

CATEGORY: SOUTHERN		
ENTRY No.	NOTES	TOTAL SCORE
1 - Barbara Marshall	Good salami slightly dry	SILVER
2 - Nonna Oca	Great flavour profile, lovely aroma, slightly dry	SILVER
3 - Nonna Oca	a little dry. Nice salami, flavour slightly out of balance	BRONZE
4 - Natalie Bezzina	Dry texture, really nice flavour. Well made, possibly cured too quickly	SILVER
5 - Tilley & Associates	Flavour didn't match colour, but great salami	SILVER
6 - Tilley & Associates	Looks good, smells really nice. Texture let it down	SILVER
7 - Tilley & Associates	Looks and tastes great. Really balanced salami. Well made	GOLD
8 - Isaac McLeish	Smells and looks great. Cured well, slightly soft texture.	SILVER
9 - Isaac McLeish	Looks and smells great. Cured really well and flavour is really balanced. Great salami	GOLD
10 - Isaac McLeish	Good colour, slightly higher fat content. Smells nice. Great salami	GOLD
11 - Daniel Pitts	Would benefit from more fat. But great flavour.	SILVER
12 - Daniel Pitts	Smells, looks and taste great. Chilli was nice but the heat really took over in the end. Well made salami	GOLD
13 - The Happy Pig (Mark Wityk)	Great salami, very hot! Well made salami.	GOLD
14 - The Happy Pig (Mark Wityk)	Great salami, flavour too lean, slightly dry	SILVER
15 - Redhill Dads	Very hot. If you love heat, this is the salami for you. Chilli may have affected curing time, slightly dry.	BRONZE
16 - Redhill Dads	Slightly dry, good flavour	SILVER
17 - Redhill Dads	Looks and smells great. Nice flavour. Appears to have cured well, slightly dry.	SILVER
18 - Redhill Dads	Good flavour, well made salami	GOLD
19 - The LP3	Really great salami, all round	GOLD
20 - Bullanoo ShortGoods	Slightly dry texturally. Strong aroma. Good all round salami	SILVER
21 - Salami Schlong	Enjoyable salami	BRONZE
22 - Salami Schlong	Nice salami	BRONZE
23 - Salami Schlong	Very hot. Unassuming from the look and smell	BRONZE
24 - Tassie Devil 2	Well made salami, spice slightly overpowering	SILVER
25 - Tassie Devil	Paprika aroma. Firm texture.	BRONZE
26 - Snoop Hogg	Nice colour and smell. Crumbly texture.	BRONZE
27 - Wednesday Nighters 2	Lacked a bit of flavour but a great texture.	SILVER
28 - Wednesday Nighters - Neale Dickson	Nice texture. Peppery with pleasant aroma. It has guts. Great salami.	SILVER
29 - Gary Blainey	Lovely colour, enjoyable texture. Has a wine flavour.	SILVER
30 - Beakers Swine	Has a savoury, pickled onion aroma. Heat toward back of palate, slightly unbalanced.	BRONZE
31 - Weston Creek Weapons	"That's a good looking salami". Subtle aroma, nice colour.	BRONZE
32 - Yarradise	Interesting aroma.	BRONZE
33 - Daddy Lui	True to style. Quite oily.	BRONZE
34 - Yarralumba Country Club	Interesting use of mustard seed, brings bitterness.	BRONZE
35 - Yarralumba Country Club	Sound marbling. Would love a bit more punch from flavour.	BRONZE
36 - Yarralumba Country Club	Subtle flavours. Nice colour.	SILVER
37 - Yarralumba Country Club	Rich pepperiness. Enjoyable texture.	SILVER
38 - Matt Fowles	Flavour is reminiscent of twisties. Well made. Lovely texture and appearance. Very well made salami. Really likeable texture.	SILVER
39 - Cugini Italiani	Texture is good. "I want more of this" Hilary - moreish. Pleasant finish. James: "I LIKE IT"	SILVER
40 - Cugini Italiani	Nice smell. Great flavour.	SILVER

41 - The King of Daps	Raw garlic flavour. A lot of potential here.	BRONZE
42 - Sky High Salami (Joe Mallia, Mark Tudor & John Zairis)	Smells good. Fat smear, maybe a little bit warm when mixing.	BRONZE
43 - TNT 1	Poor meat selection (grissle). Nice looking salami.	SILVER
44 - TNT 2	Great smell and appearance. Nice buildable heat. Lovely back palate/finish. Great ingredient selection.	GOLD
45 - Raffaele & Co.	Strong capsicum paste flavour. Nice texture. Unbalanced fat, could do with a little more. Overall a really good salami.	SILVER
46 - Bella Lena	Palate unbalanced	BRONZE
47 - Richard & Paula Evans	Looks great. Smoky aroma. "They've done well" James. Has a bit of bite. Really structured texture.	GOLD
48 - Salami Soldiers Lieutenant	A lot of texture from seasoning. Slight unbalance, could benefit from a bit more fat to bring some more moisture.	SILVER
49 - Salami Soldiers General	Dry texture.	BRONZE
50 - Salami Soldiers Sergeant	Nice salami, ever so slightly dry	BRONZE
51 - Salami Soldiers Jock	Really strong flavour. Unbalanced, pepper and chilli were competing.	BRONZE
52 - Bullanoo ShortGoods	Shows promise. Smells good and great appearance. Flavour does not linger as much as desired.	SILVER
53 - Bullanoo ShortGoods	"Delicious, everything about it". Moreish. A great salami.	GOLD
54 - Jake Graziani	Nice appearance. A lot of fennel at the beginning but a nice finish.	SILVER
55 - Joe Bro's	Looks really good. Smells really good. Has a processed flavour.	SILVER
56 - No name on form	Looks handsome. Smells like dried apricots, maybe a bit too heavy on sweet wine in here.	BRONZE
57 - No name on form	Likeable binding. Could have cured a bit longer, it's a bit meaty. A lot of garlic and chilli heat.	BRONZE
58 - Jo Harper	A bit heavy on the Cinnamon for this style.	BRONZE
59 - Jo Harper	Good texture and colour. Really light flavour.	SILVER
60 - Farmyard Jam	Not a bad looking salami. Well made and really likable. Nice binding. Ingredients are harmonious.	GOLD
61 - Farmyard Jam	Colour is good. Texture and binding are good. Nice salt, needs a bit more lift from herbs. Really well made. Really pleasant.	SILVER
62 - Paul Newman	Herbaceous. Some lovely fennel notes. Bit of a beef stock flavour.	BRONZE
63 - Michael Cardillo	Great smell.	BRONZE
64 - David Gordon	A really well made salami. Really enjoyable. Subtle heat, great texture. Well balanced.	GOLD
65 - Adam Gordon	A beautiful salami. "I just want to take this one home" - Hilary.	GOLD
66 - Rosario and Maria Ricci	Nice quirky shape. Pronounced garlic. True to Southern style.	SILVER
67 - Rick Evans	A bit of sweetness, would be nice on a pizza.	BRONZE
68 - Wilsden Grange	A good even texture	SILVER
69 - Rick Evans	Quite a nice texture.	SILVER
70 - Belinda Membrey	Soft, maybe undercured. Nice flavour.	SILVER
71 - Rick Evans	Herbal quality to it.	BRONZE
72 - Neil Membrey	Good aroma and texture	BRONZE
73 - Ben Carr	Tough texture. Plenty of heat.	BRONZE
74 - Richard Younger	Enticing nose, pleasant fermented smell. Needs a bit more attention to meat selection.	BRONZE
75 - Rick Evans	Extreme heat, nice smokiness. Could smell on the nose that this is carolina reaper.	BRONZE
76 - Gerry Baldori	A good attempt at the southern style	BRONZE
77 - Kingsley	Enjoyable salami	BRONZE
78 - Rick Evans	Smokey.	BRONZE
79 - Saluminati (James Hollings & Dean Beerens)	Tasty, true to style	BRONZE
80 - The Happy Pig (Mark Wittyk)	Well made salami	BRONZE