



2011 ADELAIDE HILLS WINE SHOW

The Adelaide Hills Wine Show will be held on Tuesday 22 and Wednesday 23 November, at the Oakbank Soldiers Memorial Hall.

The Adelaide Hills Wine Show is an opportunity for producers of Adelaide Hills wine to benchmark their produce and celebrate excellence. It is an opportunity to recognise high quality wines across a range of varietals and styles.

This year there are 422 exhibits, and 12 trophies available across a variety of commercial and museum classes.

There is a lot of excitement surrounding this years' Wine Show, with some Adelaide Hills wines winning a number of awards last week at the Australian Alternative Varieties Wine Show. There was a record 578 entries made from 83 varieties, wines made from the Adelaide Hills wine region were awarded 5 of the 12 trophies presented.

President of the Adelaide Hills Wine Region, Darren Golding, says "The Adelaide Hills is a region that consistently punches above our weight. We produce premium, cool climate wines, which are being recognised both nationally and internationally for their high quality. Not only do we have interesting and alternative varieties like Gruner Veltliner, Nebbiolo and Fiano, we also have elegant and exciting noble varieties, such as Sauvignon Blanc and Chardonnay."

"Each year the Adelaide Hills Wine Show gathers more and more momentum. The quality of wines entered continues to impress, and we look forward to showcasing our award winning wines at a ceremony and luncheon at Mt Lofty House on Friday 25 November."

The judging panel will be Chaired by Tim Kirk, the Chief Winemaker and CEO of Clonakilla Wines. Other members of the judging panel are Nick Ryan (Journalist), Sue Bell (Bellwether Wine), Kerri Thompson (Wines by KT), Peter Dredge (Bay of Fires) and Dan Buckle (Mount Langi Ghiran).

The Adelaide Hills Wine Show was established in February 1997, and is conducted annually by the Adelaide Hills Wine Region Association.

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ADELAIDE HILLS' RESULTS FROM THE AUSTRALIAN ALTERNATIVE VARIETIES WINE SHOW

2006 Protero Wines Nebbiolo

- Dr. Rod Bonfiglioli Best Wine of the Show
- Best Red Wine
- Best Red Italian Varietal

2011 Scott Fiano

- Best White Wine
- Best White Italian Varietal

For a full list of results, visit: <http://www.aavws.com/public/?p=35>.



BIOGRAPHIES OF JUDGING PANEL

Tim Kirk

Tim's father, Dr. John Kirk, established Clonakilla vineyard at Murrumbateman, near Canberra in 1971, the first commercial vineyard in the area. Many of his childhood weekends were spent around the vineyard, but it wasn't until his early twenties that wine really captured his imagination.

In late 1991, early 1992 Tim toured the Rhone Valley, Burgundy and Bordeaux in order to expand his winemaking horizons. It was on this trip that his fascination for Shiraz Viognier blends was ignited via a visit to the famous Rhone Valley producer Marcel Guigal.

Tim lived and taught in Melbourne, and at the end of 1996 he returned to Murrumbateman to take up a full-time position at Clonakilla as Winemaker and General Manager. Since that time Clonakilla has gone from strength to strength, now being regarded as "one of the leading small wineries in the country" (Huon Hooke) and "one of the country's most important small vineyards" (Jeremy Oliver) producing "some of the country's most breathtakingly beautiful wine" (Max Allen).

Tim has twice been a finalist for Gourmet Traveller WINE magazine Australian Winemaker of the Year (2003 and 2007), and was named Australian Winemaker of the Year in the 2009 Penguin Wine Guide.

Kerri Thompson

Of Wines by KT. After completing a Bachelor of Applied Science in Oenology at Roseworthy Agricultural College South Australia in 1993, Kerri has worked vintages in McLaren Vale, Tuscany Italy, Beaujolais France and the Clare Valley. She is excited about natural forms of farming, for celebrating the diversity of Riesling and for the idyllic region of the Clare Valley.

Sue Bell

Of Bellwether Wine. Sue Bell is a passionate winemaker with a strong focus on cool climates and their expression of fruit purity, highly experienced and regarded in her field. Sue was named Dux of the prestigious Len Evans Tutorial and with a recognised palate, judges at numerous wine shows throughout Australia.

Sue works closely with the environment to capture a moment in the season, believing that much like music, wine can take you back instantly to a time or place in your life and the memory of emotions experienced there.

Her winemaking techniques are traditional but are also influenced by her many travels around the old and new worlds of wine producing nations. Hand pruning, hand picking, indigenous yeast, french oak and basket pressing are all used as methods in the production of Sue's premium wines.

In essence, Sue makes wines that she would like to drink; wines that display purity, depth, concentration, complexity, persistence, length and texture.



Nick Ryan

Thrown out of university in Adelaide and moving to Sydney, Nick Ryan used the knowledge he'd gained raiding his old man's cellar to land a job with one of Sydney's leading wine merchants. Realising that writing about it was easier than lifting it has led him to where he is now. He's a regular contributor to Men's Style Australia and Gourmet Traveller Wine and has judged in many Australian and international wine shows. He is excited by wines that are just as interesting by the fourth glass as they are at the first and would give it all up to play one game for the Port Adelaide Football Club.

Nick is a regular contributor to Men's Style Australia, Gourmet Traveller Wine, Jamie Magazine (UK) and is a newspaper columnist for the Sunday Mail, SA

Peter Dredge

Peter Dredge has always had a passion for cool climate wines. So in 2010, when the opportunity came to move to cool climate Tasmania, as Winemaker/Manager at Bay of Fires, he jumped at the chance.

Since arriving at Bay of Fires, Peter's concentrated on producing regionally focused wines which echo their unique terroir and reveal the essence of Tasmania. His particular passion for crafting delicate Rieslings and Pinot Noir varietals, showing structure and balance, has carried through to the entire Bay of Fires range.

In 2010, Peter was also extremely privileged to be one of 12 industry participants selected as a Len Evans Tutorial Scholar – one of the most coveted wine education opportunities in Australia, involving five intensive days at what James Halliday describes "as the most exclusive wine school in the world".

Peter began his association with the wine industry in 1997 when he worked his first vintage at Petaluma winery, thus beginning a journey of discovery that has taken him around the world and driven him to create exceptional wines with depth and regional expression.

Peter studied Oenology at the University of Adelaide and built on his academic experience with extensive exploration of overseas vineyards and winemaking in regions as diverse as the United States, France, Italy, Hungary and Canada.

In addition to vintages at Petaluma in the Adelaide Hills, he has built winemaking experience working vintages in South Australia's Clare Valley and Coonawarra and with Tyrell's in New South Wales' Hunter Valley. Swapping hemispheres he's turned his hand to vintage in Germany with J.L. Wolf at Pfalz, and Dr Loosen in Mosel.

Peter has been involved in wine show judging, since 2008; judging at both regional and capital city wine shows. This enables him to keep abreast of trends in the wine industry, and exposes him to some of the best examples of Australian wine available today.

Dan Buckle

Dan joined the winemaking team at Mount Langi Ghiran in 2003 and brings to the team not only a great breadth of winemaking experience gained both in Australia and abroad, but skills across a variety of disciplines (and a lovely winery dog called Ruby).

The son of two psychoanalysts, Dan was very clear from the beginning that the family business was not for him. It all began in the early 1980's when Dan's father planted a vineyard near Red Hill on the Mornington Peninsula. It was here, working on the family vineyard that Dan first developed an interest in wine. In the late eighties and early nineties, Dan spent several years travelling and living in Europe as a member of the Australian fencing team (1989-1990) before returning to Melbourne University to



complete an Arts (French/Italian/Classics) degree with Honours in 1993. During these years Dan began working in hospitality, finding himself increasingly interested in wine.

After living near Venice and training at the famous Circolo Scherma Mestre under Maestro Livio Di Rosa, alongside some of the Olympic and World Champion Italian foil fencers, it eventually became clear that there was simply not enough sponsorship for an Australian fencer to support this expensive lifestyle.

Dan's Arts major thesis was in classical Latin and mediaeval Italian poetry, and in particular Dante's *Inferno*. While an interesting subject matter, it was not much of a career move, so leading Dan to look towards a more prosperous career. Viticulture, which at the time was a growing industry in Australia, offered much promise and no need to wear a tie to work. It was clear from Dan's time spent pruning on the Mornington Peninsula, nearly always in the pouring rain, that the winemakers had it easy and that the place to be was in fact in the cellar.

From 1991 to 1996, Dan continued his wine education working in both restaurants and retail wine sales. Three of these years were spent at Jimmy Watson's Wine Bar where he was involved in re corking and mandatory sampling of several hundred bottles in the Watson's cellar in 1996. In 1995, Dan began a Bachelor of Applied Science (Wine) at Charles Sturt University. In 1997, he was granted a Bursarship through the University to travel to Bordeaux, and undertook a vintage with Ch. Carsin in the *Premiere Côtes de Bordeaux*. Here he assisted in the making of Semillon, Cabernet Sauvignon and Merlot, as well as a small amount of Appellation Cadillac.

After finishing University in 1997, Dan began work at Coldstream Hills in the Yarra Valley. Working as assistant winemaker to James Halliday he gained invaluable experience and was exposed to many of the great wines of the world thanks to this distinguished mentor. Through the attention to detail in this prestigious winery, and the exposure to so many of the world's greatest wines, Dan was able to develop an ambitious and aspiring approach to making Australia's finest wines, both in the Yarra Valley and now at Mount Langi Ghiran.

In 1999 after two vintages at Coldstream Hills, Dan joined the team at Yering Station. It was in his first year at Yering Station that Dan worked vintage at Champagne Devaux, partners in the Yarra Valley winery's sparkling wine venture - Yarrabank.

In 2001, Dan returned to France for another vintage, this time working with the Yves Confuron at *Domaine Confuron-Cotetidot* in Vosne Romanee and at *Domaine de Courcel* in Pommard. On arrival at *Domaine Confuron-Cotetidot*, Jacques Confuron declared Dan to be an Australian spy – un *espion Australien* – the beginnings of a strained relationship which was nonetheless fruitful and brought new ideas and techniques to both sides of the equator.

In mid-2003, Dan was offered an exciting opportunity to join Mount Langi Ghiran which had been acquired by the Rathbone Family in late 2002. Since then Mount Langi Ghiran has been hosting many young European spies and this has brought depth and interest to each vintage at Mount Langi Ghiran. That same year, Dan was awarded a scholarship to the Len Evans Tutorial. Since 2004 Dan has been involved in wine judging, as Associate Judge at The Macquarie Bank Sydney Royal Wine Show, and as a Judge at Cowra Wine Show.