



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 VEGETABLE

Competitor	Entry	Class	SG	Vintage	Main Ingredient	Points			Total	Awarded	
						3	7	10	20		
Max Davies	1566	CVE	1.000	2014	Zucchini	3	4	7.5	14.5		Nice and clear. Not a good clean zucchini smell, dirty smell. Bone dry on palate. Could be helped by a little sugar, very acidic.
Jacques Garnier	1578	CVE	1.000	2014	Zucchini	2.5	5	7.5	15		Cloudy but acceptable. Certain sweetness on the nose. Shouldn't get that with flavourless vegetables. Some oxidation, affects the palate quite a bit. A little sugar has helped.
Ken Tuddenham	1594	CVE	1.000	2014	Carrot	3	4.5	7.5	15		Carrots on nose. Seems sweeter than indicated on label. Just the right amount of sugar, not bad at all.
Ken Tuddenham	1630	CVE	1.000	2014	Aubergine	3	5	7.5	15.5	BRONZE	Now! Difficult comparison, very subtle. Not the sort of vegetable that has a strong bouquet, not too bad, interesting. Puzzling. Great imagination!!!
Ken Tuddenham	1635	CVE	1.000	2014	Carrot	3	4.5	7.5	15		Nice carrot on nose, citrus? And sugar on nose. A lot of sugar, and not a lot of carrots. Sweet.
Ken Tuddenham	1638	CVE	1.005	2014	Beetroot	3	7	9.5	19.5	Gold	Very clear. Nice. Got that lovely earthy smell. Hard to make - needs brown glass to retain colour. Glorious nose. Interesting. Complex. Completely balanced. Lovely fruitful earthiness of the soil, which root vegetables should have. Very complex.
Amanda Sutcliffe	1661	CVE	1.005	2014	Beetroot	2	4.5	7.5	14		Quite a heavy sediment. Not beetroot smell at all. A little woody, little bouquet. Extremely sweet. Sugar dominant, no beetroot taste, no legs.



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Ken Tuddenham	1522	CVE	1.010	2013	Carrot & raisin	2.5	4.5	6	13		More raisin than carrot on nose, carrot overpowered. Slightly dirty smell. Slightly oxidized. Oxidized! Bitterness here, making whole wine flabby, destroying characters. Should be turned into a sherry by adding more alcohol. This will knock back the sugar.
Max Davies	1549	CVE	1.010	2014	Beetroot	3	5.5	8.5	17	Silver	Not a bad bouquet. Quite nice, good beetroot balance with necessary earthiness. Pleasant nose, beetroot flavour. Well balanced. Nice beetroot flavour. Colour good.. Very nice. Maybe a little sweet. Well crafted, very pleasant wine.
Jacques Garnier	1584	CVE	1.010	2014	Celery & Apple	3	6	8	17	Silver	Has the tartness of an apple as it begins to oxidize. Quite pleasant. Apple stronger than celery. Celery bouquet stronger given time! Have the apples been stewed? Quite tart. Celery very subtle from behind. Quite pleasant.
Max Davies	1601	CVE	1.015	2014	Rhubarb	3	4.5	7.5	15		Overpowered by cloves? Rhubarb has more bouquet if stewed. Not a lot of rhubarb on palate. Very sweet.
Jacques Garnier	1554	CVE	1.030	2014	Rhubarb	3	5.5	6.5	15		A little rhubarb on nose. Cooked!. Oxidized. Bitterness caused by oxidation. Some rhubarb. Oversweet.
Jacques Garnier	1591	CVE	1.030	2014	Tomato & Pineapple	3	4.5	7.5	15		Not a pleasant nose. Should be able to get smell of tomatoes. Dirty smell. Pineapple a little behind tomatoes. Infected? Bacterial infection. Tomatoes a little too ripe?



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						3	7	10	20		
Ken Tuddenham	1541	CVE	1.030	2014	Parsnip & Orange	3	6	8	17	Silver	Parsnip and one orange? Two? Quite pleasant nose. Quite nice. Earthiness of parsnips. Orange after. Nicely balanced.
David Hart	1655	CVE		2014	Beetroot	3	6.5	9	18.5	Gold	Beetroot! Clean nose. Good strong beetroot. Well balanced.