

# WINE • LUXE 酒派

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Blanc 的魅力

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Simon Tam 譚業明

FREE

# WINE.LUXE 39TH CHALLENGE

## *Enchanted by the Charm of Sauvignon Blanc*

### 品嚐 Sauvignon Blanc 的魅力

Text: Jordan Choy · Stephen Chan / Jennifer Wan (Eng) | Photo: Hong Leung | Design: Janet Yeung | Special Thanks: Sheraton Hong Kong Hotel And Towers

*Sheraton Hong Kong Hotel And Towers Location: 20 Nathan Road, Tsim Sha Tsui, Kowloon, Hong Kong*



*WINE.Luxe Present - Monthly Blind Tasting Challenge*

The Sauvignon Blanc grape varietal traces its origin in France. Nobody has ever known for sure whether it was from the Loire Valley or Bordeaux, but one thing certain is that the charm of Sauvignon Blanc is undeniable to anyone who has tasted it.

Sauvignon Blanc expresses its typical characteristics with floral aromas, freshness and intense acidity, meanwhile though it is also as versatile as women can be. In Sancerre, Loire, she reveals her true self with the scent of vast grass plain; stepping into the next door to Pouilly Fumé, time adds to her depth as if she has been aged in an barrique; in the most famous Château Margaux, 100% of her is used in making the legendary Pavillon Blanc; in Sauternes,

she reduces herself to weave and dance with Sémillon to create the most sweetly luxurious wine on earth.

Every sip of Sauvignon Blanc reminds me to thank not only France, but also New Zealand which has begun to produce Sauvignon Blanc since the 70's, replacing the ordinary Müller-Thurgau and became one of the top Sauvignon Blanc regions in the world. Chile and California also follow tight, quietly producing cheap but beautiful Sauvignon Blanc white wine, as well as South Africa and Switzerland. In this issue of 《WINE.Luxe 酒.派》, five Hong Kong professional sommeliers have been invited. They have gathered to blind taste and judge a total of 14 bottles of Sauvignon Blanc!





**WINE·LUXE** 酒派  
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SKY LOUNGE

Sauvignon Blanc這種葡萄，相傳原產自法國，但到底Loire Valley或Bordeaux才是她的發源地？始終沒有人能給予確實的答案，但Sauvignon Blanc的精采，令人愛上了便無法自拔。

Sauvignon Blanc擁有芳香、清爽、酸度充沛的特性，但同時也是千面女郎，在Loire的Sancerre，她便顯露真我，展現出如置身一片青蔥草地般的香氣；但隔鄰的Pouilly Fumé，卻將她打入冰冷的橡木桶中，以歲月去增添她的深度層次；鼎鼎大名的Château Margaux，以100%

她去釀成傳世佳釀Pavillon Blanc；在Sauternes，她甘心化為配角，與Sémillon葡萄一同編織出世上最甜蜜的貴腐葡萄酒。

每喝一口美味的Sauvignon Blanc，除了感激法國，也要多謝紐西蘭，70年代引入Sauvignon Blanc葡萄，取代平庸的Müller-Thurgau，成為世界首屈一指的Sauvignon Blanc產地，但是智利和加州也沒有停下腳步，默默生產出價廉物美的Sauvignon Blanc白酒，至於南非、瑞士等，也似乎不想讓以上的國家專美。聚首一堂，今期《WINE.Luxe 酒派》請來香港專業品酒師協會的五位會員作評判，以樽瓶試酒的方式，為14瓶Sauvignon Blanc給予公正的評價。



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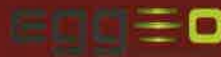


香港專業品酒師協會  
Hong Kong Sommelier Association  
(Greater China) Since 1959

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**Ace Lee**

● Ace is a recognized member and sommelier of the Hong Kong Sommelier Association. He has over 10 years F&B working experience, and is now working in Sheraton Hong Kong Hotel & Towers as Hotel Sommelier. In 2006 and 2011, his professionalism was also marked with Sommelier Certificate in HKSA and WSET Advanced Wine Certificate.

● Ace是香港專業品酒師協會認可會員及品酒師，有超過10年餐飲業工作經驗，現於喜來登酒店擔任酒店品酒師。在2006及2011年，先後考獲香港專業品酒師協會的Sommelier Certificate及WSET的Advanced Wine Certificate。



**Andy Au**

● Andy is a member of Hong Kong Sommelier Association. His achievements include being awarded Champion at the Greater China Sommelier Competition in 2012, and was named 2nd Runner-up at the Penfolds Sommelier Competition in 2010. He also has a Certificate from the WSET and has completed an Advanced French Wine Course at SOPEXA in 2011. Currently Andy is the Sommelier at the 2-Michelin star SPOON by Alain Ducasse at InterContinental Hong Kong.

● Andy是香港專業品酒師協會會員，他是2012年大中華區品酒師大賽冠軍及2010年Penfolds品酒師比賽季軍，亦已考取WSET證書及完成了SOPEXA的高級法國葡萄酒課程。Andy現於2星米芝蓮法國菜餐廳SPOON by Alain Ducasse擔任品酒師。



**Gordon Wong**

● Gordon is a member of the Hong Kong Sommelier Association. He was working in L'ATELIER de Joël Robuchon, InterContinental Hong Kong and The Mistral. Now he is the team leader and wine service in-charge person of the Michelin One-starred Chinese restaurant Hoi King Heen in InterContinental Grand Stanford Hong Kong. Gordon has completed WSET level 2. His aim is to become a professional sommelier.

● Gordon是香港專業品酒師協會會員，他曾任職於L'ATELIER de Joël Robuchon、香港洲際酒店及The Mistral意大利餐廳，現在則於海景嘉福酒店的米芝蓮一星餐廳海景軒工作。Gordon已獲取WSET二級，志向是成為專業品酒師。

**Professional Impression 專家印象**

**Richmond Plains Vineyard, Sauvignon Blanc 2011**

● Pale Yellow in color. Aroma with cucumber, grass, mint, lemon zest and floral. It is fruity, sharp crispy and good-balanced with nice acidity. The finish is long lasting. A good match with seafood and salad.

● 呈淡黃色，帶黃瓜、青草、薄荷、檸檬皮及花香；果味濃郁，有良好的平衡及酸度，收結悠長，配海鮮及沙律最佳。



**Professional Impression 專家印象**

**Monowai Estate, Sauvignon Blanc 2012**

● Pale and slight lemon in color. Aroma with slight citrus, honey and mineral. Acidity is sharp, body is light and well-balanced.

● 呈既淡且輕的檸檬黃色，帶輕微柑橘、蜜糖及礦物味；酸度突出，酒體輕盈，平衡良好。



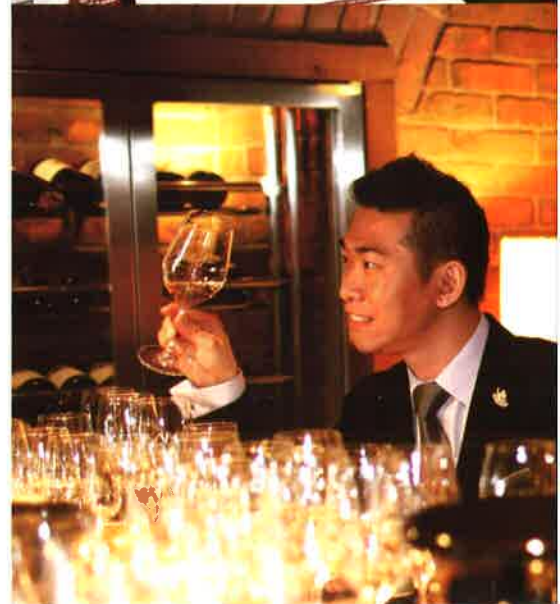
**Professional Impression 專家印象**

**Double 8 Marlborough Sauvignon Blanc 2010**

● Pale yellow in color; Aroma with gooseberry, mineral, floral and smoke; Finish is long-lasting with crisp acidity. This wine is having good balance and complexity.

● 呈淡黃色，帶鵝莓、礦物、花及煙燻味，收結悠長，酸度突出，有著相當好的平衡及複雜性。





**Jordi Chan**

● Jordi is a member of Hong Kong Sommelier Association. He is also working as the Manager of the Wine Gallery by ASC Fine Wines Company. Before that, he was the Head Sommelier in The Mira HK, Gaddi's from The Peninsula and also in Verandah of The Repulse Bay. He won wine-related awards including the Grand Prize of Hong Kong Best Sommelier Competition in 2010, 1st runner-up in Penfolds Sommelier Competition 2010 and "Best Performance in Blind Tasting" in Hong Kong Best Sommelier Competition 2009.

● Jordi是香港專業品酒師協會會員及ASC Fine Wine的Wine Gallery經理，他曾於美麗華、半島及淺水灣酒店等擔任品酒師，更曾多次於香港最佳品酒師大賽及Penfolds品酒師比賽奪獎。

**Professional Impression 專家印象**

**The Crater Rim Woolshed Sauvignon Blanc 2010**

● This wine is in yellow-tone, with the aroma of papaya, almond, smoke, guava and passion fruit. It is well-balanced and the complexity is nice.

● 酒呈黃色，帶番木瓜、杏仁、煙燻、番石榴及百香果的香味，有著相當好的平衡及複雜性。



★★★★★

**Wing Yu**

● Wing is a member of The Hong Kong Sommelier Association. With over 10 years in the F&B industry, Wing has developed a unique sense of wine pairing with Chinese cuisine. He is currently working in two Michelin-starred restaurant Ming Court in Langham Place Hotel.

● Wing是香港專業品酒師協會會員，擁有逾10年餐飲業工作經驗，有一套獨特、具啟發性和富有創意的中菜與葡萄酒的搭配。他現於米芝蓮2星餐廳明閣擔任品酒師。

**Professional Impression 專家印象**

**Shaw & Smith Sauvignon Blanc 2012**

● Pale and straw yellow in color, bright and clear; Aroma with cut grass, gooseberry, floral and stone fruit; Firm palate with mineral and well-balanced with good acidity.

● 呈淡淡的稻草黃色，清澈明亮；香氣帶青草、鵝莓、花及核果的氣味；口感結實，並有良好的酸度作平衡。



★★★★★

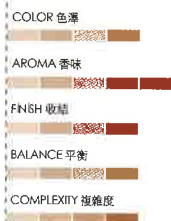


**Misha's Vineyard "The Starlet" Sauvignon Blanc 2010**

Price HK\$202  
Distributor: Jebesen Fine Wines  
TEL: 3180 3424

This is a unique expression of Sauvignon Blanc with aromas of passion fruit, snow pea and a hint of sandalwood spice. Its rich and lingering palate is balanced by a refreshing hint of citrus.

帶百香果、荷蘭豆及淡淡的檀香香料香氣，清淡的柑橘香氣平衡了豐富且縈繞不散的味道。



**Scared Hill Marlborough Sauvignon Blanc 2011**

Price HK\$167  
Distributor: Jebesen Fine Wines  
TEL: 3180 3424

Lifted sweet tropical fruit notes of passion fruit, mango, honeydew melon and a hint of lemongrass flow in abundance onto the palate. These intensely fruity flavours mingle with red capsicum and lemongrass, leading on to a deliciously soft textured yet lingering finish.

百香果、芒果、蜜瓜及淡淡的檸檬草香氣豐富味蓄，強烈的果香與紅尖椒、檸檬草的香氣混和一起，口感輕盈但酒香縈繞口腔。



**Sidewood Sauvignon Blanc 2010**

Price HK\$111  
Distributor: Jebesen Fine Wines  
TEL: 3180 3424

It is bleached straw with hint of blue in color, and with the aroma of lime and honeysuckles. On palate, it gives the flavor of pink grapefruit, mandarin and guava. A good match with oysters and sashimi.

酒呈白稻草色，帶微藍；有青檸及忍冬花的香氣，西柚、柑桔及番石榴的味道在口腔漫延，配搭生蠔和刺身最佳。



**Pascal Jolivet Metis Sauvignon Blanc NZ 2008**

Price HK\$189  
Distributor: Jebesen Fine Wines  
TEL: 3180 3424

Gentle flavors and aromas of citrus, passion fruit and nectarine compliment the distinct aroma of gooseberries. The fresh acid is balanced by a tiny amount of retained sweetness. The mouth feel is quite soft and round, with a long finish.

優雅的柑橘、百香果及桃駁李香氣襯上鮮明的鵝莓香氣，輕輕的甜味平衡了清新的酸度，口感柔軟而且圓潤，收結亦悠長。



**Richmond Plains Vineyard, Sauvignon Blanc 2011 (Certificate Organic and Bio Dynamic)**

Price HK\$208  
Distributor: At Style wine  
TEL: 6593 1859  
WEB: www.atstylewine.com

Fresh herbaceous characters with gooseberry and capsicum notes. Bursting with delicious gooseberry, capsicum, green apple and citrus flavors with a lovely background of mineral and nettle tones. Fresh, fruity & vibrant.

既清新又有草本氣息，充滿鵝莓、辣椒、青蘋果、柑橘氣味，亦有礦物和蕁麻氣息。果味濃郁，充滿活力。





**Monowai Estate, Sauvignon Blanc 2012**

Price HK\$160  
Distributor: At Style wine  
TEL: 6593 1859  
WEB: www.atstylewine.com

A clear, light-gold color tinged with green. This wine has intense aromas of gooseberry, sweaty passion fruit, white peach and lime zest. White peach and gooseberry also shine through in the flavor profile, with underlying citrus flavors adding complexity and length. This Sauvignon Blanc has a rich, full, mid-palate and a superb acid balance.

酒色清澈，呈淺金色及帶少許綠色，有濃郁的鵝莓、百香果、白桃及青檸檬香氣，隱入口也帶著白桃、鵝莓及隱含的柑橘味，增加了酒的複雜性。口感相當豐厚、圓滿、中性，酸度也上乘。

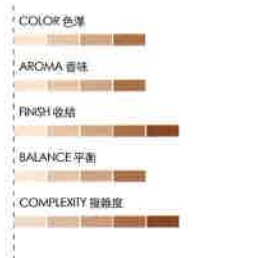


**TerraVin Te Ahu Sauvignon Blanc 2010**

Price HK\$244  
Distributor: Cuvees  
TEL: 2546 7628  
WEB: http://www.cuvees.com/shop/

This is a wine made to reflect terroir. Very low yields, intensive vineyard management, hand harvesting, indigenous ferments and aging in French Puncheons, give a statement unlike any other white wine from Marlborough.

這是一枝能反映產酒區風土的葡萄酒：葡萄產量甚低、葡萄園管理嚴格、人手收採、天然酵母發酵、於法國木桶內陳年等，跟其他 Marlborough 地區白酒截然不同。



**Shaw & Smith Sauvignon Blanc 2012**

Price HK\$219  
Distributor: Links Concept  
TEL: 2802 2818

Fresh and zippy with pronounced pink grapefruit characters. Ripe middle palate finishing with racy acidity. Best drunk young.

既清新亦很活潑，有明確的粉紅葡萄柚氣息。口感圓滑適中，酸度具活力，年青時飲用最佳。



**Springfield Estate Special Cuvée Sauvignon Blanc 2011**

Price HK\$218  
Distributor: Links Concept  
TEL: 2802 2818

It is a richly concentrated wine from the estate's prime site for Sauvignon Blanc. Treated tenderly in the cellar with minimal intervention, the full expression of the terroir has been allowed, and the resultant complex, sensuous combination of passion fruit and flintiness gives a full mouthful with stylish length. Will mature beautifully for 2-4 years.

這枝 Sauvignon Blanc 可謂酒莊全力釀製的重點葡萄酒，因為酒莊盡量減少干預，令酒質得以完全反映當地風土。複雜的百香果和火石味帶來圓滿的口感，2-4年後將更成熟。



**The Crater Rim Woolshed Sauvignon Blanc 2010**

Price HK\$158  
Distributor: KoBo Wine Limited  
TEL: 2180 7255

Aromas of tropical fruits, mown hay and gorse blossom. The palate is rich yet compact with a mid palate and fresh acidity on the finish. Will gain further complexity with careful cellaring over the next 2-3 years.

富熱帶水果、乾草及金雀花的香氣，口感豐富，酸度清新，於酒窖再陳藏多2至3年會加強複雜性。





OVERALL  
整體評分



### Mohua Sauvignon Marlborough Blanc 2011

Price HK\$158  
Distributor: Kobo Wine Limited  
TEL: 2180 7255

An elegant wine with aromas of guava and lime combined with an expressive palate of nectarine and grapefruit. A vibrant wine with a long refreshing finish.

帶番石榴及青檸香氣，結合在味蕾散發的桃駁李及柚子香，是很有活力的酒，收結悠長且清爽。



OVERALL  
整體評分



### Etyeki Kúria Sauvignon Blanc 2011

Price HK\$138  
Distributor: Veritas Wine Ltd.  
TEL: 9757 3557  
WEB: www.veritas-wine.com

A rich dry white wine with juicy fruitiness, good body and ripe acidity. Aromas of grapefruit, green grass and elder flower. Strong yet elegant, and with impressive length. Great as an aperitif or with cold and hot hors d'oeuvres, light white meats, vegetables, trout, silver perch and seafood.

果味甚香，酒體良好，酸度適中；帶西柚、青草及接骨木花的香氣，感覺優雅，餘韻令人難忘；適宜用作開胃酒，或配搭前菜、白肉、蔬菜、鱒魚、銀鱸魚及海鮮。



OVERALL  
整體評分



### Double 8 Marlborough Sauvignon Blanc 2010

Price HK\$169  
Distributor: Telford International  
TEL: 2722 5066

Pale and straw yellow in color, with the aroma of guava, grapefruit and a touch of green bean. A succulent palate full of tropical and citrus notes, with a crisp, fresh finish.

酒呈稻草黃色，有番石榴、柚子香氣且帶輕輕的青豆香，充滿熱帶水果和柑橘味，收結清爽且新鮮。



OVERALL  
整體評分



### L'Aiglette Sauvignon Blanc 2010

Price HK\$286  
Distributor: Finessa HK  
TEL: 2898 8815

It is very bright yellow in color. The bouquet is sustained and having complex intensity, with a blend of blackcurrant shoots, boxwood flowers and exotic fruits. Its lively, fruity flavor makes this a gourmet wine par excellence. Full body and long finish.

黃色酒身感覺鮮明，富相當濃郁且一直持續，混合了黑醋栗芽、黃楊花及異國水果的香味，水準近乎完美；酒體完整，收結悠長。



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## WINE.LUXE CHALLENGE 2013

## Blind Tasting the Exquisite Sauvignon Blanc

### 樽瓶品賞極品 Sauvignon Blanc

Text: Stephen Chan / Jennifer Wan (Eng) | Photo: Hong Leung | Design: Janet Yeung | Special Thanks: Sheraton Hong Kong Hotel & Towers

《WINE.Luxe 酒.派》held the 39th Wine Challenge Blind Tasting Competition on February 18. The event took place at Sheraton Hotel in Tsim Sha Tsui and the theme of the night was "Sauvignon Blanc"! There were a total of 14 bottles of Sauvignon Blanc, including vintage from 2008 to 2012, most of which came from the famous New Zealand while others came from the newly emerged South Africa and the rarely seen Hungary and Switzerland. All of them have received fair praises!

The competition had two sections: in the first half in the afternoon, 5 professional judges had blind tasted the wines and given valuable comments and scores; the evening section was open for 40 invited guests. Commencing from this issue, the ratings of the readers participating in Wine Challenge will also be listed out as well as the judges' professional rating. Let's see whether our readers' taste is consistent with that of the professional judges!

A group of long-acquainted wine lovers gathered in Lunar New Year to taste great wines and share tasting experiences! It was certainly a festive, delightful atmosphere! Teddy Tse, the representative of Kung Kai Hong & Co. (Hong Kong distributor of LUCARIS) was invited to speak with the audience, teaching everyone how to choose the right wine glasses and to taste Sauvignon Blanc with the right taste buds area for full flavors! At the end, the professional sommelier of Sheraton Hotel Ace Lee announced the origins of the 14 wines! After tonight, many guests must have added a few more new wines to their "must drink" list!

2月18日,《WINE.Luxe 酒.派》舉辦了第39次Wine Challenge樽瓶試酒比賽,這次比賽選址尖沙咀喜來登酒店進行,並以Sauvignon Blanc為題,共有14枝2008至2012年份的Sauvignon Blanc佳釀參賽,並以享負盛名的紐西蘭酒為主,也有來自葡萄酒界新勢力南非的葡萄酒及香港罕見的匈牙利和瑞士佳釀,同樣獲得相當不俗的評分及評價。

一如以往,比賽分為兩個時段。下午時段,由5位專業評審樽瓶試酒,他們每一位都是品酒專家,他們的意見及評分都很具參考價值;至於晚上時段則是品酒聚會,有逾40位來賓出席樽瓶品酒。由今期開始,所有出席Wine Challenge樽瓶試酒的讀者的評分,亦會跟專業評審的評分一同列出,讓大家看看讀者們和專業評審的口味是否一致!

一班識飲愛飲之人難得在農曆新年聚首一堂,一同品嘗佳釀,又互相分享品酒心得,當然是一大快事!葡萄酒杯生產商LUCARIS香港代理商公啟行的代表謝尚恒(Teddy)亦受邀,向一眾來賓講解如何挑選適合的葡萄酒杯及善用葡萄酒杯和舌頭上的味蕾區感受Sauvignon Blanc的味道,再由喜來登酒店專業品酒師李志倫(Ace Lee)向來賓揭曉14枝參賽葡萄酒的廬山真面目。經過這晚活動之後,來賓們的「Must Drink」名單中,想必加入了不少新名字!

