

Tuesday 11th October, 2005



IFOAM ORGANIC WORLD CONGRESS LATEST NEWS

No 'Alternative' – just Quality, Award winning Organic Wine!

National wine judge and Oenology Lecturer Dr Sue Bastian's summation of the recent certified organic wine evaluation event - forming part of the IFOAM World Viticulture and Wine Conference – encapsulated the progression of the sector in recent years.

"I strongly believe that the wines presented provide an equal match to their conventionally produced counterparts, and meet the expectations of consumers on the basis of taste and flavour. Another driver of consumer wine choice is health benefits, and for consumers concerned with this aspect, organic wines certainly fit the bill", she said.

Conducted at the University of Adelaide's Hickenbotham Wine Science Laboratory, the evaluation panel, lead by Dr Bastian, included Dr Paul Bowyer – also of the University of Adelaide - and Kym Schroeter, Penfolds winemaker, assisted by Briony Liebich of Provisor, the Australian Wine Research Institute's commercial arm.

26 wines in total were presented, with awards received by 19 in accordance with the standard Australian judging system. The large number of merit recipients provided an indication of the high standard of product evaluated on the day, with all entries found to be of 'sound quality' i.e free of faults or taints.

'Presented wines ranged from good to premium quality, rejecting some general misconceptions surrounding organic wine of representing a lower quality or 'alternative' product", said Sue.

As described by Sue, *"The individual results were as complex as the wines and their producers; the much debated notion of regional characteristics known as 'terroir' – a wines ability to express the unique relationship between vine, soil, climate, microclimate, season, aspect and management practices – was clearly at work in these organic wines".*

"A Chardonnay from the Central Highlands in Victoria caused considerable debate. The judges had commented on the melon character, a flavour descriptor common for this variety produced in cooler climates but not characteristic of other production areas".

"There was one wine that evoked descriptors such as citrus, spice and the developed flavour characteristics of honey and kerosene typical of those often seen in aged Riesling. The judges were up to the challenge as upon revelation of the wine's pedigree after the tasting it was learned that it was Kerner, a cross between Riesling and Trollinger, and a variety that has become popular in Germany, the home of Riesling."

And to the Reds? *"The only light bodied red entered showed glorious varietal fruit complexity as these styles should whilst blends of red Bordeaux varieties Cabernet and Merlots was a very strong class, showing good varietal characters and nice oak integration".*

"The Shiraz blends class wines all performed well. Overall there was some beautiful varietal complexity but there could have been more concentration on the palate".

The single, single red varietal entrant was displaying some good spicy, savoury characters. The final wine was out of the box and classed as a fortified white. It was luscious, sweet, with lots of complexity and balanced sugar and alcohol.

In wrapping up the event, Sue indicated that she hoped to see, in the near future, a strategic approach to the marketing of organic wine, to make consumers aware of the good quality organic wines on offer, effectively *"boosting the organic market within the wine industry both domestically and internationally"*.

Merit Award Winners

High Merit

Entrant	Class	Wine
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Captains Creek	Class B Varietal Dry White wines, any vintage	2003 Chardonnay
Organic Vignerons Australia	Class E Blended red wines with Shiraz, any vintage	2003 Bin 621 Mataro Shiraz Grenache
Penfolds	Class B Varietal Dry White wines, any vintage	2005 Penfolds Organic Chardonnay
	Class D Blended red wines with Cabernet Sauvignon, any vintage	2004 Penfolds Organic Cabernet Merlot Shiraz
Robinvale Wines	Class B Varietal Dry White wines, any vintage	2002 Demeter Reserve Kerner
	Class D Blended red wines with Cabernet Sauvignon, any vintage	2002 Cabernet Sauvignon, Cabernet Franc, Merlot, Ruby Cabernet
Temple Bruer	Class D Blended red wines with Cabernet Sauvignon, any vintage	2001 Reserve Cabernet Sauvignon Petit Verdot
The Food Forest	Class G Fortified wine	2004 Jelly Palm Liqueur

Merit

Penfolds	Class B Varietal Dry White wines, any vintage	2004 Penfolds Organic Chardonnay
	Class D Blended red wines with Cabernet Sauvignon, any vintage	2003 Penfolds Organic Cabernet Merlot Shiraz
Organic Vignerons Australia	Class B Varietal Dry White wines, any vintage	2004 Viognier
Random Valley	Class C, Rose', any vintage	2005 Delicato I
Robinvale Wines	Class D Blended red wines with Cabernet Sauvignon, any vintage	2004 Demeter Cabernets
	Class F Varietal Red wine, any vintage	2002 Demeter Zinfandel
Rosnay Organic Wines	Class E Blended red wines with Shiraz, any vintage	2002 Shiraz
Settlers Ridge	Class B Varietal Dry White wines, any vintage	2005 Sauvignon blanc
Wilkie Estate	Class B - Varietal Dry White wines, any vintage	2004 Verdelho
	Class D - Blended red wines with Cabernet Sauvignon, any vintage	2002 Cabernet Merlot

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