

Basic Concepts of Wine & Oyster Pairing

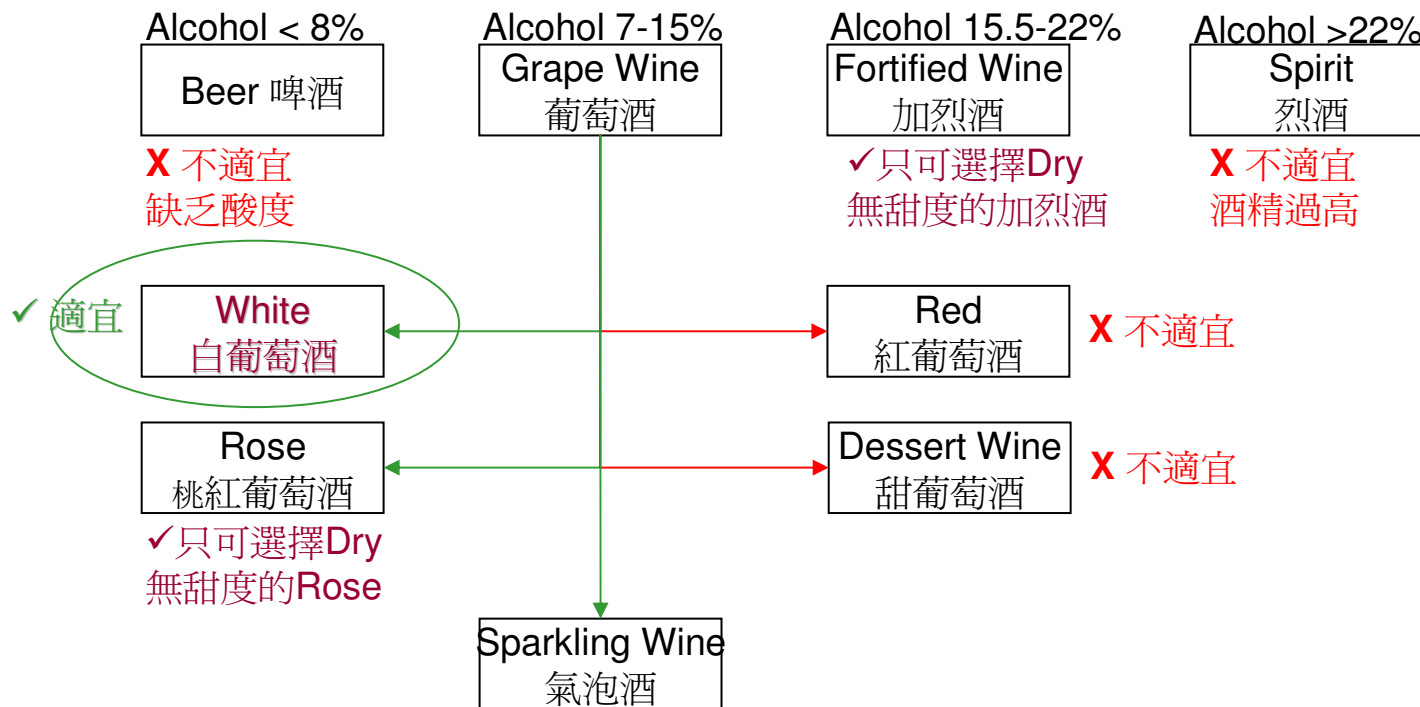
Choosing wines for pairing with Oysters



Best Effect of Food & Wine Pairing

酒與食物的混合，能夠互相補給、或襯托、或提升彼此原有獨特的氣味，不互相衝突，使酒與食物的各種氣味在Palate更濃洵而持久。

Selection of Wine Type to match oysters 選酒



X 甜的 氣泡酒 /香檳 - 不適宜配蠔。

Dry (干的) 氣泡酒可以但不建議

它雖不破壞蠔的主体特質氣味，但也不能被此提升味覺感受，二氧化碳造成的bubble會產生屏障效應，短暫性壓抑特殊氣味。因此，適合用於配對帶腥味食物，例如新鮮魚肝、不太新鮮生蠔。

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Essential Element of Wine 酒體最重要的元素

- Alcohol 酒精度 (Low → Medium → High)
- Tannin 丹寧 (Low → Medium → High)
- Acidity 酸度 (Low → Medium → High)
- Sweetness 甜度: Dry → Off-Dry → Medium Sweet → Sweet → Luscious
- Aroma 香味 (Fruit 果香, Floral 花香, Oak 木桶味, Spicy 香料, Mineral 礦物)

Conflicts of Pairing Technique for choosing wines 選酒忌諱

1. **Sweetness:** 不能選擇有甜度的酒，只要微弱的甜度(off-dry)足以奪去生吃海產的鮮味 (Umami).
2. **Tannin:** 丹寧的苦澀會在口腔產生Mask效應，使降低對食物的味覺感應. 紅酒一般都含有較高份量的丹寧，而白酒的丹寧含量一般是極少的(除了陳年的白酒). 丹寧可以從葡萄果實的種子、果皮、小枝及橡木桶中獲取.
3. **Aged Wine:** 不能選擇可陳年的酒，或木桶釀造時間偏長的酒. 因為長時間木桶釀造的酒一般會有Nutty, Buttery, Smoky, Chocolate, Tar 等味道像Tannin一樣會產生Mask效應.
4. **Aroma/Bouquet酒香:** 不能選擇花香過濃的酒，因為複雜濃烈的氣味會使蠔體失去平衡，甚至帶出蠔的腥味.

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Complementary Contribution for choosing wines 選酒互補要訣

1. **Acidity:** 酸度要偏高. 當白葡萄酒的酸度、酒精都偏高，而酒香、酒體的平衡做得好，喝下去的葡萄酒是會覺得酸的. 白葡萄酒必須要有足夠的酸度，刺激口腔內的味蕾及唾液分泌，去牽引、提升鮮蠔獨有的鮮味.
2. **Aroma/Bouquet:**

互相補足:

源自葡萄本身的香味類別包括Fruit, Floral. 其中選擇不太成熟的葡萄釀造出來的酒帶Citrus (柑橘類e.g. Grapefruit, Lime), Tree Fruits (e.g. Apple, Peach) 香味較合適配對高級生蠔。較成熟的葡萄釀造出來的酒帶Tropical Fruits (e.g. Pineapple, Guava) 或部份葡萄品種本身具備較微薄的Floral芬芳也可適合配對蠔味較淡及Creamy的美國蠔e.g. Totten Bay. 但須切記避免選用會產生過重Floral氣味的葡萄品種.

經過發酵及木桶陳年的釀酒過程會產生的Spicy(香科) 香味e.g. Pepper, Cinnamon, Nutmeg 等也能巧妙地配對生蠔. 因此白葡萄酒基本上可以取締大部份配蠔常用的醬料, e.g. 檸檬汁, Tobasco sauce. 但須切記避免選用過度陳年的白酒.

互相襯托:

生蠔的味道在海產物種中特別出眾, 特別是那些高級生蠔e.g. French Fine de Claire, Belon, 其擁有的海水味、鹹度及海水、海床提供的礦物味比其他國家海灣繁殖的生蠔更為突出. 配酒方面可選用酸度較高的 (但酒體要均衡)、Unoaked - 不入橡木桶陳年的、帶礦物味 (Mineral) 的白葡萄酒以作襯托之用.

Choosing wines for pairing with Oysters

Selection of Grape Varieties 葡萄品種的選擇

✓ Chardonnay

✓ Sauvignon Blanc

Selection of Wine Region / Country 產區的選擇

配合一般生蠔 **New Zealand, Italy**

出產優質白葡萄酒的國家包括法國、德國、意大利、紐西蘭。

法國多以陳年酒、品嘗級馳名，用於配對海產的白葡萄酒並不突出及難找到。

德國以 **Riesling** 及甜酒馳名，兩者皆不宜配對生蠔。用於配對海產的 **Dry** 白葡萄酒在香港並不易找到。

紐西蘭四面環海，海產豐富，氣候甚為適宜種植白葡萄樹。過去20年有不少德、意釀酒師移居或出勤到澳紐協助當地提升白葡萄酒的釀造，使其進步良多。

配合高級生蠔 **Chablis, Burgundy**

Chablis 泥土曾經是海床被海水浸過一段很長的時間，因此醞含大量礦物質，這些土壤出產的白葡萄所釀造的酒最適合配對高級生蠔。**Burgundy** 的酒有4個等級分別是 **Bourgogne, Village** (村名酒), **1er Cru** (一級母), 和頂級的 **Grand Cru** (特級田)。用以配對高級蠔的酒可選擇 **Village** 級, 及 **Unoaked 1er Cru** 級。

Serving Temperature 品嘗溫度

Oyster: 3-6 °C → Wine: 6-8 °C

享用時，保持酒的溫度高於蠔3-5 °C，不然的話蠔會被酒暖化而變腥

Wines Selected for Oysters

Wine Name:

Domaine Pinson Preres Chablis 1er Cru 2010

Region:

Burgundy, France

Grape Variety:

Chardonnay

Tasting Note:

Bright pineapple fruit and acidity on the nose.
Really showed nice caramel honey but light oak.
very subtle mineral. nice light buttery finish.

Critic Rating:

Allen Meadows 93

Oyster Matching:

French Fine de Claire
French Belon



Wines Selected for Oysters



Wine Name:

Coopers Creek Unoaked Chardonnay 2009

Region:

Gisborne, New Zealand

Grape Variety:

Chardonnay

Tasting Note:

Oyster Matching:

Irish Rock, Ireland
French Fine de Claire

2009 GISBORNE UNOAKED CHARDONNAY



Winemakers Notes

Gisborne had a warm spring and summer which meant that we began harvesting our Chardonnay vineyards earlier than usual. The fruit was full of flavour and brimming with character. Our 2009 Chardonnay has been assembled from a number of parcels of fruit spread over five different vineyards. The parcels were all tank fermented using yeast strains that were selected for their ability to amplify Gisborne Chardonnay's vibrant fruit character. Post ferment the various parcels were left in tank on their yeast lees to gain complexity and richness. This was followed by assemblage, stabilisation and bottling.

Analysis

Alc 13.5% Acid 7.2 g/L Res Sugar 3.8g/L pH 3.5

Tasting Notes

Colour: As a young wine, this is pale in the glass with pale gold highlights. As the wine ages, the colour will deepen.
Bouquet: The nose is typical of Gisborne Chardonnay in an early year. It is a delightful melange of peach, nectarine and melon.
Palate: The palate is full of fresh fruit character, yet also has richness, weight and length.

Cellaring

Gisborne's warm climate tends to produce chardonnays that show well in their youth. That said, with careful, cool cellaring, this wine will gain further complexity into the medium term.

Food Matches

Brilliant with fish, seafood, poultry and pork.

Suggested Wine List Description

In the absence of oak, the varietal characters come shining through. Lush melon and grapefruit aromas dominate the bouquet. The palette is filled with an avalanche of intense, ripe tropical fruit flavours that develop with every sip.

Independent Reviewer's Comment

Full-bodied and vibrantly fruity, with fresh, tight, peachy, citrusy flavours and lively acidity.

Awards

Recommended – Winestate Magazine

Silver Medal – Gisborne Wine Awards 2011



Wines Selected for Oysters



Wine Name:

The Crater Rim Sauvignon Blanc 2010

Region:

Waipara Valley, South Island, New Zealand

Grape Variety:

Sauvignon Blanc, Semillon

Tasting Note:

Aromas of tropical fruits, fresh hay and gorse blossom. The palate is rich yet compact with a mineral mid palate and fresh acidity on the finish.

While approachable now, we feel this wine will gain further complexity with careful cellaring over the next 2 – 3 years.

Oyster Matching:

Coffin Bay – Australia
Namibia (South Africa)



2009 GISBORNE GEWÜRZTRAMINER



An Example of white wine which is good for seafood dishes but not recommended for pairing with oyster.

Wine Name:

Coopers Creek Gewurtraminer 2009

Region:

Gisborne, New Zealand

Grape Variety:

Gewurztraminer

Tasting Note:

Food Matching:

Seafood Dishes, Chicken

Spanish Tapas

** Not for Oyster



Winemakers Notes

Our 2009 Gisborne Gewurztraminer is sourced from a single vineyard at Patutahi, a sub-region renowned for producing superb examples of this aromatic variety. The fruit was super-ripe and in pristine condition. The growing season was stunning in Gisborne in 2009. Tank fermentation with a very carefully selected yeast strain has given us a rich and full-bodied dry wine. We left the wine on its yeast lees for a number of months to add weight and texture.

Analysis

Alc 13.5% Acid 5.3 g/L Res Sugar 7.5g/L pH 3.65

Tasting Notes

Colour: Almost water white at bottling, but will pick up straw, and then light gold tints with time.

Bouquet: This is heady stuff. Lychee dominates the nose and behind this are hints of rosewater and Turkish delight.

Palate: The palate is rich and weighty. Gewurztraminer in a low acid variety and this gives the wine great length and breadth of flavour.

Cellaring

New Zealand Gewurztraminers are always at their best in the first couple of years of their life.

Suggested Wine List Description

Intense sprays of Rose on the nose give way to lychees underneath and lead on to a melange of delicious, sweet fruit on the palate. A full flavoured wine with rich character, particularly well matched with Asian and spicy foods.

Independent Reviewer's Comment

A nicely perfumed nose displaying floral, subtle spice and feijoa characters. The palate is well fruited and silky smooth with soft acidity and a subtly spicy finish.

Awards

Silver Medal – Air NZ Wine Awards 2010

Silver Medal – Air NZ Wine Awards 2009

Silver Medal – New World Wine Awards 2010

Silver Medal – International Aromatic Wine Competition 2010

Four Stars – Winestate Magazine 2011

Four ¼ Stars Wine Orbit 2011