57th Annual
Eltham Wine Show
2026

ELTHAM AND DISTRICT
WINEMAKERS GUILD
ESTABLISHED 1969

Results Book

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Have you recently started making wine at home and would like to learn more?

Have you been making your own wine for a while and would like to meet up with other winemakers to share experiences?

Would you like to start making your own Grape or Country wine at home?

If you answered yes to any of these questions, then the Eltham and District Winemakers Guild could be just what you are looking for!

The Eltham & District Winemakers Guild can introduce you to …

A welcoming group of winemakers with all levels of experience – some with a long tradition of artisan Grape and Country winemaking.

Great learning, sharing and mentoring experiences to improve your winemaking skills. The Guild regularly runs winemaking classes.

Fun and optional educational monthly meetings covering Grape and Country winemaking where your wine and the wines of others are appraised and constructive feedback provided.

Social events including educational visits to wineries where we meet and chat with commercial winemakers.

When you join the Guild, you will have access to the guild forum, exclusive to members, where you can ask questions or pick up winemaking hints from the exchanges between members.

Our face to face meetings are where members can share their knowledge and wines, and learn from our guest speakers.

If you are considering joining the Guild please do not hesitate to either visit our website for more information or contact our Secretary: info@amateurwine.org.au

You can also pop into a meeting – the last Friday of the month – and say hello.

Details are on the website - https://amateurwine.org.au

Learn to Make

Your Own Wine

Committee

President	Angela Harridge
Vice President	Richard Martignetti
Secretary	Mike Wilson
Treasurer	Trevor Roberts
Wine Show Director	Wayne Harridge
Wine Show Chief Judge	Elita Vezis
Committee Members	Mario Fantin
	John Leenaerts
	Trevor Sleep
	Peter Van Orsouw

Wine Show Director's Comments

Another Wine Show delivered with your support

We are the biggest amateur Wine Show in Australia. Once again, we have managed to deliver another Eltham Wine Show – with your support.

We are always pleased to welcome winemakers and supporters to the Public Open Day, where everyone has the opportunity to taste the wines entered.

Our aim is to provide winemakers with accurate and constructive assessments of their wines, which is the primary reason for entering the show.

Judging Your Wines

Our Chief Judge is Elita Vezis. Elita and the panel of judges is made up of wine industry professionals with extensive experience, judging the full spectrum of wine styles.

The primary reason people enter the show is to receive accurate and constructive feedback on their wines. The panel has not only scored our wines, but they have gone out of their way to provide constructive feedback.

We really appreciate the extra effort they go to in order to help and support us, which is all done on an honorary basis.

Share | Learn | Enjoy! Fellowship through artisanal winemaking



Angela Harridge

Eltham Wine Guild President

Improve Your Winemaking | Meet Our Members

Winemaking can be a lifelong journey where there is always room for improvement. If you are interested in winemaking and want to make the best wine you can, why not consider joining the Guild.

We have monthly meetings, run courses, publish a newsletter and members chat on a closed forum. As a member you can get involved to the degree you want or are available – we even have members who reside in other states.

Whatever your involvement, you will have the opportunity to improve your winemaking

Please visit our website
https://amateurwine.org.au
or contact our Secretary:
info@amateurwine.org.au
for more information about membership.



Wayne Harridge

Eltham Wine Show Director

Thank You

This year we introduced Elita Vezis as our Chief Judge. Elita has extensive experience with major commercial wine shows and was able to recruit a great team of experienced judges for the Eltham Wine Show. Elita and her team donate their time and expertise to judge our wines, provide constructive feedback to our winemaker entrants, and make this event a resounding success.

Our sincere gratitude goes to the dedicated EDWG Committee who contribute so much of their time and effort to the successful staging of this Show, with planning starting immediately after the prior show. The committee is competently supported by many guild members who volunteer considerable time and expertise to make the show a success – think about washing and drying 1000+ tasting glasses for the Saturday judging session!

We gratefully acknowledge the contribution of our commercial supporters.

Last, but not least, thank you to our Wine Show entrants, many of whom have been entering our Show for decades, and all the entrants entering for the first time. We strive to provide a professional assessment of your wines and helpful feedback to improve your winemaking.

See you again in 2027!

Judges



Elita Vezis
Chief Judge

With two decades of experience in the Yarra Valley wine industry, Elita is the Cellar Door Manager and Marketing Assistant at Yarra Yering, a role she has held for over nine years.
Prior to this, she was the Brand Manager for Greenstone Vineyards and the Brand & Cellar Door Manager at Sticks Yarra Valley. Her career has also included time with producers Rochford and Medhurst.
She has a long-standing involvement in wine show operations & logistics, in particular as the Chief Steward of both the Yarra Valley Wine Show & James Halliday Chardonnay and Cabernet Challenge for the past ten years.
Her stewarding and judging experience also includes serving as Chief Steward at both the 2019 and 2024 Australian Chardonnay Symposiums and Assistant Chief Steward at the Royal Melbourne Wine Show from 2017–2019, and again in 2025/26.
She was a Rotational Associate Judge at the Royal Melbourne Wine Show (2019 and 2025), and locally as both an Associate and Judge at the Eltham Wine Show (2022–2025) and the Frankston Wine Show in 2025.



Nicolo' Chiaro

With his winemaking experience across Italy, the United States and Australia, Nicolo' brings a truly international approach and a deep appreciation that each wine tells.
Nicolo' is currently Assistant Winemaker at St Anne's Vineyard, where he has spent the past two years crafting and making expressive, terroir-driven wines.
His Judging experience includes roles as Associate judge at the Victorian Wine Show 2024 and the 2025 Rutherglen Wine Show.



Vince Conserva

Vince has a chemical engineering background with knowledge of winemaking chemistry. He has been making wines as an amateur winemaker for the last 10 years, with an interest in alternative grape varieties and a passion for Italian varieties.
Vince has experience working in cellar doors and as a steward for the International Cool Climate and Yarra Valley shows, Halliday Chardonnay and Cabernet Challenge and Concurs De Vin French wine shows.
He has been an Associate judge at Eltham and Frankston wine shows.



Jess DiGiorgio

Jess is Winemaker at Seville Estate, one of the Upper Yarra Valley's original vineyards, established in 1972. Originally from South Australia's Limestone Coast, she relocated to the Yarra Valley in 2023 to pursue her passion for cool-climate winemaking. Jess has worked with leading producers including Mount Mary and Oakridge as well as making wines under her own label, Bande Apart. Her approach is light-handed yet precise, crafting energetic, terroir-driven wines with deep respect for site. She was recently awarded Dux of the AWRI Advanced Wine Assessment Course #64.

Judges



Paul Finn

Paul is an Industrial Chemist and obtained his Wine Science Degree part-time at CSU. He has been growing grapes and making wine as an amateur for more than 25 years. Paul has been a member of the Eltham Wine Guild since 2003 and has associate judged at the Eltham Wine Shows. He has made wine from many different Italian varieties all obtained through Guild membership.



Glen Fortune

Glen has been a member of the Frankston Amateur winemakers since 2011 and has held roles in the Guild as Secretary and Wine Show Director and has been President for the past six years.
In the last 7 years Glen has developed a small vineyard, producing 5 different varieties his own and friends' consumption, along with the challenges of trying to produce good quality wine.
Glen has made a number of gold medal wines from a range of grapes and enjoys the craft with its different facets including fortified, liqueur, rosé etc - all very much appreciated for their complications.



Adam Galle

Adam's original interests in fermentation began well over a decade ago when he took up home brewing beer, but this quickly expanded to winemaking and, in more recent years, mead making. His mead making pursuits in turn lead him to entering his own fermentations in the Red Hill Mead Show, for which he has now been a regular judge since 2022. Adam owns and runs a small batch meadery in the hills that is finally starting to take off. 2026 marks his third year as a judge at the Eltham Wine Show, where he looks forward to seeing what fellow fermentationists have come up with in the last 12 months.



Angela Harridge

Angela has been a member of the Eltham and District Winemakers Guild since 2015 and has a particular interest in making country wines. She teaches the EDWG's Introduction to Winemaking and Meadmaking courses and is currently President of the Eltham Guild.
She has judged country wines at both the Frankston and Eltham Wine Shows, and the Red Hill Mead Show.



Libby Hatzimechalis

Libby started her wine making hobby at a tender age of 15, when she made her first successful batch of blackberry wine. She got bitten by the bug and has enjoyed brewing ever since. Libby went along to the Frankston Amateur Winemakers Guild Wine Show in 2014 and was blown away by the variety and excellence of the wines there. She promptly joined up and has not looked back.
She started to judge as an Associate early on and has found it to be an enjoyable and educating experience. While country wine is her forte, she also makes and judges grape wines. Becoming an Associate judge is something she'd recommend all wine makers to have a go at.

Judges



Wayne Hewett

Wayne was a commercial fruit wine maker from 2000 until 2018 with Sunny Ridge Strawberry Farm and Cheeky Rascal Cider - innovating fruit flavoured ciders in 2010. He was the Head Judge, Australian Fruit Wine Show in Hobart from 2008 until 2018, and has judged at the Victorian Wine Show (amateurs), Australian Cider Awards and the Country wine section of both the Eltham and Frankston Wine Shows. He is responsible for the running of the Red Hill Cider and Mead Shows, and is currently on the Committee responsible for conducting the annual Australian Cider Awards. Wayne has recently returned to his roots as an amateur winemaker and member of the Frankston Wine Guild.



Carlin Jackson

Carlin's formative ten years in hospitality saw him develop an adoration for wine in all its styles and especially an enthusiasm for the alternative. The latter five years were spent at Cutler & Co. and Marion Wine Bar in Fitzroy, where sharing these discoveries and oddities with guests were undoubtedly a highlight. Carlin shifted away from hospitality in 2023 and joined Giant Steps for vintage and the following pruning season. He joined the small team at Mount Mary later that year and cemented his new direction by moving to the Yarra Valley in 2024. He is staunchly vineyard focussed but is interested in all aspects of local wine businesses – with the dream of having something of his own one day.



Hanna Johansson

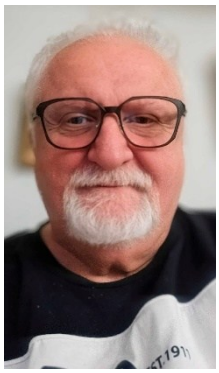
Hanna has worked in and around the wine industry for the last 15+ years. Before landing in Australia, she worked in New Zealand and Italy, spending time in both vineyard and winery. Since arriving in Australia, she has covered close to all aspects of the industry and now works as a sales manager with wholesaler Vintage & Vine.
In 2024 she finished her WSET Diploma and in 2025 Hanna was a scholar in the Sommelier Australia Educational Scholarship. She is part of the Sommelier Australia Victorian committee.



Christina Kaigg-Hoxley

Christina is the wine development manager at 67 Pall Mall in Melbourne. She has over fifteen years' experience in the hospitality and wine industries, both on the floor and in freelance wine communication and education. She has previously worked as the assistant head sommelier at Michelin-starred restaurant The Clove Club (London), sommelier at Gimlet at Cavendish House (Melbourne), assistant wine buyer at Atlas Vinifera (Melbourne), brand ambassador for Burch Family Wines (Great Southern and Margaret River), and has worked vintages in the Yarra Valley and Margaret River.
She is a recipient of the Sommeliers Australia Education Scholarship, is a certified educator with the Wine Scholar Guild (WSG), and is currently studying her Wine & Spirit Education Trust (WSET) Level 4 Diploma in Wine.

Judges



Zenon Kolacz

Zenon started making wine in 2002, joined EDWG in 2003, and was the Secretary for 5 years. During his first 10 years of winemaking, he undertook several winemaking and palate training courses at Swinburne and NMIT (now Melbourne Polytechnic) and was offered the opportunity to become an associate, then full, judge, largely specialling in Alternative Varieties. Since then, he has completed WSET levels 2 and 3 and regularly attends Masterclasses.
He has judged at both Eltham and Frankston Wine shows. Passionate about wine and winemaking, he has helped amateurs improve their wine whilst working at Home MakeIt and the cellar doors at Balgownie Estate and Yering Farm Wines.



Tony Layton

Tony started his career at 21 as a publican in the UK. He has worked across many YV venues, in several roles from restaurant manager to wine buyer, and has been lucky to be awarded many industry accolades – including Good Food Hats (across several venues) and 2 glasses in the Gourmet Traveller wine awards. Tony has been manager for some of Treasure Wine Estates cellar doors such as St Huberts. Having been in the region for over 10 years, he has affirmed himself as a *local* and is currently the Co-Chair of the regional Cellar Door Committee and has sat on the regional marketing committee for several years.
Tony has several qualifications, such as WSET, Court of Master Sommeliers and is on the path to get the AWAC. He has judged at the Royal Melbourne and Mornington Wine Shows and the James Halliday Chardonnay / Cabernet challenge.



Richard Martignetti

Richard has actively participated in various vintages with premium wineries in Australia and France, honing his craft, of which his hospitality and retail experience in the world of wine has been enhanced by the completion of a WSET Level 3 certificate



Jim Mullaney

Jim studied law (LLM) and worked in the legal profession before his fascination with wine ultimately led him to complete the WSET Diploma in Wines and become involved in the industry. Having previously worked at Melbourne's Atlas Vinifera wine bar for several years, he is now a wine educator with WSET as well as running wine tasting events for Premier Wine Tastings.
In 2025, Jim was awarded Dux of the Sommeliers Australia Education Scholarship.



Dean O'Callaghan

Deano Good Brew is a product of 10 years of bottle-conditioned craft brew training at his father's Buckley's Brewery in Healesville. He is a passionate environmental activist and epicurean from his beloved father's training in the kitchen and in life. Deano started brewing kombucha in 2007, when he discovered it whilst teaching English in Germany. His father bought a craft beer brewery shortly afterwards, but it took him 3 years to realise that maybe he should be brewing kombucha at the brewery as well, instead of just for himself. 20 years later he is the proud owner of the largest *living* craft brewing facility in Victoria. He runs Good Brew Co. The only commercial living kombucha brewery left in Victoria and he is a proud advocate of food as medicine.

Judges



Brendan Robnik

Brenden formed Wine Animal as a way to bring more people into wine, and to take away some of the gates you felt like you needed to open before you were allowed to enjoy wine. Through events, social media, YouTube and more he aims to help more people feel safe to explore and learn more about wine.
Judging wine is something that he wants to bring to the people, to help them look at things from a less technical and more ‘drinkability’ side.



Graham Scott

Graham is a founding member of the Eltham and District Winemakers Guild. He was the second President and has maintained his connection to the Guild, running winemaking courses and fulfilling steward activities at the Wine Show. While living in Gippsland he ran winemaking workshops in the Latrobe Valley and directed and judged the Latrobe Valley Wine Show for Amateur Winemakers.
He ran a successful vineyard at Moe South supplying grapes to regional wineries. As a member of the Gippsland Grapegrowers and Winemaker’s Association he was the director of the inaugural Gippsland Wine Show for professional winemakers in the region.
He has taught winemaking, with a special interest in Country winemaking focussing on meads. He once won the Eltham Show with a mead but is too embarrassed to talk about it!

Awards 2026

Major Awards

Bill Christophersen Trophy for Best Previous Shiraz Wine	Phil Kemm, Anthony Kemm, Robin Hick
Keith Traeger Trophy for Best Grape Winemaker	Richmoore Wines
Harry Gillham Trophy for Best Country Winemaker	David Hart
The Mead Cup	The Basin Backyard
Graham Scott Trophy for Eltham Guild Winemaker of the Year	David Hart
Jo Ilian Trophy	Harridge Family

Best in Class

Best Shiraz Current Vintage	Andrew Cavallin
Best Cabernets Previous Vintage	Kevin Murphy
Best Merlot Previous Vintage	Kevin Murphy
Best Pinot Noir Previous Vintage	Terry Norwood
Best Blended Reds Current Vintage	Phil Blight & Jenny Lokhorst
Best Blended Reds Previous Vintage	Andrew Cavallin
Best Other Variety Reds Current Vintage	Andrew Cavallin
Best Other Variety Reds Previous Vintage	Kevin Murphy
Best Rosé Any Vintage	Harridge Family
Best Chardonnay Current Vintage	Richmoore Wines
Best Chardonnay Previous Vintage	Harvest Collective Wines
Best Other Variety Whites Any Vintage	Richmoore Wines
Best Grape Wine Sparkling	Richard Webb
Best Grape Wine Fortified	David Hart
Best Berry Wine	David Hart
Best Stone Fruit Wine	Harridge Family
Best Herb | Grain | Flower | Vegetable Wine	Glen Fortune
Best Other Country Wine	David Hart
Best Country Wine Sparkling	Harridge Family
Best Liqueur	James Olver
Best Mead Any Style	Valknut Meadery
Best Kombucha Any Style	Michelle J Stewart

* In the case of a tie, the Chief Judge's decision is final

Jo Ilian Trophy

Year	Exhibitor	Class Description
2026	Harridge Family	Best Rosé Any Vintage
2025	Fantin O'Callaghan	Best Other Variety & Blended Whites, Any Vintage
2024	Richard Martignetti	Best Liqueur
2023	Richard Martignetti	Best Pinot Noir
2022	Steven Ney	Best Less Common Varieties Previous
2021	David Hart	Best Berry Wine
2020	Danny Cappellani	Best Previous Vintage Chardonnay
2019	Noel Legg	Best Stone Fruit Wine
2018	Geoff Neagle	Best Previous Vintage Cabernet Sauvignon
2017	Trevor Roberts	Best Mead Wine
2016	David Hart	Best Previous Vintage Pinot Noir
2015	Gary Campanella, Hamish Lucas	Best Country Wine
2014	Danny Cappellani	Best Current Vintage Dry Grape White wine
2013	Danny Cappellani	Best Previous Vintage Red Blend
2012	Gary Campanella, Jid Cosma	Best Previous Vintage Shiraz
2011	Neil Johannesen	Best Hybrid
2010	Mario & Jeanne Anders	Best Herb, Grain, Flower, Veg
2009	Peter Bele	Best Current Vintage Rose
2008	David Wood	Best Sparkling County Wine
2007	NHE Johannesen	Best Current Vintage Sauvignon Blanc
2006	David Hart	Best Berry or Currant Wine
2005	Vinko & Kathy Eterovic	Best Other Fruit Wine
2004	K. Furness, D. Markwell	Best Shiraz
2003	Harry Gilham	Best Mead
2002	Richard Skinner	Best Riesling
2001	Jacques Garnier	Best Raspberry
2000	Philip Hellard	Best Pinot Noir

Wine Show Statistics

		Gold	Silver	Bronze
Overall Totals	471	38	87	125

Wines	Class	Description	Entries	Medal Count		
				Gold	Silver	Bronze
Red Grape	Class 01	Shiraz Current	39	0	0	7
	Class 02	Shiraz Previous	70	3	10	18
	Class 03	Cabernets Current	4	0	1	2
	Class 04	Cabernets Previous	11	0	3	5
	Class 05	Merlot Current	4	0	1	1
	Class 06	Merlot Previous	8	1	3	2
	Class 07	Pinot Noir Current	4	1	1	2
	Class 08	Pinot Noir Previous	12	0	1	3
	Class 09	Blended Reds Current	13	1	1	3
	Class 10	Blended Reds Previous	27	1	5	9
	Class 11	Other Variety Reds Previous	32	2	9	8
	Class 12	Other Variety Reds Current	33	3	5	7
	Class 13	Rosé Any Vintage	40	3	5	6
White Grape	Class 21	Chardonnay Current	6	1	0	4
	Class 22	Chardonnay Previous	10	1	3	2
	Class 23	Other Variety Whites Any Vintage	31	4	5	14
	Class 24	Blended Whites Any Vintage	3	0	0	1
Red | White Grape	Class 31	Grape Wine Sparkling	7	1	1	2
	Class 32	Grape Wine Fortified	8	2	2	0
Country	Class 40	Berry Wine	12	1	1	2
	Class 41	Stone Fruit Wine	5	0	1	2
	Class 42	Herb / Grain / Flower / Veg Wine	6	0	3	0
	Class 43	Other Country Wine	10	0	5	2
	Class 45	Country Wine Sparkling	5	0	1	3
	Class 50	Liqueur	22	4	8	6
	Class 65	Mead Any Style	33	2	7	12
	Class 74	Cider Any Style	2	0	1	0
	Class 82	Kombucha Any Style	14	8	4	2

Medal Award Point Scale
Gold Medal = 18.5 points and over
Silver Medal = 17 to 18.4
Bronze Medal = 15.5 to 16.9

Class 01
Shiraz Current

Judge	Associate	Comment
Tony Layton	Christina Kaigg-Hoxley	All 2026 vintage wines and so good to see so many entries and breadth of Victorian shiraz styles. Medalled wines showed great potential in complexity, oak integration and winemaking. We felt that the reduction whilst every present in shiraz winemaking separated the class and the better examples handled this and showed reduction as a technique rather than a overriding feature. Lots of darker fruits and the best examples showed elevated pallets with light and dark. Some attention back the vineyard and picking decisions may result in some more balanced fruit expression and use of oak in the winery may also result in some more subtle styles.

#	Exhibitor	Label	Vintage	Score	Medal	Comment
1	Stelios Karagiannis	Sherman	2026	0		Dark, brooding, black fruits. lacking fruit. faulty? mouse?
2	Lachlan Fysh	Shiraz	2026	12		Subdued fruit, p- good structure little bitter on finish? mousey?
3	Pete Lowndes	Shiraz	2026	13		Burnt rubber, reduction. some spice, campari? Fruit a bit simple and lacking intensity?
4	Nick Pane	Shiraz	2026	12		Plum and dark fruit, damson - simple fruit on p, no real shape ie tannin vs fruit complexity
5	Marc Venturini	Shiraz A	2026	12		Lighter red fruits, strawberry and smoke - lighter red fruit on p, nice frame but again lacking varietal oomph! Brett?
6	Paul Alliston	Shiraz IV Cool Climate	2026	0		VA? Esters?
7	Rino Ballerini	Shiraz	2026	0		Cherry lifted fruit, some dark fruits. very easy drinking/ approachable just lacking some shape. ie tannin/oak/fruit intensity Unbalanced? Brett?
8	Harridge Family	Shiraz Blend	2026	12		Crushed cranberry fruit, cedar oak? some ferrous notes. Sweet fruit on p, little burnt note on back pallet
9	Eugene Sibelle	Shiraz (More Skin for longer - Full body)	2026	12		Plum and spices soft and plush on nose. some herbal/ medicinal notes. Lacking some fruit concentration.
10	Fantin Partnership	Shiraz	2026	14		Dark fruit, pastels.
11	Grace Sarta	Shiraz with French Oak	2026	0		Faulty? Esters and VA?
12	Gavin Pennell	Shiraz	2026	13		Cranberry crushed red fruits perfume. some dried/ stewed fruit as well as fresh plum fruit. sweet and savoury.
13	Harridge Family	Heathcote Shiraz	2026	14		Plum, damson. dark, brooding. Good fruit but masked somewhat by dry tannin and heavy handed use of oak.

14	Roy Agosta	Shiraz A	2026	0		Inky, plum damson fruit. fruit out of whack and dry. savoury. brett?
15	Anthony Rechichi, Anthony Catania, Domenico Grande, Joseph Rechichi	Shiraz Bin 1	2026	15.5	Bronze	Lighter framed, cranberries fruit, slight subdued, lavender and red florals. Nice tannin profile and some lift but the wine lacks some intensity and length. shame as nose was very promising.
16	Paul Alliston	Shiraz RP	2026	12		Red fruits and spice - grenache? lifted lolli red frogs? lovely and light - Varietal??
17	Jesse Fergie	Shiraz B	2026	14		Fruit compote, black and red fruits, some vanilla notes good floral notes and lifted. plush and soft fruit. lacking some dimension and shape?/ tannin profile needs work?
18	Libby Hatzimichalis	Shiraz cool climate	2026	14		Mossy? vegetal notes/darker fruit spectrum. dark and brooding mouthfeel. dry with good shape and length. tannin bit chewey - needs some fruit sweetness to balance?
19	Phil Blight and Jenny Lokhorst	Shiraz Bin 2	2026	15.5	Bronze	Smoked meats ham hock, red fruits pretty. very approachable/ drinkable style. well put together
20	Jesse Fergie	Shiraz A	2026	15.5	Bronze	Black and brooding - graphite/ slate minerality complex nose came down on this from 16.5 on nose as p just lacking some intensity. little more fruit weight and ripeness needed?
21	Craig Algie	Shiraz	2026	12		Sappy oak resin? fruit masked dry dry dry
22	Lachlan Fysh	Shiraz (Early Bottled)	2026	12		Vimto, artificial blackcurrent va?
23	Joe Agosta	Shiraz A	2026	12		Smoke burnt rubber leather, prune and plum juice P - needs more fruit.
24	Georgia and Lachlan Ross	Shiraz B	2026	12		Xmas cake spice some reductive notes. Fruit intensity lacking.
25	Phil Blight and Jenny Lokhorst	Shiraz Bin 1	2026	14		Dark, stewed fruit, prune, some dried fruit high acid, good length and richness. lacking some power? freshness
26	Andrew Cavallin	Shiraz	2026	16.5	Bronze	Charcoal, flint, damson plum, plush fruit and roundness, lovely slurpy style. no tannin.
27	Anthony Rechichi, Anthony Catania, Domenico Grande, Joseph Rechichi	Shiraz Bin 2	2026	12		Dark, stewed fruit, prune, some dried fruit. dry and slight mousey finish - building
28	Georgia and Lachlan Ross	Shiraz A	2026	12		Dark, violets, oak, some lactone, plum, burnt sugar caramelised sugar. simple fruit. came down from nose.
29	Carri /Franzese	Shiraz	2026	15.5	Bronze	Red and blue fruits, lighter framed wine great mouthfeel and texture , subtle dark fruit and spice. good length.
30	Geoff Stephens	Shiraz	2026	12		Nose subdued. Fruit stripped?
31	Phil Kemm, Anthony Kemm, Robin Hick	Shiraz	2026	13		Plum, ripe and stewed fruits. some graphite. heavy tannin profile and extraction. dry and lacking balance fruit weight. Bit heavy handed.
32	Kevin Murphy	Shiraz	2026	13		Deep and brooding, violets and lifted spice. baking spice oak dominant? Nice fruit weight but again a little heavy on use of oak and dominates p came down from nose at 15

33	Andrew Tetzlaff	Shiraz	2026	0		Faulty? va mousey notes
34	Joe Agosta	Shiraz B	2026	12		Crimson, bright fruit, minerality lifted on p, lovely fruit and oak integration. slightly short?
35	Jessica Lye	Shiraz	2026	0		Inky, vimto blackberry leaf, some crushed/ stewed fruit. aldehide/ varnish?
36	Paul Alliston	Shiraz HC	2026	15.5	Bronze	Black forest gateaux, green peppercorn, black fruits. ice fruit if not just a little short
37	Harridge Family	Mernda Shiraz	2026	15	Bronze	Lighter framed, red fruits, graphite, cherry damson fruit. Happy bronze!
38	Andrew Milner	Shiraz A	2026	15		Dark choc, plum vanilla, baking spice good weight and mouthfeel
39	Andrew Milner	Shiraz B	2026	13		Dark choc, plum vanilla, baking spice fruit a bit simple and dry

Class 02
Shiraz Previous

Judge	Associate	Comment
Jess DiGiorgio Brendan Robnik	Hanna Johansson Carlin Jackson	A diverse range of quality levels and styles with wines from the 2025 vintage standing out for density, concentration and primary fruit expression. The best wines showed judicious use of oak yet retained a sense of fruit purity. Those top scoring wines showed harmony between fruit, acid, tannin and alcohol providing length and presence on the palate. Lower scoring wines had evidence of spoilage characteristics, oxidation and increased levels of volatile acidity.

#	Exhibitor	Label	Vintage	Score	Medal	Comment
1	Stelios Karagiannis	Where's Lexi Gone	2024	12		Oxidised aromatics, microbial, chemical, acetaldehyde. This wine has evidence of spoilage.
2	Lee Picasso & Hamish McInnes	100% Shiraz	2025	15		Medium ruby hue. Lifted aromatics, black currant, bramble, grape jelly, fig paste, some spice. A somewhat spiritous, port-like character on the palate, finishing a little hot.
3	Fratelli in Vino	Shiraz (Grapes ex Glenhope Baynton VIC)	2024	15.5	Bronze	Deep ruby with a garnet rim. Slightly suppressed aromatics, dark fruited, slightly cooked fruit profile: fig jam, grape jelly, blackberry compote. Acid is tight and focussed on the palate, a little sweet / sour with a slight bitterness. Lacks generosity on the palate.
4	Anthony Rechichi, Anthony Catania, Domenico Grande, Joseph Rechichi	Shiraz	2025	18.5	Gold	Deep ruby hue. Lifted defined primary fruit aromatics, blood plum, raspberry liquorice, graphite and earth. On the palate the wine has some plushness and silkiness of tannins. Vibrant and pure dark fruit with a nice roasted spice profile. Persistence of length. Lively acidity frames the wine and gives it freshness.
5	Stelios Karagiannis	Billy's Paddock	2024	12		Oxidised aromatics, microbial, chemical, acetaldehyde. This wine has some evidence of spoilage.
6	Mike Wilson	Shiraz Bin 2	2022	15		Medium garnet hue. Lifted aromatics, bramble, black berry, blackcurrant, cassis, aniseed, liquorice. Some dark, dense fruit on the palate although, feels a little ripe / cooked / porty with a spiritous / hot edge to the finish of the wine.
7	GEOFF STEPHENS	Shiraz	2025	15		Medium ruby with a purple rim. Lifted, squishy blue fruited aromatics, blueberry, blackberry compote, herbal edge. Slighltly savoury, drying tannin profile which finishes a little bitter and rough.
8	Mike Wilson	Shiraz Bin 4FR	2021	16	Bronze	Deep ruby hue. Plummy aromatics, poached plum, vanilla, star anise, cinnamon, leather, earth. Some intensity and plushness on the palate with some fruit sweetness and charred, sweet baking spices ?oak alternatives used.
9	Mira Petkovic	Shiraz	2025	15.5	Bronze	Deep ruby with a purple hue. Vibrant and lifted pleasant primary fruit aromatics. Blood plum, blue raspberry, blue berry. A soft and silky, plush mouthfeel. Round and ripe. Slurpy durpy mouthfeel.

10	Stelios Karagiannis	Billy's Paddock	2023	14		Bruised plum aromatics, a savoury steely edge to the wine. A slight bitter, green chemical aroma to the wine. Lacking freshness and primary fruit expression. Acid is sharp and pokey - some issue with VA.
11	Fantin Partnership	Shiraz C	2024	15		Suppressed aromatics, ?TCA, musty, cardboard aromatics. A little flat and one dimensional on the palate. Slightly stripped profile.
12	Wilhelmina Estate	Shiraz	2018	15.5	Bronze	Deep ruby with a garnet rim. Savoury, steely aromatics, some red fruit persists. Dried apricot fruit profile. Lacks generosity, plushness and fruit purity on the palate.
13	Nick Pane	Shiraz	2025	16.5	Bronze	Deep ruby hue. Lifted bright aromatics, blood plum, red cherry, blackforest, cocoa. Some nice plushness and intensity of fruit on the palate. Vibrant and crunchy. Very primary fruit driven with some spice interplay. Some good length and persistence on the palate.
14	Marc Venturini	Shiraz A	2025	15		Deep ruby hue. Overt oak on the nose, smoke, char, baking spice, dominates the fruit. Palate lacks concentration, density and flavour intensity. Finishes a little short.
15	Fantin Partnership	Shiraz A	2025	15		Deep ruby in colour. Lifted, high toned aromatics with a slight balsamic edge. Some extract and chew on the palate, ?oak alternatives and a little RS / sweetness, interrupts natural flow on the palate and finishes a little cloying.
16	Fantin Partnership	Shiraz A	2024	14		Deep ruby in colour. Earthy, savoury, animal aromatics, barnyard, Brett-like character, olive tapenade. The palate was promising but unfortunately was a little clipped and metallic. This wine shows some evidence of spoilage yeats / Brettanomyces.
17	Stelios Karagiannis	Piggy	2025	12		Oxidised aromatics, aldehyde, chemical edge. This wine has spoilage characteristics.
18	Stelios Karagiannis	Paddy	2025	12		Oxidised aromatics, aldehyde, chemical edge. This wine has spoilage characteristics
19	Wilhelmina Estate	Shiraz	2017	14		Garnet hue with a bricking rim. Obvious tertiary development on the nose. Some dried cherry, rosehip, red apple skin aromatics with a slightly cool / herbal / underripe edge. Wine is developed on the palate and lacks fruit expression.
20	One Gum Tree	Shiraz B	2025	16	Bronze	Vibrant aromatics, black currant, blood plum, chinchona bark. On the palate the wine is quite drying with some evidence of oak ?alternatives. Tannins are blocky and drying. Wine lacks length and finesse.
21	Fratelli in Vino	Shiraz (Grapes ex Glenhope Baynton VIC)	2025	15		A little savoury, reductive, herbacous and weedy. Lacks generosity of fruit profile. Reduction is clipping fruit here and adding s steely, hardness to the wine. Would benefit from some copper to clean and open up the fruit profile.
22	Paul Alliston	Shiraz RP	2025	17	Silver	Deep ruby in colour. Earthy. ferrous, blood plum aromatics, ?slightly gamey. Some good concentration and intensity on the palate with framing tannins giving length. A little course on the finish.
23	Andrew Milner	Shiraz	2025	18	Silver	Deep ruby in colour. Some bright primary fruit characters, blueberry, blackberry, blood plum. On the palate this wine has some nice ripe, plum fruit characters. Primary fruit freshness is maintained.

24	Lachlan Fysh	Shiraz	2025	14		Dull, depressed, flat and oxidised aromatic profile. High toned and sharp on the palate ?some VA issues
25	Martignetti	Shiraz	2025	15		Deep ruby with a garnet rim. Ripe, open weaved fruit profile which is slightly stewed. Some dark fruited intensity on the palate and a silkyness of tannin. Not overly persistent on the palate.
26	Wilhelmina Estate	Shiraz	2024	15		Deep ruby hue. Suppressed aromatics. Ripe, rum and raisin fruit profile. Slightly cloying on the finish. Lacks purity and freshness.
27	Paul Alliston	Shiraz Rusty	2025	15		Suppressed aromatics, open-weaved, slightly bruised fruit profile. Squishy and slippery ?pH. Lacks presence and persistence.
28	Phil Kemm, Anthony Kemm, Robin Hick	Shiraz	2022	15		Lifted and spicy, liquorice, black cats, aniseed, black currant, vanilla cola, sarsparilla. Showing some development but still evidence of primary fruit. Dark fruited on the palate. Slippery tannin profile. Lacks a little persistence and drive.
29	David Hart	Shiraz	2023	15.5	Bronze	Lifted and herbal fruit profile, almost carbonic in its presentation. Blueberry, compote, blackberry, herbal edge, light and bright and primary fruited on the palate. Fresh and crunchy. A simple, ?cooler vintage example showing
30	Rivoli Bay Wines	Shiraz B	2025	16	Bronze	Deep ruby with a purple hue. Lifted and primary fruited, black cherry, blood plum, cherry pip. Some nice fresh and framing tannin. Purity of fruit on show here. Minimal oak. Some oak may help add richness and complexity to the wine.
31	Fantin Partnership	Shiraz D	2024	15		Savoury, gamey aromatics: barnyard, iodine, forest floor, earth, tar. Lacks primary fruit expression. Has some Brett-like character. The palate is clipped and slightly metallic.
32	Fantin Partnership	Shiraz B	2022	17	Silver	Lifted and herbaceous with a stalky, stemmy, sappy aromatic profile, aniseed, Black cats, black currant, sarsparilla. ?use of whole bunch evident. Some plushness and "pop" on the palate. Lively acid keeps this wine fresh and focussed. Spicy and intriguing.
33	One Gum Tree	Shiraz A	2024	15		Suppressed aromatics, steely and reductive. Fruit is hidden. Savoury and restrained on the palate. Lacks generosity and plushness. A little copper trial may help unlock and open fruit profile.
34	Roy Agosta	Shiraz B	2025	15.5	Bronze	Reductive aromatics, smoke, char, bacon fat, graphite. Fruit is hidden by aromatics. Good intensity and concentration on the palate. Ripeness of tannin. A promising wine but ?reduction is overt.
35	Huntsmen	Shiraz A	2025	15		Lifted black currant, raisin, plum pudding fruit profile. Some nice concentration and density on the palate with ripe, plush tannins and a chalky finish.
36	Kevin Murphy	Shiraz	2025	17.5	Silver	Nice colour, blue fruited nose, some floral and spice as well. Palate is fresh and vibrant, spicey and with some sweet blue fruit behind. Good tannin structure and finish also.
37	Tarabilli Wines	Shiraz	2024	12		Hints of VA mask the fruit and savoury structure behind. Palate carries this with overly high acid talking away from the rest.
38	Achilleos Ranisavljev Iannantuono Achilleos	Shiraz A	2023	14		Slightly faded colour but expected for 3 year old wine, some sort of floral dried pot purrie notes. Sweetness as well. Palate is sweet and misses some tannin structure to drive the wine. Thin and slippery finish.

39	Phil Kemm, Anthony Kemm, Robin Hick	Shiraz	2016	16	Bronze	Still carrying some good colour with 10 years of age. Savoury edge on the nose, but fruit is still there, impressive structure for an aged wine, tannins feel slightly unresolved still which leads me to think the wine young was very tannic. Fruit balance is good.
40	Andrew Cavallin	Shiraz	2025	15.5	Bronze	Nice deep and bright colour. Some reductive curry leaf/match stick on the nose. Masks the fruit which is there but really muted. Palate is highly tannic and brash, again the fruit is just covered by this, some more finesse with the tannin structure would help a lot.
41	Fantin Partnership	Shiraz B	2024	17.5	Silver	Good colour with some slight fading. Blue fruits and spice with a slightly herbal edge. Palate has sweet fruit and then lashings of savoury spice, good oak use and finish is strong.
42	Harvest Collective Wines	Shiraz Mt. Bellarine	2025	17	Silver	Slightly spritzy feel on the palate, colour is red into purple with good clarity. Palate feels sharp and misses some tannin weight for added structure.
43	Paul Alliston	Shiraz Elle	2025	12		Hints of VA on the nose, fruit hidden behind. Savoury spice comes through on palate, acid bites and cuts through the sweetness.
44	Phil Kemm, Anthony Kemm, Robin Hick	Shiraz	2025	19.5	Gold	Colour and density very good. Nose hits some floral characters which work in tandem with the fruit. High freshness and lift. Palate is great with incredible harmony and texture. A wine that would please any who drink it. Very clean wine and great fruit as it opens up.
45	Paul Alliston	Shiraz Triple Oak	2023	15.5	Bronze	Rich and vibrant colour still, holding well for some age. Nose is blue fruited and floral. Palate has savoury and stalky notes, fruit is hidden behind. Tannins are sandy and work well with the acid.
46	Rivoli Bay Wines	Shiraz A	2025	15		Beautiful deep purple colouring, clear and bright. Blue fruit and sweet oak nose, spice hides behind well. Palate has good structure if anything the tannins are a bit blocky.
47	Mike Wilson	Uni-Crew Shiraz Barrel Sample	2025	18	Silver	Lovely colour and depth of colour. Lifted blue fruits and spice on the nose. Great structure on the palate and a perfect finish length, very impressive.
48	Wilhelmina Estate	Shiraz	2025	13		VA on the nose mutes all fruit
49	Phil Kemm, Anthony Kemm, Robin Hick	Shiraz	2012	18	Silver	Colour as expected for a 14 year old wine, slightly bricking around the edges. Stewed fruit on the nose with some umami and spice there. Palate is savoury and still showing fruit. Very well structured and increidble to see at such age. Bravo.
50	Jesse Fergie	Shiraz	2025	15		Rich and ripe fruit, warm feeling. Generous palate and nose, high oak use on show but the fruit is there to back it. Soapy on the nose and the palate.
51	Joe Agosta	Shiraz C	2025	15.5	Bronze	Clear and slightly lighter in colour, closed nose showing red fruits and spice. Palate is slightly watery and the tannins dominate any fruit that is there. Wholebunch tannin and stalk tannin overpower.
52	Val Henry	Shiraz A	2025	18	Silver	Colour is nice and clear, nose floral and blue fruited, medium bodied shiraz. Palate has a nice crunch and bite to it with sweet fruits riding through the back. finish is good also. The peppery spice is very welcomed and very medium bodied shiraz like.

53	Anthony Rechichi, Anthony Catania, Domenico Grande, Joseph Rechichi	Shiraz AO	2024	16	Bronze	Warm nose, deep blue and black fruits, savoury edge. Palate has grippy tannins and some nice acid drive, there is a freshness and drive in this wine that is very well received.
54	Harvest Collective Wines	Shiraz Home Block	2025	16	Bronze	Spicy nose, fruit hidden behind. Colour is good and clear. Palate is fresh and lifted, there is a sense of maritime flesh and fruit in this. Tannins feel sandy and well resolved.
55	Stelios Karagiannis	Where's Lexi Gone	2023	17	Silver	Colour is clear and fresh. Nose is slightly muted and could use some air. Palate is slightly tart and sour. The herbal edge and savoury bite take away from the plush fruits underneath. But there is lovely olive and oak use, held together well and typical of the variety.
56	Fantin Partnership	Shiraz F	2025	14		Slight lavender soap bar tone on the nose. Tart and sour on the palate take away any fruit and savoury characters that may be there.
57	Joe Dimasi	Shiraz	2025	13		That hit of VA detracts from the fruit, sour and tart, finish is short and sharp as well.
58	Mike Wilson	Shiraz Bin 1	2023	16.5	Bronze	Nice colour still for a 3yo wine, nose os fruit and spice, blue into black fruits. High tannin palate, drying oak and some sweetness trying to push through. Less oak and some more fruits would balance this wine beautifully.
59	Achilleos Ranisavljev Iannantuono Achilleos	Shiraz A	2025	14		Very nice colour and brightness. Nose is shy but shows promise. Palate is drying and savoury, a lot of whole bunch here. Acid is low and the fruit gets lost behind the tannin and oak.
60	Eugene Sibelle	Shiraz (Light Style)	2025	15		Great colour, nose is closed and floral dominant. Theres a sweetness and jubey fruit character that stays throughout the palate. Acid and tannins working well together.
61	Mepunga Wines	Shiraz	2024	14		Sour blue fruits, savoury spice on the nose. Palate is taut and sour as well, stalky tannins come through to help but misses the fruit weight and acid balance
62	Daniel Congiu	Shiraz	2024	14		Deep colour with a touch of bricking on the edge, nose is shy and closed and that follows to the palate, feels that the fruit is there but is really hidden behind the other aspects of the wine.
63	DaMcDiPa Wine Cooperative	Shiraz	2025	16.5	Bronze	Nice palate weight and feel, fresh fruits and vibrant acidity. tannins silky and well integrated. Nose is quiet and unassuming but inviting. Good texture and balance as well.
64	Huntsmen	Shiraz B	2025	16.5	Bronze	Warm nose and ripe fruits. Palate is tightly wound and the tannins really help unfurl whats in there. Blue fruits, very ripe and almost sweet help drive the finish. Acid is there but could help drive a longer finish.
65	Fantin Partnership	Shiraz B	2025	18.5	Gold	Great palate weight and freshness, possibly the freshest wine in class. Great crunchy fruits and savoury edges, lovely. Energetic palate. Racy and crunchy, a truly crowd pleasing wine, ready to pop and pour with friends.
66	Grace Sarta	Shiraz with American Oak	2025	12		VA, tart and sour, blocky tannins. Wine needs some work to find the balance between all these elements to mellow it out.

67	Phil Kemm, Anthony Kemm, Robin Hick	Shiraz	2024	15	Nice floral nose, sweet red into blue fruits. Palate sort of falls away after such a promising start, some tannin and acid structure would help round out the mouthfeel and length.
68	Phil Blight and Jenny Lokhorst	Shiraz	2023	14	Bricking colour, nose slightly stewed with some spice. Palate is bold and grippy, oak tannin very high. Length is there if not for the overpowering tannins.
69	Cat & Frank Carri	Shiraz	2025	14	Nice and sweet palate, soft and delicate. Shy nose with some florals and spice. Texture is good on the palate and colour nice and vibrant.
70	Paul Alliston	Shiraz Triple Oak 2	2025	12	VA, sour and tart. The use of fruit and tannin here would take away from this and I think a focus on fruit use would really improve this wine.

Class 03
Cabernets Current

Judge	Associate	Comment
Zenon Kolacz	Paul Finn	Small class showing some potential. Generally well made except for one wine which needs some work.

#	Exhibitor	Label	Vintage	Score	Medal	Comment
1	Harridge Family	Cabernet Sauvignon	2026	16.5	Bronze	Dark ruby, lovely colour. Initial nose of blueberry fruit and soft cedat oak. Palate quite tannic withe balanced acid, but not as longue as expectedly. Only medium length at this stage. Would like to see again in a year.
2	Andrew Cavallin	Cabernet Sav	2026	17.5	Silver	Medium to dark ruby. Red berry fruit on nose with soft oak nuances. Nice acid/tannin profiles with good length of palate. Well made wine.
3	David Bunney	Cabernet Sauvignon	2026	15.5	Bronze	Ruby colour. Apart from a hint of oak, not really getting any fruit on nose.soft tannins and nice acidity. Medium length. Drinkable wine now. Relatively simple. Short term cellaring Potential up 3-5 years.
4	Rino Ballerini	Cabernet	2026	14		Bright ruby colour. Nose displays aldehydes green capsicum/herbal characters. Possibly oxidised. Definite residual sugar which could mean incomplete fermentation or infection. Chech pH , Free SO2.

Class 04
Cabernets Previous

Judge	Associate	Comment
Zenon Kolacz	Paul Finn	Overall not a bad representation, apart from a couple with obvious faults.main issue s were too much oak/tannins versus fruit in one year old wines. Winemakers should perhaps consider using some glycerine or gum Arabic or polysaccharides to improve mouth feel.

#	Exhibitor	Label	Vintage	Score	Medal	Comment
1	David Bunney	Cabernet Sauvignon	2025	15		Nice ruby colour, bright.Red cherry nose very faint. Acid dominating tannin on palate.Medium length. Relatively simple wine. Enjoy now or up to 2-3 years
2	Rino Ballerini	Cabernet	2024	17	Silver	Dark ruby colour with some nice black current or blackberry fruit. Medium to long finish. Good acid/tannin balance. Cassis fruit on palate as well. Nice wine
3	Harridge Family	Cabernet 1	2024	12		Dark ruby. Excessive green capsicum character on the nose detracts from any fruit. Follows through onto the palate. Touch of mousiness indicating Brett infection
4	Harridge Family	Cabernet #1	2025	17.5	Silver	Deep, dark ruby colour.dusty oak nuances followed by dark/black plum nose. Palate is only medium length and dominated by tannins. Not as much fruit on palate as on nose. Needs more time for tannins to settle.
5	Achilleos Ranisavljev Iannantuono Achilleos	Cabernet A	2024	16.5	Bronze	Dull ruby colour. Slight leafy green, capsicum, asparagus notes but not offensive or overpowering. Some nice berry fruit. C palate is rich with hints of chocolate. Soft , dry and dusty tannins. Medium length
6	Andrew Cavallin	Cabernet Sav	2025	16	Bronze	Bright mid ruby colour. Little bit of dusty oak on nose. Very. Subtle fruit but not distinct.. quite well. Balanced tannin and acid. Medium length.
7	Paul Alliston	Cabernet HC	2025	15		Clean , dark ruby colour. Nose is lacking any definition but as such, no obvious faults.just not exciting or interesting on the nose. Palate very short. All up front. Sharp acidity suggesting possibly hasn't completed MLF
8	Marc Venturini	Cab Sav	2025	16.5	Bronze	Nice ruby colour. Charred oak on the nose dominates. Dark chocolate hiding trying to get out.almost moccasin like palate. Not much fruit though. Kind of unbalanced in that regard. Will need time but danger is that fruit ifit's there will diminish further as oak dominates.
9	Kevin Murphy	Cabernet Sauvignon	2022	18	Silver	Nice ruby colour. Perhaps a little dull. Green leaf / herbal characters on nose giving way to plum. With swirling. Tannin. Dominating acid by a touch, but OK As such.finish is somewhat short. Given its age I would have expected some softening of the tannins. Drinking quite nicely .soft acid.

10	Huntsmen	Cabernet Sauvignon	2025	16.5	Bronze	Great colour for a one year old wine still showing hint of purple.nose is clean but nothing showing in terms of fruit or oak.wine is possibly closed at the moment for dome reason. Palate shows some mint, with drying tannins and red current fruit.this wine is a conundrum with more on the palate than on the nose.should keep well and open up with careful cellaring.
11	Menace Wines	Cabernet Sauvignon	2025	16	Bronze	Ruby colour.alittle bit dull.maybe do a polishing filter. Soft oak.some fruit but not defined. Toasty oak on palate . Lots of tannin but acid is good. Nice palate.should mature-well with age.

Class 05
Merlot Current

Judge	Associate	Comment
Brendan Robnik	Carlin Jackson	Class Comment: Overall a great representation of Merlot with good colour and clarity. The fruit weight within the wines was good and can improve moving forward. Attention to oak use and sweetness of fruit will help round out the wines. Positive future lies ahead.

#	Exhibitor	Label	Vintage	Score	Medal	Comment
1	Glen Fortune	Cool climate Merlot	2026	14		Very light in colour, nose dominated by stalk and whole bunch characters, soft and delicate palate, fruit is masked by the stalky tones. Well built and the components are there, needs more fruit weight.
2	Full Moon	Merlot	2026	15		Beautiful colour, clear and vibrant. Shy nose, blue fruits, touch of sweetness, acid is good and tannins are present. Perhaps a touch more extraction of fruit to give some more density but overall a quality wine.
3	Landari Estate Wines	Merlot	2026	17	Silver	Clear and vibrant colour, red and sweet blue fruit on the nose. Some savoury spice and sweetness on the palate, touch of residual sugar. Acid is low and tannin low also, but there is great foundations to build on.
4	Pat Nicolaci	Merlot	2026	15.5	Bronze	Lighter in colour, hint of VA on the nose which masks the fruit and savoury profile underneath. High tannin and that takes away from the fruit and other components. Focus less on oak use and more on the balance between the fruit and oak.

Class 06
Merlot Previous

Judge	Associate	Comment
Jim Mullany	Richard Martignetti	There were some exciting wines in the Previous Vintage Merlot line up. It's a reminder that it would be great to see more Merlot made as a single-varietal at the premium end of the Australian market. The best examples showcased Merlot's plummy red fruit and powdery tannins with refinement. They also had a sense of place with a range of cooler and warmer climate expressions on display.

#	Exhibitor	Label	Vintage	Score	Medal	Comment
1	Pino Virga	Merlot	2025	17	Silver	Attractive perfumed nose with red plum, red liquorice, black berry and baking spice. There's great freshness and energy on the palate with fine grained tannins. The fruit is sufficiently ripe if slightly tart.
2	Lee Picasso & Hamish McInnes	100% Merlot	2023	16	Bronze	Brooding nose with black plum, fig, camphor, coconut husk and vanilla. Powerful black fruit on the palate with grippy tannins, which are slightly rustic. This wine may have benefited from a gentler level of extraction. The oak stands out a little as well. Persistent finish.
3	Kevin Murphy	Merlot	2023	17	Silver	Dusty red plum, Campari and baking spice. The plummy fruit on the palate is sappy while the tannins are chalky and slightly drying. Paired with food, this wine would come into its own. Refreshing acidity. An appealing cooler climate expression of Merlot.
4	Kevin Murphy	Merlot	2025	18.5	Gold	Deep ruby. Dark fruited with ripe black plum, blackberry, liquorice, clove and a touch of leather. The intense black fruit marries well with the velvety tannins. The high alcohol is well-integrated. An attractive umami note appears on the palate. This is a powerful and well-balanced expression of Merlot. Well done.
5	Terry Norwood	Merlot	2023	15		A slightly confected nose with raspberry, red plum and violet. There's a distracting sulphuric character as well. On the palate, the tannins are fine, powdery and well-integrated. The red fruit, however, appears somewhat stripped of its character. I suspect this is due to over sulphuring.
6	Rino Ballerini	Merlot	2025	16	Bronze	Red plum, rose and an attractive saline character on the nose. On the palate, the fruit is riper than the nose suggests with plum, soy and cherry kirsch flavours. The intense fruit falls a little flat on the finish due to the subdued levels of acidity. It's a well-made wine, which would benefit from higher levels of acidity.
7	Rino Ballerini	Merlot	2024	15		This wine has a green, geranium-stem like character, which detracts (slightly underripe fruit?). On the palate, underneath that, there is a fine powdery structure that gives the wine a sense of finesse.

8	Kevin Murphy	Merlot	2022	17	Silver	On the nose, there's powerful yet poised red plum, fig, blackberry, eucalypt and new leather. The palate is lush with ripe black plum, baking spice, a glycerol mouth feel and well-rounded tannins. The heat from the alcohol is noticeable and a slight distraction, but mostly absorbed by the ripe fruit. There is a hint of raisined fruit on the finish. The wine may have benefitted from a slightly earlier harvest.

Class 07
Pinot Noir Current

Judge	Associate	Comment
Jim Mullany	Richard Martignetti	The Current Vintage Pinot Noir bracket was a relatively small affair this year with four wines represented in the 2026 vintage. There was some wonderful typicity and tannins management on display here showcasing the refinement and perfume of Pinot Noir. A couple of points for improvement included management of sulphur levels, on the one hand, while being weary of oxidation on the other. We hope to see more Pinots in the bracket next year!

#	Exhibitor	Label	Vintage	Score	Medal	Comment
1	Terry Norwood	Pinot Noir	2026	18.5	Gold	Attractive and fragrant nose with red cherry, alpine strawberry, rose and subtle spice. The red-fruited palate is pure and lively with fine tannins that are dense and polished. Mouthwatering acidity and lingering, sappy finish. Excellent example of Gippsland Pinot Noir. Well done.
2	Rino Ballerini	Pinot Noir	2026	15.5	Bronze	Brooding nose with raspberry, prune, violet and an earthy quality. The prune note suggests that the wine is slightly advanced or that some of the fruit had started to raisin when it was picked. On the palate, there's raspberry, rose and again the prune character, which subdues and distracts. The underlying tannin structure is robust yet well integrated.
3	Jesse Fergie	Pinot Noir	2026	17	Silver	Relatively deep ruby colour. Intense cranberry, red cherry, blood orange and redcurrant jelly together iron fillings. Intense palate-staining fruit on the palate that fans out on the finish. A powerful expression of Pinot Noir with chalky tannins. Within that style, it has balance.
4	Paul Alliston	Pinot MP	2026	16	Bronze	Red cherry, strawberries and cream and a floral lift on the nose. There is also a sulphuric component, which gets in the way. The red fruit is sappy on the palate if a little stripped by the excessive sulphur. Consider moderating level used in the future. Fine grippy tannins and peacocks tail finish. You can see the potential here.

Class 08
Pinot Noir Previous

Judge	Associate	Comment
Jess DiGiorgio	Hanna Johansson	A diverse bracket of Pinot Noir. Acknowledging that Pinot Noir is a very fickle and difficult wine to both grow and make, this was reflected in the range of wines on show. Best examples showed typicity and varietal characteristics. There was also some well made wines that lacked varietal expression. Some wines were dominated by oak which overwhelmed the fruit.

#	Exhibitor	Label	Vintage	Score	Medal	Comment
1	Mepunga Wines	Pinot Noir	2025	0		Wine is missing - not judged.
2	Paul Alliston	Pinot 5	2025	15		Deep in colour. Slightly balsamic aromatics profile. Dark fruited, black olive, blood plum, bramble - lacks Pinosity, aromatics are not particularly varietal. Feels a little like a dry red, grippy tannins. Dense dark fruit profile. Some oak extract and char on the palate.
3	Mernda Heights	Pinot Noir	2025	15		Medium garnet hue. Lifted, herbaceous aromatics, menthol, eucalypt, red cherry, cranberry, crunchy red fruit profile. Light bodied, some silky tannins, a fairly delicate expression of Pinot Noir. A lovely clean and pure, primary fruit driven example however, the fruit profile seems a little green / underripe with some influence of Eucalypt giving a herbaceous and stalky feel to the wine.
4	Terry Norwood	Pinot Noir	2023	16	Bronze	Medium garnet in colour. Subdued, savoury, musty, mushroom, forest floor aromatics, peat, tobacco. Lacks purity of primary fruit. Herbal and bitter on the palate with some earthy, medicinal, savoury aromas. Some interplay of whole bunch giving savoury spice and complexity.
5	Martignetti	Pinot Noir	2025	15.5	Bronze	Medium ruby hue. Subdued aromatics. Red cherry, cranberry, raspberry, fruit strap, just ripe fruit profile. Some purity of fruit expression. Very primary fruited, lacking obvious oak. A little simple but fault-free.
6	Carri /Franzese	Pinot Noir	2024	15		Medium garnet with bricking on the rim. A savoury, smokey, oak dominant aromatic profile. Bacon fat, cedar, cinnamon. Oak is over dominant on the palate leading to a drying, astringent mouthfeel from oak tannin. Would be nice to see a bit more fruit on show here.
7	Terry Norwood	Pinot Noir	2021	17	Silver	Medium garnet with bricking of the rim. Red fruited, red cherry, plum, red currant - some Pinosity here. Savoury spice interplay. Showing some age with tertiary characters coming into play: forest floor, mushroom, cedar, spice.
8	Harvest Collective Wines	Pinot Home Block	2025	15.5	Bronze	Medium garnet hue. Some lifted aromatics with a slightly herbaceous, berry menthol edge. Some dark red and black fruit on the palate, oak use giving complexity and a cedar and spice. Oak tannin is quite drying. A cooler climate expression with some slightly underripe characters.

9	Martignetti	Pinot Noir	2023	15	Garnet hue with some bricking of the rim. Savoury, earthy, forest floor, charred bacon fat, medicinal, animale aromatics. Oak is overly dominating in this wine. Oak saturated. Would like to see a bit more fruit expression.
10	Rino Ballerini	Pinot Noir	2025	14	Garnet hue. Lifted aromatics, slightly bruised / fragile fruit profile. Some elevated VA giving a sharp / balsamic note to the wine.
11	Terry Norwood	Pinot Noir	2020	15	Garnet hue showing some browning / bricking of the rim indicative of age. Tertiary characters dominating the wine: cedar, oak, smoke, char, turned earth, forest floor. Some savoury, herbaceous characters coming to the front, somewhat stalky, sappy tannin profile ?use of whole bunch.
12	David Mason – Izzi's Pickings	100% Pinot Noir	2025	14	Medium ruby hue. Slightly oxidised, bruised apple, aldehyde heavy aromatics which detract from the freshness of the wine. On the palate, the wine has a dark, bitter, cocoa, chinchona bark, savoury profile. Tannins are firm and sappy. Would like to see a little more primary fruit expression.

Class 09
Blended Reds Current

Judge	Associate	Comment
Tony Layton	Christina Kaigg-Hoxley	Good class! some great concentration of fruit and focus, areas for improvement would be looking at winemaking and use of whole bunch and watching green leafy character's which are detracting on some cases on the finished wines. Great to see some Montepulciano and grenache in the mix!

#	Exhibitor	Label	Vintage	Score	Medal	Comment
1	Mike Wilson	Gateway Red Blend	2026	15		Cassis, rubber, reduction on nose, compact and tight fruit, good line. Nice fruit but short on p.
2	Gavin Pennell	Graciano Legrein Mataro	2026	16.5	Bronze	Reduction, tomato leaf, herbal. cold T on nose, good complexity on p, dry and savoury, good tannin and line, oak evident and nuttiness. some richness,
3	Frank Vrionis	Red Blend – Cab Sav 50% & Merlot 50%	2026	13		Smoked meat, graphite, charcoal. light frame, suptle on p, nice rounded fruit and good balance and line. Some violets and florals. silky mouthfeel. little bit of mouse on p.
4	Phil Blight and Jenny Lokhorst	Montepulciano, Grenache	2026	16	Bronze	Blackcurrant bush leaf, intrigue, red fruits on front, dry and savoury on p, tannin profile good, astringent but silky. Good length.
5	Richmoore Wines	Shiraz/ Cabernet	2026	16	Bronze	Chemical, pino clean note, Inky fruit and weight, complexity on p, bit short on fruit. drying on finish.
6	Full Moon	Shiraz 70% Cabernet Sauvignon 30%	2026	13		Light colour, tomato, oxo, soy, fruit underripe and lacking some concentration
7	Mick and Greg Fusinato	Grenache 58% Mataro 24% Shiraz 18%	2026	0		Bisto, reduction va check microbial
8	Mario & Izabella Fantin	Cabernet Merlot	2026	12		Light frame, aldahide,
9	Pino Virga	Cab/Merlot	2026	0		Plum, damson, cherry, coco cola mousey
10	Phil Blight and Jenny Lokhorst	Shiraz, Grenache	2026	18.5	Gold	Fragrant, red and black fruits, cherry, blackcurrant, silky tannin and subtle fruit carries well into the back. good length and finish.
11	Marc Venturini	Durif/ Chambourcin	2026	14		Raspberry coulis, some smoke and density, vanilla, smoke, sweetness, steamed barrel, fruit vanilla yogurt, creaminess, strawberry/ rap jam and caramelised oak. sweet and long. Not my jam but well made. surprisingly well balanced .
12	Landari Estate Wines	Shiraz 70% Cabernet Sauvignon 30%	2026	14		Red fruits, pomegrenate, minced pies, red fruit. thin fruit and lacking intensity
13	Phil Blight and Jenny Lokhorst	Grenache, Shiraz & Montepulciano	2026	17.5	Silver	Clean cherry fruits and spice, elderflower and spice, cardamon spice, complex, fruit spectrum, some svoury notes and good body, silky tannin and soft plush p.

Class 10
Blended Reds Previous

Judge	Associate	Comment
Jim Mullany	Richard Martignetti	The red blends bracket was an exciting opportunity to see a range of red wine styles from varied regions and climates. It didn't disappoint! The best examples possessed great balance and harmony. This was evidently particularly important when it came to blends that included tannic varieties such as Shiraz and Cabernet. The best wines were thoughtfully blended and maintained a balance between their structure and their fruit. On some occasions, the tannins dominated giving a rustic or drying quality. It puts into focus the importance of tannin management in winemaking (and in grape growing). Another key feature of the best wines was their attractive and inviting aromatics that were true to the varieties involved and the places they came from.

#	Exhibitor	Label	Vintage	Score	Medal	Comment
1	Joseph Grech	Shiraz/Merlot	2025	15		Red plum, rose, charcuterie, musk and a dusty character. Powerful fruit. Slightly rustic and flavours a little advanced for the age.
2	Mike Wilson - Cranleigh Park	Field of Dreams	2024	16	Bronze	Blackberry, black plum, blueberry, earth and peppery spice. Explosive fruit on the palate with refreshing underlying acidity and well-integrated tannins. Finished a little tart.
3	Andrew Cavallin	Red Blend – Cab Sav/ Merlot	2025	18.5	Gold	Deep ruby. Good typicity with brambly black fruit and violet lift. On the palate there's an appealing saline edge to the black fruit as well as hints of tobacco. The tannins are fine grained and provide backbone to the powerful yet balanced wine. This is built to age. Well done.
4	Harvest Collective Wines	GSM	2025	17	Silver	Pale ruby. A slightly meaty and earthy nose with underlying red plummy fruit. On the palate, the wine is savoury with chalky tannins and cool climate acidity. An intriguing and complex flavour profile. It may not be to everyone's taste but I like it.
5	Andrew Cavallin	Red Blend - Shiraz/Merlot	2025	15		Deep, impenetrable ruby. Black plum, blueberry, pressed flowers and fig. On the palate, the tannins are quite rustic and there a green character to the fruit, which distracts.
6	Joseph Grech	Shiraz/Merlot	2024	15.5	Bronze	Quite a Porty nose with some tertiary complexity. The fruit tastes a little stripped on the palate.
7	Mario & Izabella Fantin	Cabernet Merlot	2025	16	Bronze	Blackcurrant, blackberry, thyme and a violet lift. Subtle. the palate shows cool black fruit supported by silky tannins and vibrant acid. Moderately persistent finish. Fruit a little lean.
8	Mario & Izabella Fantin	Cabernet Merlot	2022	16.5	Bronze	Blackcurrant, plum, mint and a touch of leather reflecting the age. Mouth-filling chalky tannins are a little drying or it might be that there is not sufficient fruit to counterbalance. Good freshness and poise.

9	Lee Picasso & Hamish McInnes	74% Cab/ 14% Shiraz/ 13% Merlot	2023	16.5	Bronze	There's a distinct eucalypt character on the nose of this wine supported by black fruit and gravel. Intense fruit on the palate is met by slightly jarring and drying tannins. May benefit from gentler extraction.
10	Paul Alliston	Shiraz-Pinot	2025	15		Black cherry, rose and plum. On the palate, the wine has a cherry liqueur-like richness, which is slightly cloying. The acid falls a bit flat and alcohol is warming. Recommend seeking more freshness.
11	Richmoore Wines	Shiraz/ Cabernet	2024	17	Silver	Attractive and subtle. Blackberry, black cherry, dark chocolate, pepper and cedar. Fresh black and peppery fruit on the palate, firm, fine tannins and mouthwatering acidity. While slightly drying, there's an austerity to the structure of this wine, counterbalanced by sufficient fruit, which suggests it will age.
12	Gavin Pennell	Grenache Shiraz Mourvedre	2025	14		Smoky aromatics with baked blackberry, thyme and earth. Firm, fine grained tannins on the tannin together with black fruit. There is a hint of excess sulphur on the nose and the palate, which masks some of the aromas/flavours and detracts.
13	Mike Wilson - Cranleigh Park	Shiraz Cabernet	2024	15		Blackberry, cocoa, violet and a distinct menthol lift. Good poise on the nose and fruit weight on the palate, however there is a slightly warming note from the alcohol on the palate, which distracts.
14	Huntsmen	Red Blend – Shiraz/Durif/ Cabernet Sauvignon 60/20/20	2025	15		A fruit forward expression with a lush palate. There's a touch of prune on the palate. Not the most complex example but maintains a degree of freshness.
15	Huntsmen	Red Blend - Shiraz/ Cab Sauv/ Cab Franc 70/20/10	2024	15		A distinctive blood orange and mint character jumps out of the glass of this wine. The fruit is juicy and acid, lively, on the palate. Tannins are a little rustic.
16	Marc Venturini	Cabernet/ Chambourcin blend	2025	15		Blackcurrant, fig, baking spice and wild mint. The chalky tannins build on the palate and are a little disconnected from the cassis liqueur fruit. Underpinning that is refreshing acidity. Recommend gentler extraction to bring wine more into balance.
17	Kevin Murphy	Grenache Shiraz Mataro 70% 25% 5%	2024	15.5	Bronze	Medium ruby. Savoury nose with crushed rocks, lavender and plum. Tannins are ripe and chalky. The fruit ripeness shows on the palate and there's a noticeable warmth from the alcohol. A little more freshness would be beneficial.
18	Glen Fortune	Petit Verdot 50% CabSav 50%	2024	15		Black fruit with a game note on the nose. The tannins are substantial and overwhelm the fruit on the palate. Consider gentler extraction for more balance.
19	Mike Wilson - Cranleigh Park	Cabernet Merlot	2024	17.5	Silver	Herbal inflected blackberry and cassis together violet and a gravelly note on the nose. On the palate, there's Cabernet's signature pencil shavings, bright acidity and firm - yet well-integrated - tannins. Lively with a lingering finish. This wine shows great typicity of a cool-climate Bordeaux blend. Well done.
20	Geoff Stephens	Red Blend – Shiraz/Mataro (60/40)	0	15.5	Bronze	Savoury and stony nose with blackberry, blueberry and fig. Tannins are quite grippy on the palate. Drying finish.
21	Jesse Fergie	Shiraz Cabernet	2024	12		Nose is a little funky and green on nose. Fruit feels stripped on the palate.

22	Richmoore Wines	Shiraz/ Cabernet	2025	18	Silver	Blackberry, olive and game hint at old world Syrah here. There's an attractive perfume to the nose too. The blackberry and cassis fruit is lush on the palate, but not overdone, and coats the velvety tannins. The outcome, a mouthfeel that is generous and balanced. Finishes with a herbal complexity. Excellent.
23	Geoff Stephens	Red Blend – Shiraz/ Cabernet (60/40)	0	15.5	Bronze	Dusty nose with plummy fruit, fig and violet. Savoury palate with drying tannins. Lacking a little finesse.
24	Rivoli Bay Wines	Barbera (85) Shiraz (15)	2025	15		Deep ruby. There is a distracting baked aroma on the black-fruited nose. The drying tannins overpower the wine on the palate. This may be a reflection of the fruit quality, however consider gentler extraction.
25	Kevin Murphy	Shiraz 67% Cab 33%	2024	17.5	Silver	Slightly meaty nose with blackberry and a spicy, cedary character. The tannins are fine and powdery. The black and blue fruit is generous yet restrained. You can see a creamy cassis note coming through on the palate, which lingers on the finish. Well executed.
26	Gavin Pennell	Grenache/ Shiraz	2025	14		Excessive use of sulphur. Strips the fruit. Can see the promise and refinement on the wine underneath.
27	Marc Venturini	Shiraz/ Chambourcin blend	2025	15.5	Bronze	Dusty red plum and pressed roses on the nose with a savoury edge. Rich red fruit on the palate with powdery tannins. A little one dimensional.

Class 11
Other Variety Reds Previous

Judge	Associate	Comment
Nicolo' Chiaro	Vincent Conserva	Class with some interesting reds, good Duriff and Petit Verdot over the others, lack of usage of sulphure in many wines, such a pity because some good colours, good extraction but abscence of clarity in the glass, difficult tasting

#	Exhibitor	Label	Vintage	Score	Medal	Comment
1	Graham Scott	Negro Amaro	2025	14		Wine oxydized unfortunately
2	Danny Cappellani	Durif	2019	15.5	Bronze	Deep colour, nice palate, very heat wave, strong, good acidity profile
3	Danny Cappellani	Rosso Di Troia	2019	16.5	Bronze	Good grape frame, fruity, light mouth, soft, easy drink but well balanced
4	Joe Dimasi	Sangiovese	2024	14		Mousey mouth, brett? very very tired as 2025 ;(
5	Paul Alliston	Sangiovese	2025	17	Silver	Very open bouquet, nice fruit frame, generous, light style, drinkability good
6	Rino Ballerini	Lagrein	2024	14		Oxydized
7	Gavin Pennell	Tempranillo	2018	14		Brett? Fizzy and RS residual, contamination
8	Roy Agosta	Grenache A	2025	18	Silver	Light colour bright ruby, high SO2 such a pity because wine very generous, soft, powerful as well, nice body
9	David Hart	Sangiovese	2025	15		Wine with low profile, strange nose profile, watery sip
10	Richmoore Wines	Durif	2025	17.5	Silver	Deep dark plum, rich, black currant, high tannins profile but understandable with the grape profiles, a bit of VA but always appears in duriff due to the stress of the fermentation enviroment
11	Cat & Frank Carri	Grenache	2024	14		Wine smoke taint? Burnt wood profile,
12	Withers-Lucas	Sangiovese	2025	15.5	Bronze	Soft, very fresh red berries, keep on eye on the SO2 just adjust it otherwise wine on the threshold of OXydation, sweet and sour
13	Harridge Family	Sangiovese	2025	14		Oxydized
14	Danny Cappellani	Lagrein	2019	17.5	Silver	Nice grape profile, aged well, good acidity, keep the wine in the well aged period, linear acidity
15	Bill Skoufis	Sangiovese	2025	15		Very acidic, a bit unbalanced, high SO2, maybe too much, grapes underriped?
16	Lee Picasso & Hamish McInnes	100% Tempranillo	2025	15.5	Bronze	Good body mouth feel, deep extraction, keep on eye on the SO2, needs addition otherwise the wine will be oxydized if not bottled yet
17	Rino Ballerini	Sangiovese	2025	14		Wine oxydized
18	Paul Alliston	Petite Verdot	2025	18	Silver	Lovely wine, good grape frame, very varietal descriptor such oak and bush wood, mushroom asa PVT descriptor, dark plums coming through the sip, nice acidity profile and good body, from a winemaker point of view, well done!
19	Marc Venturini	Chambourcin	2025	15		Lovely nose, clear purple colour, too acidic profile, unfortunately difficult to drink,

20	Kevin Murphy	Mataro	2022	17.5	Silver	Soft, euchaliptus notes, powerful, nice bright dark ruby colour, soft tannins, good acid, well done
21	Huntsmen	Durif	2025	17	Silver	Very high tannins profile, understandable from a variety extraction, good fruity plums nose, apricot as well,
22	Rino Ballerini	Petit Verdot	2025	18	Silver	Good wine, well balanced mouth and acidic profile, smooth but linear acidity, fresh colour, nice wine
23	Richmoore Wines	Mataro	2025	18	Silver	Good euchaliptus frame, soft, well structured, deep, nice sip, gentle at the same time
24	FRANK VRIONIS	Tempranillo	2025	16	Bronze	Too sweet, watch out the contamination effect, good wine to drink chill
25	Withers-Lucas	Nero D'Avola	2025	15.5	Bronze	Wine clean on the nose, good colour, just citrusy, and bit simple, watery but not faulty
26	Kevin Murphy	Petit Verdot	2025	18.5	Gold	Good wood profile, nice grape frame, good skin extraction, lovely palate, nice drinkability, good wine
27	Richard Webb	Lagrein	2024	15		Cheesy, umami, high extraction, rough tannins, maybe a contamination
28	Rino Ballerini	Durif	2025	14		Oxidized
29	Withers-Lucas	Barbera	2025	15.5	Bronze	watery, low oxydation, diliution of the wine? some H2O or very very light
30	Rino Ballerini	Durif	2024	14		Oxidized
31	David Hart	Petite Verdot	2025	15.5	Bronze	Cheesy, PVT descriptor
32	Kevin Murphy	Durif	2024	19	Gold	Generous, soft, deep red, dark plum, super-easy to drink, velvety, nice mouthfeel, great great job!!!

Class 12
Other Variety Reds Current

Judge	Associate	Comment
Brendan Robnik	Carlin Jackson	Strong overall class with great varietal characters on show, bright and fresh wines with beautiful colouring. Which translated to some very strong textured palates and good finish on the wines. A focus on fruit balance with acid/tannin for some of these wines would lift the entire class up to another level. The freshness on display from these wines was really rewarding and great to see, keep up the great work.

#	Exhibitor	Label	Vintage	Score	Medal	Comment
1	Paul Finn	Sangiovese	2026	14		Nice colour and clear wine, touch of spritz on the palate, some tart fruit comes through, tannins could be higher to help with structure and length.
2	Paul Finn	Sangiovese M	2026	0		Great colour ad clarity, spritzy on the palate suggests some extra ferment or not quite finished ferment, this makes the wine seem taut and sour.
3	Mira Petkovic	Sangiovese	2026	14		Nice colour, clear and bright, touch of lavendar soap bar on the nose which detracts from the fruit. Palate has very high tannin which dominates any other component within the wine. A focus on fruit/acid/tannin balance will improve this wine.
4	Gavin Pennell	Graciano organic cert	2026	14		Good colour and clarity, nose is nice and has some welcomed florals, palate is very shy and light bodied. Some more fruit weight is required.
5	Joe Dimasi	Sangiovese	2026	17	Silver	Colour is good maybe a touch dull for a 2026 wine. Nose is shy yet powerful and shows some of those 'soapy' floral characters. Tannin and acid structure on the palate is good, fruit is there but feels hidden and a focus on putting the fruit as the star will create a beautiful sangiovese.
6	Trevor Roberts	Carmenere	2026	17.5	Silver	Absolutely beautiful colour and depth of colour, clear and bright. Nose is lovely too. Inviting with florals, some wholebunch characters and the fruit gliding behind. Palate has great weight and polish, acid and tannin balance help round the palate and has a good finish. Spicey and darker fruits.
7	Harridge Family	Sangiovese	2026	0		Not tried. Nose lacks any fruit or oak, is dominated by VA and sour citrus.
8	Brady Micheli, Tobias Miliankos-king, Jacques Simian	Sangiovese	2026	15.5	Bronze	Clear and light colour, nose of strawberrie and cherrie with some dried florals. Palate has silky tannins and good acid, it needs some more fruit density to help round off the palate. Enjoyable and would do well slightly chilled.
9	Marc Venturini	Chambourcin A	2026	15.5	Bronze	Really nice colour and clarity, palate is medium bodied but with great length and acid drive through the finish. Polished and well refined.
10	Gavin Pennell	Legrein organic cert	2026	17	Silver	Deep and vibrant colour, beautiful to look at. Nose shows good varietal characters and fruit balance. Palate is dense but never feels overpowering. The tannins slightly overpower the rest of the palate but they feel like they are from the oak so maybe less of the oak influence moving forward.

11	Graham Scott	Montepulciano	2026	15		Good colour and clarity, a touch dull for a 2026 wine. Nose shows some fruit and lavender with a backing of oak sweetness. Tannins are very grippy and tight on the palate and at the back end. Some more fruit weight and acid to mellow the tannins needed.
12	Marc Venturini	Chambourcin B	2026	15.5	Bronze	Nice colour and clarity. Shy nose, palate follows suit but with a touch of oak sweetness. Palate weight is missing and the fruit density needs to be explored.
13	Bill Skoufis	Chambourcin (Still in Barrel)	2026	14		Deep and rich colouring. Nose is full of florals and fruit sweetness. Palate is rich and dense like the colour, good acid and tannin, blue fruit and cherry cola. Maybe still a touch of barrel taste?
14	Kevin Murphy	Petit Verdot	2026	15.5	Bronze	Nice colour and nose of blue into black fruits, palate is dominated by tannin and savoury edge, some more fruit and acid would help this wine on the palate.
15	Phil Blight and Jenny Lokhorst	Grenache	2026	0		Very light in colour, nose is closed and tart. Carries on palate, not to drink.
16	Richmoore Wines	Mataro	2026	18.5	Gold	Deep colour, clear and youthful. Nose is powerful yet inviting. Palate carries the same tones, deep blue into black fruits, high oak influence and tannin structure. Good wine.
17	Paul Finn	Montepulciano	2026	14		Colour is good, nose is very closed and covered with a touch of sulphur which gives off a soap bar sort of tone. Palate carries that lightness and closed feel, fruit is masked by oak and sulphur, needs more fruit and acid/tannin structure.
18	Nick Pane	Sangiovese	2026	15.5	Bronze	Great colour, bright and clear. Nose is strong and filled with red juicy fruits, palate is tense and the tannins slightly blocky which detracts from the fruit promise.
19	Phil Blight and Jenny Lokhorst	Montepulciano	2026	12		Stalky and vegetal on the nose with little to no fruit in sight. Palate is overpowered with tannin and dried stick components. Fruit needs to be highlighted and acid to counter the tannin.
20	Withers-Lucas	Barbera	2026	0		VA on the nose and dominates
21	Geoff Stephens	Sangiovese	2026	15		Dry and spritzy on palate, tannins dominate, colour is good and clear. Floral nose and some mashed strawberries.
22	Richard Webb	Mataro	2026	0		N/A
23	Rino Ballerini	Montepulciano	2026	15		Nice colour, blue and darker fruits, oak is there. Palate weight is great, tannin and acid give a good finish.
24	Paul Alliston	Sangiovese	2026	16.5	Bronze	Nice bright clear colour, nose is floral and herbaceous. Fruit sits behind this. Palate follows the same style but with good texture and mouthfeel. Cherry and plums, soft and delicate, ripe tannins.
25	Peter King	Sangiovese	2026	15.5	Bronze	Great colur, fresh nose and vibrant. Palate packs a punch with good texture and balance. Cherry cola, spice.
26	Danny Cappellani	Sangiovese	2026	17	Silver	Bright colour, stalky nose and fruit sits behind but shows well. Palate is medium weighted with ripe red fruits and savoury bunchy characters. Tannins slightly overpower the fruit and acid towards the finish.
27	Rino Ballerini	Sangiovese	2026	0		VA masks everything. A focus on the fruit and movement from fermentation vessel to barrels etc needs to be looked at.

28	Andrew Cavallin	Sangiovese	2026	19.5	Gold	Great colour and vibrant, nose is impactful and brooding. Shows varietal characters really well. Palate is savoury and holds firm with the brooding nature of the nose. Tannins sandy the lush red fruits behind. Touch fruit and acid weight on palate and this wine would slap! Concerningly professional!
29	Vincent Conserva	Sangiovese/ Syrah	2026	13		Colour is slightly faded and dull, nose is closed and shows some soapy characters. Palate lacks punch as has a tart savoury finish that overpowers anything else.
30	Trevor Roberts	Montepulciano	2026	14		Nice colour, nose is showing savoury edge over the fruit and some oak influence. High tannin and low acid deter from the fruit behind, oak perhaps overused?
31	Pat Nicolaci	Petit Verdot	2026	17	Silver	Great colour and clarity, nose is dark fruited and jubey, some savoury elements towards the back end. Palate is dense and tannins are high, fruit could shine more on the palate to help the power from tannins.
32	Paul Finn	Montepulciano S	2026	15		Nice deep colour, nose shows some warmth and varietal blue into black fruits. Palate is warm, without being overpowering, lenght is there but with some extra tannin structure would really shine.
33	Richmoore Wines	Tempranillo	2026	19	Gold	Very good colour and clarity, nose is expressive and inviting. Palate shows spice and savoury elements with the fruit still there on show. A well balanced wine on the palate and the finish is good also.

Class 13
Rosé Any Vintage

Judge	Associate	Comment
Jess DiGiorgio Tony Layton	Hanna Johansson Christina Kaigg-Hoxley	A wonderfully diverse class of Roses with a wide range of colours and styles. Featuring both finer framed, delicate, Provence style savoury expressions through to richer, deeper more classic Australian examples. The best wines showed fruit purity, some complexity on the palate, fresh and framing acidity to keep the wine refreshing and some fruit intensity. Both dry, savoury styles as well as wines with elevated but balanced RS were rewarded. Some issues with reduction and oxidation were evident as well as some elevated VA in the lower scoring wines.

#	Exhibitor	Label	Vintage	Score	Medal	Comment
1	Landari Estate Wines	Rosé (Merlot)	2026	14		Pleasant medium salmon hue with a tangerine rim, bright in the glass. Medium aromatics of pink grapefruit, strawberries and cream, blood orange, sherbert. A pleasant nose. Palate has some roundness, but is a little cloying with a slightly bitter edge. Some grubbiness on the finish. Lacks freshness and purity.
2	Harridge Family	Sangiovese Rosé A	2026	18	Silver	A pretty pale salmon hue. A subdued, savoury, sherberty nose, slatey and mineral. Acid is linear, crisp and driving giving length and freshness on the palate. Refreshing and primary fruit driven.
3	Wilhelmina Estate	Shiraz Rosé	2026	14		Watermelon pink hue. Notable spritz, Possible refermentation in bottle. Savoury, slightly grubby, bready, yeasty aromatics. Potentially some microbial issues.
4	Mario & Izabella Fantin	Shiraz Rosé HV	2026	15.5	Bronze	Salmon pink hue verging on onion skin, lifted zesty aromatics of pink grapefruit, orange sherbert. Some nice purity on the nose. A broad mouthfeel, slightly round and cumbersome. Finishes a little short and confected. Lacks freshness - perhaps needs a bit more acid to be balanced and refreshing.
5	David Hart	Pinot Rosé A	2026	18	Silver	Watermelon pink hue, lifted confected aromatics of boiled sweets, raspberry, watermelon, strawberries and cream. A pleasant nose. On the palate some depth and phenolic grip giving a savoury edge to the wine to keep it balanced and fresh. A fresh, vibrant finish with sufficient acid to balance sweetness. A more riper, deeper, classic Australian style made well.
6	Harridge Family	Sangiovese Rosé B	2026	15.5	Bronze	Attractive medium pink hue, subdued aromatics, some reduction H2S evident on the nose. As wine opens up the nose presents with citrus rind characteristics, quite pithy and slightly burnt / smoked citrus peel. Savoury and steely. On the palate, acid is a little sharp and pokey, ?VA issue.
7	Vincent Conserva	Sangiovese Rosé	2026	15		A pretty pale pink hue. Slightly subdued aromatics, some rubbery reduction evident which clips the fruit. As the reduction subsides, there is some vanilla milk bottle, strawberries and cream underlying. On the palate, fruit is a little fractured and lacks purity and freshness. Savoury, slightly oxidative brusied fruit profile.

8	Menace Wines	Tempranillo Rosé	2026	15		Watermelon hue, some attractive blood orange, tangerine-like aromatics, however the fruit profile seems a littles oxidised. High-toned on the palate with some sharpness on the finish - ?VA
9	Fantin Partnership	Shiraz Rosé	2022	14		Coppery, orange bronze hue to the wine, a maderised / oxidised / raisined fruit profile. Red appleskin, acetaldehyde. Grippy and phenolic. Lacking purity and freshness.
10	Harridge Family	Cabernet Rosé A	2026	19	Gold	Pale salmon, onion skin. Slightly closed on the nose initially. Opens up in the glass to some nice citrus aromas, pink grapefruit, slate and mineral / talc, sherbert. Some lovely curd like creaminess on the palate and delicate crab apple, blossom characteristics. Acid is fresh and framing giving length and liveliness on the palate. Delicious.
11	Menace Wines	Grenache Rosé	2025	15		Watermelon pink hue, aromatics are a little subdued and suppressed with some sulfide / H2S / reductive characters, some hydrating pleasant red fruit characters on the palate, red cherry, wild strawberry, some phenolic grip on the palate adds texture and a savoury freshness. Finshes clean and fresh but steely character impacts overall enjoyment.
12	Harridge Family	Sangiovese Rosé C	2026	15.5	Bronze	Pleasant, pale pink hue, depressed aromatics, a little yeasty / leesey and dough like on the nose gives some savoury interest, some red fruit, alpine strawberry, elevated acid.
13	Mario & Izabella Fantin	Shiraz Rosé HV	2025	14		Coppery, onionskin hue, oxidised / maderised aromatic profile verging on candied / boiled lolly with caramelisation evident. Open weaved palate, with boiled lolly confected flavours, lacks fruit purity and freshness.
14	Paul Alliston	Rosé IV	2026	14		Pale salmon hue, intensely aromatic with some lifted terpine / muscat type aromas, exotic, lychee / turkish delight, ginger, bath salts, apricot. Refreshing acid. An interesting exotic style yet, mouse taint detracts from the overall enjoyment of the wine.
15	Mike Wilson	Sangiovese Rosé	2025	16	Bronze	Medium watermelon hue with a tangerine rim, suppressed aromatics with some evidence of reduction / H2S. Palate has some nice weight and roundness but has a hardness to it with reduction again clipping the fruit.
16	Libby Hatzimichalis	Shiraz Rosé	2026	17	Silver	Medium pink / watermelon hue, elevated SO2 evident on the nose, some nice squishy red berry fruit underlying. Residual sugar on the palate gives some breadth and weight to the wine. A slightly sweeter style but still balanced.
17	David Hart	Pinot Rosé B	2026	15.5	Bronze	Deep watermelon hue, some very interesting and unusual herbal, Campari-style aromatics, blood orange, chinchona bark, Aperol, Italian spritz, some phenolic grip and bitterness on the palate, ?use of harder pressings. Some red currant, exotic, boiled sweet, red liquorice flavours. An unusual but interesting take on rose.
18	Martignetti	Pinot Noir Rosé C	2025	15		Medium salmon hue, suppressed savoury aromatics, primary fruit is hiding here. Lacks a little freshness and acid drive on the palate, finishes broad and slightly cloying. Some red appleskin flavours - oxidative. A more savoury expression

19	Fantin Partnership	Shiraz Rosé FP	2026	15		Medium salmon, tangerine hue. Some lifted aromatics of strawberries and cream, confected peach, melon, vanilla. Intensely flavoured on the palate with some phenolic grippiness. Acid is a little sharp and pokey, some bitterness. Lacks a little finesse on the palate.
20	Martignetti	Pinot Noir Rosé A	2025	15		Pale salmon hue, suppressed savoury aromatics, a little grubby and grippy on the palate. Some rubbery reduction evident which detracts from the wine.
21	Harridge Family	Cabernet Rosé B	2026	19.5	Gold	Onion skin colour, red fruit on nose, Kiwi, yellow fruit. Nice p, good phenolic grip, acid ok? L drive and acidity
22	Paul Finn	Sangiovese Rosé	2026	12		Dark colour, Pinotesque, confected nose
23	Withers-Lucas	Nero D'Avola-Barbera-Sangiovese Rose	2026	0		Colour luminescent, bit mousey? Burnt on nose. Pallet very flat. lacking character. Aldehitic slighly bitter
24	Withers-Lucas	Barbera Rose	2025	12		Pale, orange hue, reduction flint, restrained on p, bit aldahide on p.
25	Paul Alliston	Rosé MP	2026	12		Good colour, little VA on nose,
26	Eugene Sibelle	Shiraz Rosé	2026	17	Silver	Deep colour, some amaro notes, grapefruit? Bit dark, fruit on blueberry fruit on p, grippy tannin/ phenolics. Interesting style. nice drink.
27	Cat & Frank Carri	Grenache Rosé	2025	0		Some bubbles on rim, prickly on nose, VA?
28	Danny Cappellani	Sangiovese Rosé	2026	18.5	Gold	Lipstick rouge, slightly bitty? (repoured and ok) cherry fruit on nose, cherry ripe. repour - clean and fresh on nose, cherry, ripe, nice acid line? Added? Some complexity and length.
29	Nick Pane	Shiraz/Arneis Rosé	2026	16.5	Bronze	Burnt orange colour, strawberry on nose, some rubber/ burnt reduction notes? Very confected colour, fruit line very good and carries well. mouthfeel dry.
30	Mike Wilson - Cranleigh Park	Rosé #2	2026	18	Silver	Pale, orange. pinky notes, Candied nut notes on nose, hazelnut?, creamy notes. Crunchy red apple, some malo notes? Cream, nice generous p, started on 16 upped on p pass.
31	Martignetti	Pinot Noir Rosé	2026	14		Orange, pinky hue, slight grubby note on nose? Very dilute on p.
32	Vincent Conserva	Merlot Rosé	2026	0		Pale colour - very good, lovely aromatic on nose. Slightly murky? Called as unstable?
33	Vincent Conserva	Anglianico Rosé	2023	12		Brick colour red brick, dilute on nose, some fruit, some aldeyde and bitterness on back p.
34	Fantin Partnership	Shiraz Rosé	2023	12		Bubbles on rim, some VA on nose
35	Nick Pane	Shiraz Rosé	2026	15		Redish brick, campari, floral notes, some lovely floral notes, slight bitter finish and slightly dilute. Even with the dilution still an enjoyable wine.
36	Kevin Murphy	Rosé	2026	14		Orange skin, onion, skin colour pretty good. bit funky on nose, slight mousey note orange rind, quite a lot of tannin and slight bitter finish
37	Lachlan Fysh	Shiraz Rosé	2026	0		Deep on nose but also looks dilute? Mousey on nose.
38	Martignetti	Pinot Noir Rosé B	2025	0		Pale good colour, muted nose, slight metallic stripped?
39	Mike Wilson - Cranleigh Park	Rosé #1	2026	13		Some bubbles, colour a little artifcial? Nose bubble gum notes p, flat

40	Paul Alliston	Rosé RD	2026	13		Colour good, some bubbles on rim, straw, lime on nose, little bit gassy? p Aldehydic and bitter on back p.

Class 21
Chardonnay Current

Judge	Associate	Comment
Jim Mullany	Richard Martignetti	Overall, the 2026 Chardonnays tasted had a pleasing freshness and balance. There was not a single occasion of "over oaking" that brought a wine out of balance. The best examples had ripe fruit counterbalanced by refreshing acidity giving vitality. There were occasions where there was a slight bitterness to the fruit, which lessened the body and detracted. Additional use of lees contact may be beneficial to develop body and add silkiness. Be mindful of press pressure (too much potentially adding bitterness) and excessive sulphur use (stripping fruit).

#	Exhibitor	Label	Vintage	Score	Medal	Comment
1	Marc Venturini	Chardonnay	2026	14		Overuse of sulphur evident on nose, subduing the fruit. You can see the potential underneath with lemon and floral notes. Strips the fruit on the palate. Look to moderate sulphur use.
2	Paul Alliston	Chardonnay Oak	2026	16	Bronze	Lovely vibrant nose with jasmine, lemon verbena and white tea. On the palate, there's lemon, apple and a precise shape to the wine. There's a slight bitterness and phenolic grip, which detracts the overall balance - may point to fruit quality/early picking date/ too much press pressure. A good effort.
3	Richmoore Wines	Chardonnay	2026	18.5	Gold	Extroverted nose with unctuous white peach, Meyer lemon, musk and hay. Also an attractive creamy note. The palate has intense fruit and a generous glycerol roundness counterbalanced by underlying acidity. Touch of heat from alcohol is absorbed by the fruit. A wonderful Chardonnay with checked power and persistent finish.
4	Paul Alliston	Chardonnay	2026	16.5	Bronze	Yellow apple, lemon, pink grapefruit, jasmine and a subtle saline character. Quite precise. Perhaps a touch of sulphur sticking out on the nose. The apple and lemon notes continue on the palate, which has lovely tension from the acidity and a fine powdery grip. There's also white peach, which verges on underripe ("green") and bitter and detracts. This may be a consequence of the fruit quality. Otherwise a good effort.
5	Terry Norwood	Chardonnay	2026	16.5	Bronze	Deep lemon colour. Powerful wine with ripe lemon, apricot, yellow peach, honeysuckle and a flintiness. There's drive on the palate with lemon, yellow fruit and subtle honeyed overlay. There's a lovely acid to support the fruit, which has a creaminess. Slightly bitter finish but overall a very good effort.
6	Rino Ballerini	Chardonnay	2026	15.5	Bronze	Musky nose with a slightly grapey quality. There's also lemon and white peach, which continues on the palate. The wine is gentle, if lacking a little complexity, fruit intensity and persistence on the finish. This may be a consequence of the fruit quality.

Class 22
Chardonnay Previous

Judge	Associate	Comment
Jim Mullany	Richard Martignetti	There were a range of vintages on display in this bracket from 2019 through to 2025. Similar to the 2026 Chardonnays, it was pleasing to see judicious use of oak here. The best examples showcased their fruit with layered complexity, texture and balance. The biggest area where there is room for improvement is with sulphur use. Where wines were over sulphured, their aromatics were masked on the nose and fruit stripped on the palate leaving an impression of bitterness. Some wines also lacked texture, which could be gained through lees work. On the other hand, there were some wonderful Chardonnays in the bracket with vitality and poise at range of stages of development.

#	Exhibitor	Label	Vintage	Score	Medal	Comment
1	Terry Norwood	Chardonnay	2020	17	Silver	Ripe lemon, yellow apple, crushed quartz, vanilla bean and custard. The fruit is powerful on the palate with lemon and peach. There's textural grip and breadth to the wine. A little more refinement would be beneficial (e.g. less extraction at press) but this has held up relatively well for its age.
2	Rino Ballerini	Chardonnay	2025	16.5	Bronze	Blossom, lemon, green apple and wet stones. A Chablis-esque expression of Chardonnay. A slight touch of sulphur sticks out on the nose, which I suspect has stripped the fruit a little and made it more reticent and less complex. The fruit is shy on the palate and the finish drops away relatively quickly. There is good freshness, however. Look to moderate sulphur use. Additional lees contact could add texture on the lean palate.
3	Terry Norwood	Chardonnay	2023	15		Flint, lemon, white peach and white chocolate on the nose. A slight sulphuric note stand out and detracts. It has stripped the fruit a little however you can see the quality of the underlying fruit on the palate with a lovely lemon/white peach character. Crisp acidity. A little tart on the finish. Consider moderating sulphur use and adding texture with lees to counter the tartness.
4	Harvest Collective Wines	Chardonnay Home Block	2025	18.5	Gold	Floral nose with honeysuckle, blossom, pink grapefruit, white peach, nectarine and curry leaf. There's an appealing fullness of fruit on the palate with white peach balanced by zesty acidity and a fine powdery grip. Persistent finish. A great effort.
5	Kevin Murphy	Chardonnay	2022	12		Out of condition. VA?
6	Richmoore Wines	Chardonnay	2025	17.5	Silver	Subtle nose with waxy lemon, yellow apple, cream and a slight gun powder note. The palate has an appealing generosity of fruit with ripe lemon and apple. It's glycerol and surprisingly full with a refreshing acidity supporting it. There's a creaminess - which I suspect comes from lees. Persistent finish. Not the most complex but a well-made Chardonnay.
7	Cat & Frank Carri	Chardonnay	2025	12		Out of condition. Smells of cabbage.

8	Terry Norwood	Chardonnay	2021	17	Silver	Honeyed nose with apricot and a tertiary marmalade note, revealing its age. Generously textured with ripe stone fruit, this is a gastronomic wine well suited to food pairing. On that front, the wine reminds me of Aged Alsatian whites. Good complexity. Drink now rather than hold.
9	Roy Agosta	Chardonnay A	2025	14		Citrus fruit and hay on the nose subdued by sulphur. The fruit is also stripped on the palate leaving a tartness on the finish. Look to moderate sulphur use.
10	Terry Norwood	Chardonnay	2019	16.5	Bronze	Floral nose with honeysuckle, lemon, smoke and dried apricot. The fruit is intense on the palate with a notably chalky texture. There's lemon, apricot, smoke and spice. A powerful and mature expression of Chardonnay. Balanced if lacking a little refinement. Has held up well for its age.

Class 23
Other Variety Whites Any Vintage

Judge	Associate	Comment
Nicolo' Chiaro	Vincent Conserva	Such a wide range of white varietal, from the classic riesling style with it typical rubber phenolic notes, enhanced with the wine balance and generosity. New alternative varieties well crafted with citrusy notes, skin pinky ramato pinot gris bringing a bit of rose notes in the class, in the complex a good bracket of winemaking dedication for the white world of winemaking

#	Exhibitor	Label	Vintage	Score	Medal	Comment
1	David Hart	Pinot Gris - Remato Style	2026	16.5	Bronze	good wine, a bit reductive, skin soft and low contact time, good waxness, gentle, closure a bit bitter so maybe next time a bit of fining, for the noise some copper, it might help to clen the nose
2	Paul Alliston	Sav Blanc	2026	14		wine contaminated, nail polish indicator, filter it and SO2 up!
3	Trevor Roberts	Grenache blanc	2026	18	Silver	Good wine balance, gentle in the nose, smooth, floral, lack of long sip but except that good wine, very broad but carried in the sip with an acid frame
4	Danny Cappellani	Reisling	2015	18.5	Gold	loved this riesling, good grapes, 11 yo wine, nice rubber burnt riesling indicator, a bit pity on the SO2 adjustment, done for the SHOW?, wine very good!!!
5	Paul Alliston	Semillon	2026	14		wine contamination, due to hazyness, coludy, and nail polish indicator taste filter it and SO2 up might help
6	Rino Ballerini	Pinot Gris	2025	16.5	Bronze	good pink colour extraction, wine a bit oxydized but very light, actually understandable as a skin contact style, maybe adjust 10 ppm of SO2 to cover it and avoid an extra oxydation and bleaching the colour a bit more, interesting wine
7	Glen Fortune	Fiano	2025	15		wine reductive, use a bit of copper and SO2 less to dose because presence on the nose, wine probably stressed in fermentation? lack of O2 used?
8	Mepunga Wines	Moscato	2026	15.5	Bronze	to serve chill, very varietal, just to keep on eye with the acidity, if chilled more drinkable
9	Withers-Lucas	Vermentino	2025	15.5	Bronze	wine a bit reductive, but good acid frame, lingering acidity, nice fresh sip, mouth citrus, zesty notes, nose maybe to use a bit of copper
10	Trevor Roberts	Riesling	2025	17	Silver	good freshness, well balanced, interesting to see as well the development next year, wine well made but prob dose a bit the SO2 some OX note coming through very light
11	Nick Pane	Marsanne	2025	16	Bronze	different style, sweet wine, probably to be chilled, good floral notes, be careful in the SO2 addition since got sugar, and filtration, good wine for sweet wines lovers!!!
12	Martignetti	Marsanne	2025	16	Bronze	honeycomb nose, beewax, good acidity well balanced with the wine, a bit lack of freshness but winer not faulty!!!

13	Kevin Murphy	Verdelho	2021	18	Silver	100% verdelho or some semillon in the wine? taste great such as a 2021 wine, good balance, generous in the nose notes, good wine well aged and made
14	Mepunga Wines	Sauvignon Blanc	2026	15		Wine too green, cloudy and fizzy, maybe a contamination or be careful in the filtration
15	Fantin - O'Callaghan	Viognier	2026	18	Silver	Good texture, very varietal, floral, savory, sea salt, good sip, balanced, great job!
16	Rino Ballerini	Pinot Gris	2026	16	Bronze	Pity for the reductive smell, good grape extraction, nice pinky skin soft contact, good acid balanced, savory sip, in general good wine, maybe some copper next time if reduction stays
17	Gavin Pennell	Verdejo	2026	17.5	Silver	Soft, good fining, waxness, gentle, good floral bouquet, not bitter, would be interesting to see a bit of more acidity, good job with this wine
18	Richmoore Wines	Vermentino	2026	19	Gold	Great wine, gentle, white flowers blossom, structure, good grape frame, nice alchool and acid balance, good ripe grapes but kept in the right spot for the wine style (cold fermentation? lifted aromas such as good SO2 dosage) Great job winemaker!!
19	Graham Scott	Pecorino	2026	15		Umami, oxydized, be careful with PMS usage, needs more, skin contact?
20	Kevin Murphy	Taminga	2024	16	Bronze	Such a unique variety, well balanced, good rosemary taste, different in the class
21	Glen Fortune	Sav Banc	2026	18.5	Gold	Such a pity for the High SO2, great Sauvignon Blanc, reduction, boxwood SAB indicator, very varietal, textural, savory, well balanced!!! Keep an eye in SO2 dosage but great wine to have maybe open 5/10 min to release the SO2!
22	David Hart	Semillon	2026	15		Wine a bit fizzy, just bottled? High dissolved gases in it, good palate, neutral nose but no faulty just questioning the CO2/N2/O2 dissolved
23	David Hart	Marsanne	2025	16	Bronze	High SO2, PMS to keep on eye on the addition, Marsanne to express better loves hyperoxidation in the juice, so maybe less cover of PMS addition, great lingering acidity
24	Withers-Lucas	Vermentino	2026	15		Wine very simple, watery a bit, maybe some work at the end with some lees contact, reductive so same usage of OX in early stages of fermentation
25	Gavin Pennell	Marsanne	2026	16.5	Bronze	Maybe a small acid adjustment, good rose petals gentle jasmine flower, nice waxness, some RS, but very drinkable
26	Withers-Lucas	Fiano	2025	15.5	Bronze	Wine reductive, nutrition lack in the early stages, use probably a bit more oxygen movement for the wine to opens up in the early stages of fermentation, good textural mouth feel
27	Richard Webb	Arneis	2026	15.5	Bronze	Great wine texture, too much SO2, don't be scared next time to keep lower the sulphur, wine taste really good, acidic but balanced with the grape frame body, it's a pity about SO2
28	Nick Pane	Arneis	2026	18.5	Gold	Great palate, citrusy, smooth, textural, good RS resiudual bring the drinkability in an easy spot, good job!
29	Mepunga Wines	Riesling	2026	15		Wine a bit unbalanced with acidity and nose a bit umami, chilled maybe could help the drinkability
30	Landari Estate Wines	Trebbiano	2026	15.5	Bronze	Wine needs a bit of fining, but good texture, waxyness, warm climate, maybe some SO2 cover before the colour shifts to deep gold

31	Withers-Lucas	Fiano	2026	15.5	Bronze	Wine reductive, control fermentation early stages, mouth good savory palate, so keep on eye in the early stage nutrition with a bit of more oxygen dosage

Class 24
Blended Whites Any Vintage

Judge	Associate	Comment
Zenon Kolacz	Glen Fortune	An uninspiring class with only one wine achieving a medal – just!

#	Exhibitor	Label	Vintage	Score	Medal	Comment
1	David Hart	Semillon - Pinot Gris	2026	15		Pale salmon colour indicating possible prolonged skin contact with the pinot gris grapes. Acid is ok and nice length but odd nose smelling of green stalk and gooseberry. Would love to know relative percentage of each and why make this blend!
2	Menace Wines	Verdelho Chenin Blanc	2026	15		Pale yellow/green colour. Clear and bright. Nose is clear of any major faults but is lacking fruit definition. Palate is quite short, but lacks acidity and so does not feel overly fresh. If not bottled make some acid adjustments.
3	Menace Wines	Verdelho Chenin Blanc	2025	16	Bronze	Light yellow straw colour. Hint of citrus but not overly fruity. Nice mouthfeel, sweetish finish but not sweet. Still could do with a touch more acid. Nice length.

Class 31
Grape Wine Sparkling

Judge	Associate	Comment
Zenon Kolacz	Glen Fortune	Some interesting interpretations. One gold and a silver.

#	Exhibitor	Label	Vintage	Score	Medal	Comment
1	Wilhelmina Estate	Sparkling Shiraz	2025	15		Deep, red ruby colour. Not much if any bubbles in bottle, let alone glass , visually! Tasting, the bubbles disappear quickly, resulting in a reasonably tasty still red wine. Unfortunately, as a sparkling it is a fail.
2	Richard Webb	OZsecco	2026	17	Silver	Pale, clean and bright. Nice bubble activity. What is the grape? Glera? Not much nose. Clean, crisp with good acidity. Simple Prosecco style , refreshing on a nice sunny day with fish or chicken. Only lacking volume in the mouth.
3	Phil Blight and Jenny Lokhorst	Sparkling Sangiovese	2025	14		Great colour but that is where it ends. Green, stalky, oxidised.
4	Nick Pane	Sparkling Trebbiano/ Sultana/ Grenache	2026	16.5	Bronze	Pale, big bubbles. Not much of a nose. Rounded mouthfeel. Good acidity but could have a touch more acid. Easy to drink but not a lot of flavour. Otherwise hits the spot.
5	Richard Webb	Sparkling - Pinot Chardonnay	2017	18.5	Gold	Yellow/slightly golden in colour. Lovely mousse both in bottle and glass. Can pick the Pinot more on the nose than on the palate but I think the Pinot contributes structure to the mouth feel. Nice wine. Again for me, maybe a touch more acid, but that is just personal preference. Good wine
6	Mepunga Wines	Pinot Noir (Pet Nat)	2025	15		Salmon in colour. Coarse bubbles in bottle, cloudy as expected. Not much of or any nose as such. Not a lot of fruit on palate but easy enough to drink on a hot day with a bucket of prawns.
7	Trevor Roberts	Prosecco	2026	16.5	Bronze	Clean, bright, bubbles. Grapey nose. Is it Glera grape? Nice mouthfeel, some texture. Good acidity, fruit evident. Nice but not inspiring.

Class 32
Grape Wine Fortified

Judge	Associate	Comment
Zenon Kolacz	Glen Fortune	With a couple of exceptions, a relatively good class. Tinta-berocca was marginally the favourite

#	Exhibitor	Label	Vintage	Score	Medal	Comment
1	Stelios Karagiannis	Fortified Shiraz - Under Oak	2024	15		Dark ruby colour. Nose is not fresh. A bit oxidised. Very sharp palate. Perhaps too high in alcohol or the just not good alcohol.
2	Gavin Pennell	Cabernet Fortified	2018	17	Silver	Slight garnet to brown colour,indicating oxidation which is evident on the nose. Otherwise, soft alcohol. If still in barrel, maybe time to bottle it. Why style are you trying to make? Tawny or vintage style?
3	David Hart	Tinto-Berocca	2024	19	Gold	Visually a lighter style of fortified. Lovely nose.palate is lighter in style than expected but lovely flavours and length. Luscious without being too sweet. Nice! Well balanced.
4	Kevin Murphy	Jerepiko (Chardonnay)	2005	18.5	Gold	Lovely golden syrup like colour. Initial nose was a bit off putting until I assessed it as being somewhat stewed or dried apricot like. The palate is outstanding. Good length, lovely sweetness without it being cloying. Excellent wine.
5	Stelios Karagiannis	Fortified Tawny - Under Oak	2023	15		Colour showing signs of garnet, oxidised. Nose is oxidised smelling like an old cupboard. Sharp on front addle palate. Too much alcohol perhaps.
6	Martignetti	Muscat - barrel sample	2025	15		Bright, clear. Not much nose. Slightly caramelised. Taste is that of a red moscato but far too much sugar. Not easy to drink. Spirit added appears to be ok.
7	Danny Cappellani	Rutherglen Muscat	2024	17	Silver	Garnet colour. Nose is typical floral moscato. Doesn't smell too sweet. Sweet, luscious, without being too much so. Quite well balanced, nice length, finishing mid tongue. Not harsh in any way.
8	Glen van Neuren	Muscat	2024	0		Withdrawn

Class 40
Berry Wine

Judge	Associate	Comment
Wayne Hewitt	Angela Harridge	A disapointing class where too many wines which promised much turned out thin and lacking fruit. Dry berry wines are always a challenge. Consider some careful backsweetening if it is warranted.

#	Exhibitor	Label	Vintage	Score	Medal	Comment
1	David Hart	Raspberry	2025	14		Deep rich colour, typically raspberry. Closed, but clean raspberry nose. Thick palate driven by sugar produces a highly confected wine.
2	Paul Alliston	Raspberry	2026	16.5	Bronze	Deep rich colour, with a floating elegant nose, typically raspberry. Palate shows a young style, full of acid and raspberry phenolics. Needs to settles down.
3	Danny Cappellani	Elderberry Flower S	2024	0		Withdrawn
4	David Hart	Mulberry	2025	19	Gold	Sits beautifully in the glass, great mulberry colour. Nose shows closed red berry fruit along with a typical rough herbaceousness. Palate is refined and elegant, balancing good sweetness against the acids and phenolics. Mid palate is soft and smooth. Good length. Well done.
5	Danny Cappellani	Elderberry (Red) D	2021	14		Great elderberry colour, a little spritz however. Closed dusty nose, some ferment character , with very little typical rich elderberry character. Palate is also spritz, with considerable yeasty ferment character. This hide the classic elder fruit. Finish drops away into acid and phenolic.
6	Libby Hatzimichalis	Raspberry	2025	13		Beautiful clean raspberry appearance. Nose unfortunately compromised by sulphide and ferment character, driving away the raspberry freshness. These off notes are carried through to the palate.
7	Danny Cappellani	Elderberry (Red) O/D	2021	15.5	Bronze	Good elderberry colour, some spritz in the glass. Nose shows very little typical elder fruit character, lacks a little freshness. Backsweetening has brought out the fruit somewhat, but there still lurks a slight ferment character.
8	David Hart	Aronia	2025	18	Silver	Lovely rich red, clear and clean, deeply coloured,. Aroma shows subdued red fruits with a marzipan cherry lift. Tannins are pronounced which carry through to an emerging bitter finish. A challenging style, well handled. Perhaps even more attention to fining next time. Well done.
9	Phil Blight and Jenny Lokhorst	Raspberry Wine	2026	14		Light raspberry rich pink, clear and bright. Nose presents dull fruit, sulphites ? Palate is dry with harsh phenolics, but with good acid balance. Fruit is lacking throughout. Some careful backsweetening may have produced a better result.

10	Phil Blight and Jenny Lokhorst	Raspberry (added tannins)	2026	14	Slightly weak raspberry appearance in the glass. Clear and bright however. Lacks a clean fruitdriven nose, with some underripe, citrus character. Palate is drying with fruit struggling to push away from the acid and phenolics. Consider a more careful fining regime. Dry raspberries are unforgiving.
11	James Olver	Boysenberry Wine	2025	13	Still fermenting in the bottle, spritzig in the glass. Considerable ferment characters drive off any red fruit character.
12	Danny Cappellani	Eldeberry Flower O/D	2024	15	Clean and clear pale yellow, a light aromatic elderflower with some sulphite poking through. Palate shows strident acid and phenolic (for the style) . Lacks the expected reisling elegance . Out of class should have been in flower herbs class.

Class 41
Stone Fruit Wine

Judge	Associate	Comment
Wayne Hewitt	Angela Harridge	Disappointing number of entries for what is a rewarding style to make. Marked lack of fruit in most entries. Some faults present which comes down to technique.

#	Exhibitor	Label	Vintage	Score	Medal	Comment
1	Harridge Family	Morello Cherry	2026	17.5	Silver	Beautiful shiny great cherry colour. sublty green cherry/marzipan. Palate is well balanced with pehnolics and sourness against the sugar. Great length, but with some acid pushing through. Well done.
2	Libby Hatzimichalis	Cherry	2026	15		Colour shows some lack of intensity. Dull brick , but clear. Nose is closed and lacks fruit, it is also shows off fermentation characters that dominate the fruit. Palate and fruit character is better, with a good sweetness balance. However, there is a compromising fermentation element affecting its freshness. Finish is short.
3	Val Henry	Plum	2026	15.5	Bronze	Light red/orange hue, clear. Nose is especially closed with only a hint of fruit character emerging. Palate is sweet and well balanced against acid, but there is a lactic element present (??) . Hopefully the nose opens up at a later date.
4	Dale Sampson	Sour Plum Wine	2026	13		Confected volatile nose with some high marzipan notes. Palate displays sufficient acetic acid to detract from fruit.
5	Glen Fortune	Yellow Plum	2025	15.5	Bronze	Deep gold and clear in the glass. Definite plum/nectarine characters on the nose. Big flavour and presence: could almost put in a fortified class with addition of alcohol and sugar. No shrinking violet here. Sweetness matches the robust style.

Class 42
Herb / Grain / Flower / Veg Wine

Judge	Associate	Comment
Wayne Hewitt	Angela Harridge	An attractive class of well made country wines. Some difficult styles here. Nice to see a Folly again after so many years. No real faults, just attention to flavour, finish and presentation.

#	Exhibitor	Label	Vintage	Score	Medal	Comment
1	Libby Hatzimichalis	Rhubarb	2026	17	Silver	Beautiful blush pink, clear and inviting. Subtle berry and herbal nose. Palate shows good depth of rhubarb flavour, well supported by acid and sweetness. Finishes long. A good elegant rhubarb.
2	Lachlan Fysh	Akitakomachi	2025	15		Clear pale gold, hangs limip in the glass. Nose is spicy and earthy. Palate has some herbaceous greeness dominating throughout which is distracting right through to the finish. A bitter component lingers. Perhaps look at some fining to reduce phenolics. A good effort.
3	Eric Nigol	Sake	2026	15		Clear pale; presents well. Reasonable sake character on the nose, compromised a little by fermentation character. Palate shows some herbaceousness but with reductive overtones. Length shows some heat, which is acceptable.
4	Richard Webb	Grape Leaf	2025	17.5	Silver	A folly ?? A rare beast. Lovelly herbaceous and vinous nose. Palate is clean showing some acid dominance. There is an attractive greeness, with obvious grape character which does reflect its heritage. Alcohol is sufficient to carry the dryness of the wine. Would like to see this after the acid dies down a little.
5	Glen Fortune	Figleaf	2025	18	Silver	Clear and bright, pale gold. Subdued herbal and earthy tobacco, musky notes , Clean, complex palate showing a good balance of sweetness and acid. Very punchy on the mid palate. Length is good, but slides towards bitterness at the finish.
6	Val Henry	Rhubarb	2026	15		Presented a little cloudy, but a very good provencial rose pink hue. Attractive rhubarb is obvious on the nose, spoilt by a little unclean fermentation character. Palate is a little underdone, with a lower than expected alcohol and phenolic level. Consider finishing the wine to a brilliant level, and using some white tannin to bring up the mid palate.

Class 43
Other Country Wine

Judge	Associate	Comment
Wayne Hewitt	Angela Harridge	A bracket of well made wines. Some berry wines were out of class. Some wines perhaps needed to reflect other ingredients. A surprising number of aged entries.

#	Exhibitor	Label	Vintage	Score	Medal	Comment
1	James Olver	Red & Black Currant Wine	2025	17.5	Silver	Lovely herbaceous red fruit nose. Clean and inviting. Typical metaillic red fruit character. Palate shows balance of fruit and acid, with perhaps a litte too much leafy phenolic punching through. A good dry red. This dryness is a feature which could be made better by more careful fining.
2	Richard Webb	Nectarine and Parsley	2026	16	Bronze	Water bright sitting well in the glass. A clean perfumed nose showing faint ripe nectarine. Palate initially presents with clean necatarine fruit, but is rapidly replaced by a herbal green bitterness, which dominates the finish. An interesting dry style, perhaps some sweetness or fining (PVPP) would amerliorate the bitterness.
3	Libby Hatzimichalis	Blackcurrant	2026	16.5	Bronze	Lovely cabernet red, clear with some clean but subdued berry fruit character on the nose. Palate demonstrates some fruit weight, with good sugar balance. Acids detract on the front palate, dominating through to the finish. A great effort, perhaps review acid control.
4	David Hart	Fig	2020	17.5	Silver	Dark bronze in appearance, showing some development. Nose is subtle old fig, bark and tobacco pouch. Aged character continues through to palate with port wine notes and a thick slippery mouthfeel. These together cry out for a higher alcohol level. As it is, a very good example of a fig wine , but in decline.
5	Val Henry	Orange	2026	17	Silver	Very pale straw, clear and bright. Nose shows some S02 and subtle orange. A little ferment chartacter in there ? Palate comes in positive orange with acid, fruit and bitterness layering up harmoniously. Finish drops away quickly. A refreshing drink when cold. Alcohol could be stumped up a bit.
6	David Hart	Currant-Hibiscus	2024	15		Burnt dark orange in appearance, showing some early age. Nose has definite aged fortified rancio character, not unattractive, but difficult to see any fruit. Hibiscus continues to be hidden on the palate which is dominated by aged berry and a strong acid presence. Length drops away quickly.
7	Graham Scott	Feijoa Wine	2026	14		Very pale , clear in the glass. Punchy feijoa, not over the top. Clean fruit showing that typical metallic tropical note. Palate is overly confected, detracting from the attractive fruit. Length is thick and sugary.

8	David Hart	Ginger	2020	17.5	Silver	Great aged ginger colour, fruity and spicy on the nose, clean and fresh still. A good weighted palate with a balance of sugar and acid. Sharp ginger heat dominates the mid to front palate, carrying forward, and presenting strongly on the finish. Age has taken away from of the palate weight, with acid and spice now dominating.
9	David Hart	Cumquat	2020	18	Silver	Dark tawny bronze, not clear. Nose presents with a metallic citrus , probably as a result of its age. Marmalade and jammy character strongly dominates the palate. Would make a great digestif.
10	Graham Scott	Fig Wine	2026	15		Unusually pink wirth some spritz in the glass. Nose is subtely earth and tobacco fig. Clean. Suspect not 100% fig with some berry character emerging on the front palate , with the dark and earthy fig emerging on the back.

Class 45
Country Wine Sparkling

Judge	Associate	Comment
Libby Hatzimechalis	Glen Fortune	An interesting class with delicate flavours. Most lost their bubbles in the glass but a great effort to all.

#	Exhibitor	Label	Vintage	Score	Medal	Comment
1	Richard Webb	Loquat Sparkling	2024	15		Pale gold Small bubbles Light nose Good spritz on the tongue Dry wine but light flavour , I'd struggle to tell it was loquat.
2	James Olver	Sparkling Nashi Pear Wine	2022	16	Bronze	Pale gold Very fine bubbles but lost in the glass Good pear nose Dry wine delicate flavour
3	Phil Blight and Jenny Lokhorst	Sparkling Raspberry	2026	16.5	Bronze	Pale pinky red Fine bubbles lost in the glass Raspberry notes on the nose Dry wine with a delicate bouquet
4	Harridge Family	Rhubarb	2026	17	Silver	Pale pink Good mousse but bubbles have disappeared. Delicate but distinct flavour Dry wine
5	James Olver	Apple & Pear Sparkling Wine	2021	16	Bronze	Clear gold Good small bubbles in the glass Smells like a good cider Slight bitterness however

Class 50
Liqueur

Judge	Associate	Comment
Libby Hatzimechalis	Glen Fortune	A great class, there were some really nice liqueuers. Some entries would have scored better had the spirit content been toned down. But good flavours and some really well made entries

#	Exhibitor	Label	Vintage	Score	Medal	Comment
1	Terry Norwood	Raspberry	0	16	Bronze	Ruby red raspberry Fresh nose High acidity but good flavour
2	Eugene Sibelle	Pear Liquer - Full body	2026	16	Bronze	Clear yellow gold subdued nose Slightly floral A little sugar dominant masks the delicate flavour
3	Domenico and Angela Grande	Crema di Limoncello	2026	16	Bronze	Pale yellow Creamy lemon subdued nose A slight bitter palate
4	Cat & Frank Carri	Limoncello	2026	15		Clear pale yellow Subdued nose Fruit is subdued and alcohol dominates slightly
5	Angie Dimasi	Lemoncello 1	2026	17	Silver	Clear lemon yellow Lovely fruity nose Good flavours but alcohol is slightly hot
6	Cat & Frank Carri	Arancello	2026	15		Deep yellow Orange notes on the nose Strong alcohol dominates and overwhelms the flavours
7	Cat & Frank Carri	Nocello - Walnuts	2025	17	Silver	Clear. Good nose lovely nut flavours good length
8	Terry Norwood	Green Walnut Unspiced	0	18.5	Gold	Deep clear dark brown strong rich nutty nose well balanced mouth filling
9	Angie Dimasi	Kumquat – in Spirit	2026	17	Silver	Slightly cloudy yellow gold strong kumquat nose good flavours well balanced
10	Angie Dimasi	Kumquat – in Vodka	2026	15		Subdued on nose flavour not intense sugar dominant
11	James Olver	Quince Liqueur	2026	19	Gold	Good quince nose intense flavour and length good fruit
12	Gavin Pennell	Butterscotch Schnapps	0	16.5	Bronze	Delightful nose palate does not match the nose lacks intensity
13	Gavin Pennell	lemoncello	0	18	Silver	Interesting nose flavours really good well balanced shame about the floaties
14	The Basin Backyard	Honey Coffee Liquor	2026	18	Silver	Wow you sure know it's coffee could do with some spices to add complexitity
15	Angie Dimasi	Lemoncello 2	2026	17	Silver	Clear nose a bit weak. Sugar dominant maybe more fruit
16	Matthew & Zara Guastella	Tecacello	2026	15		Strong dominant spirit Nose is strong

17	Matthew & Zara Guastella	Bellocello 8	2026	16	Bronze	Good lemon nose strong in spirit which makes it unbalanced
18	Martignetti	Nochino	2025	17.5	Silver	Pleasant liqueur with good flavour but lacks intensity
19	Terry Norwood	Green Walnut Spiced	0	18.5	Gold	Intense liquor mouth filling. Balanced. Strong nose
20	Jacques Simian	Limoncello	2026	16	Bronze	Subdued nose sugar dominant lacks intensity of flavour. Time might help smooth it out
21	Domenico and Angela Grande	Limoncello	2026	17	Silver	Strong lemon nose sugar dominant lacks fruit intensity
22	James Olver	Aged Damson Plum Liqueur	2016	18.5	Gold	Starbright well balanced lovely flavours well made

Class 65
Mead Any Style

Judge	Associate	Comment
Adam Galle	Graham Scott	A very interesting and varied class, with meads entered from very experienced makers down to beginners. From a personal point of view I was very impressed with the high level of visual clarity in nearly all of the meads judged. A reasonably strong class with several silvers and two standout gold medal meads. The best in class was a particularly excellent showcase of how to use coffee in mead to produce a delicious and complex drink. It is great to see some of the more innovative examples score so well. Thanks you to all who entered this category.

#	Exhibitor	Label	Vintage	Score	Medal	Comment
1	Valknut Meadery	Soapbush Honey, Bunya Nuts	2025	16	Bronze	Crystal clear, subtle fruity honey aroma. Tropical fruit honey character with a subtle earthy note in support. A touch of heat and astringency, with a slightly bitter note on the finish which lets it down a touch.
2	John Moloney	Traditional Bochet semi sweet, bush honey	2024	18	Silver	Crystal clear, raisin and toffee aromas. Fruity citrus honey character with accompanying toffee and marshmallow flavours with a subtle herbal note. Not too sweet, clean finish. Very well made.
3	Greg Huggins	Joe's Ancient Orange with a Raspberry Twist	2026	15		Lovely clear salmon colour, Quite a spicy nose with berry notes in support. There is a lot of astringency on the palate and is quite pithy. This detracts from the berry character and results in quite a harsh finish.
4	Mario & Izabella Fantin	Joes Ancient Orange	2025	15		Pours a clear, pale gold. An overpowering and out of place funky, overripe paw-paw aroma overwhelms. A more pleasant citrusy honey flavour, however little to spice character present which is a hallmark of a JAO.
5	Thanavit Jirapanjawat	Lemon & ginger sparkling session mead	2026	15		Pours a clear light straw colour with a very grassy somewhat earth-like ginger aroma with lemon and a subtle floral honey character. Again, very grassy ginger character with lemon supporting. Not a lot of honey character, however the finish is very blunt even with the light carbonation.
6	Mario & Izabella Fantin	Joes Ancient Orange M	2026	15		Pours a crystal clear, pale golden colour with citrus notes and an overripe tropical aromas. Citrus honey and orange oil flavours and a nicely balanced sweetness. A lack of spice character (which is out if style) and quite a bitter and astringent finish that linger of that overripe tropical note.
7	Valknut Meadery	Honey Blend, Ginger	2025	16.5	Bronze	Pours a crystal clear mid gold with a pleasant but not overpowering fresh ginger aroma with a supporting floral honey note. Floral honey flavour with fresh ginger, that has quite a bit of heat coming through to the finish that continues to build. Perhaps a touch too much heat, but other than that well made.

8	Valknut Meadery	Teatree Honey	2025	16	Bronze	Pours a clear mid-gold colour with a herbal-earthy honey aroma. A more subtle herbal honey flavour with well balanced sweetness. Well made, however a little lacking in honey differentiation.
9	Valknut Meadery	Teatree Honey, American Oak	2024	16	Bronze	A herbal/earthy honey aroma with a subtle oaky note in support. Similar flavour profile with an oaky hint on the finish. Well made.
10	Jonathan Koopman	Sparkling semi-sweet Mead - Local roadside honey Tumbulgum	2026	14		Pours a crystal clear light golden colour. A raw (unfermented), sweet, herbal honey aroma. Very thin and watery body, with a raw honey character and a stunted and flat finish. Almost tasted just like honey added to soda water.
11	The Basin Backyard	Leatherwood Honey Mead	2026	19	Gold	Pours a crystal clear light golden colour. Bold leatherwood aroma. Clean and robust leatherwood flavour, clean linear finish well balanced with the level of sweetness.
12	David Hart	Quince Mead	2026	15.5	Bronze	Pours a crystal clear, light straw colour with ripe tropical fruit aromas and a floral honey note. Fruity character pairs well with the more floral honey flavour. There is however a little heat and astringency in the finish that detracts from the overall experience.
13	Jonathan Koopman	Traditional Dry Mead - Flooded gum honey	2026	16.5	Bronze	A bright, pale golden colour with a medicinal/herbal honey aroma. A more subtle flavour expression, however that is to be expect with a dry mead, a little light body-wise (some structure always helps a dry mead) with a soft finish.
14	Jonathan Koopman	Sparkling Coffeemel - Medium roast Arabica and Flooded gum honey	2026	16.5	Bronze	A clear, pale but darker gold colour, with a bold and musty coffee aroma with the medicinal honey character supporting. Only a prickle of carbonation remaining (however this is probably for the best). The coffee flavour blends nicely with the honey flavour, A little short on the finish, but an interesting drop.
15	Valknut Meadery	Honey Blend, Maple, Blueberries	2025	17.5	Silver	Pours a deep golden with a reddish hue. Floral honey aroma with a subtle berry note. Floral/herbal honey plays nicely with the retrained berry character (may be a touch too subtle flavour wise). Sweetness balanced well with the finish a nice touch of tannin from the berries. Well made.
16	Jonathan Koopman	Morat - Black Mulberry and Yapunyah honey	2025	16.5	Bronze	A striking deep garnet/purple colour with medicinal/herbal honey character and aroma of dark berries. Palate wise the honey flavour does dominate over the berry character. A pleasant tannin hit from the berries, but the finish is a little flat. Some tweaking of these minor issues would translate into a much higher score.
17	Harridge Family	JAO	2026	15		A clear, deep golden colour with fruity honey aroma and a subtle hint of spice. Not as sweet as I was expecting for a JAO, while the orange is prominent the spices are almost undetectable and there has been an over extraction of tannin from either the spices or pith or both. This results in a thin and astringent finish.
18	Eugene Sibelle	Mead - Classic Ancient	2026	15		Pours a hazy, light straw colour with a citrusy honey aroma. Very restrained honey character with a prominent lemon/citrus flavour and a touch of barnyard. Quite thin body wise and a flat slightly bitter finish.

19	Valknut Meadery	Honey & Coffee	2025	19.5	Gold	A striking pale amber/golden colour with a rich roasty coffee aroma. A more subtle expression of honey flavour, however it is well balanced with the coffee character. Plush mouthfeel, balanced sweetness and clean finish. Very well made, a delight to judge.
20	Greg Huggins	Joe's Ancient Orange (B)	2025	16.5	Bronze	A clear deep golden colour, with bold citrus and spice aromas. Not quite as sweet as expected for a JAO, however still maintains a decent balance between honey and spice. A touch a astringency on the finish but not to its detriment.
21	Greg Huggins	Mulled Joe's Ancient Orange	2026	15.5	Bronze	A hazy deep golden colour with floating particles. Bold citrus aromas and an accompanying melange of spices combine seamlessly. Very pleasant integration of spices and honey, and long clean finish. Could just use the tiniest increase in sweetness to pull all the flavour components better into harmony and smooth out the body a touch.
22	Valknut Meadery	Sparkling Ginger Session 6%	2026	15.5	Bronze	Pours a hazy light straw colour with a bold, fresh ginger aroma. Fresh ginger dominates the palate with a very subtle honey character (however this is not unusual in a session mead). A very pleasant ginger beer but lacking a bit too much in the honey department, as it is a struggle to discern any.
23	Valknut Meadery	Honey, Raspberry, Coconut	2025	17	Silver	Pours a clear pale red colour with bold aromas of red berries and coconut, with a touch of coconut oil. Floral honey flavour combines nicely with the raspberry and coconut character. The coconut character for me is a touch on the raw side, tasting like the insides of a Bounty bar, leading to a lingering fatty/oily note that somewhat detracts from drinkability. Without knowing how this was made I would suggest toasting the coconut to reduce the oily character. Well made though and it does what is says on the label.
24	Stelios Karagiannis	President's Pick (JAO)	2024	14		A clear, deep amber colour, with no discernible honey or spice character. A harsh and bitter finish. Lots of issues here.
25	Libby Hatzimichalis	Raspberry Mead	2024	17.5	Silver	Pours a clear, pale red colour with a floral honey aroma and a subtle red berry note. A more restrained expression of raspberry, however it integrates well with the honey character. Well made, dryer style of fruit mead.
26	Simon Mollema	Joe's Ancient Orange mead (ITW course)	2026	15		A striking crystal clear, pale gold colour with citrus and ripe tropical aromas. Very dry for a JAO, with little discernible honey or spice character. A subtle citrus note is present however it leads into an astringent and harsh finish.
27	David Hart	Black Currant Mead	2025	17	Silver	A deep burgundy colour with floral honey aroma and a subtle berry note. The floral flavour of the honey play well with the subtle berry character which is given a little boost due to the sweetness of the mead. Clean finish and nice tannin, lead to a pleasant drinking experience. My only issue is that it could use a boost in fruit character to better balance the level of sweetness.
28	Michelle J Stewart	Mead - Rhubarb, Mandarin and Ginger	2026	15		A hazy, pale salmon colour a very muddled combination of flavours. I can't pick out anything in particular and the finish is quite dry and a touch bitter.

29	Thanavit Jirapanjawat	Lime & lemongrass sparkling session mead	2026	15		Crystal clear and a delicate pale straw colour. There is a limey/citrussy character to the aroma, but the dominant aroma is unfortunately sulphites. A far more pleasant citrussy palate, but no real detectable honey character.
30	Mario & Izabella Fantin	Joes Ancient Orange P	2026	15		Pours a delicate pale yellow colour. A subtle floral honey note with a touch of citrus and faded spices. Cleanly fermented and a pleasant floral and citrus palate but the spice has faded significantly.
31	David Hart	Ginger Mead	2025	16	Bronze	Pours a light gold, slight haze. Subtle floral honey aroma and spicy ginger note. Sweet floral honey on the palate with a fiery ginger character.
32	Valknut Meadery	Teatree Honey, Lime, Cumquat	2026	18	Silver	A clear pale gold colour, with ripe tropical fruit aromas and a subtle herbal honey note. A very pleasing interplay of herbal honey, tropical and citrus. Clean finish and a nice touch of fruit tannin all nicely balanced. Very well made.
33	Valknut Meadery	Wild Honey, Elderflower	2026	17.5	Silver	Clear and golden in the glass, with floral honey aroma and a subtle musky note. A pleasant mead, however the elderflower component is very, very subtle. Very well made.

Class 74
Cider Any Style

Judge	Associate	Comment
Adam Galle	Graham Scott	A very small class, consisting of just two entries. The first entry was well made and a very pleasant drink, which is always encouraging to see. This judge is hoping for more entries next year!

#	Exhibitor	Label	Vintage	Score	Medal	Comment
1	James Olver	Sparkling Apple Cider	2026	18	Silver	Pours a pale golden colour with persistent beading. A delicate and crisp apple aroma is nicely supported with a touch of ferment character. Again a delicate and perfumed apple flavour some supporting esters and a very clean, somewhat crunchy finish. Well made, and very pleasant to drink.
2	Mark Hibberd	Medium-dry sparkling apple cider	2026	15		A crystal clear mid-deep golden colour with a restrained aroma of stewed apples with an odd vegetal note. A subtle stewed apple character on the palate, however the finish is short and somewhat bitter and minerally.

Class 82
Kombucha Any Style

Judge	Associate	Comment
Dean O'Callaghan	No Associate	So impressed with all entries this year. Very interesting flavour combos ... the loganberry blew my mind ... smelt so sweet but tasted very well balanced. The turmeric in the ginger turmeric was exceptional too. Thanks :)

#	Exhibitor	Label	Vintage	Score	Medal	Comment
1	Michelle J Stewart	Honeybush, Orange and Mandarin	2026	19	Gold	Perfect astringency Rich body Definitely a kombucha. Delightful on the nose Real colour Slightly under carb
2	Eugene Sibelle	Rubarb and Coriander	2026	19	Gold	Perfect astringency Rich body Definitely a kombucha. Good nose Beautiful colour Perfect carb
3	Harridge Family	Lemon & Ginger	2026	19	Gold	Perfect astringency Rich body Definitely a kombucha. Good nose Beautiful colour Perfect carb
4	Mario & Izabella Fantin	Natural	2026	15.5	Bronze	Mildly too astringent. Shallow body Definitely a kombucha. OK on the nose Real colour
5	Michelle J Stewart	Strawberry, Raspberry and Loganberry	2026	19	Gold	Perfect astringency Rich body Definitely a kombucha. Good nose (smelled sweeter than it tasted) Beautiful colour Perfect carb
6	Mario & Izabella Fantin	Blackberry	2026	18	Silver	High astringency Mild body Definitely a kombucha. OK nose Beautiful colour Mild carb
7	Michelle J Stewart	Spiced Apple and Chamomile	2026	19.5	Gold	Perfect astringency Rich body Definitely a kombucha. Good nose Beautiful colour Perfect carb Fantastic flavour combination!

8	Harridge Family	Ginger & Turmeric	2026	19	Gold	Perfect astringency Rich body Definitely a kombucha. Realistic nose Beautiful colour Perfect carb Fantastic flavour combination! Turmeric really comes through
9	Harridge Family	Strawberry, Lemon, Thyme	2026	18.5	Gold	Perfect astringency Rich body Definitely a kombucha. No nose but thats ok Beautiful colour Perfect carb Fantastic flavour combination!
10	Pete Lowndes	Mint and tumeric	2026	19	Gold	Perfect astringency Rich body Definitely a kombucha. Really refreshing nose Beautiful colour Perfect carb Unexpectedly fantastic flavour combination!
11	Glen van Neuren	Blackberry/Mint	2026	18	Silver	Perfect astringency Thin body Definitely a kombucha. Great nose Beautiful colour Under carb Fantastic flavour
12	Glen van Neuren	Orange/ Rosemary	2026	15.5	Bronze	OK astringency No body Definitely a kombucha. Great nose Expected colour Low carb Interesting flavour combination!
13	Glen van Neuren	Lemon/Ginger/ Strawberry	2026	18	Silver	Perfect astringency OK body Definitely a kombucha. Good nose Beautiful colour Low carb Fantastic flavour combination!
14	Glen van Neuren	Blackberry/ Rosemary /Lemon Thyme	2026	18	Silver	Perfect astringency OK body Definitely a kombucha. Good nose Beautiful colour OK carb Fantastic flavour combination!

COMMON WINEMAKING FAULTS & CAUSES

High pH

The pH of picked grapes can vary considerably. It is important that the winemaker makes adjustment as soon as possible to ensure the pH of the must and wine remains within the target levels recommended below. Note that with higher pH, SO_2 becomes less effective, and the growth of potential spoilage microorganisms is favoured.

Red Wine: Must (pH3.30-3.45), Finished Wine (pH3.55-3.60)
White Wine: Juice (pH3.15-3.30), Finished Wine (pH3.30-3.45)

Inadequate Clarification

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

Incomplete Malolactic Fermentation

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

Incomplete Primary Fermentation

An enzymatic test for glucose and fructose is the only way to be completely sure that primary fermentation is complete. Incomplete primary fermentation is often noticed as cloudiness in wine, potentially with loss of colour, stale or oxidised characters can be apparent as well as the presence of CO_2 in the wine. When oxidation is more advanced, acetaldehyde may be evident. These problems often manifest themselves shortly after the wine is racked, presumably because the aeration caused by racking stimulates yeast activity.

Insufficient SO_2

Insufficient SO_2 manifests itself as either microbiological instability or oxidation of the wine. When adding SO_2 it is important to understand that the effectiveness of any addition will be determined by the pH of the wine. In addition, it is the 'free' rather than the 'bound' SO_2 that infers anti-microbial and anti-oxidative protection, and only part of any addition will yield free SO_2. The level of free SO_2 in the wine will fall significantly during racking and gradually over time in storage and in the bottle due to oxidation.

Wine Additives

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

COMMON WINE FAULT TERMS

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

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

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

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

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

H_2S [Hydrogen Sulphide]
The smell of rotten eggs produced by yeast during fermentation generally caused by a lack of nitrogen in the ferment or excessive use of sulphur in the treatment of the grapes prior to ferment (e.g. sulphur-based sprays in the vineyard). Use sufficient nutrient at the correct times during primary fermentation. If not treated properly (with Copper Sulphate) H_2S can lead to the more serious problem of Mercaptans (rotten vegetable aromas).

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

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

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

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