

New Western Cuisine.



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August in Abundance

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Fred Tibbitts, Jr.

Fred Tibbitts, Jr. is a global wine consultant and writer based at Bangkok, Thailand and with a U.S. office at New York. He operates a global social entrepreneurship for the benefit of those less fortunate, assisting some of the top hotel and restaurant chains in the U.S. and across Asia Pacific, developing their wine & spirits programmes. He also hosts hospitality industry dinners to recognize excellence, provide scholarships at hospitality and culinary schools and to make charitable donations to the UNICEF, UN-HABITAT and other worthy charities.

常驻在曼谷和纽约的田博华是全球最著名的品酒顾问之一，他为众多的连锁酒店及餐厅提供咨询。还参与过许多国家重要的餐饮会展以及项目。大量相关的著作及评论发表，在业界，一时洛阳纸贵。

Wine Harvests are by Hemisphere

Enjoy the Annual Bounty both North & South

半个世界的葡萄丰收季

南北共庆

In the past and not so very long ago, wine consumers primarily enjoyed the wines of their regions and secondarily, their countries out of local and national pride; and also because the wine importers / distributors very often did not have access to the wide world of wine; only the traditional sources, such as Burgundy, Bordeaux, Italy, and Germany.

But over the past twenty years virtually every country in the world has begun or has intensified the production and export of wines, so that today wine consumers everywhere have a far more bountiful selection of wines from which to choose when they shop for wines. And because the Northern Hemisphere wineries generally harvest from August to September; and the Southern Hemisphere wineries harvest from February to April, wine consumers are always being offered white wines with a natural balance of fruit and acidity fresh from the vineyards; and

red wines with just enough tannin to insure a heavenly structure and that are equally as ready to enjoy with a minimum of aging or cellaring, which is increasingly what consumers are seeking: Fresh, fruit forward wines that are food friendly and that may be enjoyed as soon as purchased for home or in a bar or restaurant.

The wineries in both the Northern and Southern Hemispheres decide exactly when to harvest based on several key factors, including the ripeness of each grape varietal as measured by sugar, acid and tannin levels as well as on the style of wine they wish to produce. The weather can also affect the decision of harvest, based on threats of heat, rain, hail and frost; any of which can severely damage the grapes and cause vine diseases. In addition, the winemakers and vineyard managers must decide if they should use hand

pickers or mechanical harvesters.

Actually, the majority of the world's wine producing regions lie between the temperate latitudes of 30° and 50° in both hemispheres with regions lying closer to the equator typically harvesting earlier due to their warmer climates. In the Northern Hemisphere some vineyards near the Mediterranean Sea begin harvesting as early as July and in California some sparkling wine grapes are harvested in late July to early August at a slightly unripe point to help maintain acidity in the wine; however, some late harvest wine grapes are harvested throughout the autumn. And in Germany, the U.S. and Canada, ice wine grapes can be harvested as late as January.

In the Southern Hemisphere the harvest can begin as early as January 1 in some of the warmer climates in New South Wales, Australia; however, in some of

the cooler climate areas like Central Otago, New Zealand (Best known for its velvety Pinot Noir's, such as the Peregrine "Pinnacle" Pinot Noir), the harvest is typically April to May, while the picking of their late harvest Riesling grapes most often takes place in late May. But the most famous of appellations in New Zealand remains Marlborough at the northeastern tip of the South Island, where the climate is also considered cool, being a combination of hot, sunny days and cool nights with round-the-clock cool, coastal breezes and warmer waters, providing a moderating influence on the climate, all of which make possible outstanding Sauvignon Blancs (such as the Brancott Estate Letter "B" Series Sauvignon Blanc from the 1st vineyard planted with Sauvignon Blanc in Marlborough). And, as a matter of fact, Marlborough produces over 50% of all New Zealand Pinot Noir, much of which becomes a key component of the area's highly regarded sparkling wines.

And so just how do the winemakers and viticulturists of the world determine ripeness in the grapes? Well, early winemakers simply tasted the grapes to decide their ripeness; however, today with the advances of modern science, winemakers use a "refractometer" to measure sugar levels and "Brix" tests to determine the acidity. As for tannin ripeness, tasting continues to be the only way to measure it; and the practice requires considerable experience and skill to accomplish accurately.

As for mechanical harvesting versus traditional hand picking, there are proponents on both sides of the issue; however, mechanical harvesting does save labor and money; and there are as well winemaking considerations. A mechanical harvester is able to operate 24 hours a day and pick 80-200 tons of grapes, compared to the 1-2 tons that an experienced human picker could harvest. In hot climates, where picking quickly or in the cool of night is a priority, mechanical harvesting can accomplish these goals very efficiently.

But despite the costs, some wineries prefer the use of human workers to hand-pick grapes. The main advantage is the knowledge and discernment of the worker to pick healthy bunches and the gentler handling of the grapes. And in areas of steep terrain, it would be virtually impossible to operate a mechanical harvester through the vineyard. In addition, in many wine regions, migrant workers are a significant part of the harvest work force in addition to area student and itinerant workers. In fact, it was estimated that in 2007, as many as 70% of the employees in the California

wine industry were immigrants from Mexico.

So, there you have it, everything you need to know about wine harvests north and south; and why the finest fruit of the gods is now more plentiful than ever before; and with the advances in global transportation and wine preservation, why everything is available everywhere.

And as always, in the immortal words of China's most passionate wine romantic, kindly always remember that "Red as roses can be is the color of my True Love's favorite wine: For this is China, land of a thousand red sun rises, a thousand red sun sets and a thousand red dreams. And red as hearts can be and red as our love, the red wine it is always red as our love, our very True Love." I am as always, and forever more, **Red Owl**, Ever Vigilant, over & out.

在过去，还不是很长的时间里，葡萄酒消费者最初享用的葡萄酒主要来自于本地，其次则是自己的国家。当然也是因为葡萄酒进口商/经销商并不是经常能接触到世界各地的葡萄酒，因此供大家可选的也只是传统的勃艮第、波尔多、意大利、德国。

但是，在过去的20年里世界上几乎大部分国家都开始增多葡萄酒的生产和出口，这样其他地方消费者有了更多的选择。北半球的葡萄收获季节一般是从8月到9月，而南半球则是从2月到4月。白葡萄酒带来酸度与果香均衡搭配的自然清新，红葡萄酒中的单宁确保丰富的结构，从陈年到窖藏，满足各种所需。

两个半球的葡萄园在对葡萄的收获时间上采用几乎相同的标准，其中包括每株葡萄的糖份、酸度、单宁程度、以及要酿制的葡萄酒，当然天气也是决定因素之一，热度、雨水、冰雹、霜冻，任何一项都能对葡萄造成损害或是引发疾病。另外，酿造者和葡萄园管理者还要考虑采用人工采摘还是机械采摘。

世界上大葡萄酒酿造地区分布在两个半球的纬度30° - 50°之间，靠近赤道的地区因为气候温暖，葡萄成熟略早。在北半球，靠近地中海地区的葡萄园在7月上旬开始收获，而在加利福尼亚，起泡葡萄酒所用的葡萄在7月下旬至8月上旬收获，一点尚未成熟的状态可以有助于保持葡萄酒中的酸度。不过，还有一些较晚采摘的葡萄将贯穿整个秋季。在德国、美国、加拿大，冰葡萄酒葡

萄可以在1月下旬采摘。

在南半球，葡萄的收获季节一般在1月上旬，这是澳大利亚的新南威尔士州较为温暖的时节，而在新西兰的奥塔戈中部，气候则较为凉爽（这一地区以醇和的黑皮诺闻名，比如百福勒的“品尼高”黑皮诺）。这里的收获季节主要在每年的4月到5月，雷司令则基本在五月下旬采摘。不过新西兰最著名的产区还是位于马尔堡南岛的东北部，那里的气候相对凉爽，白天高温炎热，夜晚凉爽宜人。海风清新、水流温暖，对气候形成温和的影响，这一切造就了出色的长相思（比如布兰卡特酒庄的“B”文字系列长相思，来自马尔堡长相思的第一葡萄园）。实际上，马尔堡出产的黑皮诺占新西兰的50%，其中大部分用来酿造这一地区十分知名的起泡葡萄酒。

那么世界各地的葡萄酒酿造者和种植者是如何决定葡萄的成熟度呢？早起的酿造者只是简单通过品尝来了解，然后随着现代科技的发展，酿造者使用“手持糖量仪”来测量果实中的糖分，也可以采用“白利糖度”测试酸度。至于单宁的成熟度，人们现在仍旧沿用“品尝”的方法，不过这也需要相当长时间的经验和技巧。

至于机械采摘和传统手工采摘，两种方式都有支持者。不过前者的确介绍人力和财力。机械收割机可以1天24小时云状，每天采摘80-200吨葡萄，如果人工采摘的话，每天只能收割1-2吨。在炎热的季节，快速采摘或是在夜晚采摘是不过的方法，机械收割能够不考虑这些因素，高效完成。尽管有成本的考虑，但是一些酿造商仍旧倾向于人工采摘。主要原因在于，有经验的工人能够选择健康的枝条，在采摘的时候使用恰当的力度。在陡坡的地带，很难使用机械采摘。此外，许多葡萄庄里采摘的工人大多是当地的学生和流动性很大的工人。实际上2007年，加利福尼亚葡萄酒工业中大约70%的从业者都是由墨西哥来的移民。

好了，你已经了解南北两个半球葡萄酒采摘的相关知识，了解了为什么这一“上帝的果实”比以前更加丰富。随着全球化的进程以及葡萄酒保存技术的发展，人们对于葡萄酒的选择再也不受地域的限制。

我是**红色猫头鹰**。一直在这里。

