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Steve Mack

1994年斯蒂芬·麦克和妻子珍妮在香港创立了亚洲葡萄酒服务与教育中心(AWSEC)——亚洲最有知名度的培训机构。他在今年被提名“葡萄酒及烈酒教育基金会”奖项年度十大教育家之一。在2001年,AWSEC成为了亚洲首个“葡萄酒及烈酒教育基金会”课程的认证培训机构。如今,该中心同样提供来自波尔多葡萄酒学院、A+澳大利亚葡萄酒学院等其他多所学院的课程,并在香港、上海、北京等地提供教学。能有这样一个资历非凡的新成员加入,《饮迷》深感荣幸。他的固定专栏将根据AWSEC不同等级的教育课程,详细介绍葡萄酒服务知识。对于胸怀大志的侍酒师而言,可以在此检验你的知识水平。欲知更多信息,请点击www.awsec.com,想读斯蒂芬的首篇专栏,请翻至第74页。

Steve and Jennie Mack founded the Asia Wine Service & Education Centre (AWSEC) back in 1994 in Hong Kong. It is Asia's most recognised wine academy, and this year was nominated in the top ten of the Riedel WSET Educators of the Year awards. In 2001 AWSEC became Asia's first qualified provider of WSET courses; today the centre also teaches courses from the The Bordeaux Wine School, A+ Australian Wine School and others, with courses held in HK, Shanghai and Beijing. With this kind of pedigree, DRINK is honoured to welcome Steve as a new contributor, with a regular column detailing the different levels of wine knowledge demanded by different courses. For ambitious sommeliers, this is the page to read to test your wine smarts. For more info check out www.awsec.com, and for the first column, turn to page 74.

葡萄酒 // WINE

巴罗莎葡萄酒学校 BAROSSA WINE SCHOOL



亚洲葡萄酒服务与教育中心(AWSEC)的CEO斯蒂芬·麦克开设新专栏,他将针对不同的课程需要,为大家归纳总结不同的葡萄酒知识要领。此次,他以澳大利亚的巴罗莎葡萄酒产地和巴罗莎葡萄酒学校作为本专栏的开场篇。

CEO OF THE ASIA WINE SERVICE & EDUCATION CENTRE (AWSEC), STEPHEN MACK BEGINS A NEW COLUMN OUTLINING THE DIFFERENT AREAS OF KNOWLEDGE REQUIRED TO PASS THE MANY DIFFERENT WINE COURSES AVAILABLE. HE STARTS IN SOUTH AUSTRALIA, AT THE BAROSSA WINE SCHOOL.

这是我第一次从不同知识层面出发,在系列文章中介绍葡萄酒(偶尔也包括美食)的方方面面。我的目的在于将各种面向侍酒师和其他葡萄酒爱好者的课程罗列出来,参照你目前的知识状况和将来想达到的级别,选择适合你的课程等级作为目标。

本期我们先来谈巴罗莎葡萄酒学校,这是一个由巴罗莎种植商和澳大利亚葡萄酒协会成立的课程。葡萄酒学校将课程分为三级,一级和二级在香港、上海和广州授课,课程内容涵盖了葡萄种植和酿酒。“明星”葡萄品种,产区特色葡萄酒,独特的“古老葡萄酒”以及“稀有又杰出”的葡萄酒,而三级则在巴罗莎本校开课。这是个去体验葡萄酒的难得机会,还能见到让澳大利亚巴罗莎成为著名葡萄酒产区的大人物。

让我们先从一些术语开始,澳大利亚葡萄酒地区的认证采用地理认证法(GI)。在巴罗莎,分为一个地带、两个产区和一个小产区。巴罗莎是个地带(通常称“The Barossa”)；它又被分为两个产区,巴罗莎谷(要数明星品种西拉子最出名)和高纬度的伊甸谷(明星品种是雷司令)；伊甸还有一个小产区叫高伊甸,我深信巴罗莎未来还会有更多小产区。

2012年来,我在为AWSEC准备该课程时,参加了一场西拉子大师课,让我惊叹的是这一系列的风格,还有伴随问题的各种关于葡萄园位置的影响和酿酒技术的讨论。塔玛丹酒庄的马克·麦克克拉克参加了几个不同的庄园——一手拿着我有不同土壤的杯子,另一只手拿着各个酿酒师的葡萄酒,不禁让我意识到为何风土理念没有在旧世界独占鳌头。与此同时,另外一家西拉子酿酒师展示了CO2发酵的酿酒技术,个性十足的达米恩·帕克为我们提供了品尝,我发现它有着明显的青苹果味(喝上去要比听上去美妙些)。

与此同时,巴罗莎的雷司令尽管适合陈年,但在熟化中并不会表现出像我们听到的那种汽油特点,年轻的葡萄酒轻盈透亮,带有柠檬米醋风味,而陈年后表现出羊毛脂和蜂蜜特点。我还品尝了几款赛美蓉佳酿,迄今为止,我并不觉得这是一个能和巴罗莎有所联系的品种。当然,以后会的。

我们还为参加三级课程的学员准备了其他极具吸引力的惊喜。国际歌德日的某天我正在巴罗莎,我站在世界上最古老(始于1850年)的欧海姆葡萄酒酒庄,举着马利·西里洛的一款欧海姆美酒。第二天,我又与赛美蓉·多纳迪上了碧塔尔酒庄的参观之旅。该酒庄收藏的珍稀葡萄酒数量之和堪称世界之最,从1878年开始从水回酒。走进一个酒窖,这里放着每一年的酒桶,已经有135年了,这让我震惊良多。每一年,赛美蓉都要新封一款100年陈的赛美蓉佳酿。在我到访期间,正逢解封1912年份——与赛美蓉号首次也是最后一次航行同年。倒酒的时候,赛美蓉酒洒了一点点在桌子上。我拼命克制着自己不要弯腰去把它舔干净。葡萄酒之杯中,没有比这更特别的了。



This is the first in a series of articles I will be writing about different aspects of wine (and occasionally food) at different levels of knowledge. The aim is to provide a shop window into the different courses available to sommeliers and other wine-lovers, allowing you to see which levels of qualification you can aspire to, comparing them against your current knowledge, as well as where you would like to be.

We start this issue with the Barossa Wine School, a programme developed by the Barossa Growers and Wine Association in Australia. The Wine School is divided into three levels. Levels one and two are in the classroom back here in HK, Shanghai and Guangzhou, and cover viticulture and winemaking, “hero” grape varieties, regional signature wines, unique “old vines” and “rare and distinguished” wines. Level three takes place in Barossa itself. This is a great opportunity to experience the wines and meet the people that make Barossa, probably Australia's best-known wine region.

Let's start by getting the terminology right. Wine areas of Australia are identified by the use of a Geographical Indication (GI). In the case of the Barossa, it is divided into a zone, two regions and a sub-region. The zone is Barossa (though often referred to as “The Barossa”); this is then split into two regions, Barossa Valley (most famous for its hero variety shiraz) and the higher altitude Eden Valley (whose hero variety is riesling); Eden Valley also has a sub-region called High Eden. I have no doubt that Barossa will have more sub-regions in the years ahead.

When I visited in late 2012, in preparation for AWSEC running this course, I attended a shiraz masterclass and was amazed at the range of styles, with a lot of discussion on the influence of vineyard location and winemaking techniques. Matthew McCulloch of Chateau Tanunda took me on a tour of different vineyards – holding glasses of the different soils in one hand and the wines each produces in the other. That pushed home to me how the concept of terroir is not the exclusive domain of the Old World. Meanwhile, there were other shiraz producers who demonstrated winemaking techniques such as whole bunch fermentation. The green bean character this produces – which tastes nicer than it sounds –

was clear when we tasted wines from the very individual Damien Ischark.

Barossa riesling, meanwhile, though it ages well, does not tend to show the petrol character we are all taught it should when mature. The wines instead are bright with lemon marmalade in their youth, while showing lanolin and honey with age. I also had some great examples of semillon, not a variety that I had hitherto associated with the Barossa, but certainly will now.

There are other surprises that students of the level three course will have to get their heads around. I was in the Barossa on International Grenache Day and spent the afternoon holding a glass of one of Marco Cirillo's grenache wines while standing next to the oldest grenache vine in the world – from 1850. Another day I took a tour of Seppelt's field with senior winemaker Fiona Donald. This winery houses the world's longest unbroken line of fortified wines dating back to 1876. Stepping into a room with one barrel from each year for 135 years is a very moving experience. Every year, Seppelt's field releases a 100-year-old lawn. During my visit, it was the 1912 – the same year that the Titanic took its one and only voyage. While pouring it, Fiona spilled a tiny drop on the tasting table. It took all of my will power not to bend over and lick it up. Wine vintners do not get more special than this. ■



如果你想了解更多关于亚洲葡萄酒服务与教育中心(AWSEC)课程信息,请访问www.awsec.com。AWSEC是葡萄酒与烈酒教育基金会(WSET)1-3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。

If you are interested in finding out more about courses from AWSEC, visit www.awsec.com. AWSEC is certified to teach WSET levels from one to three, including the individual Honour 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.