

For immediate release

The Continental Taste Challenge 2019

Wines from different continents shine

The inaugural Continental Taste Challenge was held in Nijkerk in the Netherlands during the week of 11 November 2019. Wines were entered by both producers, agents and distributors and were assessed and evaluated by experienced judges from across Europe.

The Continental Taste Challenge was established to find quality wines across a broad spectrum of styles and price-points. This challenge showed that wine enjoyment does not need to be concentrated into the hands of a select few wine connoisseurs. Wines across a wide spectrum of price points were awarded to make them more widely available to global customers and wine-lovers. What came out of this tasting was that great wine can be affordable too.

The appellation, grape varieties and vintage were known to the judges, to assess wines in context of their heritage and the market it was intended for. The panellists selected wines of impeccable quality, regardless of the appellation's prestige.

The awarding of wines, from different origins and vintages helps all in the supply chain. For producers it is easier to sell wine, and for consumers it easier to choose awarded wines.

Awards

Winners received either Gold or Platinum awards, Gold being for great wine and Platinum being for the "crème de la crème". Entrants from seven different countries walked away with some of the spoils. The Continental Taste Challenge guarantees customer satisfaction, and the consumer can have confidence in making the right decision when buying an awarded wine.





The Continental Taste Challenge 2019 Tasting Team

The wine judges were Vicky Corbeels – Belgium, Javier Bañales – Spain, Monika Bielka – Poland, Martin Moran – Ireland, Dirk Rodriguez – Spain and Ralph Kaiser – Germany.

Tasting comments

Although the new-world entries dominated in number, it was the diversity among the awarded wines that stole the limelight and wowed the judges. Some of the judges loved the Blanc de noir and Rosé class and thought there were some good and attractive wines.

The Sauvignon blanc entries were very diverse with some very exciting entries. Very few of them were pyrazine dominated green wines, with tropical fruit flavours dominating.

Southern hemisphere Shiraz shined, showing great fruit complexity, and there seems to be a shift away from more vegetal styles. The blended reds did very well, and the Merlot dominated blends surprised.

Some thought about different regions

The Italian entries were very typical of the regions entered and delighted the judges. The white wine entries specifically were very elegant.

Spanish entries were thought to be good and consistent.

The Australian entries impressed, especially in the Pinot noir and Chardonnay category.

Comments were made about the freshness of the Greek entries and it was described as “floral, juicy and spicy”.

South African Chenin blanc was praised and the wines were thought to be much more tropical than it’s Loire counterparts. Cabernet Sauvignon blends seems to have attracted some attention as well.

Entries from the Netherlands surprised and impressed the panellists, and they were very well made and balanced.

Klazien Vermeer from the Wijnacademie in Nijkerk in the Netherlands ensured a very professional event.



Klazien Vermeer from the Wijnacademie

Overall the judges were very pleased with the spectrum of quality wines entered in this year's competition.

Details about The Continental Taste Challenge 2020 will be announced in the last week of February 2020.

For any enquiry, visit www.continentaltastechallenge.com, or email hello@continentaltastechallenge.com

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