



独一无二的 Milne 风格 Kym Milne MW 的卓越贡献

Kym Milne MW 与铂金翰酒庄另两位酿酒师 Dylan Lee 和 Peter Ruchs, 在铂金翰酒庄的葡萄园中, 共同庆祝获得 *Winestate* 杂志颁发的“全球最佳设拉子大奖”

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"Milne-ifique", Kym Milne MW's Magnifique Contribution



Rob Geddes MW has been immersed in every aspect of the wine industry for more than 30 years as reviewer, author, consultant, presenter, judge, educator and entertainer. He was the 3rd Australian to become a Master of Wine and is part of judging panels at numerous national and international wine shows. He is the author of "Australian Wine Vintages" book and app as well as "A Good Nose And Great Legs: The Art Of Wine From The Vine To The Table".

Through all his work, he aims to turn the complex science of wine simple-to-grasp concepts. He educats and entertains with an affable, raconteur style that makes people laugh.

拥有超过30年的葡萄酒行业从业经验, 身兼葡萄酒作家、顾问、评论家、评委、教育者等多重身份。他是澳大利亚第三位葡萄酒大师 (MW, Master of Wine)。作为葡萄酒作者, 他获奖无数。他还曾在不计其数的国际葡萄酒比赛中担任评委。他是每年发行的《澳大利亚葡萄酒年鉴》(Australian Wine Vintages) 的作者以及应用软件 "A Good Nose And Great Legs: The Art Of Wine From The Vine To The Table" 的创始人。

通过他的工作, 他希望将有关葡萄酒的复杂科学转变成易于理解的概念。他亲切易懂的文风、诙谐幽默的授课方式深受世界各地葡萄酒爱好者的欢迎。

Bird in Hand winery based in the Adelaide Hills of South Australia did well at the 2014 Beijing Yanqing International Top Wine competition. Owned by the Nugent family, who have carefully tended the vineyard and winery reputation, especially by having Kym Milne MW, as their winemaker, one of the world's most experienced winemakers.

Bird In Hand has enjoyed a good run in shows recently with their 2010 Nest Egg Shiraz winning the Winestate Magazine's "World's Greatest Shiraz" title in 2012 and again in 2014. It is the first time the same wine has won it twice. This comes as no surprise to industry watchers given the trans-continental stellar reputation of Kym Milne and the high quality of the Adelaide Hills wine region, being small and relatively young.

Although Adelaide Hills based, the wine is sold under the bigger geographic indicator or wine regional name of Mt Lofty Ranges encompassing the long line of elevated high quality but smaller regions stretching north from Adelaide including Adelaide Hills, Adelaide plains and the Clare Valley. This larger region houses some of Australia's most experienced grape growers and winemakers and founding fathers of the modern Australian wine industry, Henschke, Grant Burge and Leo Buring.

While Kym is now living in the Adelaide Hills Australia, his reputation extends far beyond its shores. He has dirt under his fingernails in the way that the habit of hard work and farm boys do. Like many Australian winemakers, he loves a beer but his career has been made by doing the tough jobs well. Chosen by his employer Berri Estates Winery in the Riverland's of South Australia, to be helped though Roseworthy College (now called Adelaide University) in oenology. He cut his teeth at the winery, which at the time was one of the largest single site wineries in Australia. Kym was given the chance to organize an entire 42,000 ton vintage crush in his second year. Responsibilities like this require a decisive personality, a quick mind and a good palate.



位于南澳阿德莱德山区 (Adelaide Hills) 的铂金翰酒庄 (Bird in Hand Winery) 在《中国葡萄酒》杂志举办的2014北京延庆国际葡萄酒巅峰挑战赛上斩获佳绩。铂金翰为纽金特 (Nugent) 家族所拥有, 家族在酒庄及酒园的品质提升上投入了大量的精力, 而全世界最有经验的酿酒师之一 Kym Milne MW 作为其首席酿酒师的加入, 更是让这一杰出的酒庄如虎添翼。

铂金翰酒庄近来展现出了稳定的高质量水准。它的2010年份稀世之珍设拉子 (2010 Nest Egg Shiraz) 于2012年被 *Winestate* 杂志评为“全球最佳设拉子”, 而在2014年, 这款酒又再次获此殊荣。这是第一次由同一款酒两次捧得这一奖项。考虑到 Kym Milne 享誉全球的名声, 以及阿德莱德山产区的高质量水准, 铂金翰酒庄获此佳绩, 对于业内人士来说, 完全在意料之中。

尽管铂金翰酒庄位于阿德莱德山区, 但在销售时使用是范围更大的产区名称: 洛夫地山脉 (Mt Lofty Ranges)。洛夫地山脉包括一系列面积较小, 但质量较高的产区, 包括阿德莱德山区, 阿德莱德平原 (Adelaide Plains) 以及克莱尔谷 (Clare Valley)。洛夫地山脉孕育了澳洲最具经验的葡萄种植者和酿酒师, 以及现代澳洲酿酒师事业的开创者们, 包括翰斯科酒庄 (Henschke)、格兰特伯爵酒庄 (Grant Burge)、利奥博林酒庄 (Leo Buring) 均位于此地。

尽管目前 Kym 住在澳大利亚阿德莱德山区, 但他的声名远播海外。他就像一个农场男孩一样, 事必躬亲, 亲手打理葡萄园, 让自己的手沾上泥土。与许多澳大利亚酿酒师一样, 他热爱享用一杯啤酒时的轻松, 但他的事业注定要将一份艰难棘手的工作做好。Kym 在 Roseworthy College (现在的阿德莱德大学 Adelaide University) 求学后受雇于位于南澳河地 (Riverland) 的 Berri Estates Winery, 开始了他在酒庄工作的职业生涯。Berri Estates Winery 是当时澳大利亚规模最大的单座酒庄之一。在他工作的第二年, Kym 便独自组织整个年份42000吨的压榨。像这样一个重大的责任要求负责人性格果断、头脑敏捷、品鉴能力优秀。

Kym was one of the earliest Australian winemakers to leave for New Zealand, where he landed a pivotal job in 1984 with Villa Maria, owned by the then George Fistonich. Kym and George went through many ups and downs which have ended well for both. Sir George received the country's first knighthood in 2009 for his services to the wine industry. Kym helped lead this company through many adventures and an era of great change where only tiny quantities of Sauvignon Blanc, Chardonnay, Pinot Noir, Merlot and Cabernet Sauvignon were available, to Villa Maria dominating retailers' shelves with.

The wine industry watched as Villa Maria increasingly gathered the trophies and medals at local New Zealand and then international wine competitions. Kym's habit of industry led him to undertake and become one of the earliest Masters of Wine 1991 while working as Villa Maria's chief winemaker. He held this position until 1992 when Europe called and he wanted to spread his wings with a consultancy in Hungary at Balaton Boglar Winery and a vintage in Bordeaux with the legendary Hugh Ryman who coined the term 'flying winemaker'. This was an exciting time for Kym. His knowledge of wine technology and his range of experience in hot, warm and cool climates, and with large and small wineries, means he understood the issues, winemaking techniques and human skills required for a well trained winemaker to walk into sometimes rustic wineries with sometimes poorly trained teams with strong traditional values and implement change to produce wines that would satisfy the growing global thirst for varietal wines. These wines, often destined for British supermarkets, had to meet high standards for large volume quality varietal wines that were ripe, clean, fault free and fresh.

From his first years of European experience, Kym joined "International Wine Services" to set up a "flying winemaker" program for the company which at its peak was overseeing winemakers in fourteen wineries in Europe including Italy, France, Spain, Bulgaria and Hungary and six in the Southern Hemisphere including Argentina, Chile, New Zealand and South Africa. Producing 2 million cases of wine annually from the winemaker projects for sale in the English market they were a force to be reckoned with.

Back in Australia in 2003, Kym has been a vital part of Bird in Hand Winery, and is now chief winemaker looking after the fruit from their 45 acre Adelaide Hills vineyard plus a smaller amount from the long standing famous Clare Valley.

Kym 是最早到新西兰酿酒的澳大利亚酿酒师之一。他于1984年起，在新玛利酒庄（Villa Maria）担任要职，新玛利酒庄为乔治·费朵尼（George Fistonich）所拥有。Kym 和 George 一起经历了酒庄发展的许多起起伏伏，最终使得新玛利酒庄成为新西兰酒业的翘楚。2009年，乔治·费朵尼获得了新西兰骑士荣誉勋章，并获得“爵士”头衔，以表彰他对新西兰葡萄酒业的卓越贡献。他是新西兰葡萄酒业首位获此殊荣的人。Kym 帮助带领新玛利酒庄经历许多冒险，从只有少量的长相思（Sauvignon Blanc）、霞多丽（Chardonnay）、黑比诺（Pinot Noir）、美乐（Merlot）和赤霞珠（Cabernet Sauvignon）的时代起步，他开创了新玛利酒庄占据零售商货架的时代。

整个葡萄酒行业都见证了新玛利酒庄从新西兰国内屡屡摘获奖牌到一步步走向国际葡萄酒大赛的领奖台。Kym 一贯的勤勉使得他于1991年成为澳大利亚最早的几位葡萄酒大师（MW, Master of Wine）之一，那时，他还担任新玛利酒庄的首席酿酒师。他在新玛利酒庄工作到1992年，那时，他获得了来自欧洲的工作机会，他想要展开翅膀，触摸更广阔的天空。于是他接手了匈牙利 Balaton Boglar Winery 顾问酿酒师的工作，并与创造了“飞行酿酒师”这一词的传奇酿酒师 Hugh Ryman 一起在波尔多工作。这段时间对于 Kym 而言，是一段令人激动的时光。在这段时间，他积累了在不同的气候条件下（包括炎热环境、温暖环境、冷凉环境）工作的经验；以及在不同规模葡萄酒企业的工作经历（包括大酒庄和精品小酒庄）。而为了满足全球市场对于单一品种葡萄酒日益增长的需求，他可能需要带领一只训练不足、而且观念传统的团队一起工作。这段时间的宝贵经验使得 Kym 积累了足够的技术经验以及人事技能。这些葡萄酒多数将售往英国的超市，它们需要达到产量大、品质优良单一品种葡萄酒的高标准：成熟、干净、新鲜、没有缺陷。

在 Kym 最初几年的欧洲工作经历中，他加入了国际葡萄酒服务公司（International Wine Services），这个公司设立了“飞行酿酒师”的项目。在这个项目最巅峰的时候，它管理着14家酒庄的酿酒师，每年这些项目生产的总量达到了200万箱，并售往英国市场。这14家酒庄包括意大利、法国、西班牙、保加利亚、匈牙利等欧洲酒庄以及阿根廷、智利、新西兰、南非等南半球的酒庄。

2003年，Kym 回到澳大利亚，他便开始在铂金翰酒庄担任要职。他现在是酒庄的首席酿酒师，照看着阿德莱德山区和久负盛名的克莱尔谷的45英亩葡萄园。自从 Kym 加盟酒庄，铂金翰成为本产区最杰出的五大酒庄之一，并且连续出产了几个优质的年份。现在无论是在澳洲本土还是在国际市场，铂金翰的葡萄酒都大受欢迎。



Since his arrival, Bird in Hand has become one of the top 5 wineries in the region and enjoyed a run of good vintages that mean the wines today are in great demand both here and overseas.

In Clare he produces both a typical dry "Australian" styled Riesling and a more Germanic semi sweet style with less alcohol. One of Australia's best kept secrets is under his control: a sparkling pinot noir wine, not on the high acid vigorous model of champagne but a more creaming softly sparkling ripe raspberry fruit driven style that finds great success in restaurants as an aperitif.

Kym describes his style as supple reds at the riper end of the Adelaide Hills spectrum, around 14.0% with the Shiraz carrying red and black fruit flavours with subtle spice and the Cabernet black currant with a leafy note. He is a huge believer in Chardonnay from the Adelaide Hills which he believes has proven itself as the region's best white varietal with stone fruit flavors and a rich generous middle palate, with structure through to the finish. His New Zealand experience with Sauvignon Blanc has not been forgotten and he picks at the riper end of the spectrum around 13% looking for tropical and passion fruit flavors rather than at 12% alcohol which gives snow pea or green grass aromas and flavors.

The company wines are offered on a "ladder brand" concept with the top end wines called Nest Egg, Bird in Hand make the middle tier, and Two in the Bush the affordable tier. The top wines are priced accordingly and represent excellent examples of the Adelaide Hills at a decent price compared to many other top end reds in Australia.

The Bird in Hand winery is on the site of an 1850's Gold Mine, called the Bird in Hand mine, and the names "Nest Egg" and "Two in the Bush" are taken from two of their mine shafts'.

All of their small volume wines are on offer from their Cellar Door boutique in the Adelaide Hills as a reward for visiting. Kym, like so many of us in Australia, is enthusiastic about the rise of the Italian varieties; Arneis, Nero d' Avola and Montepulciano which have found a home away from home. Bird in Hand has risen fast, like its name sake with a talented winemaker and good vineyards in quality regions.



在克莱尔谷，Kym 打造出了一款典型的干型“澳大利亚”风格雷司令（Riesling）以及一款更为德国风格的、酒精度稍低的半甜雷司令。澳大利亚的美酒秘方之一就掌握在 Kym 的手中：一款起泡黑比诺葡萄酒。它不是香槟那种高酸、强劲的风格，而是一种更为奶油风味、酒体柔软的起泡酒，充满了成熟的覆盆子果香。这个风格的葡萄酒在餐厅作为开胃酒大获成功。

Kym 将他自己的风格描述为在阿德莱德山区可以达到较高成熟度的产区所生产的柔顺的红葡萄酒。设拉子常常可以达到14.0%左右的酒精度，带有红色水果和黑色水果的风味，还带有一些细微的香料香气，而赤霞珠带有黑醋栗香气以及一些叶子的香气。他自己极其相信阿德莱德山区霞多丽的品质。他认为霞多丽是本产区最佳的白葡萄品种。它带有核果类风味，浓郁丰富的中等酒体，出色的结构感贯穿始终。Kym 在新西兰酿造长相思的经历也并没有被搁置。他在阿德莱德山区可以获得较高成熟度的长相思，酿造酒精度13%左右的长相思，通常带有热带水果和西番莲的风味，而非酿造酒精度在12%左右，带有荷兰豆、青菜等香气和味道的长相思葡萄酒。

铂金翰酒庄的葡萄酒呈“梯形品牌”。最高端的系列叫做“稀世之珍（Nest Egg）”；“胜券在握（Bird in Hand）”是中端产品；“比翼双飞（Two in the Bush）”是消费者最能承受的一个档次。相比澳大利亚许多高端红葡萄酒的定价，铂金翰酒庄的高端系列展现了阿德莱德山区出色的品质以及合理的价格。铂金翰酒庄建立在19世纪50年代的金矿旧址上，被叫做“铂金翰矿”，而“Nest Egg”和“Two in the Bush”则是两个矿井的名字。

如果你去参观他们位于阿德莱德山区的酒庄，他们所有的小产量葡萄酒都可以在酒庄品鉴室买到。像我们许多在澳大利亚的葡萄酒从业人士一样，Kym 看好意大利品种在澳大利亚的发展前景。阿内斯（Arneis）、黑达沃拉（Nero d' Avola）以及蒙塔普齐亚诺（Montepulciano）等意大利品种在远离家乡的澳大利亚找到了归宿。正如铂金翰酒庄的名字一样，拥有一位极具天赋的酿酒师，以及位于高品质产区的优质葡萄园，赋予了酒庄快速发展的动力。🍷