

TASMANIAN WINE SHOW SOCIETY INC.

18th TASMANIAN WINE SHOW



AWARDS

DRYSDALE INSTITUTE

LAUNCESTON

14-18 JANUARY 2008

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Roger Bean
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Cindy Knowles
Maree Griffith
and the wonderful staff at
Drysdale Institute,
Launceston



TABLE OF CONTENTS

TROPHY WINNERS	1
SECTION B	2
Class 1 : Vintage sparkling wine produced by méthode champenoise	2
Class 2 : Non-vintage sparkling wine produced by méthode champenoise	2
Class 3 : Riesling – 2007 vintage	3
Class 4 : Riesling – 2006 vintage	3
Class 5 : Riesling – 2005 vintage and older	4
Class 6 : Gewürztraminer – 2007 vintage and older	4
Class 7 : Pinot gris and pinot grigio – 2007 vintage and older	4
Class 8 : Sauvignon blanc – non-oaked – 2007 vintage and older	5
Class 9 : Sauvignon blanc – oaked – 2007 vintage and older	5
Class 10 : Chardonnay – non-oaked – 2007 vintage and older	5
Class 11 : Chardonnay – oaked – 2007 vintage	6
Class 12 : Chardonnay – oaked – 2006 vintage	6
Class 13 : Chardonnay – oaked – 2005 vintage and older	7
Class 14 : All other varieties and blends [white wines]	7
Class 15 : Medium-sweet – any variety – 2007 vintage and older	7
Class 16 : Sweet – any variety – 2007 vintage and older	8
Class 17 : Pinot noir – 2007 vintage	8
Class 18 : Pinot noir – 2006 vintage	9
Class 19 : Pinot noir – 2005 vintage [3-year-old Pinot noir Class]	10
Class 20 : Pinot noir – 2004 vintage and older	10
Class 21 : Cabernet sauvignon – 2006 vintage	11
Class 22 : Cabernet sauvignon – 2005 vintage and older	11
Class 23 : Other Bordeaux varieties and blends – 2007 vintage and older	11
Class 24 : Rosé – 2007 vintage and older	11
Class 25 : All other varieties and blends [red wines]	12
Class 26 : Fortified wine	12
SECTION C : Museum Wines	12



18th Tasmanian Wine Show 2008

TROPHY WINNERS

Wine Australia Trophy	Best Sparkling Wine	Bay of Fires 'Arras' Chardonnay Pinot Noir 2002
Australia Post Trophy	Best Riesling	Holm Oak Riesling 2005
Wursthaus Trophy	Best Chardonnay	Tamar Ridge Chardonnay 2004
Winemaking Tasmania Trophy	Best 3 Year Old Pinot Noir	Bream Creek Pinot Noir Reserve 2005
9/11 Bottle Shops Trophy	Best Pinot Noir	Stoney Rise Pinot Noir 2006
Abel Labels Trophy	Best Other Red Variety or Blend	Bream Creek Cabernet Sauvignon 2005
Drysdale Institute of TAFE Trophy	Best Other White Variety or Blend	Roslyn Estate Sauvignon Blanc 2007
Tamar Ridge Estates Trophy	Best Sweet Wine	Frogmore Creek FGR Riesling 2006
Coal River Storage & Packaging Trophy	Best Museum Wine	Bay of Fires Pinot Noir Chardonnay 1998
T42° Trophy	International Judge's Selection	Jansz Vintage Rosé 2004
Hazards Ale Trophy	Chairman's Selection	Holyman Pinot Noir 2006
Stewards' Pick Trophy	Best Value	Campania Hills Unwooded Chardonnay 2006
Tamar Valley Wine Route Trophy	Best 2007 Vintage Wine	The Wine Society Riesling 2007
Tourism Tasmania Trophy	Most Successful Exhibitor	Bay of Fires
Wine Industry Tasmania Trophy	Best <i>White</i> of Show	Frogmore Creek FGR Riesling 2006
Riedel Trophy	Best Wine of Show	Stoney Rise Pinot Noir 2006



18th Tasmanian Wine Show 2008

AWARDS BY CLASS

SECTION B

Class 1 : Vintage sparkling wine produced by méthode champenoise

Entry no.	Wine	Vintage	Award
1	Puddleduck Bubbleduck	2006	Bronze
7	Meadowbank Mardi	2005	Bronze
9	Josef Chromy Sparkling	2004	Gold
13	Jansz Vintage Rosé	2004	Gold
15	Sharmans Shaman	2004	Bronze
17	Moorilla Muse Brut	2003	Bronze
19	Ghost Rock Catherine Pinot Chardonnay	2003	Silver
23	Bay of Fires 'Arras' Chardonnay Pinot Noir	2002	Top Gold
25	Bay of Fires 'Arras' Chardonnay Pinot Noir	2001	Silver
26	Jansz Late Disgorged Vintage Cuvée	2000	Silver
27	Lake Barrington 'Alexandra'	1999	Bronze
28	Freycinet Radenti Sparkling	1999	Gold

SUMMARY Number of wines: 28 Number of medals: 12 % receiving medal: 43%

Judges' comments:

Sparkling in Tassie has come a long way from the beginnings just 15 or so years back, when we were faced with a handful of green, hard, battery-acid wines in this class. Now we have a parade of fine wines, some of which can age for eight + years on lees and look terrific at that age; the best of them would stand anywhere with good vintage champagnes. That's progress! On the other hand, there is a tendency to under-liqueur the wines to the detriment of balance and drinkability. Time on cork post-disgorgement could also be an issue—they need some!

Class 2 : Non-vintage sparkling wine produced by méthode champenoise

Entry no.	Wine	Vintage	Award
1	Jansz Cuvée	NV	Silver
4	Jansz Rosé	NV	Bronze
5	Bay of Fires Tigress Rosé	NV	Silver

SUMMARY Number of wines: 5 Number of medals: 3 % receiving medal: 60%

Judges' comments:

Many wines were a little too dry, for commercial NV. They need to be "come hither"!



18th Tasmanian Wine Show 2008

AWARDS BY CLASS

Class 3 : Riesling – 2007 vintage

Entry no.	Wine	Vintage	Award
4	Bay of Fires Riesling	2007	Bronze
5	Morningside Riesling	2007	Silver
6	Velo Riesling	2007	Silver
7	Carpe Diem Riesling 9	2007	Bronze
12	Goaty Hill Riesling	2007	Silver
15	The Wine Society Riesling	2007	Gold
16	East Arm Riesling	2007	Bronze
17	Brook Eden "Friends' Riesling	2007	Bronze
19	Pooley Nellies Nest Riesling	2007	Silver
26	Frogmore Creek Riesling	2007	Bronze
34	Puddleduck Riesling	2007	Bronze
39	Bass Fine Wine Strait Riesling	2007	Bronze
41	Bundaleera Vineyard Riesling	2007	Bronze

SUMMARY Number of wines: 41 Number of medals: 13 % receiving medal: 32%

Judges' comments:

Disappointing class, with few highlights. Atypical rieslings for Tassie, broad and lacking finesse, generally, and showing forward development. Even allowing for the season, the winemaking could have been better. Reduction, volatility, yeastiness were common issues. Lack of varietal fruit intensity, purity and refinement was common.

Class 4 : Riesling – 2006 vintage

Entry no.	Wine	Vintage	Award
1	Lalla Gully Riesling	2006	Bronze
2	Humbug Reach Riesling	2006	Silver
3	Josef Chromy Riesling	2006	Bronze
5	Derwent Estate Riesling	2006	Bronze
6	Velo Riesling	2006	Bronze
9	Goaty Hill Riesling	2006	Silver
11	The Wine Society Riesling	2006	Bronze
13	White Rock Riesling	2006	Silver
16	Darlington Riesling	2006	Bronze
18	Waterton Vineyards Riesling	2006	Gold
20	Bay of Fires Riesling	2006	Top Gold
21	Meadowbank Riesling	2006	Bronze
22	Puddleduck Riesling	2006	Bronze
23	Craigow Riesling	2006	Bronze
24	Carpe Diem Riesling 9	2006	Bronze
26	Bass Fine Wine Strait Riesling	2006	Bronze
27	Observatory Hill Reisling	2006	Bronze

SUMMARY Number of wines: 27 Number of medals: 17 % receiving medal: 63%

Judges' comments:

A good class of riesling, with suprisingly few high awards, though. Tassie has greater potential for riesling. Several wines had problems with reduction, VA or underripe grapes.



18th Tasmanian Wine Show 2008

AWARDS BY CLASS

Class 5 : Riesling – 2005 vintage and older

Entry no.	Wine	Vintage	Award
1	Pirie South Riesling	2005	Bronze
4	Bay of Fires Tigress Riesling	2005	Silver
5	572 Richmond Road Vineyard Riesling	2005	Silver
6	Holm Oak Riesling	2005	Gold
8	Josef Chromy Riesling	2005	Bronze
9	Frogmore Creek Riesling	2005	Bronze
10	Tamar Ridge Riesling	2004	Bronze
SUMMARY Number of wines: 12 Number of medals: 7 % receiving medal: 58%			

Judges' comments:

One outstanding wine of great complexity, character and depth.

Class 6 : Gewürztraminer – 2007 vintage and older

Entry no.	Wine	Vintage	Award
12	Bream Creek Gewürztraminer	2005	Bronze
14	Tamar Ridge Gewürztraminer	2005	Bronze
SUMMARY Number of wines: 16 Number of medals: 2 % receiving medal: 13%			

Judges' comments:

These wines lack aromatics, apparently because of being harvested too early. There is no reason why Tassie cannot produce good gewerzt. The soils and climate are suitable. Perhaps we need to escape the low-pH, high-acid mind-set and allow the fruit to get riper, giving wines that have richness and texture and varietal fruit, without need of high sugar levels.

Class 7 : Pinot gris and pinot grigio – 2007 vintage and older

Entry no.	Wine	Vintage	Award
6	The Wine Society Pinot Gris	2007	Bronze
14	Spring Vale Pinot Gris	2007	Silver
SUMMARY Number of wines: 19 Number of medals: 2 % receiving medal: 11%			

Judges' comments:

Wines generally lacked integrity of fruit character.



18th Tasmanian Wine Show 2008

AWARDS BY CLASS

Class 8 : Sauvignon blanc – non-oaked – 2007 vintage and older

Entry no.	Wine	Vintage	Award
1	èse Vineyard Sauvignon Blanc	2007	Bronze
7	Roslyn Estate Sauvignon Blanc	2007	Gold
14	42° South Sauvignon Blanc	2007	Bronze

SUMMARY Number of wines: 22 Number of medals: 3 % receiving medal: 14%

Judges' comments:

Dilution and lack of varietal character are the main issues, with a lot of sweetness. Number 7 stood out like a beacon.

Class 9 : Sauvignon blanc – oaked – 2007 vintage and older

Entry no.	Wine	Vintage	Award
2	Rosevears Estate Sauvignon Blanc	2007	Bronze

SUMMARY Number of wines: 6 Number of medals: 1 % receiving medal: 17%

Judges' comments:

Similar comments to Class 8 but less sweetness evident.

Class 10 : Chardonnay – non-oaked – 2007 vintage and older

Entry no.	Wine	Vintage	Award
1	Derwent Estate Chardonnay	2007	Bronze
15	White Rock unwooded Chardonnay	2006	Bronze
16	Campania Hills unwooded Chardonnay	2006	Gold
17	Roslyn Estate unwooded Chardonnay	2006	Silver
23	Bishop's Vineyard Chardonnay	2005	Bronze

SUMMARY Number of wines: 23 Number of medals: 5 % receiving medal: 22%

Judges' comments:

Underripe fruit and excessive sugar held many of these wines back. The top wine is a beacon for unwooded Chardonnay style and would not be humbled beside a good Chablis.



18th Tasmanian Wine Show 2008

AWARDS BY CLASS

Class 11 : Chardonnay – oaked – 2007 vintage

Entry no.	Wine	Vintage	Award
4	Puddleduck Chardonnay	2007	Silver
5	Riverview by Bass Fine Wine Chardonnay	2007	Silver
6	Bay of Fires Tigress Chardonnay	2007	Bronze
9	Bass Fine Wine Strait Chardonnay	2007	Bronze
11	Tiger Ranch Chardonnay	2007	Bronze
12	Bay of Fires Chardonnay	2007	Bronze

SUMMARY Number of wines: 12 Number of medals: 6 % receiving medal: 50%

Judges' comments:

A decent class of early-release style chardonnays which mostly showed lightness, freshness and drinkability.

Class 12 : Chardonnay – oaked – 2006 vintage

Entry no.	Wine	Vintage	Award
2	Velo Chardonnay	2006	Silver
7	Goaty Hill Chardonnay	2006	Bronze
8	Freycinet Chardonnay	2006	Top Gold
10	GlenAyr Chardonnay	2006	Silver
11	Frogmore Creek Chardonnay	2006	Bronze
12	Home Hill Kelly's Reserve Chardonnay	2006	Bronze
15	Coal Valley Vineyard Chardonnay	2006	Bronze
18	Josef Chromy Chardonnay	2006	Silver
19	Bass Fine Wine Strait Chardonnay	2006	Bronze
21	Panorama Estate Chardonnay	2006	Bronze
23	Nocton Park oaked Chardonnay	2006	Bronze
24	Uplands Chardonnay oaked	2006	Bronze
25	Observatory Hill Chardonnay	2006	Gold

SUMMARY Number of wines: 27 Number of medals: 13 % receiving medal: 48%

Judges' comments:

The best wines show great finesse, understated complexity and balance, in the best Tassie tradition. But there were a lot of also-rans. Sweetness, oxidation and 'off' malo characters were evident.



18th Tasmanian Wine Show 2008

AWARDS BY CLASS

Class 13 : Chardonnay – oaked – 2005 vintage and older

Entry no.	Wine	Vintage	Award
1	Brook Eden Chardonnay	2005	Bronze
4	Frogmore Creek Reserve Chardonnay	2005	Bronze
7	Home Hill Kelly's Reserve Chardonnay	2005	Bronze
14	Panorama Reserve Chardonnay	2005	Silver
17	Tamar Ridge Chardonnay	2004	Gold
19	Providence Miguet Reserve Chardonnay	2004	Bronze
23	Wellington Hoodster Chardonnay	2003	Bronze
SUMMARY Number of wines: 24 Number of medals: 7 % receiving medal: 29%			

Judges' comments:

The results speak for themselves - a rather disappointing class. Many underripe, high-acid wines, some prematurely aged, some with questionable malo characters. Gold medal was clean, delicate, finely textured and fruit driven.

Class 14 : All other varieties and blends [white wines]

Entry no.	Wine	Vintage	Award
1	Barringwood Park Schönburger	2007	Bronze
3	Pirie South Estelle	2006	Bronze
SUMMARY Number of wines: 5 Number of medals: 2 % receiving medal: 40%			

Judges' comments:

Nil comments.

Class 15 : Medium-sweet – any variety – 2007 vintage and older

Entry no.	Wine	Vintage	Award
1	Pooley Coal River Late Harvest Riesling	2007	Gold
4	Frogmore Creek FGR Riesling	2006	Top Gold
SUMMARY Number of wines: 7 Number of medals: 2 % receiving medal: 29%			

Judges' comments:

Two lovely Rieslings of differing styles, one very aromatic, pristine and sweet, the other steely and minerally.



18th Tasmanian Wine Show 2008

AWARDS BY CLASS

Class 16 : Sweet – any variety – 2007 vintage and older

Entry no.	Wine	Vintage	Award
1	Frogmore Creek Iced Gewürztraminer	2007	Top Gold
2	Waterton Vineyards Dessert Riesling	2007	Gold
3	Carpe Diem Riesling 139	2007	Bronze
5	Craigow Dessert Gewürztraminer	2006	Bronze
7	Pirie Estate Clark's Botrytis Riesling	2006	Bronze
8	Frogmore Creek Iced Riesling	2005	Silver
9	Tamar Ridge Botrytis Riesling	2005	Silver

SUMMARY Number of wines: 10 Number of medals: 7 % receiving medal: 70%

Judges' comments:

A strong class of sweets, the top wine a classic understated, fine, well-balanced cool-climate style.

Class 17 : Pinot noir – 2007 vintage

Entry no.	Wine	Vintage	Award
1	Devil's Corner Pinot Noir	2007	Silver
5	Bass Fine Wine Strait Pinot Noir	2007	Bronze
7	Bay of Fires Pinot Noir	2007	Bronze

SUMMARY Number of wines: 7 Number of medals: 3 % receiving medal: 43%

Judges' comments:

One very attractive early-drinking pinot.



18th Tasmanian Wine Show 2008

AWARDS BY CLASS

Class 18 : Pinot noir – 2006 vintage

Entry no.	Wine	Vintage	Award
1	Humbug Reach Pinot Noir	2006	Bronze
3	Derwent Estate Reserve Pinot Noir	2006	Silver
6	Velo Pinot Noir	2006	Bronze
7	Moorilla Muse Pinot Noir	2006	Bronze
9	Attunga Ridge Pinot Noir	2006	Bronze
12	Three Wishes Pinot Noir	2006	Bronze
13	Fluted Cape Pinot Noir	2006	Bronze
14	Barringwood Park Mill Block Pinot Noir	2006	Silver
17	Bream Creek Pinot Noir	2006	Gold
20	Kelvedon Estate Pinot Noir	2006	Silver
21	Goaty Hill Pinot Noir	2006	Silver
24	Chartley Estate Pinot Noir Black Crow	2006	Bronze
25	Laurel Bank Pinot Noir	2006	Bronze
28	The Wine Society Pinot Noir	2006	Bronze
31	Tamar Ridge Kayena Vineyard Pinot Noir	2006	Bronze
32	Pirie Estate Pinot Noir	2006	Silver
38	Milton Pinot Noir	2006	Silver
41	Frogmore Creek Pinot Noir	2006	Bronze
42	Roslyn Estate Pinot Noir	2006	Bronze
43	Silk Hill The Supply Pinot Noir	2006	Silver
45	Stoney Rise Pinot Noir	2006	Top Gold
51	Bishop's Vineyard Pinot Noir	2006	Bronze
55	Bay of Fires Tigress Pinot Noir	2006	Gold
64	Holyman Pinot Noir	2006	Gold
65	Home Hill Pinot Noir	2006	Silver
70	Dalrymple Pinot Noir	2006	Bronze
74	Bass Fine Wine Strait Pinot Noir	2006	Bronze
77	Bundaleera Vineyard Pinot Noir	2006	Silver

SUMMARY **Number of wines:** 80 **Number of medals:** 28 **% receiving medal:** 35%

Judges' comments:

A disappointing class, especially following last year's brilliant display of '05s, but that is the year, no doubt. A lot of non-award wines, the main problems being overripe fruit, oxidation, lack of vibrancy and unbalanced or astringent tannins. Some showed under-ripe fruit, while wine-making faults seemed less of an issue. Gold medal wines were of different styles, two sharing plenty of oak but good fruit as well.



18th Tasmanian Wine Show 2008

AWARDS BY CLASS

Class 19 : Pinot noir – 2005 vintage [3-year-old Pinot noir Class]

Entry no.	Wine	Vintage	Award
1	èse Vineyard Pinot Noir	2005	Gold
2	Morningside Pinot Noir	2005	Bronze
3	Velo Pinot Noir	2005	Silver
4	Frogmore Creek Reserve Pinot Noir	2005	Bronze
6	Hoeyfield Pinot Noir	2005	Silver
7	Bream Creek Pinot Noir Reserve	2005	Top Gold
9	Winstead Pinot Noir Reserve	2005	Bronze
10	Laurel Bank Pinot Noir	2005	Bronze
11	Attunga Ridge Pinot Noir	2005	Bronze
12	Frogmore Creek Winemakers Blend Pinot Noir	2005	Bronze
13	Freycinet Louis Pinot Noir	2005	Bronze
14	Brook Eden Pinot Noir	2005	Gold
16	Pirie Estate Pinot Noir	2005	Gold
22	Milton Pinot Noir	2005	Silver
24	Clemens Hill Pinot Noir	2005	Silver
28	Home Hill Pinot Noir	2005	Silver
30	Home Hill White Label Pinot Noir	2005	Silver
31	Spring Vale Pinot Noir	2005	Bronze
35	Craigow Pinot Noir	2005	Gold
37	Home Hill Kelly's Reserve Pinot Noir	2005	Bronze
42	Silk Hill The Supply Pinot Noir	2005	Bronze
43	Nocton Park Pinot Noir	2005	Silver
44	Sugarloaf Ridge Pinot Noir	2005	Bronze

SUMMARY Number of wines: 46 Number of medals: 23 % receiving medal: 50%

Judges' comments:

A huge divergance of quality, with many disappointing wines, but also a lot to argue about in determining the top awards. Deep colours, concentrated fruit and generosity are the hallmarks of the year. We would have liked to see more wines which combine integrity with finesse. Sulfides, oxidation, and poorly handled oak are the main faults.

Class 20 : Pinot noir – 2004 vintage and older

Entry no.	Wine	Vintage	Award
1	Clemens Hill Pinot Noir	2004	Bronze
5	Norfolk Bay Pinot Noir	2004	Silver
6	42° South Pinot Noir	2004	Gold

SUMMARY Number of wines: 12 Number of medals: 3 % receiving medal: 25%

Judges' comments:

Concentration of good varietal fruit was missing from many of these: many lacked length, or had astringent tannins.



18th Tasmanian Wine Show 2008

AWARDS BY CLASS

Class 21 : Cabernet sauvignon – 2006 vintage

Entry no.	Wine	Vintage	Award
SUMMARY	Number of wines: 6	Number of medals: 0	% receiving medal: 0%
Judges' comments: Pass!			

Class 22 : Cabernet sauvignon – 2005 vintage and older

Entry no.	Wine	Vintage	Award
1	Bream Creek Cabernet Sauvignon	2005	Gold
SUMMARY	Number of wines: 6	Number of medals: 1	% receiving medal: 17%
Judges' comments: One very good, ripe cabernet which shows it can be done!			

Class 23 : Other Bordeaux varieties and blends – 2007 vintage and older

Entry no.	Wine	Vintage	Award
1	Derwent Estate Cabernet Merlot	2006	Silver
2	Moorilla Muse Cabernet Merlot	2006	Bronze
8	Sharmans Cabernet Merlot	2006	Bronze
15	Sharmans Cabernet Merlot Malbec	2005	Bronze
17	Panorama 'Tom' Bordeaux Blend	2005	Bronze
SUMMARY	Number of wines: 20	Number of medals: 5	% receiving medal: 25%
Judges' comments: Hard, astringent tannins were the highlight of this class. We hardly need to say these varieties are not Tasmania's forté.			

Class 24 : Rosé – 2007 vintage and older

Entry no.	Wine	Vintage	Award
3	Barringwood Park Meunier Rosé	2007	Bronze
5	Brook Eden 'Friends' Pinot Rosé	2007	Bronze
SUMMARY	Number of wines: 6	Number of medals: 2	% receiving medal: 33%
Judges' comments: The paler, drier, Provençal-style roses were preferred.			



18th Tasmanian Wine Show 2008

AWARDS BY CLASS

Class 25 : All other varieties and blends [red wines]

Entry no.	Wine	Vintage	Award
2	GlenAyr Shiraz	2005	Bronze
SUMMARY	Number of wines: 2	Number of medals: 1	% receiving medal: 50%
Judges' comments: Nil comments.			

Class 26 : Fortified wine

Entry no.	Wine	Vintage	Award
1	Frogmore Creek Ruby Pinot Noir		Bronze
SUMMARY	Number of wines: 1	Number of medals: 1	% receiving medal: 100%
Judges' comments: Nil comments.			

SECTION C : Museum Wines

Entry no.	Wine	Vintage	Award
1	Bay of Fires Pinot Noir Chardonnay	1998	Gold
2	Bay of Fires 'Arras' Chardonnay Pinot Noir	1998	Bronze
3	Freycinet Radenti Sparkling	1998	Silver
8	Freycinet Pinot Noir	1991	Silver
9	Freycinet Cabernet Merlot	2000	Silver
SUMMARY	Number of wines: 9	Number of medals: 5	% receiving medal: 56%
Judges' comments: A much smaller class than previous years but several very exciting wines. Corks were a problem: 4/9 needed second bottle! Tasmanian wines do improve with age. Sparkling style has progressed since 1998.			

