

2011 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 2011 Riverland Wine Show.

Judging took place on the 5th and 6th of September at the Renmark Hotel with exhibitor and public tastings, the release of results and the Gala Dinner held on Wednesday the 14th September.

The 2011 Riverland Wine Show has once again been a success and remains an important forum for the evaluation of wines produced in the Riverland, Sunraysia, Riverina and Rutherglen regions. We have had a strong show with good results across a diverse range of styles. A number of dry red, dry white, sweet white, fortified and brandy classes have had excellent results this year. Some newer varieties such as Vermentino showed good suitability and promise to the inland regions.

In challenging economic times for the Australian Wine Industry many producers are in a phase of innovation and adaptation in order to continue to thrive. I believe entries in the wine show provide a snapshot of this innovation and that the Show is an important opportunity for critique on a level playing field. The Wine Show must move with industry changes, and adjustments to the show class schedule this year and onwards will maintain its relevance to the industry.

Building brands with suitable varieties planted in appropriate areas combined with innovative viticulture, attention to detail, and style in winemaking are keys to success. 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 of 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 experienced Chair of Judges, Mike Farmilo, 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 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 other 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 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.

Paul Kernich
Chair, Riverland Wine Show Society.

The Riverland Wine Show Committee wish to thank

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Riverland Wine Industry Development Council
Visual-Link for Schedule and Results Booklet Artwork

Silver Sponsors

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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)

2011 Riverland Wine Show

Judges

Mike Farmilo(Chief Judge)	- Boar's Rock
Mark Zeppel	- Zilzie Wines, Mildura
Brett Sharpe	- Lindemans Coonawarra
Ulrich Grey-Smith	- Consultant Winemaker, Coonawarra
Paul Kernich	- Angove Winery
Sue Franke	- Seppeltsfield Wines
Shavaughn Wells	- Wolf Blass
Melanie Kargas (Associate Judge)	- Salena Estates
Amelia Hildebrand (Associate Judge)	- Angove Winery
Josie Lamattina (Associate Judge)	- Chellodene Wines
Jamie Saint (Associate Judge)	- Australian Vintage

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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	Unwooded, soft and fruity varietals (excluding Chardonnay)
Class 3	Dry White Table Wine	Chardonnay and Chardonnay predominant blends
Class 5	Dry White Table Wine	Blends
Class 6	Dry Red Table Wine	Rose only
Class 7	Dry Red Table Wine	Early drinking styles (commercially dressed wines only)

Section 2 - 2010 & 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 8	Dry White Table Wine	Fragrant and floral varietals and blends
Class 9	Dry White Table Wine	Unwooded, soft and fruity varietals and blends
Class 10	Dry White Table Wine	Full bodied varietals
Class 11	Dry White Table Wine	Full bodied blends
Class 12	Dry Red Table Wine	Cabernet Sauvignon
Class 13	Dry Red Table Wine	Shiraz
Class 14	Dry Red Table Wine	Durif
Class 15	Dry Red Table Wine	Other varietals
Class 16	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 17 Sparkling Wine

Section 4 - Moscato

Description

- Trueness to style is 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.

Class 18 Moscato any style/vintage

Section 5 - 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 19 Sweet White Table Wine One baume to three baume

Class 20 Sweet White Table Wine Greater than three baume

Section 6 - 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 21	Fortified White Wine	Sweet Sherry/Apera Style
Class 22	Fortified White Wine	Dry Apera Style
Class 23	Fortified White Wine	Dessert Style (inc. Muscat)
Class 24	Fortified Red Wine	Ruby Style
Class 25	Fortified Red Wine	Tawny Style
Class 26	Fortified Red Wine	Vintage Style

Section 7 - 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 27	Brandy	2 to 3 year old (minimum stock 2600 Lal)
Class 28	Brandy	Open (minimum stock 1300 Lal)

Section 8 - 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 29	Dry White Wine	Special Class
Class 30	Dry Red Wine	Special Class

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2011 Riverland Wine Show Awards

Air Liquide Trophy

Best White Wine Classes 1-5, 8-11,18

Radoux Trophy

Best Dry Red Wine Classes 7, 12-16

Austwine Trophy

Best Sweet Table Wine Classes 19-20

Wally Ware Trophy

Most Successful Exhibitor Dry Red Classes 7,12-16

Label Makers Trophy

Most Successful Exhibitor in White Wine Classes 1-5, 8-11,18, 19-20

SAGE Automation Trophy

Most Successful Exhibitor Classes 1-20

A&G Engineering Trophy

Best Fortified White Wine Classes 21-23

NOVASYS Group Pty Ltd Trophy

Best Fortified Red Wine Classes 24-26

AUSTRALIAN VINTAGE AW KELLY Memorial Trophy

Best Rosé Class 6

Booth Transport Trophy

Best Brandy Classes 27-28

Oak Solutions Trophy

The Best Wine in Show

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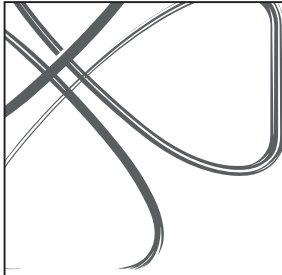
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Class Results

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
Class 1 Dry White Table Wine			Fragrant and floral varietals and blends		
1	60	Angove Family Winemakers	2011 Long Row Riesling	46.5	B
2	111	Cellarmaster Wines	2011 Dorrien Estate Bin 4 Riesling	43.5	
3	112	Cellarmaster Wines	2011 St Martin Riesling	42.5	
4	113	Cellarmaster Wines	2011 Tolley Cellar Reserve Riesling	42	
5	61	Angove Family Winemakers	2011 Butterfly Ridge Riesling Traminer	46	
Class 2 Dry White Table Wine			Unwooded, soft and fruity varietals (excluding Chardonnay)		
1	178	Accolade Wines	2011 Hardys Sauvignon Blanc	45.5	
2	1	Quarisa Wines Pty Ltd	2011 30 Mile Sauvignon Blanc	50	B
3	132	CCW Co-Operative Limited	2011 Growers Gate Sauvignon Blanc	44	
4	65	Angove Family Winemakers	2011 Long Row Sauvignon Blanc	44.5	
5	208	Zilzie Wines	2011 Selection 23/Bulloak Sauvignon Blanc	46	
6	260	Australian Vintage Ltd	2011 McGuigan "The Semillon Blanc"	49	B
7	64	Angove Family Winemakers	2011 Chalk Hill Blue Sauvignon Blanc Semillon	48.5	B
8	118	Cellarmaster Wines	2011 Pelican Point Pinot Grigio	44	
9	63	Angove Family Winemakers	2011 Nine Vines Pinot Grigio	43	
10	203	Salena Estate Wines Pty Ltd	2011 Ink Series Bianco d'Alessano	51	S
11	202	Salena Estate Wines Pty Ltd	2011 Ink Series Organic Vermentino	52.5	S
12	42	The Yalumba Wine Company	2011 Yalumba Y Series Vermentino	46	
13	30	Taylor's Wines	2011 Taylor's Winemakers Project Vermentino	46.5	B
14	238	The Roaming Cellar	2011 Paparone Vermentino	43.5	
15	141	The Yalumba Wine Company	2011 Yalumba Y Series Vermentino (WITHDRAWN)	0	
16	62	Angove Family Winemakers	2011 Long Row Verdelho	49.5	B
Class 3 Dry White Table Wine			Chardonnay and Chardonnay predominant blends		
1	174	Accolade Wines	2011 Banrock Station Unwooded Chardonnay	45	
2	114	Cellarmaster Wines	2011 Dorrien Estate Bin 9 Chardonnay	46.5	B
3	66	Angove Family Winemakers	2011 Bear Crossing Chardonnay	44	
4	175	Accolade Wines	2011 Hardys RR Chardonnay	52	S
5	115	Cellarmaster Wines	2011 Pelican Point Chardonnay	45.5	
6	11	De Bortoli Wines	2011 Sacred Hill Chardonnay	45.5	
7	53	Trentham Estate	2011 Trentham Estate Murphy's Lore Chardonnay	44.5	
8	184	Accolade Wines	2011 Hardys Nottage Hill Chardonnay	43.5	
9	116	Cellarmaster Wines	2011 Caudo Peace Chardonnay	44	
10	138	Lindemans Wines Pty Ltd	2011 Lindemans Cawarra Chardonnay	42	
11	67	Angove Family Winemakers	2011 Little Boomey Chardonnay	48	B
12	185	Accolade Wines	2011 Hardys Stamps Chardonnay	55.5	G
13	117	Cellarmaster Wines	2011 Stonyfell Cellars Chardonnay	44.5	
14	261	Australian Vintage Ltd	2011 Somerton Chardonnay	42	
15	187	Accolade Wines	2011 Banrock Station Chardonnay	44	
16	133	CCW Co-Operative Limited	2011 Growers Gate Chardonnay	41	
17	209	Zilzie Wines	2011 Selection 23/Bulloak Chardonnay	46	
18	206	Salena Estate Wines Pty Ltd	2011 Salena Estate Gold Ribbon Chardonnay	43.5	

Judging Order	Entry Number	EXHIBITOR	COMMERCIAL NAME OF WINE	POINTS	MEDAL
Class 5 Dry White Table Wine Blends					
1	121	Cellarmaster Wines	2011 Amberton Lizard SEA Sauvignon Blanc Semillon	44.5	
2	119	Cellarmaster Wines	2011 Tolley Cellar Reserve Semillon Sauvignon Blanc	45	
3	12	De Bortoli Wines	2011 Sacred Hill Semillon Sauvignon Blanc	41	
4	120	Cellarmaster Wines	2011 Stonyfell Selection Semillon Sauvignon Blanc	42.5	
5	68	Angove Family Winemakers	2011 Chalk Hill Blue Semillon Chardonnay	43.5	
6	58	Trentham Estate	2011 Trentham Estate Lantana Semillon Chardonnay	44.5	
7	13	De Bortoli Wines	2011 Sacred Hill Semillon Chardonnay	42	
8	183	Accolade Wines	2011 Hardys Crest Chardonnay Sauvignon Blanc	44	
9	14	De Bortoli Wines	2011 Sacred Hill Colombard Chardonnay	45	
Class 6 Dry Red Table Wine Rose' only					
1	186	Accolade Wines	2011 Banrock Station White Shiraz	48	B
2	262	Australian Vintage Ltd	2011 McGuigan Black Label Shiraz Rose	44	
3	122	Cellarmaster Wines	2011 Pelican Point Rose	47	B
4	43	The Yalumba Wine Company	2011 Oxford Landing Rose	42	
5	124	Cellarmaster Wines	2011 Amberton Lizard Rose	50	B
6	123	Cellarmaster Wines	2011 Tolley Cellar Reserve Rose	46	
7	69	Angove Family Winemakers	2011 Nine Vines Rose	47.5	B
8	142	The Yalumba Wine Company	2011 Oxford Landing Rose (WITHDRAWN)	0	
9	210	Zilzie Wines	2011 Selection 23 Rose	43	
Class 7 Dry Red Table Wine Early drinking styles (commercially dressed wines only)					
1	106	Cellarmaster Wines	2011 Dorrien Estate Bin 2 Merlot	44.5	
2	154	Accolade Wines	2011 Hardys RR Merlot	42.5	
3	107	Cellarmaster Wines	2011 Amberton Lizard Merlot	47	B
4	108	Cellarmaster Wines	2011 Pelican Point Merlot	45	
5	109	Cellarmaster Wines	2011 Rothbury Estate Vintage Bell Merlot	46	
6	71	Angove Family Winemakers	2011 Bear Crossing Shiraz	49.5	B
7	153	Accolade Wines	2011 Hardys RR Shiraz	45.5	
8	110	Cellarmaster Wines	2011 Rothbury Estate Vintage Bell Shiraz	46.5	B
9	155	Accolade Wines	2011 Renmano 4L Cabernet Merlot	46	
10	72	Angove Family Winemakers	2011 Forest Hill Shiraz Cabernet	45.5	
11	156	Accolade Wines	2011 Hardys RR Cabernet Sauvignon	47	B
12	73	Angove Family Winemakers	2011 Premium Cabernet Sauvignon	45.5	
Class 8 Dry White Table Wine Fragrant and floral varietals and blends					
1	217	Mallee Estate Wines	2010 Mallee Estate Riesling	45	
2	263	Australian Vintage Ltd	2010 McGuigan Black Label Traminer Riesling	44.5	
3	125	Toorak Wines Pty Ltd	2010 Willandra Selection Gewurztraminer	45	
Class 9 Dry White Table Wine Unwooded, soft and fruity varietals and blends					
1	32	Prestige World Wine	2010 Normans Wines, Holbrooks Road Sauvignon Blanc	45.5	
2	134	CCW Co-Operative Limited	2010 Growers Gate Sauvignon Blanc	43	
4	44	Trentham Estate	2010 Trentham Estate Sauvignon blanc	46	

Judging Order	Entry Number	EXHIBITOR	COMMERCIAL NAME OF WINE	POINTS	MEDAL
5	55	Trentham Estate	2010 Trentham Estate La Famiglia Pinot Grigio	47.5	B
6	15	De Bortoli Wines	2010 dB pinot Grigio	48.5	B
8	143	Prestige World Wine	2010 Normans Wines, Holbrooks Road Pinot Gris	42	
9	149	Prestige World Wine	2010 The Niche, Pinot Gris	41	
11	148	Prestige World Wine	2010 The Niche, Semillon Sauvignon Blanc	46.5	B
12	188	Accolade Wines	2010 Banrock Station Semillon Chardonnay	48	B
13	216	Mallee Estate Wines	2010 Mallee Estate Chardonnay	46.5	B
14	264	Australian Vintage Ltd	2010 McGuigan Black Label Verdelho	48.5	B
15	45	Trentham Estate	2010 Trentham Estate Viognier	49.5	B
16	56	Trentham Estate	2010 Trentham Estate La Famiglia Vermentino	46	
17	248	919 Wines	2010 919 Wines Petit Manseng	45	
18	247	919 Wines	2009 919 Wines Petit Manseng	45.5	
Class 10 Dry White Table Wine Full bodied varietals					
1	135	CCW Co-Operative Limited	2010 Growers Gate Chardonnay	44.5	
2	95	McWilliam's Wines	2010 Inheritance Chardonnay	47	B
3	237	Pfeiffer Wines	2010 Pfeiffer Chardonnay	51	S
4	242	Project Wine	2010 Three Pillars "The Gourmet" Chardonnay	44	
5	2	Quarisa Wines Pty Ltd	2010 30 Mile Chardonnay	47	B
6	46	Trentham Estate	2010 Trentham Estate Chardonnay	43.5	
7	249	919 Wines	2010 919 Wines Vermentino	51.5	S
8	16	De Bortoli Wines	2010 Deen DeBortoli Verdelho	45	
Class 11 Dry White Table Wine Full bodied blends					
1	189	Accolade Wines	2010 Hardys Stamp Chardonnay Semillon	45	
2	3	Quarisa Wines Pty Ltd	2010 Johnny Q Chardonnay Viognier	44	
Class 12 Dry Red Table Wine Cabernet Sauvignon					
1	36	Prestige World Wine	2009 Normans Wines, Holbrooks Road Cabernet Sauvignon (WITHDRAWN)		
2	139	Lindemans Wines Pty Ltd	2010 Lindemans Bin 45 Cabernet Sauvignon	44	
3	4	Quarisa Wines Pty Ltd	2010 30 Mile Cabernet sauvignon	46.5	B
5	145	Prestige World Wine	2009 Normans Wines, Holbrooks Road Cabernet Sauvignon	41	
6	167	Accolade Wines	2010 Banrock Station Cabernet Sauvignon	43.5	
7	136	CCW Co-Operative Limited	2010 Growers Gate Cabernet Sauvignon	44.5	
8	213	Hopwood Winery	2008 Charlotte's Farm Cabernet Sauvignon	43	
9	218	Mallee Estate Wines	2008 Mallee Estate Cabernet Sauvignon	41.5	
10	151	Prestige World Wine	2009 The Niche, Cabernet Sauvignon	40	
11	243	Project Wine	2010 Three Pillars "The Gourmet" Cabernet Sauvignon	43	
12	196	Red Cliffs Wines Pty Ltd	2010 Nursery Ridge Estate Wines "PARBS"	46	
13	205	Salena Estate Wines Pty Ltd	2010 Salena Estate Gold Ribbon Cabernet Sauvignon	43.5	
Class 13 Dry Red Table Wine Shiraz					
2	250	919 Wines	2009 919 Wines Shiraz	46.5	B
4	51	Trentham Estate	2009 Trentham Estate Shiraz	55.5	G
5	214	Hopwood Winery	2008 Charlotte's Farm Shiraz	42.5	

Judging Order	Entry Number	EXHIBITOR	COMMERCIAL NAME OF WINE	POINTS	MEDAL
6	146	Prestige World Wine	2009 Normans Wines, Holbrooks Road Shiraz	44	
7	219	Mallee Estate Wines	2008 Mallee Estate Shiraz	43	
8	152	Prestige World Wine	2009 The Niche, Shiraz	45.5	
9	201	Mirabella Vineyards	2009 Mirabella Vineyards Single Vineyard Shiraz	49 B	
10	5	Quarisa Wines Pty Ltd	2010 30 Mile Shiraz	56	TG
11	158	Accolade Wines	2010 Hardys RR Shiraz	44.5	
12	137	CCW Co-Operative Ltd	2010 Growers Gate Shiraz	46.5	B
13	140	Lindemans Wines	2010 Lindemans Bin 50 Shiraz	50	B
14	222	Pfeiffer Wines	2010 Pfeiffer Shiraz	43.5	
15	244	Project Wine	2010 Three Pillars "The Gourmet" Shiraz	46.5	B
16	197	Red Cliffs Wines	2010 Nursery Ridge Estate Wines "CASSIA"	52.5	S
17	159	Accolade Wines	2010 Banrock Station USA Shiraz	44.5	
18	221	Mallee Estate Wines	2010 P&E Markeas Shiraz (UL)	48.5	
19	204	Salena Estate Wines Pty Ltd	2010 Salena Estate Gold Ribbon Shiraz	44	
20	74	Angove Family Winemakers	2010 Bear Crossing Shiraz	45.5	
21	211	Zilzie Wines	2010 Selection 23/Bullock Shiraz	49	B
Class 14 Dry Red Table Wine Durif					
1	17	De Bortoli Wines	2009 Deen DeBortoli Durif	55.5	G
2	251	919 Wines	2009 919 Wines Durif	48	B
3	18	De Bortoli Wines	2010 dB Petite Sirah	48.5	B
Class 15 Dry Red Table Wine Other varietals					
2	49	Trentham Estate	2009 Trentham Estate Merlot	47	B
4	165	Accolade Wines	2010 Hardys Reserve Merlot	46.5	B
5	144	Prestige World Wine	2009 Normans Wines, Holbrooks Road Merlot	44.5	
6	162	Accolade Wines	2010 Hardys Nottage Hill Merlot	49	B
7	223	Pfeiffer Wines	2010 Pfeiffer Merlot	46.5	B
8	150	Prestige World Wine	2009 The Niche, Merlot	43	
9	6	Quarisa Wines Pty Ltd	2010 Johnny Q Petit Verdot	49	B
10	128	Kingston Estate Wines	2008 Kingston Echelon Petit Verdot	49	B
11	215	Hopwood Winery	2008 Charlotte's Farm Petit Verdot	46.5	B
12	198	Red Cliffs Wines Pty Ltd	2010 Nursery Ridge Estate Wines "COORONG"	55.5	G
13	207	Salena Estate Wines Pty Ltd	2010 Ink Series Petit Verdot	46	
14	129	Kingston Estate Wines	2009 Kingston Echelon Petit Verdot	49.5	B
15	19	De Bortoli Wines	2009 Deen DeBortoli Petit Verdot	53	S
16	130	Kingston Estate Wines	2010 Kingston Estate Petit Verdot	47.5	B
17	252	919 Wines	2009 919 Wines Tempranillo	48.5	B
18	220	Mallee Estate Wines	2007 Mallee Estate Tempranillo	48.5	B
18	268	Spook Hill Wines	2010 Temperamental Bloke Tempranillo	39	
19	199	Red Cliffs Wines Pty Ltd	2010 Nursery Ridge Estate Wines (NR)	0	
20	48	Trentham Estate	2010 Trentham Estate Pinot noir	44.5	
21	57	Trentham Estate	2009 Trentham Estate La Famiglia Nebbiolo	42.5	
Class 16 Dry Red Table Wine Blends					
1	76	Angove Family Winemakers	2010 Butterfly Ridge Merlot Cabernet	43	

Judging Order	Entry Number	EXHIBITOR	COMMERCIAL NAME OF WINE	POINTS	MEDAL
2	97	McWilliam's Wines	2010 Inheritance Shiraz Merlot	43.5	
3	59	Trentham Estate	2010 Trentham Estate shiraz Cabernet	45.5	
4	75	Angove Family Winemakers	2010 Butterfly Ridge Shiraz Cabernet	42.5	
5	20	De Bortoli Wines	2010 Sacred Hill Shiraz Cabernet	43	
6	96	McWilliam's Wines	2010 Inheritance Shiraz Cabernet Sauvignon	48	B
7	246	Temple Bruer Wines	2008 Enodmah Bore Shiraz Cabernet	41.5	
8	8	Quarisa Wines Pty Ltd	2010 Shot in the Dark Cabernet Shiraz	43.5	
9	50	Trentham Estate	2009 Trentham Estate Cabernet Sauvignon Merlot	44	
10	98	McWilliam's Wines	2010 Inheritance Cabernet Merlot	43	
11	164	Accolade Wines	2010 Banrock Station Cabernet Merlot	47.5	B
12	7	Quarisa Wines Pty Ltd	2010 Shot in the Dark Shiraz Petite Sirah	48.5	B
13	253	919 Wines	2010 919 Wines Tango	45	

Class 17 Sparkling Wine

1	190	Accolade Wines	NV Omni Classic	43.5	
2	77	Angove Family Winemakers	NV Studio Series Sparkling Series Pinot Noir	45.5	
3	193	Accolade Wines	NV Hardys Nottage Hill Pinot Chardonnay	45	
4	99	McWilliam's Wines	NV Hanwood Pinot Noir Chardonnay	45.5	
5	239	Casella Wines	NV Yellow Tail Bubbles	43.5	
6	194	Accolade Wines	NV Banrock Station Chardonnay Pinot Noir	45	
7	9	Quarisa Wines Pty Ltd	NV Johnny Q Sparkling Brut	43.5	
8	52	Trentham Estate	NV Trentham Estate Murphy's Lore Brut Reserve	44	
9	147	Prestige World Wine	NV The Niche, Brut Cuvee	41	
10	21	De Bortoli Wines	NV Emeri Sparkling Pinot Grigio	44	
11	192	Accolade Wines	NV Omni Blue	44	
12	195	Accolade Wines	NV Banrock Station Frizzante	42	
13	240	Casella Wines	NV Yellow Tail Bubbles Rose	43	
14	191	Accolade Wines	NV Omni Pink	46.5	B
15	200	Mirabella Vineyards	2009 Mirabella Vineyards Single Vineyard Sparkling Shiraz	46.5	B

Class 18 Moscato any style/vintage

1	265	Australian Vintage Ltd	2011 McGuigan Black Label Moscato	46	
2	241	Casella Wines	NV Yellow Tail Moscato	46.5	B
3	131	Kingston Estate Wines	2010 Sarantos Moscato	43	
4	10	Quarisa Wines Pty Ltd	NV Johnny Q Moscato	48	B
5	31	Taylor's Wines	NV Taylor's Promised Land Moscato	45.5	
6	177	Accolade Wines	2011 Banrock Station Pink Moscato	45	
7	23	De Bortoli Wines	NV Emeri Pink Moscato	46.5	B
8	100	McWilliam's Wines	NV Hanwood Moscato	44	
9	212	Zilzie Wines	2011 Selection 23/Bullock Moscato	47.5	B
10	54	Trentham Estate	2011 Trentham Estate La Famiglia Moscato	48	B
11	176	Accolade Wines	2011 Banrock Station Moscato	43.5	
12	22	De Bortoli Wines	2011 Sacred Hill Moscato	44.5	
13	79	Angove Family Winemakers	2011 Nine Vines Moscato (WITHDRAWN)	0	
14	24	De Bortoli Wines	NV Emeri Moscato	44.5	
15	224	Pfeiffer Wines	2011 Pfeiffer Moscato	43	

Judging Order	Entry Number	EXHIBITOR	COMMERCIAL NAME OF WINE	POINTS	MEDAL
16	78	Angove Family Winemakers	NV Zibibbo	46	
Class 19 Sweet White Table Wine One baume to three baume					
1	25	De Bortoli Wines	2011 Sacred Hill Traminer Riesling	44.5	
2	225	Pfeiffer Wines	2011 Pfeiffer Frontignac	39	
Class 20 Sweet White Table Wine Greater than three baume					
1	26	De Bortoli Wines	2008 Noble One	55.5	G
2	101	McWilliam's Wines	2008 McWilliam's Mount Pleasant Maria	50	B
3	126	Toorak Wines Pty Ltd	2008 Willandra Estate Botrytis Semillon	43	
4	47	Trentham Estate	2008 Trentham Estate Noble Taminga	48.5	B
Class 21 Fortified White Wine Sweet Sherry/Apera Style					
1	80	Angove Family Winemakers	NV Bookmark Medium	46.5	B
2	81	Angove Family Winemakers	NV Bookmark Sweet	50	B
3	82	Angove Family Winemakers	NV Bookmark Cream	45	
Class 22 Fortified White Wine Dry Apera Style					
1	254	919 Wines	NV 919 Pale Dry Apera	51	S
2	169	Accolade Wines	NV Hardys Apera Fino (UL)	55.5	
3	83	Angove Family Winemakers	NV Bookmark Dry	45.5	
Class 23 Fortified White Wine Dessert Style (inc. Muscat)					
1	255	919 Wines	NV 919 Classic Muscat	49.5	B
2	233	Pfeiffer Wines	NV Pfeiffer Rare Rutherglen Muscat	55.5	G
3	256	919 Wines	NV 919 Classic Topaque (UL)	49	
4	103	McWilliam's Wines	NV McWilliam's Grand Liqueur Muscat	52.5	S
5	226	Pfeiffer Wines	NV Pfeiffer Rutherglen Topaque	48	B
6	170	Accolade Wines	NV Hardys Grand Muscat (UL)	56.5	
7	227	Pfeiffer Wines	NV Pfeiffer Classic Rutherglen Topaque	51	S
8	228	Pfeiffer Wines	NV Pfeiffer Grand Rutherglen Topaque	51	S
9	229	Pfeiffer Wines	NV Pfeiffer Rare Rutherglen Topaque	56	G
10	230	Pfeiffer Wines	NV Pfeiffer Rutherglen Muscat	49	B
11	102	McWilliam's Wines	NV Hanwood Classic Muscat	46.5	B
12	232	Pfeiffer Wines	NV Pfeiffer Grand Rutherglen Muscat	52.5	S
13	171	Accolade Wines	NV Hardys Rare Muscat (UL)	56	
14	27	De Bortoli Wines	NV Show Liqueur Muscat	52.5	S
15	231	Pfeiffer Wines	NV Pfeiffer Classic Rutherglen Muscat	49.5	B
16	28	De Bortoli Wines	NV Black Noble	45.5	
Class 24 Fortified Red Wine Ruby Style					
1	84	Angove Family Winemakers	2009 Late Bottled Ruby Shiraz (UL)	46.5	
Class 25 Fortified Red Wine Tawny Style					
1	172	Accolade Wines	NV Hardys Tallships Tawny	47.5	B
2	104	McWilliam's Wines	NV Hanwood Grand Tawny	49	B

Judging Order	Entry Number	EXHIBITOR	COMMERCIAL NAME OF WINE	POINTS	MEDAL
3	245	Starceвич Wines	NV Starceвич Aged Tawny (WITHDRAWN)	0	
4	85	Angove Family Winemakers	NV Angove Grand Tawny (UL)	50	
5	127	Toorak Wines Pty Ltd	NV Frank Senior Tawny	44	
6	257	919 Wines	NV 919 Classic Tawny	49	B
7	105	McWilliam's Wines	NV Hanwood Classic Tawny	48	B
8	234	Pfeiffer Wines	NV Pfeiffer Classic Rutherglen Tawny	44.5	
9	86	Angove Family Winemakers	NV Angove Rare Tawny (UL)	55.5	
10	173	Accolade Wines	NV Hardys Reserve 3L Tawny	44.5	
11	29	De Bortoli Wines	NV 8YO Fine Tawny	47	B
12	87	Angove Family Winemakers	NV Bookmark Tawny	45	
Class 26		Fortified Red Wine	Vintage Style		
1	258	919 Wines	2006 919 Vintage	55.5	G
2	235	Pfeiffer Wines	2006 Pfeiffer Christopher's VP	56	TG
3	259	919 Wines	2009 919 Vintage	49	B
4	88	Angove Family Winemakers	2010 Premium Vintage Fortified Shiraz (UL)	51.5	
5	236	Pfeiffer Wines	2008 Pfeiffer Christopher's VP	47.5	B
6	89	Angove Family Winemakers	2007 Premium Vintage Fortified Shiraz	47	B
Class 27		Brandy	2 to 3 year old (minimum stock 2600 L)		
1	90	Angove Family Winemakers	NV StAgnes XXX	55.5	G
2	266	Accolade Wines	NV Black Bottle Brandy	46	
3	91	Angove Family Winemakers	NV StAgnes 2 year old Show (UL)	47.5	
Class 28		Brandy	Open (minimum stock 1300 L)		
1	92	Angove Family Winemakers	NV StAgnes XO	51	S
2	93	Angove Family Winemakers	NV StAgnes VSOP	53	S
3	267	Accolade Wines	NV Hardy XO Brandy	56.5	G
4	94	Angove Family Winemakers	NV StAgnes Old Blend (UL)	50	
Class 29		Dry White Wine	Special Class		
1	181	Accolade Wines	2011 Hardys Nottage Hill Sauvignon Blanc	46.5	B
2	182	Accolade Wines	2011 Banrock Station Sauvignon Blanc	44	
3	179	Accolade Wines	2011 Banrock Station Pinot Gris	51	S
4	180	Accolade Wines	2011 Hardys Riesling Traminer	46.5	B
Class 30		Dry Red Wine	Special Class		
1	157	Accolade Wines	2010 Hardys Nottage Hill Pinot Noir	48	B
2	161	Accolade Wines	2010 Hardts Crest Cabernet Shiraz Merlot	46.5	B
3	163	Accolade Wines	2010 Hardys Nottage Hill Shiraz	47	B
4	166	Accolade Wines	2010 Banrock Station Shiraz	48	B
5	168	Accolade Wines	2010 Banrock Station Shiraz Cabernet	45.5	
6	160	Accolade Wines	2010 Hardys Nottage Hill Cabernet Shiraz	45.5	B

Judges' Comments

Class	COMMENT
1	Best wine showed good floral, citrus flavours and well balanced
2	Interesting class. Many wines showing elegance of earlier picking, ie. lower baume. New varieties outshine the classic French.
3	Good even class, many wines with character and well made. Top wine showed good fruit, oak handling and complexity
5	Disappointing class
6	Attention to appropriate colour extraction and balancing of sugar will see an improvement in this wine style
7	Too many advanced colours and indicative of the year
8	Wines lacking freshness
9	Sauvignon Blanc looks best when young. Some premature development
10	Top wines showed complexity and good texture
11	
12	Disappointing class. Many wines lacking fruit. Top wine showed good varietal character
13	Over-oaking and over-extraction ruined many wines with otherwise good fruit character. Far too many wines with sulphides
14	Top wine a good example of Durif
15	Fun class to judge. A lot of discussion from the panel with top awards showing suitability of variety to the region
16	Many wines showing nice fruit, structure and good oak handling. Classic blends showed well.
17	Many wines lacked complexity. Top wines showed fruit and complexity
18	Many wines lacked freshness and had phenolic finish. Disappointing overall for such a popular style
19	Disappointing
20	Top award an excellent example of the style
21	Disappointing class, lacking complexity
22	Top wine a great example of the style
23	An excellent class. A pleasure to judge, causing much discussion. Top wine is a superb example.
24	Class of its own!
25	Top award a great example of tawny style
26	Great wines with the younger wine showing promise
27	
28	
29	Interesting class. Top wine well made.
30	Interesting class of different styles lacking oak and quality to score higher than bronze