

Class Comment

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Class 01	A range of wines from simple, easy-drinking styles to wines with lots of complexity. Diverse different style with clear effort and thought about the winemaking evident. Watch the tannin extraction and continue to pursue depth
Class 02	A pleasure to judge with lots of diversity. Producers should watch sulphide and consider an adjustment with the dosage, and some wines showed unbalanced acidity. Watch VA levels also. Most wines showed bright fruit character
Class 03	A small class of diverse styles. Clean and simple with some bright fruit characters.
Class 04	A really strong class showing a diversity of style from dry and lean to complexity with addition of residual sugar and other winemaking (possible skins) to prove much engagement amongst judges. Exciting to judge and see the
Class 05	Varied class - issues with winemaking and purity of fruit
Class 06	A strong class of bright fresh wines. Stylistically diverse with the top gold showing wonderful brightness of fruit and varietal expression
Class 07	A small class of sound and interesting wines building in complexity
Class 08	A diverse range of styles from fresh and mineral through to riper wines with a low level of residual sugar adding richness.
Class 09	A small class of richer wines softened with age
Class 10	A fascinating class with highly consistent quality. Lots of tight acidity but with good fruit quality to back it up. Complex winemaking thoughtfully executed in most cases. Producers should watch for phenological ripeness and
Class 11	A class of elegant stylish wines - a pleasure to judge.
Class 12	A interesting and solid class of complex wines.
Class 13	A small class of sound wines. Simple and sound.
Class 14	A small and diverse class. Producers should watch for phenological ripeness and freshness.
Class 15	An interesting class of diverse varieties but with few highlights. Judges were looking for more varietal definition, and depth of flavour. Acid balance needs attention in some cases.
Class 17	An attractive fresh citrusy wine, with acid balanced by sugar.
Class 18	Mixed class - fruit quality coupled with winemaking influence compromised greater balance in this class.
Class 20	From a strong vintage some engaging wines. Medals reflected varietal characters, winemaking balance and careful use of oak regime. Heavy whole bunch was an issue for some wines along with oak not balanced by fruit intensity
Class 21	Many lighter bodied pinot noir's, reflective of the cool season in most areas. Thoughtful winemaking evident with a diversity of styles. Producers should watch that oak is in balance with fruit concentration.
Class 22	A lovely flight to judge, with a range of styles from elegant ethereal wines to more structured powerful Pinots.
Class 23	A small but strong class of mature Pinot's. Wines looking fresh for their age.
Class 24	Showing good varietal character with few unripe wines despite the generally cool conditions in 2020. Quite a diverse class with some lighter-bodied fruit driven wines, and the best wines showing good extract and concentration
Class 25	A great class of diverse style. Some wines with herbal characters, but most had winemaking in balance with the fruit character and weight. The two top wines are different style, reflecting the depth and breadth of interpretation
Class 26	See tasting notes (only one wine in this class) :-)
Class 27	Small class with top wine showing balance of fruit concentration to oak regime - bottle development added to complexity
Class 28	A range of styles and blends with the better wines showing freshness and integration of good quality oak to deliver wine with fruit concentration and balance. Care needs to be taken with wine making for a few wines and where
Class 29	A remarkably youthful lineup of older reds. Often bright fresh flavours. Oak in check. A credit to good winemaking.
Class 30	Top wines showed delightful varietal expression, purity and lovely integration of winemaking, oak regime and finesse. Over oaked styles were noted by judging team and distracted from core of fruit. Some lovely styles showed
Class 31	Consistently high quality. Extremely strong class - a joy to judge. Many wines show great concentration of flavour, freshness and elegance in keeping with the brief for high quality cool climate wines
Class 32	Another strong class of cool climate Shiraz. Top gold is a great example of polished elegant cool shiraz.
Class 33	A strong class of wines showing good "Italian" character and definition. The gold medal wine outstanding.
Class 34	An enjoyable bracket of mature wines many with pleasing complexity. Some of this complexity will divide drinkers.
Class 35	An underwhelming class with winemaking issues noted in multiple exhibits. Care needs to be taken with hygiene in the winery. Medals awarded to wines with varietal definition, freshness and judicious use oak.
Class 36	Care with hygiene is required. Wines awarded showed varietal definition, freshness and balance.
Class 38	A small class with few highlights but all well handled wines.