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揭開GV的面紗



文·圖：梁淑意 Rebecca Leung

歐洲酒是很大中華飲家的選擇，不過隨便訪問他們數數喜愛酒國，答案多屬法國、意大利、西班牙、德國等，很少想到奧地利。奧地利是我近年非常欣賞的產酒國，他們的葡萄酒質素越見精彩，紅、白酒均清爽酸郁，非常適合配搭食物。我尤其鍾愛他們釀製的多款充滿礦物味芬芳白酒。很多人以為在這個德語國度，惹絲琳(Riesling，又稱雷司令)是理所當然的好，但其實另一白品種Grüner Veltliner(下簡稱GV)卻在過去十餘年有著革命式的改變，普遍質素大大提高，其中一位重要人物就是Lenz Moser。

世上幾多葡萄種植師或釀酒師，都會喜歡嘗試駕馭不同的葡萄品種，但Lenz Moser自五年前創立了Laurenz V酒莊後，卻只專心一意栽培GV，因為他深信在奧地利，懂得配合各風土條件，便定能產出優良的GV，成就將比惹絲琳更出色，所以他願意窮一生心血去發掘這有趣品種的無限潛能。Lenz這樣做，在奧地利是第一人，因為在他之前，奧地利過往種植的GV產量過高，質素一般，故此多被用作混配。現在大家多了解GV的特性，針對性栽培，低量高質，自然值得用作單一品種入瓶。

Laurenz V這個名字，背後隱藏了一個顯赫的造酒歷史。Laurenz簡寫是Lenz，因此Laurenz其實是Lenz的名字；V是羅馬數字五，因為Lenz Moser的家族幾代都是從事葡萄種植和釀酒，Lenz已是第五代傳人了。不過，Moser家族在奧地利的同名酒莊產業，遠在上個世紀的八十年代中已經轉手，所以現時的奧地利最大葡萄酒品牌公司Lenz Moser已經跟Lenz沒甚關係。

Lenz Moser的祖父Dr. Lenz Moser III是最令Lenz驕傲和佩服的人，也是Lenz的終生學習對象。Dr. Lenz Moser在二十年代，研究出一個減低葡萄藤被霜雪侵襲的葡萄扶植法，倡議把葡萄藤拉高，藤與藤之間的通道拉闊，減低葡萄園密度。此舉可增加

葡萄成熟度，也易控制每株葡萄藤的生產量，方便施農藥和機器操作，減省人手和成本。雖然這套扶植法也有可能降低葡萄濃郁度和質素，但畢竟對整個歐洲和後世的葡萄種植影響深遠。

Lenz本身也是位相當有個性的人物，他當年售出家業後，決定到處遊歷酒區，在美國加州納帕谷遇上葡萄酒教父Robert Mondavi，自我介紹時，Robert立刻便指出他知道他的祖父Dr. Lenz Moser是位葡萄種植先驅，從此Lenz跟

Mondavi家族展開一段牢固的友誼，Lenz後來更為Mondavi的歐洲市場擔任總監，一直到2004年Mondavi轉手Constellation集團為止。兩人合作期間，Robert Mondavi一絲不苟的造酒理念也深深影響Lenz。離開Mondavi後，Lenz決定尋根，自立門戶，創建Laurenz V，專心一意栽種白葡萄GV，勢將以此奧地利特有的品種釀造不同類型的酒款，至今已經踏入第五年。

幾年間，Lenz把自家品牌和GV打理得有聲有色，定期到各國推廣品嘗GV的藝術，儼如此品種的代言人。Lenz說，GV的香氣像添了胡椒味的惹絲琳，入口有法國Loire區的長相思(Sauvignon Blanc)，具備意大利Pinot Grigio的和諧氣質。有別於惹絲琳有乾有甜，GV多是乾身，帶明顯辛辣胡椒味，高質的會有芬芳香氣，存放能力佳。

早前Lenz在香港舉辦了一場垂直品試會，一氣呵成的品嘗了十一款他旗下的GV，讓我對這品種加深了認識，以下是簡評：

2009 Laurenz Und Anna Sunny Grüner Veltliner

輕盈有活力，柔和礦物和白花香，青檸味濃，清爽醒神酸度，收結長。

2009 Laurenz Und Sophie Singing Grüner Veltliner

口感圓滑，線條較上一款酒豐滿，中段



有青蘋果香，酸度高雅含蓄，餘韻怡人。

2009 Friendly Grüner Veltliner

充滿水仙花香氣息，帶礦物香，典雅酸度，輕柔，收結帶點點甘草，喝著會很開心的酒。

2008 Silver Bullet Grüner Veltliner

白玫瑰香，新鮮多汁，線條幼細，中段有豐富的礦物、甘蔗、柚子，結構複雜具層次，有綿延回甘，非常好！

2004 Charming Grüner Veltliner

非常年青，香氣帶絲絲蜜糖、白色花朵，中段有白胡椒，口感順滑細膩，輪廓分明，酸度和諧舒服，很精妙的酒。

2005 Charming Grüner Veltliner

明顯與眾不同的一個，氣味口感均與不同，味道像布根地 Meursault 白酒，渾厚圓潤，深層濃郁，充滿松果、杏仁、飯焦香，收結湧出礦物，很不俗！

2006 Charming Grüner Veltliner

我很喜歡的風格：鮮香礦物非常吸引，果實細膩柔順，酸度豐盛而溫柔，圓融和諧，檸檬、水晶梨味豐富，收結滑溜，帶一絲花香。

2007 Charming Grüner Veltliner

怡人鮮甜草氣味，帶輕柔礦物、青檸、青菜味，香草辛辣味明顯，均衡協調，餘韻清爽悠長。

2008 Charming Grüner Veltliner

豐盈青檸、鴨梨芬香，味道柔和，高複雜性，酸度細膩，中段優雅的白胡椒辛香硬朗，結構整實，收結有松葉、礦物香和柑桔，非常好喝！

2009 Charming Grüner Veltliner

爽口乾淨，味道濃郁，檸檬味非常重，中段柔和滑順，收結很乾。

1980 Grüner Veltliner

這是Lenz找來他們以前製造的舊作，他更打趣說這是他們造得最差劣的酒。但這酒酸度依然，且結構骨幹尚未見鬆散，雖然果味表現已經過了酒的最巔峰狀態，但尚有不少的青蘋果和青檸味，收結不短，這就證明GV的存放能力十分高。

這次我喝過多個年份的GV，享受非常，相信酒與各國美食配搭很易有火花。我認為這獨特品種的面紗還未全部揭開，很期盼Lenz或其他奧地利釀酒師在未來的日子，更多發掘GV的有趣風味！



封印百年傳奇 開啟恬醺之旅 瑪歌推出瓶身防偽技術

如何辨別閣下手中的瑪歌是真品？波爾多一級名莊瑪歌（Chateau Margaux）推出最新安全系統，所有2011年3月7日後包裝之瑪歌葡萄酒，均可循瓶身所示封印立辨真偽。

二十年來，瑪歌酒莊不斷透過各種舉措防止贗品；本次宣佈之防偽標籤（或稱「汽泡標籤」）是品牌最新推出的防偽標識技術——每瓶瑪歌酒莊1990年後產出的葡萄酒，包括瑪歌正牌、瑪歌紅亭（Pavillon Rouge）和瑪歌白亭（Pavillon Blanc），均被鐫刻上鐳射編碼並封裝保存；而每一枚汽泡標籤，都是獨一無二、無法偽造的。每瓶佳釀自酒窖運出之時，整個防偽系統亦隨即啟動生效。



這種「汽泡標籤」其實是位於瓶口塑封與玻璃瓶身間的一條安全封印。消費者該可透過以下程序驗明瑪歌葡萄酒的真偽：

登錄瑪歌酒莊官網——http://www.chateau-margaux.com/Website/site/chi_accueil.htm，在指定區域輸入標籤上的字母數字代碼後，屏幕上也會相應顯示一幅安全封印；消費者可查核其與瓶身上的汽泡對照是否位置一致。除驗證真偽之外，消費者亦能從中獲取更多有關這瓶瑪歌之規格說明與年份資訊。消費者更可在官網首頁點擊「年份」項目，進一步瞭解每瓶年份葡萄酒的檔案。

此外，瑪歌酒莊正式推出的中文版官方網站，為中國消費者更全面地瞭解瑪歌酒莊的百年傳承和舉世珍釀提供重要平台。瑪歌酒莊中文版網站涵蓋「世紀概況」、「年份」、「季節」、「園中時光」等內容，瀏覽其中，宛如步入一段傳奇歷史。如需瞭解更多瑪歌酒莊的相關資訊，請登錄中文版官方網站：

http://www.chateau-margaux.com/Website/site/chi_accueil.htm

Wine Now April 2011 - Laurenz V.

Many Asians enjoy drinking European wines however if you ask them they only recognize French, Italy, Spanish, Germany etc, however people seldom mention wines from Austria. Recently Austrians wines have become my favorite region. The wines are more outstanding than ever. Red & White wines are fresh and aromatic that is a good match with food. I love the mineral characteristics in Austrian wines. Many wine drinkers only know Riesling however Grüner Veltliner has become the No.1 grape within the past 10 years. The pioneer for expressing this excellent grape variety is Mr. Lenz Moser.

Many wine makers grow many different grape varieties in Austria however Mr. Lenz Moser has focused on growing only Grüner Veltliner within the past 5 years and he believes that even only with 1 grape variety he can make excellent wines. The climate in Austria is also the best for growing Grüner Veltliner.

The name Laurenz V comes from the word "Lenz", his name and "V" is the roman character 5, as Mr Lenz Moser is the 5th generation.

Lenz Moser inherited his knowledge from his grandfather, the legendary Professor Dr. Lorenz Moser III., who invented and developed the ubiquitous Austrian trellising system called the "Lenz Moser Hoherziehung", which revolutionized vineyard cultivation right across Europe.

Lenz Moser interesting background. He sold his family business and travel wineries around the world. When traveling to Napa Valley he meet Robert Mondavi. Robert Mondavi knew Lenz's grandfather and they became good friends. Lenz then started to work for Mondavi and soon became the head of European region until 2004 when Mondavi sold his winery.

Hence Mondavi's wine making techniques has influenced Lenz and went back to Austria to start Laurenz V. His ambition was to grow only one grape, Grüner Veltliner. Within the past years Lenz has sucessfully promoted and expanded the Laurenz V. name. He will travel around the world and promote the art of Grüner Veltliner. He has become the spokemen for the grape variety. Lenz describes Grüner Veltliner with a spice of Riesling, body of Loire, Sauvignon Blanc and a lovely italian Pinot Grigio characteristics. High quality Grüner Veltliner a spray of floral aromas and can age for many years.

Previously Lenz carried out a comparitive tasting event at Zuma Japanese restaurant and we tried 11 different vintages of Grüner Veltliner. Below is a simple tasting note for the wines tasted.

2009 Laurenz Und Anna Sunny Grüner Veltliner

Light and energetic. Smooth mineral and white floral characteristics. Lime with a nice crispy long finish.

2009 Laurenz Und Sophie Singing Grüner Veltliner

Smooth body, compare to the previous one, this is more fuller body. With green apple aromas and subtle flavors.

2009 Friendly Grüner Veltliner

White floral and mineral aromas. Elegant acidity, smooth with floral characteristics.

2008 Silver Bullet Grüner Veltliner

White rose aromas, fresh, juicy acidity. Minerals, sugar cane, grapefruit. Complex and long aftertaste.

2004 Charming Grüner Veltliner

A young wine, honey, white flower. Little white pepper with a smooth body and med finish.

2005 Charming Grüner Veltliner

Characteristics are like Meurault from France with pine nuts, almond and full body structure. The finish has good minerals that shows a great finish.

2006 Charming Grüner Veltliner

This is my favorite, shows fresh flowers, fruit delicate and smooth. Balanced acidity with lemon, pear with a nice smooth floral finish.

2007 Charming Grüner Veltliner

Grass, light minerals, vegetal aromas. A balanced herbal and spice with a fresh and long aftertaste.

2008 Charming Grüner Veltliner

Lime and pear aromas. Balanced and highly complex. Med acidity, with white pepper. Strong structure with pine leave finish. Minerals and mandarin characteristics.

2009 Charming Grüner Veltliner

Fresh and clean. Strong flavors with lime, lemon. Smooth with a dry finish.

1980 Grüner Veltliner

Lenz old wines which their worse wine is ever made. However the acidity is still strong and the fruit flavors are light but still consist of green apple and lime. Med finish. This shows Grüner Veltliner is able to age for many years.

It has been a great experience tasting so many different vintages of Grüner Veltliner and the food matching is outstanding.