal vegetable. Overpowering flavours. No elegance.	
RDSP	49	Luise Scanlon	Shiraz	2002	3	4.5	4.5	12	Incredible colour. Flat cooked nose. Bacterial palate.	
RDSP	50	Paul & Angela Geddes	Shiraz Auriferous	2002	3	6	7.5	16.5	Excellent colour with clean spicy nose. Full powerful shiraz, with nice oak integration. Slightly tannic.	Bronze
RDSP	51	Frank Jiricek	Shiraz A	2002	3	5.5	6	14.5	Good colour. Clean nose. Light acid style.	
RDSP	52	Frank Jiricek	Shiraz B	2002	3	5	8	16	Good colour with very clean nose. Excellent palate with balance	Bronze
RDSP	53	Kenneth Burton	Shiraz	2002	3	5	7.5	15.5	Deep colour. Light aromatics. Nice balanced palate.	Bronze

Bronze 15.5 Silver 17 Gold 18.5

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RDSP	54	Bernard Venville	Shiraz Bendigo 2	2002	3	5.5	8	16.5	Deep colour. Slight jammy nose. Very good palate.	Bronze
RDSP	55	Kevin Furness	Shiraz Coldstream	2002	3	5	7	15	Very good colour. Flat nose. Lacks a bit in the fruit flavour area. (overcropped?).	
RDSP	56	Vienna Woods	Shiraz	2002	3	4.5	4.5	12	Lighter colour extraction ok. Nose has volatile acidity / oxidation and onto palate.	
RDSP	57	Ellis Ormerod	Shiraz	2002	3	4	4.5	11.5	Deep colour - oxidised nose, and to palate.	
RDSP	58	Bernard Venville	Shiraz Coldstream 1	2001	3	5	8	16	Very dark colours. Nose displays French oak and ok. Oak a little overpowering on the palate, and alters overall balance.	Bronze
RDSP	59	Tony Chincarini	Shiraz	2001	3	5	6.5	14.5	Good colour. Flat nose. Slightly bacterial palate.	
RDSP	60	Ellis Ormerod	Shiraz	2001	3	5.5	7	15.5	Colour is good. Light nose. Well made wine.	Bronze
RDSP	61	Geoff Anson	Shiraz	2001	3	5.5	7.5	16	Deep colours. Light nose showing oak. Fairly developed at this stage.	Bronze
RDSP	62	Ventura Angelo	Shiraz	2001	3	5	7.5	15.5	Deep colours. Light nose with a hint of licorice. The level of oak along with slight oxidation have lowered the fruit flavours in this wine. Otherwise good.	Bronze
RDSP	63	Di Marco	Shiraz	2000	3	4.5	6.5	14	Flat slightly off - nose herbaceous. Full palate - uncomplex.	
RDSP	64	Bernard Venville	Shiraz Sunbury	2000	3	5	7.5	15.5	Light aromatics. Full palate.	Bronze
RDSP	65	Neil Johannesen	Shiraz	1999	3	5.5	7	15.5	Light, clean, nose with raspberries. Nice lighter style.	Bronze
RDSP	66	Di Marco	Shiraz	1999	3	5.5	7	15.5	Clean fruity nose. Slightly nasty "back end". Good try.	Bronze
RDSP	67	Geoff Anson	Shiraz	1997	3	5	7.5	15.5	Flat nose, nice palate weight.	Bronze
RDSP	68	Neil Johannesen	Shiraz	1990	3	4.5	6.5	14	Very flat nose, slightly vegative. Low weight, acid palate.	

Bronze 15.5 Silver 17 Gold 18.5

Class JN Certificate Name Description Vintage App Nose Palate Total Comment Medal

RDVC Red Dry other red Varieties or blends - Current vintage - 40 Entries

Judged by Peter Connolly

Class Comment

A lot of basic faults - mercaptan, VA, SO2, appear undetected by some winemakers.
The better wine had complexity and viscosity. Generally disappointing.

RDVC	1	Chris Ramsay	Cabernet Sauvignon/Franc/Merlot	2004	3	6	7	16	Clear deep saturated red purple. Toasty, coffee, dark plum nose. Excellent lingering finish.	Bronze
RDVC	2	Tom Shevlin	Cabernet Sauvignon/Grenache 60/40	2004	3	6.5	8	17.5	Clear to bright red. Intense cherry berry and floral aromas. Palate spicy cherry currents Good balance structure and long aftertaste.	Silver
RDVC	3	Mario Fantin	Cabernet Sauvignon/Merlot	2004	3	5	6.5	14.5	Clear saturated, winter green mint eucalypt characters on the nose, suggest underripe fruit. Short, lacks mouthfeel and complexity.	
RDVC	4	Carlo Ceravolo	Cabernet Sauvignon/Merlot	2004	3	5	6	14	Red purple, slightly nutty and mercaptan. Acetic acid. Raspberries, vegetative characters.	
RDVC	5	Nino's Wine	Cabernet Sauvignon/Merlot	2004	2.5	4.5	6	13	Dull and oxidised. Nose shows oxidation and H2S in amongst the floral fruit. Good weight viscosity on the palate. Lacks in aftertastes and balance.	
RDVC	6	Constantine Proussalis	Cabernet Sauvignon/Merlot	2004	3	6.5	8	17.5	Deep saturations bright and clear. Sweet cherry berry, plum, perfume of complex spices. Palate raspberry, cassis and mint. Balanced by good finish aftertaste.	Silver
RDVC	7	The Three Amigos	Cabernet Sauvignon/Merlot	2004	3	5.5	5.5	14	Deep saturated red brick. Nose - Spicy, fruit with an earthy dominance and slight medical character. Palate - green apple, herbal, lack of ripe sweet fruit.	
RDVC	8	Vinko Eterovic	Cabernet Sauvignon/Merlot	2004	3	6	8	17	Bright saturated plums, ripe berries together with spicy tasty oak abound on both palate and nose.	Silver
RDVC	9	Vito Arbaci	Cabernet Sauvignon/Merlot	2004	3	5	7	15	Clear red brick, mint with a hint of vinegar on the nose. Mint and berries and good tannins on the palate. Lacks viscosity.	
RDVC	10	Julie Game	Cabernet Sauvignon/Merlot/Shiraz	2004	2.5	2	5	9.5	Sample mouldy.	
RDVC	11	Mario Vita & Family	Cabernet Sauvignon/Sangiovese 50/50	2004	3	4.5	5.5	13	Bright medium red. Acetic acid on the nose. Short and out of balance with excess tannin in the mouth.	

Bronze 15.5 Silver 17 Gold 18.5

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RDVC	12	Mario Di Pilla	Cabernet Sauvignon/Shiraz	2004	3	6.5	8	17.5	Clear red with good saturation. Sweet ripe berry fruits with licorice spice and mint characters. Very complex, good structure balance, persistent aftertaste and finish.	Silver
RDVC	13	Vincent Tallarida	Cabernet Sauvignon/Shiraz	2004	3	6	7.5	16.5	Clear, deep red. Minty with sweet coconut oak. Oak and berries on the palate. Good weight. Persistent finish.	Bronze
RDVC	14	Vinko Eterovic	Cabernet Sauvignon/Shiraz	2004	3	5.5	7	15.5	Excellent saturation. Deep red / purple. Plums, berries, cherries all ripe on the nose. Mouth engages same flavours. Perhaps a little excess astringency.	Bronze
RDVC	15	Carinci / Stevens	Cabernet Sauvignon/Shiraz	2004	3	5	7.5	15.5	Bright, good saturation. Minty, good viscosity and overall good balance. Flavours linger.	Bronze
RDVC	16	Anthony De Melis	Cabernet Sauvignon/Shiraz B	2004	3	3.5	4.5	11	Bright, clear red. Unclean nose of mercaptan and acetic acid. Palate short.	
RDVC	17	Anthony De Melis	Cabernet Sauvignon/Shiraz A	2004	3	5	7	15	Bright deep saturation. Berry and cassis with tinge of SO2 on the nose. Palate sweet ripe, well balanced tannins. Finish lingers.	
RDVC	18	Tony Fiorenza	Cabernet Sauvignon/Shiraz/Merlot	2004	3	4.5	6	13.5	Clear brick red. Nose a little vinegary. Wood characters tired and lack freshness. A doughnut structure with a hole in the middle.	
RDVC	19	Francett Vintage	Cabernet Sauvignon/Shiraz/Merlot	2004	3	5	5	13	Clear, medium saturation. Mercaptan and berries on the nose. Mercaptan and medicinal flavours dominate palate.	
RDVC	20	Vinko Eterovic	Cabernet Sauvignon/Shiraz/Merlot	2004	3	5	5.5	13.5	Bright red , banana ferment characters dominate on nose. Floral, berry fruit is destroyed by hard bitter tannins.	
RDVC	21	R. Aitken, J. Gaffney & R. Bortko	Cabernet Sauvignon/Shiraz/Merlot	2004	3	4.5	5	12.5	Bright red brick. Lots of H2S. Mercaptans with a short palate.	
RDVC	22	Cherry Estate - Drobnik	Cabernet Sauvignon/Shiraz/Merlot	2004	3	5	5.5	13.5	Bright and good saturation. Caramelised, slightly vinegary.	
RDVC	23	Vinko Eterovic	Grenache/Merlot	2004	3	5	5.5	13.5	Oxidised and confectionery characters. Finish is very short.	
RDVC	24	Alan Blackman	Nebiole	2004	3	5.5	7.5	16	Clear, medium saturated red. Licorice and star anise. Plum and spice on the nose. Good finish and aftertaste. Good example of variety.	Bronze
RDVC	25	Neil Johnston	Sangiovese	2004	3	4.5	5.5	13	Medium saturated, colour typical of variety. Underripe vegetative characters on the nose. Palate short but firm tannin is in line with grape variety.	
RDVC	26	Vinko Eterovic	Shiraz/Cabernet Sauvignon	2004	3	5	5	13	A touch dull in appearance. Green pea, capsicum on the nose. Hard green palate lacks fruit and finish bitter.	

Bronze 15.5 Silver 17 Gold 18.5

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RDVC	27	Talerddig Wines	Shiraz/Cabernet Sauvignon Dugheria	2004	3	4.5	5	12.5	Clear red / purple, vegetative nose. Palate underripe green characters. Finish hard.	
RDVC	28	Tony Kemm & Robin Hick	Shiraz/Cabernet Sauvignon 75/25	2004	3	4.5	5.5	13	Clear, good saturation. Oak, bacon and sour kraut on the nose. Short finish. Viscosity is a real plus.	
RDVC	29	Garage Cellars	Shiraz/Cabernet Sauvignon	2004	2.5	5	5	12.5	Precipitant visible. Coffee and berry nose. Vinegary and hot finish.	
RDVC	30	Garage Cellars	Shiraz/Cabernet Sauvignon Bin 21 blend	2004	3	5	5.5	13.5	Clear and good saturation. Pepper and woody nose. Touch of mercaptans. Green underripe characters on palate.	
RDVC	31	Franzecola	Shiraz/Cabernet Sauvignon	2004	3	5	6	14	Clear and bright. Some mercaptans on nose. Berry fruit and oak on palate. Flavour lingers.	
RDVC	32	Di Paolo & Friends	Shiraz/Cabernet Sauvignon	2004	3	5	5.5	13.5	Good clear red / purple. Slight mercaptans on nose. Short palate, no middle.	
RDVC	33	Vito Arbaci	Shiraz/Cabernet Sauvignon	2004	2.5	4.5	5	12	Slightly oxidised tinge. Oxidised and caramalised nose and palate.	
RDVC	34	Postruzin/Schimmelbusch	Shiraz/Cabernet Sauvignon/Merlot	2004	3	5	6	14	Clear, good saturation. Toasty oak dominates nose and palate while structure lacks balance.	
RDVC	35	Vinko Eterovic	Shiraz/Cabernet Sauvignon/Merlot	2004	3	5.5	7	15.5	Good saturated red/purple. Cassis and confectionary nose. Good mouthfeel and weight. Slight bitterness, good aftertaste.	Bronze
RDVC	36	Vinko Eterovic	Shiraz/Merlot	2004	3	5.5	6	14.5	Clear appearance with good saturation. Cherry berry fruits on the nose. Palate a little short. Lacking a little weight but well balanced and good aftertastes.	
RDVC	37	Authentic Wines F/T	Shiraz/Merlot/Cabernet Sauvignon 33/33/33	2004	3	5	4.5	12.5	Dull medium saturation. Mercaptans and VA on nose. Microbiological spoilage on palate.	
RDVC	38	Cillowan Wines	Tempranillo	2004	3	6.5	8	17.5	Clear deep rich red. Plum spices on the nose . Rich full palate with viscosity full of spices and fruit. Excellent finish and aftertaste.	Silver
RDVC	39	Nick Ryan	Variety Blend	2004	3	5.5	7	15.5	Rich porty nose. Cassis and sweet palate. Needing more acid to balance unless in another class.	Bronze

Bronze 15.5 Silver 17 Gold 18.5

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RDVC	40	Zenon Kolacz-4 Hills Wines	Vinifera/Labrusca cross (aka) Fragola	2004	3	5.5	5	13.5	Clear and bright pale salmon. Fragrant, foxy typical nose. Bitter finish takes away from good varietal example.	

RDVP Red Dry other red Varieties or blends - Previous vintages - 41 Entries

Judged by Lindsay Corby

Class Comment

An interesting range of wines showing a breadth of styles, a number of Cabernet dominant wines showing green fruit characters. Shiraz wines tending to high ripeness. Most faults represented, but not dominating the class!!

RDVP	1	Neil Johannesen	Cabernet Franc/Merlot	2003	3	4.5	6	13.5	Mid cherry, bright Cough mixture, lolly, slightly burnt Medium tannin, soft, slight doughnut, burnt/lolly	
RDVP	2	Paul Finn	Cabernet Sauvignon/Merlot	2003	3	5	7	15	Mid dark cherry Slight H2S - blown off, slight herbal. Fuller tannin, good length	
RDVP	3	Vito Arbaci	Cabernet Sauvignon/Merlot	2003	3	3	0	6	Plum, slight garnet Aldehyde Aldehyde dominant	
RDVP	4	F & V Gaudion	Cabernet Sauvignon/Merlot 85/15	2003	3	5	7	15	Dark plum, ruby herbal, asparagus slight volatile acid oak Clunky tannin	
RDVP	5	Mario Fantin	Cabernet Sauvignon/Merlot	2003	3	5	8.5	16.5	Light plum Leafy, raspberry leaf medium light wieight, acid refined/raspberry	Bronze
RDVP	6	Carlo Ceravolo	Cabernet Sauvignon/Merlot	2003	3	5	7.5	15.5	Dark plum ruby Vanilla, medium toast oak Slight volatile acid finish, oaky tannin	Bronze
RDVP	7	F & V Gaudion	Cabernet Sauvignon/Merlot 70/30	2002	3	6	6.5	15.5	Mid plum, bright Herbal, asparagus / savoury beetroot High acid, light medium tannin, short	Bronze
RDVP	8	Mario Fantin	Cabernet Sauvignon/Merlot Reserve	2002	3	5	6	14	Mid plum, bright Dull, slightly minty Tannin medium strong, mid length	
RDVP	9	Wandin Estate Wines	Cabernet Sauvignon/Merlot	2002	3	4	6	13	Dark cherry, bright Cabbage, toast Slightly bitter volatile acidity?	
RDVP	10	Geoff Anson	Cabernet Sauvignon/Merlot	2001	3	6	6.5	15.5	Dark cherry, slight garnet Minty, choc mint Full tannin, lacks fruit, slightly minty	Bronze

Bronze 15.5 Silver 17 Gold 18.5

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RDVP	11	Vincent Tallarida	Cabernet Sauvignon/Merlot	1999	2.5	4	0	6.5	Mid plum, slightly cloudy Slight aldehyde, some coconut Volatile acidity - not good.	
RDVP	12	Geoff Anson	Cabernet Sauvignon/Merlot	1997	3	6	8	17	Light garnet Aged, savoury / soup Medium weight, some tannin, mid length	Silver
RDVP	13	Geoff Anson	Cabernet Sauvignon/Merlot	1992	3	5	6	14	Mid plum / garnet Barnyard, slight brettanomyces Full, slightly bitter, barnyard	
RDVP	14	Mario Vita & Family	Cabernet Sauvignon/Sangiovese 75/25	2003	3	4.5	8	15.5	Brightmid dark plum Dull slightly cardboard oxidised, vanilla Nice tannin, vanilla, OAKY	Bronze
RDVP	15	Carinci / Stevens	Cabernet Sauvignon/Shiraz	2003	3	5	8	16	Bright dark plum Slightly herbal, leather Full tannin, vanilla oak	Bronze
RDVP	16	L. Di Stefano, V. Babic & E. Stofa	Cabernet Sauvignon/Shiraz	2003	3	5	7.5	15.5	Bright mid dark plum Slightly beetroot liquorice OAKY, dank, tannon OK	Bronze
RDVP	17	Tom Shevlin	Cabernet Sauvignon/Shiraz 65/35	2003	3	5	7	15	Bright mid plum Slight beetroot / leaf Lightweight fruity light style	
RDVP	18	Cherry Estate - Drobnik	Cabernet Sauvignon/Shiraz	2002	3	4.5	8	15.5	Bright mid dark plum Fruit cake, sulphides OVERRIPE fruit, medium tannin, good length	Bronze
RDVP	19	Carinci / Stevens	Cabernet Sauvignon/Shiraz	2002	3	4	6	13	Bright mid plum Minty, dental / disinfectant / leafy Brettanomyces bitter finish	
RDVP	20	Mario Fantin	Cabernet Sauvignon/Shiraz	2001	3	4.5	8	15.5	Bright mid plum Barnyard / liquorice / mint Full tannin, beetroot / mint fruit	Bronze
RDVP	21	Lorenzo Antonio Premoselli	Cabernet Sauvignon/Shiraz	2001	3	4.5	6	13.5	Mid garnet plum Egg, oak, ?vanilla Out of balance, vanilla oak	
RDVP	22	Cherry Estate - Drobnik	Cabernet Sauvignon/Shiraz/Merlot	2003	3	3	6	12	Bright dark cherry Volatile acidity Slightly sweet, tannin, ?	
RDVP	23	R. Aitken, J. Gaffney & R. Bortko	Cabernet Sauvignon/Shiraz/Merlot	2003	3	4.5	6	13.5	Bright mid plum Liquorice, earthy Full, bitter, oaky	
RDVP	24	Diana & Spencer Bergelin	Cabernet Sauvignon/Shiraz/Merlot	2002	3	4.5	7.5	15	Bright mid plum Dull, fruit cake, Tannin, mid length	

Bronze 15.5 Silver 17 Gold 18.5

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RDVP	25	Mario Fantin	Cabernet Sauvignon/Shiraz/Petit Verdot	2002	3	5	7	15	Bright mid plum Slightly minty medicinal Hollow, mid length	
RDVP	26	Neil Johannesen	Chardonnay/Pinot Rose	2003	3	4	6	13	Bright pale salmon High SO2 Balanced though sharp SO2	
RDVP	27	Paul & Angela Geddes	Durif Resurrection	2003	3	5.5	8	16.5	Dark plum Ripe, shortbread, jammy liquorice Big ripe alcoholic, ripe tannins	Bronze
RDVP	28	Paul & Angela Geddes	Durif Resurrection	2002	3	5.5	8.5	17	Mid plum Leafy raspberry Refined medium style, good balance	Silver
RDVP	29	Paul & Angela Geddes	Durif/Shiraz Ovens & Murray	2003	3	4.5	6	13.5	Mid dark plum Tarry, confection slight medicinal Full tannin, oaky, bitter	
RDVP	30	4 Hills Wines	Mataro/Shiraz/Grenache	2003	3	4.5	7	14.5	Light plum Smokey Full, mid/light tannins, short, light fruit	
RDVP	31	4 Hills Wines	Mataro/Shiraz/Merlot	2002	3	4	7	14	Light plum Sulphides - cabbagey - herbacious Light clean leafy	
RDVP	32	Tony Fiorenza	Petit Verdot	2003	3	5	7.5	15.5	Dark plum Savoury / soup - ripe vegemite - not varietal Vegemite, tannin / meat pie, ?ripe	Bronze
RDVP	33	Frank Boi	Shiraz/Cabernet Sauvignon	2003	3	4.5	6	13.5	Mid plum Vegemite, seedsy Mid tannin, light, short	
RDVP	34	Di Paolo & Friends	Shiraz/Cabernet Sauvignon	2003	3	5.5	8.5	17	Mid plum Biscuit / oak Big oaky style, biscuit, ripe	Silver
RDVP	35	4 Hills Wines	Shiraz/Cabernet Sauvignon	2003	3	5.5	7.5	16	Mid plum Olives, tarry Full big style, tannins, medium	Bronze
RDVP	36	Di Paolo & Friends	Shiraz/Cabernet Sauvignon	2002	3	6	8.5	17.5	Mid plum slight garnet Tarry - vegemite Full round style, soft tannins, good fruit	Silver
RDVP	37	4 Hills Wines	Shiraz/Cabernet Sauvignon	2002	3	5	7	15	Mid dark plum, slight garnet Fruit cake, ripe, barnyard Disjointed, slightly bitter	
RDVP	38	Garage Cellars	Shiraz/Merlot	2003	3	5.5	8.5	17	Mid dark plum Earthy fruit cake, ripe Ripe biscuit, round	Silver

Bronze 15.5 Silver 17 Gold 18.5

<i>Class</i>	<i>JN</i>	<i>Certificate Name</i>	<i>Description</i>	<i>Vintage</i>	<i>App</i>	<i>Nose</i>	<i>Palate</i>	<i>Total</i>	<i>Comment</i>	<i>Medal</i>
RDVP	39	Authentic Wines F/T	Shiraz/Merlot/Cabernet Sauvignon 20/20/60	2003	3	4.5	6	13.5	Plum / garnet Perfumed raspberry nose Light musk character - contains muscat or American variety?	
RDVP	40	Neil Johannesen	Tempranillo	2003	3	5	6	14	Mid plum Black tea, cake, skins - maceration Lighter, tea, light tannin - mid length	
RDVP	41	Neil Johannesen	Tempranillo	2002	3	4	5	12	Mid light orange brick High SO2, slight raspberry Sharp SO2, revisit when SO2 has diminished with age (2-3 years)	

RSVA Red Sweet - Any vintage - 4 Entries

Judged by Harry Gilham

Class Comment

This section shows a need for a clear clarification on the use of the word 'sweet'.

RSVA	1	Spencer Field	Malbec/Cabernet Sauvignon/Shiraz	2002	3	5	7	15	Clean and clear. Light nose of balanced material. Short on palate - becomes acetic.	
RSVA	2	Paul & Angela Geddes	Shiraz Silverburn	2004	3	4.5	7	14.5	Clean and clear. Light nose of base material. Palate long on flavour lacks a tannin edge.	
RSVA	3	Lorenzo Antonio Premoselli	Shiraz	2002	3	5	6	14	Clean and clear. Fruity nose of base material. Strong centre palate with little tannin balance, harsh finish.	
RSVA	4	Spencer Field	Shiraz/Cabernet Sauvignon	2002	3	5.5	6	14.5	Clean and clear. Light nose. Cinnamon edge. Palate is long on centre palate - tends to sourness.	

WASP White Sparkling wine - Any vintage - 3 Entries

Judged by Neil Johannesen

Class Comment

WASP	1	Stan Gawel	Chardonnay/Pinot Sparkling	2000	0	0	0	0	Wine not available for Judging	
WASP	2	Ernest Healy	Sparkling White Wine Dry	2004	2.5	5	5.5	13	Just bright- some yellowing. Fresh nose- apples. Lacks bead. Good acid, but thin.	

Bronze 15.5 Silver 17 Gold 18.5

<i>Class</i>	<i>JN</i>	<i>Certificate Name</i>	<i>Description</i>	<i>Vintage</i>	<i>App</i>	<i>Nose</i>	<i>Palate</i>	<i>Total</i>	<i>Comment</i>	<i>Medal</i>	
WASP	3	William Tilley	White Grape Sparkling NV			3	5	8.5	16.5	Brilliant, but yellowish. How old? Very good bead. Some oxidation. Nice balance, good acid and length.	Bronze

WDAC White Dry Aromatic - Current vintage - 16 Entries

Judged by Karen Coulston

Class Comment

Good class of finely made wines, most showing clean winemaking to bring out delicate fruit characteristics.

WDAC	1	David Lowe	Muller-Thurgau	2004	2.5	5	6	13.5	Slight browning Broad floral, leesy (Vegemite) nose Fresh palate, cheesy flavours.	
WDAC	2	Carinci / Stevens	Muscat	2004	3	6	7.5	16.5	Bright straw Bright fresh floral, musk stick, exotic aromas Not quite so fresh on palate but rich and aromatic	Bronze
WDAC	3	Frank Boi	Riesling	2004	3	6	8	17	Straw colour Floral - lavender, apricot delicate nose Fresh lemon sherbert bomb mouthfeel Nice acid balance, mineral touch	Silver
WDAC	4	Vienna Woods	Riesling	2004	2.5	5	6	13.5	Slight browning Broader nose, rose - lavender, lollyish Bit broad on palate, nice fruit length Honey character indicates a bit of oxidation	
WDAC	5	Steve Beckley	Riesling	2004	3	6	8	17	Green tinged straw Grapefruit, lime, delicate Fresh citrus flavour, acid bright giving length	Silver
WDAC	6	Chris Ramsay	Riesling	2004	3	4.5	6	13.5	Straw Bit dirty H2S/mercaptan, leesy Lacking fruit flavours, acid OK but a bit hard on finish, may be oxidised/unripe fruit	
WDAC	7	Alan Blackman	Riesling	2004	3	4	6	13	Bright slightly developed colour for '04 Bit dirty - oxidised dullness, cardboard nose Lacks fruit, tart acid finish	
WDAC	8	Postruzin/Schimmelbusch	Riesling	2004	3	5.5	6.5	15	Pale lemon Candied peel and rose aromas Nice citrus flavours, needs a bit more acid for freshness	
WDAC	9	MADD WINES	Riesling	2004	3	5.5	7	15.5	Pink-brown tinges Confectionary nose, pear compote Lime cordial flavours, fresh finish Bit too big + warm for delicacy	Bronze

Bronze 15.5 Silver 17 Gold 18.5

<i>Class</i>	<i>JN</i>	<i>Certificate Name</i>	<i>Description</i>	<i>Vintage</i>	<i>App</i>	<i>Nose</i>	<i>Palate</i>	<i>Total</i>	<i>Comment</i>	<i>Medal</i>
WDAC	10	Talerddig Wines	Riesling Margret	2004	3	5	7.5	15.5	Bright straw Delicate, little herbal-leesy, sweaty Little sweet balanced nicely by fresh acid	Bronze
WDAC	11	Neil Johnston	Riesling	2004	3	4	5.5	12.5	Yellow development Touch dirty, broad honey toast nose Herbal, bland. ? Some cork taint?	
WDAC	12	Neil Johnston	Riesling/Traminer	2004	3	5.5	7.5	16	Yellow straw Fresh aromatic floral-spice nose Rich full flavours but lacks delicacy	Bronze
WDAC	13	Neil Johannesen	Sylvaner 1	2004	0	0	0	0	Withdrawn from the show by the winemaker	
WDAC	14	Neil Johannesen	Sylvaner 2	2004	3	5	7.5	15.5	Gold colour - brownish Little nose, some fresh baked biscuit, lavender notes Biscuity on palate too Big, luscious but fresh too	Bronze
WDAC	15	Neil Johnston	Traminer	2004	3	5.5	8	16.5	Green tipped straw Fresh floral - herb- cottage garden nose Full but delicate palate, fresh finish	Bronze
WDAC	16	Paul Cenci	Trebbiano	2004	3	4.5	7.5	15	Bright - spritz Touch dirty, honey Nice fresh white for a non-descript variety	

WDAP White Dry Aromatic - Previous vintages - 8 Entries

Judged by Karen Coulston

Class Comment

Only two wines showing lovely old Riesling character. These wines should be drunk very young or old.

WDAP	1	Carinci / Stevens	Muscat	2003	3	5	6.5	14.5	Touch of gold. Rich aromatic nose, touch sweaty. Broad, heavy finish, lacks freshness for '03	
WDAP	2	Mark R Dunn - Urrimbirra Wines	Riesling Victorian High Country A	2004	3	6	7	16	Straw Fresh, floral- jasmine and lavender nose. Lavender prettiness and garden freshness on palate.	Bronze

Bronze 15.5 Silver 17 Gold 18.5

<i>Class</i>	<i>JN</i>	<i>Certificate Name</i>	<i>Description</i>	<i>Vintage</i>	<i>App</i>	<i>Nose</i>	<i>Palate</i>	<i>Total</i>	<i>Comment</i>	<i>Medal</i>
WDAP	3	Mark R Dunn - Urrimbirra Wines	Riesling Victorian High Country B	2004	3	5	6	14	Pale straw. Some leesy character Lees show on palate too- interesting but detracts from freshness.	
WDAP	4	Wandin Estate Wines	Riesling	2003	3	5	7	15	Touch brown Honeycomb confectionary? Passionfruit Pear /peach melba palate, bit heavy for Riesling	
WDAP	5	Neil Johannesen	Riesling	2002	3	5	7	15	Quite green over fresh straw. Light herbal scents. Touch of sweetness gives richness but lacks fresh characters	
WDAP	6	Neil Johannesen	Riesling	2001	0	0	0	0	Withdrawn from the show by the winemaker	
WDAP	7	Neil Johannesen	Riesling	1999	3	6	8.5	17.5	Pale gold, surprising bit of spritz. Lemon curd on toast, touch solvent Lovely citrus mineral characters with great acid still.	Silver
WDAP	8	Geoff Anson	Riesling	1995	3	6	7.5	16.5	Gold Toasty, honey, touch kerosene Nice mouthfeel but bit short	Bronze

WDBC White Dry Sauvignon Blanc - Current vintage - 10 Entries

Judged by John Graves

Class Comment

Fairly good nose in group with some exceptions, generally crisp on finish, but lacked sauvignon blanc character with a couple of stand outs.

WDBC	1	Chateau Thornbury	Sauvignon Blanc	2004	3	6	6	15	Good colour, good balance on nose. Acidity dominates, little sauvignon blanc on finish	
WDBC	2	Cottles Ridge Estate	Sauvignon Blanc	2004	3	4.5	6	13.5	Lighter colour. Nose a bit off type. Moderate sauvignon blanc character, bit flat, toasty	
WDBC	3	Bill Bassau-4 Hills Wines	Sauvignon Blanc	2004	3	4.5	6	13.5	Richer colour. Nose a bit dead. Little sauvignon blanc character, rounded but slight oxidation?	
WDBC	4	Olde Soakes	Sauvignon Blanc	2004	3	5	5.5	13.5	Richer colour. Slightly off type nose. Very little sauvignon blanc character, firm finish, acidic palate.	

Bronze 15.5 Silver 17 Gold 18.5

<i>Class</i>	<i>JN</i>	<i>Certificate Name</i>	<i>Description</i>	<i>Vintage</i>	<i>App</i>	<i>Nose</i>	<i>Palate</i>	<i>Total</i>	<i>Comment</i>	<i>Medal</i>
WDBC	5	Wandin Estate Wines	Sauvignon Blanc	2004	3	6	6	15	Lighter colour, clean crisp nose true to class. Short, acidic finish, little roundness bit lacking in sauvignon blanc character.	
WDBC	6	Wandin Estate Wines	Sauvignon Blanc #2	2004	2.5	4.5	5.5	12.5	Slight cloudiness, foreign matter. Little nose. Tart acid, very little sauvignon blanc character.	
WDBC	7	Alan Blackman	Sauvignon Blanc	2004	3	6.5	8	17.5	Moderate colour. Nose very well balanced. Crisp mouth feel, slight lack of richness.	Silver
WDBC	8	Spencer Field	Sauvignon Blanc	2004	3	5.5	6	14.5	Lighter colour. Slightly shy nose, sulphur. Some sauvignon blanc but very restrained.	
WDBC	9	George Wright	Sauvignon Blanc	2004	3	5.5	7	15.5	Moderate colour. Hint of sweetness on nose, bit short of depth, fairly crisp, bit of residual sugar?	Bronze
WDBC	10	Neil Johnston	Sauvignon Blanc	2004	3	5	5.5	13.5	Slightly darker. Somewhat toasty nose, little sauvignon blanc. Dominance of oak type characters, little richness on palate	

WDBP White Dry sauvignon Blanc - Previous vintages - 1 Entries

Judged by John Graves

Class Comment

Only one wine - see notes

WDBP	1	Diana & Spencer Bergelin	Sauvignon Blanc	2003	3	4.5	5.5	13	Moderate colour, oxidised character? Little SB on nose - citric. Acid crispness on palate, short. Loss of vinous characters on aging?	
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WDCC White Dry Chardonnay, pinot gris - Current vintage - 29 Entries

Judged by Ken King

Class Comment

In general, good standard, well made wines. 2004 vintage produced a lot of overcropped chardonnay that has found its way into the majority of these wines- there is a general lack of fruit sweetness.
Winemakers should start looking at yeasts other than EC1118 to build more character into wines. Many wines acid corrected post rather than pre ferment - results in tart palate. Sulphur use was generally good, just a few exceptions. Pinking in some wines. Try PVPP fining.

Bronze 15.5 Silver 17 Gold 18.5

<i>Class</i>	<i>JN</i>	<i>Certificate Name</i>	<i>Description</i>	<i>Vintage</i>	<i>App</i>	<i>Nose</i>	<i>Palate</i>	<i>Total</i>	<i>Comment</i>	<i>Medal</i>
WDCC	1	Peter Belec	Chardonnay	2004	3	6	7	16	Good clean wine. Polished appearance Subdued nose (but clean) Acid dominating palate- take care with acid additions	Bronze
WDCC	2	Neil Johannesen	Chardonnay N	2004	3	4.5	6	13.5	Great colour Nose pronounced but marred by a hint of bagginess. Palate good / well balanced.	
WDCC	3	Neil Johannesen	Chardonnay M	2004	2.5	6	7	15.5	Colour, suggests slight oxidation Also a bit baggy on nose, needs riper fruit Good acid finish take care with acid adds	Bronze
WDCC	4	Chateau Thornbury	Chardonnay	2004	3	5.5	6.5	15	Hint of So2 on nose, Good appealing colour Honey characters hidden by So2 should develop into nice wine	
WDCC	5	Mario Fantin	Chardonnay	2004	3	5	6	14	Unusual vegetative nose, Camphor? Palate OK but suggests unripe fruit. Herbaceous.	
WDCC	6	Neil Johnston	Chardonnay	2004	3	6	7	16	Great colour-straw Good honey/toast characteristics on nose. Palate a bit flat-good effort.	Bronze
WDCC	7	George Wright	Chardonnay	2004	2	6.5	7.5	16	A bit pale & haze. Nice clean fruit nose. Good fruit palate and acid balance, suggest use bentonite fining if not bottled.	Bronze
WDCC	8	Kathy McMahon	Chardonnay	2004	2.5	6	6	14.5	A bit pale, lacks fruit character. Good acid. Riper fruit please.	
WDCC	9	Ventura Angelo	Chardonnay	2004	2	5	6	13	Pinking evident, suggest use/trial of PVPP. Baggy nose. Acid dominates palate.	
WDCC	10	Joseph Grech	Chardonnay	2004	3	5.5	6	14.5	Good polished appearance. Lacks fruit on nose. Again, riper fruit please.	
WDCC	11	Spencer Field	Chardonnay	2004	3	5	6	14	Good appearance. Bacon fat on nose? Where does this come from? Palate good, bit too acid at this point.	
WDCC	12	Alan Blackman	Chardonnay	2004	3	6	6	15	Good bright appearance. Hint of oak on nose. Lacks fruit, good acid, nice style, good effort.	
WDCC	13	Hely & Stubbs	Chardonnay	2004	3	5.5	6.5	15	Slight pinking. Lacks fruit. Oak chips dominating. Will develop. Riper fruit please.	
WDCC	14	Stan Gawel	Chardonnay	2004	3	5	5	13	Good appearance. SO2 nose, take care with additions. Also, too acidic, not balanced.	

Bronze 15.5 Silver 17 Gold 18.5

<i>Class</i>	<i>JN</i>	<i>Certificate Name</i>	<i>Description</i>	<i>Vintage</i>	<i>App</i>	<i>Nose</i>	<i>Palate</i>	<i>Total</i>	<i>Comment</i>	<i>Medal</i>
WDCC	15	MADD WINES	Chardonnay	2004	3	6	5.5	14.5	Nice bright, clean wine. Nose a bit baggy. Lacks fruit. Too much acid.	
WDCC	16	Carinci / Stevens	Chardonnay	2004	2	5.5	6.5	14	Oxidised colour? Good fruit. Good palate. Take care handling wine. Too much O2 contact.	
WDCC	17	Postruzin/Schimmelbusch	Chardonnay	2004	3	6	7	16	Good polished appearance. Honey nose. Broad palate, sweet fruit. Acid good. Nice wine.	Bronze
WDCC	18	Helmut Doerner	Chardonnay	2004	3	5	6.5	14.5	Nose is very austere. Too much lees contact? Yeast choice?	
WDCC	19	Elizabeth Pryor	Chardonnay	2004	3	4.5	5.5	13	Take care with SO2. Too much in this wine. Fruit lacking. Watch use of acid.	
WDCC	20	KANGAROO FOREST RUN	Chardonnay	2004	0	0	0	0	Wine not available for Judging	
WDCC	21	Frank Boi	Chardonnay	2004	2.5	5	6	13.5	Slight pinking and unusual nose, (sorry, but a bit like urine). Palate acidic lacking fruit.	
WDCC	22	Julie Game	Chardonnay	2004	3	6	6.5	15.5	Good colour, bright wine. Good palate, riper fruit for broader palate. Should improve with age.	Bronze
WDCC	23	Tom Shevlin	Chardonnay	2004	3	6	6	15	Nose dominated by sappy oak. Good palate, good structure. Should balance well with bottle age.	
WDCC	24	Russ Henry	Chardonnay	2004	3	6	5	14	Good nose, oak chips? Palate ok but too acid at this point.	
WDCC	25	William Tilley	Chardonnay	2004	3	5	6	14	Clean & bright, austere nose. Lacks fruit sweetness. Well made, good acid.	
WDCC	26	Lavender Hill Winery	Chardonnay	2004	2.5	6.5	7	16	A bit pale for style, but lovely delicate nose. Oak chips dominate palate-needs more chardonnay fruit.	Bronze
WDCC	27	Carlo Ceravolo	Chardonnay	2004	3	6.5	9	18.5	A well made "Yarra style" chardonnay. Lovely oak (barrel ferment). Broad/buttery style, sweet fruit (top wine).	Gold
WDCC	28	Chris Ramsay	Chardonnay	2004	3	5.5	6.5	15	Lovely bright/pale straw green tinges. Pickled cucumber. Palate-acid. Acetic dominates take care with additions.	
WDCC	29	Len Grayson	Chardonnay	2004	2.5	4.5	6	13	Oxidised? No fruit on nose. Palate flat. Fruit had potential.	

Bronze 15.5 Silver 17 Gold 18.5

<i>Class</i>	<i>JN</i>	<i>Certificate Name</i>	<i>Description</i>	<i>Vintage</i>	<i>App</i>	<i>Nose</i>	<i>Palate</i>	<i>Total</i>	<i>Comment</i>	<i>Medal</i>
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WDCP White Dry Chardonnay, pinot gris - Previous vintages - 16 Entries

Judged by Karen Coulston

Class Comment

Mostly sound wines, but not much oak interest.
All Chardonnay definitely Chardonnay and both Pinot Gris unmistakably Pinot Gris.

WDCP	1	Helmut Doerner	Chardonnay	2003	3	5	6	14	Straw coloured, spritz. Butterscotch over peach. Warm, creamy mouth feel. Too hot for balance.	
WDCP	2	KANGAROO FOREST RUN	Chardonnay	2003	3	6.5	9	18.5	Golden. Fresh, bright "violet crumble" honey comb and chocolate, cantaloupe, eucalypt nose. Violet crumble palate too. Lovely oak fresh palate.	Gold
WDCP	3	Carinci / Stevens	Chardonnay	2003	3	5.5	7	15.5	Touch of green in colour Subdued nose, bit sweaty, funky. Leesy texture over peach, pear fruit. New oak might help.	Bronze
WDCP	4	Len Grayson	Chardonnay	2003	3	4.5	6.5	14	Yellowish. Bit dirty (copper would freshen it), wet wool. Full flavoured but hard phenolic finish.	
WDCP	5	Spencer Field	Chardonnay	2003	3	5.5	8	16.5	Yellow-green hints. Light pear nose. Creamy melon palate, delicate round, fresh finish.	Bronze
WDCP	6	MADD WINES	Chardonnay	2003	3	4	6	13	Straw. Light vanilla, pear. ? Touch VA Delicate poached pear palate, Japanese soy character, strange.	
WDCP	7	Diana & Spencer Bergelin	Chardonnay	2003	3	4	6	13	Very pale. Bit dirty, compost nose. Barn yard on palate too but warm and creamy.	
WDCP	8	William Tilley	Chardonnay	2003	3	4.5	6	13.5	Pale straw. Light pineapple. Simple under ripe fruit. Fresh finish.	
WDCP	9	Chateau Thornbury	Chardonnay	2003	3	4	6	13	Pale gold. Hints of honey and marmalade on toast but plastic. Smooth, rich and long mouth feel, plasticity finish.	
WDCP	10	Geoff Anson	Chardonnay	2003	3	5.5	7.5	16	Pale greenish. Nectarine, bit butter, delicate, some citrus. Fresh stone fruit palate, round fresh mouth feel.	Bronze
WDCP	11	Mario Fantin	Chardonnay Wooded	2002	3	6	7	16	Pale gold. Light buttery oak ferment character. Rich, hot, creamy mouth feel. Bit disjointed. White chocolate character.	Bronze

Bronze 15.5 Silver 17 Gold 18.5

<i>Class</i>	<i>JN</i>	<i>Certificate Name</i>	<i>Description</i>	<i>Vintage</i>	<i>App</i>	<i>Nose</i>	<i>Palate</i>	<i>Total</i>	<i>Comment</i>	<i>Medal</i>
WDCP	12	Neil Johannesen	Chardonnay	2002	3	4	6	13	Straw. Touch dirty, no fruit showing through. Dank, old barrel character.	
WDCP	13	Mario Fantin	Chardonnay Unwooded	2002	3	4	6	13	Straw. No nose. Hard finish, some light melon flavours.	
WDCP	14	Helmut Doerner	Chardonnay	2002	3	4.5	6	13.5	Yellow straw. Burnt butter nose. Acid edge, not much fruit.	
WDCP	15	Geoff Anson	Pinot Gris	2003	3	6	9	18	Greenish, pale. Fig, wet wool (French like), feijoa. Rich, oily, touch sweetness, dried fig nicely balanced.	Silver
WDCP	16	Neil Johannesen	Pinot Gris	2000	3	5	7	15	Straw coloured. Rich unctuous fig, mango, bit swampy. Pears, fig, long but bit disjointed.	

WDVC White Dry other Varieties or blends - Current vintage - 7 Entries

Judged by John Graves

Class Comment

Some interesting varieties! Well made, subtle whites-good efforts, especially if they are first attempts!

WDVC	1	Postruzin/Schimmelbusch	Chardonnay/Riesling 50/50	2004	3	5	5.5	13.5	Spritz. Hint of riesling on nose. Fairly acid, little fruit on palate.	
WDVC	2	Josip Rusak	Chardonnay/Sauvignon Blanc	2004	3	4.5	5	12.5	Spritz-out of balance, neither variety shows up. Chardonnay predominates but wine not balanced.	
WDVC	3	George Wright	Chardonnay/Sauvignon Blanc	2004	3	6.5	6.5	16	Sauv blanc character predominates. Good forward character. Crisp finish, little lacking in either variety on palate, good try!	Bronze
WDVC	4	Carlo Ceravolo	Farana	2004	3	6.5	7	16.5	Slightly oxidised look-true to type? Vinous, balanced nose, "darker". Pleasant, full palate, rounded, subtle.	Bronze
WDVC	5	Frank Boi	Malvasia	2004	3	6.5	6.5	16	Spritz-light, balanced nose, lemon attraction, slight crispness, citrus, dry finish, high alcohol?	Bronze
WDVC	6	PAG Guest Wines	Shiraz White	2004	3	6.5	5.5	15	Beautiful rose colour. Very approachable nose. Good fruit showing, palate lacks shiraz character, short, no length, slight peach.	
WDVC	7	Joanne Di Scala	Verdelho	2004	3	5	4.5	12.5	Heavy character on nose, oxidised? Resiny oxidised on palate, little varietal character, acidic.	

Bronze 15.5 Silver 17 Gold 18.5

<i>Class</i>	<i>JN</i>	<i>Certificate Name</i>	<i>Description</i>	<i>Vintage</i>	<i>App</i>	<i>Nose</i>	<i>Palate</i>	<i>Total</i>	<i>Comment</i>	<i>Medal</i>
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WDVP White Dry other Varieties or blends - Previous vintages - 5 Entries

Judged by John Graves

Class Comment

Some interesting styles. Again the Malvazia was well done. The Marsanne and Riesling were also interesting.

WDVP	1	Josip Rusak	Chardonnay/Chenin Blanc/Semillon	2003	3	4.5	5	12.5	Rich colour. Slightly oxidised nose. Flat, uninteresting palate, little vinous character.	
WDVP	2	Cherry Estate - Drobnik	Malvazia	2003	3	6.5	6.5	16	Lighter colour lovely subtle nose. Hint of peach. Subtle slightly dusty palate. Dry finish. Alcoholic.	Bronze
WDVP	3	Geoff Anson	Marsanne	2003	3	6.5	6	15.5	Fairly rich colour, rich, vinous character. Cooked asparagus? Rich, fruity finish. Hint of oak? Bit heavy.	Bronze
WDVP	4	Spencer Field	Riesling	2003	3	4.5	7	14.5	Lighter colour, light, sulphur nose. Subtle flavours, delicate.	
WDVP	5	Tom Shevlin	Waltham/Sultana 50/50	2003	3	5.5	5.5	14	Medium colour, rounded, slight foxy nose. Good rounded palate but fruit very subtle.	

WSAC White Sweet Aromatic - Current vintages - 2 Entries

Judged by Harry Gilham

Class Comment

This section lacked the basic requirement of a "Sweet Aromatic" wine.

WSAC	1	Helmut Doerner	Riesling Dry Berries	2004	3	5	6	14	Clean and clear. Nose shows a 'touch' of sulphur very little bouquet. Palate lacks distinction of base material.	
WSAC	2	Paul Cenci	Trebbiano	2004	3	5	6	14	Clean and clear. Nose shows the base material. Palate sees a 'thin watery' finish with chemical aftertaste.	

WSVP White Sweet other Varieties or blends - Previous vintages - 1 Entries

Judged by Harry Gilham

Class Comment

This wine section needs clarification to the entrants who wish to make it.

WSVP	1	Timothy Ross	Semillon	2003	3	4	6	13	Clean and clear. Nose is very light Palate is all sweetness with an acetic finish	
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Bronze 15.5 Silver 17 Gold 18.5

Your Notes:

Bronze 15.5 Silver 17 Gold 18.5

Director's Comments

The Committee has mastered the task of processing another record number of entries - a 20% increase on last year! A grand total of 581 wines have been entered with many new first time entrants bringing the number of winemakers to 127. It has also been pleasing to see some student winemakers entering to test their skills, learnt from Melbourne's wine making colleges.

The breakdown of entries were:

109 country wines and meads
374 Red Grape wines
98 White Grape wines

The number and quality of red grape wines increased dramatically with emphasis on Shiraz which was the focus of this year's Jo Ilian Memorial Trophy. The Shiraz class including both previous and current vintages numbered 117. To do the class justice, we asked Ann Manning, William Christophersen and Martin Grinbergs to share the final taste off and determine the winner. This and the Best Red Grape wine prizes were challenging determinations indeed.

We were disappointed that the number of country wine entries decreased by 30% this year. Hopefully the attraction of the Jo Ilian prize being awarded to a country wine, "Citrus", in 2005 will turn the tide!

In total there have been 243 medals awarded this year, comprising:

Bronze	158
Silver	73
Gold	12

The Show ran particularly smoothly this year because of the efforts of a record 15 judges who gave their time and expertise willingly and most graciously provided helpful comments to assist amateur winemakers improve their craft. The aim of our Show is to enjoy learning more about winemaking and wine appreciation and I'm sure you'll agree it provides that opportunity in spades!

Thanks again for the support of members of the Frankston Amateur Winemakers Guild through the provision of 1 judge and 2 associate judges. It was quite a sight to see 30 judges and 20 stewards in action at once. Of course we couldn't provide such a range of prizes without generous sponsorship, and I'd encourage you to support their expert services.

John C O'Callaghan

Award Winners

Best Country Wine
Michael Davis
CAME 9 Melomel Lime (Orange Blossom Honey) 2003

Best Grape Wine-Joint Winners
Kevin Furness & Damian Markwell
RDSC 14 Shiraz Bendigo/Coldstream 2004
&
R Aitken, J Gaffney & R Bortko
RDSP 27 Shiraz Strathbogie Ranges 2003

Best Sparkling Wine (grape or country)
Stan Gawel
RASP 5 Shiraz Sparkling 2000

Best Fruit Wine
Colin & Elaine Foote
CSBE 8 Strawberry/Guava 2003

Best Vegetable Wine
Jacques Garnier
CSVE 1 Capsicum & Cucumber 2004

Best Mead
Michael Davis
CAME 9 Melomel Lime (Orange Blossom Honey) 2003

Best Herb/Grain/Flower Wine
Michael Davis
CDHG 2 Rose Petal 2003

Best Fortified (Country)
John Shortridge
CAFA 5 Quince 2003

Best Current Vintage White Grape
Carlo Ceravolo
WDCC 27 Chardonnay 2004

Best Previous Vintage White Grape
Kangaroo Forest Run (Chris O'Connor)
WDSP 2 Chardonnay 2003

Best Current Vintage Red Grape
Kevin Furness
RDSC 14 Shiraz Bendigo/Coldstream 2004

Best Previous Vintage Red Grape
R Aitken, J Gaffney & R Bortko
RDSP 27 Shiraz Strathbogie Ranges 2003

Best Shiraz (Jo Ilian Trophy)
Kevin Furness
RDSC 14 Shiraz Bendigo/Coldstream 2004

Best Fortified (Grape)
Stan Gawel
RAFA 4 Muscat Liquor 1999

Guild Winemaker Of The Year (WOTY)

Bronze 15.5 Silver 17 Gold 18.5

Class Code System

This table describes the format of our Class Codes:

First digit: Country wine, Red grape, White grape

Second digit: Dry, Sweet, Any (dry or sweet)

COUNTRY WINES

Third & fourth digits: Berry
Fortified
Herb, Grain or flower
Mead and derivatives
 other FRuit
SParkling
STone fruit
VEgetable

GRAPE WINES

Third digit: Aromatic e.g. riesling, traminer, muscat
 sauvignon Blanc
Chardonnay, pinot gris (white wines)
Cabernet sauvignon, Cabernet franc (red wines)
Fortified
Merlot, Malbec
Pinot noir, gamay, grenache
Shiraz
SParkling
 other Varieties or blends <85%

Last digit: Current vintage
Previous vintages – 2 or more years old
Any vintage

Awards

Best Shiraz **Jo Ilian Trophy** *Eltham & District
Winemakers Guild Inc*

Frankston/Eltham Guild Competition for Best Country Wine by a member
F&E Guild and Trophy
Member for Eltham Steve Herbert

Best Country Wine \$250.00 *Australian Winemakers*

Best Grape Wine \$250.00 *Australian Winemakers*

Best Sparkling Wine (grape or country) \$150.00 *Winery Supplies*

Best Fruit Wine \$ 50.00 *Greensborough Home Brewing*

Best Vegetable Wine \$ 50.00 *Greensborough Home Brewing*

Best Mead \$ 50.00 *Greensborough Home Brewing*

Best Herb/Grain/Flower Wine \$ 50.00 *Greensborough Home Brewing*

Best Fortified (Country) \$ 50.00 *Greensborough Home Brewing*

Best Current Vintage White Grape \$ 50.00 *Australian Home Brewing*

Best Previous Vintage White Grape \$ 50.00 *Australian Home Brewing*

Best Current Vintage Red Grape \$ 50.00 *Australian Home Brewing*

Best Previous Vintage Red Grape \$ 50.00 *Australian Home Brewing*

Best Fortified (Grape) \$ 50.00 *Australian Home Brewing*

Guild Winemaker Of The Year (WOTY) gift *Costante Imports*

Bronze 15.5 Silver 17 Gold 18.5

Wine Classes 2004

This booklet is organised alphabetically by Cass Code.

	<u>COUNTRY WINES</u>
CASP	<u>S</u> parkling country wine
CDBE	<u>B</u> erry wine
CDFR	other <u>F</u> ruit
CDHG	<u>H</u> erb, <u>G</u> rain or flower based wine
CDST	<u>S</u> tone fruit wine
CDVE	<u>V</u> egetable wine

	<u>COUNTRY WINES</u> <i>(Greater than 1 Baume)</i>
CAFA	<u>F</u> ortified wine Country
CAME	Mead and derivatives
CSBE	<u>B</u> erry wine
CSFR	other <u>F</u> ruit
CSHG	<u>H</u> erb, <u>G</u> rain or flower based wine
CSST	<u>S</u> tone fruit wine
CSVE	<u>V</u> egetable wine

DRY

SWEET

RASP	<u>S</u> parkling wine
RDPC	<u>P</u> inot Noir, Gamay, or Grenache
RDMC	<u>M</u> erlot or <u>M</u> albec
RDCC	<u>C</u> abernet sauvignon and/or <u>C</u> abernet franc
RDSC	<u>S</u> hiraz
RDVC	other red <u>V</u> arieties or blends
RDPP	<u>P</u> inot Noir, Gamay, or Grenache
RDMP	<u>M</u> erlot or <u>M</u> albec
RDCP	<u>C</u> abernet sauvignon and/or <u>C</u> abernet franc
RDSP	<u>S</u> hiraz
RDVP	other red <u>V</u> arieties or blends
RSVA	<u>S</u> weet (not fortified) (greater than 1 baume)
RAFA	<u>F</u> ortified red wine

WASP	White <u>S</u> parkling wine
WDAC	<u>A</u> romatic e.g. riesling, traminer or muscat
WDBC	sauvignon <u>B</u> lanc
WDCC	<u>C</u> hardonnay, pinot gris
WDVC	other <u>V</u> arieties or blends
WDAP	<u>A</u> romatic e.g. riesling, traminer or muscat
WDBP	sauvignon <u>B</u> lanc
WDCP	<u>C</u> hardonnay, pinot gris
WDVP	other <u>V</u> arieties or blends

WSAC	<u>A</u> romatic e.g. riesling, traminer or muscat
WSBC	sauvignon <u>B</u> lanc
WSCC	<u>C</u> hardonnay, pinot gris
WSVC	other <u>V</u> arieties or blends
WSAP	<u>A</u> romatic e.g. riesling, traminer or muscat
WSBP	sauvignon <u>B</u> lanc
WSCP	<u>C</u> hardonnay, pinot gris
WSVP	other <u>V</u> arieties or blends

RED

Any vintage
<u>C</u> urrent vintage
<u>C</u> urrent vintage
<u>C</u> urrent - vintage
<u>C</u> urrent - vintage
<u>C</u> urrent - vintage
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<u>A</u> ny vintage

WHITE - DRY

Any vintage
<u>C</u> urrent - vintage
<u>C</u> urrent - vintage
<u>C</u> urrent - vintage
<u>C</u> urrent - vintage
<u>P</u> revious vintages
<u>P</u> revious vintages
<u>P</u> revious vintages
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WHITE - SWEET

<u>C</u> urrent - vintage
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<u>C</u> urrent - vintage
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Bronze 15.5 Silver 17 Gold 18.5