

2009 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 2009 Riverland Wine Show. Judging took place on the 21st and 22nd of September at the Renmark Hotel and tastings and release of results along with our Presentation Dinner, will occur on Friday 2nd of October.

The 2009 Riverland Wine Show has once again been a great success and remains an important forum for the evaluation of the wines from this region along with those from the irrigated regions of Sunraysia, Riverina and Rutherglen. We have once again had a strong show with well over three hundred entries. A medal strike rate of over 40% once again indicates the quality of wines being produced from this region along with neighboring irrigated regions. A number of white, red, fortified and brandy classes have had very strong results and some emerging alternative varieties show great promise for the region.

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, Glen James, who has once again carried out his role in an exemplary manner. Our panels of judges were often involved in serious constructive debate in relation to wine quality and style this year, and I believe this is very beneficial in relation to outcomes within a wine show.

Our thanks also goes 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 for the running of a successful wine show.

I also wish to thank the Wine Show Committee, stewards and volunteers who have worked hard 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 growth and development 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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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:

Riverland Wine Show Committee
The Renmark Hotel
Members of the Riverland Show Societies
Riverland wineries
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)

2009 Riverland Wine Show

Judges



Judges from Left to Right:

Con Simos: *Panel leader*, Amanda Jachmann: *Associate*,
Stephen Cook: *Panel leader*, Andrew Locke: *Judge*,
Stewart Kilmister: *Associate*, Glen James: *Chair of Judges*,
Peter Simic: *Judge*, Paul Burnett: *Associate*,
Ulrich Grey-Smith: *Judge*, Jim Markeas: *Associate*,
Bec Kennedy: *Judge*.

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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 20 where the wine shall be at least 51% from these regions and special classes 32 to 35 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 - 2008 & 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	Petit Verdot
Class 17	Dry Red Table Wine	Durif
Class 18	Dry Red Table Wine	Other varietals
Class 19	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 20 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 22 Sweet White Table Wine One baume to three baumé
Class 23 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 24 Fortified White Wine Sweet Sherry Style
Class 25 Fortified White Wine Dry Sherry Style
Class 26 Fortified White Wine Dessert Style (inc. Muscat)
Class 27 Fortified Red Wine Ruby Style
Class 28 Fortified Red Wine Tawny Style
Class 29 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 30	Brandy	2 to 3 year old (minimum stock 2600 Lal)
Class 31	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 110 cases or 990 litres.

Class 32	Dry White Wine	Unoaked or lightly oaked. Includes fragrant and floral varieties
Class 33	Dry White Wine	Full bodied oaked styles.
Class 34	Dry Red Wine	Light Medium Style
Class 35	Dry Red Wine	Fully Bodied Style

2009 Riverland Wine Show Awards

Air Liquide Trophy

Best White Wine Classes 1-6, 9-13

Constellation Wines Australia 2009 Banrock Station Chardonnay

Radoux Trophy

Best Dry Red Wine Classes 7, 8, 14-19

Angove Wines 2009 Nine Vines Rose

Austwine Trophy

Best Sweet Table Wine Classes 21-23

Westend Estate 2006 Westend 3 Bridges Reserve Botrytis

Wally Ware Trophy

Most Successful Exhibitor Dry Red classes 7, 8, 14-19

Constellation Wines Australia

Novozymes Australia Pty Ltd Trophy

Most Successful Exhibitor in White Wine Classes 1-6, 9-13, 21-23

Constellation Wines Australia

Sage Automation Trophy

Most Successful Exhibitor Classes 1-23

Constellation Wines Australia

A & G Engineering Trophy

Best Fortified White Wine Classes 24-26

Pfieffer Wines Pfieffer Grand Muscat

NOVASYS Group Pty Ltd Trophy

Best Fortified Red Wine Classes 27-29

De Bortoli Wines De Bortoli Eight Year Old Port

Australian Vintage AW Kelly Memorial Trophy

Most Successful Exhibitor Rose Class 7

Angove Wines 2009 Nine Vines Rose

Booth Transport Trophy

Best Brandy Classes 30-31

Constellation Wines Australia Hardy XO Brandy

Heinrich Cooperage Trophy

The Best Wine in Show

Pfieffer Wines Pfieffer Grand Muscat

Fletcher's Freighters Trophy

Most Successful Exhibitor **Constellation Wines Australia**

37th



2009

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 - Current Vintage Dry White Table Wine Fragrant and floral varietals and blends					
16	250	Angove Family Winemakers	2009 Butterfly Ridge Riesling Traminer	44.5	
17	251	Angove Family Winemakers	2009 Tesco Riesling Traminer	47	B
5	111	Cellarmaster Wines	2009 Maglieri Vat Semillon Sauvignon Blanc	45	
18	124	Cellarmaster Wines	2009 Augustine 5 Barrels CSG	43	
6	112	Cellarmaster Wines	2009 Pelican Point Semillon Sauvignon Blanc	46.5	B
4	110	Cellarmaster Wines	2009 Rothbury Semillon Sauvignon Blanc	44.5	
3	109	Cellarmaster Wines	2009 Amberton Lizard Semillon Sauvignon Blanc	46	
2	108	Cellarmaster Wines	2009 Stoneyfell Selection Semillon Sauvignon Blanc	44.5	
1	107	Cellarmaster Wines	2009 Mildara Yellow Label Semillon Sauvignon Blanc	48	B
10	106	Cellarmaster Wines	2009 Lindemans Private Selection Semillon	46.5	B
15	105	Cellarmaster Wines	2009 Dorrien Bin 4 Riesling	46.5	B
14	104	Cellarmaster Wines	2009 Tolley Cel Reserve Riesling	47.5	B
13	103	Cellarmaster Wines	2009 Pelican Point Riesling	46	
11	102	Cellarmaster Wines	2009 Maglieri Vat Riesling	51	S
7	113	Cellarmaster Wines	2009 Tolley Cel Reserve Semillon Sauvignon Blanc	45.5	
20	29	Constellation Wines Australia	2009 Banrock Station Fiano	40.5	
19	30	Constellation Wines Australia	2009 Banrock Station Savagnin - NOT RECEIVED		
12	31	Constellation Wines Australia	2009 Stamp Riesling - NOT RECEIVED		
9	287	Mallee Estate Wines	2009 Mallee Estate Sauvignon Blanc	39	
8	187	Zizie Wines	2009 Selection 23 Sauvignon Blanc	45	

Class 2 - Current Vintage Dry White Table Wine Viognier				43.5	
1	252	Angove Family Winemakers	2009 Nine Vines Viognier		

**Class 3 - Current Vintage Dry White Table Wine
Unwooded, soft and fruity varietals (excluding Chardonnay)**

13	254	Angove Family Winemakers	2009 Long Row Verdelho	36	
16	253	Angove Family Winemakers	2009 Angove White Grenache	41	
14	123	Cellarmaster Wines	2009 Augustine 5 Barrels Classic Dry White	44	
11	114	Cellarmaster Wines	2009 Stonyfell Selection Verdelho	42	
4	34	Constellation Wines Australia	2009 Hardys VR Sauvignon Blanc	43	
1	32	Constellation Wines Australia	2009 Banrock Station Sauvignon Blanc - NOT RECEIVED		
9	33	Constellation Wines Australia	2009 Banrock Station Pinot Grigio - NOT RECEIVED		
8	220	De Bortoli Wines	2009 Deen De Bortoli Sauvignon Blanc	40	
3	137	Lindemans Wines Pty. Ltd.	2009 Lindemans Bin 95 Sauvignon Blanc	47	B
6	242	Quarisa Wines	2009 30 Mile Sauvignon Blanc	42	
12	221	Salena Estate Wines	2009 Salena Estate Verdelho	42	
7	155	Westend Estate Pty Ltd	2009 Westend Richland Sauvignon Blanc	46	
5	156	Westend Estate Pty Ltd	2009 Westend Estate Sauvignon Blanc - WITHDRAWN		
10	157	Westend Estate Pty Ltd	2009 Westend Richland Pinot Grigio	48	B
2	1	Yalumba Wine Company	2009 Oxford Landing Sauvignon Blanc	49	B

Class 4 - Current Vintage Dry White Table Wine Chardonnay and Chardonnay predominant blends

9	255	Angove Family Winemakers	2009 Stonegate Chardonnay	44	
7	234	Australian Vintage Ltd	2009 McGuigan Classic Chardonnay	45	
2	117	Cellarmaster Wines	2009 Rothbury Chardonnay	43	
8	118	Cellarmaster Wines	2009 Pelican Point Chardonnay	46	
18	119	Cellarmaster Wines	2009 Stoneyfell Selection Chardonnay	43	
12	120	Cellarmaster Wines	2009 Mildara Yellow Label Chardonnay	41	
16	122	Cellarmaster Wines	2009 Caudo Peace Chardonnay	46	

Judging Order	Entry Number	EXHIBITOR	COMMERCIAL NAME OF WINE	POINTS	MEDAL
22	115	Cellarmaster Wines	2009 New Eden FF Chardonnay Semillon	42	
19	121	Cellarmaster Wines	2009 Lindemans Private Selection Chardonnay	43	
17	40	Constellation Wines Australia	2009 Hardys Nottage Hill Chardonnay - NOT RECEIVED		
13	39	Constellation Wines Australia	2009 Banrock Station Chardonnay USA	48	B
20	38	Constellation Wines Australia	2009 Banrock Station Unwooded Chardonnay	44	
6	37	Constellation Wines Australia	2009 Banrock Station Chardonnay	55.5	G
3	36	Constellation Wines Australia	2009 Hardys R&R Chardonnay	49	B
1	35	Constellation Wines Australia	2009 Alice White Chardonnay	51	S
10	41	Constellation Wines Australia	2009 Hardys Reserve Chardonnay	53	S
15	201	De Bortoli Wines	2009 Sacred Hill Chardonnay	43	
4	141	Mirabella Vineyards	2009 Mirabella Vineyards Chardonnay	45	
14	222	Salena Estate Wines	2009 Salena Estate Chardonnay - NOT RECEIVED		
21	144	Temple Bruer Wines	2009 Enoomah Bore Chardonnay Semillon	43	
5	146	Toorak Wines	2009 Willandra Leeton Selection Chardonnay	46.5	B
11	188	Zilzie Wines	2009 Selection 23 Chardonnay	52	S

Class 5 - Current Vintage Dry White Table Wine Full bodied varietals (excluding Chardonnay)

1	192	919 Wines	2009 919 Vermentino	47.5	B
2	191	919 Wines	2009 919 Petit Manseng	44.5	

Class 6 - Current Vintage Dry White Table Wine Blends

8	45	Constellation Wines Australia	2009 Banrock Station Semillon Chardonnay - NOT RECEIVED		
9	46	Constellation Wines Australia	2009 Hardys Stamp Semillon Chardonnay - NOT RECEIVED		
1	42	Constellation Wines Australia	2009 Hardys Crest Chardonnay Sauvignon Blanc	47.5	B
5	44	Constellation Wines Australia	2009 Hardys Stamp Semillon Sauvignon Blanc - NOT RECEIVED		
11	43	Constellation Wines Australia	2009 Hardys R&R Colombard Chardonnay	44.5	
10	204	De Bortoli Wines	2009 Sacred Hill Colombard Chardonnay	43.5	
2	202	De Bortoli Wines	2009 Montage Semillon Sauvignon Blanc	44.5	
4	203	De Bortoli Wines	2009 Sacred Hill Semillon Sauvignon Blanc	46.5	B
7	205	De Bortoli Wines	2009 Sacred Hill Semillon Chardonnay	46.5	B
6	293	McWilliams Wines	2009 Inheritance Semillon Sauvignon Blanc - NOT RECEIVED		
3	223	Salena Estate Wines	2009 Sandy Creek Semillon Sauvignon Blanc	44.5	

Class 7 -Current Vintage Dry Red Table Wine Rose only

8	256	Angove Family Winemakers	2009 Nine Vines Rose	55.5	G
5	235	Australian Vintage Ltd	2009 McGuigan Black Label Rose	47.5	B
7	236	Australian Vintage Ltd	2009 Yaldara Estate Rose	47	B
0	97	Condo Wines	2008 Condo Wines Uva Fesca Rose - WITHDRAWN		
11	52	Constellation Wines Australia	2009 Hardys Bin 545 Rose - NOT RECEIVED		
1	53	Constellation Wines Australia	2009 Hardys Riddle Rose	55	G
9	51	Constellation Wines Australia	2009 Hardys VR Rose	46.5	B
6	50	Constellation Wines Australia	2009 Hardys Stamp Grenache Shiraz	48	B
3	49	Constellation Wines Australia	2009 Banrock Station White Shiraz	44.5	
13	47	Constellation Wines Australia	2009 Hardys Crest Rose	46	
10	206	De Bortoli Wines	2009 Sacred Hill Rose	44.5	
2	302	McWilliams Wines	2009 Inheritance Fruitwood Pink - NOT RECEIVED		
12	147	Toorak Wines	2009 Amesbury Rose	46	
4	189	Zilzie Wines	2009 Selection 23 Rose	43	

Judging Order	Entry Number	EXHIBITOR	COMMERCIAL NAME OF WINE	POINTS	MEDAL
Class 8 - Current Vintage Dry Red Table Wine Early drinking styles					
<i>(commercially dressed wines only)</i>					
7	237	Australian Vintage Ltd	2009 McGuigan Estate Shiraz - NOT RECEIVED		
16	128	Cellarmaster Wines	2009 Draytons Bellevue Merlot	44	
11	125	Cellarmaster Wines	2009 New Eden FF Shiraz Viognier	44	
9	60	Constellation Wines Australia	2009 Hardy Reserve Shiraz 3L cask - NOT RECEIVED		
5	64	Constellation Wines Australia	2009 Renmano 4L Pressings Shiraz Cabernet	47	B
10	63	Constellation Wines Australia	2009 Banrock Station Shiraz - NOT RECEIVED		
2	62	Constellation Wines Australia	2009 Banrock Station Cabernet - WITHDRAWN		
13	61	Constellation Wines Australia	2009 Banrock Station Merlot - NOT RECEIVED		
14	59	Constellation Wines Australia	2009 Hardy Reserve Merlot 3L cask	48	B
4	58	Constellation Wines Australia	2009 Hardy Reserve Cabernet 3L cask	50	B
15	57	Constellation Wines Australia	2009 Hardy RR Merlot	46	B
8	56	Constellation Wines Australia	2009 Hardy RR Shiraz	44	
3	55	Constellation Wines Australia	2009 Hardy RR Cabernet	47	B
1	54	Constellation Wines Australia	2009 Banrock Station Crimson Cabernet - WITHDRAWN		
6	295	McWilliams Wines	2009 Inheritance Shiraz Cabernet Sauvignon - NOT RECEIVED		
12	294	McWilliams Wines	2009 Inheritance Cabernet Sauvignon Merlot - NOT RECEIVED		

Class 9 - 2008 & older vintages Dry White Table Wine Fragrant and floral varietals and blends

1	257	Angove Family Winemakers	2008 Long Row Riesling	55.5	G
2	289	Mallee Estate Wines	2006 Mallee Estate Riesling	43	
3	296	McWilliams Wines	2008 Inheritance Riesling - NOT RECEIVED		
4	184	Neqtar Wines	2008 Calder Grove Semillon Sauvignon Blanc	46.5	B

Class 10 - 2008 & older vintages Dry White Table Wine Viognier

5	258	Angove Family Winemakers	2008 Nine Vines Viognier	44.5	
2	183	Neqtar Wines	2008 Commissioners Block Viognier	47	B
4	158	Westend Estate Pty Ltd	2008 Westend Estate Viognier	45.5	
6	159	Westend Estate Pty Ltd	2008 Westend Richland Viognier	46.5	B
1	2	Yalumba Wine Company	2008 Oxford Landing Viognier	46.5	B
3	190	Zilzie Wines	2008 Zilzie Viognier	48	B

Class 11 - 2008 & older vintages Dry White Table Wine Unwooded, soft and fruity varietals (excluding Chardonnay)

2	238	Australian Vintage Ltd	2008 McGuigan Black Label Sauvignon Blanc	46.5	B
4	207	De Bortoli Wines	2008 Deen De Bortoli Verdelho	47	B
5	297	McWilliams Wines	2008 Hanwood Verdelho - NOT RECEIVED		
3	181	Neqtar Wines	2008 Commissioners Block Pinot Grigio	47	B
1	182	Neqtar Wines	2008 Commissioners Block Sauvignon Blanc	44	

Class 12 - 2008 & older vintages Dry White Table Wine Full bodied varietals

7	260	Angove Family Winemakers	2008 Chalk Hill Blue Chardonnay	44.5	
3	259	Angove Family Winemakers	2008 Long Row Chardonnay	47.5	B
8	240	Australian Vintage Ltd	2008 Yaldara Estate Chardonnay	43.5	
12	241	Australian Vintage Ltd	2008 McGuigan Classic Chardonnay	53	S
2	239	Australian Vintage Ltd	2008 McGuigan Black Label Chardonnay	45	
16	26	Cockatoo Ridge Wines	2008 Cockatoo Ridge Chardonnay	46.5	B
4	98	Condo Wines	2008 Condo Wines Chardonnay	42	
15	288	Mallee Estate Wines	2008 Mallee Estate Chardonnay	47	B
17	298	McWilliams Wines	2008 Inheritance Chardonnay - NOT RECEIVED		
6	180	Neqtar Wines	2008 Commissioners Block Chardonnay	45.5	

Judging Order	Entry Number	EXHIBITOR	COMMERCIAL NAME OF WINE	POINTS	MEDAL
14	245	Quarisa Wines	2008 30 Mile Chardonnay	51	S
10	243	Quarisa Wines	2008 Johnny Q Chardonnay	45.5	
11	148	Toorak Wines	2008 Willandra Leeton Selection Chardonnay	42	
1	160	Westend Estate Pty Ltd	2008 Westend Richland Chardonnay	47	B
13	163	Westend Estate Pty Ltd	2008 Poker Face Chardonnay	48	B
5	161	Westend Estate Pty Ltd	2008 Westend 3 Bridges Chardonnay	39	
9	162	Westend Estate Pty Ltd	2008 Westend Estate Chardonnay	46	

Class 13 - 2008 & older vintages Dry White Table Wine Full bodied blends

4	261	Angove Family Winemakers	2008 Chalk Hill Blue Semillon Chardonnay	44	
2	116	Cellarmaster Wines	2008 Campbells Rutherglen Chardonnay Blend	44	
1	65	Constellation Wines Australia	2008 Hardys Anniversary Chardonnay Viognier	51.5	S
5	208	De Bortoli Wines	2008 Sacred Hill Semillon Chardonnay	43	
9	299	McWilliams Wines	2008 Hanwood Semillon Sauvignon Blanc - NOT RECEIVED		
6	142	Mirabella Vineyards	2008 Mirabella Vineyards Semillon Chardonnay	43	
3	244	Quarisa Wines	2008 Johnny Q Chardonnay Viognier	46.5	B
8	164	Westend Estate Pty Ltd	2008 Poker Face Semillon Sauvignon Blanc	47	B
7	165	Westend Estate Pty Ltd	2008 Sally's Secret Semillon Viognier - WITHDRAWN		

Class 14 - 2008 & older vintages Dry Red Table Wine Cabernet Sauvignon

2	100	Condo Wines	2008 Condo Wines Cabernet Sauvignon	45.5	
7	95	Condo Wines	2007 Condo Wines Cabernet Sauvignon	42.5	
11	69	Constellation Wines Australia	2007 Nottage Hill Cabernet	46	
4	66	Constellation Wines Australia	2008 Banrock Station Cabernet	48.5	B
5	138	Lindemans Wines Pty. Ltd.	2008 Lindemans Bin 45 Cabernet Sauvignon	44.5	
10	290	Mallee Estate Wines	2007 Mallee Estate Cabernet Sauvignon	43	
6	185	Neqtar Wines	2008 Commissioners Block Cabernet	47.5	B
3	225	Salena Estate Wines	2007 Salena Estate Cabernet Sauvignon	46.5	B
8	22	Spook Hill Wines	2007 The Apparition Cabernet Sauvignon	39	
9	149	Toorak Wines	2008 Willandra Leeton Selection Cabernet Sauvignon	44	
1	166	Westend Estate Pty Ltd	2007 Westend 3 Bridges Cabernet Sauvignon	47	B

Class 15 - 2008 & older vintages Dry Red Table Wine Shiraz

17	193	919 Wines	2008 919 Shiraz	45	
8	262	Angove Family Winemakers	2008 Bear Crossing Shiraz	44.5	
10	25	Byrne & Smith Wines Pty Ltd	2008 Devlin's Mount Shiraz	51	S
4	126	Cellarmaster Wines	2008 Lindemans Private Selection Shiraz	45	
14	127	Cellarmaster Wines	2008 Tollana Shiraz	45	
12	101	Condo Wines	2008 Condo Wines Shiraz	42	
3	96	Condo Wines	2007 Condo Wines Shiraz	44	
11	67	Constellation Wines Australia	2008 Banrock Station Shiraz	46.5	B
5	139	Lindemans Wines Pty. Ltd.	2008 Lindemans Bin 50 Shiraz	50	B
20	291	Mallee Estate Wines	2007 Mallee Estate Shiraz	48	B
13	143	Mirabella Vineyards	2008 Mirabella Vineyards Shiraz	52	S
1	3	Pfeiffer Wines	2008 Pfeiffer Shiraz	45	
9	4	Pfeiffer Wines	2008 Pfeiffer Carlyle Shiraz	55.5	G
19	246	Quarisa Wines	2008 Johnny Q Shiraz	45	
7	247	Quarisa Wines	2008 Johnny Q Shiraz Viognier	45	
18	226	Salena Estate Wines	2007 Salena Estate Shiraz	45	
2	23	Spook Hill Wines	2007 Silent Partner Shiraz	47	B
15	150	Toorak Wines	2008 Willandra Leeton Selection Shiraz	43	
6	167	Westend Estate Pty Ltd	2007 Westend 3 Bridges Shiraz	47	B
16	168	Westend Estate Pty Ltd	2008 Westend Estate Old Vine Shiraz	51	S

Judging Order	Entry Number	EXHIBITOR	COMMERCIAL NAME OF WINE	POINTS	MEDAL
Class 17 - 2008 & older vintages Dry Red Table Wine Durif					
4	194	919 Wines	2006 919 Durif	45	
5	210	De Bortoli Wines	2008 dB Durif - WITHDRAWN		
2	209	De Bortoli Wines	2007 Deen De Bortoli Durif	55.5	G
6	171	Westend Estate Pty Ltd	2008 Westend The Boxer Durif	51.5	S
3	170	Westend Estate Pty Ltd	2008 Meriden Durif	47	B
1	169	Westend Estate Pty Ltd	2007 Westend 3 Bridges Durif	52.5	S
Class 18 - 2008 & older vintages Dry Red Table Wine Other varietals					
8	195	919 Wines	2007 919 Tempranillo	55.5	G
3	94	Condo Wines	2007 Condo Wines Merlot	47	B
6	99	Condo Wines	2008 Condo Wines Merlot	44	
2	68	Constellation Wines Australia	2008 Banrock Station Merlot	49	B
11	70	Constellation Wines Australia	2008 Banrock Station Montepulciano	48.5	B
7	71	Constellation Wines Australia	2007 Banrock Station Tempranillo	45	
9	292	Mallee Estate Wines	2007 Mallee Estate Tempranillo	41.5	
1	186	Neqtar Wines	2008 Commissioners Block Merlot	47	B
5	227	Salena Estate Wines	2007 Salena Estate Merlot	44	
10	24	Spook Hill Wines	2008 The Barge Grenache	45	
13	173	Westend Estate Pty Ltd	2008 Westend The Black Devil - WITHDRAWN		
12	172	Westend Estate Pty Ltd	2008 Calabria Saint Macaire	44.5	
Class 19 - 2008 & older vintages Dry Red Table Wine Blends					
6	263	Angove Family Winemakers	2008 Bear Crossing Cabernet Shiraz	48.5	B
16	265	Angove Family Winemakers	2008 Direct Shiraz Carignan	45.5	
4	264	Angove Family Winemakers	2008 Bear Crossing Shiraz Cabernet	45	
9	133	Cellarmaster Wines	2008 Lindemans Private Selection Cabernet Merlot	46	
11	134	Cellarmaster Wines	2008 Seaview Selection Cabernet Merlot	48	B
13	132	Cellarmaster Wines	2008 Maglieri Vat Shiraz Viognier	42.5	
12	131	Cellarmaster Wines	2008 Pioneers Rest NB Shiraz Viognier	51	S
8	129	Cellarmaster Wines	2008 Rothbury Cabernet Merlot	51	S
2	130	Cellarmaster Wines	2008 Seaview SEA Shiraz Cabernet	47.5	B
1	72	Constellation Wines Australia	2008 Banrock Station Shiraz Cabernet	48.5	B
7	73	Constellation Wines Australia	2008 Banrock Station Cabernet Merlot	45.5	
3	140	Lindemans Wines Pty. Ltd.	2008 Lindemans Bin 55 Shiraz Cabernet Sauvignon	47.5	B
15	300	McWilliams Wines	2008 Inheritance Shiraz Merlot - NOT RECEIVED		
17	248	Quarisa Wines	2008 Shot in the Dark	46.5	B
5	145	Temple Bruer Wines	2007 Enoomah Bore Shiraz Cabernet	47.5	B
10	175	Westend Estate Pty Ltd	2008 Poker Face Cabernet Merlot	46	
14	174	Westend Estate Pty Ltd	2007 Westend Estate Shiraz Petit Verdot	48	B
Class 20 - Sparkling Wine					
9	266	Angove Family Winemakers	NV Zibbibo	47	B
5	27	Cockatoo Ridge Wines	NV Cockatoo Ridge Brut Curvee	44.5	
12	28	Cockatoo Ridge Wines	2009 Cockatoo Ridge Pink Moscato	44	
1	77	Constellation Wines Australia	2007 Nottage Hill Sparkling Chardonnay	44.5	
10	75	Constellation Wines Australia	NV Omni Blue	45.5	
8	74	Constellation Wines Australia	NV Omni	47.5	B
14	76	Constellation Wines Australia	NV Omni Pink	44	
15	79	Constellation Wines Australia	NV Banrock Station Sparkling White Shiraz	43.5	
3	78	Constellation Wines Australia	NV Banrock Station Chardonnay Pinot	45	

Judging Order	Entry Number	EXHIBITOR	COMMERCIAL NAME OF WINE	POINTS	MEDAL
7	213	De Bortoli Wines	NV Emeri Sparkling Pinot Grigio	45.5	
11	211	De Bortoli Wines	NV Emeri Moscato	43	
13	212	De Bortoli Wines	NV Emeri Pink Moscato	47.5	B
16	301	McWilliams Wines	NV Hanwood Pinot Noir Chardonnay - NOT RECEIVED		
4	249	Quarisa Wines	NV Johnny Q Sparkling Brut	43.5	
2	228	Salena Estate Wines	2009 Chardonnay Pinot	44	
6	176	Westend Estate Pty Ltd	NV Westend Eternity	44	
Class 22 - Any Vintage Sweet White Table Wine One baume to three baume					
4	233	Australian Vintage Ltd	2009 Dreamstone Moscato - NOT RECEIVED		
6	136	Cellarmaster Wines	2009 Stefano De Pieri Moscato	46	
5	135	Cellarmaster Wines	2009 Musk-Hat-OH Moscato	46	
2	214	De Bortoli Wines	2009 Sacred Hill Traminer Riesling	46.5	B
3	303	McWilliams Wines	NV Inheritance Fruitwood White - NOT RECEIVED		
1	151	Toorak Wines	2009 Amesbury Moscato Gordo	47.5	B
Class 23 - Any Vintage Sweet White Table Wine Greater than three baume					
7	215	De Bortoli Wines	2007 Noble One	52	S
4	216	De Bortoli Wines	2006 Deen De Bortoli Botrytis Semillon	48.5	B
9	304	McWilliams Wines	NV Sunstone - NOT RECEIVED		
2	152	Toorak Wines	2008 Willandra Estate Botrytis Semillon	45	
1	178	Westend Estate Pty Ltd	2007 Westend 3 Bridges Reserve Botrytis	56	VHC
3	179	Westend Estate Pty Ltd	2006 Westend 3 Bridges Reserve Botrytis	55.5	G
5	177	Westend Estate Pty Ltd	2007 Westend 3 Bridges Golden Mist	51.5	S
Class 24 - Any Vintage Fortified White Wine Sweet Sherry style					
2	267	Angove Family Winemakers	NV Bookmark Cream	45	
6	268	Angove Family Winemakers	NV Bookmark Sweet	46.5	B
4	269	Angove Family Winemakers	NV Bookmark Medium	43	
1	80	Constellation Wines Australia	2008 Berri Estates Karooma Cream Sherry	45	
3	306	McWilliams Wines	NV Royal Reserve Cream Sherry	46.5	B
7	307	McWilliams Wines	NV Hanwood Oloroso Sherry	51	S
5	305	McWilliams Wines	NV Royal Reserve Sweet Sherry	47.5	B
Class 25 - Any Vintage Fortified White Wine Dry Sherry style					
1	196	919 Wines	NV 919 Fino	55.5	G
3	270	Angove Family Winemakers	NV Bookmark Dry	45	
5	81	Constellation Wines Australia	2007 Standard Dry Sherry	46	
2	308	McWilliams Wines	NV Royal Reserve Medium Dry Sherry	46.5	B
4	309	McWilliams Wines	NV Hanwood Amontillado Sherry	51.5	S
Class 26 - Any Vintage Fortified White Wine Dessert style (inc. Muscat)					
4	197	919 Wines	NV 919 Classic Muscat	55.5	G
2	217	De Bortoli Wines	NV Show Liqueur Muscat	52.5	S
8	218	De Bortoli Wines	NV Black Noble	54	S
7	311	McWilliams Wines	NV Show Reserve Muscat	56	G
5	310	McWilliams Wines	NV Hanwood Classic Muscat	53.5	S
3	9	Pfeiffer Wines	NV Pfeiffer Classic Muscat	45	
1	8	Pfeiffer Wines	NV Pfeiffer Rutherglen Muscat	47	B
11	7	Pfeiffer Wines	NV Pfeiffer Grand Topaque	54.5	S
10	6	Pfeiffer Wines	NV Pfeiffer Classic Topaque	52	S
9	5	Pfeiffer Wines	NV Pfeiffer Rutherglen Topaque	49.5	B
6	10	Pfeiffer Wines	NV Pfeiffer Grand Muscat	56.5	G

Judging Order	Entry Number	EXHIBITOR	COMMERCIAL NAME OF WINE	POINTS	MEDAL
Class 27 - Any Vintage Fortified Red Wine Ruby style					
1	82	Constellation Wines Australia	2007 Nottage Hill Fortified Shiraz	48	B
2	312	McWilliams Wines	NV Royal Reserve Cream Port - NOT RECEIVED		
Class 28 - Any Vintage Fortified Red Wine Tawny style					
7	198	919 Wines	NV 919 Classic Tawny	47.5	B
8	272	Angove Family Winemakers	NV Paddlewheel Tawny	46.5	B
3	271	Angove Family Winemakers	NV Bookmark Tawny	45.5	
11	85	Constellation Wines Australia	NV 2001 Hardys Reserve Tawny	55.5	G
5	84	Constellation Wines Australia	NV 1993 Berri Estates Grand Tawny Port	56	VHC
1	83	Constellation Wines Australia	NV 2003 Tallships Tawny Port	51	S
4	219	De Bortoli Wines	NV Eight Year Old Port	56	G
12	313	McWilliams Wines	NV Hanwood Grand Tawny Port - NOT RECEIVED		
10	314	McWilliams Wines	NV Hanwood Classic Tawny Port - NOT RECEIVED		
6	11	Pfeiffer Wines	NV Pfeiffer Classic Tawny	48.5	B
9	229	Salena Estate Wines	NV Lyrup Crossing Port	43.5	
2	153	Toorak Wines	NV Willandra Estate Frank Senior Port	48.5	B
Class 29 - Any Vintage Fortified Red Wine Vintage style					
2	199	919 Wines	2006 919 Vintage	50	B
4	200	919 Wines	2009 919 Vintage	47	B
5	274	Angove Family Winemakers	2007 Angove's Premium Vintage Fortified Shiraz	48.5	B
1	273	Angove Family Winemakers	2005 Angove's Premium Vintage Fortified Shiraz	47	B
6	315	McWilliams Wines	2002 Vintage Port	55.5	G
3	12	Pfeiffer Wines	2006 Pfeiffer Christopher's VP	56	G
Class 30 - Any Vintage Brandy 2 to 3 year old (minimum stock 2600 L)					
2	283	Angove Family Winemakers	St Agnes Show	49	
1	282	Angove Family Winemakers	St Agnes XXX	48.5	B
3	86	Constellation Wines Australia	NV Hardy Black Bottle Brandy	46.5	B
Class 31 - Any Vintage Brandy Open (minimum stock 1300 L)					
4	286	Angove Family Winemakers	St Agnes Old Show	55.5	
3	285	Angove Family Winemakers	St Agnes VSOP	51	S
1	284	Angove Family Winemakers	St Agnes XO	51	S
2	87	Constellation Wines Australia	NV Hardy XO Brandy	56.5	G
Class 32 - Special Classes Dry White Wine Unoaked or lightly oaked.					
<i>Includes fragrant and floral varietals</i>					
9	276	Angove Family Winemakers	2009 Vineyard Select Clare Valley Riesling	46	
8	275	Angove Family Winemakers	2009 Nine Vines Pinot Grigio	45.5	
6	88	Constellation Wines Australia	2009 Hardys Stamp Riesling Traminer	48	B
3	16	Pfeiffer Wines	2009 Pfeiffer Carlyle Chardonnay Marsanne - NOT ELIGIBLE		
7	13	Pfeiffer Wines	2008 Pfeiffer Riesling - NOT ELIGIBLE		
5	14	Pfeiffer Wines	2009 Pfeiffer Riesling - NOT ELIGIBLE		
4	15	Pfeiffer Wines	2008 Pfeiffer Marsanne - NOT ELIGIBLE		
1	224	Salena Estate Wines	2008 Salena Estate Chardonnay	46.5	B
2	230	Tyrone Estate Wines	2009 Tyrone Estate Home Block Chardonnay	50.5	B

Judging Order	Entry Number	EXHIBITOR	COMMERCIAL NAME OF WINE	POINTS	MEDAL
Class 33 - Special Classes Dry White Wine Full bodied oaked styles					
2	277	Angove Family Winemakers	2008 Vineyard Select Limestone Coast Chardonnay	51	S
3	18	Pfeiffer Wines	2008 Pfeiffer Chardonnay - NOT ELIGIBLE		
1	17	Pfeiffer Wines	2007 Pfeiffer Chardonnay - NOT ELIGIBLE		
Class 34 - Special Classes Dry Red Wine Light medium style					
7	279	Angove Family Winemakers	2007 Nine Vines Tempranillo	45.5	
5	278	Angove Family Winemakers	2008 Nine Vines Shiraz Viognier	45	
2	91	Constellation Wines Australia	2008 Nottage Hill Shiraz - NOT RECEIVED		
3	89	Constellation Wines Australia	2008 Nottage Hill Cabernet Shiraz - NOT RECEIVED		
1	90	Constellation Wines Australia	2007 Nottage Hill Shiraz	44.5	
4	93	Constellation Wines Australia	2008 Crest Cabernet Shiraz	46	
6	92	Constellation Wines Australia	2008 Nottage Hill Merlot - NOT RECEIVED		
Class 35 - Special Classes Dry Red Wine Full bodied style					
6	281	Angove Family Winemakers	2007 Vineyard Select McLaren Vale Shiraz	51	S
3	280	Angove Family Winemakers	2007 Vineyard Select Coonawarra Cabernet Sauvignon	48.5	B
1	20	Pfeiffer Wines	2008 Pfeiffer Cabernet Sauvignon - NOT ELIGIBLE		
8	21	Pfeiffer Wines	2008 Pfeiffer Carlyle Cabernet Merlot - NOT ELIGIBLE		
7	19	Pfeiffer Wines	2008 Pfeiffer Merlot - NOT ELIGIBLE		
4	154	Toorak Wines	2008 Willandra Estate Shiraz	47	B
5	232	Tyrone Estate Wines	2007 Tyrone Estate Reserve Shiraz	49	B
2	231	Tyrone Estate Wines	2007 Tyrone Estate Reserve Cabernet Sauvignon	46	

Notes



Judges at work

Judges' Comments

Class	COMMENT
1	Overall good winemaking standard with few faults. The borderline wines lacked fruit weight, made up by dryness instead. Better examples showed good aromatics with ripe fruit.
2	3Pleasantly surprised by some of the Sauvignon Blancs. Well made with good varietal character. Sulphides present in many wines, more attention to detail required.
4	Excellent class reflecting cooler harvest conditions. Top wines showed good varietal characters and restrained use of oak.
5	A pity there were not more examples in this class. Interesting flavours.
6	Three awarded wines showing different styles. Oak is styling being used as an adjunct to lift wines although most lacked balance and fruit, clean but most examples lacked freshness
7	Great to see a dedicated effort to produce Rose styles from this area. Wines judged to a national standard. Top exhibits showed great class and elegance.
8	Solid result for this class illustrates the potential for the region to produce very good early release, early drinking red styles.
9	Top wine a very interesting example of good winemaking and style development.
10	A good consistent class.
11	Pleasing result for small class. Generally well made varietal wines.
12	A pleasing class. The better wines showed good balance of fruit flavours, oak and lees handling. Most winemakers are still continuing to pick later than optimal, which leads to higher alcohols and a number of wines showed attenuated and stuck ferment characters.
13	Low number of medal wins. Reflected hotter year and difficult conditions.
14	A disappointing class, generally lacking concentration and primary fruits. Avoid use of overt and simple oak.
15	Overall a good class of solid wines. It appears the region escaped the difficulties experienced by other producers in 2008.
16	17A strong but small class, ideally suited to the region.
18	Generally wines a little tired. Top wine displayed intensity and was a very good example of the variety's potential.
19	A varied group of solid, dependable wines for everyday drinking.
20	Traditional sparkling wines, slightly broad and lacking freshness. Some pretty floral Moscato influenced wines. Best wines showed flavour and balance.
21	22Awarded wines were good commercial styles.
23	A very impressive bracket of wines.
24	A solid class. Watch the use of older oak and balance of old and new material.
25	Solid group across the whole spectrum. Gold wines an outstanding example of the style.
26	A dream class!
27	28Enjoyable class. Gold medal wines are great examples of different styles.
29	Solid class of well made wines. Top wines both good examples of a younger versus more mature style.
30	Strong class as always. More intense aromatic styles prevailed over more elegant exhibits.
31	32Generally well made wines but without any stand outs.
33	Different styles and techniques.
34	Disappointing class - lacking fruit purity.
35	Reflection of vintage - many wines hot and developed.