



2016 ANNUAL COMPETITION

15.5-16.9 BRONZE

17-18.4 SILVER

18.5-20 GOLD

Judge _____

Scribe _____

Assoc. Judge _____

Gold	Silver	Bronze
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Class _____

Competitor	Entry	Class	SG	Vintage	Main Ingredient	Gold			Total 20	Awarded	Comments
						C 3	B 7	T 10			
Terence Norwood	17	WGPV	DRY	2014	CHARDONNAY				17.5	Silver	Elegant melon fruit and subtle and elegant melon flavour. A good persistence.
Danny Cappellani	23	WGPV		2014	GEWERZTRAMINER				16.5	Bronze	Good fresh lychee fruit character. Lively fresh lychee flavour and good persistence and balance.
Danny Cappellani	43	WGPV		2014	MALVASIA/STRIANA				15.5	Bronze	Clean fresh fruit lift. Elegant fruit salad flavours and length. Good balance.
Danny Cappellani	89	WGPV		2014	SAUVIGNON BLANC				14.5		Slight cabbagey / stewy fruit. Plain flavour with high acid. Finishes short and phenolic.
Danny Cappellani	74	WGPV		2014	SEMILLON				14		Prematurely advanced colour. Plain ripe fruit. Mature in flavours and finishes short.
Terence Norwood	50	WGCV	DRY	2015	CHARDONNAY				17	Silver	Some good peach/melon fruit and oak. Oak slightly chippy. Has melon fruit flavours and length and balance.



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						3	7	10	20		
Danny Cappellani	4	WGCV		2015	GEWERZTRAMINER				16	Bronze	Has florals, but very oily floral fruit. Slight low acid and slight phenolics. Needs slight acid adjustment.
Danny Cappellani	27	WGCV		2015	MALVASIA/STRIANA				14		Full ripe fruit (broad). Very acid, cutting palate - short.
Danny Cappellani	32	WGCV		2015	PALOMINO (LATE PICK)				14.5		Some elegant, clean floral lift. Clean neutral flavour and short finish.
David Hart	104	WGCV		2015	CHARDONNAY				16	Bronze	Slight clean fruit melon and subtle oak. Ripe melon fruit. Soft, slight over-ripe fruit.
Terence Norwood	73	RGR	DRY	2015	PINOT NOIR				16.5	Bronze	Clean, slightly subdued fruit. Fresh berry fruit flavour and balanced. Refreshing
David Hart	105	RGR		2015	PINOT ROSE				15		Ripe, slightly flat fruit. Ripe jammy fruit characters and slightly hard finish.



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Terence Norwood	100	RGPV	DRY	2013	PINOT NOIR				15		Plain flat oak over the fruit character. Has some berry flavour, but falls away. Balanced.
Danny Cappellani	96	RGPV		2014	PINOT NOIR				16	Bronze	Fresh strawberry fruit. Has fruit line and flavour length with good balance.
Danny Cappellani	47	RGPV		2010	CAB SAV/SHIRAZ				17.5	Silver	Good blackberry to like and oak interesting. Rich fruit flavours. Good tannin structure and balance.
Graham Scott	75	RGPV		2009	Moe Cabernet Sauvignon				14.5		Plain berry fruit. Simple berry lift to plain finish.
Mario Fentin	119	RGPV		2014	CABERNET MERLOT				16	Bronze	Fresh blackberry fruit lift. Medium bodied good fruit flavours and balanced tannins.
Mario Fentin	120	RGPV		2013	SHIRAZ				16.5	Bronze	Good rich plum fruit characters. Rich generous plum flavours and good structure.



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						3	7	10			
Terence Norwood	67	RGCV	DRY	2015	PINOT NOIR MVE				15		Clean varietal fruit with ripe berry flavours, but falls away.
Terence Norwood	80	RGCV	DRY	2015	PINOT NOIR MIXED				17	Silver	Clean cherry fruit lift. Has fresh fruit characters and complexity.
Max Davies	33	RGCV	0.000	2015	CABERNET				10		Flat cherry spoilage characters. Hard flavours on palate.
Max Davies	70	RGCV	0.000	2015	SHIRAZ				13.5		Raisin flat fruit characters. Dull fruit character. Oxidative hardness.
Max Davies	9	RGCV	0.000	2015	MALBEC				14		Subdued, plain fruit characters. Light body, diluted flavours.
Max Davies	81	RGCV	0.000	2015	MERLOT				13.5		Ripe porty fruit characters. Ripe chocolate fruity flavour. Lacks fruit and hard cloying palate.



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						3	7	10			
Harridge Family	84	RGCV		2015	MERLOT				15		Fresh berry, fruit and oak. Has mature fruit flavours and some persistence.
Harridge Family	78	RGCV		2015	SHIRAZ				18.5	Gold	Fresh plum fruit with good fresh plum flavour and persistence and balance.
Danny Cappellani	95	RGCV		2015	SHIRAZ				14.5		Mature plum fruit and oak. Plain ripe flavours with cloying finish.
Danny Cappellani	5	RGCV		2015	CABERNET SAV Y. VALLEY				14		Shaded fruit character. Medium body with light flavours and sappy green tannins.
Danny Cappellani	34	RGCV		2015	PINOT NOIR				14.5		Forward fruit character. Berry fruit flavours, but dries out.
Danny Cappellani	54	RGCV		2015	SHIRAZ/CAB SAV/MOUVEDRE				17	Silver	Good fresh ripe fruit characters. Good fresh fruit flavour with good length, flavour and balance.



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						3	7	10			
Jacques Garnier	77	RGCV		2015	SHIRAZ				10		Flat spoilage character and aldehyde. Lean flavours and acid.
Jacques Garnier	60	RGCV		2015	MERLOT				10		Flat cherry spoilage character. Flat and hard character.
David Hart	106	RGCV		2015	PINOT NOIR				14.5		Char complexity. Simple plain berry lift and short.
David Hart	107	RGCV		2015	CABERNET				16	Bronze	Has blackberry fruit with rich berry flavours and good balance.
Emilio Russo	111	RGCV		2015	SHIRAZ OAKED #1				16	Bronze	Clean plum fruit. Palate structure and fruit well balanced.
Emilio Russo	112	RGCV		2015	SHIRAZ OAKED #2				16.5	Bronze	Plum fruit and subtle oak. Generous plum flavour and good persistence.



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						3	7	10	20		
Emilio Russo	113	RGCV		2015	SHIRAZ NON OAKED				15.5	Bronze	Fresh plum fruit lift. Soft flavours and persistence.
Mario Fentin	114	RGCV		2015	PINOT NOIR - B				16	Bronze	Clean cherry berry fruit with medium body and soft flavours.
Mario Fentin	115	RGCV		2015	PINOT NOIR - S				16.5	Bronze	Cherry and strawberry fruit with good berry flavours and persistence.
Mario Fentin	116	RGCV		2015	PINOT NOIR - J				15.5	Bronze	Ripe fruit, slightly flat. Plain flavour and falls away.
Mario Fentin	117	RGCV		2015	SHIRAZ				16.5	Bronze	Clean plum flavour. Medium bodied with fresh plum flavour.
Mario Fentin	118	RGCV		2015	CABERNET MERLOT				16.5	Bronze	Fresh blackberry fruit with good flavour, structure and balance.



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						3	7	10	20		
Gary Campanella	132	RGCV		2015	SHIRAZ				16.5	Bronze	Clean plum fruit. Generous plum fruit flavour and structure.
Gary Campanella	133	RGCV		2015	PINOT NOIR				14.5		Clean cherry and strawberry fruit with plain flavour diluted.
Max Davies	28	LIQ		2015	COFFEE ORANGE	3	5.5	8	16.5	Bronze	Smell - combination - little harsh on the nose. Tastes harsh and could be a little sweeter.
Max Davies	20	LIQ		2015	GREEN WALNUT	3	5	9	17	Silver	Bouquet is not so pleasing. Taste is a little bit harsh. Has the character of walnuts.
Max Davies	26	LIQ		2016	LEMONCELLO	3	6	8	17	Silver	Smell is good. Not getting the alcohol in the taste. Lemony.
Jeffrey Baldock	40	LIQ			ORANGE COFFEE	3	4.5	6.5	14		Smell is very harsh. Taste is not pleasant. Not enough sugar. Very aware of alcohol.



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						3	7	10	20		
Jacques Garnier	36	LIQ		2015	COFFEE	3	6	7	16	Bronze	Good coffee smell. Tastes of coffee. High in glycerine.
Jacques Garnier	49	LIQ		2015	GINGER	3	4.5	6.5	14		No ginger smell at all and no ginger taste.
Jacques Garnier	51	LIQ		2015	MANDARIN	3	5.5	8	16.5	Bronze	Zesty, mandarine - slightly burnt smell. Definite mandarine taste. Possibly too much zest.
Jacques Garnier	99	LIQ		2015	BANANA	3	5	6	14		Typical taste of really ripe banana. Hits you in the back of the throat - rough alcohol.
Jacques Garnier	41	LIQ		2015	GREEN WALNUT	3	5.5	6	14.5		Smells pleasant. Would expect it to be a little stronger. It tastes harsh, thin and very strong.
Jacques Garnier	57	LIQ		2014	CANTALOUPE	2	4	5	11		Smells bad. No taste at all.



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						3	7	10	20		
Jacques Garnier	72	LIQ		2015	LEMON	3	5	7	15		Almost like a synthetic lemon. Lemon is lingering. Creamy.
David Hart	109	LIQ		2015	RHUBARB	3	4.5	7	14.5		Slight rhubarb smell. Tastes of cooked rhubarb.
David Hart	110	LIQ		2014	CHERRY	3	4	6	13		No character of cherry at all in the smell. No character in smell or taste.
Margaret Sutherland	146	LIQ		2016	LIMONCELLO (1)	3	6	8.5	17.5	Silver	Quite fresh lemonadey smell. Pleasant palate, slightly cooled would be nice. Refreshing.
Margaret Sutherland	147	LIQ		2016	Limoncello (2)	3	6	8.5	17.5	Silver	Smells quite fresh. Pleasant palate. Slightly cooled would be refreshing.
Michael Klusacek	157	LIQ		2015	COFFEE/ORANGE	3	5.5	9	17.5	Silver	Coffee taste not harsh, getting some chocolate as well.



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						3	7	10	20		
Michael Klusacek	158	LIQ		2015	SPICED RASPBERRY	2.5	5	7	14.5		Doesn't smell like raspberry. Low fruit content. Tastes likes boiled sweets - just sugar.
Michael Klusacek	159	LIQ		2015	CARRAWAY SPICE	3	5	8	16	Bronze	Smells of caraway, but it's dirty. Tastes quite interesting, quite pleasant.
Michael Klusacek	160	LIQ		2015	PALESQUE/CARRAWAY	3	5	7.5	15.5	Bronze	Caraway smell. Very mouth filling, but getting too much cream instead of the caraway.
Margaret Sutherland	139	CVE	1.020	2011	CARROT	3	5	6	14		Not much bouquet. Taste - very acid. Citris. Oxidised.
Margaret Sutherland	140	CVE	1.020	20125	GREEN TOMATO	3	5.5	6.5	15		Can smell tomato. Taste - green, unripe tomatoes. Sugar, it appears, has made little difference to it.
Margaret Sutherland	137	CVE	1.018	2011	RHUBHARB	3	4.5	7	14.5		Sugar on nose. Taste - (a lot) dominated. Slightly oxidised.



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						3	7	10	20		
Margaret Sutherland	141	CVE	1.002	2011	BROAD BEAN	3	4	5.5	12.5		Oxidised. Smells rather nasty. Taste - very oxidised. No bean smell at all.
Rhonda Fergus	148	CVE	1.000	2015	BEETROOT	2	4.5	6.5	13		Sludge in bottle. Bad brewer smell. Cooked. Taste bitterness, harshness.
Margaret Sutherland	138	CVE	0.090	2015	BEETROOT	3	5	7	15		Almost has a sweet mayonnaise smell. Good colour. Taste - sweetness, but no sugar on the palate.
Moira du Plessis	127	CVE	0.030	2015	PARSNIP/ORANGE	2.5	4.5	6	13		Sludge in bottle. Flatness on nose. Taste - no parsnip taste. Orange dominated. Too sweet.
David Hart	69	CVE	0.020	2015	BEETROOT	3	6.5	8	17.5	Silver	Good fresh beetroot nose. Strong taste - does not have the promise of the bouquet.
Max Davies	6	CVE	0.015	2015	BEETROOT	3	6	7.5	16.5	Bronze	Pleasant, clean finished beetroot nose. The taste is a little bit disappointing after the bouquet.



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						3	7	10	20		
Max Davies	58	CVE	0.015	2014	RHUBARB	2	4	6.5	12.5		Floaties in bottle. Nose - almost cooked, burnt smell. Taste - almost medicinal.
Jacques Garnier	12	CVE	0.008	2015	CARROT	3	5	5.5	13.5		Smell oxidised. Taste oxidated.
Danny Cappellani	8	CVE		2014	CHICCORY (RADICCHIO)				0		Withdrawn
Terence Norwood	65	CSF	DRY	2015	PEACH	3	5	6	14		Clear wine. Peach nose is fine. Good acidity and peach flavour, but finish is marred by yeasty character.
Terence Norwood	62	CSF	DRY	2016	PLUM	3	6.5	9	18.5	Gold	Beautiful plum colour. Good sweet plum nose. Clean. Excellent structure and length. Good mouth feel.
Terence Norwood	18	CSF	DRY	2016	MANGO	0	0	0	0	-	-



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Margaret Sutherland	142	CSF	1.010	2012	DAMSEN PLUM	3	5.5	7.5	16	Bronze	Nose and palate are getting a little tired. Shows a glimpse of a very good wine. Good length and structure.
Rhonda Fergus	156	CSF	1.000	2015	CHERRY	3	5.5	7.5	16	Bronze	Excellent if subtle cherry nose. Palate is smooth with reasonable fruit, but mid-palate needs acidity. Limited finish.
Jacques Garnier	91	CSF	0.048	2015	WILD PLUM	3	5.5	6.5	15		Nose is marred by ferment character. Astringent, acid on palate. Sweetness attempts to cover astringency and acid.
David Hart	25	CSF	0.030	2012	APRICOT	2.5	5	7.5	15		A very closed apricot nose, but very good palate and balance. Sediment in bottle holds this one back.
Max Davies	64	CSF	0.015	2015	WILD PLUM & RASPBERRY	3	5.5	7	15.5	Bronze	Raspberry dominates nose and palate. Palate weight shows good fruit with a little too much acidity. Wine could be finished cleaner.
Moira du Plessis	125	CSF	0.009	2015	PLUM	3	5.5	7	15.5	Bronze	Fruit intensity is low on palate and nose. Acidity is lacking and some ferment character is present. Some volatile acidity present?



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Jacques Garnier	11	CSF	0.008	2014	PLUM	2.5	6.5	6	15		A particularly dull nose and oxidation has spoilt fruit on palate.
Moira du Plessis	124	CSF	0.008	2015	PLEACH	2.5	6.5	6	15		Elegant floral peach nose, but refermentation is occurring. Good potential as a sparkling. Excellent base.
Rhonda Fergus	155	COF	1.025	2015	BANANA	3	5.5	7	15.5	Bronze	Not a strong banana nose. The taste is quite bitter, probably from using zest.
Margaret Sutherland	143	COF	1.000	2010	QUINCE	3	5	6	14		Sharpness to nose, not a lot of quince. Tastes thin, no body to it.
Margaret Sutherland	144	COF	0.090	2014	FIG	3	6	8	17	Silver	Fig is refreshing and quite clean. Good clean fig taste.
Moira du Plessis	128	COF	0.040	2015	PRUNE/DATE	3	5	7	15		Sugar on the nose. Taste is a little bit sweet on the palate. Too sweet.



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Moira du Plessis	129	COF	0.040	2015	FIG	3	4	6	13		Does not smell like fig at all. Taste of very little fig, other bad taste dominating (over ripe fruit?).
David Hart	1	COF	0.030	2015	BANANA	3	6	8	17	Silver	Good banana nose. Quite strong banana taste.
David Hart	55	COF	0.020	2015	POMME GRANATE	3	5	6.5	14.5		Slight acetification. Tastes very acid.
Jacques Garnier	79	COF	0.018	2015	HONEYDEW MELON	2.5	4	5	11.5		Dirty smell, not a clean taste.
Max Davies	16	COF	0.005	2014	QUINCE	3	5	6	14		No quince nose, tastes very bitter.
Danny Cappellani	22	COF		2014	CHOCOLATE CAB/SAUV	3	6.5	9	18.5	Gold	Quite a good combination of chocolate and grape, pleasant. A good hybrid wine.



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Harridge Family	66	CME	1.016	2015	CLEMENTINE MELOMEL	3	5.5	7	15.5	Bronze	A delicate flower nose with a little honey. Tastes interesting.
Max Davies	63	CME	0.040	2015	MEAD	3	5.5	7.5	16	Bronze	Reasonably honey nose, not overly strong. Tastes quite clean and pleasant.
Jacques Garnier	68	CME	0.024	2015	SPICED MULBERRY	3	6		9	MOUSE	Lovely spiced nose, very nice. Taste - INFECTED.
Jacques Garnier	39	CME	0.010	2015	MEAD	3	4.5	6	13.5		Nose is sour and very little honey. Palate is not clean and finished quickly.
Harridge Family	44	CME		2015	CYSER	3	5	8	16	Bronze	Not a lot of honey, but the apple is coming through slightly. Taste has citrus overtones.
Harridge Family	82	CME		2015	JAO MODIFIED	3	5.5	9	17.5	Silver	Nice honey smell. Tastes of Leatherwood honey flavour. A real "mead character".



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Graham Scott	31	CME		2015	Henry's Front Verandah	3	6	8.5	17.5	Silver	Subtle honey smells. Good strong honey flavour. Good mead character.
Gary Campanella	134	CME		2015	CHAI BOCHET	3	5	8	16	Bronze	Very little honey smell at all. Tastes of Chai, lovely flavour. Not getting a lot of honey.
Rhonda Fergus	152	CGH	1.050	2015	TEA AND RAISIN	2.5	4.5	6.5	13.5		Cloudy. Smell flat oxydised. It has been sweetened - sugar dominant. Taste - Just sugary tea - "far too sweet".
Rhonda Fergus	153	CGH	1.020	2015	GREEN TEA AND GINGER	2.5	4.5	7	14		Sediment. Slight disinfectant - not much ginger taste. Tannin grips your mouth.
Max Davies	38	CGH	0.020	2015	TEA AND RAISIN	2.5	4.5	8.5	15.5	Bronze	Sediment on bottom of bottle. Taste tea and raisins, "... wine better to not have as much sugar in it". Can taste raisins - second taste improved.
David Hart	92	CGH	0.015	2015	ROSEMARY	3	5.5	8	16.5	Bronze	Good smell - definitely stronger rosemary. Taste - too strong, but a good wine.



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Jacques Garnier	93	CGH	0.012	2014	LIQUORICE TEA	2.5	4.5	7.5	14.5		Very cloudy. Slight licorice smell. Taste - strong licorice taste, quite nice. Strong tannin taste. Far too much tannin.
Max Davies	59	CGH	0.010	2015	MINT	3	6	9.5	18.5	Gold	Clear. Lovely fresh mint smell. Good mint sauce wine. Taste - very refreshingly mint. Lovely.
Jacques Garnier	97	CGH	0.010	2016	FIG LEAF	3	6.5	9.5	19	Gold	Clear. Smell - amazing fig smell from the leaves - beautiful. Taste beautiful - absolutely lingers.
David Hart	101	CGH	0.010	2015	SAGE	3	5	7.5	15.5	Bronze	Smell - slight dirty smell, but definitely sage. Taste - most definitely sage. Interesting - going around and around in palate. Distinct.
Max Davies	14	CGH	0.000	2015	GINGER	3	6	9.5	18.5	Gold	Smell - warm ginger festive! Taste - lovely. Made from "ginger snaps". Pretty amazing wine!
Danny Cappellani	87	CFO	1.100	2012	RASPBERRY FORTIFIED				15		Pungent raspberry and clean simple alcohol with some flavour.



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						3	7	10	20		
Danny Cappellani	29	CFO		2010	MUSCAT ORANGE ZEST				17	Silver	Good muscat flavours. Fruit has muscat flavours and good length.
Danny Cappellani	7	CFO		2013	CAB/RASPBERRY/BLACBERRY				15.5	Bronze	Simple fruit lift. Has some fruit flavour length.
Jacques Garnier	53	CFO		2014	MULBERRY AND RASPBERRY				14		Mature fruit characters. Hard mature plain flavour. (Oxidised).
David Hart	108	CFO		2008	MUSCAT ORANGE ZEST				14.5		Fiery Spirit Character. Has muscat flavour, but hot spirit finish.
Terence Norwood	15	CFL	DRY	2015	ROSE PETALS	3	4.5	7	14.5		Slight oxidised which flattens out the rose smell. Taste - very tannic - tastes old - has a lot of grip in the mouth
Max Davies	83	CFL	0.060	2011	ORANGE BLOSSOM	3	5	7.5	15.5	Bronze	Typical orange blossom, but not as fresh as it should be. Taste - not clean - slight dirtyness lingers in the mouth, becomes more pleasant.



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15.5-16.9 BRONZE

17-18.4 SILVER

18.5-20 GOLD

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Gold	Silver	Bronze
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Class _____

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						3	7	10	20		
Jacques Garnier	52	CFL	0.028	2015	COOTAMUNDRA	3	4	6.5	13.5		No nose - Taste - very little flavour - <u>acid</u> . Mainly acid taste.
Jacques Garnier	37	CFL	0.026	2015	PELAGONIUM	3	4.5	8	15.5	Bronze	Nose - a sugar smell, Sugar dominant. Slight Rose taste. Flavour of pelagonium is there.
Moira du Plessis	126	CFL	0.020	2015	ROSEHIP	3	4.5	7.5	15		Not a lot of nose - not a typical rose smell. Not a distinctive rose hip taste.
Jacques Garnier	10	CFL	0.010	2015	VIBURNAM	3	5	8.5	16.5	Bronze	Faint char smell - stronger on smell after wine becomes warmer in glass. Taste - almost getting an apricot flavour and a flower taste - lovely.
David Hart	102	CFL	0.010	2015	ROSE	3	5.5	7.5	16	Bronze	Rose smell delicate. Fresh and clean. Taste - bitter - pith in wine?
David Hart	103	CFL	0.010	2015	ELDERFLOWER	2.5	6.5	9	18	Silver	Floaties in bottom of bottle. Strong elderflower - very nice. Taste - slight bitterness - from leaves of green, warm glow. Very nice.



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						3	7	10	20		
Max Davies	21	CFL	0.000	2015	VIOLET	3	5	7.5	15.5	Bronze	Clean fresh look and smell. Taste - getting taste of violet, but harshness on back of palate - Tannin added?
Margaret Sutherland	145	CCI	1.090	2015	PINK GRAPEFRUIT	2.5	4.5	7	14		Pith on the nose, little fruit. Palate is austere and not clean. Acid with little fruit dominates palate on the finish
Moira du Plessis	123	CCI	1.052	2015	LEMON/LIME	3	6	9	18	Silver	Perfumed lime and lemon nose. Lime dominates a little throughout but sugar is in balance. Excellent wine
Jacques Garnier	46	CCI	1.045	2015	ORANGE	2	4	6	12		Unfinished ferment. Stressed yeast. Juice addition?
Max Davies	61	CCI	1.040	2011	ORANGE	3	6	8	17	Silver	Subdued citrus nose, with some volatility. Good colour. Mouth-filling sweetness. A little cloying.
Max Davies	130	CCI	1.040	2006	ORANGE	3	6.5	8	17.5	Silver	Age has developed some interesting secondary characters. Sweetness has tipped out of balance as fruit declines.



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						3	7	10	20		
David Hart	98	CCI	1.030	2015	CUMQUAT	2.5	5	6.5	14		Wine is a little cloudy. Good cumquat nose and colour. However, intense fruit detracts. Needs to be a little more elegant.
Rhonda Fergus	150	CCI	1.015	2015	ORANGE (1)	2.5	4.5	6	13		Clear with a sulphurous nose. Acidity is low with very little fruit/tannin. Sulphur is present on palate
Jacques Garnier	3	CCI	1.014	2015	ORANGE	3	6	8.5	17.5	Silver	Intense colour, caramelised citrus on nose and palate. Dark bitterness on back palate
Moira du Plessis	122	CCI	1.006	2014	ORANGE/KIWI	2	5	8	15		Wine has re-fermented, with a deposit. A pithy smell wine is an excellent balance of the two fruits. Good acid and length on the palate.
Max Davies	56	CCI	1.005	2014	ORANGE	3	5.5	8.5	17	Silver	Good orange nose, does hold some ferment character however
Moira du Plessis	121	CCI	1.002	2015	ORANGE/CRANBERRY	2.5	5.5	8.5	16.5	Bronze	Clean lifted nose. Both fruits are present. Lovely acidity. Fresh clean palate. Alcohol could be a little higher. Good fresh complex back palate.



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						3	7	10	20		
Rhonda Fergus	154	CCI	1.000	2015	ORANGE (2)	3	4	6	13		Very little orange on nose. Distinct ferment character. Palate is better. Some fruit and citrus, but a little dirty.
Max Davies	35	CCI	1.000	2015	ORANGE	3	4.5	8	15.5	Bronze	Clean with citrus notes. Slightly dull appearance, perhaps a touch of oxidation. Good length and balance, bitterness is well handled.
Terence Norwood	19	CBE	DRY	2016	BLACKBERRY	3	6	7.5	16.5	Bronze	Subtle blackberry nose, clean. Palate shows bitterness and acid, which should improve over time.
Terence Norwood	71	CBE	DRY	2015	RASPBERRY	3	6	7.5	16.5	Bronze	It is a challenge to make a dry raspberry wine. Acid dominates, but fruit is clean with a good aroma. Technique needs to introduce a smoother finish.
Terence Norwood	85	CBE	DRY	2016	RASPBERRY	3	6	8	17	Silver	Lifted floral raspberry nose with an herbaceous element. Palate is austere and acid, showing good fruit.
Rhonda Fergus	149	CBE	1.060	2014	RASPBERRY	2.5	6	7	15.5	Bronze	Lifted sweet nose, driven by sugar. Excessive CO2 in wine detracts from a potentially good entry.



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						3	7	10	20		
Margaret Sutherland	135	CBE	1.002	2011	BOYSENBERRY	3	5	6	14		Dark raspberry nose, not clean. Age has overtaken fruit and bitterness and acid dominate.
Margaret Sutherland	136	CBE	1.000	2011	RASPBERRY	3	5	6.5	14.5		A subdued nose with some off characters. Palate is smooth, but phenolics dominate and bitterness is evident on back palate.
Jacques Garnier	76	CBE	0.038	2014	MULBERRY #1	3	5	7	15		A subdued aroma of dark fruit. Palate is dull and a little oxidized. Acids dominate back palate
Jacques Garnier	45	CBE	0.030	2014	MULBERRY #2	3	4	6.5	13.5		Dark fruits on nose. Some ferment character evident. Palate has also been compromised by off flavours
David Hart	86	CBE	0.030	2015	ELDERBERRY	3	6.5	8	17.5	Silver	Beautiful elder nose, a bright rim shows good acid. Sweetness overwhelms the fruit a little. Finish shows good length
Jacques Garnier	42	CBE	0.028	2016	CRANBERRY	2.5	5	6.5	14		Significant ferment character is masking the fruit on the nose. Palate should be cleaner to help bring fruit forward.



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						3	7	10	20		
Max Davies	2	CBE	0.022	2012	RASPBERRY	3	6	7.5	16.5	Bronze	Aroma is becoming old and complex. Fruit is also dropping and acids are dominating.
David Hart	30	CBE	0.020	2015	BLUEBERRY	3	4	6	13		Nose is down on fruit. I expect to smell blueberry. Alcohol is far too strong - Fortified?
David Hart	24	CBE	0.020	2015	BLACKBERRY	3	6	8.5	17.5	Silver	Complex berry nose, lifted by the sugar. Deep smooth palate showing dominant phenolics and acid. Good fruit on finish.
Jacques Garnier	94	CBE	0.018	2014	HAWTHORNE BERRY	3	4	6	13		A dull, burnt oxidized nose. Fruit is also dark on the palate and does not show its varietal character
Jacques Garnier	90	CBE	0.016	2014	MULBERRY A& GOOSBERRY	3	5	7.5	15.5	Bronze	Nose is of dark fruits, perhaps a little dull. Mulberry dominates here. Expected phenolics are well handled and sugar is balanced. Oxidation a problem.
du Plessis/Fergus	131	CBE	0.008	2014	RASPBERRY	2	5	7	14		Raspberry is obvious on nose, assisted by referment of bottle. Wine is clean fruit, but yeasty.



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						3	7	10	20		
Danny Cappellani	88	CBE		2014	STRAWBERRY/RASPBERRY	3	7	9	19	Gold	A very pronounced nose. A beautiful combination. Excellent strawberry handling. Great work.
Jeffrey Baldock	48	CBE			MULBERRY #1	3	5.5	7	15.5	Bronze	Dark fruits on nose, clean. Palate is rich berry, smooth with good grip. Fruit is closed at the moment.
Jeffrey Baldock	13	CBE			MULBERRY #2	3	5	5.5	13.5		Weak berry nose and a little flat. A spritzig palate, which is a little sour, could be finished better.