



2015 ANNUAL COMPETITION

15.5-16.9 BRONZE

17-18.4 SILVER

18.5-20 GOLD

Judge _____

Scribe _____

Assoc. Judge _____



Class GRAIN AND HERB

Competitor	Entry	Class	SG	Vintage	Main Ingredient	Points			Total	Awarded	
						3	7	10	20		
Ken Tuddenham	1623	CGH	1.000	2014	Exotic Spiced Parsnip	3	5	7.5	15.5	BRONZE	Little flatness on the nose. Some spices. Warm spice but lacks parsnip notes. (perhaps should be in CVE class)
Ken Tuddenham	1624	CGH	1.000	2014	Exotic Spiced Parsnip	3	5	7.5	15.5	BRONZE	Spice is quite fresh. Not a lot of parsnip. Warm spice comes through on palate, but little parsley (perhaps should be in CVE class)
Ken Tuddenham	1632	CGH	1.000	2014	Parsley Ginger	2.5	6	0	8.5		Very clean and fresh on the nose, but lost its nose in the glass. Start of infection on back palate
Jacques Garnier	1518	CGH	1.010	2014	Mint	2.5	6.5	8.5	17.5	Silver	Mint nose lingers. Good mint on the palate. Lacking a little tannin on back palate. Perfect with roast lamb.
Ken Tuddenham	1633	CGH	1.010	2014	Ginger & Parsley	3	5	8.5	16.5	BRONZE	Very little nose. Spicy mouth filling. Quite warm. Parsley balances the ginger nicely
Jacques Garnier	1512	CGH	1.020	2014	Cat Mint	3	5	5	13		Light mint nose, a little flat, pleasant, balanced palate - but not completely clean. Early infection may be evident!
Jacques Garnier	1609	CGH	1.024	2014	Rosehip	3	6.5	5	14.5		Sultana rich-warm rosehip. Oxidised. Slightly grippy on the palate
Jacques Garnier	1565	CGH	1.030	2014	Green Tea & Ginger	3	6	8	17	Silver	Toasty tea, no ginger nose. Good tea tannin, a little ginger. Balanced.

0 CGH

This class is very true to character. Most wines well balanced, well made crafted wines.