

## Berlin Tasting 10th Anniversary Gala Dinner

### 柏林品酒會 十周年晚宴

The Berlin Tasting's 10th Anniversary Celebration Gala dinner took place in Hong Kong on 7th March 2014 at the Island Shangri-la Hotel. The black tie gala event was co-hosted by Eduardo Chadwick, President of Viña Errázuriz and Viña Seña, Steven Spurrier, Consultant Editor of Decanter magazine, as well as Jeannie Cho Lee MW, the first Asian Master of Wine.

Guests were served seven iconic Chilean wines that placed among the top three in Berlin Tastings held around the world over the past 10 years. The wines featured at the Gala Dinner included 2001 La Cumbre, 2006 Kai, 2011 Don Maximiano Founder's Reserve, 1989 Don Maximiano Founder's Reserve, 2011 Seña, 1995 Seña and 2000 Viñedo Chadwick. Guests enjoyed the opportunity to taste for themselves both young and mature vintages to discover first hand the ageing potential of these wines.

The wines were matched with a 5-course Cantonese meal specially prepared by Executive Chinese Chef Ip Chi Cheung of the Island Shangri-La Hong Kong. For each course, Jeannie Cho Lee MW and Steven Spurrier commented on the wines and the food pairing.

Jeannie Cho Lee MW noted: "It was a wonderful evening that marks the success and significance of the Berlin Tasting for Chilean wines. It was



not only the young wines that showed well; the mature wines showed beautifully and prove that the best Chilean wines are not just good at winning blind competitions, they are even more delicious when mature and can be enjoyed over a long period of time."

Steven Spurrier commented that: "The wines that were presented at the Berlin Tasting Dinner were from vintages 2011 down to 1989, across Eduardo Chadwick's range of Kai, La Cumbre, Don Maximiano, Seña and Viñedo Chadwick. Five very different wines over a spread of 22 years proved without a doubt to all present that we were in the presence of wines that showed the elegance, depth of flavour and sense of place



that only wines of great quality can possess. This was a triumph for Eduardo Chadwick and for Chile." 🍷

柏林品酒會十週年晚宴於上月七日在港島香格里拉酒店完滿結束。是次禮服晚宴由 Viña Errázuriz 和 Viña Seña 酒莊莊主 Eduardo Chadwick 主持；《Decanter》雜誌顧問編輯 Steven Spurrier，以及亞洲第一位葡萄酒大師（Master of Wine）兼 Decanter 亞洲葡萄酒大賽（DAWA）聯席主席李志延（Jeannie Cho Lee MW）一同舉辦。

晚宴上以七款極具代表性的智利葡萄酒招待來賓，這些葡萄酒都在過去十年巡迴世界的柏林品酒會中取得前三甲位置，當晚的葡萄酒包括 2001 La Cumbre、2006 Kai、2011 Don Maximiano Founder's Reserve、1989 Don Maximiano Founder's Reserve、2011 Seña、1995 Seña 與 2000 Viñedo Chadwick。

來賓都藉此機會品鑒這些年輕和成熟的葡萄酒，從而探索它們的陳年能力。葡萄酒在晚宴上均配上由港島香格里拉酒店中菜行政總廚葉志祥精心準備的五道菜，而葡萄酒大師李志延與 Steven Spurrier 都會就著酒與美食的配搭進行品評。

李志延指「這是一個美好的晚上，象徵著智利葡萄酒在柏林品酒會上取得的成功與認授性，反映了智利酒不單只新酒出色，並在盲品中取得獎項，就連一些較為經年成熟的葡萄酒，也是非常美味。」

Steven Spurrier 就這樣說「在柏林品酒會晚宴上提供的葡萄酒，年份是由 2011 年到 1989 年，橫跨 Eduardo Chadwick 的整個系列，包括 Kai、La Cumbre、Don Maximiano、Seña 與 Viñedo Chadwick。五款出產在 22 年裡，風格折然不同的葡萄酒，無疑表現著優雅、深度，以及一些只有頂級葡萄酒才有的氣息。這對 Eduardo Chadwick 智利而言，絕對是一場勝利。」 🍷

