

品尝葡萄酒分为三个步骤：观、闻和尝。在不同的WSET课程阶段，葡萄酒要做分析的地方，以及描述的方式都是不同的。第一阶段的课程以一个直接明了的方式着手学习，如颜色为红色、白色或桃红色（这点，大多数学生都能学会），在接下来在第三阶段课程中，仅仅对于白葡萄酒的颜色就有几种描述（如柠檬和柠檬绿）。随着能力的提高，葡萄酒要作分析的地方也随之增加。例如，第三阶段课程会分析酒精度，这在第一和第二阶段的学习中不会涉及。本文，我们要着重讲解第三阶段课程所要进行的品酒步骤。

第一步：在上端收拢的杯子中倒50ml酒，以聚拢香气。垂直拿起杯子，朝你正对的方向倾斜45度。如果是白葡萄酒，确保杯中没有任何杂物。如果是红葡萄酒，观察边缘的颜色是否与中心不同，这代表它具有一定的成熟度。这种比较在第三阶段的分析中并不是必须的，不过在第四阶段非常实用。

通过闻味以确定酒是干净的，旋转葡萄酒，打破表面张力，并在杯边附着以更多的葡萄酒，以增加表面积，这样更容易察觉到香味。注意香味的浓郁度，然后试着以一类香味（例如绿色水果或柑橘水果）来描述它，然后从这一类香味中分辨出具体香味（例如青苹果和柠檬）。

有时，某些特殊香气代表着某种葡萄品种。在一款红葡萄酒里，黑加仑的气味可能代表着赤霞珠。在白葡萄酒里，青草气味可能代表着长相思。有些特征还能为我们提供了所产国家的线索——寒冷气候的国家往往具备更多酸度，而温暖气候下会带有更多酒精度。随着经验的积累，我们甚至能在葡萄酒中发现一些关于其产区的线索。

多含一些酒在口中，用舌尖来感觉是否有糖的刺激感，或者舌头两旁是否有口水分泌出，这代表着酸度较高。舌根能感觉到任何苦味，但绝大多数情况下，这些苦味都是由于过力压榨葡萄籽而导致，不过通过现代的气压工艺，这种苦味已经不多见。

你还要感觉它的酒体。薄的像水还是有像橄榄油般的质地？这分别形容为轻盈和饱满。对于红葡萄酒，当你把酒吐出/吞下后，用舌头蹭上腭时是否有一种摩擦感？这是单宁所带来的干的效果。单宁如何会带来这种感觉？

如果酒精没有带来明显的灼烧感，并且酒也不甜，那么酒精度很可能是中等。吸一些空气让酒表面的香气提升出来，并深吸入嗅球——用于侦测气味，因为这种方式更容易分辨出风味。

接着要感觉风味持续的时间有多久。无需秒表计时——或短或长或中等，你很快就能知道。了解了这些，那么，什么是葡萄酒的品质等级？平衡，也就是说这其中的任一元素（例如酸度或酒精度）太过突出就会使得葡萄酒不和谐？平衡未必是好的葡萄酒；它只是让葡萄酒被认可。要成为好的葡萄酒，需要具备更多。葡萄酒要有复杂度和一系列比较软饮或果汁更有趣的香气和风味。它要凝聚足够的特点让你去慢慢发掘，而回味也要具备应有的持久度，并不一定要长，但最好别太短。等积累了些经验，你也能给酒设立一个价位，并不仅凭品质，还有看葡萄酒的出身，因为有些国家的葡萄酒往往要比其他的地方产的要贵或便宜。

你还要考虑餐酒搭配。油腻的食物（容易产生饱腹感）最好与酒体较为饱满的葡萄酒搭配，而浓郁型葡萄酒也是风味浓重的食物的必备之选。留意其他的一些食物里的问题，如酸度、油脂和糖，并且想想这会对葡萄酒的选择有何影响，第三阶段的课程中还包括很多其他细节内容，这里篇幅有限，不做赘述。不过，重点差不多就是这些了！

如果你想了解更多关于亚洲侍酒与教育中心(AWSEC)课程信息，请访问[www.awsec.com](http://www.awsec.com)。AWSEC是葡萄酒与烈酒教育基金会(WSET) 1-5等级考试的认证教育机构，其中也包括单科荣誉文凭课程。AWSEC也是波尔多葡萄酒学校、A+澳大利亚葡萄酒学校、勃艮第葡萄酒学校和巴罗莎葡萄酒学校的官方授课机构。课程以英语教学，部分以普通话和粤语授课。

# THE KNOWLEDGE: HOW TO TASTE 葡萄酒知识：如何品尝

本期，亚洲侍酒与教育中心的麦学基要为我们上一堂品酒课，选自英国葡萄酒与烈酒基金会的第三阶段课程。  
THIS ISSUE, AWSEC'S STEPHEN MACK OFFERS A TASTING LESSON FROM WSET LEVEL 3.

There are three steps in assessing wine: look, smell and taste. The aspects of the wine that are being analysed, and the way they are described, are different at each WSET level. At Level 1 we describe the colour as red, white or rosé, moving on to several colour descriptors (such as lemon and lemon-green) just for white wines at Level 3. As skills develop, so even more aspects of the wine are analysed. For example, alcohol levels are analysed at Level 3, but not for Levels 1 and 2. Here, we describe the tasting process as required by Level 3.

So, to start: pour about 50ml into a glass tapered at the top to concentrate the aromas. Hold the glass vertically, tilting it at about 45 degrees away from you. For a white, make sure there's nothing in the glass that shouldn't be there. With a red, see if the rim is a different colour to the core, suggesting it has some maturity. This comparison doesn't need to be done as part of Level 3 assessment but it's useful practice for Level 4.

Sniff the wine to make sure it's clean, swirl it to break the surface tension and coat the sides of the glass with more wine, thus increasing the surface area and making aromas easier to detect. Note how intense the aromas are and then try to describe them first as a cluster (such as green fruit or citrus fruit), then individual notes within those clusters (such as green apple and lemon).

Sometimes particular aromas will suggest a specific grape variety. In a red, blackcurrant might suggest cabernet sauvignon. In a white, grassy notes might suggest sauvignon blanc. Some characters can give clues as to country – cooler climate countries will tend to have more acidity while warmer climates tend to have more alcohol.

Get enough wine on your tongue to establish whether there is a tingle from sugar, sensed at the tip of the tongue, or whether the mouth waters from the sides of the tongue, suggesting higher levels of acidity. Any bitterness would be sensed at the back of the tongue, but as the source of this is most commonly the seeds of grapes pressed too hard, this is quite rare with modern-day pneumatic presses.

You will also get a sense of the body of the wine. Is it thin and runny like water or

does it have a thicker, oil-like texture? These would be light- and full-bodied respectively. For reds, is there any sense of scratching when you rub your tongue on the roof of your mouth after spitting or swallowing the wine? This is the drying effect of tannin. How tannic does it seem to be?

If there is no real burning sensation from the alcohol and the wine is not sweet, chances are that the alcohol sits around the medium level. Suck in some air to lift the aromas from the surface of the wine and push them back to the olfactory bulb – which detects smells – because flavours are easier to detect this way.

Then sense how long the flavours last. No need for a stopwatch – you will soon get a sense of what is short, long or medium. Having looked at all this, what is the quality level of the wine? Is it balanced? Are there any elements (such as acidity or alcohol) which stand out so much that the wine is unpleasant? Balance does not make the wine good; it just makes it acceptable. To be good, we need complexity, a range of aromas and flavours which makes it more interesting than soft drinks or fruit juice. It needs to have enough intensity for you to detect this range of characters and the finish needs to be of reasonable length, not necessarily long, but ideally not short. With some experience, you will then be able to put the wine in a price bracket, factoring in not just quality but also the wine's origin, as some countries tend to have wines which are more or less expensive than others.

You may also think about food matches. Food that is more heavy (makes you feel more full) matches better with wines with more body, while intensely flavoured wine is needed for intensely flavoured food. Noting other issues like acidity, fat and sugar in the food, and thinking about how this impacts on the wine selection, is something Level 3 also covers but in more detail than the space for this article allows. But more or less, that's all there is to it! ■

*If you are interested in finding out more about courses from AWSEC, please visit [www.awsec.com](http://www.awsec.com). AWSEC is certified to teach WSET levels from 1-5, including the individual Honours Diploma. AWSEC is also the official provider of courses for The Bordeaux Wine School, A+ Australian Wine School, The Burgundy Wine School and The Barossa Wine School. Courses are available in English, with some also available in Mandarin and Cantonese.*