



2010 ADELAIDE HILLS WINE SHOW

The Adelaide Hills Wine Show will be held on Tuesday 23 and Wednesday 24 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 in excess of 400 exhibits, and there are 12 trophies available across a variety of commercial and museum classes.

President of the Adelaide Hills Wine Region, Sue Bell, says “Each year our 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 26 November.”

“We are also very excited to announce this year’s high profile judging panel, Chaired by Tim Kirk. Tim is the Chief Winemaker and CEO of Clonakilla Wines, and last year he was named Australian Winemaker of the Year in the 2009 Penguin Wine Guide. We also welcome international judge Lisa Perrotti-Brown MW, currently Singapore’s only Master of Wine and one of just 279 MWs in the world.”

Other members of the judging panel are Nick Ryan (Journalist), Sue Bell (Bellwether Wine), Kerri Thompson (KT and the Falcon) and James Erskine (Jauma).

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

For further information contact:

Natasha Stoodley, 1300 305 577 or natasha@adelaidehills.com.au



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.

Lisa Perrotti Brown

Singapore's only Master of Wine and one of just 279 MWs in the world, Lisa Perrotti-Brown has been working in the wine trade for more than 17 years.

Her career began in the UK as the manager of a London wine bar. She progressed to various sales and marketing roles working for prestigious companies such as Corney & Barrow Wine Merchants and Veuve Clicquot Champagne house.

In 2002 Lisa moved to Tokyo, Japan where she worked as a wine buyer for one of Japan's top fine wine importers and a wine educator at Tokyo's Academie du Vin. In 2008 she received The Madame Bollinger Medal for excellence in wine tasting.

Lisa currently resides in Singapore writing for Robert Parker's website, eRobertParker.com, as their Asian wine correspondent. She is a reviewer for The Wine Advocate, covering the wines of Australia and New Zealand. She is also the Contributing Wine Editor for Cuisine & Wine Asia Magazine. As one of the world's leading experts on Fine Wines and the Asian Wine Markets, she frequently lectures upon these topics at conferences around the world.



James Erskine

James Erskine is a winemaker based in the Adelaide Hills.

James founded his wine label "Jauma" in 2009, is a partner in naturalselectiontheory (www.naturalselectiontheory.com) and consults to Bowe Lees wines of Woodside. James has experience in the wine industry as a sommelier (VAU in Berlin, Penfold's Magill Estate and Auge in Adelaide), educator, wine maker and soil scientist.

In 2008 whilst working as the sommelier for Auge restaurant in Adelaide James topped the Australian-International Court of Master Sommeliers exams held in Melbourne. In 2009 James was voted Gourmet Traveller Australian Sommelier of the year and was awarded one of Australia's most sort after wine prizes, the Negociant's working with wine fellowship, offering a month long, all expenses paid trip to Europe to visit the Negociant's wine distributors European producers.

James is a Len Evans scholar, founder of the South Australian chapter of the national sommeliers association and has worked as a teacher of international wine for the International College of Hotel Management. Between vintages and restaurant hours James also completed an honours degree in Agricultural Science - soil chemistry through the University of Adelaide and University of California Davis. James has completed two vintages in Austria and one vintage in South Africa. James has judged at the Alternate Varietals wine show twice, the Adelaide Hills wine show and since 2010 is the chief judge of the Adelaide Review's Hot100 wine show.

In 2009 James was invited to host a series of performances at the Hybrid arts festival in Berlin. James created his performances to encourage his guests to open their minds to the effect music has on the experience of wine tasting. James has continued his interest with the effects music has on wine tasting and wine (see Project egg @ www.naturalselectiontheory.com) and continues to tour Australia with a group of like minded music loving wineos hosting music and wine, interactive degustations.

Kerri Thompson

Of KT and the Falcon. 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