



# 2015 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 STONE FRUIT

Competitor	Entry	Class	SG	Vintage	Main Ingredient	Points			Total	Awarded	
						3	7	10	20		
Ken Tuddenham	1546	CSF	1.000	2014	Plum	3	5	5.5	13.5		Little plum evident on the nose. Grippy and astringent on palate
Ken Tuddenham	1529	CSF	1.000	2014	Plum Blackcurrant & Apple	2.5	5.5	7.5	15.5	BRONZE	Sediment evident, fresh nose, but little fruit. Ligth fresh fruit stays on palate, very pleasant drinking
Ken Tuddenham	1639	CSF	1.000	2014	Plum	2	5	6	13		Sediment throughout wine. No plum on bouquet. Pleasant plum, but very little back palate.
Ken Tuddenham	1563	CSF	1.005	2014	Plum	3	5.5	5	13.5		Light plum evident on nose. Grippy and astringent. Little fruit on palate.
Ken Tuddenham	1662	CSF	1.005	2014	Plum & Blackcurrant	2.5	6	7	15.5	BRONZE	Sediment evident, little plum. Rich blackcurrant on nose. Good balance of fruits, but little on back palate.
Jacques Garnier	1521	CSF	1.006	2014	Plum	2.5	5	6.5	14		Slight haze, oxidized, flat nose. Astringent, unclean, needs more fruit.
Jacques Garnier	1542	CSF	1.014	2014	Apricot & Almond	2.5	5.5	6	14		Hazy, Very little fruit evident on nose. Good apricot and marzipan notes, lacking on back palate.
Max Davies	1516	CSF	1.015	2015	Wild Plum	3	5	8	16	BRONZE	Slight plum evident on nose. Good plum, well balanced.
Rhonda Fergus	1580	CSF	1.016	2014	Blood Plum	3	5.5	6.5	15		Only slight bouquet, Good blood plum characteristics on palate.
Ken Tuddenham	1592	CSF	1.020	2013	Plum	3	5	5.5	13.5		Sugar dominant on nose. Sugar dominant on palate but reasonably well balanced.
Ken Tuddenham	1530	CSF	1.020	2013	Plum	3	5	7	15		Sugar dominant on nose. Plum comes through but sugar still evident on palate.
Jacques Garnier	1520	CSF	1.024	2014	Plum	3	6.5	5.5	15		Rich plum nose, lovely bouquet. Lovely plum, slightly astringent. Small amount of sugar would bring out the balance.



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						3	7	10	20		
Jacques Garnier	1614	CSF	1.030	2014	Nectarine & Peach	3	5.5	4.5	13		Overripe fruit on bouquet. Nectarine and peach quite balanced but dirtiness on bouquet gives hint of infection
Ken Tuddenham	1570	CSF	1.050	2013	Damson Plum Jam	2.5	5	8	15.5	BRONZE	Sediment evident. Plum jam notes, oxidized on nose. Plum is pleasant, on bouquet but overly sweetened. Caramelised notes
David Hart	1657	CSF		2012	Apricot	2.5	6	8.5	17	Silver	Hazy. Good acids, well balanced with lovely apricot bouquet.

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CSF

**Many of the wines lacked back palate. Plum wines especially need more wine to intensify fruit.**