



## Sydney International Wine Competition 2010

Incorporating the TOP 100 WINES of the Competition - Judged with Food

**BLUE-GOLD Award Winner  
and one of the  
TOP 100 Wines of the Competition**



### **Judges' Comments**

#### **Peter Marks**

This took a little while to open up. Nice, pleasant, ripe, berry, cherry with some slight spicy character. Very clean on the palate with good length and balance overall. This wine had enough flavour to stand up to the dish. It kept that balance which seemed to extend the length in the wine a little bit.

#### **Steve Flamstead**

Lovely musk hint to an overlay of bright plummy ripe fruit where the oak is playing only a secondary role. The palate is soft, juicy, long, chewy and more-ish. It has this hint of savoury character that really complexes on the palate.

#### **Jane Boyce**

Ripe strawberry and pepper. Layers of ripe fruit. Develops in the palate to a long, silky finish. Excellent match with the food which seems to accentuate the purity of the fruit.

#### **Liam McElhinney**

Lovely primary red berry and pepper. Following through onto the palate nicely. It just finished a bit short and simple.

#### **Tony Allen**

A chunky blend of Shiraz and Grenache. Some black cherry, plum and spice..

#### **Warren Gibson**

Fruit dominated nose. Fresh and spicy. Some gamy reduction and sweet fruit on the palate. Relatively simple. With the beef there is synergy. The nice, sweet fruit is helping.

**KILIKANOON BLOCKS ROAD CABERNET SAUVIGNON 2006**  
**BLUE-GOLD Award Winner**  
**and one of the**  
**TOP 100 Wines of the Competition**



**Judges' Comments**

**Jane Boyce**

Tar and cedar. Developed coffee and chocolate. Elegant, silky fruit. Ultra ripe but with good, well integrated acidity underpinned by a firm tannic structure. The tannins are a bit too dry when matched with the food.

**Peter Marks**

A herbal minty nose with some cassis fruit. On the palate it was equally tight with good acid and tannin. With food, the fruit held up well. The herbal nature of the wine seemed to complement the rosemary in the dish, bringing out the fruit at the same time. The acid and tannins seemed to diminish slightly.

**Steve Flamstead**

Tobacco and new leather. Spices. Fruit compote and large chewy tannins that need time.

**Liam McElhinney**

Lovely, complex, blackcurrant and dried herb on the nose. The palate has sweet, dense cassis supported by some very nice, supple tannin and sweet oak which really held the richness of the pastry quite well.

**Tony Allen**

A powerful and extracted Cabernet showing sweet, ripe, black fruit and some leaf also.

**Warren Gibson**

Blackberry, blueberry, Cabernet notes there. Very pure. Big tannins. Needing food. The greener notes are still there with the food but the tannins are moderated and there was a greater sensation of sweetness.