

*Eltham & District  
Winemakers Guild Inc.*



***36th Annual Eltham Amateur  
Wine Show 2005  
Result Sheets***

# Our Sponsors

## Australian Winemakers

106 Peel Street  
North Melbourne 3051  
Tel: (03) 9328 1881  
Email: [winemaking@australianwinemakers.com.au](mailto:winemaking@australianwinemakers.com.au)  
Web: <http://www.australianwinemakers.com.au/>  
Sponsor Profile:

Suppliers of quality winemaking equipment, processing aids and services to winemakers, both professional and amateur, for over 40 years.

## Winery Supplies Pty Ltd

57 Gilbert Park Drive  
Knoxfield 3180  
Tel: (03) 9764 9547  
Email: [enquiries@winerysupplies.com.au](mailto:enquiries@winerysupplies.com.au)  
Web: <http://www.winerysupplies.com.au/>  
Sponsor Profile:

Winery Supplies Pty Ltd provide for both small and large winemakers, an extensive range of products and services for all your Winemaking, Viticulture and Wine Analysis needs.

## Australian Home Brewing

50 Burgundy Street  
Heidelberg 3084  
Tel: (03) 9455 1311  
24 Eskay Road  
Oakleigh South 3167  
Tel: (03) 9579 1644  
Email: [info@liquorcrafter.com.au](mailto:info@liquorcrafter.com.au)  
Web: <http://www.liquorcrafter.com.au/>  
Sponsor Profile:

Supplier of equipment, consumables & books for making wines, spirits & liqueurs, beers & other fermented beverages. Free mail order is available, subject to conditions.

## Heritage Coopers

34 Campbell Street  
Diamond Creek 3089  
Tel: (03) 9438 1790  
Sponsor Profile:

Manufacturers of wine & port barrels.  
Made from recycled oak timbers. Barrel reshaving & repairs.



## Greensborough Home Brewing

22 Louis Street  
Greensborough 3088  
Tel: (03) 9432 0283  
Sponsor Profile:

Established 10 years. Catering for brewing and winemaking needs. Suppliers of keg systems, winemaking supplies plus a variety of yeasts, enzymes and grains.

## Northern Melbourne Institute of TAFE (NMIT)

Cnr Dalton Road and Cooper Street  
Epping 3076  
Tel: (03) 9269 1042  
Email: [kays-aas@nmit.vic.edu.au](mailto:kays-aas@nmit.vic.edu.au)  
Web: <http://www.nmit.vic.edu.au/>  
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

377 - 379 Bell Street  
Preston 3072  
Tel: (03) 9484 7948  
Email: [sales@costanteimports.com.au](mailto:sales@costanteimports.com.au)  
Web: <http://www.costanteimports.com.au/>  
Sponsor Profile:

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.



## La Trobe University

Lindsay Corby - Lecturer in Wine Production  
Department of Agricultural Sciences  
Tel: (03) 9479 2191 / 0408 519 461  
Sponsor Profile:



Post Graduate, Undergraduate, and Short Courses in Wine Production and Wine Appreciation:-  
Master of Wine and Wine Appreciation, Graduate Diploma of Wine and Wine Appreciation,  
Graduate Certificate of Wine and Wine Appreciation, Post Graduate Diploma of Wine  
Production, Bachelor of Viticultural Science (plus 1 year for Honours), Bachelor of Viticultural  
Science and Wine Production (including Honours).

Short Courses include:-

Wine Essentials, Wine Technology, Oenology, Palate Training (new), Wine Appraisal (new).

# 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.

## **Alan Blackman**

Alan has been an amateur winemaker since 1980 and since that time has worked up to making (ever increasing) volumes of wine. He has recently obtained a limited licence to sell wine under the 'Sitting Duck' label. Alan has been studying winemaking at NMIT for five years and has nearly completed his diploma. Alan has recently started working at 'Innocent Bystander' (a new 500 tonne winery in Healesville) as assistant winemaker / maintenance.

## **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 many 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.

## **Sharon Hebbard**

A graduate of Charles Sturt University in Wine Science, Sharon has been involved in the wine industry for 16 years. She has worked for various wineries and teaching institutes including Brokenwood, Goonawarra, Craiglee, CSU and has played a pivotal role in the education programs at NMIT and La Trobe University. Sharon presently manages Giant Steps Vineyard in the Yarra Valley. This is Sharon's 5th year as judge at Eltham.

## **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.

## **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".

## **Jenny Polack**

### **Wine Whitch**

With 20 years in the wine industry from wine production to sales, Jenny teaches wine evaluation and wine marketing at NMIT and Chisholm Institute and is a wine marketing consultant. In 2002, she was responsible for organising the Australian section of the International Universities Postgraduate Degree in Marketing, Management and Economy at the Office International de la Vigne et du Vin. Jenny was chosen by Jeni Port amongst the top Melbourne wine tasters in The Age "Epicure" in 1999. Her judging experience includes the Cool Climate Wine Show on the Mornington Peninsula in 2002 and 2003, the Mandurah Wine & Beer Festival in 1998, Eltham in 2002, and olive oil judging in 2002,2003.

<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>
--------------	-----------	-------------------------	--------------------	----------------	------------	-------------	---------------	--------------	----------------	--------------

### **CAFA Country Fortified wine - 6 Entries**

**Judged by** *Lindsay Belbin*

**Class Comment**

Some very interesting flavours in this group. If the fortifying spirit is well handled and integrated the wines work very well. Care is needed.

CAFA	1	Paul & Angela Geddes	Coffee Port	2003	3	6	7	16	Dark madder crimson hue, good condition. Nose evokes marsala and spicy warm hints. Alcohol still hot in mouth, not quite integrated even at this stage, but well made overall.	Bronze
CAFA	2	Cherrie Kaufmann	Elderberry Port	2005	3	5	7	15	Thick, syrupy, umber brown with a golden rim. Nose nutty, caroby, a little closed. Mouth feel harmonious, densely textured and already layered with interest.	
CAFA	3	K & J Furness	Orange Sweet fortified	2005	3	6	8	17	Bright yellow lemon appearance. Refined orange blossom aroma and clean citrus nose. Fiery and spirity in the mouth with a clean finish. Will evolve well!	Silver
CAFA	4	Vinko Eterovic	Plum Black/sweet	2004	3	6	8	17	Clear chocolatey brown colour. Mocha and prune bouquet which carries into a rich complex palate with complex ripe fruit flavours and a long finish.	Silver
CAFA	5	John Gallos	Plum Port	2003	3	5.5	7.5	16	Light brick-red appearance; fresh and light nose. Zingy clean palate with a refreshing finish.	Bronze
CAFA	6	John Shortridge	Quince	2004	3	4	5	12	Clear, bright orange hue with a fruity non-specific aroma. Light bodied and still evolving.	

### **CAME Country Mead and derivatives - 3 Entries**

**Judged by** *Lindsay Belbin*

**Class Comment**

Very good handling of the source material, though acids (and their type) very important to hold the palate together.

CAME	1	Neil Johannesen	Manuka/Leatherwood Honey	2003	3	5	7.5	15.5	Brilliant condition with gold highlights. Aromas of blossom and bush flowers restrained somewhat. Palate is dry and rich with full body though lacking freshness-low acid unbalances a generally well made mead.	Bronze
CAME	2	Alan Blackman	Mead	2004	3	5.5	6	14.5	Clear, bright appearance. Delicate aroma, non specific source honey. Dry on palate, hard finish with some adjustment needed.	
CAME	3	Peter M. Green	Prickly Box	2003	3	5.5	8	16.5	Lifted clear bouquet of a more mature mead-honey evident on the palate. Lacking finess and dimension. Long rich finish building complexity.	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>
--------------	-----------	-------------------------	--------------------	----------------	------------	-------------	---------------	--------------	----------------	--------------

**CASP Country Sparkling wine - 10 Entries**

*Judged by* Alan Blackman *Class Comment*

Good fruit expression in class.

CASP	1	Stan Gawel	Apple Sweet Sparkling Cider	2005	3	6	8.5	17.5	pleasant apple nose (honeyed maturity). Nice golden colour. Palate smooth, creamy, fresh, balanced.	Silver
CASP	2	Stan Gawel	Apple Dry Sparkling	2005	3	6	7.5	16.5	Earthy apple, excellent fizz, dry grippy finish. Spicy apple on nose. Palate slightly thin.	Bronze
CASP	3	Michael & Vivienne Davis	Apricot sparkling	2004	2.5	5.5	7.5	15.5	Aromatic apricot fruits and strong nose. Palate dry and stoney. Good fizz.	Bronze
CASP	4	Cherrie Kaufmann	Blackcurrant/Apple Sparkling	2005	3	6.5	7	16.5	Pink orange colour. Rich, ribena. Nose: Ribena. Palate: Light dry needs body building.	Bronze
CASP	5	George Wright	Blueberry Sparkling	2004	3	5	7	15	Nice colour. Nose: earth, apple, vegetable. Palate: astringent, apple, sweet, tart.	
CASP	6	Ian & Beth Smith	Passionfruit Sparkling	2003	2.5	5.5	6.5	14.5	Cloudy, pale straw. Nose: soft passionfruit slight earth and grass. Palate: grassy/dry. No passionfruit on palate. Good fizz.	
CASP	7	Ken Robinson	Raspberry Sparkling	2005	3	6.5	8.5	18	Nice mid pink. Raspberry on nose and bit earth and straw. Nice sweet fruits. Raspberry palate and dry lingering finish.	Silver
CASP	8	Ken Robinson	Red Currant & Apple Sparkling	2002	3	6.5	6.5	16	Clear golden to brown, honeyed apple and red currant nose. Sweet acid palate. Good fizz. Too sour. Too sweet.	Bronze
CASP	9	Ken Robinson	Strawberry Sparkling	2001	3	5.5	6.5	15	Pale golden brown. Resinous, fibreglass, strawberry nose. Strawberry/fibreglass on palate. Dry finish, good fizz.	
CASP	10	Rob Woods & Stephen Pearson	Yellow Box Raspberry Ginger Mead Sparkling	2004	3	5.5	6.5	15	Pleasant pink, eucalyptus and spicy nose (medicinal). Bone dry, thin, little astringent, resinous finish.	

**CDBE Country Dry Berry wine - 6 Entries**

*Judged by* Lindsay Belbin *Class Comment*

Keeping berry character through nose into palate is important here. Bone dry is often too dry so some careful handling of residual sugar is necessary for balance and harmony.

CDBE	1	Peter Cassidy	Elderberry	2004	1.5	3	4	8.5	Sample has signs of browning and dulling. Both aroma and bouquet understated. Handling problems evident. Palate unbalanced and flat, lacking zing and flavour.	
CDBE	2	Cottles Ridge Estate	Raspberry	2004	3	5	5	13	Bright crimson colour. Lifted intense fruity nose with hints of volatility. Austere, (overly?) dry palate with good fruity tenacity but more acidity needed.	
CDBE	3	Timothy Ross	Redcurrant	2004	3	3	5	11	Brilliantly clear pink, neutral bouquet lacks typicity and 'berryness' has some SO2 and higher residual sugar than allowed in this category. Well made!	

*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>
CDBE	4	Jenny Chivers	Strawberry	2005	3	4	5	12	Clear pale straw appearance with bright highlights. Floral essence of ripe strawberries. Palate lacks mouth balance as it is very astringent.	
CDBE	5	Ian & Beth Smith	Strawberry	2004	3	5	5	13	Deep golden straw colour, ripe mature fruit aromas persist, though shift into a dry astringent and non-berry palate, lacking harmony.	
CDBE	6	Vinko Eterovic	Strawberry Dry	2004	3	4	6.5	13.5	Russetty, oloroso colour, nicely clear. Slightly spirity nose lacking freshness and strawberry character. Nice palate keeping berry character, body and texture.	

## ***CDFR Country Dry other Fruit wine - 24 Entries***

***Judged by Harry Gilham***

***Class Comment***

Included Jo Illian Classes

A broad selection of fruits made this category a challenge of palates. Top wines deserve their awards.

CDFR	1	Jenny Chivers	Apple	2005	3	4	5	12	Clear-Very light nose of fruit. Palate shows immediate lack of fruit, short with acidic edges.	
CDFR	2	John Shortridge	Apple	2005	2	4.5	6	12.5	Very cloudy-Light distinct nose of fruit. Palate shows acidic edges with a short length of tasting.	
CDFR	3	John Shortridge	Apple/Elderberry	2003	3	4	6	13	Clear-Light nose-lacks distinction of fruit. High acid on palate tends to bury the expected flavour.	
CDFR	4	John Shortridge	Apricot/Mulberry	2003	3	5.5	7.5	16	Clear-Light, blended nose. Blended well, age could be showing, palate showing acidic dominance.	Bronze
CDFR	5	Vinko Eterovic	Banana & Passionfruit Dry	2005	3	5.5	8.5	17	Clear-Sparkling-Light blended nose. Has acidic edge, shows good balance of fruits on palate.	Silver
CDFR	6	Cherrie Kaufmann	Blackcurrant	2005	3	6	6	15	Clear-Strong distinct nose of fruit. Palate shows little of the expectation from this fruit.	
CDFR	7	John Shortridge	Cumquat	2004	3	4.5	8	15.5	Clear-Lacks fruit nose. Very strong, long palate distinction.	Bronze
CDFR	8	Peter Cassidy	Cumquat Citrus	2003	3	4.5	8	15.5	Clear-Lacks fruit nose. Very good palate length of distinction.	Bronze
CDFR	9	Peter Cassidy	Cumquat & Lemon Citrus	2005	3	5	6	14	Clear-Light distinct nose of fruit. Palate shows as unbalanced fruits used.	
CDFR	10	Peter Cassidy	Cumquat & Orange Citrus	2003	3	5	8	16	Clear-Light distinct nose of fruit. Strong blend shows on palate with good fruit presence.	Bronze
CDFR	11	Eltham South Lodge	Fig	2004	3	4.5	8	15.5	Clear-Light distinct nose of fruit. Very distinct colour with a tendency of sweetness that overpowers the fruit content.	Bronze
CDFR	12	Vinko Eterovic	Grapefruit Dry	2005	3	5	4.5	12.5	Clear-Mixed distinct nose of entry. Palate dominated by non-fruit flavours which bury any fruit expectations.	
CDFR	13	David Hart	Lemon	2005	3	5	7.5	15.5	Clear-Strong distinct fruit nose of fruit. Palate shows balanced use of fruit contents.	Bronze
CDFR	14	John Shortridge	Lemon	2005	3	4.5	8	15.5	Clear-Bland nose. Light palate-falls quickly away.	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>
CDFR	15	Vinko Eterovic	Lemon Dry	2004	3	6.5	8	<b>17.5</b>	Clear-Strong fruit nose. Palate dominated by non-fruit flavours expected lemon taste emerge.	Silver
CDFR	16	Vinko Eterovic	Mandarine Dry	2005	3	4.5	8	<b>15.5</b>	Clear-Light nose lacks distinction of fruit. Palate light with floral evidence. Good fruit flavours.	Bronze
CDFR	17	David Hart	Orange	2005	3	4.5	8	<b>15.5</b>	Clear-Light nose, lacks distinction of fruit. Light orange on long palate.	Bronze
CDFR	18	Vinko Eterovic	Orange Dry	2005	3	5	7.5	<b>15.5</b>	Clear-Light nose, light distinction of fruit. Good anticipated fruit on palate.	Bronze
CDFR	19	David Hart	Parsnip & Pear	2005	0	0	0	<b>0</b>	Withdrawn	
CDFR	20	Eltham South Lodge	Pear	2005	3	4	5	<b>12</b>	Clear-Light nose, lacks distinction of fruit. Fruit quickly falls off palate. Answer could be less water or more fruit.	
CDFR	21	Peter Cassidy	Pear	2005	3	4	5	<b>12</b>	Clear-Light nose, lacks distinction of fruit. Palate shows lack of fruit used in wine-bland to acetic.	
CDFR	22	Michael & Vivienne Davis	Pear	2003	3	5	5	<b>13</b>	Clear-Distinct fruit nose. Age may be the lack of fruit distinction in this entry.	
CDFR	23	Eltham South Lodge	Tamarillo	2004	3	5	7.5	<b>15.5</b>	Clear-Light nose lacking fruit distinction. Lacks distinction of the fruit on the palate as it falls away.	Bronze
CDFR	24	Vinko Eterovic	Tangerine Dry	2005	3	7	8.5	<b>18.5</b>	Clear-Strong distinct fruit nose. Palate shows a well made inclusive wine with good fruit usage.	Gold

### ***CDST Country Dry Stone fruit wine - 4 Entries***

*Judged by* Alan Blackman      *Class Comment*  
No class comment

CDST	1	Michael & Vivienne Davis	Apricot	2004	3	5.5	5.5	<b>14</b>	Golden colour, Apricot & stone kernel nose & earth. Palate: dry & bitter.	
CDST	2	Peter Cassidy	Peach	2005	3	6	6	<b>15</b>	Pale straw, sweet perfume & peach nose. palate: sweet & furry, astringent bite on finish, hot.	
CDST	3	Wandin Estate	Peach	2005	0	0	0	<b>0</b>	Withdrawn	
CDST	4	Neil Johannesen	Persimmon	2003	3	5.5	7	<b>15.5</b>	Very pale straw, sulphur & water & some fruit flesh, palate: sweet, fruit flesh balance OK.	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>
--------------	-----------	-------------------------	--------------------	----------------	------------	-------------	---------------	--------------	----------------	--------------

**CDVE Country Dry Herb, Grain, Flower or Vegetable wine - 7 Entries**

*Judged by* Lindsay Belbin *Class Comment*

CDVE	1	Jenny Chivers	Artichoke	2005	2	4	5	11	Bright yellow appearance. Some flocculant material evident. Non-specific slightly spirity aroma which appears as heat on the palate and unbalancing the overall feel.	
CDVE	2	Peter Cassidy	Chilli	2004	3	2	5	10	Pale, very clean appearance, delicate elusive nose. Full-on, fairly one-dimensional palate and mouth feel hitting the membranes with vigour. Needs balance!	
CDVE	3	Peter Cassidy	Chilli	2003	3	3.5	6	12.5	Bright pale straw, subdued nose with fleeting aroma of material. Full bodied and obvious 'hot' palate which finishes short but remains as texture only.	
CDVE	4	Lorenzo Antonio Premoselli	Ginseng	2004	3	3	5	11	Clean, clear, bright look. From nose hard to tell materials used. Haunting passing of ginseng. In mouth dullish and needing acid, balance and body to work.	
CDVE	5	George Wright	Mixed Herbs	2005	3	5	6	14	Nice deep yellow straw colour. Clean aromas of fresh-chopped garden herbs. Good mouth feel and astringency, with a light herbally palate that finishes short.	
CDVE	6	George Wright	Mixed Herbs & Merlot		2	4	6.5	12.5	Slightly dull look to this mix. Clarity issues? Aroma of vermouth, (almost pizza-like) sets the mouth to an interesting disjoint. Good mouth feel and balance however.	
CDVE	7	Vinko Eterovic	Rose Petal Dry	2004	3	5.5	6	14.5	Clear, onion-skin amber appearance. Faint quickly disappearing nose of roses well handled and not overpowering. Nicely astringent on palate, clear flavours and well balanced. Finishes dry.	

**CSBE Country Sweet Berry wine - 14 Entries**

*Judged by* Alan Blackman *Class Comment*

Winemakers need to look at fruit quantity, quality & handling

CSBE	1	Spencer Field	Blueberry	2005	3	5	7.5	15.5	Red/mauve, slight haze. Nose: fleshy, soapy softberry, palate good sweet acid astringent balance. Looking for fruit, apple, cinnamon.	Bronze
CSBE	2	Michael & Vivienne Davis	Blueberry	2003	3	5	6.5	14.5	Red/mauve, nose earthy, old barrel, tar. Palate: sweet old wood.	
CSBE	3	Spencer Field	Mulberry	2005	2.5	6	6.5	15	Soft red, slight haze, nose spicy fruit. Palate: sweet fruity astringent bite.	
CSBE	4	Mary Styles	Mulberry	2004	3	6	7.5	16.5	Mid red some tawny hue, nose - earth, herbal, mushroom. Palate, sweet, complex fruit ripe flavours. Less sugar needed. Well made.	Bronze
CSBE	5	Mary Styles	Mulberry	2003	3	5.5	7	15.5	Mid red tawny hue, nose soft mature red, warm alcohol & earth palate, sweet astringent earthy acid bite.	Bronze
CSBE	6	Helmut Doerner	Raspberry	2005	3	6.5	9	18.5	Extraordinary deep red, nose deep earthy raspberry rich and furry. Palate packed with sweet juicy fruit. More please.	Gold

*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>
CSBE	7	Vinko Eterovic	Raspberry Sweet	2004	3	5	7	15	Rich mid red nose, soft mixed berries, caramel & earth. Palate: creamy smooth sweet, handling. Has lost fresh raspberry character. See previous wine.	
CSBE	8	Spencer Field	Raspberry / New Berry	2005	3	4.5	6	13.5	Mid red. Nose: sulphur lifted aromatic notes. Palate: sweet acid astringent bite. Hrdness. Try fining.	
CSBE	9	Tim Ross and Andrew Gillam	Strawberry	2005	2.5	5	6	13.5	Gold colour, belies young age. Nose honeyed strawberry bit fibreglass. Palate: astringent brown thin - look at handling - minimise extraction and use more/better fruit.	
CSBE	10	John Gallos	Strawberry	2004	3	5	6	14	Soft pink. Nose: apple spice & some strawberry. Palate: sweet astringent, little fresh fruit. More fruit, less sulphur needed.	
CSBE	11	Chris Ramsay	Strawberry	2004	3	5.5	6.5	15	Tawny/gold. Nose: mature honeyed strawberry. Palate: rich smooth some strawberry fibreglass character.	
CSBE	12	Timothy Ross	Strawberry	2003	3	6	7.5	16.5	Tawny, honeyed muscat like maturity smooth creamy palate. Pleasant creamy satisfying palate. Lacks some strawberry character.	Bronze
CSBE	13	Timothy Ross	Strawberry	2002	3	5.5	7	15.5	Tawny, mature aromatic fibreglass on nose. Rich smooth fibreglass strawberry palate. Slight astringent edge.	Bronze
CSBE	14	Ken Robinson	Strawberry	1999	3	5	7	15	Light gold tawny. Nose: old sulphur/wood. Palate: soft sweet fruit fading. Commendable for age.	

## **CSFR Country Sweet other Fruit wine - 25 Entries**

*Judged by* Harry Gilham

*Class Comment*

Many fruits make many wines. A broad spectrum of what can be made into good wines.

CSFR	1	Cherrie Kaufmann	Banana	2005	3	5	8.5	16.5	Clear. Nose lacks distinction. Long strong fruit palate which holds well before falling away.	Bronze
CSFR	2	John Shortridge	Cumquat	2004	3	6.5	7.5	17	Clear. Strong fruit nose. Strong long palate fruit wine.	Silver
CSFR	3	Michael & Vivienne Davis	Cumquat	2004	3	6	6	15	Clear. Good fruit nose. Palate quickly shows a falling away to acetic finish.	
CSFR	4	Helmut Doerner	Currant - Black/Red	2005	3	6.5	8.5	18	Clear. Strong nose. Palate shows 'floor of the forest' together with long palate showing.	Silver
CSFR	5	Mary Styles	Grapefruit	2004	2.5	6	7	15.5	Light haze. Good fruit nose. Palate shows length of fruit used.	Bronze
CSFR	6	Alan Blackman	Grapefruit Citrus	2003	3	4.5	7	14.5	Clear. Lacks fruit nose. Palate shows a variety of flavours which tend to challenge each other.	
CSFR	7	Mary Styles	Grapefruit	2003	2.5	6	8.5	17	Slight haze. Good fruit nose. Long palate presence with strong fruit evidence.	Silver
CSFR	8	Vinko Eterovic	Kiwi Sweet	2005	3	6	8	17	Clear. Strong fruit nose. A long lasting fruit base on the palate.	Silver
CSFR	9	Timothy Ross	Kiwi/Passionfruit	2003	3	4	8.5	15.5	Clear. Light fruit nose. A light fruity blend which holds well on the 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>
CSFR	10	David Hart	Lemon	2005	3	6	8	17	Clear. Strong fruit nose. Long fruit palate before fading takes place.	Silver
CSFR	11	K & J Furness	Lemon/Orange	2001	3	5	8	16	Clear. Light fruit nose. Long palate of lightly blended fruits.	Bronze
CSFR	12	Vinko Eterovic	Lime Sweet	2004	3	5.5	8.5	17	Clear. Good fruit nose. Palate shows fruit base which tends to need more 'body' from skins.	Silver
CSFR	13	K & J Furness	Orange Sweet dessert	2005	3	4.5	8	15.5	Clear. Light fruit nose. Long palate before fading to an acetic finish.	Bronze
CSFR	14	David Hart	Orange	2005	3	6	8	17	Clear. Light fruit nose. Palate shows strong fruit usage when making this wine.	Silver
CSFR	15	Eltham South Lodge	Orange Citrus	2004	2.5	5.5	8	16	Slight haze. Light fruit nose. Palate good length.	Bronze
CSFR	16	Helen Cox	Orange Burnt	2003	3	5	6	14	Clear. Good fruit nose. Palate shows the age of this wine. Failing fruit edge.	
CSFR	17	K & J Furness	Orange/Citrus	2005	2.5	5	7	14.5	Slight haze. Good fruit nose. Palate shows quick failure of fruit to acetic finish	
CSFR	18	John Gallos	Passion Fruit	2005	3	4	5	12	Clear. Very light fruit nose. Palate shows sweet non-fruit wine.	
CSFR	19	Eltham South Lodge	Peach	2005	3	5.5	7	15.5	Clear. Good fruit nose. Palate shows lack of base fruit distinction.	Bronze
CSFR	20	Eltham South Lodge	Peach / Kiwi	2005	3	4.5	5	12.5	Clear. Light fruit nose. Acetic on palate - out of balance blend	
CSFR	21	Ken Robinson	Pineapple	2000	3	2	5	10	Clear. Lacks fruit on nose. Palate shows little of base fruit	
CSFR	22	Ken Robinson	Pineapple & Orange	2000	3	5	8.5	16.5	Clear. Good fruit nose. Palate tends to fade.	Bronze
CSFR	23	Con Proussalis	Prickly Pear Cactus	2004	2	5.5	8	15.5	Strongly hazed. Strong fruit nose. Long palate evidence.	Bronze
CSFR	24	Chris Ramsay	Tangelo	2004	3	4.5	8	15.5	Clear. Light fruit nose. Long fruit palate.	Bronze
CSFR	25	Alan Blackman	Tangello Citrus	2005	3	5.5	8.5	17	Clear. Good fruit nose. Long fruit palate.	Silver

### **CSST Country Sweet Stone fruit wine - 9 Entries**

**Judged by** Lindsay Belbin

**Class Comment**

A difficult wine to keep in balance. Best wines very well balanced and keenly flavoured. Harmony and drinkability should be the focus, care with sugar and acid.

CSST	1	Mary Styles	Apricot	2004	1.5	3.5	6.5	11.5	Slight opaly haze and some spritzig mar appearance. Nose dull and subdued lacking freshness and fruit characteristics. Good sugar/acid ratio, though finishes hot on the tongue!	
CSST	2	Jenny Chivers	Cherry	2005	3	5	7.5	15.5	Bright clear crimson, young and fresh colour. Nose rose-like and fruity aromas. Flavours well handled at the lighter end of sweet. Not cloying or heavy. Perhaps more sugar.	Bronze
CSST	3	Cherrie Kaufmann	Mango	2005	3	3	5	11	Rich yellow straw appearance. Very clear. Odd aroma distracts, almost vegetable-like. Fruit handling important-more care needed!! Palate also not fruity nor true to type expected.	

**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	Chris Ramsay	Mango	2004	2.5	4	6	<b>12.5</b>	Slightest haze evident from some source (pips? skin? fibre?). Delicate understated aroma of mango/gooseberry. Acid/sugar balance well handled though very light and one dimensional.	
CSST	5	Russ Henry	Morello Cherry	2001	2.5	6	7	<b>15.5</b>	Inky, deeply textured and coloured wine verging on port. Fruity clean bouquet, well balanced and very cherry like. Intense deeply flavoured astringency; border line dry.	Bronze
CSST	6	Michael & Vivienne Davis	Peach	2005	3	5.5	5	<b>13.5</b>	Bright lemony yellow appearance. Young fruity aromas of peach appearing on a quite dryish palate with a dry and quite nutty finish. Wrong class?	
CSST	7	Helmut Doerner	Plum	2005	3	5	7	<b>15</b>	Intense orangey/tan appearance. Very clear. Spirity nose not quite integrated with subtle fruit. Complex palate of fresh plum, slightly 'hot' finish.	
CSST	8	Cottles Ridge Estate	Plum Yellow	2005	1.5	3	5	<b>9.5</b>	Sample has a haze affecting clarity. Nose dull and vague for this style. Palate very thin and immature.	
CSST	9	Andrew Gillam	Plum	2003	3	4	7	<b>14</b>	Clear, pale amber. Like very fine sherry in colour. Evident SO2 influences the nose and overlays the fruit aroma here. Well crafted, though care needed to keep all in balance.	

## **RAFA Red Fortified wine - Any vintage - 8 Entries**

**Judged by** Alan Blackman

**Class Comment**

Some good efforts need a few years. Others need to work on balancing components.

RAFA	1	David Hart	Cabernet Sauvignon Fortified	2005	3	4.5	6	<b>13.5</b>	Magenta. Nose: woody, musty, alcohol. Sweet firm not porty.	
RAFA	2	Stan Gawel	Cabernet Sauvignon Port	1999	3	6	7	<b>16</b>	Tawny red. Nose: some port character developing, clean warm alcohol. Palate: sweet warm mature grape flavours.	Bronze
RAFA	3	Paul & Angela Geddes	Muscat Henty	2005	3	5.5	6.5	<b>15</b>	Light red tawny. Nose: spicy muskat character. Fresh & young, slightly unclean. Palate: very sweet nutty, soft. (needs acid)	
RAFA	4	Paul & Angela Geddes	Muscat Rutherglen	2005	3	6	7.5	<b>16.5</b>	Light red tawny. Nose: rich smooth muscat character slight earth. Palate: smooth rich sweet acid, ok	Bronze
RAFA	5	Paul & Angela Geddes	Port Vintage Howlong	2005	3	5	6	<b>14</b>	Magenta/red. Nose: elevated estery alcohol, overripe fruit, hot. Palate: hot alcohol, astringent, bit strong.	
RAFA	6	Paul & Angela Geddes	Port Vintage Portuguese	2005	3	5.5	6.5	<b>15</b>	Brick red. Nose: lifted Grenache like nose, warm alcohol. Palate: sweet fruit & sugar warm/hot alcohol.	
RAFA	7	Paul & Angela Geddes	Port Vintage Portuguese	2004	3	6	7.5	<b>16.5</b>	Brick red tawny hue. Nose: warm young port nose, ripe berry fruit. Palate: sweet fruit, sugar acid balance pretty good. Good but needs a few years.	Bronze
RAFA	8	David Hart	Shiraz Fortified	2005	3	5.5	7	<b>15.5</b>	Magenta red. Nose: spicy, oak aromatics, vanillin. Palate: sweet, woody otherwise good. Reduce oak next time.	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 Red Sparkling wine - Any vintage - 4 Entries**

*Judged by* William Christophersen *Class Comment*

RASP	1	Alan Blackman	Pinot/Chardonnay Sparkling	2000	3	5.5	7	15.5	More appropriate in sparkling white class which should accommodate pinks also. Pale salmon & clear. Attractive nose/complex. Plenty of go. Bit too sweet. Lacks a little acidity.	Bronze
RASP	2	Stan Gawel	Shiraz Sparkling	2001	3	6.5	9.5	19	Good cedar & briar nose. Rich and full middle palate. Spicy excellent. Lovely development.	Gold
RASP	3	Stan Gawel	Shiraz Sparkling	2000	3	5.5	8.5	17	Clear focussed fruit with gentle oak bouquet. Lovely spicy wine. Top effort.	Silver
RASP	4	Ken Robinson	Tarango Sparkling	2005	3	6	9.5	18.5	Fruity aromatic style. Immaculate length of palate structure with long acidity and clean finish. Excellent.	Gold

**RDCC Red Dry Cabernet sauvignon and/or Cabernet franc - Current vintage - 54 Entries**

*Judged by* Jenny Polack *Class Comment*

Good collection of sound wines, not showing too much underripe fruit. Few oxidation problems and few residual sugar but not marring palate overly. NOTE: This judge only provides a total score.

RDCC	1	Michael Clarkson	Cabernet Unwooded	2005	0	0	16	16	Pink red deep. Aromatic berry lantana, slight greenness, toffee cooked. Light to mid weight. Touch cloying. Good fruit in mid palate. Good persistence.	Bronze
RDCC	2	Sivigliano Maniago	Cabernet	2005	0	0	18	18	Ball point red. Mid to deep intensity. Blueberries. Aromatic/refined. Deep plum. Very fresh alive acid - giving good persistence. Alive fruit. Slight astringency. Good balance.	Silver
RDCC	3	Wandin Estate	Cabernet	2005	0	0	14.5	14.5	Mid red, pink tinges. Ripe berries. Simple palate; tannins slightly grippy; slight fizz on palate. One dimensional fruit.	
RDCC	4	Garage Cellars	Cabernet Swan Hill	2005	0	0	12	12	Mid red. Metallic, lantana. Off liquorice flavour on end of palate; cloying texture.	
RDCC	5	John O'Callaghan	Cabernet Franc	2005	0	0	15	15	Red no pink. Mint, cassis light red fruit (red currants). Rich red lollies on palate. Simple fruit, herbal flavours, good persistence.	
RDCC	6	Erika Mejak	Cabernet Sauvignon	2005	0	0	15.5	15.5	Deep purple. Ripe berries and oak (cedary, sawdust). Wood obvious at back. Fruit is soft but there. Wood persisting. Soft tannins, no harshness.	Bronze
RDCC	7	3 Swags	Cabernet Sauvignon	2005	0	0	17	17	Purple tinge. Deep red. Light nose; perfumed berries. Well made dry red; quite tannic, emphasised by acid; needs time. Good persistence.	Silver
RDCC	8	Michael Scott / Trevor Sleep	Cabernet Sauvignon	2005	0	0	14.5	14.5	Light intensity. Pink/purple. Floral, cassis, light tutti fruity. Simple palate; clean refreshing acid; soft tannins.	

*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	9	Beach of Promise	Cabernet Sauvignon	2005	0	0	12.5	12.5	Pale orange. Oxidised nose. Fruit gone. Little fruit on palate; nothing negative.	
RDCC	10	GRBAC / UROSEVIC	Cabernet Sauvignon	2005	0	0	15.5	15.5	Pink/purple. Mid red. Liquorice all sorts / lolly like / chocolate. Rich ripe luscious fruit on palate; clean finish.	Bronze
RDCC	11	Alan Blackman	Cabernet Sauvignon	2005	0	0	15	15	Purple/pink, deep intensity. Burnt toffee, jammy. Clean acid structure, light tannins. Chocolate / jams / cloying.	
RDCC	12	Mario Di Pilla	Cabernet Sauvignon	2005	0	0	14	14	Red pink/purple. Aromatic / floral. Ripe blackcurrants. Simple palate - mercaptany back palate.	
RDCC	13	Diggers Road Winery	Cabernet Sauvignon	2005	0	0	12.5	12.5	No pinks , oranges. Light intensity. Aged - oxidized. Palate follows - no fruit.	
RDCC	14	Carlo Ceravolo	Cabernet Sauvignon	2005	0	0	15.5	15.5	CO2? Deep purple. Ripe yet clean fruit, some spice. Alcohol? Rich luscious opulant style. Acid and tannins combine but harshly on the finish.	Bronze
RDCC	15	Neil Johnston	Cabernet Sauvignon	2005	0	0	14.5	14.5	Purple, deep red intensity. Aromatic, perfumed lantana cassis. Soapy lilac. Simple palate; acid definite. Tight tannins. Needs time. Soapy lilac and meaty character marr palate.	
RDCC	16	Kenneth Burton	Cabernet Sauvignon	2005	0	0	15.5	15.5	Brilliant pink / purple. Mid to deep. Very aromatic cassis, nearly lolly like. Simple fruit. Cleansing acid, good persistence.	Bronze
RDCC	17	Kenneth Burton	Cabernet Sauvignon	2005	0	0	17.5	17.5	Deep purple/pink. Slightly stewed fruit. Quite good persistence. Medium to lighter style. Needs time. Chewy acid.	Silver
RDCC	18	Timothy Ross	Cabernet Sauvignon	2005	0	0	15	15	Purple/red mid to deep intensity. Subdued nose. Ripe lantana fruit. Simple palate. Slight cloying lolly like finish.	
RDCC	19	Angiolino Ventura	Cabernet Sauvignon Strathbogie	2005	0	0	15	15	Purple/pink. Deep intensity. Ripe cassis. Light tomato leaf. Good berries. Slight sweetness filling out front palate. Up front. Fruit is gentle, tannins soft.	
RDCC	20	Anthony Poci	Cabernet Sauvignon	2005	0	0	15	15	Deep intensity, red/pink. Soapy nose, perfumed (violets) soap. Quite green stalky palate, slight harsh finish.	
RDCC	21	Terry Stanley	Cabernet Sauvignon	2005	0	0	11	11	Pink/purple; mid to deep intensity. Meaty character, slight medicinal palate follows.	
RDCC	22	F & V Gaudion, Gaudion Hill Estate	Cabernet Sauvignon No. 2	2005	0	0	15	15	Mid red, no pink. Mint / tomato leaf. Unripe cassis. Clean fruit; soft acid; ripe yet not overripe cassis on palate. Simple. Touch too green on finish.	
RDCC	23	F & V Gaudion, Gaudion Hill Estate	Cabernet Sauvignon No. 1	2005	0	0	16	16	Red no pink, light to mid. Lantana, berries (ripe) chocolate/liquorice / mint. Simple palate. Clean and good persistence.	Bronze
RDCC	24	John Mitris	Cabernet Sauvignon	2005	0	0	17	17	Pink/purple, deep intensity. Berries but off compost - blown off. Good persistence and length, Sugar persistence.	Silver
RDCC	25	Frank and Ronnie	Cabernet Sauvignon	2005	0	0	17	17	Pink/purple mid to deep. Fresh berries - cassis. Clean alive fruit. Good length and persistence.	Silver
RDCC	26	Cos Zerella	Cabernet Sauvignon	2005	0	0	17	17	Deep purple. Wood smoke, light meat, ripe fruit (plums); cooked. Lovely mid palate fruit. Good persistence.	Silver
RDCC	27	Drunken Skunk Cabernet Sauvignon	Cabernet Sauvignon	2005	0	0	13	13	Light red, no pink. High aromatics - metallic. Simple palate with cloying metallic 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>
RDCC	28	Wandin Estate	Cabernet Sauvignon Rose	2005	0	0	14	14	Pale pink. Metallic, meaty, perfumed. Meaty metallic gives a cloying flavour, little persistence.	
RDCC	29	Christopher Lowe	Cabernet Sauvignon	2005	0	0	15.5	15.5	Purple/pink mid intensity. Dark chocolate! Sweet at front; simple but acid cleans up palate well. Mid persistence.	Bronze
RDCC	30	Chris Ramsay	Cabernet Sauvignon	2005	0	0	16.5	16.5	Pink/purple, deep intensity. Liquorice, plums, smoked, cooked fruit. Rich luscious palate. Quite big but elegant. Good persistence.	Bronze
RDCC	31	Antony Upton	Cabernet Sauvignon	2005	0	0	16.5	16.5	Purple, deep intensity. Ripe berries; aromatic yet balanced. Sweet at front; light tannins; mid persistence.	Bronze
RDCC	32	David Hart	Cabernet Sauvignon Cool climate	2005	0	0	16	16	Red deep, no pink. Touch green, herbaceous, cassis. Sweet at front. Herbally fruit on palate. Good persistence.	Bronze
RDCC	33	Paul Esposito	Cabernet Sauvignon	2005	0	0	12.5	12.5	Very deep inky black. Some pink. Soy sauce, marmite. Very herbally marmite palate. Alcohol?	
RDCC	34	Julie Game	Cabernet Sauvignon	2005	0	0	15	15	Purple edge, deep intensity. Smokey, cranberry, ripe cassis. Simple palate, touch short.	
RDCC	35	Babic, Stolfa & Di Stefano	Cabernet Sauvignon	2005	0	0	16.5	16.5	Deep purple. Light greenness, blackcurrant. Light sweet rich fruit on palate.	Bronze
RDCC	36	Carinci / Stevens	Cabernet Sauvignon	2005	0	0	17.5	17.5	Mid red pinks. Floral blackcurrant lollies; pine forest. Less pineforest than nose suggests. Ripe fruit (berries); some tannins (quite astringent); some complexity.	Silver
RDCC	37	Taplin/Loci/Fantin	Cabernet Sauvignon uw	2005	0	0	15	15	Pink/red. Light ripe fruit nose. Touch herbally underneath. Sweet at front but clean finish. Ripe berries on palate. Quite simple.	
RDCC	38	Cottles Ridge Estate	Cabernet Sauvignon	2005	0	0	17	17	Mid red, pink edges. Floral, lantana, smoked berries. Good fruit, rounded palate; good persistence; verging on overripe.	Silver
RDCC	39	Michael Gallo	Cabernet Sauvignon	2005	0	0	15.5	15.5	Purple/pink. Bit meaty, subdued nose. Herbally nose. Sweet at front - still unfinished. Good fruit but touch tutti fruity. Simple.	Bronze
RDCC	40	The Three Amigos	Cabernet Sauvignon	2005	0	0	12	12	Pink light intensity. Herbally chemical nose. Very herbally palate. Chemical on finish.	
RDCC	41	Vincent Tallarida	Cabernet Sauvignon	2005	0	0	14	14	Mid to deep purple. Ripe purple fruit. Ripe berries. Simple but good drinking. Touch cloying fruit on finish.	
RDCC	42	Taplin/Loci/Fantin	Cabernet Sauvignon w	2005	0	0	13	13	Deep pink red. Metallic aromatic. Sweet at front - cloying; fruit lacking.	
RDCC	43	Vinko Eterovic	Cabernet Sauvignon A	2005	0	0	12.5	12.5	Mid red no pinks. Oxidation over the herbaceousness. Sweet at front yet clean, simple. Looked older than age.	
RDCC	44	Bigola Cellars	Cabernet Sauvignon	2005	0	0	15	15	Purple/pink. Mid intensity. Aromatic cassis; ripe berries on palate; simple but clean acid and soft tannins.	
RDCC	45	Russ Henry	Cabernet Sauvignon	2005	0	0	17	17	Mid to deep pink/purple. Liquorice, perfumed berries. Rich liquorice all sorts palate; light tannins; cleansing acid; very good persistence.	Silver
RDCC	46	Abingdon (Neagle Estate)	Cabernet Sauvignon	2005	0	0	18	18	Mid red deep intensity. Ripe black currants - classic! Palate follows. Good length, good persistence; lovely ripe fruit.	Silver
RDCC	47	Chateau Thornbury	Cabernet Sauvignon	2005	0	0	16.5	16.5	Purple/pink, deep to mid intensity. Light shitty character, smokey. Light palate but great persistence. Touch green acid. Needs time.	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>
RDCC	48	Lorenzo Antonio Premoselli	Cabernet Sauvignon	2005	0	0	14.5	14.5	Purple edge, pink/red mid to deep intensity. Meaty, floral. Sweet at front lacking fruit weight.	
RDCC	49	G & S Devereaux	Cabernet Sauvignon	2005	0	0	16.5	16.5	Deep purple/pink. Chemical, synthetic, berries. Ripe palate. Good length; very ripe berries; spiced pears.	Bronze
RDCC	50	Vinko Eterovic	Cabernet Sauvignon B	2005	0	0	17	17	Mid to deep red, no pinks. Older than year. Light herbaceous, super ripe plums. Opulent rich fruit. Excellent balance; simple; good persistence; good drinking now - not to age.	Silver
RDCC	51	CARLAIRE ESTATE	Cabernet Sauvignon/Cabernet Franc	2005	0	0	15.5	15.5	Brown edge, mid intensity. Eucalyptus, perfumed berries. Integrated palate; ripe fruit and perfumed character.	Bronze
RDCC	52	K & J Furness	Cabernets Blend	2005	0	0	0	0	Purple/pink. Corked.	
RDCC	53	K & J Furness	Cabernets Bin 1	2005	0	0	16	16	Purple/pink mid to deep. Ripe yet not overripe plums. Lovely integration. Good ripe yet not overripe fruit.	Bronze
RDCC	54	K & J Furness	Cabernets Bin 2	2005	0	0	17	17	Mid intensity. Purple edge. Aromatic cassis. Very balanced. Lovely cabernet fruit. Soft tannins.	Silver

## ***RDCCP Red Dry Cabernet Sauvignon and/or Cabernet franc - Previous vintages - 83 Entries***

<i>Judged by</i>	<i>William Christophersen</i>	<i>Class Comment</i>
	<i>Russ Henry</i>	Most wines lacking in tannin structure and oak requirement of Cabernet Sauvignon. Most wines well made, however not racy or exciting. Winemakers, get some passion, look at a French Cabernet. (WC)
		A lot of these wines have not made the transition from current vintage to past vintage class. What does this say about the winemaking? A lot of oxidation problems, over use of oak, SO2 useage, bottling procedures? When making small quantities (as amateurs do) attention to detail is imperative. (RH)

RDCCP	1	Garage Cellars	Cabernet Bendigo	2004	3	5.5	6.5	15	Medium reds in colours. Cabernet bouquet. Middle weight palate shows slight green characteristics.	
RDCCP	2	Neil Johnston	Cabernet Sauvignon	2004	3	5	7	15	Dark colours with light bouquet. Full flavoured palate with oak. Slightly coarse style.	
RDCCP	3	Vinko Eterovic	Cabernet Sauvignon	2004	3	5	7	15	Dark colours with low aromatics. Long palate slightly coarse.	
RDCCP	4	David Hart	Cabernet Sauvignon Cool climate	2004	3	5.5	7.5	16	Great red characteristics. Clean fruity uncomplex bouquet. Good clean palate. Bit simple.	Bronze
RDCCP	5	George Wright	Cabernet Sauvignon	2004	3	5	6.5	14.5	Medium colours. Non Cabernet bouquet. Simple palate structure.	
RDCCP	6	Aitken Gaffney Bortko Rush	Cabernet Sauvignon	2004	3	2	4	9	Heavily oxidised bouquet and onto palate. SO2 must be kept at 30 ppm free to prevent.	
RDCCP	7	Aitken Gaffney Bortko Rush	Cabernet Sauvignon Malmsbury	2004	3	4	5	12	Flat broad aromatics. Suspect oxidisation is cause. Simple middle palate.	
RDCCP	8	Helmut Doerner	Cabernet Sauvignon	2004	3	6	8.5	17.5	Great colours. Nice Cabernet nose. Good flavoured palate with tannins high at this stage. Has good future 10+ years.	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>
RDCP	9	Spencer Field	Cabernet Sauvignon	2004	3	6	8	17	Simple clean cabernet nose with excellent colours. Full flavoured clean well made wine.	Silver
RDCP	10	4 Hills	Cabernet Sauvignon	2004	3	5.5	7.5	16	Dense colours, almost scented nose. Attractive, slightly simple palate. Good try.	Bronze
RDCP	11	William Tilley	Cabernet Sauvignon 4	2004	3	4.5	6.5	14	Medium colours with pongy bouquet. Suspect bacterial sporage. Slightly acid. Simple flavour style.	
RDCP	12	Alan Blackman	Cabernet Sauvignon	2004	3	6	7	16	Dense colours with deep briary nose. Full fruit on palate with light tannins on finish. Slightly acid at this stage.	Bronze
RDCP	13	Christopher Lowe	Cabernet Sauvignon	2004	3	5.5	7.5	16	Quite dark in colour with a light perfume. Nice fruit on the palate. Slightly simple.	Bronze
RDCP	14	Shed Cabernet	Cabernet Sauvignon	2004	3	6	8	17	Dense colours with attractive light cabernet bouquet. Full flavoured palate - Excellent try.	Silver
RDCP	15	KANGAROO FOREST RUN	Cabernet Sauvignon	2004	3	4.5	6	13.5	Strange herb & scent bouquet. Carries to palate flavours out of style for cabernet.	
RDCP	16	Beach of Promise	Cabernet Sauvignon	2004	3	5.5	5.5	14	Light bouquet with dense colours. Broad, fat palate lacking acid balance.	
RDCP	17	C.Smith, P.McBride & P.Moy	Cabernet Sauvignon	2004	3	5.5	8	16.5	Fabulous colour with flat bouquet. Nice rich middle palate fruit with light tannins.	Bronze
RDCP	18	Hely & Stubbs	Cabernet Sauvignon	2004	3	5.5	8	16.5	Great colours with light bouquet. Nicely balanced palate structure.	Bronze
RDCP	19	Terry Stanley	Cabernet Sauvignon	2004	3	4.5	6	13.5	Medium red colours with a rubbery pong. Carries to palate.	
RDCP	20	Antony Upton	Cabernet Sauvignon	2004	3	5.5	7.5	16	Great colour with delicate nose. Good flavoured wine with slight tannin overdose.	Bronze
RDCP	21	The Three Amigos	Cabernet Sauvignon	2004	3	4.5	6.5	14	Deep colour with oxidation characteristics, on nose. Simple slightly acid palate.	
RDCP	22	Carinci / Stevens	Cabernet Sauvignon	2004	3	5.5	8	16.5	Deep colours with light nose ok. Pleasant full palate - balanced tannins.	Bronze
RDCP	23	Graham Scott	Cabernet Sauvignon	2004	3	4.5	6.5	14	Undefined nose - Not Cabernet with medium colour. Broad palate.	
RDCP	24	Drunken Skunk Cabernet Sauvignon	Cabernet Sauvignon	2004	3	4.5	6.5	14	Dense colour with flat un-Cabernet bouquet. Full but broad flavours. Undefined wine.	
RDCP	25	Erika Mejak	Cabernet Sauvignon	2004	3	5.5	7	15.5	Dark colour with light Cabernet bouquet showing herb & leaf. Flows to palate. Too much foliage on vines. Good try.	Bronze
RDCP	26	Peter Fisher	Cabernet Sauvignon	2004	3	6	8.5	17.5	Very dark colour. Attractive bouquet with a hint of licorice. Smooth palate in balance with light oak/tannins.	Silver
RDCP	27	Julie Game	Cabernet Sauvignon	2004	3	5.5	7	15.5	Great colour with light bouquet. Nice weight on the palate. Bit simple in style.	Bronze
RDCP	28	Loci/Fantin	Cabernet Sauvignon W	2004	3	5.5	7	15.5	Great reds but nose is slightly subdued. Nice middle palate fruit. Lacks complexity of highly toasted oak style.	Bronze
RDCP	29	GRBAC / UROSEVIC	Cabernet Sauvignon	2004	3	5	7	15	Top red colours, Some unripe fruit characteristics on the bouquet. Palate simple & fruity. Needs oak/tannin. Good try.	
RDCP	30	Giuseppe Maiolo	Cabernet Sauvignon	2004	2.5	4.5	6.5	13.5	Colours lower and nose shows oxidation (see wine 6, this is where it's heading). Palate ok.	

*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	31	Bigola Cellars	Cabernet Sauvignon	2004	3	5.5	7.5	16	Super colour with delicate nose. Nice middle palate, just lacks good oak/tannin. Top try.	Bronze
RDCP	32	Stan Gower	Cabernet Sauvignon	2004	3	5.5	7	15.5	Good colour with light nose. Just lacking in oak/tannin complexity.	Bronze
RDCP	33	Anthony Poci	Cabernet Sauvignon	2004	3	5.5	6.5	15	Good red with light nose. Broad wine which has very nice toasty finish.	
RDCP	34	Barbanera-Pecenko-Perucich-Frangoulis	Cabernet Sauvignon Kangaroo Ground	2004	3	5.5	8.5	17	Blue, black reds very good, with light aroma. Nicely balanced middle palate. Good try.	Silver
RDCP	35	Loci/Fantin	Cabernet Sauvignon UW	2004	3	5.5	8.5	17	Dark colours with light complex nose. Complex blackberry palate. Better oak would assist.	Silver
RDCP	36	Vincent Tallarida	Cabernet Sauvignon	2004	3	5	6	14	Dark, high pH colours with scented vegetative aromas. Palate is divorced sweet/sour characteristics.	
RDCP	37	Paul Finn	Cabernet Sauvignon Pressings	2004	3	5.5	7	15.5	Good colours with light aromas. Nice middle palate, uncomplex.	Bronze
RDCP	38	Babic, Stolfa & Di Stefano	Cabernet Sauvignon 3	2004	3	5	7	15	Light aromas with dense colour. Full slightly sweet and uncomplex. Low toast/tannins.	
RDCP	39	Ralph & Carlo Guastella	Cabernet Sauvignon	2004	2.5	4.5	6	13	Good depth of colour but reds lower. Bouquet undefined and coffee. Fat caramelised/coffee palate.	
RDCP	40	Abingdon (Neagle Estate)	Cabernet Sauvignon	2004	3	6	7.5	16.5	Very good reds in colour with attractive bouquet. Nice weight of fruit on palate. A little simple in style.	Bronze
RDCP	41	Ralph Cadman	Cabernet Sauvignon	2004	3	6	9.5	18.5	Fabulous reds in colour. Attractive complex aromas. Well balanced wine with tannin & toast. Very good.	Gold
RDCP	42	Diggers Road Winery	Cabernet Sauvignon	2004	3	5.5	8	16.5	Nose: some sweet berry aromas and cedar like wood. Palate: cassis, floral, good balance.	Bronze
RDCP	43	Con Proussalis	Cabernet Sauvignon	2004	3	4.5	6.5	14	Nose: slightly medicinal, light on fruit. Palate: better than nose, sweet fruit lacks varietal definition.	
RDCP	44	Babic, Stolfa & Di Stefano	Cabernet Sauvignon 2	2004	3	5.5	7	15.5	Nose: raspberry & rose petal - medium level, clean. Palate: raspberry/cassis character - Cabernet Franc like character.	Bronze
RDCP	45	Angiolino Ventura	Cabernet Sauvignon	2004	3	5	7.5	15.5	Nose: Medium berry like aroma with touch of confectionary. Palate: Slightly sweet - nice Cabernet flavours. Nice length.	Bronze
RDCP	46	3 Swags	Cabernet Sauvignon	2004	3	3	4.5	10.5	Nose: oxidised with ethylacetate character. Palate: same as nose.	
RDCP	47	Stan Gawel	Cabernet Sauvignon	2003	3	5	7.5	15.5	Nose: light fruit, a little flat - oxidised? Palate: slight oxidation detracts from nice fruit.	Bronze
RDCP	48	Bill Chant	Cabernet Sauvignon	2003	3	5	6	14	Nose: medium weight - raspberry showing. Slight volatility evident. Palate: good fruit but ascetic character detracts.	
RDCP	49	William Tilley	Cabernet Sauvignon 3	2003	3	4.5	7.5	15	Nose: minimal aroma - oxidation problem? Palate: flavour affected by oxidation.	
RDCP	50	Christopher Lowe	Cabernet Sauvignon	2003	3	4	6.5	13.5	Nose: clean but light - little fruit evident. Palate: fruit character flattened by oxidation.	

*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	51	John O'Callaghan	Cabernet Sauvignon	2003	2.5	4	6	<b>12.5</b>	Colour is slightly dull - oxidised? Nose: some sulphide character evident with light fruit. Palate: same as nose.	
RDCP	52	Babic, Stolfa & Di Stefano	Cabernet Sauvignon 1	2003	3	5.5	6.5	<b>15</b>	Nose: some raspberry showing - medium level. Palate: good Cabernet character but light, tomato leaf character.	
RDCP	53	MADD WINES	Cabernet Sauvignon	2003	3	4	5	<b>12</b>	Nose: dominated by charry oak/earthy character, or is it plastic contamination?. Palate: same as nose.	
RDCP	54	Babic, Stolfa & Di Stefano	Cabernet Sauvignon 2	2003	3	5	6.5	<b>14.5</b>	Nose: Subdued - some blackcurrant and wood. Palate: nice fruit character clouded by excessive wood.	
RDCP	55	4 Hills	Cabernet Sauvignon	2003	3	5.5	7	<b>15.5</b>	Nose: light, clean - some earthy strawberry character. Palate: some Cabernet flavours. Strong tannins.	Bronze
RDCP	56	Erika Mejak	Cabernet Sauvignon	2003	3	5.5	8.5	<b>17</b>	Nose: blackberry & coffee like - penetrating vinuous character. Palate: strong, extracted flavours, good tannins - pepper and charry oak - stems? Complex wine.	Silver
RDCP	57	C.Smith, P.McBride & P.Moy	Cabernet Sauvignon	2003	3	5.5	8	<b>16.5</b>	Nose: light, clean, oaks, fruit character. Palate: better than nose, soft approachable tannins/acid, good balance.	Bronze
RDCP	58	Barbanera-Pecenko-Perucich-Frangoulis	Cabernet Sauvignon Kangaroo Ground	2003	3	5	7	<b>15</b>	Nose: medium level fruit and oak - slight citrus? Palate: nice fruit character - slightly broad. Overoaked?	
RDCP	59	Tindale Estate	Cabernet Sauvignon	2003	3	4.5	5	<b>12.5</b>	Nose: hard - leather-like aroma is obscuring fruit. Palate: same as nose.	
RDCP	60	Bigola Cellars	Cabernet Sauvignon	2003	3	4.5	6.5	<b>14</b>	Nose: clean, some moccha like character lacks fruit. Palate: lacks definition. Fruit flattened by wood?	
RDCP	61	Carlo Ceravolo	Cabernet Sauvignon	2003	3	4.5	5	<b>12.5</b>	Nose: ascetic acid detracts from fruit character. Palate: good fruit spoiled by ascetic acid.	
RDCP	62	Paul Finn	Cabernet Sauvignon	2003	3	4.5	5	<b>12.5</b>	Nose: Flat oxidised character, some fruit in background. Palate: same as nose.	
RDCP	63	Beach of Promise	Cabernet Sauvignon	2003	3	5	6.5	<b>14.5</b>	Nose: medium level, Cabernet fruit showing some vinuous characters and earthy notes! Palate: broad, some "leather" like characters obscuring fruit.	
RDCP	64	Tony Chincarini	Cabernet Sauvignon	2003	2.5	4	5.5	<b>12</b>	Nose: some vegetive character showing. Lacks fruit. Palate: same as nose (sulphur problem?).	
RDCP	65	Giuseppe Maiolo	Cabernet Sauvignon	2003	3	4.5	5.5	<b>13</b>	Nose: sweet fruit character, but oxidised. Palate: same as nose.	
RDCP	66	C.Smith, P.McBride & P.Moy	Cabernet Sauvignon	2002	3	5.5	6.5	<b>15</b>	Nose: some acetaldehyde character detracts from fruit character. Palate: astringent tannins dominate. Good fruit underneath.	
RDCP	67	Ian & Beth Smith	Cabernet Sauvignon	2002	2.5	5	7	<b>14.5</b>	Colour is slightly dull. Nose: some fruit, slightly oxidised. Palate: good fruit - over oaked.	
RDCP	68	Bigola Cellars	Cabernet Sauvignon	2002	3	5.5	8.5	<b>17</b>	Nose: blackcurrant and mint showing. Palate: strong, extracted flavours, astringent tannins.	Silver
RDCP	69	Tony Chincarini	Cabernet Sauvignon	2002	3	4.5	5	<b>12.5</b>	Nose: ground coffee character? Lacks fruit, Palate: same as nose - bacterial problem?	
RDCP	70	Helen Cox	Cabernet Sauvignon	2002	3	5.5	7.5	<b>16</b>	Nose: good fruit and oak evident. Palate: developed flavours - well integrated, soft tannins. Well made.	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	71	Tindale Estate	Cabernet Sauvignon	2002	3	4.5	5.5	13	Nose: some "green", phenolic character (stemmy?) detracts from fruit. Palate: same as nose.	
RDCP	72	Christopher Lowe	Cabernet Sauvignon	2002	3	5	7	15	Nose: some strawberry and blackcurrant evident, but light - oxidised? Palate: same as nose.	
RDCP	73	MADD WINES	Cabernet Sauvignon	2002	3	4.5	6.5	14	Nose: dominated by charr oak character. Nice fruit underneath. Palate: same as nose. Astringent tannins. Cut back on the wood.	
RDCP	74	Stan Gawel	Cabernet Sauvignon	2002	3	5.5	7	15.5	Nose: clean, balanced fruit/oak character. Palate: astringent tannins dominate. Some tomato leaf character. Good fruit.	Bronze
RDCP	75	Beach of Promise	Cabernet Sauvignon	2002	2.5	4.5	6	13	Colour is breaking up. Nose: fruit character lacking - oxidation? Palate: prematurely aged - oxidation problem?	
RDCP	76	Stan Gawel	Cabernet Sauvignon	2001	3	6	8.5	17.5	Nose: developed, clean, fruit and wood integrated. Palate: integrated flavours, a little astringent. Nice Cabernet flavours.	Silver
RDCP	77	Tony Chincarini	Cabernet Sauvignon	2001	2.5	4	6	12.5	Colour lightening off. Nose: subdued, flat. Palate: oxidised characters have overcome fruit.	
RDCP	78	Stan Gawel	Cabernet Sauvignon	2000	3	4	7	14	Nose: acetaldehyde character detracts from fruit - oxidised? Palate: better than nose, some nice fruit character marred by oxidation.	
RDCP	79	Vincent Tallarida	Cabernet Sauvignon	2000	0	0	0	0	Withdrawn	
RDCP	80	Stan Gawel	Cabernet Sauvignon	1999	3	5.5	8.5	17	Nose: good developed bouquet, oak and fruit have integrated well. Palate: balanced, good fruit well integrated oak. Well made wine!	Silver
RDCP	81	CARLAIRE ESTATE	Cabernet Sauvignon/Cabernet Franc	2004	3	5.5	7.5	16	Nose: light, clean, fragrant rose petal on nose. Palate: delicate, clean, needs more fruit strength.	Bronze
RDCP	82	Babic, Stolfa & Di Stefano	Cabernet Sauvignon/Cabernet Franc 1	2004	3	3.5	6	12.5	Nose: very subdued, almost absent. Slight medicinal character. Palate: wood dominated, lacks fruit.	
RDCP	83	Lindsay Sharpe & Tony Sanza	Cabernet Sauvignon/Merlot / 12	2004	3	5	7	15	Nose: some blackcurrant and light chocolate character, needs to be stronger. Palate: slightly broad character, good flavours, some oxidation evident.	

### ***RDMC Red Dry Merlot or Malbec - Current vintage - 17 Entries***

***Judged by*** *Martin Grinbergs*

***Class Comment***

Disappointing class. Many wines had too much oak and lacked fruit character.

RDMC	1	Cottles Ridge Estate	Merlot	2005	3	7	4	14	Nice oak aroma; clean; oak dominates palate; fruit absent.	
RDMC	2	George Di Scala	Merlot	2005	1	5	4	10	Dull appearance; simple nose; lacks fruit aromatics; ethyl acetate / volatile / moussey.	
RDMC	3	Chris Ramsay	Merlot	2005	3	4.5	7	14.5	Odd aroma not associated with grapes; 'hard' palate; lacks fruit sweetness.	

***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	4	Aitken Gaffney Bortko Rush	Merlot Yarra Glen	2005	3	3	6	12	Oxidised aroma; fruit aroma destroyed; simple palate; acid finish.	
RDMC	5	The Three Amigos	Merlot	2005	2.5	5	6	13.5	Not quite bright. Hint of blackcurrant; oak chips? Firm, dry finish.	
RDMC	6	Anthony De Melis	Merlot	2005	3	5	5	13	Bright appearance; scented 'soapy' aroma; lacks fruit; soapiness comes through on palate.	
RDMC	7	Garage Cellars	Merlot Swan Hill	2005	3	5	7.5	15.5	Bright. Lacks fruit; old oak aroma. Firm, dry finish, some fruit on finish.	Bronze
RDMC	8	Vinko Eterovic	Merlot	2005	1.5	6	6	13.5	Dull. Clean 'sweet' fruit aromatics. Very dry tannin; lacks fruit on palate.	
RDMC	9	Sisely Estate	Merlot	2005	2	6	6	14	Dull appearance. Strawberry like aroma. Tannin dominates; dry finish.	
RDMC	10	Robin Hick & Tony Kemm	Merlot	2005	3	7	7	17	Bright. Clean oak on the nose. Fault free. Firm palate; could have more fruit character.	Silver
RDMC	11	Neil Johnston	Merlot	2005	3	6	5.5	14.5	Bright. Clean but nondescript aroma. Thin palate; dry finish; lacks fruit.	
RDMC	12	Antony Upton	Merlot	2005	3	5	6.5	14.5	Bright. Hint of mercaptans. Lacks fruit; oxidised character on palate.	
RDMC	13	PAG Wines	Merlot	2005	3	6	6.5	15.5	Bright; clean fruit aroma. Could be more intense. Heaps of tannin. Lacks fruit on palate.	Bronze
RDMC	14	David Hart	Merlot Cool climate	2005	3	3	6	12	Bright. Oxidised. Oxidised and thin on palate.	
RDMC	15	Giuseppe Maiolo	Merlot	2005	2	3	6	11	Bright. Colour orange/brown. Oxidised. Moussy, oxidized.	
RDMC	16	Frank and Ronnie	Merlot	2005	3	6	6.5	15.5	Bright. 'Sweet' jammy aroma. Good tannin; nice acid but could have fruitier finish.	Bronze
RDMC	17	Peter Belec	Merlot	2005	3	3	6	12	Bright. Hydrogen sulphide. Lacks body. Thin on palate.	

## ***RDMP Red Dry Merlot or Malbec - Previous vintages - 24 Entries***

***Judged by*** *Martin Grinbergs*      ***Class Comment***

Medal winning wines very good.  
Wine making faults evident as oxidation, sulphides and Brett character.  
More liberal use of sulphurdioxide would be desirable.

RDMP	1	Vinko Drofenik	Malbec	2004	2	7	6	15	Dull. Clean fruity aroma. Thin, clean palate. Non-descript finish.	
RDMP	2	Vinko Drofenik	Malbec	2003	2.5	6	7	15.5	Lacks fruit aromatics. Otherwise fault free aroma Simple, clean palate. Clean finish.	Bronze
RDMP	3	Neil Johnston	Merlot	2004	3	4	6	13	Mercaptans on the nose. 'Cooked' palate	
RDMP	4	Ralph & Carlo Guastella	Merlot	2004	2.5	5	5	12.5	Oxidized aroma. Oxidized palate. Moussy.	
RDMP	5	Antony Upton	Merlot	2004	3	6	7	16	Oak dominates aroma and palate. Fruit not evident. Otherwise fault free	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>
RDMP	6	Carlo Ceravolo	Merlot	2004	3	7	7	17	Nice clean grapey aroma. Soft fuity finish.	Silver
RDMP	7	Cottles Ridge Estate	Merlot	2004	3	5.5	6	14.5	Oxidation evident on nose. Thin oxidized palate.	
RDMP	8	Paul Finn	Merlot	2004	3	6	6	15	Weak fruity aroma. Clean 'Rough' oak on palate. Acid finish.	
RDMP	9	Sisely Estate	Merlot	2004	3	6	6.5	15.5	Simple fruit-free aroma. Clean taste, good acid balance. Could do with more body.	Bronze
RDMP	10	KANGAROO FOREST RUN	Merlot	2004	2.5	6	6	14.5	'Pine' resin on nose and palate. Not characteristic of variety.	
RDMP	11	George Di Scala	Merlot	2004	2.5	7	8	17.5	Delicate fruity aroma. Soft, full palate. Good acid balance. Soft, silky tannins.	Silver
RDMP	12	The Three Amigos	Merlot	2004	3	5	5	13	Mercaptans. Fruit absent. Sulphides dominate palate.	
RDMP	13	Sebastian Presti	Merlot	2004	2.5	6.5	6	15	Clean fruit aroma. Lacks flavour intensity on palate. Firm acid finish. Fault free.	
RDMP	14	Four Hills	Merlot	2004	3	7	8	18	Good fruit / oak. Clean fault free aroma. Full bodied fruity. Clean finish.	Silver
RDMP	15	Vinko Eterovic	Merlot	2004	3	7	8	18	Good fruit. Fault free. Firm palate. Nice soft tannin finish.	Silver
RDMP	16	Frank Boi	Merlot	2004	3	6	6	15	Hint of mercaptans. Lacks fruit on palate.	
RDMP	17	Paul Finn	Merlot	2003	2.5	6	6	14.5	Resinous aroma. Brett? Thin palate. Lacks fruit.	
RDMP	18	George Wright	Merlot	2003	3	5.5	6.5	15	Oxidized. Hint of sulphides. No body. Soft finish.	
RDMP	19	Sebastian Presti	Merlot	2003	1	6	8	15	Dull. Milk whey aroma. Diacetyl? Soft 'milky' mouth-feel. Nice soft tannin finish.	
RDMP	20	MADD WINES	Merlot	2003	2.5	5	5	12.5	Brett spoilage on nose and palate.	
RDMP	21	The Three Amigos	Merlot	2003	3	5.5	8	16.5	Odd, sulphide aroma. Sweet soft palate. Nice finish.	Bronze
RDMP	22	PAG Wines	Merlot	2002	2.5	7	8	17.5	Nice, intense fruit aroma. Firm fruity palate. Clean finish.	Silver
RDMP	23	MADD WINES	Merlot	2002	2.5	7	9	18.5	Clean mature fruit. Good acid balance. Clean tannin finish.	Gold
RDMP	24	Peter Belec	Merlot	2003	2	6	8	16	Bright but hint of age in colour. Clean. Fresh but lacks fruit intensity on nose. Fault free 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>
--------------	-----------	-------------------------	--------------------	----------------	------------	-------------	---------------	--------------	----------------	--------------

## **RDPC Red Dry Pinot Noir - Current vintage - 30 Entries**

**Judged by** Geoff Anson

### **Class Comment**

Class showed very good winemaking skills, with few faults and excellent fruit handling except for some H2S. Fruit selection is critical for good pinot. Many wines reflected over ripe fruit and young vines. Porty non pinot nose and palate, and short finish result. Acid levels were often low.

RDPC	1	David Hart	Pinot Noir	2005	2.5	5	6	<b>13.5</b>	Deep but dull colour, sour cherry nose, very ripe fruit, clean but simple, red wine rather than pinot, tannic, short finish, low acid. Over extracted.	
RDPC	2	Sisely Estate	Pinot Noir	2005	3	6	7	<b>16</b>	Deep colour, clean, red cherry, dusty oak, lifted nose, ripe fruit on palate, long length, low acid.	Bronze
RDPC	3	Philip Hellard	Pinot Noir	2005	0	0	0	<b>0</b>	Withdrawn	
RDPC	4	Joseph Grech	Pinot Noir	2005	3	6.5	8.5	<b>18</b>	Deep colour, clean, ripe well balanced nose, dark cherry, gamey, long mouth feel, light tannin and acid balanced. Slight H2S on nose.	Silver
RDPC	5	Julie Game	Pinot Noir	2005	3	5.5	7	<b>15.5</b>	Deep colour, clean, oak dominates nose, fruit subdued, sbudued fruit but good length, tannin dominates, low acid. Young vines?	Bronze
RDPC	6	Alan Blackman	Pinot Noir	2005	2.5	6	7	<b>15.5</b>	Deep but dull colour, red wine to some black cherry on nose, black cherry on palate, dry tannin, light acid.	Bronze
RDPC	7	Graham Scott	Pinot Noir	2005	2.5	4.5	6	<b>13</b>	Slight browning around edge, light but good depth of colour, little fruit on nose, alcohol and tannin dominant, fine tannin but dominates fruit, short flavour, low acid.	
RDPC	8	Chateau Thornbury	Pinot Noir	2005	3	5	7	<b>15</b>	Deep colour, clean, porty nose, over ripe fruit, clean non-pinot nose, sour cherry, good tannin, low acid, cedary.	
RDPC	9	Richard Barker	Pinot Noir F	2005	3	5	7	<b>15</b>	Deep colour, clean, over ripe porty nose, clean, non-pinot, black cherry, shorter finish than expected from nose (young vines?), slight greenness at finish, good tannin.	
RDPC	10	Richard Barker	Pinot Noir E	2005	3	5	6.5	<b>14.5</b>	Light colour but bright and good depth, red cherry, slight H2S, lifted nose, raspberry palate, high acid, soft tannin, hard after taste.	
RDPC	11	Tim Kitching	Pinot Noir Yarra Valley	2005	3	6	7	<b>16</b>	Deep colour, clean, lovely oak, ripe fruit, blackberry, sweet palate, dry soft tannin, low acid, short finish.	Bronze
RDPC	12	Rob Woods & Stephen Pearson	Pinot Noir Yarra Valley	2005	3	5.5	6.5	<b>15</b>	Dense colour, slightly dull, red wine nose, simple, short palate, soft tannin, low acid. Light spritz in glass-check stability.	
RDPC	13	Richard Barker	Pinot Noir D	2005	3	4.5	6	<b>13.5</b>	Deep colour, clean, jammy nose, over ripe, clean, high tannin, short finish.	
RDPC	14	Richard Barker	Pinot Noir C	2005	3	5.5	6.5	<b>15</b>	Deep colour, clean, tannin dominates, ripe red wine, non-pinot, lighter on palate than nose, short, fine tannins.	
RDPC	15	Ralph & Carlo Guastella	Pinot Noir	2005	2.5	5.5	7	<b>15</b>	Dense, slightly dull, tannin dominant, dark cherry, ripe fruit on palate, clean, slight green finish, soft acid and tannin.	
RDPC	16	Lou Di Gregorio	Pinot Noir	2005	3	6	8	<b>17</b>	Rich colour, clean, ruby, dark berries, slight oxidisation, complex nose, medium weight fruit, long length, good acid and tannin.	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>
RDPC	17	Tim Kitching	Pinot Noir Kit (Winexpert Selection)	2005	2.5	5	6	<b>13.5</b>	Dark, slight browning, clean nose, simple, good palate length, light tannin, simple.	
RDPC	18	David Mills	Pinot Noir Rose	2005	3	3	7	<b>13</b>	Clean bright colour, H2S kills fruit, palate has good mouth feel and weight, long finish, better than the nose.	
RDPC	19	Angiolino Ventura	Pinot Noir Strathbogie	2005	3	5	5.5	<b>13.5</b>	Rich colour, clean, tomato nose, under ripe fruit?, short flavour, good tannins, low acid, overcropped?	
RDPC	20	Richard Barker	Pinot Noir B	2005	3	5	6.5	<b>14.5</b>	Dark colour, jammy, oakey, lifted alcohol, sweet oak on palate, short fruit, black cherry, low acid.	
RDPC	21	Cottles Ridge Estate	Pinot Noir	2005	2.5	5	6	<b>13.5</b>	Dark colour, slightly dull, alcohol and tannin dominate, porty nose and palate, American Oak? very dominant, unbalanced.	
RDPC	22	Lorenzo Antonio Premoselli	Pinot Noir	2005	2.5	5	5	<b>12.5</b>	Red colour, slight browning, oxidised fruit, subdued nose, lifted alcohol, short, tannic.	
RDPC	23	Helmut Doerner	Pinot Noir	2005	3	6	8.5	<b>17.5</b>	Dark ruby, clean, sweet fruit, still closed, tannin dominant, dark cherry, good palate length, light, sour cherry, tannin and acid balanced.	Silver
RDPC	24	Darko Postruzin / Daryl Schimmelbusch	Pinot Noir Panton Hill B	2005	3	5	6.5	<b>14.5</b>	Dark colour, clean, stalky, green, good palate length, red berries, soft acid and tannin.	
RDPC	25	Richard Barker	Pinot Noir A	2005	3	5.5	6.5	<b>15</b>	Dark ruby, clean, subdued nose, lifted alcohol, blue berry, good palate weight and length, slight greenness at end, low tannin.	
RDPC	26	Darko Postruzin / Daryl Schimmelbusch	Pinot Noir Panton Hill A	2005	3	6	7.5	<b>16.5</b>	Dark, clean, fruit subdued, tannin dominates, lifted alcohol, red currant, good tannin structure, long length.	Bronze
RDPC	27	Tony Pye	Pinot Noir	2005	3	3	5.5	<b>11.5</b>	Dark, clean, mercaptan, fruit subdued, short, tannic.	
RDPC	28	David Mills	Pinot Noir	2005	3	3	6	<b>12</b>	Dark, clean, H2S, fruit subdued, good fruit masked by H2S, dark cherry, good tannin.	
RDPC	29	Kenneth Burton	Pinot Noir	2005	3	6	8	<b>17</b>	Dark, clean, closed nose, alcohol and tannin dominate, dark cherry palate, good acid and tannin.	Silver
RDPC	30	Sally Brady	Pinot Noir	2005	3	5.5	8	<b>16.5</b>	Dark, clean, subdued nose, oak and tannin dominate, clean, dark cherry palate, good acid and tannin.	Bronze

## **RDPP Red Dry Pinot Noir - Previous vintages - 29 Entries**

**Judged by** Geoff Anson

### **Class Comment**

This bracket demonstrates the challenge in making Pinot Noir that will mature and develop in the bottle. Overripe fruit leads to rich wines lacking pinot characters complexity & length. Exposure to oxygen during wine making & bottling leads to premature ageing.

RDPP	1	Sivigliano Maniago	Pinot Noir	2004	3	5	6.5	<b>14.5</b>	Dark colour, red wine nose, creamy, dark cherry, short, tannin strong.	
RDPP	2	Richard Barker	Pinot Noir	2004	3	5.5	6	<b>14.5</b>	Medium colour, good depth, ripe nose, little varietal aroma, short palate, underripe fruit, soft tannin, mercaptan.	

**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>
RDPP	3	Richard Barker	Pinot Noir	2004	3	6	6.5	<b>15.5</b>	Medium colour, good depth, light fruit nose, lifted alcohol, sweet oak, slightly bitter palate, dark cherry, well balanced.	Bronze
RDPP	4	Darko Postruzin / Daryl Schimmelbusch	Pinot Noir Panton Hill	2004	2.5	6	6.5	<b>15</b>	Light colour, some browning, rich nose, some oxidised character, light palate, soft tannin; short.	
RDPP	5	Helmut Doerner	Pinot Noir	2004	3	6.5	7	<b>16.5</b>	Deep colour, clean, mocachino cherry, medium weight palate, low tannin, good length.	Bronze
RDPP	6	Sisely Estate	Pinot Noir	2004	3	6.5	7	<b>16.5</b>	Deep colour, clean, sweet oak, rich nose, porty dark cherry palate, good length, tannin & acid balance.	Bronze
RDPP	7	Alan Blackman	Pinot Noir	2004	3	6	6.5	<b>15.5</b>	Dark, clean, jammy nose, lifted alcohol, short palate, low weight, soft tannin, greenness on palate, good acid.	Bronze
RDPP	8	Kenneth Burton	Pinot Noir	2004	3	6	6	<b>15</b>	Medium colour, clean, charred wood nose, porty fruit under charring, rich palate, soft tannin & acid.	
RDPP	9	Lorenzo Antonio Premoselli	Pinot Noir	2004	2	4	5	<b>11</b>	Tawny brown, oxidised, ageing quickly, developed burnt characters, no fruit.	
RDPP	10	Ben Deriu	Pinot Noir Bluestone Lane	2004	2.5	6	7	<b>15.5</b>	Medium colour, slight dullness, ripe fruit, developing pinot nose, low fruit flavour, carries through on palate, soft acidic tannin.	Bronze
RDPP	11	Giuseppe Maiolo	Pinot Noir	2004	2.5	4.5	5.5	<b>12.5</b>	Medium weight slight browning, lifted alcohol, oxidised fruit, hard tannin, little fruit on palate.	
RDPP	12	Philip Hellard	Pinot Noir	2004	3	6.5	7	<b>16.5</b>	Lightish colour, clean, light fruit, maturing, rhubarb, sweet palate, soft tannin, good acid, light fruit, good length.	Bronze
RDPP	13	Fort Montesano	Pinot Noir	2004	3	5	6	<b>14</b>	Medium colour, slight browning, charry oak nose dominates, little fruit, oaky, dark cherry fruit, unbalanced.	
RDPP	14	David Mills	Pinot Noir	2004	3	4	6	<b>13</b>	Dark clean, H2S overpowers fruit, good fruit weight on palate, balanced acid & tannin.	
RDPP	15	David Mills	Pinot Noir Rose	2004	3	5	7	<b>15</b>	Strawberry, clean ripe fruit, same H2S, lifted alcohol, long mouth feel, crisp acid. Holding together well.	
RDPP	16	Neil Johannesen	Pinot Noir	2004	3	5.5	6	<b>14.5</b>	Dark, clean, ripe jammy nose, oak dominant, sweet, short palate, soft tannin.	
RDPP	17	Graham Scott	Pinot Noir	2004	2.5	4	4	<b>10.5</b>	Medium weight, browning, woody, little fruit, tar & tannin on palate.	
RDPP	18	Vinko Drogenik	Pinot Noir	2004	2.5	4.5	5	<b>12</b>	Light slight browning, ageing quickly, slight oxidation, little fruit, light tannin & acid.	
RDPP	19	Lou Di Gregorio	Pinot Noir	2004	3	6	8	<b>17</b>	Medium weight, clean, oak and tannin dominates, red cherry, sweet fruit, light palate with long length, balanced acid & tannin.	Silver
RDPP	20	Neil Johannesen	Pinot Noir	2003	3	5	6.5	<b>14.5</b>	Dark, clean, wet nose, lifted alcohol, short, tannic, dark cherry.	
RDPP	21	Helmut Doerner	Pinot Noir	2003	3	6.5	8	<b>17.5</b>	Dark, clean, sweet nose, almond, dark cherry, developing, medium weight palate, good length, balanced acid, tannin, charry.	Silver
RDPP	22	Spencer Field	Pinot Noir	2003	3	5.5	7	<b>15.5</b>	Medium weight, clean, lactose, low fruit nose, red cherry palate, oak strong, long finish.	Bronze
RDPP	23	Philip Hellard	Pinot Noir	2003	3	5.5	6.5	<b>15</b>	Dark, clean, subdued facet, lifted, alcohol, simple palate sweet fruit, strong tannin, short.	

*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>
RDPP	24	Philip Hellard	Pinot Noir	2002	3	4.5	5.5	13	Dark, clean, oxidised nose, little fruit, sweet fruit at front, good length but oxidised.	
RDPP	25	Philip Hellard	Pinot Noir	2001	3	6	8.5	17.5	Light, clean, browning slowly, sweet fruit, complex nose developing, lovely soft fruit, slightly ripe, long length, integrated.	Silver
RDPP	26	Vinko Drofenik	Pinot Noir	2001	3	4.5	6	13.5	Dark, clean, dusty, red wine rather than pinot nose, little fruit, little fruit left on palate, drying out and oak emerging.	
RDPP	27	Vinko Drofenik	Pinot Noir	2000	3	5.5	6.5	15	Deep browning, oxidised but with sweet fruit to balance lifted alcohol, sweet initial palate, long finish, bitter finish.	
RDPP	28	Julie Game	Pinot Noir	1999	3	3.5	6	12.5	Light, browning, caramel. Oxidised, little fruit character, some fruit sweetness on palate. Light but good length.	
RDPP	29	William Tilley	Pinot Noir		3	6	8	17	Dark, clear, rich red wine lifted alcohol,. Wood nose, sweet oak on palate, red cherry, strong balanced tannin, soft acid. 2005? Suspected out of class - 2005.	Silver

### ***RDSC Red Dry Shiraz - Current vintage - 53 Entries***

*Judged by* Ann Manning *Class Comment*

RDSC	1	Christopher Lowe	Shiraz	2005	3	5	6.5	14.5	Clean cherry fruit. Light bodied and good balance and length. Perhaps lacking in acid.	
RDSC	2	Mario Di Pilla	Shiraz	2005	3	6	8	17	Good blackberry fruit and wood handling. Attractive spicy characters. Good length and after taste.	Silver
RDSC	3	Annette Wine (Vic)	Shiraz	2005	2.5	4.5	7	14	Hint of oxidation - lifted fruit on nose and palate. Some attractive flavours, perhaps lacking a little acid	
RDSC	4	Bigola Cellars	Shiraz	2005	3	4.5	6.5	14	Restrained fruit opens up to some attractive red berry fruit. A hint of H2S on the nose	
RDSC	5	Peter Morabito / Nunzio Morabito	Shiraz	2005	3	5	6.5	14.5	Attractive red berry flavours. Initially restrained nose. Perhaps needs a little more acid. Finishes a little short.	
RDSC	6	Neil Johnston	Shiraz	2005	3	6	8.5	17.5	Good depth of berry fruit flavours, attractive wood handling. Clean attractive ripe fruit.	Silver
RDSC	7	Con Proussalis	Shiraz	2005	3	5	6	14	Spicy, red berry fruit on palate; lacking some freshness (needs SO2?) on nose.	
RDSC	8	Sivigliano Maniago	Shiraz	2005	3	5	7	15	Red cherries and cedar on nose. High tannin/high alcohol. Good red berry fruit, lacking a little freshness.	
RDSC	9	David Hart	Shiraz M-Cool climate	2005	3	5	7.5	15.5	Restrained nose - a hint of oxidation. Attractive flavours but lacking some acid and freshness (needs PMS) light bodied.	Bronze
RDSC	10	Borcia Wines	Shiraz	2005	3	6	6.5	15.5	Attractive black berry fruit on nose. Long palate with good depth of fruit flavour. Bitterness is somewhat pronounced. Palate a little disjointed (acid needed?)	Bronze
RDSC	11	Mark Di Marco	Shiraz 2	2005	0	0	0	0	Withdrawn	

***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	12	CORPELLA	Shiraz Heathcote	2005	3	6.5	7	<b>16.5</b>	Slightly oxidised, sweet ripe fruit on nose. Full bodied black fruit; good length; perhaps slightly lacking in acid.	Bronze
RDSC	13	Alan Blackman	Shiraz	2005	3	6	8.5	<b>17.5</b>	Restrained fruit on nose but intense black fruit on palate. Long palate. Perhaps lacking a little freshness.	Silver
RDSC	14	Tim Kitching	Shiraz Bacchus Marsh	2005	2.5	5.5	7.5	<b>15.5</b>	Attractive red berry fruit but some reduced (H2S) characters on nose; colour a little light although brilliant. Fairly short palate but attractive unwooded style. Lacks a little acid.	Bronze
RDSC	15	G & S Devereaux	Shiraz	2005	3	5	7	<b>15</b>	Some stalky characters on nose; good depth of colour. Some oxidation evident, good soft, red fruit with good tannin handling.	
RDSC	16	Michael Gallo	Shiraz	2005	3	5.5	7	<b>15.5</b>	Coffee bean characters on nose. Attractive spicy, peppery, black fruit characters on palate. Good tannin; lacking a little acid?	Bronze
RDSC	17	Tom Shevlin	Shiraz	2005	2.5	6	8	<b>16.5</b>	Attractive red berry, spicy on nose; light bodied spicy and minty on palate. Good tannins. Light in colour but good intensity of fruit flavour.	Bronze
RDSC	18	Marcel Theunissen	Shiraz	2005	3	5.5	6.5	<b>15</b>	Some stalky, green aldehydic characters on nose. Some attractive black berry fruit and soft tannins but lacking a little freshness (PMS needed?) and acidity.	
RDSC	19	Peter DiBari & Vince D'Agostino	Shiraz Nagambie	2005	3	6.5	7	<b>16.5</b>	Spicy red fruit nose carries to palate. Complex dried fruit / sweet and sour characters are attractive. Long palate. A little tannic at this stage, perhaps without enough acid for ageing.	Bronze
RDSC	20	Hely & Stubbs	Shiraz	2005	3	6	7	<b>16</b>	Attractive, clean, cherry nose. Attractive, sweet cherry and raspberry fruit. Good depth of fruit flavour; good length. Spicy. Perhaps needs a little PMS to freshen.	Bronze
RDSC	21	Michael Ng	Shiraz	2005	3	5	6	<b>14</b>	Good black fruit, lacking a little freshness on nose and palate. Good black fruit but quite bitter.	
RDSC	22	David Hart	Shiraz B-Cool climate	2005	3	5	8	<b>16</b>	Spicy, mint, attractive black berry fruit on nose and palate. Long palate with twist of bitterness. Good varietal characters, minty and ripe red fruit.	Bronze
RDSC	23	Antony Upton	Shiraz	2005	2.5	5	7.5	<b>15</b>	Slightly spritzig; hint of reduced character (H2S) on nose. Light sweet fruit. Attractive but short palate; good tannins.	
RDSC	24	Vojko Aranza	Shiraz Wooded	2005	3	5	6.5	<b>14.5</b>	Ripe, red berry fruit. A little reduced (H2S) character on nose. Attractive spicy palate but lacking a little acid and a little freshness.	
RDSC	25	Mark Di Marco	Shiraz 1	2005	0	0	0	<b>0</b>	Withdrawn	
RDSC	26	Cottles Ridge Estate	Shiraz	2005	3	5	9	<b>17</b>	Ripe red fruit; restrained initially. Good spice, length and balance.	Silver
RDSC	27	3 Swags	Shiraz	2005	3	5.5	6	<b>14.5</b>	Attractive black fruit; slight oxidation? Good black and spice fruit but lacking a little freshness and acid.	
RDSC	28	Chris Ramsay	Shiraz	2005	3	5	7	<b>15</b>	Good cherry and mint characters; slight oxidation on nose. Attractive red fruit, soft palate. Lacking a little acid.	
RDSC	29	Paul & Angela Geddes	Shiraz Howlong	2005	3	6	6.5	<b>15.5</b>	Peppery and black berry fruit on nose and palate. Palate a little disjointed - needs a little acid and PMS. A little too bitter.	Bronze
RDSC	30	Carinci / Stevens	Shiraz	2005	3	6	6.5	<b>15.5</b>	Restrained fruit on nose; blackcurrant and cherry on palate. Good spicy/peppery characters; good balance and length. Very dry - Brettanomyces?	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>
RDSC	31	Paul & Angela Geddes	Shiraz 3 Chain Road	2005	3	5	9	17	Slight oxidation - coffee & celery characters. Good black fruit, long palate, spicy, layers of flavour.	Silver
RDSC	32	GRBAC / UROSEVIC	Shiraz	2005	3	5	7	15	Blackberry; restrained - needs a little SO2. Good berry fruit but a little oxidised and still sweet. A pleasant drink but not a dry red.	
RDSC	33	Vinko Eterovic	Shiraz	2005	3	5	5.5	13.5	Vanillin oak on nose and palate. Good spicy fruit but somewhat tannic and a little bitter and oxidised.	
RDSC	34	Darko Postruzin / Daryl Schimmelbusch	Shiraz Diamond Hill	2005	3	5	6	14	Restrained fruit on nose. Nice red berry fruit on palate but lacking a little freshness (SO2) and crispness (acid) good length.	
RDSC	35	Tom & Julie Marshall	Shiraz Pyrenees	2005	3	7	8.5	18.5	Sweet red berry fruit on nose and palate; spicy, minty; good length and tannins and complexity.	Gold
RDSC	36	K & J Furness	Shiraz Blend	2005	3	7	8.5	18.5	Restrained fruit on nose; ripe, attractive fruit on palate; good tannins, minty, complex long palate.	Gold
RDSC	37	Sub Urban Wines	Shiraz Yarra Valley	2005	3	5.5	7	15.5	Sweet red berry fruit on nose and palate; spicy. Good palate but perhaps lacking in a little acid; good tannins.	Bronze
RDSC	38	K & J Furness	Shiraz Bin 1	2005	3	5	8	16	Minty and red berry fruit - attractive; clean. High tannins slightly dominate the attractive black fruit.	Bronze
RDSC	39	Terry Stanley	Shiraz	2005	3	4.5	6	13.5	Slightly green and meaty. Lacking a little acid and PMS.	
RDSC	40	Robin Hick & Tony Kemm	Shiraz	2005	2.5	4.5	7	14	Light colour; meaty and berry fruit on nose; nice cherry fruit; good tannins.	
RDSC	41	Joseph Grech	Shiraz	2005	3	6	8	17	Sweet, red and blackberry fruit; clean on nose and palate. Good length; twist of bitterness. Perhaps needs a small acid additon.	Silver
RDSC	42	Vojko Aranza	Shiraz Unwooded	2005	3	5	6.5	14.5	Restrained blackberry fruit on nose and palate but lacking a little freshness (acid) and a little sweetness.	
RDSC	43	Kenneth Burton	Shiraz	2005	3	6	8	17	Red fruit and cherry oak nose; clean. Good palate, length and depth. Complex palate. A little acidity would improve.	Silver
RDSC	44	John Mitris	Shiraz	2005	3	5	6	14	Lifted - slightly volatile fruit on nose and palate. Good length.	
RDSC	45	K & J Furness	Shiraz Bin 2	2005	3	5	5.5	13.5	Sweet fruit on nose. Good blackberry fruit on palate but somewhat volatile (needs PMS).	
RDSC	46	Vincent Tallarida	Shiraz	2005	3	4.5	4.5	12	Chocolate and mushroom fruit. Good underlying fruit but a little volatile and some mouldy fruit characters.	
RDSC	47	La Trobe Uni, 3rd year Vit Sci & Wprod,2005	Shiraz	2005	3	4.5	5	12.5	Dark, berry and chocolate characters on nose and palate but bitterness is obvious and wine is probably lacking in acidity.	
RDSC	48	Richard Barker	Shiraz	2005	3	4	6	13	Restrained fruit on nose. Good blackberry fruit on palate but lacking freshness (SO2), acid. Some volatile characters.	
RDSC	49	Nicola Marinelli	Shiraz	2005	3	4.5	5	12.5	Restrained fruit - oxidative characters on nose and palate - would have benefited from PMS additon.	
RDSC	50	Michael Scott / Trevor Sleep	Shiraz	2005	3	5	6	14	Sweet red and blackberry characters on nose carry on to palate. Lacking freshness (acidity and PMS). Good tannins.	

*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	51	Grant Cameron and Leroy Quine	Shiraz Yarra Valley	2005	3	4.5	5	<b>12.5</b>	Restrained fruit - oxidative characters on nose and palate. Lacking acid and freshness.	
RDSC	52	Wet Sunday Wines	Shiraz Goulburn Valley	2005	3	5	6	<b>14</b>	Restrained fruit on nose. Good black fruit characters on palate but a little dull. Could possibly have benefited from more PMS.	
RDSC	53	CORPELLA	Shiraz Wandin	2005	3	5.5	7	<b>15.5</b>	Clean, black and red fruits on the nose and palates. Long, firm palate with layers of flavour.	Bronze

## ***RDSP Red Dry Shiraz - Previous vintages - 74 Entries***

***Judged by***

*William Christophersen*

***Class Comment***

*Sharon Hebbard*

2004 was a higher cropping year and this shows in some wines that lack intensity. 2003 hotter year, shows some wines with bacterial/yeast faults. 2002 good examples of a cool year for shiraz. Gold medal wine - well made, good quality fruit and oak. Great job! Winemakers must watch handling of wine at storage after completion of MLF to ensure spoilage does not occur. Sharon Hebbard.

RDSP	1	Bigola Cellars	Shiraz BIN CB	2004	3	5	6.5	<b>14.5</b>	Lighter style, nice red. Light fruity nose. Middle weight palate showing slightly green fruit.	
RDSP	2	Wet Sunday Wines	Shiraz Goulburn Valley	2004	3	4.5	6	<b>13.5</b>	Oxidised nose showing cooked cabbage. Better use of SO2 required to protect the wine.	
RDSP	3	Marcel Theunissen	Shiraz	2004	3	5	6	<b>14</b>	Nose lacks definition. Perhaps in primary oxidation phase. Slightly burnt flavours.	
RDSP	4	Bigola Cellars	Shiraz BIN CS	2004	3	5.5	6.5	<b>15</b>	Sweet fruit bouquet. Slightly green flavours.	
RDSP	5	Con Proussalis	Shiraz	2004	3	6	8	<b>17</b>	Attractive dense colours with hints of char and scented fruit on palate. Nice balance of flavour, soft, elegant.	Silver
RDSP	6	Mario Di Pilla	Shiraz	2004	3	6	7	<b>16</b>	Very dense colours with scented fruit on the nose. Broad palate.	Bronze
RDSP	7	Bigola Cellars	Shiraz BIN S	2004	3	5.5	7	<b>15.5</b>	Aromatics lack shiraz a little. Nice colours. Palate a little broad.	Bronze
RDSP	8	Ralph Cadman	Shiraz	2004	3	6	7	<b>16</b>	Deep colours. Nice flavour. Light aromatics almost scented fruit.	Bronze
RDSP	9	Graham Scott	Shiraz	2004	3	5.5	6	<b>14.5</b>	Good colours. Nose lacks oak complexity. Palate shows slight greenness.	
RDSP	10	Bigola Cellars	Shiraz BIN B	2004	3	5.5	8	<b>16.5</b>	Excellent colour. Nose OK but lacks complexity. Palate good and full. Good effort. More high toast oak would help.	Bronze
RDSP	11	Tony Chincarini	Shiraz	2004	3	2	5	<b>10</b>	Good colour. Strong primary oxidation characters on the nose. Better use of potassium metabisulphite is needed.	
RDSP	12	Sub Urban Wines	Shiraz Yarra Valley	2004	3	5.5	8	<b>16.5</b>	Dense colour. Ripe fruit non complex bouquet. Nice flavours. More high toast oak would raise the bar.	Bronze
RDSP	13	Peter DiBari & Vince D'Agostino	Shiraz Bendigo	2004	3	5	7	<b>15</b>	Dark and dense colours. Uncomplex nose, is ok. Lacks sweetness/ripe fruit.	
RDSP	14	Kenneth Burton	Shiraz	2004	3	6	8	<b>17</b>	Dense colours and attractive perfumed nose. Full balanced palate.	Silver
RDSP	15	Borcia Wines	Shiraz	2004	3	6	8	<b>17</b>	Very dense colours. Attractive nose showing herbs. Sweeter full palate just lacks acid balance. Hints of charcoal.	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	16	Wandin Estate	Shiraz	2004	3	5	6	14	Nice reds. Faintly green bouquet follows onto palate.	
RDSP	17	Paul & Angela Geddes	Shiraz Howlong	2004	3	4.5	7	14.5	Intense colours. Primary oxidation on nose. If not bottled - sulphur now to achieve 30 ppm free SO2.	
RDSP	18	Frank Boi	Shiraz	2004	3	5.5	7	15.5	Lighter colours with attractive reds. Uncomplex fruity bouquet. Slight green but could be a fresh summer drink if cooled. Very different style.	Bronze
RDSP	19	CORPELLA	Shiraz	2004	3	5.5	8	16.5	Sweet Shiraz fruit on the nose with dense colours. Nice middle palate. Just lacks complexity of high toast oak.	Bronze
RDSP	20	Tom & Julie Marshall	Shiraz Pyrenees	2004	3	6	9	18	Intense colours. Deep slight uncomplex nose. Rich and good palate structure. Very good wine, still young. Could go up	Silver
RDSP	21	Christopher Lowe	Shiraz	2004	3	5.5	7	15.5	Fruity perfumed nose with good colours. Nice uncomplex middle palate flavours.	Bronze
RDSP	22	Carinci / Stevens	Shiraz	2004	3	2	0	5	Incredible colours. Severe bacterial spoilage on nose. Wines should be racked off sediments every 3 months and free SO2 adjusted to 30 ppm. Ph should be around 3.4. Not tasted.	
RDSP	23	John O'Callaghan	Shiraz	2004	3	5.5	9	17.5	Deep colours. Attractive nose. Full palate structure. Good wine, striking perfume character.	Silver
RDSP	24	Vincent Tallarida	Shiraz	2004	3	5	6.5	14.5	Deep colours. With a fruity uncomplexed bouquet. Middle weight palate is a bit simple. Lacks GOOD oak.	
RDSP	25	John Mitris	Shiraz I	2004	3	5	7.5	15.5	Deep colours. With a fruity uncomplexed bouquet. (Check out the sparkling red bouquet as a reference), Nice palate.	Bronze
RDSP	26	John Mitris	Shiraz II	2004	3	2	0	5	Mousy/Baggy corked nose. Medium colour. Not tasted.	
RDSP	27	Paul Esposito	Shiraz	2004	3	6	8	17	Very attractive fruity nose with dense colours. Delicious middle palate fruit.	Silver
RDSP	28	Aitken Gaffney Bortko Rush	Shiraz Warrandyte	2004	3	5	6.5	14.5	Ultra dense colour. Herb and mint nose is just so-so. Palate shows uncomplex green fruit.	
RDSP	29	Paul & Angela Geddes	Shiraz 3 Chain Road	2004	3	5.5	8	16.5	Very good colour. Unusual character (?green herb/spice) on nose. Good full fruit on palate. Good effort.	Bronze
RDSP	30	Neil Johnston	Shiraz	2004	3	5.5	7	15.5	Delicate perfumed nose with dense colours. Slightly broad palate.	Bronze
RDSP	31	Garage Cellars	Shiraz Harcourt	2004	3	6	7	16	Very dark reds. Light attractive nose. Full uncomplexed wine. Good high toast french lift. Good effort.	Bronze
RDSP	32	Anthony Poci	Shiraz	2004	3	5.5	7	15.5	Good colour with simple fruity nose. Green uncomplex palate with attractive lingering quality oak. The fruit is not up to the job.	Bronze
RDSP	33	Giuseppe Maiolo	Shiraz	2004	3	2	0	5	Ultra dark. Primary oxidation dominates the nose (for next year see wine 22). Not tasted	
RDSP	34	Erika Mejak	Shiraz	2004	3	5	6	14	Intensely dark reds. Nettle/herb characters on nose, with fruit. Sweet palate out of style	
RDSP	35	Annette Wine (Vic)	Shiraz	2004	3	3	6	12	Quite dark reds. Primary oxidation characters dominate the nose and onto a rich 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>
RDSP	36	Alan Blackman	Shiraz	2004	3	6	7	16	Delicate fruity nose with good colours. Nice uncomplex palate . Well made some oak as in wine 37 would assist.	Bronze
RDSP	37	Carlo Ceravolo	Shiraz	2004	3	6	8.5	17.5	Good deep colours with nice oak shown in the bouquet to assist complexity. Flows onto the palate structure even though a bit overdone.	Silver
RDSP	38	Chateau Thornbury	Shiraz	2004	3	5.5	7	15.5	Deep red crimson colour. Hint berry, plum, some jammy fruits. Spicy, earthy, palate a little short.	Bronze
RDSP	39	Sivigliano Maniago	Shiraz	2004	3	4.5	6.5	14	Intense dark red/purple. Hint vegetative, plum, green characters, some fruit. Plum, berry palate, hint lactic/milk character residual sugar. I question whether wine has gone properly through MLF /primary fermentation.	
RDSP	40	Emil & Milan	Shiraz 2-Alpine Valley	2004	3	6	7	16	Dark crimson. Lifted plums, jammy, hint vanillan oak. Jammy, ripe berry fruits, hint spice, cloves.	Bronze
RDSP	41	Alfredini Brothers	Shiraz	2004	3	6	8	17	Bright dark purple. Raspberry, violet, jammy, plum fruit - nose vibrant. Tight tannin/acid structure. Good balance and length. Well made; needs time.	Silver
RDSP	42	Emil & Milan	Shiraz 1-Alpine Valley	2004	3	6	7	16	Medium red/crimson. Stewed plums, berries, some jammy notes. Some nice berry plum notes on nose. Balance of tannin / acid / alcohol. Fruit a little short.	Bronze
RDSP	43	Tindale Estate	Shiraz	2004	3	4.5	6	13.5	Dark purple. Slightly dull, closed, berry plum nose. Oxidised, apple characters, palate has lost freshness, some berry.	
RDSP	44	4 Hills	Shiraz	2004	3	5.5	7.5	16	Medium red purple. Strawberry, light fruit, spicy, cedary oak, bubblegum nose. Some bright berry fruit, a little short but clean, good effort.	Bronze
RDSP	45	Emil & Milan	Shiraz 3-Alpine Valley	2004	3	5	6.5	14.5	Medium drak crimson. Some lifed berry. A little closed, lacks freshness on palate.	
RDSP	46	Tom & Julie Marshall	Shiraz French Oak	2003	3	4.5	6.5	14	Medium red purple. Oxidised characters on nose, dull berry, spoilage? Lactic/Milk characters, unbalanced palate	
RDSP	47	Fort Montesano	Shiraz	2003	3	5	7	15	Light medium red. light berry fruit hint green herbal characters. Berry fruit. Some lifted oak. Oak finish	
RDSP	48	Tom & Julie Marshall	Shiraz American Oak	2003	3	5.5	8	16.5	Light medium red. Dark plums, jammy, some spicy cedar oak. Sweet plums, jammy, good mouthfeel and length	Bronze
RDSP	49	Ian & Beth Smith	Shiraz	2003	2.5	4	6	12.5	Brown-brick red-oxidised. Oxidised brown apple, green herbacious notes. Palate has lost freshness	
RDSP	50	Grant Cameron and Leroy Quine	Shiraz Riverina	2003	3	5	7	15	Light red hint brick. raspberry cedar, faint earthy, some plums spice. Some cedary spice notes, lacks some intensity but ok made	
RDSP	51	Wet Sunday Wines	Shiraz Goulburn Valley	2003	3	5.5	7	15.5	Dark red crimson. Burnt resinous oak, some blackberry rich fruit. Earthy moushroomy palate, reasonably jammy weight.	Bronze
RDSP	52	Christopher Lowe	Shiraz	2003	3	5.5	7.5	16	Medium dark red. Some lifted berry, plum fruits. Plums, intense, some nice jammy notes balance a good length.	Bronze
RDSP	53	Giuseppe Maiolo	Shiraz	2003	3	5	7.5	15.5	Medium red. Berry, raspberry, blackberry fruits lifted VA. Nice intese spicy plums, good oak, acid balance	Bronze
RDSP	54	Bigola Cellars	Shiraz BIN C	2003	3	5	7	15	Dark red. Caramelised, vanilla, oak dominant, some jammy fruit. Sweet oak jammy ok length	

*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	55	4 Hills	Shiraz	2003	3	5	7	15	Medium red. Some light jammy fruit cedar. Some jammy cedar, spicy notes, tight tannins and acid.	
RDSP	56	Darko Postruzin / Daryl Schimmelbusch	Shiraz Diamond Hill	2003	3	5.5	6.5	15	Medium red-purple. Lifted plums, blackberry, clean fruit. High acid. Acid not balanced with fruit.	
RDSP	57	Neil Johannesen	Shiraz	2003	3	5.5	7	15.5	Medium red-purple. Plums, berry, some jammy, cedar oak. Reasonable weight, plums, good acid, OK length.	Bronze
RDSP	58	Bigola Cellars	Shiraz BIN S	2003	3	5	6.5	14.5	Medium red. Plums, berry, fruit, hint medicinal. Residual sugar? Palate out of balance.	
RDSP	59	MADD WINES	Shiraz	2003	3	5	6	14	Medium red. Burnt match, rubber, some berry. Salty, sulphitey characters, hard, lacks freshness.	
RDSP	60	Babic, Stolfa & Di Stefano	Shiraz	2003	3	5.5	8.5	17	Medium red. Lifted berry, floral, fresh plum, quite complex. Cedar oak, plums, good weight and length.	Silver
RDSP	61	Annette Wine (Vic)	Shiraz	2003	3	4.5	7	14.5	Medium red-crimson. Bit vegetative, closed, some berry, plums. Palate slight dull, some fruit, earthy, showing a little too much age.	
RDSP	62	Lorenzo Antonio Premoselli	Shiraz	2003	3	4.5	6.5	14	Hint brick red. Coffee, cedar, bit oxidised apple. Lacks freshness, has lost primary fruit.	
RDSP	63	Wet Sunday Wines	Shiraz Goulburn Valley	2002	3	4.5	6	13.5	Medium red. hint vegetative and oxidised. oxidised lactic/milk characters.	
RDSP	64	Ian & Beth Smith	Shiraz	2002	3	5	6.5	14.5	Light red. Cedary, red cherries. Light weighted palate, strawberry, acid out of balance.	
RDSP	65	Christopher Lowe	Shiraz	2002	3	6	8	17	Light medium red. Spicy white pepper. Spicy peppercorn, well made from cool year. Good weight & finish.	Silver
RDSP	66	Stan Gawel	Shiraz	2002	3	6.5	9	18.5	Medium red Intense jammy, plum, some licorice, cloves, spice Vanillan oak, great fruit, well made, complex good length	Gold
RDSP	67	Erminio Marinelli	Shiraz	2002	3	5	7	15	Brick red Hint vegetative, some earthy cedar, slight plum Slight dull fruit. Palate lacks a little freshness	
RDSP	68	MADD WINES	Shiraz	2002	3	5.5	6.5	15	Light medium red Bit menthol, cedar, green peppercorn, some plum Spicy, light acid. Acid out of balance with fruit	
RDSP	69	Bigola Cellars	Shiraz	2002	3	5.5	8	16.5	Medium dark red Vanillan oak, intense-jammy Good weight, lifted jammy, cedar	Bronze
RDSP	70	Mark Di Marco	Shiraz	2002	3	5.5	6.5	15	Medium red Some plum, peppercorn Slight berry fruit. A little dull	
RDSP	71	Mark Di Marco	Shiraz	2001	0	0	0	0	Withdrawn	

*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	72	Tony Chincarini	Shiraz	2001	3	5.5	7	15.5	Medium red Cedar, leather, spicy, cloves Cloves, spicy, showing age, but well made. Some nice cherry	Bronze
RDSP	73	Bigola Cellars	Shiraz	2001	3	5	7	15	Medium red Berry, jammy, fruit cake Fruit cake, a little dull on palate with fruit. OK tannin/acid	
RDSP	74	Philip Hellard	Shiraz	2000	3	5	7.5	15.5	Light medium red White pepper, spicy Some plum, high acid, white pepper. In good condition for 2000 wine.	Bronze

## ***RDVC Red Dry other red Varieties or blends - Current vintage - 49 Entries***

***Judged by*** Peter Connolly

***Class Comment***

Section not strong this year, nothing outstanding. Fewer winemaking faults more viticultural (under and over ripe fruit). Rose style need their own class.

RDVC	1	Neil Johannesen	Rubired	2005	2.5	3.5	5	11	Colour-Dull with signs of oxidation. Nose-Oxidised and dusty nose. Mouth-Oxidised, caramelised flat palate.	
RDVC	2	Babic, Stolfa & Di Stefano	Cabernet Sauvignon/Mataro	2005	3	4.5	6	13.5	C-Deep purple red. N-Some nice fruit however irritation too obvious. M-Good full fruit in mouth but bitter finish.	
RDVC	3	F & V Gaudion, Gaudion Hill Estate	Cabernet Sauvignon/Merlot	2005	3	5	8	16	C-Clean, deep colour. N-Nice berry fruit characters with slight menthol. M-Full rich berry flavours good after taste and finish-very good balance.	Bronze
RDVC	4	Garage Cellars	Cabernet Sauvignon/Merlot Swan Hill	2005	2.5	4.5	5.5	12.5	C-Medium saturation and a little flat. N-Porty and oxidised. M-Some porty oxidised characters.	
RDVC	5	Vinko Eterovic	Cabernet Sauvignon/Merlot B	2005	3	5	7	15	C-Excellent saturated crimson red. N-Minty eucalypt and pencil shavings. M-Winter green characters good balance and after taste.	
RDVC	6	Vinko Eterovic	Cabernet Sauvignon/Merlot A	2005	3	5.5	8	16.5	C-Clear, medium red. N-Mint and berry. M-Good berry fruit, well balanced and lingers.	Bronze
RDVC	7	Frank and Ronnie	Cabernet Sauvignon/Merlot	2005	3	5	6.5	14.5	C-Bright red purple. N-Slight oxidised character amongst ripe black currant fruit. M-Palate a bit light on, nice clean finish.	
RDVC	8	Spencer Field	Cabernet Sauvignon/Merlot	2005	3	5	7.5	15.5	C-Clear red purple. N-Cassis and floral characters of medium intensity. M-Rich and mouth filling, good balance and after taste.	Bronze
RDVC	9	Spencer Field	Cabernet Sauvignon/Merlot ss	2005	3	6	7	16	C-Clear with medium saturation. N-Slight Brettanomyces. M-Good mouth feel.	Bronze
RDVC	10	Con Proussalis	Cabernet Sauvignon/Merlot/Shiraz	2005	3	5	7	15	C-Clear red. N-Cassis characters with slight dusty nose. M-Fruit is full and lingers on the palate.	
RDVC	11	Vinko Eterovic	Cabernet Sauvignon/Shiraz	2005	3	5	7.5	15.5	C-Medium red. N-Mint and cedar. M-Nice complexity of fruit flavours and winemaking characteristics. Good balance.	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>
RDVC	12	Mario Di Pilla	Cabernet Sauvignon/Shiraz	2005	3	5	6.5	<b>14.5</b>	C-Deep purple red. N-Berry fruit, a little cooked and jammy. M-Fruit all up front of palate, otherwise good.	
RDVC	13	Brian Gregory	Cabernet Sauvignon/Shiraz	2005	3	4.5	5	<b>12.5</b>	C-Bright purple red. N-Berry and floral. M-Harsh, bitter, a good example of malic acid.	
RDVC	14	Carinci / Stevens	Cabernet Sauvignon/Shiraz	2005	3	5.5	7	<b>15.5</b>	C-Clear red purple. N-Cassis and cedar. M-Good balance and after taste.	Bronze
RDVC	15	Vincent Tallarida	Cabernet Sauvignon/Shiraz	2005	3	5	5	<b>13</b>	C-Good red saturation. N-Blackberry fruit with obvious oxidation. M-Oxidised and caramelised.	
RDVC	16	Julie Game	Cabernet Sauvignon/Shiraz/Merlot	2005	3	6.5	7.5	<b>17</b>	C-Clear red purple. N-Mint and cassis. M-Excellent balance and after taste.	Silver
RDVC	17	Mario Fantin	Cabernet/Merlot	2005	3	6	7	<b>16</b>	C-Clear red purple. N-Rich varietal fruit characters. M-Clean balance, finishes a touch short.	Bronze
RDVC	18	Paul & Angela Geddes	Durif Resurrection	2005	3	6	8	<b>17</b>	C-Bright purple red. N-Rich array of berries. M-Mouthfilling, rich fruit flavours, balance, good lingering after taste.	Silver
RDVC	19	Bigola Cellars	Durif/Merlot	2005	3	6	7.5	<b>16.5</b>	C-Clear light purple red. N-Floral berry nutty, good complexity. M-Viscous, warm, mouth filling with great after taste.	Bronze
RDVC	20	Bigola Cellars	Durif/Merlot/Shiraz/Cabernet	2005	3	5	6.5	<b>14.5</b>	C-Clear purple red. N-Little subdued and flat. M-Clean but short palate.	
RDVC	21	Lorenzo Antonio Premoselli	Fragolino	2005	1.5	6.5	6.5	<b>14.5</b>	C-Appearance spoilt by oily surface. N-Typical foxy varietal characters. M-Short, slightly bitter.	
RDVC	22	Peter Morabito / Nunzio Morabito	Grenache	2005	3	4.5	6.5	<b>14</b>	C-Medium saturation, red purple. N-Dull, slight green stalky characters. M-Firm finish, short palate, underripe characters.	
RDVC	23	Daniele Galli	Grenache/Petit Verdot	2005	3	5.5	6.5	<b>15</b>	C-Deep saturated purple red. N-Raspberry and cigar box. M-Nice balance, lacks a little intensity.	
RDVC	24	Babic, Stolfa & Di Stefano	Mataro	2005	3	6.5	8.5	<b>18</b>	C-Clear purple red. N-Spicy black pepper & complex flavours from winemaking on nose. M-Great balance, attractive mouth feel, an excellent finish.	Silver
RDVC	25	Graham Scott	Merlot/Cabernet Franc	2005	3	5	6	<b>14</b>	C-Medium red saturated. N-Cassis, menthol and floral, slight bandaid character. M-Full, attractive, balanced.	
RDVC	26	Terry Stanley	Merlot/Cabernet Sauvignon	2005	3	3	5	<b>11</b>	C-Clear red. N-Faulty-mercaptans. M-Same	
RDVC	27	Vinko Eterovic	Merlot/Shiraz	2005	3	5.5	8	<b>16.5</b>	C-Deep purple red, excellent saturation. N-Berry fruit with alcohol evident. M-Rich full mouth filling, lots of after taste.	Bronze
RDVC	28	Spencer Field	Pinot Noir/Chardonnay Rose	2005	3	5.5	7	<b>15.5</b>	C-Bright clear crimson. N-Chardonnay varietal outweigh Pinot. M-Nice rich palate.	Bronze
RDVC	29	Neil Johnston	Sangiovese	2005	3	5.5	6.5	<b>15</b>	C-Clear brick red. N-Plum pudding, cloves and floral tones. M-Palate lacks a bit of intensity.	
RDVC	30	Four Hills	Sangiovese Native Yeast	2005	3	3	5	<b>11</b>	C-Mid to light red. N-Mercaptans and Brettanomyces. M-Thin harsh palate.	
RDVC	31	Four Hills	Sangiovese Blend	2005	3	3.5	5	<b>11.5</b>	C-Clear medium red. N-Mercaptans. M-Same	
RDVC	32	Peter Morabito / Nunzio Morabito	Sangiovese	2005	3	3.5	5	<b>11.5</b>	C-Bright purple red. N-Mercaptans. M-Same	

*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>
RDVC	33	Four Hills	Sangiovese Free Run	2005	3	3.5	5	11.5	C-Clear medium red purple. N-Mercaptans. M-Same	
RDVC	34	Four Hills	Sangiovese Rose	2005	3	3.5	5	11.5	C-Salmon pink. N-Mercaptans. M-Same	
RDVC	35	Garage Cellars	Shiraz Harcourt/Swan Hill	2005	3	5.5	7	15.5	C-Clear purple red. N-Licorice, pencil shavings and eucalypt. M-Slight hole on middle palate, otherwise good flavours and complexity.	Bronze
RDVC	36	Di Paolo & Friends	Shiraz Cabernet	2005	3	5	7	15	C-Deep purple red. N-Cassis, roasted nuts and oak. M-Tannin, a little over powering for fruit.	
RDVC	37	Spencer Field	Shiraz Maturo Kit	2005	3	4.5	6.5	14	C-Medium red brick. N-Herbaceous, spicy & a little volatile. M-Green herbaceous, underripe.	
RDVC	38	Michael Scott / Trevor Sleep	Shiraz/Cabernet Sauvignon	2005	3	5	6	14	C-Deep saturated magenta. N-Raspberry, meaty, confectionery. M-Palate spoiled by brettanomyces.	
RDVC	39	Vinko Eterovic	Shiraz/Cabernet Sauvignon	2005	3	5.5	7.5	16	C-Deep red purple. N-Berry fruits with slight volatility adding to complexity. M-Full rich palate, good after taste.	Bronze
RDVC	40	Sivigliano Maniago	Shiraz/Cabernet Sauvignon 25%/75%	2005	3	5	6.5	14.5	C-Deep purple red. N-Berries, dried orange peel. M-Herbaceous, full rich, tannins a bit out of balance.	
RDVC	41	G & S Devereaux	Shiraz/Cabernet Sauvignon	2005	3	4.5	6	13.5	C-Deep purple red. N-Confectionary and coffee. M-Short palate.	
RDVC	42	Four Hills	Shiraz/Cabernet Sav/Merlot/Pinot/Mataro	2005	3	5	7	15	C-Clear purple red. N-Lacks intensity, but has complexity. M-Full rich palate.	
RDVC	43	Peter Morabito / Nunzio Morabito	Shiraz/Grenache	2005	3	4.5	6	13.5	C-Medium purple red. N-Floral herbaceous nose. M-A little bitter on palate.	
RDVC	44	Michael Clarkson	Shiraz/Grenache Unwooded	2005	2	4	5	11	C-Appearance spoilt by CO2. N-Oxidised and herbaceous. M-Bitter finish.	
RDVC	45	Vinko Eterovic	Shiraz/Merlot	2005	3	5	7.5	15.5	C-Deep magenta. N-Toasty and berry. M-Full rich with lingering after taste.	Bronze
RDVC	46	Markwell / Field	Shiraz/Merlot	2005	3	4	5	12	C-Clear red purple. N-Floral and wet dog nose. M-Bitterness on palate.	
RDVC	47	Pietro & Lynn Demaio	Shiraz/Merlot 80/20	2005	3	5	7	15	C-Deep bright magenta. N-Cassis and meaty. M-Blackberry and peppery flavours cut short.	
RDVC	48	Neil Johnston	Tarango	2005	3	5	6	14	C-Pale violet red. N-Herbaceous, floral. M-Slight bitter finish.	
RDVC	49	Peter Belec	Merlot/Shiraz 70/30 Rose	2005	3	5.5	6	14.5	C-Deep rose. N-Floral, herbaceous. M-Palate lacks in the middle.	

## ***RDVP Red Dry other red Varieties or blends - Previous vintages - 65 Entries***

***Judged by Lindsay Corby***

### ***Class Comment***

High percentage of slightly oxidised wines showing acetaldehyde. New oak has overpowered some wines, and old oak has spoiled others with Brettanomyces (Brett) infections. Medal winners are well made wines. Good to see wines again from the 2004 show.

RDVP	1	Ralph Cadman	Blended Red	2004	0	0	0	0	Withdrawn	
------	---	--------------	-------------	------	---	---	---	---	-----------	--

***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	2	Mario Fantin	Cabernet Merlot	2003	3	5	5	13	Mid plum. Minty, herbal. Hollow, short, leafy.	
RDVP	3	Tom Shevlin	Cabernet Sauvignon/Grenache 60/40	2004	3	5	6	14	Mid plum. Oak, vanilla, pavlova. Full flavour, oaky, no fruit.	
RDVP	4	Three Mates	Cabernet Sauvignon/Merlot	2004	3	5	6	14	Mid dark plum. Leafy, cabbage. Mid weight, leafy.	
RDVP	5	Ralph & Carlo Guastella	Cabernet Sauvignon/Merlot	2004	3	4	7	14	Mid dark plum. Closed, bread. Full, soft tannin, good length.	
RDVP	6	KANGAROO FOREST RUN	Cabernet Sauvignon/Merlot	2004	3	6	7	16	Mid dark plum. Mint/chocolate, touch of cough mixture. Choc mint, tannic, medium length.	Bronze
RDVP	7	Paul Finn	Cabernet Sauvignon/Merlot	2004	3	3	4	10	Mid plum. Rubbery. Good tannins, but rubber/sulphide.	
RDVP	8	Lorenzo Antonio Premoselli	Cabernet Sauvignon/Merlot	2004	3	4	4	11	Mid dark plum. Mint/capsicum/diesel/cats pee (Sauv Blanc?). Diesel (tainted?), mid front tannin, hydraulic oil?	
RDVP	9	F & V Gaudion, Gaudion Hill Estate	Cabernet Sauvignon/Merlot	2004	3	5.5	7	15.5	Mid plum/cherry. Biscuity oak, minty. Biscuit oak, nice mouth feel, no fruit.	Bronze
RDVP	10	F & V Gaudion, Gaudion Hill Estate	Cabernet Sauvignon/Merlot	2003	3	5	7.5	15.5	Mid plum, slight garnet. Asparagus. Asparagus, nice tannins.	Bronze
RDVP	11	Paul Finn	Cabernet Sauvignon/Merlot	2003	3	4	6	13	Mid plum. Closed, slightly sweaty. Full tannins, short, no fruit.	
RDVP	12	Carlo Ceravolo	Cabernet Sauvignon/Merlot	2003	3	4	7	14	Dark plum. Biscuit oak, some sweet and sour, acetic. Oaky, nice tannin, no fruit.	
RDVP	13	Bigola Cellars	Cabernet Sauvignon/Merlot	2002	3	4	8	15	Mid dark plum. Dusty. Full tannin, oak, good length.	
RDVP	14	Philip Hellard	Cabernet Sauvignon/Merlot/Cabernet Franc	2000	3	3	4	10	Mid/light brick red/garnet. Horsey, Brettanomyces. Soft, slight horsey, short	
RDVP	15	Mario Vita & Family	Cabernet Sauvignon/Sangiovese	2004	3	4	6.5	13.5	Mid dark plum. Dusty, slight aldehyde. Sweet fruit/oak tannin.	
RDVP	16	Garage Cellars	Cabernet Sauvignon/Shiraz Bendigo Cabernet	2004	3	4	6	13	Mid plum. Vanilla oak, green stalky. Oaky with bitter finish.	
RDVP	17	Mario Di Pilla	Cabernet Sauvignon/Shiraz	2004	3	4	6	13	Dark plum. Biscuit oak. Biscuity oak, acidic, no fruit.	
RDVP	18	Con Proussalis	Cabernet Sauvignon/Shiraz	2004	3	3	5	11	Mid plum, cherry. Eggy/mocha. Tannic, length, no fruit.	
RDVP	19	Vincent Tallarida	Cabernet Sauvignon/Shiraz	2004	3	4	5	12	Mid dark plum. Biscuity oak, slight aldehyde. Oaky, tough wine, vanilla finish.	
RDVP	20	Neil Johnston	Cabernet Sauvignon/Shiraz	2004	3	5.5	8	16.5	Mid dark plum. Closed, slightly inky. Nice fruit weight, oak.	Bronze
RDVP	21	Michael Gallo	Cabernet Sauvignon/Shiraz 65%/35%	2004	3	3	3	9	Mid plum, cherry. Slightly horsey. Horsey, bitter.	
RDVP	22	Carinci / Stevens	Cabernet Sauvignon/Shiraz	2004	3	2	3	8	Mid dark plum. Bandid 4EP, brett. Full tannic, tough, brett.	

*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	23	Giuseppe Maiolo	Cabernet Sauvignon/Shiraz	2004	3	4.5	7	<b>14.5</b>	Mid dark plum. Herbal. Nice mouth weight, a bit tough	
RDVP	24	Four Hills	Cabernet Sauvignon/Shiraz 35/65	2003	3	5	7	<b>15</b>	Mid plum, slight garnet. Closed, slightly inky, toasty. Full tannic oak dominant.	
RDVP	25	Drobnik's Cherry St. Estate	Cabernet Sauvignon/Shiraz	2003	3	5	7.5	<b>15.5</b>	Dark cherry. Leafy, confectionary. Nice weight, oak, tannin.	Bronze
RDVP	26	Pietro Mazzucco	Cabernet Sauvignon/Sultana	2004	3	4	6	<b>13</b>	Mid plum. Aldehyde/applely/green. Sweet? Hot alcohol, ripe fruit.	
RDVP	27	Mario Fantin	Cabernet/Merlot	2004	3	6	8	<b>17</b>	Mid dark plum. Mint, berry. Full, medium tannin, good middle palate.	Silver
RDVP	28	Tony Pye	Cabernet/Shiraz	2004	3	4	7	<b>14</b>	Mid plum. Slightly dirty, sulphides? Sweet and sour. Full tannin, medium length.	
RDVP	29	Mario Fantin	Cabernet/Shiraz	2001	3	4	5	<b>12</b>	Mid plum/garnet. Leafy, touch horsey. Tough, some oak, short.	
RDVP	30	Mario Fantin	Cabernet/Shiraz/Merlot/Petit Verdot	2002	3	4	5	<b>12</b>	Mid dark plum. Slight Brett, inky. Tough, huge tannin, horsey finish-Brett.	
RDVP	31	Paul & Angela Geddes	Durif Resurrection	2004	3	5.5	8.5	<b>17</b>	Dark plum. Biscuit oak/toast, slight aldehyde. Big wine, full tannin, ripe fruit, length.	Silver
RDVP	32	Paul & Angela Geddes	Durif Resurrection	2003	3	4	7.5	<b>14.5</b>	Mid dark plum. Oily. Full, firm length.	
RDVP	33	Daniele Galli	Grenache	2004	3	5	6	<b>14</b>	Light plum, bright. Mulberry/plums. Nice soft tannins, medium length, slightly mousey.	
RDVP	34	Grant Cameron and Leroy Quine	Grenache Riverina	2004	3	5	5	<b>13</b>	Cherry, bright. Spicy, herbal, redskin lolly. Light palate, a bit hollow, clean finish.	
RDVP	35	Four Hills	Grenache	2003	3	6	7	<b>16</b>	Mid plum, bright. Toasty oak, inky. Oaky, tannic full, medium/light fruit.	Bronze
RDVP	36	George Wright	Merlot & Mixed Herbs		3	5.5	4	<b>12.5</b>	Mid plum. Leafy, herbal, aldehyde? Sweet, sharp acetic, short. Unsure of proposed style.	
RDVP	37	Frank Boi	Merlot/Cabernet Sauvignon	2004	3	6.5	6	<b>15.5</b>	Mid light cherry/plum. Fresh berry/leafy, pleasant light drink. Light weight, medium tannin and finish.	Bronze
RDVP	38	Terry Stanley	Merlot/Cabernet Sauvignon 70/30	2004	3	4	6	<b>13</b>	Light plum. Slightly sulphide, hint aldehyde. Nice tannin balance, but applely/aldehyde.	
RDVP	39	Nicola Marinelli	Moscatele	2004	3	6	6	<b>15</b>	Light garnet, onion skin. Muscat, raisins, fruity/roses. Perfumed, a little astringent, more white style, out of class.	
RDVP	40	Alan Blackman	Nebiole	2004	3	6.5	7	<b>16.5</b>	Mid light plum. Blackberry jam, sour cherry. Tannic, spicy, good length.	Bronze
RDVP	41	Alan Blackman	Petit Verdot	2004	3	5.5	7	<b>15.5</b>	Dark plum/magenta. Spicy, slight aldehyde. Full tannin, mid fruit, slightly hard.	Bronze
RDVP	42	Giuseppe Maiolo	Petit Verdot	2002	3	6.5	8	<b>17.5</b>	Dark plum/garnet. Soft spicy, ginger loaf, sweet. Medium tannins, nice round, fruit/oak finish. Excellent wine in the class.	Silver
RDVP	43	Vinko Drogenik	Pinot Meunier	2003	3	3	4	<b>10</b>	Mid light plum. Sweet and sour, acetic character. Sour acetic palate, light and short.	

*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	44	Vinko Drogenik	Pinot Meunier	1999	3	6	7.5	16.5	Brick red/garnet. Aged spice/clove/orange peel. Mid weight tannin, medium to short.	Bronze
RDVP	45	Neil Johannesen	Pinot Noir/Chardonnay Rose	2003	3	5	7	15	Onion skin/apricot, slight pink. High free SO2? Apples. Fruity, SO2 dominant, light, clean.	
RDVP	46	Fort Montesano	Pinot Noir/Shiraz	2004	3	4	5	12	Mid plum. Inky, slight aldehyde, dirty. Full tannic, slight VA on finish, lingering oak.	
RDVP	47	Chateau Bob	Sangiovese/Cabernet Sauvignon	2004	3	4	5	12	Mid plum, bright. Dusty, inky, seafood. Sharp alcohol? Light, short.	
RDVP	48	Tony Kemm & Robin Hick	Shiraz 05/Shiraz 04/Cabernet Sauvignon 04 50/45/5	2004	3	4.5	7	14.5	Mid cherry plum. Perfumed, minty, slight sausage (sulphide). Mid light tannin, length short.	
RDVP	49	Di Paolo & Friends	Shiraz Cabernet	2004	3	6.5	9	18.5	Dark plum. Minty, eucalypt, slight aldehyde? Berry choc mint, mid weight/length.	Gold
RDVP	50	Frank Boi	Shiraz/Cabernet Sauvignon	2004	3	6	7.5	16.5	Mid cherry plum. Raspberry jam, fruity. Light fruity style, medium length.	Bronze
RDVP	51	Garage Cellars	Shiraz/Cabernet Sauvignon Bendigo Shiraz	2004	3	5	7.5	15.5	Mid plum. Gluey, minty, hot ferment? Full, oaky, vanilla finish, slightly bitter.	Bronze
RDVP	52	Garage Cellars	Shiraz/Cabernet Sauvignon Harcourt/Bendigo	2004	3	6	7	16	Mid plum. Berry plum & eucalypt. Light tannins-clean, astringent.	Bronze
RDVP	53	Peter Pettinella	Shiraz/Cabernet Sauvignon	2004	3	3	5	11	Dark plum. Aldehyde. Full tannin, oxidation, a bit coarse.	
RDVP	54	Wandin Estate	Shiraz/Cabernet Sauvignon	2003	3	5	7	15	Mid plum. Toasty biscuit oak, one dimensional. Oaky wine, no fruit, lingering.	
RDVP	55	Frank Boi	Shiraz/Cabernet Sauvignon/Merlot	2004	3	5	6.5	14.5	Dark cherry. Berry, light leafy. Mid weight, some berry.	
RDVP	56	4 Hills	Shiraz/Cabernet Sav/Pinot/Mataro/Merlot	2004	3	3	3	9	Mid plum. Slight horsey, Brett. Palate, also horsey, slightly bitter.	
RDVP	57	Michael Clarkson	Shiraz/Cabernet/Merlot 1:1:1	2004	3	3	3	9	Mid plum. Slightly dirty character, smokey sulphides? Mousey, sharp.	
RDVP	58	Erminio Marinelli	Shiraz/Grenache	2003	3	6	7	16	Mid dark plum/garnet. Richer/tanny. Full sweet fruit. Ripe, high alcohol, cooked fruit.	Bronze
RDVP	59	Lindsay Sharpe & Tony Sanza	Shiraz/Mataro 83 / 17	2004	3	5	6.5	14.5	Mid dark plum. Spicy vanilla oak. Mocha-aldehyde, nice oak, medium tannins, vanilla cedar. Oak dominant but nice drink.	
RDVP	60	Phillips/Dixon/Hadley	Shiraz/Mataro/Grenache	2004	0	0	0	0	Withdrawn	
RDVP	61	Garage Cellars	Shiraz/Merlot Harcourt/Swan Hill	2004	3	5.5	7	15.5	Mid cherry plum. Floral, confection, minty. Medium tannin, minty/choc, clean but simple.	Bronze
RDVP	62	Darko Postruzin / Daryl Schimmelbusch	Shiraz/Merlot/Cabernet Sauvignon	2004	3	5	5	13	Mid dark plum. Chocolate, heavy toast oak. Chunky tannin, short.	

*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	63	Nicola Marinelli	Shiraz/Merlot/Cabernet Sauvignon	2003	3	4	6	13	Mid dark plum. Rice pudding-vanilla stewed fruit, custard oak? Mid weight tannin, stewed plum.	
RDVP	64	Marcel Theunissen	Shiraz/Viognier	2004	3	3	4	10	Mid plum. Dusty, slightly medicinal. Medicinal, harsh, Brett?, chlorophenol.	
RDVP	65	Wet Sunday Wines	Shiraz/Viognier Goulburn Valley Vic.	2004	3	4	7	14	Mid dark plum. Some aldehyde, apricot. Light, medium tannin.	

### **RSVA Red Sweet (not fortified) - Any vintage - 5 Entries**

**Judged by** Sharon Hebbard **Class Comment**

Silver medal wine very well made and pretty . Great drink. Makers need to be careful that wines do not prematurely oxidise.

RSVA	1	Spencer Field	Cabernet Sauvignon/Shiraz sweet	2002	3	5.5	6.5	15	A: Dark Red N: blackberry, plum, lifted alcohol P: balance of fruit / alcohol good length	
RSVA	2	Daniele Galli	Grenache Blush	2005	3	6	8	17	A: Apricot N: Strawberry cream, delicate, floral attractive P: lovely floral, strawberry cream, balance sweetness / alcohol / acid	Silver
RSVA	3	Paul & Angela Geddes	Shiraz Silverburn	2004	3	5	6	14	A: Dark Red N: Mint oxidised apple, cherry, chocolate P: dirty chocolate, short palate	
RSVA	4	Lorenzo Antonio Premoselli	Shiraz sweet	2003	3	4	0	7	A: Dark Red N: corked taint - could not score this wine because of taint - Sorry	
RSVA	5	Ken Robinson	Shiraz/Cabernet Sauvignon Sweet	2005	3	6	7	16	A: Dark Red N: Dart chocolate liquer cherries P: Sweet full chocolate, red berries	Bronze

### **WAFa White Fortified wine - Any vintage (including sherry styles) - 3 Entries**

**Judged by** Lindsay Belbin **Class Comment**

Wines lack integration and harmony and need greater attention at all stages. Base wines need to be fruity or rich to sustain interest after fortification.

WAFa	1	David Hart	Muscat Fortified-white	2005	2.5	3.5	5	11	Pale onion skin colour. Light vinous aroma, followed by a fairly intense, as yet unintegrated, spirited palate. No clear character.	
WAFa	2	David Hart	Muscat Fortified-white	2002	2	4	5	11	Some haze evident, slightly musty/musky aromas, though not muscatty. Palate is somewhat dull and broad. Overripe fruit to start with?	
WAFa	3	Paul & Angela Geddes	Tokay Henty	2005	3	3	5	11	Very clean, greenish yellow straw colour. Light aroma with spirit evident on the palate. No harmony, and lacks freshness. Green characters.	

**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 White Sparkling wine - Any vintage - 3 Entries**

*Judged by* Geoff Anson

*Class Comment*

One excellent example of a sparkling wine that will age well & develop

WASP	1	George Wright	Chardonnay Sparkling	2003	3	6	8.5	17.5	Fine bead. Clean yeast, nose, good fruit. Crisp acid, long flavour, clean. Acid slightly unbalanced currently. Excellent wine.	Silver
WASP	2	Ken Robinson	Chardonnay Sparkling	2002	3	4	6	13	Low bead. Slight onion on nose. Short palate, fruit subdued, chemical after taste. Oxidised.	
WASP	3	Stan Gawel	Chardonnay/Pinot Sparkling	2001	3	5.5	7	15.5	Fine bead. Clean nose, slow development. Clean acid, short after taste.	Bronze

**WDAC White Dry Aromatic (Riesling, Traminer) - Current vintage - 18 Entries**

*Judged by* Karen Coulston

*Class Comment*

WDAC	1	Mark R. Dunn	Gwurztrammier	2005	3	5	8	16	v. pale. Sherbet, lolly nose. Fresh acid sherbet bomb, good finish.	Bronze
WDAC	2	Daniele Galli	Malvasia/White Muscat	2005	3	4.5	7	14.5	Yellow straw. Barley sugar nose. Full, heavy mouthfeel, hot and bit broad.	
WDAC	3	Mark R. Dunn	Riesling	2005	3	5.5	8.5	17	v. pale. Lemon, orange blossom nose. Fresh, lemony palate, touch of sweetness nicely balanced.	Silver
WDAC	4	Frank Boi	Riesling	2005	3	4	6.5	13.5	Pale, spritz. Touch leesy, cheesy over lemon fruit nose. Leesy, lemon palate.	
WDAC	5	Darko Postruzin / Daryl Schimmelbusch	Riesling King Valley	2005	3	4	6.5	13.5	Pale straw. "butter menthol" + lemon cordial nose. Flat on palate, needed an earlier acid addition.	
WDAC	6	Bigola Cellars	Riesling BIN E	2005	3	6	9	18	v. pale. Lime with a touch of rose petals nose. Fresh acid, limey, very pretty. Should age well.	Silver
WDAC	7	Bigola Cellars	Riesling BIN B	2005	3	5	7	15	Pale straw. Lemon cordial nose. Bit harsh on palate, fining might help.	
WDAC	8	Helmut Doerner	Riesling	2005	3	4.5	6	13.5	Pale straw, green tinges. Cottage herbs + citrus grove. Acid tending to sour.	
WDAC	9	MADD WINES	Riesling King Valley	2005	3	6	7.5	16.5	Pale straw, little spritz. Fresh lime + barley water nose. Light + lively, dry finish.	Bronze
WDAC	10	Neil Johnston	Riesling	2005	2.5	4	6.5	13	Developed yellow. Honey on toast. Broad + buttery on palate, hot, over developed.	
WDAC	11	Michael Ng	Riesling	2005	3	4.5	6.5	14	v. pale, spritz. Subdued light herbal nose. Light, lemony + delicate finish.	
WDAC	12	Ian & Beth Smith	Riesling	2005	2.5	4	6	12.5	Pale, browning. Touch of nuttiness, indicating oxidation. Unfortunately oxidized, nice 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>
WDAC	13	Alan Blackman	Riesling	2005	3	3.5	6	<b>12.5</b>	Pale straw. Aldehydes on nose. Sweet, nutty palate.	
WDAC	14	Julie Game	Riesling	2005	3	4.5	6.5	<b>14</b>	v. pale. Touch leesy on nose. Pretty, lively finish but lacks fruit.	
WDAC	15	Four Hills	Sauvignon Blanc	2005	3	5.5	8	<b>16.5</b>	Little dull, pale straw. Pear + toffee apple nose, touch herbs. Fruit salad palate, touch of sweetness matched by fresh acid finish.	Bronze
WDAC	16	Neil Johannesen	Semillon	2005	3	5.5	7.5	<b>16</b>	Pale straw, green tinges. Touch meaty (Bonox) + herbal honey. Rich but fresh mouthfeel.	Bronze
WDAC	17	Neil Johnston	Traminer	2005	3	5.5	8	<b>16.5</b>	Pale straw, green tinges. Pretty rose garden nose. Full, layered mouthfeel, good length.	Bronze
WDAC	18	MADD WINES	Traminer Strathbogie	2005	3	5.5	8.5	<b>17</b>	Pale gold straw. Herb garden + lollies. Pretty floral + spice palate.	Silver

### **WDAP White Dry Aromatic (Riesling, Traminer) - Previous vintages - 9 Entries**

**Judged by** Karen Coulston

**Class Comment**

Excellent - A joy to judge!

WDAP	1	Tony Pye	Gewurtz Traminer	2004	3	5	7.5	<b>15.5</b>	Pale straw. Spearmint, lavender, cinnamon. Spicy herbal palate, nice length.	Bronze
WDAP	2	Carinci / Stevens	Muscat	2004	3	4.5	7	<b>14.5</b>	Lemon tinged straw. Citrus, peach. Fruity, but broad finish, bitter end.	
WDAP	3	Philip Hellard	Riesling	2003	3	6	9	<b>18</b>	Pale straw, green tinges. Rich lemon curd nose & palate. Touch of sweetness, nicely balanced acid	Silver
WDAP	4	Mario Fantin	Riesling	2002	3	6	8.5	<b>17.5</b>	Pale gold. Mineral, citrus. Steely Riesling palate, acid length.	Silver
WDAP	5	Neil Johannesen	Riesling	2002	3	6	9	<b>18</b>	Pale straw, green tinges. Buttery honey toast & kerosene. Bit too acid but will live forever. Zingy.	Silver
WDAP	6	Neil Johannesen	Riesling	1999	3	5.5	7	<b>15.5</b>	Pale straw, green tinges, amazing for '99. Delicate lemon curd & lime. Tastes youthful, citrus fresh.	Bronze
WDAP	7	Neil Johannesen	Semillon	1992	3	6	7.5	<b>16.5</b>	Lemon colour. Honey, toasty, biscuit. Big, toasty palate, touch hard at end.	Bronze
WDAP	8	Neil Johannesen	Sylvaner	2004	3	4.5	7.5	<b>15</b>	Lemon colour. Light nectarine. Delicate flavours.	

**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	9	Vinko Drogenik	Traminer	2004	3	4.5	7	<b>14.5</b>	Pale straw, green tinges. Spicy, floral, touch cardboardy. Nuttiness on palate is hard.	

## **WDBC White Dry Sauvignon Blanc - Current vintage - 13 Entries**

**Judged by** John Graves

**Class Comment**

Good clean winemaking with fruit characters showing well on most wines. A few wines with excellent balance.

WDBC	1	Spencer Field	Sauvignon Blanc fined	2005	3	5.5	7.5	<b>16</b>	Medium straw good grassy nose true to type. Slight thin acidic on palate, not very viscous.	Bronze
WDBC	2	Alan Blackman	Sauvignon Blanc Panton Hill	2005	3	6.5	8	<b>17.5</b>	Light straw rounded nose, hint of grass (sulphur?). Lovely mouth feel, grape comes through.	Silver
WDBC	3	Alan Blackman	Sauvignon Blanc Neerim South	2005	3	4.5	6.5	<b>14</b>	Medium straw, grassy, some oxidation. Rounded palate. Slight fruit, asparagus on finish	
WDBC	4	Spencer Field	Sauvignon Blanc	2005	3	4.5	6	<b>13.5</b>	Light straw metallic/aldehydic nose. Soft low acid and little fruit of palate.	
WDBC	5	K & J Furness	Sauvignon Blanc	2005	3	5.5	5.5	<b>14</b>	Light straw. Asparagus dominates nose. Little fruit or elegance on palate.	
WDBC	6	Bigola Cellars	Sauvignon Blanc	2005	3	6.5	6.5	<b>16</b>	Very Light straw. Clean grassy nose. Sweet palate but shy of fruit.	Bronze
WDBC	7	George Wright	Sauvignon Blanc	2005	3	6	7	<b>16</b>	Very light straw, rounded grassy nose. Elegant, restrained palate. A little short of fruit, acidic.	Bronze
WDBC	8	Neil Johnston	Sauvignon Blanc	2005	3	6.5	8	<b>17.5</b>	Light straw. Slight metallic nose (early) with fruit. Soft rounded palate, good fruit balance.	Silver
WDBC	9	Aitken Gaffney Bortko Rush	Sauvignon Blanc Plenty Valley	2005	2.5	4.5	5.5	<b>12.5</b>	Slight spritz? Light straw - slight haze. Honey nose? Honey dominates palate	
WDBC	10	Chateau Thornbury	Sauvignon Blanc	2005	3	5	5	<b>13</b>	Very light straw. Clean slightly grassy asparagus nose. Flat of palate, lacks fruit.	
WDBC	11	CARLAIRE ESTATE	Sauvignon Blanc	2005	3	4.5	5	<b>12.5</b>	Medium straw. Oxidised heavy nose. Slightly oxidised, little fruit on palate.	
WDBC	12	Con Proussalis	Sauvignon Blanc	2005	3	4	5.5	<b>12.5</b>	Medium straw. Slight sulphur, little fruit on nose. Clean palate shows some fruit.	
WDBC	13	Graham Scott	Sauvignon Blanc	2005	3	4	4	<b>11</b>	Light straw. Oxidised, ethyl acetate, little fruit. Sweet, lacks fruit on palate.	

**Bronze 15.5 Silver 17 Gold 18.5**

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

**WDBP White Dry sauvignon Blanc - Previous vintages - 5 Entries**

*Judged by John Graves*

**Class Comment**

Disappointing class with little, if any, fruit character for all but two.

WDBP	1	CARLAIRE ESTATE	Sauvignon Blanc	2004	3	3.5	3	<b>9.5</b>	Mid straw. Oxidised character dominates. Sweet oxidised palate lacks any fruit.	
WDBP	2	Peter Fisher	Sauvignon Blanc	2004	3	3	3	<b>9</b>	Mid straw. Oxidised, alderhydic? Slightly sour palate lacks fruit.	
WDBP	3	Frank Boi	Sauvignon Blanc	2004	3	4	5.5	<b>12.5</b>	Light straw. Sulphur dominates fruit. Fairly rounded palate, finishes short.	
WDBP	4	Spencer Field	Sauvignon Blanc	2004	3	3.5	5	<b>11.5</b>	Light straw, slight spritz. Asparagus, alderhydic nose. Some asparagus, fairly long palate.	
WDBP	5	Mario Fantin	Sauvignon Blanc	2003	3	3.5	4	<b>10.5</b>	Light straw. Sweet nose, little fruit. Acidic, hard palate showing little fruit	

**WDCC White Dry Chardonnay, pinot gris - Current vintage - 39 Entries**

*Judged by Ken King*

**Class Comment**

A mixed bag of wines, the low scoring wines were mostly suffering from poor handling and not enough SO2. The better wines were in some cases overoaked, too "sappy & chippy". Generally well made wines from largely unripe fruit. Complete lack of tropical chardonnay characteristics.

WDCC	1	PAG Wines	Chardonnay	2005	0	0	0	<b>0</b>	Withdrawn	
WDCC	2	Graham Scott	Chardonnay	2005	3	5	7	<b>15</b>	Looks good, flat nose, where's the fruit? Good mouth feel, palate subdued. Needs better/richer fruit.	
WDCC	3	Emil & Milan	Chardonnay 3-Mornington Peninsula	2005	3	6	7	<b>16</b>	Good looks, good nose fruit/oak balance ok. Nice wine, a bit too 'flabby" at this early stage.	Bronze
WDCC	4	Mario Fantin	Chardonnay	2005	3	6.5	8	<b>17.5</b>	Good appearance, good nose - a little too much oak at this point in development, masking fruit on nose. Big oaky palate. Long, lingering finish. Hot alcohol.	Silver
WDCC	5	Phillips/Dixon/Hadley	Chardonnay	2005	0	0	0	<b>0</b>	Withdrawn	
WDCC	6	Helmut Doerner	Chardonnay	2005	3	5.5	7	<b>15.5</b>	Looks good, oak chip nose? Where's the fruit hiding? Good acid, well made.	Bronze
WDCC	7	Hely & Stubbs	Chardonnay	2005	3	5	5.5	<b>13.5</b>	Oily appearance, nose is dull and a bit cabbage, watch SO2 regime. Palate suggests spoilage.	
WDCC	8	Kenneth Burton	Chardonnay	2005	3	6.5	8	<b>17.5</b>	Nice nose! Good use of oak, nice and spicy on nose. Clean palate, good "tight" acids, fruit to build in bottle. Should age well.	Silver
WDCC	9	Carinci / Stevens	Chardonnay	2005	3	6	7.5	<b>16.5</b>	Good spicy nose, nice fruit coming through. Nice tropical fruit characters on palate. Good mouthfeel.	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>
WDCC	10	Paul Finn	Chardonnay	2005	3	5	6	14	Looks good but nose is a worry - some off characters.	
WDCC	11	Bigola Cellars	Chardonnay	2005	3	6	6	15	Nose is good, but a little closed at this stage. Nice palate, needs time to develop.	
WDCC	12	William Tilley	Chardonnay	2005	3	5	5.5	13.5	Great colour but nose is marred. Take care with fruit selection - powdery mildew?	
WDCC	13	Spencer Field	Chardonnay 80	2005	3	5.5	6	14.5	Looks good in glass, nose is a bit closed and lacks varietal character - riper fruit? Good acid, lacks fruit on palate.	
WDCC	14	G & S Devereaux	Chardonnay	2005	2.5	5.5	6	14	Slight oxidised hues/ orange. Nose okay but marred by slight "wet wool" character. "Flabby" palate.	
WDCC	15	Chateau Thornbury	Chardonnay	2005	3	5.5	7	15.5	Looks good, sappy nose, not much fruit. Good mouthfeel, palate well balanced.	Bronze
WDCC	16	Joseph Grech	Chardonnay	2005	3	6	5	14	Okay appearance, nice colour, interesting nose(cucumber) suggests unripe fruit? Palate good but supports unripe theory.	
WDCC	17	Carlo Ceravolo	Chardonnay	2005	3	5.5	8.5	17	Great colour and clarity, closed nose, should open with time. Great palate, good fruit/oak balance.	Silver
WDCC	18	Neil Johnston	Chardonnay 1	2005	3	6	6.5	15.5	Looks good, interesting spice/tobacco nose. Unripe fruit?	Bronze
WDCC	19	Michael Clarkson	Chardonnay Unwooded	2005	2.5	5	5	12.5	Slight oxidised appearance - mandarin nose confirms oxidation. Palate confirms oxidation.	
WDCC	20	Tony Pye	Chardonnay	2005	2.5	5	5	12.5	Oxidised hues/pinking. Oxidised nose. Oxidised palate.	
WDCC	21	Emil & Milan	Chardonnay 2-Mornington Peninsula	2005	3	6	8	17	Good fruit, a bit too subdued for a M.P. vineyard. Good palate/balance/mouthfeel.	Silver
WDCC	22	Vinko Drogenik	Chardonnay	2005	2.5	5.5	5	13	Dull/hazy appearance. Strange nose for chardonnay - stinky. Vegetative palate.	
WDCC	23	Frank Boi	Chardonnay	2005	2.5	5	5	12.5	Pinking in appearance. Dull nose no chardonnay fruit, some off odours.	
WDCC	24	Alan Blackman	Chardonnay	2005	2	4.5	5	11.5	Dull appearance. Protein haze? Suggest using bentonite to clear and more racking. Off odours - use correct SO2 levels to protect wine.	
WDCC	25	Neil Johnston	Chardonnay 2	2005	0	0	0	0	Withdrawn	
WDCC	26	Neil Johnston	Chardonnay 3	2005	3	4	5	12	Good appearance, a little dull, nose is a bit offputting (smell of sillage).	
WDCC	27	K & J Furness	Chardonnay Oaked	2005	3	7	8	18	Lovely yellow/gold appearance, good legs. Complex nose with good fruit/oak balance. Nice honey characters on palate. (Needs time).	Silver
WDCC	28	Emil & Milan	Chardonnay 1-Mornington Peninsula	2005	3	5.5	8	16.5	Nice colour, lacks sweet fruit on nose. Good palate, well balanced.	Bronze
WDCC	29	MADD WINES	Chardonnay Swan Hill	2005	3	5.5	6.5	15	Looks good in the glass but nose subdued. Lacks fruit, high acidity. Picked too early?	
WDCC	30	Chris Ramsay	Chardonnay Y Unoaked	2005	2.5	5	5	12.5	Slight oxidised appearance, nose a bit dull. No fruit character, watch use of SO2 (need more). Palate flat and oxidised.	

*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	31	K & J Furness	Chardonnay Unoaked	2005	3	6	6	15	Good appearance, straw/gold, dominant character on nose is honey ( any added?). Palate a bit flabby for such a young wine. Crisper style better at this stage.	
WDCC	32	Philip Hellard	Chardonnay	2005	3	6	7	16	Looks good and inviting, nose clean and good chardonnay nose. Residual sugar, nice fruit.	Bronze
WDCC	33	Spencer Field	Chardonnay	2005	3	5.5	7	15.5	Looks good, nose has some off characters. Some residual sugar, nice fruit.	Bronze
WDCC	34	Chris Ramsay	Chardonnay K	2005	2.5	4	4	10.5	Slight oxidised/pink appearance. Off nose (sullage water characteristic). No fruit on nose. Microbiological problems? Up SO2 levels.	
WDCC	35	Emil & Milan	Chardonnay Mornington Peninsula	2005	3	6	7.5	16.5	Great colour and polish, nose clean but subdued. Good palate/mouthfeel.	Bronze
WDCC	36	George Wright	Pinot Gris	2005	3	6	7.5	16.5	Good appearance for variety, copper hues, perfumed nose, a bit smokey and complex nose. Good Pinot Gris characteristics.	Bronze
WDCC	37	Tim Kitching	Pinot Gris Kit (Winexpert Selection)	2005	3	6	6.5	15.5	Good looking wine, clean and polished. Nutty. smokey and some honeysuckle. Pleasant characteristics.	Bronze
WDCC	38	Helmut Doerner	Pinot Gris	2005	3	5.5	6	14.5	Enormous copper colour - too much for style? Smokey nose. ( Palate a bit too full on for judge)	
WDCC	39	Peter Belec	Chardonnay	2005	3	4.5	4	11.5	Dull nose, appearance good. Suspect microbiological problem. Use correct SO2 levels	

### ***WDCP White Dry Chardonnay, pinot gris - Previous vintages - 17 Entries***

***Judged by Karen Coulston***

***Class Comment***

Wide range of interesting chardonnay styles.

WDCP	1	Alan Blackman	Chardonnay	2004	3	4	7	14	Pales straw, green tinged. Cloves, bit horsey. Brettanomyces? Fresh spicy palate.	
WDCP	2	Tom Shevlin	Chardonnay	2004	3	5.5	8	16.5	Straw. Peach melba with some toastiness. Full mellow mouthfeel, acid finish.	Bronze
WDCP	3	Chateau Thornbury	Chardonnay	2004	3	6	9	18	Pale straw, spritz. Fresh honeydew + pear. Elegant in flavours, texture and length.	Silver
WDCP	4	Erminio Marinelli	Chardonnay	2004	3	4	6.5	13.5	Pale straw. Leesy, dank. Fruit lacking, acid edge	
WDCP	5	Neil Johannesen	Chardonnay	2004	3	4.5	7	14.5	Yellow straw. Pineapple, mango, touch dirty? Old oak? Full, hot spicy finish, unbalanced.	
WDCP	6	GRBAC / UROSEVIC	Chardonnay	2004	3	5	7	15	Very pale, green tinges. Light creamy nectarine, wet wool. Stone fruit + cashew, lacks integration.	
WDCP	7	Hely & Stubbs	Chardonnay	2004	3	5.5	8	16.5	Very Pale, green tinges. Ripe white peach with vanilla icecream, wet wool. Very pretty oak + fruit, bit astringent.	Bronze
WDCP	8	Paul Finn	Chardonnay Lees	2004	3	5	7	15	Yellow straw.Spicy, honey. Creamed honey richness and texture, hot. Touch astringent.	

***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	9	Paul Finn	Chardonnay Free	2004	3	5	7	15	Yellow straw. Cinnamon, honey toast. Warm, mellow, long hot.	
WDCP	10	Tony Pye	Chardonnay	2004	3	5.5	7	15.5	Pale gold. Pear + ginger. Like a Pinot Gris. Rich branded pear flavours, hot but short.	Bronze
WDCP	11	KANGAROO FOREST RUN	Chardonnay	2004	3	5	7	15	Gold. Butterscotch, toast. Bit coarse, hard finish.	
WDCP	12	Vinko Drofenik	Chardonnay	2004	3	4.5	6.5	14	Pale gold. Strange nose, touching on vegetable. Flat palate, lacking fruit.	
WDCP	13	Spencer Field	Chardonnay	2004	3	5	7.5	15.5	Yellow straw. Savoury smokey bacon. Meatiness shows on palate, fine creamy fruit finish.	Bronze
WDCP	14	Carlo Ceravolo	Chardonnay	2004	0	5	7	12	Rich and rosy for a chardonnay! Would have done well in the cabernet class.	
WDCP	15	Philip Hellard	Chardonnay	2003	3	6	8.5	17.5	Straw. Sweet honey, peach. Rich, sweet fruit, rich warm finish.	Silver
WDCP	16	Mario Fantin	Chardonnay	2002	3	5	8	16	Gold. Savoury, hay, tobacco + peach. Acid fresh finish.	Bronze
WDCP	17	Peter Belec	Chardonnay	2004	3	4.5	7.5	15	Straw. Bit dirty, light melon notes. Touch cork taint dulling fruit + spoiling finish.	

### ***WDVC White Dry other Varieties or blends - Current vintage - 6 Entries***

*Judged by* John Graves

*Class Comment*

Varied category with no real stand outs.

WDVC	1	Frank Boi	Malvagia	2005	3	4.5	5	12.5	Light straw, spritz. Vinous, slight musty stale nose. Sour palate with spritz, only a slight hint of fruit.	
WDVC	2	GRBAC / UROSEVIC	Malvazia/White Muscat 80/20	2005	3	4	5.5	12.5	Light straw. Hint of sulphur. Sweet nose lacks fruit. Dull heavy palate with little fruit.	
WDVC	3	David Hart	Muscat	2005	3	4.5	7	14.5	Light pink. Rich almost peachy nose. Light fruity palate with some sweetness.	
WDVC	4	Four Hills	Sauvignon Blanc/Chardonnay	2005	3	5.5	6.5	15	Light straw. Fruity balance on nose, slightly grassy. Sweet long palate with little fruit definition. Well made.	
WDVC	5	Michael Scott / Trevor Sleep	Verdelho	2005	3	4.5	6	13.5	Light straw, brilliant. Fruity with hint of oily phenolic nose. Phenolic character on palate with acid finish.	
WDVC	6	Vojko Aranza	Waltham Cross	2005	3	2	3	8	Light straw, brilliant. Stinky rotten meat nose.	

### ***WDVP White Dry other Varieties or blends - Previous vintages - 4 Entries***

*Judged by* John Graves

*Class Comment*

A couple of good wines. The Chardonnay/Lemon was very interesting.

*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>	
WDVP	1	George Wright	Chardonnay & Lemon			3	5	7.5	<b>15.5</b>	Medium straw, spritz. Good chardonnay strong citrus, cumquat nose. Clean citrus finish on palate.	Bronze
WDVP	2	Drobnik's Cherry St. Estate	Malvazia	2003		3	4	6	<b>13</b>	Light straw. Sulphur, little fruit on nose, oily. Sweet palate flabby, lacks acid.	
WDVP	3	Michael Clarkson	Semillon	2004		3	4	5	<b>12</b>	Light straw. Slight stink, little fruit on nose. Soft light on palate with little fruit.	
WDVP	4	Alan Blackman	Verdelho	2004		3	5.5	7	<b>15.5</b>	Light straw. Good fruit mature nose. Good length on palate with fruit balance. Best	Bronze

### **WSSC White Sweet Chardonnay, pinot gris - Current vintages - 2 Entries**

**Judged by** Sharon Hebbard **Class Comment**

Bronze medal - well made - congratulations

WSSC	1	John Mitris	Chardonnay sweet	2005		3	5	7.5	<b>15.5</b>	Pale yellow white appearance. Banana skin, melon nose. Sweet melon, pear juice palate.	Bronze
WSSC	2	Darko Postruzin / Daryl Schimmelbusch	Chardonnay Sweet Diamond Hill	2005		3	5	7	<b>15</b>	Pale yellow and orange appearance. Steely, nutmeg, apricot, peach nose. Light acid clean palate. A little short.	

### **WSVP White Sweet other Varieties or blends - Previous vintages - 2 Entries**

**Judged by** Sharon Hebbard **Class Comment**

Moscato was well made but showing too much volatile acidity. Silver medal wine - well made, balanced, great drink - Well done!

WSVP	1	Giuseppe Maiolo	Moscatto	2004		3	5	7	<b>15</b>	Pale yellow with orange appearance. Lychee, tropical nose. Hint of some nice melon fruit. Need to watch air contact.	
WSVP	2	Graham Scott	Sauvignon Blanc/Chardonnay Botrytised	2004		3	5.5	8.5	<b>17</b>	Pale straw hint of green appearance. Nose: Almond essence, some steely. Melon orange, good finish clean palate. Good weight.	Silver

*Bronze 15.5 Silver 17 Gold 18.5*

***Your Notes:***

***Bronze 15.5 Silver 17 Gold 18.5***

*Bronze 15.5 Silver 17 Gold 18.5*

*Bronze 15.5 Silver 17 Gold 18.5*

# Director's Comments

A record number of entries - another 20% increase on last year! A grand total of 724 wines have been entered with more than 60 new first time entrants bringing the number of winemakers to 148.

The breakdown of entries were:

108 Country wines
495 Red Grape wines
121 White Grape wines

We halted the decline in country wine entries. The coveted Jo Ilian Memorial Trophy this year focussed on Citrus Wines. As a result we increased the numbers of citrus wines from 8 to 28. Many of these wines were of extremely high quality, and were judged by our veteran judge Harry Gilham. Harry is respected for his country wine judging skills across Australia, and we are proud to announce that this was Harry's 30<sup>th</sup> Eltham Wine Show!

We continue to promote the specialist craft of country winemaking and have determined the 2006 Jo Ilian prize shall be for the Best Berry Wine. In 2007 we are encouraging amateur wine makers to try a Sauvignon Blanc.

In total there have been 305 medals awarded this year, comprising:

Bronze	203
Silver	92
Gold	10

We were again blessed to have 15 judges who gave their time and expertise and willingly provided helpful comments to assist amateur winemakers improve their skills. Our own Guild members were Associate Judges – a great way to learn so much about specific categories of wines. The aim of our Show is to enjoy learning more about winemaking and wine appreciation and you'll agree it meets that goal exceptionally!

Thank you to all Guild members and friends for the considerable support during the planning, set up and stewarding – the process was even faster and smoother with our new venue and more helpers. Using the Eltham Community Centre gave us space to set up some information and food stands – an additional service for our visitors and winemakers.

We have increased the number of specific prizes this year – a feat not possible without our generous sponsors, and I'd encourage you to support their expert services.

John C O'Callaghan  
Wine Show Director

# 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

*Bronze 15.5 Silver 17 Gold 18.5*

# Award Winners

## SHOW AWARDS

Best Grape Winemaker	\$200.00	Australian Winemakers	Stan Gawel
Best Country Winemaker	\$200.00	Australian Winemakers	Vinko Eterovic

## COUNTRY WINE AWARDS

Best Country Sparkling Wine	\$50.00	Australian Winemakers
Best Dry Herb, Grain, Flower, Vegetable, or Other Wine	\$50.00	Australian Home Brewing
Best Dry Stone Fruit Wine	\$50.00	Greensborough Home Brewing
Best Dry Berry Wine	\$50.00	Greensborough Home Brewing
Best Dry Other Fruits Wine	\$50.00	Greensborough Home Brewing
Best Mead	\$50.00	Costante Imports
Best Sweet Herb, Grain, Flower, Vegetable, or Other Wine	\$50.00	Australian Home Brewing
Best Sweet Stone Fruit Wine	\$50.00	Greensborough Home Brewing
Best Sweet Berry Wine	\$50.00	Costante Imports
Best Fortified Country Wine	\$50.00	Heritage Coopers
Best Sweet Other Fruits Wine	\$50.00	Greensborough Home Brewing

## RED GRAPE WINE AWARDS

Best Red Sparkling Wine	\$50.00	Winery Supplies
Best Current Pinot Noir Wine	\$100.00	Latrobe University
Best Current Merlot or Malbec Wine	\$50.00	Australian Winemakers
Best Current Cabernet Wine	\$50.00	Australian Winemakers
Best Current Shiraz Wine	\$50.00	Australian Winemakers
Best Current Other Red Variety or Blended Wine	\$50.00	Australian Winemakers
Best Previous Pinot Noir Wine	\$100.00	Latrobe University
Best Previous Merlot or Malbec Wine	\$50.00	Australian Winemakers
Best Previous Cabernet Wine	\$50.00	Australian Winemakers
Best Previous Shiraz Wine	\$50.00	Australian Winemakers
Best Previous Other Red Variety or Blended Wine	\$50.00	Australian Winemakers
Best Red Fortified Wine	\$50.00	Costante Imports
Best Red Sweet Wine	\$50.00	Australian Home Brewing
Best Red Grape Kit Wine	\$50.00	Australian Home Brewing

## WHITE GRAPE WINE AWARDS

Best White Sparkling Wine	\$50.00	Winery Supplies
Best Current White Aromatic Wine	\$50.00	Winery Supplies
Best Current Sauvignon Blanc Wine	\$50.00	Winery Supplies
Best Current Chardonnay, Pinot Gris Wine	\$50.00	Australian Home Brewing
Best Current Other White Variety or Blended Wine	\$50.00	Australian Home Brewing
Best Previous White Aromatic Wine	\$50.00	Australian Home Brewing
Best Previous Sauvignon Blanc Wine	\$50.00	Australian Home Brewing
Best Previous Chardonnay, Pinot Gris Wine	\$50.00	Winery Supplies
Best Previous Other White Variety or Blended Wine	\$50.00	Australian Home Brewing
Best White Fortified Wine	\$50.00	Winery Supplies
Best White Sweet Wine	\$50.00	Costante Imports
Best White Grape Kit Wine	\$50.00	Australian Home Brewing

## SPECIAL AWARDS

Best Citrus Wine	<b>Jo Ilian Trophy</b>	Eltham & District Winemakers Guild Inc.
Frankston/Eltham Guild Competition (for Best Country Wine by members)	<b>F/E Guild Trophy</b>	State Member for Eltham, Steve Herbert
Guild Winemaker Of The Year (WOTY)	<b>Gift</b>	Costante Imports

Australian Winemakers
Australian Home Brewing
Greensborough Home Brewing
Greensborough Home Brewing
Greensborough Home Brewing
Costante Imports
Australian Home Brewing
Greensborough Home Brewing
Costante Imports
Heritage Coopers
Greensborough Home Brewing

Stan Gawel
Vinko Eterovic
CASP 7 Raspberry Sparkling 2005 Ken Robinson
Not Awarded
CDST 4 Persimmon 2003 Neil Johannesen
Not Awarded
CDFR 24 Tangerine Dry 2005 Vinko Eterovic
CAME 3 Prickly Box 2003 Peter M. Green
Not Awarded
CSST 5 Morello Cherry 2001 Russ Henry
CSBE 6 Raspberry 2005 Helmut Doerner
CAFA 3 Orange Sweet fortified 2005 K & J Furness
CSFR 4 Currant - Black/Red 2005 Helmut Doerner

RASP 2 Shiraz Sparkling 2001 Stan Gawel
RDPC 4 Pinot Noir 2005 Joseph Grech
RDMC 10 Merlot 2005 Robin Hick & Tony Kemm
RDCC 46 Cabernet Sauvignon 2005 Abingdon (Neagle Estate)
RDSC 35 Shiraz Pyrenees 2005 Tom & Julie Marshall
RDVC 24 Mataro 2005 Babic, Stolfa & Di Stefano
RDPP 25 Pinot Noir 2001 Philip Hellard
RDMP 23 Merlot 2002 MADD WINES
RDCP 41 Cabernet Sauvignon 2004 Ralph Cadman
RDSP 66 Shiraz 2002 Stan Gawel
RDVP 49 Shiraz Cabernet 2004 Di Paolo & Friends
RAFA 4 Muscat Rutherglen 2005 Paul & Angela Geddes
RSVA 2 Grenache Blush 2005 Daniele Galli
Not Awarded

WASP 1 Chardonnay Sparkling 2003 George Wright
WDAC 6 Riesling BIN E 2005 Bigola Cellars
WDBC 8 Sauvignon Blanc 2005 Neil Johnston
WDCC 27 Chardonnay Oaked 2005 K & J Furness
Not Awarded
WDAP 5 Riesling 2002 Neil Johannesen
Not Awarded
WDPC 3 Chardonnay 2004 Chateau Thornbury
WDVP 4 Verdelho 2004 Alan Blackman
Not Awarded
WSVP 2 Sauvignon Blanc/Chardonnay Botrytised 2004 Graham Scott
WDCC 37 Pinot Gris Kit (Winexpert Selection) 2005 Tim Kitching

CDFR 24 Tangerine Dry 2005 Vinko Eterovic
Joint winning entries:CSBE 6 Raspberry 2005 by Helmut Doerner and CDFR 24 Tangerine Dry 2005 by Vinko Eterovic
Helmut Doerner and Vinko Eterovic

*Bronze 15.5 Silver 17 Gold 18.5*

# Wine Classes 2005

This booklet is organised alphabetically by Class Code.

**NOTE: Jo Ilian Trophy for 2005 is Best Citrus (in either CDFR or CSFR)**

## COUNTRY WINES

## DRY

CASP	<u>S</u> parkling country wine
CDVE	Herb, Grain, Flower or <u>V</u> egetable wine
CDST	<u>S</u> tone fruit wine
CDBE	<u>B</u> erry wine
CDFR	other <u>F</u> ruit wine
CDOB	Any <u>D</u> ry <u>O</u> ther Fermented <u>B</u> everage

## COUNTRY WINES

CAME	Mead and derivatives (specify honey type)
CSVE	Herb, Grain, Flower or <u>V</u> egetable wine
CSST	<u>S</u> tone fruit wine
CSBE	<u>B</u> erry wine
CSFR	other <u>F</u> ruit wine
CAFA	<u>F</u> ortified country wine
CSOB	Any <u>S</u> weet <u>O</u> ther Fermented <u>B</u> everage

## GRAPE WINES

RASP	<u>R</u> ed <u>S</u> parkling wine
RDPC	<u>P</u> inot Noir
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
RDMP	<u>M</u> erlot or <u>M</u> albec
RDPC	<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
RAFA	<u>F</u> ortified red wine
RSVA	<u>R</u> ed <u>S</u> weet (not fortified) (greater than 1 baume)

## RED

Any vintage
<u>C</u> urrent (2005) vintage
<u>C</u> urrent (2005) vintage
<u>C</u> urrent (2005) vintage
<u>C</u> urrent (2005) vintage
<u>C</u> urrent (2005) vintage
<u>P</u> revious vintages
<u>P</u> revious vintages
<u>P</u> revious vintages
<u>P</u> revious vintages
<u>A</u> ny vintage
<u>A</u> ny vintage

## GRAPE WINES

WASP	<u>W</u> hite <u>S</u> parkling wine
WDAC	<u>A</u> romatic e.g. Riesling, Traminer
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
WDBP	Sauvignon <u>B</u> lanc
WDPC	<u>C</u> hardonnay, Pinot gris
WDVP	other <u>V</u> arieties or blends

## WHITE - DRY

Any vintage
<u>C</u> urrent (2005) vintage
<u>C</u> urrent (2005) vintage
<u>C</u> urrent (2005) vintage
<u>C</u> urrent (2005) vintage
<u>P</u> revious vintages
<u>P</u> revious vintages
<u>P</u> revious vintages
<u>P</u> revious vintages

## GRAPE WINES

WSAC	<u>A</u> romatic e.g. Riesling, Traminer
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
WSBP	Sauvignon <u>B</u> lanc
WSCP	<u>C</u> hardonnay, Pinot Gris
WSVP	other <u>V</u> arieties or blends
WAFA	<u>F</u> ortified white wine (including Sherry styles)

## WHITE - SWEET (Greater than 1 Baume)

<u>C</u> urrent (2005) vintage
<u>C</u> urrent (2005) vintage
<u>C</u> urrent (2005) vintage
<u>C</u> urrent (2005) vintage
<u>P</u> revious vintages
<u>P</u> revious vintages
<u>P</u> revious vintages
<u>P</u> revious vintages
Any vintage

*Bronze 15.5 Silver 17 Gold 18.5*