

WINE

A Magazine for Wine Lovers & Trendsetters

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Style

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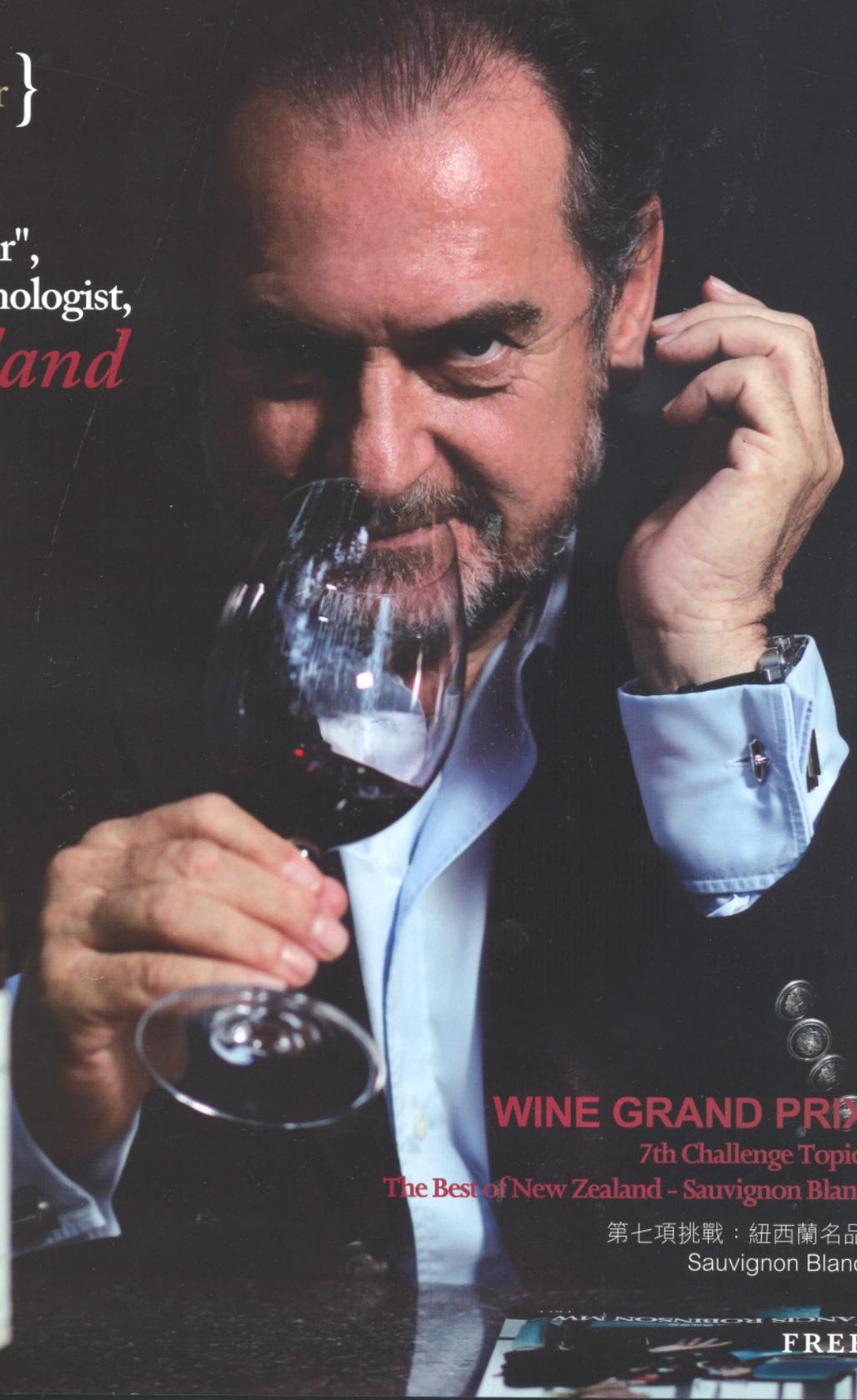
酒莊 · 釀酒師特典

{ WINERY · Winemaker }
Special Edition

An Interview with
the "Flying Winemaker",
World-Renowned Oenologist,
Michel Rolland

葡萄酒史上最具有影響力人物
世界釀酒師皇者
專訪「飛行釀酒師」 Michel Rolland

VINEXPO REVIEW



WINE GRAND PRIX

7th Challenge Topic:

The Best of New Zealand - Sauvignon Blanc

第七項挑戰：紐西蘭名品

Sauvignon Blanc

FREE

7TH CHALLENGE TOPIC: THE BEST OF NEW ZEALAND - SAUVIGNON BLANC

第七項挑戰：紐西蘭名品 - Sauvignon Blanc

Citylinks Golf Lounge

Address: 10/F, The Centrium, 60 Wyndham Street, Central, Hong Kong.

Tel: 2522 6366



Wine.Style Present - Monthly Blind Tasting Challenge

酒品呈獻 - 每月蒙瓶試酒挑戰擂台

— New Zealand can be regarded as "new world" of the New World Wines. Until 1960s, there are only 400 hectares of vineyard in New Zealand, mainly around Auckland and Hawke's Bay in the North Island. Right now, there are over 22,000 hectares of vineyard over the country. The quick rise of the country was mainly contributed by the Sauvignon Blanc, which caught worldwide attention.

— Actually New Zealand located in good latitude, but because of the influence from the monsoon climate of the Pacific Ocean. The temperature is too low, and the humidity is too high for growing grapes. Besides, the soil is too fertile so the vine will grow too well, which is not good for producing great wines. In 1980s, a supreme Sauvignon Blanc was produced in the Marlborough region at the north of the South Island. The unique style of great fragrant nose, sharp palate, good acidity arose so much noise in the worldwide wine market. This unique Sauvignon Blanc got so much attention from consumer that helped moving New Zealand to the world stage of wine.

— For red wines, Pinot Noir is improving very much, and many vineyard has adopted more early ripening grapes like Merlot, Cabernet Franc instead of working on the Cabernet Sauvignon. These move make the red wine from New Zealand much better than before.

— For white wine, besides signature Sauvignon Blanc, cool climate is favorable to the growth of Chardonnay, Pinot Gris, Riesling and Gewutraminer, etc. These whites are elegant, aromatic, sharp and carry enough acidity. All these came from the hard work of the wine growers and winemakers, considering that the unfavorable climate and environments of New Zealand. Now they make wines which are so unique and become very popular in the world market.

— The main wine regions in New Zealand include: Auckland Waikato, Gisborne, Hawke's Bay, Wairarapa, Nelson, Marlborough, Canterbury, Otago. This time our Grand Prix includes Sauvignon Blanc from different regions, with different Terroir, you can see different style of the same grape variety.

— 新西蘭可以說是新世界中的新世界，因為直到1960年代，全新西蘭的葡萄園不到400公頃，主要集中在北島的Auckland附近及Hawke's Bay，到現在，全國大約有22,000公頃的葡萄園。發展之快，全因新西蘭的Sauvignon Blanc在國際間聲名大噪。

— 新西蘭位於不錯的緯度，但因為受太平洋的海洋季候風的影響，使得溫度比同緯度的地區要寒冷，而且濕度也較高，加上大部份泥土太肥沃，因此並不是十分適合大部份葡萄種植。但在1980年代，於南島的北端，名為Marlborough的地區，卻生產出世上獨一無二的Sauvignon Blanc，香氣濃郁，入口鮮明、爽朗、酸度充足的白酒，一推出即受全球注目，新西蘭的葡萄酒業也正式踏上國際舞台。

— 紅葡萄酒方面，新西蘭的Pinot Noir也不斷進步中，加上放棄遲熟的Cabernet Sauvignon 而加強培植Merlot或Cabernet Franc品種，紅酒的出品也越來越好。

— 白葡萄酒方面，除了很不錯的Sauvignon Blanc，還有Chardonnay，Pinot Gris，Riesling，Gewutraminer等品種，由於氣溫較低，生產的白葡萄酒，一般有優雅的香氣，清爽的口感，足夠的酸度。這些優質的葡萄酒完全有賴葡萄農及釀酒師的努力，克服新西蘭不利的地理及天然環境，才能夠釀出如此風格獨特的葡萄酒。

— 主要產酒區包括：Auckland, Waikato, Gisborne, Hawke's Bay, Wairarapa, Nelson, Marlborough, Canterbury, Otago。我們今次的格蘭披治的Sauvignon Blanc也是來自其中多個產區，由於Terroir的不同，可以展現出完全不同的風格。



Benny Chung



Jordi Chan



Benny Chung's Profile

Worked in Ritz Carlton, Island Shangri La for over eight years and as Sommelier in Seva HK in 2009. Now, he is the Assistant Restaurant Manager and Sommelier in The Hong Kong Golf Club, Deep Water Bay. He is a continuing study Sommelier, with Advance Certificate of WSET, Certificate specialist of wine from Society of wine educator and will start an exam of Court of Master Sommelier, first host in China.

Benny曾於Ritz Carlton以及Island Shangri La等酒店工作逾8年，其後於2009年在Seva HK擔任品酒師。Benny現任深水灣高爾夫球會之Assistant Restaurant Manager及品酒師；他亦獲得Advance Certificate of WSET以及由Society of wine educator頒發之Certificate specialist of wine，亦將參與在中國舉行之Court of Master Sommelier資格試。

**Professional Impression
專家印象**

SILENI Cellar Selection Marlborough Sauvignon Blanc 2008

Simply feeling like a tropical fruit salad around the glass, with stone fruit (peach), lime, gooseberry and asparagus flavor. Well balance, medium body and good length. A very Refreshing wine that you can drink by alone or to pair with oysters.

像熱帶水果沙拉的複雜香氣，青檸檬，龍珠果，露筍跟桃的氣味環繞杯中，平衡的酒體適中跟不錯的收結，怡神的酒適合日常飲用或配生蠔。



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Jordi Chan's Profile

Jordi had more than five years experience as the Sommelier of Verandah in Repulse Bay and H One in IFC, Hong Kong. After that, Jordi was invited to be the Sommelier of Gaddi's in Peninsula Hotel, one of the finest French restaurants in town.

Jordi曾於淺水灣Verandah及中環國際金融中心H One任職Sommelier超過五年。其後Jordi正式加盟被喻為香港最佳的法國餐廳之一的半島酒店Gaddi's，並擔任Sommelier一職。

**Professional Impression
專家印象**

Mabi Ballot Block Sauvignon Blanc, Marlborough, NZ 2008

Rich complex nose of toast, peach, tropical fruit, with touch of dried pineapple and lemon peel. On the palate, it is well balanced, medium bodied with creamy touch of vanilla, pineapple, lemon. Finishing is lengthy.

濃厚複雜的香氣，帶有烤烘，桃，熱帶生果及一點乾波羅，檸檬的味道。入口中度厚身，平衡，帶細滑的雲呢拿，菠蘿，檸檬味道。收結悠長。



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Zachary Yu

Zachary Yu's Profile

Being Langham MongKok Sommelier. When he was a Childhood, he had a strong interest in the restaurant, determined in the mix of the "Wine" and "Gourmet" and "Fatigue" food and beverage industry. And he had been training in different positions, more personal understanding of the unique catering order and culture. He gradually loves the dining industry, food fully integrated into his life.

現職朗豪酒店品酒師。自小對餐飲有著濃厚的興趣，立志於混合了「醇酒」、「美食」和「疲勞」的餐飲業發展，接受過不同崗位的訓練，親身了解到餐飲業的獨有秩序和文化，對餐飲業漸漸由興趣變為熱愛，把飲食世界完全融入了自己的生活中。

Professional Impression 專家印象

Amisfield Sauvignon Blanc, Central Otago, NZ 2008

Very attractive and intense tropical fruit and lime aroma. Very good acidity, refreshing, but also rounded and balanced with long after taste. Good Central Otago terrior and is good to pair with a lot of dishes. 淡黃的酒體，耀眼奪目。香味非常重而長，帶青檸及熱帶果香。入口由於有充足的酸度，非常清新，同時也非常圓潤而平衡，收結悠長。能充分反映 Central Otago 地區的 terrior，跟多種菜式都能合襯。



Ming Ng

Ming Ng's Profile

Ming has worked in food & beverage career over 10 years, he is a recognized sommelier. He worked in Gaddi's - The Peninsula Hong Kong in 1995. He was a sommelier in Grand Cru (Cova Group), Le Parisien and Harvey Nichols. Now, he is the sommelier in Bo Innovation.

Ming已從事飲食業十多年，是認可品酒師。曾於半島酒店吉地士餐廳工作，也曾是Grand Cru (Cova Group)、Le Parisien和 Harvey Nichols 的品酒師。現在是 Bo Innovation 的品酒師。

Professional Impression 專家印象

MATUA VALLEY Marlborough Sauvignon Blanc 2008

Typical Marlborough Style, with outstanding aroma of refreshing tropical fruit. Dry palate with good balance of acidity, making it very refreshing. The mineral touch makes it more interesting, with a medium finish. Choice for the summer. 非常出色的地道 Marlborough Style。出色清新的香氣，帶有熱帶果香。乾身而平衡的酒體，並有充足的酸度，使得清爽怡人。礦物味使這支酒更有趣，收結不錯。是夏天的首選。



Eric Kwok

Eric Kwok's Profile

Eric Kwok graduated and worked at the Swiss Hotel and Tourism School and the American Hotel & Motel Association respectively, and returning to Hong Kong where he was employed as the Chief Sommelier at the Mandarin Oriental Hong Kong Hotel, followed by F&B Manager in New World Hotel Hong Kong. In addition, Kwok has received numerous accolades including being the three-time winner of the Champion of the Wine Sommelier Competition in Hong Kong.

郭智恆先生(Eric Kwok)曾於瑞士酒店管理及美國麻省州立大學 American Hotel & Motel Association 國際酒店管理留學及工作，回港後從事文華酒店 Mandarin Oriental Hong Kong Hotel 的首席品酒師及新世界酒店的餐飲部經理。郭先生亦擁有豐富的品酒經驗，先後獲取三屆〔香港品酒師比賽〕冠軍。

Professional Impression 專家印象

Sacred Hill Marlborough Sauvignon Blanc 2009

Nice nose of refreshing tropical fruit, medium body with silky palate, acidity is refreshing, with a touch of citrus, lime. 清爽怡人的香氣，熱帶果香，入口酒體屬中度，如絲細滑，合適的酸度帶來清怡口感，帶有橘子，青檸的味道。



TOP 10

7TH CHALLENGE TOPIC:



Amisfield Sauvignon Blanc, Central Otago, NZ 2008

Price \$170
Altaya Wines Limited
Tel: 2523 1976

Made to drink young Amisfield is a wine with both subtle power and complexity. Elderflower, gooseberry and cassis dominate the aromas. The palate is full bodied and dry with great intensity of fruit balanced by refreshing acidity. Ideally to pair with fresh seafood or artisan cheeses such as chevre.

果香與野莓香味，入口飽滿，果味濃郁，清爽的酸度，配合海鮮尤其合適。



ISABEL Marlborough Sauvignon Blanc 2009

Price \$178
Berry Bros. & Rudd Hong Kong
Tel: 2907 2112

Full of tropical aromas. The mid palate is rich and luscious with layered complexity. It offers a viscous persistent finish with limestone minerality. Can drink young but age-worthy.

熱帶水果香味，入口飽滿，有層次。收結悠長，帶豐富的礦物味。



Monowai Sauvignon Blanc 2008

Price \$120
At Style Wine
www.atstylewine.com

A delicate green-gold colour, the 2008 Sauvignon Blanc displays intense tropical fruit aromas with hints of passion fruit, gooseberry and lime. These flavours flow through to the palate with a lively acidity ensuring superb balance and length.

熱帶果香，青檸，熱情果的香味，帶有清爽的酸度，平衡度及收結不錯。



Richmond Plains, Sauvignon Blanc 2009

Price \$185
At Style Wine
www.atstylewine.com

Fresh herbaceous characters with gooseberry and capsicum on the nose. Delicious gooseberry, capsicum, passionfruit and lime / citrus flavours with a lovely background of mineral and nettle tones. Fresh, fruity and vibrant with good weight and length. A very versatile wine that complements a wide variety of food styles.

帶香草的野莓香氣，多種熱帶果味，青檸，野莓，帶有良好的酸度及礦物味。可配合不同菜餚。



Misha's Vineyard "The Starlet" Sauvignon Blanc 2009

Price \$269
Jebson Fine Wines
Tel: 3180 3424

This vibrant wine has a lifted nose of passion fruit, lime and lemongrass. It shows good concentration on the palate which is rich and supple with a refreshing herbal purity. It's a unique Central Otago expression of this icon New Zealand variety.

帶有熱情果香，青檸及香草味，入口飽滿而有清爽的果味，Central Otago區的特性。



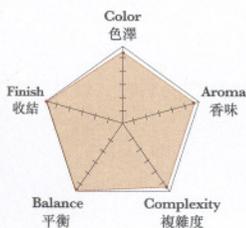
THE BEST OF NEW ZEALAND - SAUVIGNON BLANC



Sacred Hill Marlborough Sauvignon Blanc 2009

Price \$180
 Jebson Fine Wines
 Tel: 3180 3424

Lifted aromatics with an intriguing medley of summer fruits. Passion fruit, gooseberry, pineapple and ripe fig characters mingle with nettles and lemon grass. The palate is intense yet supple, with a lovely soft texture.
 帶野莓、熱情果、無花果的香氣，入口清爽、柔和幼細。



Cable Station Marlborough Sauvignon Blanc 2007

Price \$168
 Red Wine Village
 Tel: 3106 2597

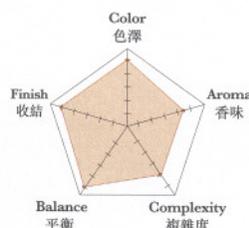
Air New Zealand Wine Awards, New Zealand International Wine Show 2008. Shown as lovely herbaceous and citrus notes combining with mouth filling melon and passion fruit. Elegant finish.
 帶香草及橘子的果香，入口有點蜜瓜及熱情果味，回味優雅。



Clos Marguerite Sauvignon Blanc 2008

Price \$135
 Adelaide Cellardoor
 Tel: 2526 0151

It has a wonderfully weighty texture and mouth-feel. The flavours are fresh and clean carried by a fine acidity and delicate mineral character, yet offering a sumptuous array of ripe fruit characters. Perfect as an aperitif or with seafood, light dishes and canapés.
 飽滿的口感，成熟的果香帶清爽的酸度及礦物味，清新怡人，配合海鮮及清淡菜式。



Mahi Ballot Block Sauvignon Blanc, Marlborough, NZ 2008

Price \$134
 Altaya Wines Limited
 Tel: 2523 1976

It shows a range of fruit characters, from citrus through to tropical notes. The palate has an elegant structure with a textural mid-palate and a long finish.
 充滿柑橘及熱帶果實的特徵，具有優雅的結構，餘韻悠長。



MATUA VALLEY Marlborough Sauvignon Blanc 2008

Price \$175
 Maxxium Hong Kong Limited
 Tel: 2891 8086

The nose shows tropical and citrus fruits along with herbaceous varietal characters. The palate is generous and fruit driven with classical Marlborough acidity giving structure and length.
 帶有熱帶水果、柑橘及香草之氣味；口感溫和，由果實帶出的酸度，使其更具結構及餘韻。



7TH CHALLENGE TOPIC:



11.

**Canterbury House
Marlborough
Sauvignon Blanc 2008** | Price \$168
Telford International
Company Limited
Tel: 2366 9188

Pale straw colour, lifted notes of kiwifruit and green pear combine with grapefruit and crushed herb notes. The palate shows delicate tropical and citrus flavours.
淡稻草色，具有奇異果、梨子、西柚及香草之香氣；帶有熟帶水果與柑橘的味道。



12.

**URLAR Sauvignon
Blanc 2008 - Gladstone,
New Zealand** | Price \$135
Berry Bros. &
Rudd Hong Kong
Tel: 2907 2112

Zesty gooseberry, capsicum and lime flavours with a hint of passionfruit. The palate is full with great weight and length. The wine is suited to all occasions but particularly well matched to seafood.
帶有醋栗、辣椒及青檸香氣，並加上少許熱情果味，具有豐富的酒體，適合任何場合，尤以搭配海鮮為佳。



13.

**SILENI Cellar Selection
Marlborough
Sauvignon Blanc 2008** | Price \$132
Jointek Fine Wines
Tel: 2517 8282

Medium-bodied dry red wine, aromas of classic gooseberry and tropical fruit characters. Typical Sauvignon Blanc with freshness grasses and herbs flavors. Pronounced grapefruit, lemon and herbs taste, very pleasant wine and best for enjoy young.
中度酒體幹白葡萄酒，富有經典的醋栗和熟帶水果的味道，適量的酸度給予新鮮水果的味道。是一款配餐的好酒，適合淺酌時飲用。



14.

**The Terrace Heights
Estate Marlborough
Sauvignon Blanc 2008** | Price \$190
Wine Hut.com
Tel: 2721 0511

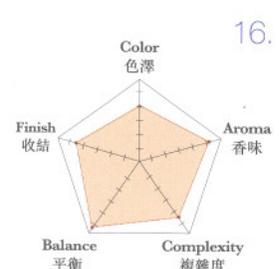
It has plentiful aromas of tropical fruit and freshly chopped capsicum with zesty flavours of ripe fruit salad, just-picked garden herbs and mineral and floral overtones. Classic Marlborough.
她擁有清淺的稻草顏色，略微泛出一絲綠色。馥鬱香甜的熱帶水果、甜椒以及香草花香、礦物完美結合。口感綿細柔膩，清爽活躍，餘韻悠長，齒頰留香。



15.

**Craggy Range Te Muna
Rd Sauvignon Blanc
Martinborough 2009** | Price \$160
MONTROSE
Fine Wines
Tel: 2555 8877

Pale greenish straw in colour. Rich aromatics of fresh lime juice, elderflower, lemongrass, grilled citrus and ripe nectarine. Complex and intriguing. The palate is concentrated and dense, with zesty citrus, stonefruit, herb and floral flavours fill the mouth, a fine chalky mineral texture tightens and focuses the finish.
淡稻草色，豐盈的青檸、桂花、香茅、柑橘及李子的香氣，複雜而有趣；口感濃厚，味道充滿柑橘、核果、香草及花香，具有優越的礦物質感及收結。



16.

**AKARUA
Marlborough
Sauvignon Blanc 2008** | Price \$210
Bacchus Fine
Wines (Asia) Ltd
Tel: 2406 0986

It has a bouquet of gooseberries, buttercups and freshly cut grass on a warm dewy morning. A hint of fineness denotes its minerality. The palate is soft and well integrated. Its acidity is fresh yet balanced with lingering fruit tones.

帶有醋栗、小黃花及鮮草的香氣，富礦物味道，口感幼細，酸度與水果味十分平衡。



17.

**Jackson Estate
Grey Ghost Marlborough
Sauvignon Blanc 2008** | Price \$198
Watson's Wine
Cellar
Tel: 2792 6233

A beautifully crafted, aromatic wine with flavours of ripe gooseberry and blackcurrant leaf. With well-defined green fruit bound by a subtle gunflint-like minerality.
帶有醋栗、小黃花及鮮草的香氣，富礦物味道，口感幼細，酸度與水果味十分平衡。



18.

**Turning Heads
Sauvignon
Blanc 2009** | Price \$188
Chinese Wine Trading
Company Limited
Tel: 2815 2313

With intense fruit characteristics and classical elegance. Striking notes of nettles, pink grapefruit and fresh currants leap from the glass. The crispy defined palate is underlined with minerality, lingering with black currant, guava and ripe pear.
充滿水果的特性與經典的優雅，具有花香、西柚及加倫葉的香氣，清爽的口感配合礦物、黑加倫子、石榴與梨子的味道。

