

# High Life

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贝马善

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澳门艺术家黎小杰  
Macau artist Lai Sio Kit

曼谷美食探访  
Exploring Bangkok's dining scene





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*Autochthonous  
rarity*

文 张一帆 by Jacky Cheong

近年蜚声国际的绿维特利纳固然是奥地利的旗舰葡萄品种，但该国拥有二十多个法定葡萄品种，其中不乏珍稀佳品，如华格姆产区特有的红维特利纳。

Grüner Veltliner may be Austria's poster boy grabbing headlines on the international stage, but formidable as it is, Austria is by no means a one-trick pony. Time to discover Roter Veltliner, Wagram's well-kept secret.

以「学海无涯苦作舟」形容葡萄酒探索之旅绝不为过。好不容易才记住了十几个国际性葡萄品种，上百种某国家或地区独有的葡萄品种却旋即出现。穷九牛二虎之力，也仅是认识了其中一半，却无奈地发现天下还有多如恒河沙数的珍稀葡萄品种。这些珍稀葡萄品种不仅是葡萄酒词汇的重要组成部分，更细诉着某国家或地区在全球化时代前的葡萄酒历史。在葡萄酒的大千世界里，并没有起点或终点。

华格姆产区位于下奥地利州多瑙河沿岸，乃该州八个产区之一，却往往被瓦豪、克雷姆斯谷及坎普谷的耀眼光芒所覆盖。位处首都维也纳与上述三巨头之间的华格姆拥有温和的气候、平缓的地形及极其肥沃的土地，向来是奥地利的粮仓，亦盛产酒体饱满且果味浓郁的葡萄酒。

华格姆是奥地利历史最悠久的葡萄酒产区之一，当地隶属斯定会的克洛斯特新堡修道院早于十二世纪初已开始种植葡萄酒并酿制葡萄酒。世界第一所葡萄种植及酿酒学院，于1860年在当地成立。多年来，奥地利一直以克洛斯特新堡度衡量葡萄汁的浓度，德国则沿用予思乐度。顺带一提，一克洛斯特新堡度相当于4.86予思乐度。

The vinous journey is an eternal challenge. Having only just become acquainted with the dozen or so international varieties, one is immediately faced with more than a century of national and regional varieties. No sooner than half-emerging from the thick of it, one is further confronted by a myriad of rare varieties. Discovering them not only enriches one's vinous lexicon, but also sheds light on a particular country's vinous history before the advent of globalisation. This is as much the bane of ampelographers as it is the joy of oenophiles.

One in the octet of wine regions in Lower Austria along the banks of the Danube, Wagram is often overshadowed by the holy trinity of Wachau, Kremstal and Kamptal. Situated between them and the capital Vienna, Wagram is bestowed with moderate climate, gentle landscape and fertile soil, enabling it to produce not only bounteous foodstuff, but also full-bodied and fruit-driven wine.

Wagram's vinous history is amongst the most time-honored in Austria, as the Augustinian Klosterneuburg Monastery has been producing wine since the early 12th century. It is home to the world's first viticultural and oenology school founded in 1860, and the Klosterneuburger Mostwaage (KMW), a hydrometer scale measuring the density of grape must, is named after it. For reference, 1 KMW in Austria is equivalent to 4.86 degrees Oechsle in Germany.

“在华格姆乃至欧洲大多数地区，传统上葡萄园总是朝南以尽量摄取阳光，这可是葡萄成熟过程中的关键元素。然而，由于气候变化，朝其他方向种植葡萄园可能是有利无害的。”

保罗·沙布尔

华格姆旗下包括将近3,000公顷的葡萄园，其气候乃东方潘诺尼亚平原暖流以及北方阿尔卑斯寒流相聚的微妙平衡。当地的黄土动辄深达数米，日照充足且早晚温差明显，可谓绿维特利纳和红维特利纳的乐土。据 Weingut Herbet Schabl 的第五代传人保罗·沙布尔所指，黄土是极为肥沃的土壤，其粘稠度介乎粘土和沙土之间，具有上佳的储水能力，有助于生产出果味浓郁的葡萄酒。

*“Not only in Wagram but also across much of Europe, vineyards are traditionally planted on south-facing sites to maximise sun exposure, which is crucial to the all-important ripening process. Due to climate change, however, vineyards facing other directions could be beneficial.”*

Paul Schabl

Possessing just under 3,000 hectares of vineyards, Wagram is a delicate climatic balance between warm breezes from the Pannonian Plain in the east and cool Alpine influence from the north. Renowned for its deep loess soil sometimes reaching meters in depth and substantial diurnal temperature variation, Wagram is ideal for Grüner Veltliner and Roter Veltliner. As Paul Schabl, the 5th generation of Weingut Herbet Schabl explained, the remarkably fertile loess sits somewhere between clay and sand in the soil spectrum and it has the right pore size to ensure good water-holding capacity, which is conducive to fruitiness in wine.



“红维特利纳俨如葡萄园中的公主，并不容易侍候。这个晚熟型葡萄品种需要深厚的黄土，却容易受真菌疾病感染，入瓶后亦需陈年。如种植得益，红维特利纳可酿制出酒体饱满并散发干果和蜂蜜香味的美酒。”

保罗·沙布尔

红维特利纳乃白葡萄品种，成熟时表皮变红，这一点与琼瑶浆及黑比诺甚为相似。出人意料的是，红维特利纳与绿维特利纳并不相干，其起源更是莫衷一是，但保罗·沙布尔认为红维特利纳应是某奥地利葡萄与某匈牙利葡萄的杂交育种。纵观奥地利全境，红维特利纳的总种植面积仅有200公顷，即全国总葡萄种植面积的0.4%，且大多集中于华格姆。红维特利纳是典型的珍稀葡萄品种，但其在奥地利的影响力却不容小觑——纽贝格、红基夫娜及津芳德尔等葡萄品种均为其后裔。

*“Like a princess in the vineyard, Roter Veltliner is not easy to deal with. This late-ripening variety demands good sites with deep loess, is susceptible to fungal diseases and requires time in the bottle. Given care and patience, it can become full-bodied wines with notes of dried fruits and honey.”*

Paul Schabl

Not unlike Gewürztraminer and Pinot Gris, Roter Veltliner turns red as it ripens, but despite its name, Roter Veltliner is unrelated to Grüner Veltliner. Its exact parentage remains uncertain, but Paul Schabl proposes that it is probably a cross between an Austrian and a Hungarian variety. With less than 200 hectares and mainly in Wagram, Roter Veltliner may represent merely 0.4 percent of Austrian vineyards, but it is a parent of quite a few Austrian varieties, including Neuburger, Rotgipfler and Zierfandler.

### Herbert Schabl Ried Hochrain Grüner Veltliner Alte Reben 2017

酒身呈明亮黄水晶并带闪烁黄钻石反光，雅致的香味散发佛手柑、甜椒、湿石和雏菊。酒体结构由丰富的酸度与笔直的矿物性支撑，并带丝丝气泡，优雅的味道绽放青柠、黄瓜、岩盐和新鲜香草。酒身重量十足，酒精度为13%。入口初段富含咸味、中段由矿物性主导、后段准确。

Brilliant citrine with glistening yellow diamond reflex, the poised nose reveals bergamot, bell pepper, wet stone and daisy. With abundant acidity, linear minerality and slight petillance, the refined palate unveils lime, cucumber, rock salt and garden herbs. Full-bodied at 13 percent, the saline entry carries onto a minerally mid-palate, leading to a focused finish.

### Herbert Schabl Ried Hochrain Roter Veltliner Reserve 2016

酒身呈耀眼黄水晶并带闪亮黄钻石反光，扑鼻的香味散发佛手柑、青苹果、湿石和香茅。酒体结构由盎然的酸度与含蓄的矿物性支撑，活跃的味道绽放酸柑、青梅、芹菜盐和洋甘菊。酒身属中等偏重，酒精度为14%。入口初段由花果香主导、中段活泼、后段清爽。

Radiant citrine with gleaming yellow diamond reflex, the uplifting nose offers bergamot, green apple, wet stone and citronella. With energetic acidity and discreet minerality, the vivacious palate delivers calamansi, greengage, celery salt and chamomile. Medium-full bodied at 14 percent, the zesty entry continues through a lively mid-palate, leading to a refreshing finish.

### Herbert Schabl Ried Rainthal Grüner Veltliner Reserve 2015

酒身呈透光黄水晶并带辉煌金色反光，芬芳的香味散发黄苹果、青梅、罗勒和碎石。酒体结构由充沛的酸度与明确的矿物性支撑，偏咸的味道绽放杏子、凤梨、甜姜和岩盐。酒身属中等偏重，酒精度为14%。入口初段厚实、中段清纯、后段绵长。

Translucent citrine with scintillating golden reflex, the fragrant nose presents yellow apple, greengage, basil and crushed rock. With bright acidity and clear minerality, the saline palate furnishes apricot, pineapple, sweet ginger and rock salt. Medium-full bodied at 14 percent, the fleshy entry persists through a pure mid-palate, leading to a lingering finish.





### Herbert Schabl Ried Rainthal Roter Veltliner Reserve 2012

酒身呈敞亮黄水晶并带绚烂金色反光，明快的香味散发秋梨、黄梅、碎石和鸡蛋花。酒体结构由宽裕的酸度与刚强的矿物性支撑，精准的味道绽放柚子、桃核、新鲜香草和碎贝壳。酒身重量十足，酒精度为13.5%。入口初段轻快、中段由矿物性主导、后段洁净。🍷

Luminous citrine with shimmering golden reflex, the crunchy nose supplies conference pear, mirabelle, crushed rock and frangipani. With bounteous acidity and stern minerality, the articulate palate provides pomelo, peach pit, garden herbs and crushed seashells. Full-bodied at 13.5 percent, the tangy entry evolves into a minerally mid-palate, leading to a clean finish. 🍷

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