



Full list of Overall Class Section Comments for 2023

Sparkling Wines	
Class 1	A class with a diverse range of styles from fruit driven to layered complex autolytics. The best styles showed balance, great picking decisions and autolytic characters with under laying freshness.
Class 2	Lacking breadth and some wines out of class. Would be good to see a bigger bracket of purposeful sparkling reds.
Class 3	Across the board some lovely wines, some precision and finesse required. Best wines showed depth of flavour with a softer mousse.
White Wines	
Class 4	A strong class. Overall quality excellent. The class featured classic citrus and fresh acid. Vibrancy and length rewarded.
Class 5	A small class which included young wines so limited opportunity to discuss as a class of mature wines Would be great to see greater number of entries in the future.
Class 6	
Class 7	Rewarding varietal definition, freshness but in addition ability to combine quality fruit, winemaking to match concentration with the best wine to walk the line of intensity freshness and complexity with acid providing freshness rather than backbone. Balance and harmony for gold.
Class 8	Awarding varietal definition which brings freshness - textural overlay that was supported by fruit definition was rewarded. Where no varietal definition was found judges struggled to award cool climate styles. Angular acidity and over oak was marked down.
Class 9	Purity and varietal definition without compromise on quality or freshness. Texture and bottle maturation add to complexity - spice not heat extends the palate on most engaging wine. Quality of fruit and judicious winemaking shine through.
Class 10	A class full of similar wines showing cool climate citrus, some mineral stony character but the best wines had oak as a seasoning not a flavour and layered complexity and texture. A well supported class with a diverse range of styles (within a cool climate context) from richer more overly oaked wines to elegant flinty styles. Freshness, precision and judicious use of oak rewarded.
Class 11	A diverse array of styles with the best wines showing balance of fruit intensity varietal purity and structural contribution (winemaking and oak). Judicious use of oak was rewarded along with purity of fruit and freshness. An absolute pleasure to judge this class.
Class 12	This class was lacking focus and some wines looked overdeveloped. Best wines still had freshness
Class 13	A lovely class to judge, good examples across all varietals with texture and balance. The best wines were rewarded for flavour and balance.
Class 14	Single varietal wines lacked varietal character such as acidity, they should be fresh and vital. Some wines were green and characterless and didn't show adequate varietal expression.

Class 15	Where varietal definition and freshness shone through it was rewarded. Winemaking artefact and out of balance wines were marked down. Take care with early development that compromises quality.
Class 16	Pleasant wines but freshness and varietal definition needed more elevation. ABV driven wines marked down and balance of fruit intensity and any oak use needs consideration.
Class 17	A tough class, best wines showed a good balance of acid to offset sweetness and some complex flavours.
Red Wines	
Class 18	A good representation of modern cool climate rose styles with the best examples outstanding. There is almost a theme of less attractive perfume and pleasurable drinking, common to the onion skin coloured wines - though not true in every case.
Class 19	Not the most exciting class - wines lack focus, precision and flavour.
Class 20	Top wines showed varietal definition, purity, and a lovely overlay of winemaking that did not compromise varietal definition and expression of climate. Complexity was built from judicious use of oak and whole bunch to complement high quality fruit. Tension and length engaged and was rewarded across a range of Pinot Noir styles A lovely line up with consistently high quality. It is noteworthy that perfumed violety more ethereal wines a feature of this class, over gamey savoury forest floor styles. A treat to judge!
Class 21	Generally a strong and solid class, the best wines have perfume, precision and complexity with a strong sense of elegance and style.
Class 22	Wine too tired and lacking youthful characters for age - out of balance when whole bunch used on occasion and some technical issues need to be addressed. Best wines balanced with freshness still evident.
Class 23	Small class - wine awarded for freshness, varietal definition and balance. One exhibit with microbial issues needs addressing.
Class 24	Freshness and varietal definition that shone through and was matched by clever winemaking and judicious use of oak. Balance of acid and ripe tannins supporting fruit concentration made for engaging wines. There was a surprising diversity of styles that was awarded and a high number of gold worthy wines. Top gold displayed high quality fruit coupled with poise and elegance.
Class 25	A very small class of two well made enjoyable wines.
Class 26	A small class of two sound enjoyable wines.
Class 27	A very strong class, a joy to judge. The majority of wines attractive expressions of medium weight cool climate wines with a freshness and crunch. Top wines showed great fruit intensity and a cool climate perfume.
Class 28	A delight to judge, a strong class masterful blending evident and also the top wine took a risk with an interesting blend that worked. All round very strong with lots of medals.
Class 29	A good bracket, but somewhat overwhelmed by the delightful 2021 vintage. Generally judicious use of oak and alcohols in check. In an idea world would wish for greater fruit concentration.
Class 30	A diversity of style was really pleasing to see. Purity of fruit heralding cool climate was rewarded along with delicate contributions from whole bunch, lees and oak regime. Top gold shone through with ethereal beauty. a slightly underwhelming class, but top wines very good. A thread of drying tannins and a wish for more fruit weight in many of the wines
Class 31	A slightly underwhelming class. top wines very good, but a theme of drying tannins and a wish for more primary fruit in a number of the wines.
Class 32	A really lovely class with some classic and delicious examples of Italian varieties. The savoury elements came through and all were very drinkable and well balanced.
Class 33	A diverse and interesting class the best wines showing varietal character and vitality.

Class 34	Top wine showed lovely fruit and good oak integration and great length, a complete wine. Overall a diversity of styles in the group with some nice wine
Class 35	A diverse and strong class with top wines showing personality, varietal character and well balance.
Class 36	A small class, the best wine showed texture, intensity, flavour and didn't rely on sugar or too much citrus for flavour, mouthfeel and texture is the key to success in this category
Class 37	
Other Wines	
Class 38	A very small class, varying styles. Best wine was balanced and well fortified showing good rancio character.
Class 39	A good example of a cool climate Sauternes style with freshness and flavour.