



# ICCS Wine Trade Package

## Gala Dinner, One-day Symposium Program & Tasmanian Wine Show Tasting

**Media release**  
**October 2011**

Designed especially for wine trade, media and enthusiasts, Wine Tasmania has created an **ICCS Wine Trade Package** (AU\$780pp), comprising the sensational Gala Dinner, one-day Symposium registration to hear from **Jancis Robinson OBE, MW** (<http://www.jancisrobinson.com>), Tom Stevenson and more, followed by a tasting workshop and a Tasmanian Wine Show Tasting.

The **8th International Cool Climate Symposium** (Tues 31 Jan-Sat 4 Feb 2012) will see researchers, viticulturists and oenologists presenting ground-breaking innovation and research, including a \$1.8 million Pinot Noir and Sparkling research project. But the 8th ICCS is much more than a technical conference.

Some of the world's most respected wine minds will converge on Hobart's spectacular waterfront to discuss Tasmanian wine, cool climate in the warming globe; benchmarking our wines against the world with robust workshops, tastings and discussion – a must attend for **Trade, Media and Wine Enthusiasts**.

**ICCS Wine Trade Package** (\$780pp) [www.winetasmania.com.au/iccs](http://www.winetasmania.com.au/iccs)

The ICCS Wine Trade Package is tailored for trade, media and wine enthusiasts to focus on presentations by keynote speakers, impressive wine tastings and the exciting Gala Dinner. (You can create this bespoke ICCS experience by selecting events individually when registering.)

**ICCS Gala Dinner**, Thursday 2 February 2011 (\$180pp when attending other ICCS events)

The ICCS Gala Dinner, featuring food ambassador, **Tetsuya Wakuda**, will be a Tasmanian wine and food spectacular. The Gala Dinner will be held on the evening of Thursday, 2 February, showcasing the very best of Tasmanian produce, wines, and entertainment.

**One-day ICCS Program**, Friday 3 February 2011 (\$400pp)

The early morning session (9:00-10:30am) will be devoted to discussing '**Cool Climate Varieties and Styles**'. It will include papers on alternative varieties, riesling and pinot noir delivered by Dr Peter Dry, Wendy Stuckey, Prue Henschke and Tony B Shaw.

- 'Alternative varieties for a cool climate', Dr Peter Dry (Australian Wine Research Institute)
- 'Riesling - the noble cool climate variety', Wendy Stuckey (Chateau Ste. Michelle, USA)
- '[Riesling myths and legends](#)', Prue Henschke (Henschke Wines)
- '[Profiling Pinot Noir wine climates worldwide](#)', Tony B Shaw (Brock University, Canada)



The mid-morning session (11:00am-1:00pm), **'Selling the cool climate story'** will feature must-see cool climate wine presentations, including from our globally-recognised keynote speakers, Jancis Robinson MW & Tom Stevenson.

- 'The world scene for premium sparkling wines', Tom Stevenson, United Kingdom
- 'Why cool climate? Views from a producer at the coal face', Ross Brown, Brown Brothers & Tamar Ridge
- '[Using new media](#) to deliver the cool climate message', Robyn Lewis, Visit Vineyards
- 'Selling the cool climate story', Jancis Robinson OBE MW, United Kingdom

**Tastings & Workshops**, Friday 3 February 2011 (\$200pp, subject to availability)

In the afternoon (2:00-5:00pm), choose from two exciting **Tasting-Based Workshops**, led by renowned wine producers, Andrew Pirie, Will Adkins and Karina Dambergs, focusing on local and international Pinot Noir and Sparkling.

- 'Can Tasmanian Pinot Noir compete successfully on the world stage?' Andrew Pirie AM, Pirie Tasmania; Will Adkins, Tamar Ridge Estates
- Bubbles from three continents. A comparison of Méthode Traditionnelle Wines: Champagne, Cap Classique & Tasmanian Sparkling Wine, Karina Dambergs, Clover Hill

Afterwards, join the **Tasmanian Wine Show Tasting** (5:00-6:30pm) hosted by the Tasmanian Wine Show, featuring medal and trophy-winning wines produced in Tasmania.

**What:** 8th International Cool Climate Symposium for Viticulture and Oenology

**Who:** Keynote speaker, Jancis Robinson OBE, MW will be supported by international and Australian speakers from all corners of the wine industry including; viticulture, winemaking, research, media and marketing.

**When:** Tuesday 31 January – Saturday 4 February 2012

**Where:** Hotel Grand Chancellor, 1 Davey Street Hobart, Tasmania, Australia

**Registration:** [www.winetasmania.com.au/iccs](http://www.winetasmania.com.au/iccs)

**ICCS Wine Trade Package** \$780pp; or select from ICCS Gala Dinner (\$180pp for delegates / \$250pp for non delegates), One-day Symposium Program (\$400pp), Tastings & Workshops (\$200pp, subject to availability) Early-bird Full Registration \$1095pp (Price quoted in Australian Dollars, including GST)

[www.winetasmania.com.au/iccs](http://www.winetasmania.com.au/iccs)  [TasUnbottled](https://twitter.com/TasUnbottled) #ICCS Tas  [Tasmania Unbottled](https://www.facebook.com/TasmaniaUnbottled)

## ENDS

For more information, including a comprehensive symposium program, speakers' bios, images, suggested accommodation, contact: Sheralee Davies, CEO, Wine Tasmania, +61 (0)3 6223 3770, 0407 004 959, [sdavies@winetasmania.net.au](mailto:sdavies@winetasmania.net.au) or Kim Pearce, Dig Marketing Group, +61 (0)3 8606 3700, 0413 120 385, [kim@digmarketing.com.au](mailto:kim@digmarketing.com.au)