

MEDIA RELEASE

SYDNEY
INTERNATIONAL
WINE
COMPETITION



Tuesday, November 20th 2018

"Gold for Berton"

The judging of the 39th Sydney International Wine Competition (SIWC) took place in early October, thirteen judges from around the globe spent five days tasting ~1700 wines, initially screening this total to the strongest 25%, then re-judging these 350+ wines again with appropriate food matchings. The judging team included five Masters of Wine and a range of wine educators, winemakers and wine enthusiasts. The team in the kitchen was headed by renowned chef Michael Manners alongside Marcell Kustos from Adelaide University.

Some of the judges comments: Winemakers Reserve 2018 Aranel judged with Snapper with Zucchini and dill

"Lovely fresh bright nose. Tight fruit and acid on the palate. Hints of granny smith apple notes on the finish. A lovely match with the snapper dish as the acid cuts through making the wine carry an element of sweetness on the finish."

"Excellent pale straw green colour. Lifted floral aromas with hints of gooseberry and white peach. Attractive primary fruits on the palate which has a lovely line of flavour and a lingering finish. That lingering finish cuts through food and refreshes the palate.

Reserve 2017 Botrytis Semillon judged with Panacotta and mango and coconut

"Mid yellow-straw colour. Creamy, dried-linen and green-apple aromas; some citrus botrytis overtones. Mid-weight, medium sugar level, moderate acidity. Decent length, still quite youthful and still to develop complexity. With food: quite good combination with mango flavours and panna cotta texture."

"An excellent dessert wine with intensity and length, honeyed fruit and a zesty finish all of which is magnified by the match."

Metal label 2018 Vermentino was judged with corn pure with prawn and tomato.

"Lively crisp white with citrus notes mixed with a hint of fennel that cleans away the food but doesn't alter much."

"Very bright straw green colour. Lovely restrained vegetal aromas on the nose. refreshing palate, light, pleasant and with plenty of finesse, delicious with finely flavoured foods that will not overpower the wine. A lovely simple style that is a pleasant accompaniment to food."

This is a wonderful testament to our wines, particularly our first release of Aranel which we consider a refreshing, well balanced example of an exciting alternative variety.



**2018 Winemaker's Reserve
Aranel - Blue Gold**

**2017 Reserve Riverina
Botrytis - Blue Gold**

**2018 Metal Riverland
Vermentino - gold**

For further information, about this and other award winning wines, please contact Berton Vineyards at sales@bertonvineyards.com.au, visit our website www.bertonvineyards.com.au or simply by phone on +61 2 6968 1600.

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