

WINE LUXE 酒派

October 2012 A Magazine for Wine & Luxury Life

33rd Challenge
ELEGANT WINES
FROM AUSTRIA
奧地利的典雅美酒

Top Wine Fair Taps
into Booming Asian Market:
Hong Kong International Wine & Spirits Fair
香港國際美酒展

小酒莊的大作為
Boutique Winery's
Big Dream

專訪Château d'Issan莊主Emmanuel Cruse
Interview with Château d'Issan's Mr. Emmanuel Cruse

香檳不是汽酒!
專訪國際香檳
品評大師Richard Juhlin
**CHAMPAGNE IS NOT
SPARKLING!**
Exclusive Interview with
International Champagne Expert
Richard Juhlin

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WEST KOWLOON WATERFRONT PROMENADE

WINE.LUXE 33RD CHALLENGE

Elegant Wine from Austria

奧地利的典雅美酒

Text: Harrison So / Stanley Chan (Eng) | Photo: Hong Leung | Design: Second Li

Schmidt Vinothek Location Shop A1, Ground Floor, Riviera Mansion, 2A Hoi Wan Street, Quarry Bay, Hong Kong. Tel: (852) 2327 9818*WINE.Luxe Present - Monthly Blind Tasting Challenge*

The September Wine Challenge was leading us to taste Austrian wine. As annual production of Austrian wine is not so high, they have been widely overlooked by drinkers. When the fruit is scarcest, its taste is sweetest. Low-yield Austrian wine, showing distinct vintage from other countries, is actually a magnificent gemstone in the old world wine.

Austrian climate is definitely bred its unique wine style's determinant. Although the latitude of Austrian wine producing area is comparable to that of France's Burgundy area, however, their climates are

worlds apart. "Fresh and Clean", "Aromatic Rich" as well as "Full-Bodied", are styles of Austrian wine, and all this thanks to the summer of Austria. From Polar cold snap staggered with Mediterranean warmth becomes the Austrian climatic characteristics; hot summer daytime but cold nightfall.

It is a long list when speaking of Austrian grape varieties. Most Austria's vineyards produce internationally well-known grapes such as Riesling · Sauvignon Blanc · Muskateller · Weissburgunder (Pinoy Blanc) · Chardonnay and Pinot Noir. However, the Austrians most take pride in is the Grüner Veltliner grape. Highly respected by the wine industry, Grüner Veltliner grape is absolutely the icon of Austria wine.

Without further ado, our sommelier immediately led us to taste Austrian wine!



Ace Lee

● Ace is a recognized sommelier of the Hong Kong Sommelier Association. He is now positioned as assistant sommelier in Sheraton Hong Kong Hotel & Towers. 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的認可品酒師。現任職於喜來登酒店的助理品酒師。在2006年及2011年，先後考獲香港專業品酒師協會的Sommelier Certificate及WSET Advanced Wine Certificate。

Alan Liu

● Alan is a recognized sommelier of the Hong Kong Sommelier Association. He is the head sommelier and bar manager of the American Club. He has also work at the HK Yacht Club and at the French Window restaurant located in the IFC as a chef sommelier. He has great talent in wine tasting and food and wine matching. In 2007, he won the HK Best Sommelier Competition and the 1st runner-up of Penfolds Best Sommelier Competition. He was also the youngest sommelier to become the Best Sommelier of the Year 2008. In 2010, he was the 2nd runner-up of the Best Sommelier Greater China Competition.

● Alan是香港專業品酒師協會的認可品酒師。他曾經擔任香港遊艇會首席品酒師兼助理飲料經理，以及中環國際金融中心The French Window的首席品酒師，現為美國會的酒吧經理及首席品酒師，對葡萄酒與美食的搭配有特別深入的研究。Alan在2007年同時奪得香港最佳品酒師大賽和奔富香港最佳品酒師大賽亞軍，並於2008年獲香港最佳品酒師殊榮，是歷屆獲此獎項的最年輕品酒師，前途無限。2010年更奪得大中華品酒師大賽季軍。

Professional Impression 專家印象

Weinrieder Eiswein Weissburgunder Kugler 1999

● Golden Colour with bouquets of jasmine and various floral aromas. The body is moderate with its low acidity and medium dry.

● 黃金酒色。發散怡人的茉莉和鮮美清香。酒體穩重，酸度沉鬱，甜度得宜。



Danny Wong

● Danny, recognized sommelier of the Hong Kong Sommelier Association, is a wine business profession and wine educator in Hong Kong. Over 30 years' experience in the industry, he is at present the Director of Event Management, Hong Kong Sommelier Association. He has been invited as a member of wine jury in Vinitally 2007 & 2010 International Wine Competition. Danny contributes his own knowledge to the society and promoting wine culture in Hong Kong.

● Danny是香港專業品酒師協會認可品酒師，也是本港葡萄酒業專業人士與教育家。擁有三十多年行業經驗的Danny現正出任香港專業品酒師協會的活動總監，也曾在2007和2010年兩度出任Vinitally International Wine Competition評審團團員。Danny致力貢獻其專業的品酒知識，以推動本港葡萄酒文化。

Professional Impression 專家印象

Weinrieder Eiswein Weissburgunder Kugler 1999

● Bright golden hue. The bouquet is quite complex with its sweet honey, peach and floral aromas. On the palate, it gives flavour of tropical fruits with elegant finish.

● 奪人的金黃酒色。酒香層次多變，透露蜂蜜、山桃和清幽花香。熱帶果風味在口腔裡迴蕩，收結典雅悠長。



May Tong

● May is a recognized sommelier of the Hong Kong Sommelier Association. She is now working with Hyatt Regency Shatin as a Team Leader and sommelier in Shatin 18 Chinese restaurant. She was working in The Upper House and involved with wine and beverage.

● May是香港專業品酒師協會的認可品酒師。現於沙田凱悅酒店之沙田18中菜任職Team Leader及品酒師一職。她曾於The upper House參與酒水工作。

Professional Impression 專家印象

Weinrieder Eiswein Weissburgunder Kugler 1999

● Yellow hue. This wine reveals bouquet of lychee, honey and floral aromas. The body is well balanced with a long finish. A very complex wine.

● 酒色泛黃光。綻放荔枝、蜂蜜與清幽花香。酒體平衡，收結漫長。是一款風味複雜的佳釀！



Roy
● Roy is a recognized sommelier of the Hong Kong Sommelier Association. He is now working with Hyatt Regency Shatin as a Team Leader and sommelier in Shatin 18 Chinese restaurant. She was working in The Upper House and involved with wine and beverage.

Pi
● Pi is a recognized sommelier of the Hong Kong Sommelier Association. She is now working with Hyatt Regency Shatin as a Team Leader and sommelier in Shatin 18 Chinese restaurant. She was working in The Upper House and involved with wine and beverage.





Chan

Roy is a recognized sommelier of Hong Kong Sommelier Association. He joined The Hong Kong Jockey Club in 2006. Now, Roy is the Bar Manager at Adrenaline Happy Valley Racecourse and a member of Wine Team in HKJC responsible for selecting wine of the month to valuable members of HKJC.

Roy是香港專業品酒師協會的認可會員。2006年始任職於香港馬會，擔任快活谷馬場Adrenaline的酒吧經理。Roy並且是馬會Wine Team的成員負責為馬會會員精選每月佳釀。

Kevin Li

● Kevin holds a WSET certified advanced & approved tutor qualification. He has 20 years' experience in F&B management at starred hotels, overseas catering businesses and was also appointed as Chief Sommelier in one of the UK's Michelin rated cuisine establishments a couple of years ago. He is currently working in the business development department at Schmidt Marketing (H.K.) Ltd.

● Kevin考獲葡萄酒與烈酒教育基金會高級證書和認可導師資格。他擁有在港多間星級酒店及海外飲食集團的餐飲管理經驗多達二十五年，亦在近年獲聘於英國某米芝蓮食府出任品酒師總管一職。現於興華拓展(香港)有限公司負責業務拓展工作。

Patrick Festl

● Patrick is a wine connoisseur and he got certificate from WSET. He is also an expert for German and Austrian wines. Currently, he is in charge of the Beverage Division for Schmidt Marketing and aims at bringing the finest wines from these countries to Hong Kong.

● Patrick絕對是愛酒之人，並獲WSET證書資格。他對德國與奧地利酒尤有研究心得。Patrick現正主管興華拓展(香港)有限公司的飲料部門，負責將最好的德奧佳釀帶給香港飲家。



Professional Impression 專家印象

J. HEINRICH, 2009 Maestro Trocken Burgenland Osterreich

Bright yellow hue. It has aromas of peach and tropical fruit. The finish is elegant. The body is well balanced and firm in acidity.

鮮黃酒色。酒香透露山桃和熱帶果香。收結怡人，酒體平衡，酸度得宜。



Professional Impression 專家印象

J. HEINRICH, 2009 Maestro Trocken Burgenland Osterreich

● Bright red colour. It presents the bouquet of dark fruit, coffee and smoky flavour. The finish is lingering with good acidity. The elegant body is well balance with dark fruit, black currant and oak flavour.

● 酒色鮮紅。酒香綻放黑果、咖啡和煙燻氣息。收結漫長，酸度怡人。酒體典雅平衡，泛出複雜的黑果、黑加蒨子和橡木的風味層次。



Professional Impression 專家印象

J. HEINRICH, 2009 Maestro Trocken Burgenland Osterreich

● Displaying appealing ruby color. It gives a strong aroma of ripe red fruit. The body is elegant and well balanced with a lingering finish, alcohol and tannin. Very complex

● 綻放誘人的紅寶石色調。此酒展現了濃鬱的熟紅果風味。酒體典雅平衡，收結悠長，給予了酒勁與草率氣息。酒味層次複雜。





OVERALL
整體評分
84

Pichler Krutzler Grüner Veltliner "Frauengärten" 2011

Price HK\$180
Sens Wine Cellar Limited
Tel: 3678 0309

Bright yellow green, slightly exotic, peachy, flowery and fragrant on the nose with sweet pea and grapefruit; nicely fresh and pure, good crisp acidity, very fine grip, balanced and lovely on the end.

金黃酒色泛有綠光。此酒透露異域鮮果、山桃、花卉、豌豆和葡萄柚芳香。口感清爽快潔，酸度恰到好處。酒體平衡，收結怡人。



OVERALL
整體評分
89

Weinrieder Sweet Selection TBA Chardonnay 2008

Price HK\$380
Cuvées
Tel: 2546 7628

Charming, delicate sweetness with orange tones and a real acid bite.

精緻迷人的佳釀，綻放著橙香與使人悠然的酸度。



OVERALL
整體評分
84

Peter Schweiger Grüner Veltliner Kamptal Terrassen 2007

Price HK\$175
Edrington Hong Kong
Tel: 2891 8086

Dry, full-bodied and concentrated but still retaining a lovely depth of delicate Riesling fruit.

酒體乾爽豐滿，風味集中，也展現了Riesling葡萄的動人深度。



OVERALL
整體評分
85

Goldstück Sparkling Dry NV

Price HK\$350
Wine Kiosk
Tel: 3180 9830

Bouncy fruit fragrant with an elegant play of acidity. The palate has both intensity and delicacy. Crisp with a lingering finish.

此酒果香渾發，酸度典雅怡人。口感富沃鮮美。收結清爽漫長。



OVERALL
整體評分
87

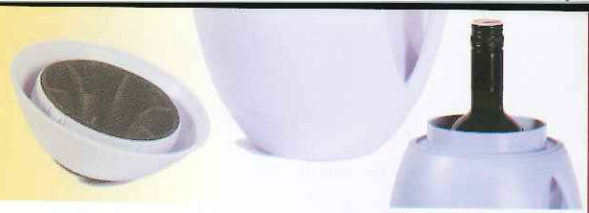
HIRSCH, 2011 GV Heiligenstein

Price HK\$200
Schmidt Vinothek
Tel: 2327 9818

Fragrances of sweet vegetables and fruits mingle with elegant spice aromas; this wine is equally supple, substantial and satisfying.

此酒綻放絲絲甜意的蔬菜與鮮果清香，與香料風味交錯。此酒口感柔和堅實，使人一試難忘。





OVERALL
整體評分
94

**Weinrieder
TBA Riesling
Schneiderberg 2004**

Price HK\$380
Cuvées
Tel: 2546 7628

Intense floral nectar with honeyed lychees and apricot flavours point to the evident botrytis. Balanced fresh lemon citrus acidity lining the structure and wraps up at the end.

花香馥郁，還有鮮甜的荔枝風味和杏子芳香，典型的貴腐風格。酒體結構公整平衡，有如檸檬香的酸度和柑橘氣息在酒香中漫溢。



OVERALL
整體評分
90

**Pichler Krutzler Grüner
Veltliner "Supperin"
2009**

Price HK\$290
Sens Wine Cellar Limited
Tel: 3678 0309

Intense yellow-green colour, classy and spicy, fresh lime, and white peach, crushed stone and mineral salts, opening quite slowly, poised and elegant with lots of personality and finishes very well.

鮮黃酒色，泛有綠光。除了新鮮白山桃和青檸的芳香外，此酒還透露著礦物鹽和巖石的氣息。酒風儼然典雅，富有個性，收結怡人。



OVERALL
整體評分
90

**ARTNER 2010 GV
Steinacker Reserve**

Price HK\$260
Schmidt Vinothek
Tel: 2327 9818

Selection of the best and ripest grapes and long ageing on the lees give this wine it creamy texture and finish. On the nose and the palate aromas and flavors of orange and ripe citrus combined with fine minerality and acid and a medium body make this wine juicy and ripe.

精選最上乘成熟的葡萄釀製，經過長時間陳釀，此酒得以擁有完整結構和悠然收結。無論是酒香抑或口感，都有一股襲人的香橙柑橘和清新的礦物氣息。中度酒體、怡人酸度讓此酒更具誘人風韻。



OVERALL
整體評分
94

**Weinrieder Eiswein
Weissburgunder
Kugler 1999**

Price HK\$380
Cuvées
Tel: 2546 7628

Above all creamy, opulently sweet.

口感細膩，豐饒甜美。



OVERALL
整體評分
95

**J. HEINRICH 2009
Maestro Trocken
Burgenland Österreich**

Price HK\$270
Schmidt Vinothek
Tel: 2327 9818

Blaufränkisch, Cabernet Sauvignon and Merlot in the circle of taste. The unique blend is hand-crafted new to give a delicate balance of taste, feel and knowledge. The result is a wine with elegance and depth. Every sip is a gratifying composition on the palate.

揉合Blaufränkisch、Cabernet Sauvignon、Merlot三種葡萄風味的佳作。獨特的調和手藝賦予，拿捏了恰到好處的平衡與美酒個性。賦予了此酒典雅的深度與無比的深度。每口美酒都會味蕾帶來無比歡愉。



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WINE.LUXE CHALLENGE 2012

Blind Tasting to Pick the Best Austrian Wine 矇瓶嚴選最佳奧地利佳釀

Text: Harrison So / Stanley Chan (Eng) | Photo: Hong Leung | Design: Second Li

The 33rd Wine Challenge has been successfully held on September 24, on which our fifty readers blind tasted ten Austrian vintages with our sommelier. Schmidt Vinothek cellar was the venue of the event. Through harsh selection by wine adjudicator panelists, Schmidt Vinothek cellar only imports high-quality brands of wines from Germany, Austria and other places.

The blend of modern and traditional wine cellar is the design characteristic of this cellar; the red brick façade with arched wine rack combines with the floor-to-ceiling glass design makes the overall outlook even more stylish and elegant. Hence, potential buyers seem to enter into a real wine cellar.

At the event, all readers were being absorbed by the ten Austrian vintages; especially the red wine "J HEINRICH, 2009 Maestro Trocken Burgenland Osterreich" was the most favors. This wine bloomed with black fruit, coffee, and smoked flavors, which was long lasting with pleasant acidity. Its elegant balance layered with subtle complexity of black fruit, black currant and oak flavors became the spotlight of that Wine Challenge day!

第33屆的Wine Challenge已經在9月24日圓滿舉行。當日五十多位讀者參與了活動，與我們品酒師一起矇瓶鑑賞了十瓶來自奧地利的葡萄佳釀！

是屆Wine Challenge假Schmidt Vinothek舉行。Schmidt Vinothek酒窖致力引進優質的葡萄酒品牌，透過由葡萄酒專家組成的評審委員，嚴選了一系列來自德國、奧地利等地的葡萄酒品牌。酒窖設計糅合現代與傳統的酒窖特色，紅磚外牆設計與拱形酒架，加上落地玻璃設計，令整體鋪面更見時尚高雅，讓客人有置身真實酒窖的感覺。

讀者無不沉醉在當日的十款奧地利佳釀。其中尤以紅酒—J. HEINRICH, 2009 Maestro Trocken Burgenland Osterreich最受讀者與品酒師青睞。此酒酒香綻放黑果、咖啡和煙燻氣息。收結漫長，酸度怡人。酒體典雅平衡，泛出複雜的黑果、黑加叺子和橡木的風味層次，成為了當日Challenge的焦點！



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