



Full list of Overall Class Section Comments for 2024

Sparkling Wines	
Class 1	A solid class with some interesting variation in style- top gold was complex and layered and well balanced dosage
Class 2	
Class 3	This class was very small and would have been good to see more prosecco ,best wine was fresh and to style with lower dosage.
White Wines	
Class 4	some divergence of styles with some wine carrying a little RS without the right acid support. Many wines showing a leaner perfumed style were rewarded with some classic vibrant examples showing lemon and lime and great drive on the palate.
Class 5	a good example of aged riesling that standing up well for its age. The nose was a tad string on kerosene but palate was still showing great fresh acids.
Class 6	A diversity of style but really rewarding class with the best examples showing great acid balance with ripeness and a mineral undertone with elegance. some issue raise were mild oak dominance some reductions, and sweatiness in the riper styles. Overall a great class with the best wines shinning!
Class 7	diversity of style with some very good example of sauvignon blanc with the best examples showing cool climate attributes, balance of citrusy notes and exotic fruit, elegance, and good intensity and freshness. Other styles were more textural and ripe and some example with oak dominance and some reductiveness which were questionable.
Class 8	There was a lot of ferment issues in this bracket and some RS, probably seasonal, the best wines had freshness, purity and showed texture through skin contact.
Class 9	
Class 10	
Class 11	A mixed bag of wines, thought to find the gems top wine as expected top wines displayed freshness and purity.
Class 12	an eclectic class with various results, the best showing an older vintage with great class drive and complexity supported by freshness of fruit.
Class 13	Some interesting takes on the varietals, look forward to seeing this category develop.
Class 14	would like to see more freshness and less development.
Class 15	This class was broad and lacking in consistency- white wines with fruit and generosity were rewarded.
Class 16	wines lacked freshness.
Class 17	Well made, showed lovely fruit and freshness was rewarded.

Red Wines	
Class 18	a class with different stylistic approach, many with some RS and reduction but the better ones had a vibrancy and a beautiful sherbety acid drive.
Class 19	only one wine to judge, like to see more entries in this class as this wine did well with a bit of age.
Class 20	This was a lovely class to judge with a range of styles, top wines had balanced oak and fruit purity- and elegance overall a strong class considering the vintage challenges that resulted in many wines showing a bony tannin structure and high acids with fruits out of balance. The best wines were highly rewarding showing judicious use of oak and silky tannins structure in tune with generous fruit with layers and complexity wrapped with ripe tannins.
Class 21	overall this was a class lacking flavour and vibrancy, lot of reduction showed in the wines.
Class 22	best wine showed beautiful silky tannins with freshness, some with some positive evolution, but lacking the vibrancy of younger class.
Class 23	Most wine are yet to show the potential wines that did well showed balance from an early age.
Class 24	This class was a delightful experience, to see the evolution and differing styles of cool climate cabernet. Wines with riper tannins were rewarded and the best wines shone.
Class 25	underwhelming class, more generosity would be rewarded.
Class 26	Riper wines would be preferable in this variety.
Class 27	some interesting blends in a small class showing concentration and cool climate characters with well managed tannins.
Class 28	extremely satisfying class to judge with some amazing wines displaying great balance concentration intensity with ripe tannins. most displayed great freshness and juicy palates. Some oak issues on some but overall wines that are in balance.
Class 29	reflective of a leaner vintage best examples showing better tannins ripeness, ripe fruit characters and balance, with lovely cool climate spicy pepper characters wines across the bracket.
Class 30	This class was a journey through style however the top wines displayed riper tannins, intuitive wine making and avoided reduction.
Class 31	strong class with great examples, best wines showing ripe tannins profile balance of fruit and great shiraz expression, there was an handful of slightly overworked wine with alcohol issue in the older vintage brackets, overall an exciting class with great rewards.
Class 32	The panel found most wines underripe and lacked flavour but has promise.
Class 33	A strong class with some lovely wines- the top wines had varietal character and presence.
Class 34	another very diverse bracket, with some mild issues in winemaking such as brett, but other convincing examples with a well executed tempranillo and gamay.
Class 35	stylistically very diverse, an amazing blaufrankish with evolution and freshness surrounded by spices and elegance, a convincing malbec that had elegance and complexity.
Class 36	
Class 37	
Other Wines	
Class 38	
Class 39	The best wine showed balance between fruit sweetness, complexity and drive.