

**8<sup>th</sup> The International Cool Climate Symposium for Grape and Wine Research, Hobart,  
Tasmania 2012.**

**By**

**Dr Belinda Kemp**

Being awarded The Farmers Club Charitable Trust funding enabled me to attend the 3<sup>rd</sup> World Congress on Climate Change and Wine in Marbella, Spain, organised by the Wine Academy of Spain, and the 8<sup>th</sup> International Cool Climate Symposium for Grape and Wine Research in Hobart, Tasmania in February 2012. A report was previously submitted regarding the Climate Change in Wine Conference to the Farmers Trust so this report will concentrate on the Cool Climate Symposium in Tasmania. I submitted an abstract for the conference about out sparkling base wine press fraction work carried out at Plumpton college in conjunction with the University of Reims, Champagne, once I had confirmation of the Farmers Club Bursary. Fortunately it was accepted and I was invited to present our results to an international audience that consisted of winemakers, viticulturists, vineyard managers and scientific researchers.

Following a long flight via Hong Kong I arrived on Tuesday 31 January 2012 to register for the conference at the Hotel Grand Chancellor (venue of the 8th ICCS). We were then transferred by buses to the Morilla Vineyard and Winery and next door to the Museum of Old & New Art (MONA) for a tour, Tasmanian wine tasting and reception. The following day was the start of the main conference which opened with a speech from Andrew Hood, Chair of the 8th ICCS 2012 Planning Committee, then Lara Giddings, Premier of Tasmania welcomed delegates and the Symposium keynote speaker Jancis Robinson OBE MW who presented a speech entitled "What's hot about cool climate?" The speech was about cool climate wines from a consumer point of view and her opinion of advances and challenges to the industry. Following Jancis was Dr Andrew Pirie from his own Pirie Vineyards in Tasmania who attempted to define cool climate viticulture and winemaking, but there appeared to be several questions that were raised about his climate data and temperature zoning. The next session involved speakers who presented results from research trials regarding the management of vineyard variability. This part included precision viticulture work from Canada and New Zealand which included results of the variability of grape berry ripening in vineyards and the impact of making wine from grapes of different sugar and acid levels. This is a common problem in all vineyards which requires different harvesting techniques and ripeness monitoring which can be eased by the use of precision viticulture as shown by the research presented. Further oenology research presented in sessions included the role of indigenous yeast in the production of cool climate wine styles, comparison of tannin and pigment outcomes in Pinot Noir wine from six commercial yeast strains and sequentially inoculated wild fermentation, influence of maceration techniques on Pinot Noir tannin and pigment profiles and influence of fruit processing methods and ferment temperature on Sauvignon Blanc wine composition. Some of my colleagues that I worked with while doing

my PhD at Lincoln University, New Zealand also presented research including Dr Wendy Parr about the perceived complexity in wine.

My presentation was in the “Sparkling wines of Old World and New World” this session was opened by my friend Pierre-Yves Bournerias, Institut Œnologique de Champagne, France who talked about Champagne production and a transition to new styles. He was followed by Ed Carr, Accolade Wines, from Tasmania who is considered the grandfather of Tasmanian sparkling wine production. Then it was my turn! My presentation was “Press fraction composition of sparkling must and base wine” and I swallowed my nerves which came from being in front of such a distinguished audience and took to the podium! The presentation went really well and was well received with people asking me questions which showed they were listening and taking note. As a result of my presentation I was invited to be a Guest Presenter at the American Society for Enology and Viticulture - Eastern Section at the annual conference in Traverse City, Michigan in July 2012 where I gave two speeches one was an hour long and the other was 30 minutes and again both were well received.



Belinda Kemp with Ed Carr and Pierre-Yves Bournerias as the sparkling wine panel at the International Cool Climate Symposium, Tasmania 2012.



Belinda Kemp presenting research results at the International Cool Climate Symposium in Tasmania 2012.

The session on Thursday 2 February 2012 started with “Understanding flavour and aroma in cool climate grapes and wine” which included “Ultraviolet light - the overlooked climate parameter affecting quality of cool climate wines”, Sauvignon Blanc, Pinot Noir and Syrah studies. The subject of Sustainability was covered in a session with studies and talks about balancing carbon, disease resistant grape varieties for cool climates and cool climate pest disease management. Workshops were offered in the afternoon which covered sugar levels in Riesling wines, taming the Pinot Noir terroir, spraying efficiency for control of botrytis, powdery mildew and hybrid grape cultivars.

On Friday 3 February 2012 the sessions started with cool climate grape varieties and styles with the Australian Wine Research Institute, Chateau Ste. Michelle, USA and Brock University, Canada. Chris Foss from Plumpton College with Mike Roberts from Ridgeview Estate and Justin Howard-Sneyd MW successfully bid for the next symposium to be in Brighton, UK in 2016. After this there was a huge wine tasting of wines from Tasmania but I still felt our sparkling wines surpassed Tasmanian sparkling wines for flavour and aroma. This led into a Workshop about bubbles from three continents and a comparison of Méthode Traditionnelle Wines: Champagne, Cap Classique & Tasmanian Sparkling Wine. Further workshops included “Can we produce better Pinot Noir and sparkling wine?” and building vineyard biodiversity for improved wine quality and business.

Saturday 4 February 2012 was dedicated to viticulture with subjects such as rootstocks, yield management, soil and leaf nitrogen addition, cover crops, soil mineral status, leaf area: fruit weight ratio, pre-flowering defoliation, modelling harvest date and disease severity to forecast botrytis bunch rot risk and mechanical thinning.

Each evening we made our own arrangements for dinner but I would have liked more opportunity for networking with other researchers. Since the conference in January/February several speakers have visited Plumpton College and given day long presentations and master classes for students and the UK grape growers. The Farmers Club bursary enabled me to present out Plumpton College research to an international audience which resulted in further invitations to USA but also I was able to see Tasmanian wineries, compare viticulture and oenology techniques and use extracts and results in my own classes at Plumpton College to expand my knowledge and that of my students. I would like to thank The Farmers Club Trust for their funding of this conference and express my sincere appreciation as it allowed me to see Tasmanian wineries and vineyards, present our work but also learn about research in other countries that is relevant to the UK industry.

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