

CATEGORY: NORTHERN		
ENTRY	JUDGES COMMENTS	MEDAL
Matt Fowles	Good selection on ingredients, appears oxidised, possibly look at curing environment	BRONZE
Knives & Wine	Slight unevenness with fat distribution, fennel & chilli overpowers the pork. Overall good salami. maybe adjust to shorter curing time.	SILVER
Leggo Bros	Not true to style. A dominating aromatic, cinamon? Takes away from pork flavour. Well made but ingredients let it down.	BRONZE
Hansonville Hog Herders	Well made salami. Fat content too high. Truffle dominant on nose. Good job overall.	SILVER
Cugini Italiani	Too much fat. Slightly dry causing holes in the salami. The overall flavour is nice but the fat distribution let it down.	SILVER
Farmyard Jam	Well made salami. Great flavour. Good texture and colour. Well done.	GOLD
Brent Tilley	Good selection of ingredients. Well mixed. Meat has been minced too small. Crumbly texture possibly due to curing time too long	SILVER
Magical Meats	Well made salami. Seems to be a dominance of truffle.	SILVER
Colin Warden	More like a chorizo style. Cured too long, dry texturally	BRONZE
Matt Fowles	Slightly oxidised. Interesting aroma? Really balanced palate. Linger flavour of the pork was good. Question curing time.	SILVER
Cugini Italiani	Good selection of ingredients. Nice balance of chilli to meat. Slightly dry	SILVER
Knives & Wine	Good salami. Possibly cured too long. Good balance of flavours, nice chilli at the end.	SILVER
Blair Webb	Interesting aromatic. Flavours lacked balance. Careful with fat selection	SILVER
Saluminati	Good salami. Good overall flavour and aromatics. Careful with mixing as fat content was out of balance	SILVER
Knives & Wine	Good balance of flavours but dominated by fennel. Reasonable well made. A little dry.	SILVER
Cugini Italiani	Flavours are out of balance. Grainy texture. Questionable curing. Be very careful with fat selection	BRONZE
Mark Tyrrell	Overall good salami. Be careful when mixing to ensure an even distribution of fat and pork. Consider using larger casing	SILVER
Brett Horkings	The production and curing of this salami is what let it down. Flavours were good. Fenel dominant and lacked balance.	SILVER
Cugini Italiani	Careful with fat selection. A little bit gristley. Needs better balance between pork and fat.	BRONZE
Matt Fowles	Dominated by nutty aromatic. Slightly savoury. Overall nice texture, but flavour lacked balance.	BRONZE
Knives & Wine	Overall Ggood salami. Good flavours and nice aromatics. Downfall centered around fat selection and balance of fat and meat.	SILVER
Tilley and Co.	Quite dry. Lingering savoury character but over good selection of ingredients	SILVER
Maltese Falcons	Not sure it should've been in the northern category. Probably more in the southern style due to capsicum paste.	BRONZE
Anthony Brancato	Unfortunately very dry. Too much pork, not enough fat. Appears to have cured too quickly or for too long	BRONZE
Knives & Wine	Aroma and appearance but the lack of balance in flavour let it down.	SILVER
Cugini Italiani	Appears southern more than northern. Aromatics are lacking balance. Texture is too gristley. Don't overlook meat and fat selection	BRONZE
Brent Tilley	Out of balance. Interesting selection of ingredients. Very powerful aftertaste that dominated the palate.	BRONZE
Hansonville Hog Herders	Dominated by pepper. Ensure ratio of Pork to Fat is accurate and mix thoroughly. Less it more regarding flavour.	SILVER
Hansonville Hog Herders	Texturally, quite chewy. Flavour profile is nice but the texture let it down. Tough and dry.	SILVER
Matt Fowles	Good salami. Ensure careful selection of fat & fat to meat ratio. Lack of fat led to a dryness	SILVER
Brent Tilley	Good salami. Great balance. Nice flavours. Pleasant on the pallet	GOLD
Fatto in Casa	Fat section let it down. Flavour dominated by pepper. Lacks balance.	SILVER
Farmyard Jam	Well made salami. Interesting aromatics which let it down. Overall good salami	GOLD
Cugini Italiani	Curing out of balance. Question whether it's a northern salami (most southern). Overall good salami but let down by texture.	SILVER
Joe Bros	Good salami. Great flavours and good balance.	GOLD
Tilley and Co.	Possibly better suited to southern style. Fat selection let it down. Need good pork to fat ratio to ensure salami isn't dry.	BRONZE
Bullanoo Short Goods	A little soft but good balance of fat to pork ratio, a little grainy and flavour a little bland, reductive aromatic?	SILVER
Bullanoo Short Goods	Cured well, unbalanced with fat to pork ratio with too much fat, slightly heavy but great flavour and pleasant on the pallet	SILVER