



Victoria's International Cool Climate Wine Show reflects the growing appreciation for more elegant and subtle wines

The climate greatly affects the wines we enjoy. Over the past 20 years interest has grown in "cool climate" wines, which refers to regions of specific climatic conditions specialising in varieties such as chardonnay, pinot noir, syrah, cabernet, pinot gris & grigio, sauvignon blanc and many of the Italian varietals including nebbiolo, nero d'avola and others.

International Cool Climate Show Chairman Paul White says wines from cool climates tend to have more subtle flavours, lower alcohol, greater acidity and a more refined & complex body than those from warmer regions.

"It's harder to ripen grapes in cold climate wine regions but the results are a greater intensity of flavours, in my view - and obviously in a lot of other people's view these days - these wines are more sophisticated, elegant and refined, rather than those jammy fruits you get from some warmer climate regions," Paul says.

The International Cool Climate Wine Show will be back on track in 2022 after 2 years with COVID-19 interrupting the show. The 2022 Show will be its 20th Show, with the judging taking place on 26-27 May on the Mornington Peninsula, with RACV Club hosting the Trophy Presentation Dinner in June.



He says the show has grown from 370 entries in 2000 to 702 entries in 2019, with wines from Australia, New Zealand, Italy, France, Germany and many other parts of Europe and the US.

"We have four panels of judges, each consisting of a panel chair and three other judges all overseen by a Chief judge. International judges have been invited in the past but let's see how our the travel situation is going at the beginning of 2022" Paul says.

"We bring in a range of judges. We have masters of wine, wine merchants, wine writers, wine educators and so on, because they give the wineries participating in the show a bigger picture of what the market is interested in."

RACV Club Sommelier Christian Maier one of the judges at the ICCWS says that "Particularly this Shows offers the chance to meet like-minded people who have a lot of knowledge to passion.

He equates wine judging to running a marathon, with regular breaks required to deal with "palate fatigue".

"I love judging sparkling best, but pinot has become the sexy one of all the varieties, closely followed by nebbiolo. It's the wine that channels intensity without being clumsy and heavy. It can channel power with elegance."

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