



In this Issue...

This is the first newsletter from Hong Kong Wine Academy. Every effort has made to suit your needs. We have included a sum up of Hong Kong Vinexpo.

Our wine bluff corner has kicked off an introductory series of wine tasting vocabulary.

Check out our new guided tasting class.

Happy reading!



香港 Vinexpo 終於完滿地結束, 當中訪客達 12000 人次. 作為一個 trade only 的展覽, 可以說是非常成功. 亞洲最大型的酒展, 參觀者當然大部份來自中國、日本、韓國等, 場中也不乏來自南亞和非洲的朋友. 雖然整體規模比早一個星期 London 的 International Wine & Spirit Show 細, 但參展商很全面.

Vinexpo 是由法國 Bordeaux 所發起, 但大多數產酒國的參展商都有參與. 法國酒進駐了大於三份之一的場地, 而以 Rhône Valley, South of France, Provence 等地區最落力. 意大利, 西班牙都有很出色的展示. 整個美洲展區引進了很多十分出色的新品牌, 反而澳洲和新西蘭比下去了, 可能他們的酒已經被大入口商雄據了.

從場中可以看到酒業的一些趨勢:

- 2009 Bordeaux En Primeur (多數人稱之為酒花)的首輪報價尚算溫和. 在這天氣極佳的年份, 酒商當然會較為進取. 近日歐元下滑沒有對出口報價有太大的影響, 平均叫價比較 2005 年高出 3%至 10%. 例如 Chateau Lafite 就要約£10000 的價錢. 酒質方面個別酒莊又再出現 2003 的 Robert Parker vs Rest of the world 的爭拗.
- Brodeaux 右岸的推廣比左岸來得積極. 但個人覺得他們的造酒的取向越來越新派 - 以 2007 為例太多酒造以三高做賣點(high concentration, high tannin / oak, fruit forward). 相對於左岸的酒, 他們可能會在初期較容易接近.
- 中國酒莊品牌的發展正處於交叉路口. 經過了十年不斷的投資與革新, 內銷的下價酒開始找到了應有的市場定位, 但大部份的酒莊還未能在中價酒的品牌中向上突破. 據怡園 Grace Vineyard 的 chief wine maker 形容, 產酒的事基本上已克服, 但距離國人飲國酒的階段還很遠. (編者按: 中國是全球第七大產酒國)
- 蒸餾酒在亞洲仍然有很好的增長, 當中以 Single Malt Whisky 最為理想.
- 亞洲酒商比起歐洲同業對減少碳排放 (carbon footprint) 就顯得不甚積極. 例如輕量化的酒瓶或者是在銷售地點入樽已經在歐洲發展得很快.

Edited by Hood Hon



July 2010, Issue 1, Page 2

Wine bluff

在本欄目內, 我們希望輕鬆地講解一些葡萄酒的理論. 當中有些見解十分廣泛, 可能在本欄中未能一一交代. 歡迎各位讀者提供意見. 如果想討論其他方面的東西, 亦可以電郵我們 news@hkwineacademy.com ☺



大家在閱讀各酒評人的文章時, 都會發覺他們好像用上一些專門的術語去形容. 我們搜集了一些通常會遇見的術語在這裏作一個介紹.

酸度與甜度

我們在品酒時, 通常第一個感受到的就是酸度與甜度. 這兩種味覺往往構成了葡萄酒的骨幹. 我們亦可從兩者的變化感受到酒中的發展. 有參加過本中心 WSET 課程的朋友都可能已掌握到基本的技巧. 但在葡萄酒的世界內, 我們必須學習以英語去表達出來.

Wine Tasting Vocabulary Part I

Acidity and sweetness are the first two tastes we first detected when we first take a sip of the wine. The combination of these two components forms the backbone of any wines. Not only does this shape the characteristics of a wine, but also it shows the stages of development and aging potential. Students who have taken our WSET courses would have been guided through the basic way of assessing these components. In the following paragraphs, we will try to summarize the common descriptive terms you may come across when reading tasting notes.

Acidity - The dimension of acidity, which affects taste, smell, and feeling in the mouth. Sour has two meanings: (1) sour in taste, and (2) acetic, on the way to becoming vinegar - hence spoiled (like milk that has gone bad). Crisp, piquant, and the words below them may apply to tactile sensations as well as taste. (In addition, a number of other terms are used to describe particular flavors of wines: thus steely, metallic, stoney, and mineral may refer to acidity or to a certain kind of acidity.)

- ACIDIC - wine with a noticeable sense of acidity. (Negative)
- AUSTERE - wine that is dominated by harsh acidity or tannin and is lacking the fruit needed to balance those components.
- BITE - firm and distinctive perception of tannins or acidity. This can be a positive or negative attribute depending on whether the overall perception of the wine is balanced.
- BLAND - not enough acidity (Negative)
- BLOWZY - wine with too full in body and has a sense of viscosity and that is not balanced by acidity.
- COMPACT - wine with a dense perception fruit that is balanced by the weight of tannins and acidity.
- CRISP - pleasing sense of acidity in the wine. (Positive)
- EDGY - wine with a noticeably level of acidity that heightens the flavors on the palate.



- FLABBY - lacking sense of acidity. (Negative)
- FRESH - positive perception of acidity. (Positive)
- GREEN - Overly acidic wine. Typically used to describe a wine made from unripe fruit.
- LEAN - The sense of acidity in the wine that lacks a perception of fruit.
- LEMONY - referring to the tangy acidity of a wine with fruit flavors reminiscent of lemons.
- LIVELY - used to describe a wine with slight carbonation and fresh, bright acidity. (Positive)
- MEAN - wine without sufficient fruit to balance the tannins and/or acidity of the wine, making it unbalance and unpleasant to drink.
- NERVY - wine with a noticeable amount of acidity but is still balanced with the rest of the wine's components
- PIQUANT - pleasantly pungent or tart with spicy (Positive)
- PRICKED – unpleasant painful acidity (Negative)
- SOUR - spoiled, on the way to becoming vinegar (Negative)
- SHARP - normally used to describe the acidity of a wine though it can refer to the degree of bitterness derived from a wine's tannin. (Negative)
- TART - high acidity (Positive)
- TANGY - slightly acidic (Positive)
- VOLATILE - wine with such a high level of volatile, not particularly stable, acids that it smells almost vinegary. (Negative)
- ZESTY - wine with noticeable acidity and usually citrus notes. (Positive)
- ZIPPY - wine with noticeable acidity that is balanced with enough fruit structure so as to not taste overly acidic. (Positive)

One would note many of these terms have a mixed description with tannin and burning alcohol sensation. This is because it takes a trained tongue to distinguish these components. We will be chatting these subjects in the coming issues.

Sweetness - Another dimension is sweetness. Here words meaning “too dry” are lacking, apparently because wine writers appreciate both dry and sweet wines. Bone dry is used to mean “having no sweetness whatsoever.”

- CLOYING - sticky or sickly sweet character that is not balanced with acidity. (Negative)
- DRY - wine that is lacking the perception of sweetness.
- LUSCIOUS - associated with sweet wines that have a rich, concentrated mouthfeel. (Positive)
- RICH - with some apparent sweetness; curiously, much more complimentary than 'sweet'. (Positive)
- SEMISWEET – merely a description.
- SUGARY – too much sugar (Negative)
- SWEET - use more often as an adjective of other fruit character than the sugar level itself; but can be a wine with a noticeable sense of sugar levels.
- SYRUPY – too much man-made sugar (Negative)
- VOLUPTUOUS - wine with a full body and rich texture. (Positive)

End of Part I

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July 2010, Issue 1, Page 4

Want to train up your tasting?

Hong Kong Wine Academy is offering guided tasting for Riesling and Bordeaux wine in July. It will be a very good exercise for appreciating the balance of sweet and acidity in various Riesling wine style in the world. The effect of acidity, alcohol and tannin will be shown in grand cru Bordeaux wine tasting. Please visit our website www.hkwineacademy.com for details.



Riesling Guided Tasting

Riesling was considered the world greatest white grape around 19th century. After a lost in space for some time, now it is making a come back. Apart from the traditional Germany, Alsace and Austria growing regions, it is gaining momentum in other new world countries like Australia, New Zealand and throughout America. Riesling has been able to truly reflect the differences of terroir. In this guided tasting, our tutors will highlight the beauty of this hidden gem.

Date: 23 July, 2010 (Friday) 1930 - 2130

Fee: HK\$480 (HK\$430 for ex-student)

Bordeaux Wine Guided Tasting

There are enough Bordeaux wine tasting sessions in Hong Kong. Why should I bother to join another? Good question. One of the most successful things in Bordeaux is their art in blending. In this course, we will be using wines of the same vintage from various parts of Bordeaux. We should be able to appreciate the characteristic of these Bordeaux grape varieties and their vinification. That will bring us one step forward towards understanding those great Bordeaux wines.

Date: 6 August, 2010 (Friday) 1930 – 2130

Fee: HK\$480 (HK\$430 for ex-student)