

## EXPERIMENT ON WINE STORAGE CONDITIONS

### 葡萄酒儲存狀況的實驗



Four bottles of 2007 Chateau Ferran from the same case are being used this experiment.



Bottle stored under sunlight suffered from protruding cork.

Have you ever wondered how wines would age when subjected to heat and vibration? On 24<sup>th</sup> June 2014, a group of 6 serious wine lovers plus myself gathered at the Wine Vault for a blind tasting to find out.

Back in November 2012, I decided to carry out this experiment to see how wines would age under different storage conditions. We sacrificed 4 bottles of 2007 Chateau Ferran (Pessac Leognan, Bordeaux), all from the same case and subjected them to different storage conditions to see how they will turn out after 18 months.

有否想過葡萄酒在遇熱和受震動時，熟成的情況會是怎樣的呢？在 2014 年 6 月 24 日，我跟 6 位熱愛葡萄酒的朋友集合在美酒窖，進行了一次蒙瓶試飲去找答案。

早在 2012 年 11 月，我已決定對葡萄酒於不同儲存環境中的熟成情況作個實驗。我們選取了 4 瓶來自同一箱子的 2007 年 Chateau Ferran(來自波爾多的 Pessac Leognan 區)，將它們分別儲存於不同的環境中，再等待 18 個月後看它們會有怎樣的變化。

Sample 樣本	Storage Condition 儲存環境	Exposure To 影響因素		
		Heat 熱	Vibration 震動	Sunlight 陽光
1	Stored in 13°C wine cellar 存於 13°C 酒窖	No	No	No
2	Stored in 13°C wine cellar, inside an A/C fan-coil unit 存於 13°C 酒窖的冷氣機內	No	Yes	No
3	Stored at room temperature, sealed in foam box 存於室溫，由發泡膠盒密封	Yes	No	No
4	Stored at room temperature, by window under sunlight 存於室溫，窗口旁邊並受陽光照射	Yes	No	Yes

Before we pulled the corks, we have the following interesting observations: 在打開酒的木塞之前，我們觀察到以下有趣情況：

1. The bottle stored at room temperature away from sunlight (probably 10°C in winter up to low-30°C in summer) did not suffer from any seepage or protruding cork.
  2. The bottle stored under sunlight suffered from heat so much that wine has expanded and pushed the cork out by a few millimetres.
1. 存放於室溫沒受陽光照射(約為冬天 10° C 起至夏天 30° C) 的酒瓶，並沒有滲漏或木塞突出的現象。
  2. 存放在陽光照射下的酒瓶，因受熱的影響，以致酒身膨脹而把木塞推出了數毫米。

Each person is asked to rank the 4 wines by age, with 1 point being youngest and 4 points being oldest and we have arrived at the scoreboard below. The results of the experiment are somewhat surprising!

每個試酒者需將 4 款酒按熟成程度排列，1 分表示最新，至 4 分為最舊的，從而得出以下的分數榜。實驗結果卻有點令人意外！



The 4 bottles are served blind and it is impossible to tell the difference from wine colour.



For the bottle stored under sunlight, the wine expanded and seeped through the cork (left).

Sample 樣本	Storage Condition 儲存環境	Score 分數
1	Stored in 13°C wine cellar 存於 13°C 酒窖	15
2	Stored in 13°C wine cellar, inside an A/C fan-coil unit 存於 13°C 酒窖的冷氣機內	17
3	Stored at room temperature, sealed in foam box 存於室溫，由發泡膠盒密封	22
4	Stored at room temperature, by window under sunlight 存於室溫，窗口旁邊並受陽光照射	16

We drew the following conclusions :

1. Visually all 4 wines are of the same colour, and they remain very similar on the palate too.
2. By comparing the scores of Samples 1 and 2, vibration seems to have no noticeable impact on the aging of a young Bordeaux wine.
3. We were all expecting the wine stored under exposure to sunlight to have turned into vinegar, but to our surprise it turned out to be still quite fresh and fruity, maybe with a hint of rubber, but only if you really look for it.
4. We concluded that for such a young wine, especially for a cabernet sauvignon blend that is known to be robust, it can withstand heat very well.

It looks like we will have to experiment using an older wine and for a longer storage period, perhaps with more fragile grape variety like pinot noir. I hope to have more results to share with you a few years down the road as we continue with this experiment!

我們繼而有以下結論：

1. 憑眼所見 4 款酒顏色都是一致的，而口感亦非常相似。
2. 將樣本 1 及樣本 2 的分數作比較時，震動因素對於一只年輕的波爾多酒的熟成，並沒有明顯的影響。
3. 我們所有人，本以為存放於受陽光照射的酒會變為醋，卻驚訝地發現它仍然很新鮮和重果味，甚或刻意找時會發現帶點橡膠味道。
4. 我們的結論是，對於一只年輕的酒來說，特別是“赤霞珠”這種性質堅固的葡萄品種，它對熱的承受能力是很高的。

似乎我們需要以較舊的酒，作更長時間的儲存來做實驗，甚或採用較脆弱的葡萄品種如“黑皮諾”。希望在未來幾年我們繼續進行這實驗時，能有更多結果跟大家分享。