

# 2010 Chairman's Report

*It is my pleasure on behalf of the Riverland Wine Show Society to present a brief report on the results of the 2010 Riverland Wine Show. Judging took place on the 6th and 7th of September at the Renmark Hotel with tastings and release of results along with the Presentation Dinner on Wednesday the 15th September.*

*The 2010 Riverland Wine Show has once again been a great success and remains an important forum for the evaluation of wines produced in the Riverland, Sunraysia, Riverina and Rutherglen regions. We have once again had a strong show with many strong results across a diverse range of styles. A number of moscato, rose, red, sweet white, fortified and brandy classes have had very strong results and some emerging new varieties show great promise for the region. It is still a challenging time for the Australian Wine Industry and I believe very strongly, that it will be those producers who embrace sustainable and innovative viticulture along with high quality winemaking and brand building, who will remain viable into the future. Inland regions must continue to seek varieties and styles which produce excellent wines which are enjoyed by consumers.*

*On behalf of the Wine Show Committee, I wish to thank the Judges for giving up their time, rearranging their schedules and spending several days with us to judge at the wine show. Our thanks in particular must go to our Chair of Judges, Glenn James-Pritchard, who has once again carried out his role in an exemplary manner. Our panels were often involved in serious and constructive debate over quality and style of the wines being judged, and I believe this is very beneficial in relation to outcomes within a wine show.*

*Our thanks must go to the Renmark Hotel who have provided their staff, services and facilities for the running of this year's Wine Show. Their level of support has been much appreciated and the value of having suitable premises cannot be underestimated. Having a large area which is free of distractions for judging along with suitable room for storage of wines is a must to run a successful wine show.*

*I wish to thank the Wine Show Committee, stewards and volunteers who have all worked tirelessly to ensure the successful running of this year's show. Without this level of commitment, our regional wine show would not exist.*

*Finally, on behalf of the Committee, I wish to thank all of our Wine Show Sponsors and all of the exhibitors for their continued support of the Riverland Wine Show. This support is integral to the continued development and sustainability of our regional wine industry into the future.*

**Eric Semmler**

*Chairman, Riverland Wine Show Society.*

# The Riverland Wine Show Committee wish to thank .....

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Visual-Link for Schedule and Results Booklet Artwork

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As with any Riverland Wine Show there are many people and businesses to be thanked for their contribution to the events success. The Riverland Wine Show Society would like to thank the following:

The Renmark Hotel  
Members of the Riverland Show Societies  
Riverland Wineries who assisted with the running of the show  
Riverland Food and Wine Clubs

## Abbreviations

G	Gold 18.5 - 20.0 points (55.5 - 60)
S	Silver 17.0 - 18.4 points (51 - 55)
B	Bronze 15.5 - 16.9 points (46.5 - 50.5)
OC	Out of Class
NR	Not Received
WD	Withdrawn
UL	Unlabelled (ineligible for award)

# 2010 Riverland Wine Show

## Judges



### Judges from Left to Right:

#### Back:

Karina Dambergs

Stephen Cook

Andrew Jericho (Associate Judge)

Mark Zeppel

Beck Kennedy

- Taltarni Vineyards, VIC

- Orlando Wines, Barossa

- Mollydooker Wines, McLaren Vale

- Zilzie Wines, Mildura

- Boar's Rock, McLaren Vale

#### Front:

Chris Fulham (Associate Judge)

Brett Sharpe

Glenn James-Pritchard

Ulrich Grey-Smith

- Kingston Estate Wines, Kingston

- Lindemans Coonawarra

- Ducks In A Row Winemakers, McLaren Vale

- Consultant Winemaker, Coonawarra

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# Regulations

1. All classes shall be open to Wine and Brandy producers, hereinafter called “exhibitors” for competition according to the conditions applicable to respective sections. An exhibitor in this section shall mean a Person, Partnership, Association, Cooperative, Company or Corporate Body holding a current producer’s license and licensed to sell wine and or brandy under its own registered trading marks and under which the exhibit will finally be sold.
2. All exhibitors must conform to relevant State and Commonwealth health and regulatory Acts that govern the production or labelling of Australian wine and/or Australian brandy.
3. Wines competing in the Riverland Wine Show must be made using a minimum of 85% of grapes grown within the Australian Geographical Indicator regions of Swan Hill, Murray Darling, Riverina, Rutherglen and Riverland, exceptions being for class 19 where the wine shall be at least 51% from these regions and special classes 30 to 33 where there is no restriction to the grape growing region as per the class description.
4. No wine is to be entered more than once in the show.
5. There is no limit to the number of entries per class.
6. Exhibitors must complete the Society’s entry form in its entirety. Exhibitors shall detail the following when entering exhibits in the wine show:
  - Class, variety(s) or generic description as required
  - Vintage (state NV if non vintage or average age where applicable)
  - Quantity in stock
  - Name to be used in the results catalogue
  - State whether commercially dressed
  - Sweetness or Alcoholic strength as required.
7. All exhibits shall bear the labels supplied by the Society and every effort should be made to ensure the label supplied by the Society does not obscure the commercial label.
8. Exhibits received late may be disqualified.
9. The description provided for each section (and class) must be adhered to; incorrectly entered exhibits may be disqualified.
10. The stewards reserve the right to transfer entries from one class to another.
11. Trueness to style will be at the discretion of the Chief of judges.
12. Exhibits become the property of the Riverland Wine Show Society once received.
13. Wines entered in single variety classes must have a minimum of 85% of the specified variety. The predominant component of an entry in a blend class must not exceed 84% of the total volume. All components of the blend must be nominated on the entry form.
14. Each entry shall comprise in the:
  - Dry, sparkling and sweet wine classes 4 x 750ml bottles.
  - Fortified wine 2 x 750ml bottles
  - Brandy 2 x 700ml bottlesEntries in bottles of equivalent nominal sizes will be eligible

15. Exhibitors please note - trophy and medal winners may be requested to supply additional bottles for the exhibitors/public tasting and the presentation dinner at no cost to the Society.
17. The Riverland Wine Show Society Inc reserves the right to audit any entry for the following: Non conformance with minimum stock requirements as stated, regional integrity, compositional integrity, and any other matter.
18. The Society reserves the right to have any exhibit inspected or analysed by one or more persons appointed for that purpose.
19. An exhibitor breaking any regulation may be disqualified from any future show or shows. No entry will be received from any person or persons disqualified by this or any other similar Society during the period of such disqualification. Should any such entry be accepted, it shall, when discovered, be deemed void and the entry fee and exhibit shall be forfeited.
20. Exhibitors shall be judged out of 20 points and awards will be made on the following basis:

Gold	18.5-20.0 points
Silver	17.0-18.4 points
Bronze	15.5-16.9 points
21. Trophies for best wines. Non commercially dressed wines can be entered into all sections of the show with the exception of class eight (8). **However only entries fully dressed and commercially available for sale at the time of judging will be eligible for trophies. Only commercially dressed wines will be eligible for medals. Non commercially dressed wines will only be given a point score.**
22. 'Commercially available' is defined as wines for sale via general distribution through the retail market (including wine clubs) in Australia and/or overseas as well as wines only available for sale at cellar doors or cellar door mail order.
23. Points for aggregate trophies will be allocated on the following scale:  
Gold 5 points, Silver 3 points, Bronze 1 point. Points will only be awarded to commercially dressed wines.
24. Awards may be withheld in any class where exhibits are considered unworthy.
25. Medals may only be claimed or advertised under the name in which the wine was entered.
26. Judges will assess each class without collaboration and on receipt of all result sheets for a particular class the panel Chairman shall have the points totalled, checked and determine the awards.
27. Judges will not have access to exhibits apart from the glass of each placed in front of them by the stewards.
28. Judges and Associate Judges shall not at any time prior to the announcement of awards have any access or knowledge as to the identity of the exhibits.
29. The decision of the Society and Judges shall be final.
30. No protest will be entertained unless made in writing within seven days of the announcement of the awards.
31. All results from this year's wine show will be published in the results catalogue, released to the media and displayed on <http://www.riverlandwine.com.au/wineshow.htm>
32. Exhibitors are expected to comply with the Winemakers Federation (WFA) Code of Practice for the display of awards (except for clause 1, which applies to wines labelled for export only).

# Winemakers' Federation of Australia

## Code of Practice for the display of awards

1. Producers will only display awards gained from competitions authorised by the AWBC.
2. Producers will not use medals, stickers, symbols or other devices in order to misleadingly convey the impression that the wine has received an award at an open, objective and independent competition.
3. Awards received by an individual wine will bear the year of award and the class description and as a general rule shall only be applied to wines bearing the name under which the exhibit was entered. However, in recognition that a wine could be entered in a show before a wine has been finally allocated to a Brand, portability of an award so that it can stay with the wine which won it shall be permitted providing it is allowed by that show.
4. Awards received by a class of wines (eg "Winemaker of the Year", "Most Successful Exhibitor") shall not be used to suggest the individual wine has received any particular distinction. These awards will not be presented on the bottle in the form of a medal.
5. Compliance by a producer (including by subsidiaries or by associated companies) with this Code of Practice is a prerequisite for entry to any show of which the display of awards or medals are authorised by the AWBC for export to Europe.



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# Sections

## Section 1 - CURRENT VINTAGE DRY TABLE WINES

### Description

- Dry table wines, trueness to style will be at the discretion of the judges.
- There is no reference to sweetness.
- Wines designed for export (glass or bulk) are encouraged in these classes
- Each bottle will bear the wine entry label supplied by the wine show.
- Each entry shall consist of four (4) 750ml bottles or equivalent.
- Each exhibit shall require a minimum stock of 110 cases or 990 litres.
- Only commercially dressed wines are eligible for entry into class 8.

Class 1	Dry White Table Wine	Fragrant and floral varietals and blends
Class 2	Dry White Table Wine	Viognier
Class 3	Dry White Table Wine	Unwooded, soft and fruity varietals(excluding Chardonnay)
Class 4	Dry White Table Wine	Chardonnay and Chardonnay predominant blends
Class 5	Dry White Table Wine	Full bodied varietals (excluding Chardonnay)
Class 6	Dry White Table Wine	Blends
Class 7	Dry Red Table Wine	Rosé only
Class 8	Dry Red Table Wine	Early drinking styles (commercially dressed wines only)

## Section 2 - 2009 & OLDER VINTAGES DRY TABLE WINES

### Description

- Dry table wines, trueness to style will be at the discretion of the judges.
- There is no reference to sweetness.
- Wines designed for export (glass or bulk) are encouraged in these classes. Each bottle will bear the wine entry label supplied by the wine show.
- Each entry shall consist of four (4) 750ml bottles or equivalent.
- Each exhibit shall require a minimum stock of 110 cases or 990 litres.

Class 9	Dry White Table Wine	Fragrant and floral varietals and blends
Class 10	Dry White Table Wine	Viognier
Class 11	Dry White Table Wine	Unwooded, soft and fruity varietals (excluding Chardonnay)
Class 12	Dry White Table Wine	Full bodied varietals
Class 13	Dry White Table Wine	Full bodied blends
Class 14	Dry Red Table Wine	Cabernet Sauvignon
Class 15	Dry Red Table Wine	Shiraz
Class 16	Dry Red Table Wine	Durif
Class 17	Dry Red Table Wine	Other varietals
Class 18	Dry Red Table Wine	Blends

## Section 3 - SPARKLING WINE

### Description

- Wine made by transfer, Charmat and Champenoise methods; trueness to style will be at the discretion of the judges.
- There is no reference to sweetness.
- Each bottle will bear the wine entry label supplied by the wine show.
- Each entry shall consist of four (4) 750ml bottles or equivalent.
- Each exhibit shall require a minimum stock of 110 cases or 990 litres.
- **Entries with crown seals will be deemed 'non dressed'.**
- **Entries in the sparkling wine class shall be 51% or greater from the Swan Hill, Murray Darling, Riverina, Rutherglen and Riverland regions.**

Class 19      Sparkling Wine

## Section 3 - SWEET TABLE WINE ANY VINTAGE

### Description

- Sweet table wine (this could be spatlese, auslese or sauterne in style), trueness to style will be at the discretion of the judges.
- Each bottle will bear the wine entry label supplied by the wine show.
- Each entry shall consist of four (4) 750ml bottles or equivalent.
- Each exhibit shall require a minimum stock of 110 cases or 990 litres.

Class 20      Sweet White Table Wine      One baume to three baumé  
Class 21      Sweet White Table Wine      Greater than three baumé

## Section 4 - FORTIFIED WINE ANY VINTAGE

### Description

- Wine or juice fortified with grape spirit or brandy, trueness to style will be at the discretion of the judges.
- There is no reference to sweetness.
- Each bottle will bear the wine entry label supplied by the wine show.
- Each entry shall consist of two (2) 750ml bottles or equivalent.
- Each exhibit shall require a minimum stock of 110 cases or 990 litres.

Class 22      Fortified White Wine      Sweet Sherry /Apera Style  
Class 23      Fortified White Wine      Dry Apera Style  
Class 24      Fortified White Wine      Dessert Style (inc. Muscat)  
Class 25      Fortified Red Wine      Ruby Style  
Class 26      Fortified Red Wine      Tawny Style  
Class 27      Fortified Red Wine      Vintage Style

## Section 5 - BRANDY ANY VINTAGE

### Description

- Trueness to style will be at the discretion of the judges.
- Exhibit strength (%v/v Alc.) must be declared on the entry form.
- Each bottle will bear the wine entry label supplied by the wine show.
- Each entry shall consist of two (2) 700ml bottles or equivalent.
- Each exhibit shall require the minimum stock specified below:

Class 28	Brandy	2 to 3 year old (minimum stock 2600 Lal)
Class 29	Brandy	Open (minimum stock 1300 Lal)

## Section 6 - DRY TABLE WINE SPECIAL CLASSES

### Description

- Open to winemakers of the Riverland Geographical Indicator region. The entering winery must be situated in the Riverland Geographical Indicator region.
- Any vintage.
- No restriction on fruit origin.
- Trueness to style is at the discretion of the judges.
- There is no reference to sweetness.
- Wines designed for export (glass or bulk) are encouraged in these classes.
- Each bottle will bear the wine entry label supplied by the wine show.
- Each entry shall consist of four (4) 750ml bottles or equivalent.
- Each exhibit shall require a minimum stock of 80KL.

Class 30	Dry White Wine	Unoaked or lightly oaked. Includes fragrant and floral varietals
Class 31	Dry White Wine	Full bodied oaked styles.
Class 32	Dry Red Wine	Light Medium Style
Class 33	Dry Red Wine	Full Bodied Style

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# 2010 Riverland Wine Show Awards

## **Air Liquide Trophy**

Best White Wine Classes 1-6, 9-13

**Constellation Wines Australia 2009 Hardys Nottage Hill Chardonnay**

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## **Radoux Trophy**

Best Dry Red Wine Classes 8, 14-18

**Westend Estate, 2008 Westend 3 Bridges Durif**

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## **Austwine Trophy**

Best Sweet Table Wine Classes 20-21

**De Bortoli Wines, 2007 Noble One**

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## **Wally Ware Trophy**

Most Successful Exhibitor Dry Red Classes 8, 14-18

**Westend Estate**

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## **Label Makers Trophy**

Most Successful Exhibitor in White Wine Classes 1-6, 9-13, 20-21

**Constellation Wines Australia**

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## **SAGE Automation Trophy**

Most Successful Exhibitor Classes 1-21

**Constellation Wines Australia**

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## **A&G Engineering Trophy**

Best Fortified White Wine Classes 22-24

**Mc Williams Wines Grand Liqueur Muscat**

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## **NOVASYS Group Pty Ltd Trophy**

Best Fortified Red Wine Classes 25-27

**919 Wines Classic Tawny**

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**AUSTRALIAN VINTAGE AW KELLY Memorial Trophy**

Best Rosé Class 7

**Constellation Wines Australia 2010 Banrock Station White Shiraz**

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## **Booth Transport Trophy**

Best Brandy Classes 28-29

**Constellation Wines Australia XO Brandy**

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## **Oak Solutions Trophy**

The Best Wine in Show

**Mc Williams Grand Liqueur Muscat**

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**Novozymes Australia Pty Ltd Trophy**

Most Successful Exhibitor

**Constellation Wines Australia**

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**2010 JMA Riverland Winemaking Encouragement Award**

Amanda Jachmann

38<sup>th</sup>



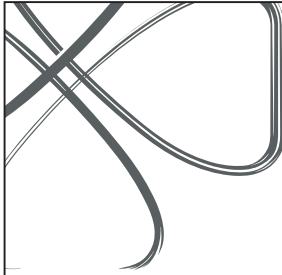
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# Class Results

**ABBREVIATIONS:**

G	Gold	18.5 - 20.0 points (55.5 - 60)
S	Silver	17.0 - 18.4 points (51 - 55)
B	Bronze	15.5 - 16.9 points (46.5 - 50.5)
OC	Out of Class	
NR	Not Received	
WD	Withdrawn	





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Judging Order	Entry Number	EXHIBITOR	COMMERCIAL NAME OF WINE	POINTS	MEDAL
<b>Class 1 Current Vintage Dry White Table Wine Fragrant and floral varietals and blends</b>					
1	46	Angove Family Winemakers	2010 Long Row Riesling	49.5	B
2	121	CELLARMASTERS	2010 Tolley Reserve Riesling	45	
3	7	De Bortoli Wines Pty Ltd	2010 Sacred Hill Riesling	44.5	
4	47	Angove Family Winemakers	2010 Butterfly Ridge Riesling Traminer	45.5	
5	127	McWilliam's Wines	2010 Inheritance Riesling	47.5	B
7	147	Zilzie Wines	2010 Selection 23 Bulloak Genre Sauvignon Blanc	47	B
8	172	Trentham Estate Wines	2010 Trentham Estate Semillon Sauvignon Blanc 2/3	46	
9	284	Australian Vintage	2010 McGuigan Classic Semillon	42	
10	148	Zilzie Wines	2010 Selection 23 Bulloak Genre Pinot Grigio	45.5	
11	149	Zilzie Wines	2010 Zilzie Pinot Grigio	45.5	
12	277	Toorak Wines Pty Ltd	2010 Willandra Leeton Selection Traminer	48	B
<b>Class 2 Current Vintage Dry White Table Wine Viognier</b>					
1	48	Angove Family Winemakers	2010 Angove's Bin Ref Viognier	51.5	S
2	164	The Yalumba Wine Company	2010 Yalumba Organic Riverland Viognier	44	
<b>Class 3 Current Vintage Dry White Table Wine Unwooded, soft and fruity varietals (excluding Chardonnay)</b>					
1	124	Yarran Wines	2010 Yarran Pinot Grigio	43.5	
2	8	De Bortoli Wines Pty Ltd	2010 dB Pinot Grigio	45	
3	171	Trentham Estate Wines	2010 Trentham Estate "La Famiglia" Pinot Grigio	45.5	
4	128	McWilliam's Wines	2010 Hanwood Pinot Grigio	44	
5	49	Angove Family Winemakers	2010 Long Row Sauvignon Blanc	45.5	
6	186	Constellation Wines Australia	2010 Banrock Station Sauvignon Blanc	46.5	B
7	51	Angove Family Winemakers	2010 Nine Vines Sauvignon Blanc	45.5	
8	243	Westend Estate Pty Ltd	2010 Westend Richland Sauvignon Blanc	46.5	B
9	50	Angove Family Winemakers	2010 Long Row Verdelho	46.5	B
10	165	The Yalumba Wine Company	2010 Yalumba Vermentino	48.5	B
11	125	Yarran Wines	2010 Yarran Chenin Blanc	43.5	
12	52	Angove Family Winemakers	2010 Angove's White Grenache	43	
<b>Class 4 Current Vintage Dry White Table Wine Chardonnay and Chardonnay predominant</b>					
1	187	Constellation Wines Australia	2010 Hardys Nottage Hill Chardonnay	47.5	B
2	53	Angove Family Winemakers	2010 Bear Crossing Chardonnay	48	B
3	244	Westend Estate Pty Ltd	2010 Poker Face Chardonnay	44.5	
4	188	Constellation Wines Australia	2010 Banrock Station Unoaked Chardonnay	47	B
5	153	Zilzie Wines	2010 Selection 23 Bulloak Genre Chardonnay	46	
6	54	Angove Family Winemakers	2010 Little Boomey Chardonnay	51	S
7	189	Constellation Wines Australia	2010 Hardys Crest Chardonnay (WITHDRAWN)	0	
8	245	Westend Estate Pty Ltd	2010 Westend Richland Chardonnay	44.5	
9	285	Australian Vintage	2010 Somerton Chardonnay	46.5	B
10	276	Constellation Wines Australia	2010 Banrock Chardonnay	44.5	
11	9	De Bortoli Wines Pty Ltd	2010 Sacred Hill Chardonnay	45.5	
12	112	Lindemans Wines Pty Ltd	2010 Lindemans Bin 65 Chardonnay	44.5	
<b>Class 5 Current Vintage Dry White Table Wine Full bodied varietals (excluding Chardonnay)</b>					
1	265	919 Wines	2010 919 Petit Manseng	46.5	B
2	266	919 Wines	2010 919 Vermentino	44	

Judging Order	Entry Number	EXHIBITOR	COMMERCIAL NAME OF WINE	POINTS	MEDAL
<b>Class 6 Current Vintage Dry White Table Wine Blends</b>					
1	10	De Bortoli Wines Pty Ltd	2010 Sacred Hill Semillon Sauvignon Blanc	47.5	B
2	110	Mirabella Vineyards	2010 Mirabella Vineyards Sauvignon Blanc Semillon	44.5	
3	55	Angove Family Winemakers	2010 Chalk Hill Blue Semillon Chardonnay	46.5	B
4	12	De Bortoli Wines Pty Ltd	2010 Sacred Hill Semillon Chardonnay	45.5	
5	13	De Bortoli Wines Pty Ltd	2010 Cosa Dolce Pinot Grigio Traminer	44	
6	11	De Bortoli Wines Pty Ltd	2010 Sacred Hill Colombar Chardonnay	41.5	
<b>Class 7 Current Vintage Dry Red Table Wine</b>					
<b>Rose only</b>					
1	240	Constellation Wines Australia	2010 Banrock Station White Shiraz	(Trophy) 55.5	G
2	14	De Bortoli Wines Pty Ltd	2010 Sacred Hill Rose	44	
3	242	Constellation Wines Australia	2010 Hardys Crest Rose	47	B
4	122	CELLARMASTERS	2010 Tolley Cellar Reserve Rose	44	
5	241	Constellation Wines Australia	2010 Hardys R&R Rose	48	B
6	157	Zilzie Wines	2010 Selection 23 Bulloak Rose	42	
7	57	Angove Family Winemakers	2010 Angove Rose	43.5	
8	167	The Yalumba Wine Company	2010 Oxford Landing Rose of Cabernet	44	
9	56	Angove Family Winemakers	2010 Nine Vines Rose	46.5	B
<b>Class 8 Current Vintage Dry Red Table Wine</b>					
<b>Early drinking styles (commercially dressed wines only)</b>					
1	191	Constellation Wines Australia	2010 Hardys R&R Shiraz	44	
2	117	CELLARMASTERS	2010 Stonyfell Cellars Shiraz	48	B
3	126	Yarran Wines	2010 Yarran Shiraz	44.5	
4	118	CELLARMASTERS	2010 Tolley Cellar Reserve Shiraz	44.5	
5	190	Constellation Wines Australia	2010 Banrock Cabernet Sauvignon	48.5	B
6	59	Angove Family Winemakers	2010 Little Boomey Cabernet Sauvignon (WITHDRAWN)	0	
7	173	Trentham Estate Wines	2010 Trentham Estate Autumn Red	42	
8	192	Constellation Wines Australia	2010 Hardys R&R Cabernet Sauvignon	44.5	
9	193	Constellation Wines Australia	2010 Renmano 4 Litre Cabernet Merlot (WITHDRAWN)	0	
10	58	Angove Family Winemakers	2010 Little Boomey Merlot (WITHDRAWN)	0	
11	194	Constellation Wines Australia	2010 Hardys R&R Merlot (WITHDRAWN)	0	
12	102	Pfeiffer Wines	2010 Pfeiffer Gamay	44	
<b>Class 9 2009 &amp; Older Vintages Dry White Table Wine</b>					
<b>Fragrant and floral varietals and blends</b>					
1	85	Burk Salter wines	2009 Burk Salter Semillon Chardonnay	45.5	
<b>Class 10 2009 &amp; Older Vintages Dry White Table Wine Viognier</b>					
1	174	Trentham Estate Wines	2009 Trentham Estate Viognier	46.5	B
2	246	Westend Estate Pty Ltd	2009 Westend Richland Viognier	51	S
<b>Class 11 2009 &amp; Older Vintages Dry White Table Wine</b>					
<b>Unwooded, soft and fruity varietals (excluding Chardonnay)</b>					
1	195	Constellation Wines Australia	2009 Banrock Station Pinot Grigio	46.5	B
2	247	Westend Estate Pty Ltd	2009 Westend Richland Pinot Grigio	43.5	
3	288	Australian Vintage	2009 McGuigan Discover Pinot Grigio	45.5	
4	15	De Bortoli Wines Pty Ltd	2009 Deen DeBortoli Verdelho	46.5	B
5	129	McWilliam's Wines	2009 Hanwood Verdelho	43.5	

Judging Order	Entry Number	EXHIBITOR	COMMERCIAL NAME OF WINE	POINTS	MEDAL
6	175	Trentham Estate Wines	2009 Trentham Estate "La Famiglia" Vermentino	49	B
7	150	Quarisa Wines	2009 30 Mile Sauvignon Blanc	45	
<b>Class 12 2009 &amp; Older Vintages Dry White Table Wine Full bodied varietals</b>					
1	196	Constellation Wines Australia	2009 Hardys Nottage Hill Chardonnay (Trophy)	55.5	G
2	92	Salena Estate Wines Pty Ltd	2009 Salena Estate Chardonnay	49.5	B
3	130	McWilliam's Wines	2009 Inheritance Chardonnay	0	
4	197	Constellation Wines Australia	2009 Hardys R&R Chardonnay	47.5	B
5	151	Quarisa Wines	2008 30 Mile Chardonnay	46.5	B
6	286	Australian Vintage	2009 McGuigan Black Label Chardonnay	47.5	B
7	198	Constellation Wines Australia	2009 Hardys Stamp Chardonnay	45	
8	93	Salena Estate Wines Pty Ltd	2009 Devine Organic Chardonnay	44.5	
9	60	Angove Family Winemakers	2009 Butterfly Ridge Chardonnay	46.5	B
10	16	De Bortoli Wines Pty Ltd	2009 Sacred Hill Chardonnay	47.5	B
11	199	Constellation Wines Australia	2009 Banrock Station Chardonnay	51	S
12	278	Toorak Wines Pty Ltd	2009 Willandra Leeton Selection Chardonnay	44	
13	176	Trentham Estate Wines	2009 Trentham Estate Chardonnay	46.5	B
14	248	Westend Estate Pty Ltd	2009 Westend 3 Bridges Chardonnay	43.5	
<b>Class 13 2009 &amp; Older Vintages Dry White Table Wine Full bodied blends</b>					
1	61	Angove Family Winemakers	2009 Butterfly Ridge Colombard Chardonnay	48.5	B
2	201	Constellation Wines Australia	2009 Hardys R&R Colombard Chardonnay	46.5	B
3	263	Temple Bruer	2009 Enoomah Bore Chardonnay Semillon	45	
4	200	Constellation Wines Australia	2009 Hardys Stamp Chardonnay Semillon	47.5	B
5	152	Quarisa Wines	2008 Johnny Q Chardonnay Viognier	46	
6	17	De Bortoli Wines Pty Ltd	2009 Sacred Hill Semillon Chardonnay	42.5	
<b>Class 14 2009 &amp; Older Vintages Dry Red Table Wine Cabernet Sauvignon</b>					
0	62	Angove Family Winemakers	2009 Shiraz (WITHDRAWN)	0	
1	86	Burk Salter wines	2008 Burk Salter Cabernet Sauvignon	47	B
2	202	Constellation Wines Australia	2009 Hardys Stamps USA Cabernet Sauvignon	46	
3	63	Angove Family Winemakers	2009 Stonegate Cabernet Sauvignon	46.5	B
4	204	Constellation Wines Australia	2009 Banrock USA Cabernet Sauvignon	46	
5	154	Quarisa Wines	2008 30 Mile Cabernet Sauvignon	42.5	
6	96	Salena Estate Wines Pty Ltd	2009 Founders Reserve Cabernet Sauvignon	43	
7	170	Spook Hill Wines	2008 The Apparition Cabernet Sauvignon	43.5	
8	203	Constellation Wines Australia	2009 Hardys Reserve 3 Litre Cabernet Sauvignon	51	S
9	249	Westend Estate Pty Ltd	2008 Westend 3 Bridges Cabernet Sauvignon	55.5	G
10	87	Burk Salter wines	2008 Moorunde Cabernet Sauvignon Reserve	47	B
11	205	Constellation Wines Australia	2009 Alice White Cabernet Sauvignon	49	B
12	113	Lindemans Wines Pty Ltd	2009 Lindemans Bin 45 Cabernet Sauvignon	46.5	B
13	279	Toorak Wines Pty Ltd	2009 Willandra Leeton Selection Cabernet Sauvignon	44.5	
<b>Class 15 2009 &amp; Older Vintages Dry Red Table Wine Shiraz</b>					
1	94	Salena Estate Wines Pty Ltd	2008 Salena Estate Shiraz	45.5	
2	206	Constellation Wines Australia	2009 Banrock Station Export Shiraz	46.5	B
3	18	De Bortoli Wines Pty Ltd	2009 dB Shiraz	44.5	
4	177	Trentham Estate Wines	2007 Trentham Estate Shiraz	51	S
5	207	Constellation Wines Australia	2009 Banrock Station USA Shiraz	47.5	B
6	95	Salena Estate Wines Pty Ltd	2008 Devine Organic Shiraz	41.5	
7	287	Australian Vintage	2009 McGuigan Black Label Shiraz	44.5	
8	208	Constellation Wines Australia	2009 Hardys R&R Shiraz	46.5	B

Judging Order	Entry Number	EXHIBITOR	COMMERCIAL NAME OF WINE	POINTS	MEDAL
9	91	Burk Salter wines	2007 Burk Salter Shiraz	41.5	
10	280	Toorak Wines Pty Ltd	2009 Willandra Leeton Selection Shiraz	42.5	
11	114	Lindemans Wines Pty Ltd	2009 Lindemans Bin 50 Shiraz	56	G
12	64	Angove Family Winemakers	2009 Bear Crossing Shiraz	51	S
13	209	Constellation Wines Australia	2009 Hardys Stamps USA Shiraz	48.5	B
14	111	Mirabella Vineyards	2009 Mirabella Vineyards Shiraz	55.5	G
15	155	Quarisa Wines	2008 30 Mile Shiraz	44	
16	169	Spook Hill Wines	2008 Silent Partner Shiraz	44	
17	250	Westend Estate Pty Ltd	2008 Westend 3 Bridges Shiraz	55.5	G
18	210	Constellation Wines Australia	2009 Hardys Reserve 3 Litre Shiraz	0	
19	97	Salena Estate Wines Pty Ltd	2009 Founders Reserve Shiraz	44.5	

### **Class 16 2009 & Older Vintages Dry Red Table Wine Durif**

1	251	Westend Estate Pty Ltd	2008 Westend 3 Bridges Durif	(Trophy) 55.5	G
2	19	De Bortoli Wines Pty Ltd	2008 Deen DeBortoli Durif	47	B
3	253	Westend Estate Pty Ltd	2009 Westend Estate Amore Durif	52.5	S
4	267	919 Wines	2007 919 Durif	51	S
5	20	De Bortoli Wines Pty Ltd	2008 dB Durif	44.5	
6	252	Westend Estate Pty Ltd	2009 Westend Estate The Boxer Durif	47.5	B

### **Class 17 2009 & Older Vintages Dry Red Table Wine Other varietals**

1	115	Lindemans Wines Pty Ltd	2009 Lindemans Bin 40 Merlot	43.5	
2	215	Constellation Wines Australia	2009 Banrock Station USA Merlot	44.5	
3	88	Burk Salter wines	2008 Burk Salter Merlot	43	
4	179	Trentham Estate Wines	2007 Trentham Estate Merlot	44.5	
5	211	Constellation Wines Australia	2009 Banrock Station Merlot	43.5	
6	161	Zilzie Wines	2009 Selection 23 Merlot	42.5	
7	89	Burk Salter wines	2008 Moorunde Reserve Merlot	47.5	B
8	214	Constellation Wines Australia	2009 Hardys Reserve 3 Litre Merlot	44.5	
9	39	Kingston Estate Wines	2009 Kingston Estates Petit Verdot	45	
10	180	Trentham Estate Wines	2008 Trentham Estate Petit Verdot	43.5	
11	99	Salena Estate Wines Pty Ltd	2009 Founders Reserve Petit Verdot	51	S
12	21	De Bortoli Wines Pty Ltd	2008 Deen DeBortoli Petit Verdot	47	B
13	40	Kingston Estate Wines	2007 Kingston Echelon Petit Verdot	44.5	
14	268	919 Wines	2009 919 Tempranillo	53.5	S
15	213	Constellation Wines Australia	2007 Banrock Tempranillo	43	
17	178	Trentham Estate Wines	2009 Trentham Estate Pinot Noir	43	
18	254	Westend Estate Pty Ltd	2008 Calabria Saint Macaire	48	B
19	212	Constellation Wines Australia	2009 Banrock Station Montepulciano	55.5	G
20	181	Trentham Estate Wines	2008 Trentham Estate "La Famiglia" Nebbiolo	45	
21	255	Westend Estate Pty Ltd	2008 Calabria Aglianico	46.5	B

### **Class 18 2009 & Older Vintages Dry Red Table Wine Blends**

1	131	McWilliam's Wines	2009 Inheritance Shiraz Cabernet Sauvignon	51.5	S
2	67	Angove Family Winemakers	2009 Butterfly Ridge Shiraz Cabernet	48	B
3	264	Temple Bruer	2007 Enoomah Bore Shiraz Cabernet	46	
4	216	Constellation Wines Australia	2009 Banrock Station Shiraz Cabernet Sauvignon	46.5	B
5	116	Lindemans Wines Pty Ltd	2009 Lindemans Bin 55 Shiraz Cabernet	49	B
6	182	Trentham Estate Wines	2008 Trentham Estate Lantana Shiraz Cabernet Sauvignon	45	
7	258	Westend Estate Pty Ltd	2009 Westend Estate Cabernet Sauvignon Shiraz	46.5	B
8	66	Angove Family Winemakers	2009 Chalk Hill Blue Cabernet Shiraz	45.5	
9	159	Quarisa Wines	2008 Shot in the Dark Cabernet Shiraz	51.5	S

Judging Order	Entry Number	EXHIBITOR	COMMERCIAL NAME OF WINE	POINTS	MEDAL
10	162	Zilzie Wines	2009 Selection 23 Bulloak Genre Cabernet Merlot	46.5	B
11	133	McWilliam's Wines	2009 Inheritance Cabernet Sauvignon Merlot	47	B
12	65	Angove Family Winemakers	2008 Bear Crossing Cabernet Merlot	46.5	B
13	90	Burk Salter wines	2008 Burk Salter Merlot Cabernet	44	
14	68	Angove Family Winemakers	2008 Butterfly Ridge Merlot Cabernet	44	
15	132	McWilliam's Wines	2009 Inheritance Shiraz Merlot	45.5	
16	217	Constellation Wines Australia	2009 Banrock Station Shiraz Mataro	45	
17	158	Quarisa Wines	2008 Shot in the Dark Shiraz Petit Sirah	51	S
18	256	Westend Estate Pty Ltd	2008 Westend Estate Shiraz Petit Verdout	52.5	S
20	156	Quarisa Wines	2008 Johnny Q Shiraz Viognier	46	
21	98	Salena Estate Wines Pty Ltd	2009 Founders Reserve Block 267	43	
22	257	Westend Estate Pty Ltd	2009 Westend Estate Merlot Barbera	45	

### Class 19 Sparkling Wine

Judging Order	Entry Number	EXHIBITOR	COMMERCIAL NAME OF WINE	POINTS	MEDAL
1	218	Constellation Wines Australia	NV Omni NV	43	
2	134	McWilliam's Wines	NV Hanwood Pinot Noir Chardonnay	47	B
3	220	Constellation Wines Australia	NV Omni Pink	45	
4	69	Angove Family Winemakers	NV Artist Series Chardonnay Pinot	46.5	B
5	222	Constellation Wines Australia	NV Banrock Station Chardonnay Pinot Noir	46	
6	183	Trentham Estate Wines	NV Murphy's Lore Brut	44.5	
7	223	Constellation Wines Australia	NV Nottage Hill Pinot Noir Chardonnay	43	
8	160	Quarisa Wines	NV Johnny Q Semillon Chardonnay	45	
9	259	Westend Estate Pty Ltd	NV Westend Eternity	41	
10	219	Constellation Wines Australia	NV Omni Blue	47.5	B
11	25	De Bortoli Wines Pty Ltd	NV Emeri Pinot Grigio	42	
12	221	Constellation Wines Australia	NV Banrock Station Frizzante	46.5	B
13	22	De Bortoli Wines Pty Ltd	NV Emeri Sparkling Shiraz	45.5	
14	70	Angove Family Winemakers	NV Zibibbo	42	
15	23	De Bortoli Wines Pty Ltd	NV Emeri Bianco	55.5	G
16	120	CELLARMASTERS	2010 Tolley hope Valley Moscato	42.5	
17	24	De Bortoli Wines Pty Ltd	NV Emeri Pink Moscato	47	B
18	38	Kingston Estate Wines	2010 Sarantos Soft Press Moscato	43.5	
19	119	CELLARMASTERS	2010 Musk-Hat-OH Moscato	45.5	
20	28	De Bortoli Wines Pty Ltd	2010 dB Pink Moscato (WITHDRAWN)	0	
21	137	McWilliam's Wines	NV Hanwood Moscato	44	
22	163	Zilzie Wines	2010 Selection 23 Bulloak Genre Moscato	48	B
23	71	Angove Family Winemakers	2010 Nine Vines Moscato	45	
24	225	Constellation Wines Australia	2010 Banrock Station Moscato	45.5	
26	226	Constellation Wines Australia	2010 Banrock Station Pink Moscato	47.5	B

### Class 20 Sweet White Table Wine Any Vintage One baume to three baume

Judging Order	Entry Number	EXHIBITOR	COMMERCIAL NAME OF WINE	POINTS	MEDAL
0	184	Trentham Estate Wines	2010 Trentham Estate "La Famiglia" Moscato	48	B
1	26	De Bortoli Wines Pty Ltd	2010 Sacred Hill Traminer Riesling	44.5	
2	135	McWilliam's Wines	NV Inheritance Fruitwood	45.5	
3	27	De Bortoli Wines Pty Ltd	2009 Sacred Hill Traminer Riesling	44.5	
4	224	Constellation Wines Australia	2010 River Breeze Soft Sweet White	45	
5	101	Salena Estate Wines Pty Ltd	2009 Salena Estate Late Picked Verdelho (WITHDRAWN)	0	
6	100	Salena Estate Wines Pty Ltd	2009 Salena Estate Verdelho	43	

### Class 21 Sweet White Table Wine Any Vintage Greater than three baume

Judging Order	Entry Number	EXHIBITOR	COMMERCIAL NAME OF WINE	POINTS	MEDAL
1	261	Westend Estate Pty Ltd	2006 Westend 3 Bridges Reserve Botrytis	51	S
2	30	De Bortoli Wines Pty Ltd	2007 Deen DeBortoli Botrytis Semillon	55.5	G

Judging Order	Entry Number	EXHIBITOR	COMMERCIAL NAME OF WINE	POINTS	MEDAL
3	262	Westend Estate Pty Ltd	2000 Westend 3 Bridges Reserve Museum Botrytis	52	S
4	29	De Bortoli Wines Pty Ltd	2007 Noble One (Trophy)	57	G
5	146	McWilliam's Wines	2008 McWilliams Mount Pleasant Maria	49.5	B
6	281	Toorak Wines Pty Ltd	2008 Willandra Estate Botrytis Semillon	43.5	
7	260	Westend Estate Pty Ltd	2008 Westend 3 Bridges Golden Mist	56	G
8	31	De Bortoli Wines Pty Ltd	2008 Noble One	56.5	G
9	136	McWilliam's Wines	NV Sunstone White	44	
10	185	Trentham Estate Wines	2006 Trentham Estate Noble Taminga	44.5	
11	123	Yarran Wines	2009 Yarran Leopardwood Chenin Blanc	52	S

### **Class 22 Fortified White Wine Any Vintage Sweet Sherry/Apera Style**

1	76	Angove Family Winemakers	NV Bookmark Cream Sherry	47.5	B
2	227	Constellation Wines Australia	NV Hardys Cream Sherry	47	B
3	73	Angove Family Winemakers	NV Bookmark Medium Sherry	44	
4	138	McWilliam's Wines	NV Hanwood Classic	49.5	B
5	74	Angove Family Winemakers	NV Bookmark Sweet Sherry	45	

### **Class 23 Fortified White Wine Any Vintage Dry Apera Style**

1	103	Pfeiffer Wines	NV Pfeiffer Old Distillery Pale Dry Flor	53.5	S
2	75	Angove Family Winemakers	NV Bookmark Dry Sherry	47.5	B
3	228	Constellation Wines Australia	NV Hardys Standard Dry Sherry	45.5	
4	269	919 Wines	NV 919 Fino	45.5	
5	229	Constellation Wines Australia	NV Hardys Apera Fino	43.5	
6	139	McWilliam's Wines	NV Hanwood Classic	43	

### **Class 24 Fortified White Wine Any Vintage Dessert Style (inc. Muscat)**

1	106	Pfeiffer Wines	NV Pfeiffer Rutherglen Muscat	48.5	B
2	230	Constellation Wines Australia	NV Hardys Rare Muscat	55.5	G
3	107	Pfeiffer Wines	NV Pfeiffer Old Distillery Grand Rutherglen Muscat	49.5	B
4	32	De Bortoli Wines Pty Ltd	NV Show Liqueur Muscat	46	
5	270	919 Wines	NV 919 Classic Muscat	45.5	
6	140	McWilliam's Wines	NV Hanwood Classic	51	S
7	104	Pfeiffer Wines	NV Pfeiffer Classic Rutherglen Topaque	48	B
8	141	McWilliam's Wines	NV McWilliam's Grand Liqueur (Trophy)	56	G
9	105	Pfeiffer Wines	NV Pfeiffer Old Distillery Rare Rutherglen Topaque	48.5	B
10	33	De Bortoli Wines Pty Ltd	NV Black Noble	44	

### **Class 25 Fortified Red Wine Any Vintage Ruby Style**

1	77	Angove Family Winemakers	2009 2009 Ruby Shiraz	49.5	B
2	231	Constellation Wines Australia	NV Hardys Reserve Rich Ruby	44.5	

### **Class 26 Fortified Red Wine Any Vintage Tawny Style**

1	142	McWilliam's Wines	NV Hanwood Classic	46.5	B
2	232	Constellation Wines Australia	NV Tallships Tawny	47	B
3	271	919 Wines	NV 919 Classic Tawny (Trophy)	56	G
4	78	Angove Family Winemakers	NV Bookmark Tawny	47	B
5	143	McWilliam's Wines	NV Hanwood Grand	55.5	G
6	282	Toorak Wines Pty Ltd	NV Frank Senior Tawny Port	52	S
7	233	Constellation Wines Australia	NV Hardys 10 YO Tawny	52.5	S
8	34	De Bortoli Wines Pty Ltd	NV 8YO Port	47.5	B

Judging Order	Entry Number	EXHIBITOR	COMMERCIAL NAME OF WINE	POINTS	MEDAL
<b>Class 27 Fortified Red Wine Any Vintage Vintage Style</b>					
1	109	Pfeiffer Wines	2006 Pfeiffer Christopher's VP	52	S
2	272	919 Wines	2009 919 Vintage	51	S
3	144	McWilliam's Wines	2002 Vintage Port	45.5	
4	108	Pfeiffer Wines	2008 Pfeiffer Christopher's VP	49.5	B
5	145	McWilliam's Wines	1988 McWilliams Vintage Tawny	55.5	G
6	79	Angove Family Winemakers	2007 Premium Fortified Shiraz	50	B
<b>Class 28 Brandy Any Vintage 2 to 3 year old (minimum stock 2600 Lal)</b>					
1	80	Angove Family Winemakers	NV StAgnes XXX	49	B
2	234	Constellation Wines Australia	NV Black Bottle Brandy	45	
3	81	Angove Family Winemakers	NV StAgnes 2 Year Old	51	S
<b>Class 29 Brandy Any Vintage</b> Open (minimum stock 1300Lal)					
1	82	Angove Family Winemakers	NV StAgnes XO	52	S
2	84	Angove Family Winemakers	NV StAgnes Old Show Brandy	48	B
3	235	Constellation Wines Australia	NV XO Brandy	55.5	G
4	83	Angove Family Winemakers	NV StAgnes VSOP	47.5	B
<b>Class 30 Dry White Table Wine Special Classes</b>					
<b>Unoaked or lightly oaked. Includes fragrant and floral varietals</b>					
1	237	Constellation Wines Australia	2010 Hardys Nottage Hill Sauvignon Blanc	47.5	B
2	35	Kingston Estate Wines	2010 Kingston Estates Sauvignon Blanc	44	
3	283	Australian Vintage	2010 McGuigan Black Label Sauvignon Blanc	47	B
4	236	Constellation Wines Australia	2010 Hardys Stamps Riesling (WITHDRAWN)	0	
5	238	Constellation Wines Australia	2009 Hardys Stamps Riesling Traminer	46.5	B
<b>Class 32 Dry Red Table Wine Special Classes Light Medium Style</b>					
1	289	Australian Vintage	2010 McGuigan Black Label Merlot	45	
<b>Class 33 Dry Red Table Wine Special Classes Full bodied Style</b>					
1	168	Zilzie Wines	2009 Zilzie Shiraz	48	B
2	273	Constellation Wines Australia	2008 Hardys Nottage Hill Shiraz	45.5	
3	37	Kingston Estate Wines	2009 Kingston Estates Shiraz	48.5	B
4	166	Zilzie Wines	2010 Selection 23 Bulloak Shiraz	44.5	
5	290	Australian Vintage	2010 McGuigan Black Label Shiraz	47.5	B
6	275	Constellation Wines Australia	2009 Crest Cabernet Shiraz	45	
7	72	Angove Family Winemakers	2009 Nine Vines Shiraz Viognier	48.5	B
8	239	Constellation Wines Australia	2009 Hardys Nottage Hill Cabernet Sauvignon (WITHDRAWN)	0	
9	36	Kingston Estate Wines	2009 Kingston Estates Cabernet Sauvignon	45	
10	274	Constellation Wines Australia	2008 Hardys Nottage Hill Merlot	44.5	

# Judges' Comments

Class	COMMENT
1	Award wines varietal, clean, fresh and with flavour. Minimal winemaking faults.
2	
3	Top award wine shows promise of variety for the region. Many wine with winemaking faults, ie. reduction.
4	Top award wine most balanced with careful attention to oak use. Some wines finishing hot and detracting from overall balance.
5	
6	Difficult class to judge. Award wines are fresh.
7	Strong class. Top wine an outstanding example of what can be achieved in the region.
8	Some wines very aggressive and heavily oaked for an early release style. Top Cabernet showing good varietal characters.
9	
10	
11	Top award wine shows promise of variety to region.
12	
13	Judges rewarded fresh wines.
14	Good class to judge. Top wine varietal, rich, balanced with well handled oak.
15	Class of attractive, medium bodied styles. Generally good consistency with three standouts. Top wines good examples of diverse styles
16	Strong class.
17	Some interesting examples of emerging varieties. Top wines show encouraging potential.
18	Top award wine has good flavour, structure and length. Interesting range and variety of styles presented. Oak use was sometimes too assertive.
19	
20	Too many phenolic wines lacking freshness.
21	Very strong class providing excellent discussion on style. Top wine showing excellent balance and illustrates current trend.
22	Majority of wines lacking freshness.
23	Top wine showing freshness and drinkability.
24	A great class to judge. Top gold complex and layered.
25	
26	Strong class
27	Pleasure to judge. Good to see wines made from Portuguese varieties and a move towards less sweetness and wines with elegance. Top award shows the rewards of patience.
28	
29	Gold a clear winner with depth, balance and harmony.
30	
31	
32	
33	Shiraz dominant wines from 2009 vintage have better fruit weight and richness. Entries into full bodied style classes should have fruit richness and weight.