

Looking Into Variations of Cabernet at Asia Wine Academy **亞洲葡萄酒學院: 萬紫千紅——細嘗卡本內千變萬化之奧妙**

OVERVIEW 概略

As wine drinking and tasting becomes more popular as a hobby and social activity, courses about popular grapes and wines have become a popular way of demystifying wine, creating more knowledgeable consumers, and making wine drinking more enjoyable.

To cater for the growing interest in wine and wine-tasting, the Asia Wine Academy (AWA) will return to the Hong Kong International Wine & Spirits Fair 2019 for the third year. The Academy is offering two intensive wine-quality courses this year, one taught by Master Sommelier Yang Lu, and one by Jeannie Cho Lee, Master of Wine.

The courses are co-organised by the Hong Kong Trade Development Council (HKTDC) and the School of Hotel and Tourism Management (SHTM) of The Hong Kong Polytechnic University. They are based on the SHTM's MSc in International Wine Management programme. The courses are pitched at wine enthusiasts and traders at intermediate and advanced levels. They provide in-depth knowledge of Cabernet Sauvignon and its cousins from around the world, and offer an opportunity to taste and compare similar wines from different parts of the world.

Participants who complete both courses will be awarded a Certificate issued by the SHTM and HKTDC.

品嚐美酒近年日漸流行，成為不少人的嗜好和社交活動。坊間有關釀酒的葡萄和不同酒類的解說課程亦愈趨普遍，消費者可藉課程豐富知識，增添品酒的樂趣。

有見大眾對認識美酒和品酒愈感興趣，亞洲葡萄酒學院將第三度於香港國際美酒展期間舉辦課程。學院今年將提供兩個密集式課程，分別由侍酒大師呂楊和葡萄酒大師李志延教授辨別葡萄酒的品質。

課程由香港貿發局和香港理工大學酒店及旅遊管理學院 (SHTM) 合辦，內容根據 SHTM 的國際葡萄酒管理理學碩士學位課程訂製，適合已屆中高級別的葡萄酒愛好者和從事酒商業務的人士參與。課程將深入介紹赤霞珠及各地與之相似的葡萄品種，學員更有機會在課堂中品嚐及評比來自全球不同國家的美酒。

參加者完成兩個課程後，可獲由香港理工大學酒店及旅遊管理學院和香港貿發局頒發的證書。

THE COURSE 課程內容

| | | |
|----------------|--|--|
| Course 課程 | A) Why Cabernet Sauvignon is the King of Red Wines 獨領風騷——赤霞珠稱冠之奧秘 | B) Discovering Cabernet Sauvignon & its Cousins from Around the World 尋訪赤霞珠各地親本美酒 |
| Date 日期 | 7 November 2019 (THU) 2019 年 11 月 7 日 (星期四) 11:30 – 13:00 | |
| | | 8 November 2019 (FRI) 2019 年 11 月 8 日 (星期五) 14:30 – 16:00 |
| | 9 November 2019 (SAT) 2019 年 11 月 9 日 (星期六) 14:00 – 15:30 | 9 November 2019 (SAT) 2019 年 11 月 9 日 (星期六) 11:00 – 12:30 |
| Venue 地點 | Grand Tasting Room, Hall 3D Concourse 展覽廳 3D 大堂佳釀試酒室 | |
| Lecturer 講者 | Jeannie Cho Lee MW 李志延 葡萄酒大師 | Lu Yang MS 呂楊 侍酒大師 |

A) Why Cabernet Sauvignon is the King of Red Wines
獨領風騷——赤霞珠稱冠之奧秘

Taught by Professor of Practice, Jeannie Cho Lee, Master of Wine, this 90-minute practical wine course focuses on understanding Cabernet Sauvignon and charting its success and various expressions found around the world. The tasting focuses on understanding wine quality and the Cabernet Sauvignon grape in particular. The learning outcome consists of two parts: understanding what makes Cabernet Sauvignon and its cousins (Cabernet Franc and Carménère) so successful and why it is considered the king of red wines. The second part focuses on how to become a better taster, and understanding the parameters for wine quality for Cabernet Sauvignon and how it differs by styles and regions.

此 90 分鐘的實務課程由葡萄酒大師李志延講授，集中講解赤霞珠和各地以此品種釀製的葡萄酒，並教導學員判別葡萄酒的品質。參加者完成課程後將學懂赤霞珠的特質，了解其何以冠絕世上其他紅葡萄的品種，獲封「紅酒之王」。此外，學員將透過課程提升品酒能力，學會辨別赤霞珠紅酒的品質，以及不同方式和地區所釀製的葡萄酒之差異。

B) Discovering Cabernet Sauvignon & its Cousins from around the World
尋訪赤霞珠各地親本美酒

Taught by Yang Lu, Master Sommelier, this 90-minute practical wine course focuses on Cabernet Sauvignon's successful cousins, which have spawned interest from both producers and consumers around the world. The course starts in Bordeaux with a comparison of a Cabernet Sauvignon-dominant red

versus a Cabernet Franc-dominant red. The course then focuses on the diverse expressions of both Cabernet Franc and Carménère (known as Cabernet Gernischt in mainland China). The learning outcomes include a rigorous approach to judging wine quality, according to style and regional context, and understanding Cabernet Sauvignon, Cabernet Franc and Cabernet Gernischt.

此 90 分鐘的實務課程由侍酒大師呂楊講授，集中講解與赤霞珠相似的紅葡萄，這些品種獲全球釀酒商及買家青睞。課程將於波爾多展開，比較以赤霞珠和品麗珠釀製的葡萄酒。講師之後將集中介紹品麗珠和卡門內（即內地的蛇龍珠）等品種釀製的紅酒。參加者完成課程後可按釀製方式及地區判別葡萄酒的品質，並增加對赤霞珠、品麗珠和蛇龍珠等不同葡萄品種的認識。

**TDC reserves the right to make changes in the specifications and other information contained in this document and programme without prior notification.*

香港貿發局有權於未有先行通知下，自行更改課程簡介及載於本文件的內容。

THE WINES 品試酒款

COURSE A

| | | |
|--|------|-------------------|
| Chateau du Tertre <i>(for Thursday class)</i> | 2011 | France |
| Chateau Giscours <i>(for Saturday class)</i> | 2010 | France |
| Quintessa | 2016 | USA |
| Wynns Coonawarra Estate Black Label Cabernet Sauvignon | 2015 | Australia |
| Leeuwin Estate Art Series Cabernet Sauvignon | 2015 | Western Australia |
| Fattoria Nittardi Nectar Dei DOC Maremma Toscana | 2015 | Italy |
| Kanonkop Cabernet Sauvignon | 2014 | South Africa |
| Catena Zapata Nicolas Catena Zapata | 2015 | Argentina |
| Don Melchor Cabernet Sauvignon | 2016 | Chile |

COURSE B

| | | |
|---|------|----------------|
| Chateau Belgrave | 2014 | France |
| Chateau Jean Faure | 2014 | France |
| Montes Alpha Carmenere | 2015 | Chile |
| Chateau Changyu Moser XV Cabernet Sauvignon Blanc De Noir | 2018 | Mainland China |
| Vina Maquis Franco | 2010 | Chile |
| Changyu Noble Dragon Reserve Dry Red <i>(for Friday class)</i> | 2016 | Mainland China |
| Chateau Changyu-Castel Cabernet Gernischt <i>(for Saturday class)</i> | 2016 | Mainland China |



2010

Chateau Giscours,
Margaux, Bordeaux



2015

Catena Zapata 'Nicolas
Catena Zapata', Mendoza,
Argentina



2011

Chateau du Tertre,
Margaux, Bordeaux



2016

Quintessa, Rutherford,
Napa Valley, CA

THE TAKEAWAYS 課程收穫

- Certificates of Attendance endorsed by SHTM and HKTDC will be presented to attendees of successfully completing both courses A and B.
 - With just 2 courses, the Asia Wine Academy offers the perfect guide to mastering wine knowledge.
 - Participants attending the courses will receive a complimentary Wine & Spirits Fair Public Day (Nov 9) Admission Ticket as well as a Lucaris Crystal Glass (total worth HK\$310; Redeemable on 9 Nov only while stock lasts).
 - Only professional traders with valid badges would be entertained for any courses on 7 & 8 November 2019.
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- 在讀畢課程 A 及 B 後，學員將獲得由 SHTM 和貿發局共同頒發的參與證書。
 - 只需兩個課程，學員將可透過亞洲葡萄酒學院一嚐葡萄酒大師滋味。
 - 凡購買任何課程之報名人士，均可獲贈美酒展公眾日(11月9日)入場券乙張及 Lucaris 名貴酒杯乙只 (價值 HK\$310; 只限於 11 月 9 日換領，數量有限，先到先得，送完即止)。
 - 2019 年 11 月 7 至 8 日(星期四及五)之課程只供持有效證件之業界人士報名。

TUITION 課程費用

| | Single 課程 A/ B | Combo 課程 A+B |
|------------------------------|---------------------------|-------------------------|
| Regular 正價 | HK\$495 | HK\$880 |
| Early Bird 早鳥優惠 | HK\$350 | HK\$690 |
| Student Rate 學生優惠 | HK\$300 | HK\$560 |

REGISTER NOW 立即登記



Click [here](#) to register.

請[按此](#)登記。

To enjoy student rate, please click [here](#).

如欲享受學生優惠，請[按此](#)。

Remarks 備註:

1. For participants attending courses of the Asia Wine Academy, a complimentary public day (Nov 9) admission ticket of "Hong Kong International Wine & Spirits Fair 2019" which is worth HK\$200 can be redeemed at Ticket Redemption Counter at Hall 3E Concourse; Lucaris Crystal Glass are only redeemable on 9 Nov on a first-come-first-serve basis while stock last.
成功報名亞洲葡萄酒學院課程之人士，均可於展覽廳 3E 大堂「入場券換領處」領取香港國際美酒展 2019 公眾日入場券(2019 年 11 月 9 日)一張(價值港幣 200 元); Lucaris 名貴酒杯只限於 11 月 9 日換領，數量有限，先到先得，送完即止。
2. Certificates of Attendance will be presented to attendees of successfully completing both course A & B. Please redeem the certificate at reception counter of the Grand Tasting Room after completing both courses.
成功完成課程 A 及 B 之人士可獲頒證書一張，請於完成所有課程後往佳釀試酒室門口之招待處領取證書。
3. Only professional traders with valid badges would be entertained for any courses on 7 & 8 November, 2019.
2019 年 11 月 7 至 8 日(星期四及五)之課程只供持有效證件之業界人士報名。
4. Acceptance to registration will be subject to seat availability on a first-come-first-served basis.
座位有限，先到先得。
5. Course content is subject to change without prior notice.
課程內容如有更改，恕不另行通知。
6. All tickets sold are non-refundable.
門票一經出售，恕不退換。
7. Persons under 18 will not be admitted.
只接待 18 歲或以上人士進場。
8. In case of any dispute, the Organisers reserve the final right of decision on all matters.
如有任何爭議，主辦機構保留最終決定權。