

A Lunar New Year Celebration

Presented by haywire

“Pairing Asian Flavours
with Wine”

喜懷酒莊

haywire winery

農曆新年賀頌

「亞太佳肴配美酒」





亞洲佳餚配美酒

以希

亞洲人一向懂得用穀麥、花果、草藥、香料、甚至蜜糖來造酒，更會享受嚐佳餚時啖靚酒的樂趣。原來在印度與越南也有用葡萄來釀酒，但產量極小，絕大部份都在國內銷售掉。進口貿易帶入各類的外國產品，包括洋酒，也因此擴大了亞洲人士購酒喝酒的選擇。啤酒早已成為日常的冷飲，干邑與威士忌經常出現在飲宴場所裡，近年來，葡萄酒的受歡迎度正在不斷上升。

溫哥華是不少亞裔移民家庭和下一代們的定居地，他們的起居飲食習慣，直接地影響著這西岸都會飲食業的動向，也是溫哥華被視為“有出色亞洲美食城市”的直接推動力。除了各式各態的亞洲食肆提供多元化的地道烹調外，在巨型亞洲超級市場與各區域中大大小小的中式蔬果店都可購買到所需食材，絕對都提升了在家烹調一頓家鄉菜的利便。事實上，在溫哥華繁盛熱鬧的食品餐飲業及釀酒業的背後，亞裔朋友們確實功不可沒！

Pairing Asian Cuisine with Wine

Stephanie Yuen

Asians have been enjoying wines with their food for decades - wines made from grains, flowers, fruits, herbs and spices, even honey. Though India and Vietnam have been making grape wines, the production volume is very limited and almost all are consumed locally. Increased availability of imported products widened Asians' overall choices of alcoholic beverages. Stouts and beers have become everyday drinks; cognac and whisky frequent celebrative tables and banquets. In recent years, consumption of table wines has been on the rise.

Home to many Asian immigrants and their descendants, Vancouver is known for its vibrant Asian food scene. Besides offering a good selection of Asian restaurants, Vancouver's many Asian supermarkets and neighbourhood ethnic grocery stores help cooking a traditional meal at home easy and convenient. Asian communities here embrace their love of food and wine, especially during special occasions and celebrations. In fact, they have always been one of the key driving forces behind Vancouver's exciting food, wine and restaurant industry.



Hot and Sour Soup. Pair with *Haywire Chardonnay.*

Seafood and Tofu with Chinese chives.
Pair with *Haywire Switchback Pinot Gris.*



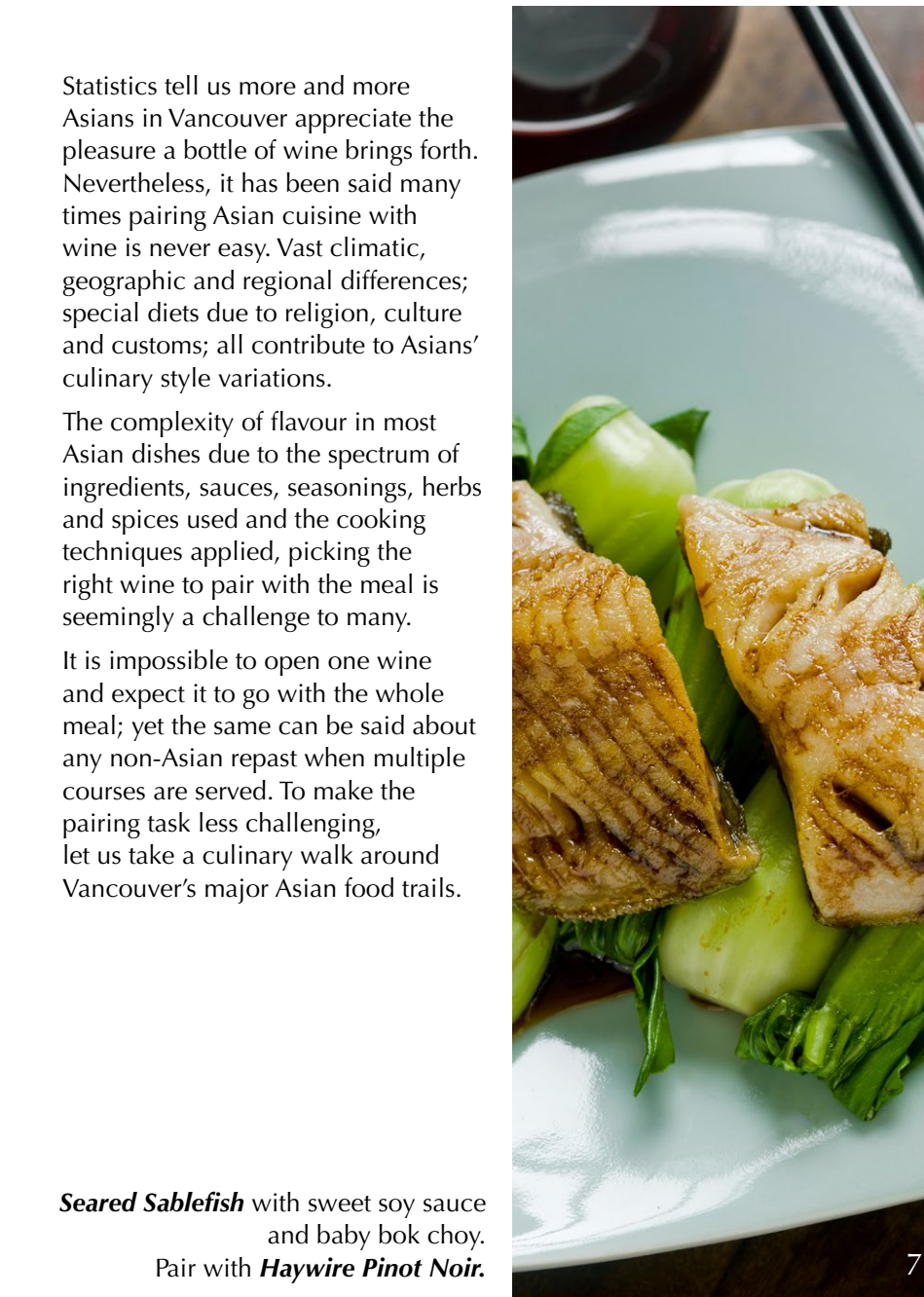
Mushroom E-Fu Mein with shiitake and Chinese cabbage.
Pair with *Haywire King Family Pinot Gris.*



數據顯示，在溫哥華，愈來愈多亞裔人士摸索到餐酒帶來的飲食情趣。因而也產生了這個經常出現“酒與亞洲食品不易配合”的疑惑。

地理廣闊環境有異、氣候變化大、宗教信仰、傳統文化與飲食習俗，造就著亞洲烹調的多姿多彩。層層疊疊的味道來自不同產源的食材系列、醬汁、調味品、香草辣料和百般的烹飪方法。要選擇一種餐酒來配合一頓亞洲餐食，談何容易！然則同樣的情況在享用多道菜的非亞洲餐時一樣存在。為了減低“亞洲食品酒鋪配”的挑戰性，何不在此一起來個“溫哥華亞洲飲食之旅”！

BBQ Duck Salad with jellyfish, mandarin orange, cucumber, celery, scallions and sweet chili vinaigrette. Pair with **Haywire Gamay Rosé**.



Statistics tell us more and more Asians in Vancouver appreciate the pleasure a bottle of wine brings forth. Nevertheless, it has been said many times pairing Asian cuisine with wine is never easy. Vast climatic, geographic and regional differences; special diets due to religion, culture and customs; all contribute to Asians' culinary style variations.

The complexity of flavour in most Asian dishes due to the spectrum of ingredients, sauces, seasonings, herbs and spices used and the cooking techniques applied, picking the right wine to pair with the meal is seemingly a challenge to many.

It is impossible to open one wine and expect it to go with the whole meal; yet the same can be said about any non-Asian repast when multiple courses are served. To make the pairing task less challenging, let us take a culinary walk around Vancouver's major Asian food trails.

Seared Sablefish with sweet soy sauce and baby bok choy. Pair with **Haywire Pinot Noir**.

中國：

中國有的是八大著名菜系，可惜在國外，最為普遍的只有京、川、滬、湘、粵菜館。若用地理角度去介劃出她們真正的所在地須費周張，在此只好取較常用的簡化方法，將京、川、滬、湘菜列入味道與口感均較濃厚的「北方菜系」，而較清淡鮮活的廣州與香港烹調則列入「南方菜系」。

● **北京（京菜）**：集結著山東、遼寧及紫禁城御膳的烹飪神髓，京菜通常由雙數的開胃小碟作序，用花巧的甜品作末。主菜選料精良、烹調功夫細致，賣相優美。手工麵食與包餅餃子依然是重要的配角。

常見經典菜式：京都炸醬麵

味道素描：香辣濃豔帶隱約的紅糖甜韻

餐酒配搭：帶絲絲甜味的露茵

● **廣東（粵菜）**：廣東省本身便存有出色的地方烹調，惠陽、潮汕、中山等都是好例子，加上曾經是葡萄牙殖民地的澳門與前英國殖民地的香港的飲食文化影響，今天的粵菜是繽紛百態。食材的處理與烹調範疇不錯各有精彩，但無論在省內的那部份嗜粵菜，入口的都是以清新為主的菜肴。海鮮是游水的，刀功幼細的肉類以明火快速泡製，青菜或灼或炒，調味份量以帶出材料的本味為要，全部均恰到好處。

常見經典菜式：蠔王雙菇扒時蔬

味道素描：蠔油的鮮濃與菇菌的清柔配出和諧的鹹甜味

餐酒配搭：酒格較輕盈丹寧柔和的黑皮諾 (Pinot Noir)

Chinese

Though there are eight regional divisions of cuisine in China, only Sichuan, Shanghai, Beijing, Hunan and Cantonese cuisines make it to the popularity list outside of China. While it will take pages to map out the geographic location of each one, it is easier to simply group Sichuan, Shanghai, Beijing and Hunan under Northern or Mandarin cuisine regions where fares tend to be heavier and hotter; whereas Guangdong (Canton) and Hong Kong belong to the Southern food regions offering different fashions of cooking styles that are comparatively lighter and more lucid.

● **Beijing**: Strong influences from Shandong, Liaoning and the imperial gourmet. Beijing cuisine often begins with small hot and cold plates and ends with crafted desserts and pastries. Main dishes are classy, beautiful and served with steamed or fried artisan buns and savoury cakes.

Classic dish enjoyed both at home and in restaurants: Noodles and julienne of cucumber with ground meat in bean sauce (Ja-jiang Mein).

Flavour profile: A combination of hot, spicy and hidden red sugar sweetness.

Wine pairing suggestion: Rosé with a hint of residual sugar.

● **Guangdong**: Huizhou, Dongguan and Zhongshan are a few of the main regions within this southern-most province; all have their own distinct dialects and cuisines. With influences from Macau which used to be a Portuguese colony, and Hong Kong, the former British colony, the cuisine of Guangdong is exuberant. Food preparations and cooking techniques may vary, but no matter where it is, simplicity is the main focus of Guangdong cuisine. Seafood is fresh, if not live. Vegetables quickly stir-fried or blanched. Meats are sliced thin or julienned for a speedy wok-fry in sizzling hot oil to achieve 'umami' wok energy. Seasonings are applied only to enhance the flavour and texture of the ingredients without overpowering them.

Classic dish enjoyed both at home and in restaurants: Braised shiitake and king mushrooms with oyster sauce on blanched greens.

Flavour profile: Saucy and savoury with balanced saltiness and sweetness.

Wine pairing suggestion: Light-bodied, soft tannin Pinot Noir.

• **湖南 (湘菜)**：同樣以辛辣稱霸，入饌的各種辣醬辣椒用量無數，其勁辣度與川菜直可一較高下。麵食、醬汁、大鍋小鍋的熬肉，俱無辣不歡。自製的薰肉臘味與醃漬菜，別有風味。用蒜加肉作餡的濃味手工餃子，是點心也是主餐。

常見經典菜式：辣子雞丁

味道素描：份量與雞丁相同的辣椒是味道的大前題，且綿延不斷。

餐酒配搭：帶少許甜韻的鮮香汽泡酒

• **上海 (滬菜)**：來自江蘇與浙江等地的烹調文化影響著滬菜的個性。自十九世紀便是國際商貿要域，上海早便展現著金迷紙醉的色彩。不少為富裕人家和政務商貿要人烹製的珍饈百味背後，是高超的廚藝與珍貴的海味食材，單是大閘蟹便教饕客們傾情。一概的手工麵食餃子包子，如皮薄汁液流動的即做即蒸小籠包，更已成為在國外也家傳戶曉的上海點心！

常見經典菜式：紅燒獅子頭

味道素描：甜醬油與欲滴的鮮肉汁同時在口腔裡發放

餐酒配搭：酒格中和至豐腴的黑皮諾 (Pinot Noir)

• **四川 (川菜)**：除了有限的數款青菜和麵食外，有即時麻痺口舌功效的川椒粒和火燙感徘徊的指天椒做調味主將，川菜的濃辣是蕩漾大胆的。浮現著大堆紅色辣椒與川椒粒的麻辣火鍋，便教一眾川味迷一邊流汗一邊喊好。

常見經典菜式：五香紅油牛腱

味道素描：辛辣味中暗傳香料味

葡萄酒搭配建議：微酸，活潑，明亮的Haywire Pink Bubw 汽泡酒

• **Hunan**: Also known for the generous application of capsicums and pungent spices in cooking, the heat in Hunan dishes are comparable to those of Sichuan. Noodles in spicy-hot broth, slow-simmered meat chunks, cured and smoked meats, pickled vegetables and hand-made jiaozi (dumplings) stuffed with Chinese leeks are their staples.

Classic dish enjoyed both at home and in restaurants: Hot and spicy diced chicken.

Flavour profile: Extra spicy with roaming peppery heat.

Wine pairing suggestion: Crisp, floral, off-dry sparkling wine.

• **Shanghai**: Originated from Jiangsu and Zhejiang Provinces, dark soy, sugar and rice wine are the flavour basis. Having been the big city of China since mid- 1800s, many recipes requiring articulated procedures were developed for the rich and powerful, crowning Shanghai cuisine with extolled delicacy. Famous and expensive are their Shanghai hairy crabs, but every home chef turns out hand-crafted noodles, savoury cakes, buns and dumplings such as Xiao Long Bao regularly.

Classic dish enjoyed both at home and in restaurants: Fluffy 'Lions head meatballs' served in a clay pot.

Flavour profile: Dark soy savoury with underlying sugar sweetness.

Wine pairing suggestion: Medium to full body Pinot Noir.

• **Sichuan**: With fagara the numbing berry (Sichuan peppercorn) and hot chili pepper as the main seasonings, Sichuan cuisine is known to be exotic and fiery, except for a small number of vegetable and noodle dishes. Sichuan 'Ma-la' Hotpot, a fondue style meal in which raw meat and vegetables are U-cooked at the table in red oil broth swimming with fagara and chili peppers is now enjoyed year-round.

Classic dish enjoyed both at home and in restaurants: Five-spiced sliced beef shank with red oil and chili pepper.

Flavour profile: Spice-dominant, fiery and fatty.

Wine pairing suggestion: tart, tangy, and bright Haywire Pink Bubw Sparkling Wine

香港

香港不錯位于中國南部，但歸她的飲食範疇于“粵菜”行列之下到今天或有點疑問。雖然曾經是色香味佳的粵菜天堂，但香港這東方之珠在這數十年間已變為多元文化的滙聚點，多得來自世界各地卻聚居在此彈丸之地的各族裔人士，漸漸演繹出只屬於香港的「港式烹調」，更被視作乃不少“中匯西”菜餚的起源地。

常見經典菜式：洋蔥豬扒

味道素描：麻油香與炒熟洋蔥中和著帶有啖汁的醬油味

餐酒配搭：酒格輕盈至中等，口感畧腴的白皮諾 (Pinot Blanc)


Hong Kong

Hong Kong may be located geographically in the Southern part of China, but to profile her food style as 'Cantonese' is questionable. History confirms that the "Pearl of the Orient" is indeed the melting pot when it comes to food, though she used to be the epitome of Cantonese cuisine. Being an international business centre for years has gradually brought forward her unique 'Hong Kong style food' stature, said to be the origin of many 'East meets West' dishes, thanks to folks from all over the world that lend their cooking styles and dining habits to Hong Kong, which they call home.

Classic dish enjoyed both at home and in restaurants: Pan-fried pork chops with shredded onion seasoned with sweet soy, ground pepper and Worcestershire sauce.

Flavour profile: Tender savoury meat with a touch of acidic sweetness.

Wine pairing suggestion: Light to medium-bodied, slightly creamy Pinot Blanc.



Gold and Silver Fried Rice with dried scallop and egg white.
Pair with **Haywire Switchback Pinot Gris**.



Butter Chicken with fragrant Basmati rice.
Pair with **Haywire Chardonnay**.

印度

印度人口密度高漲，集聚有不同宗教傳統理念的居民，雖然各自保持著一定的飲食文化與烹調習慣，卻始終分享著該國濃厚的烹飪特色。五光十色的種子、香草、辣料、豆莢瓜果等是缺不了的。手做餅張的用料形狀也有不少：烙的、烤的、煎的；都是吃前甚至在餐桌旁即時烹煮。印度菜注重的是食材與各有秘方的自混香料“麻沙來”，就是前菜小吃如辣的扁豆脆餅、外脆內綿的炸雜菜件和炸三角盒等，均味道濃郁。

常見經典菜式：乳酸牛油雞

味道素描：“麻沙來”香草辣味中微微流露出甜與酸

餐酒配搭：香柔暗甜酒精度不高的惹苡寧(Riesling)或酒格柔腴居華士(Chardonnay)

日本

清麗明亮、新鮮可口，佈碟更是如畫般美麗，便是日本食品的最佳寫照。壽司師傅們如何備菜、他們的刀功與鋪排藝術，是無懈可擊的，但傳統的醃製瓜菜的文化和食譜，同樣一絲不苟，熟食的安排一樣細緻。常用的調味料包括有麵豉醬、有味醋、芝麻、甚至清酒與日本綠芥末。

常見經典菜式：蝦天婦羅

味道素描：外鬆脆味香柔，內部是鮮蝦原味

餐酒配搭：酒格中和的灰皮諾 (Pinot Gris)

Indian

This densely populated country has wide-spread regional cooking styles but all share these fundamental regimes: Arrays of seeds, herbs, spices, dhal and root vegetables are essential parts of a meal; Naans, dosas, chapattis, rotis are all made fresh before a meal. It is all about 'masala' and aromas when it comes to Indian cooking, their fragrant Basmati rice is the best example. Even appetizers such as pappadam, pakora and samosa are uniquely-flavoured.

Classic dish enjoyed both at home and in restaurants: Butter Chicken.

Flavour profile: Creamy and aromatic with herbal spiciness.

Wine: Soft tannin, low alcohol and off-dry white such as Riesling or creamy Chardonnay.

Japanese

Clean, refreshing and plated beautifully, Japanese cuisine (Washoku) is considered by many as “edible arts”, especially by those who have experienced Kaiseki Ryori in which only fish and vegetables are served in traditional form and rhythm. While their preparation and presentation of sushi and sashimi is immaculate, their roots and vegetable brining and pickling culture are also vital. Marinated meat and vegetables grilled over hot coals render stronger flavours. Miso, soy sauce, mirin, sesame, ginger seaweed, and even sake are key components in Japanese cooking.

Classic dish enjoyed both at home and in restaurants: Prawn Tempura.

Flavour profile: Crunchy texture with light saltiness.

Wine pairing suggestion: Medium-bodied Pinot Gris.

韓國

濃豔的蒜頭與辣粉、甜醬油與醋汁，應用在海鮮、肉食與蔬果上，再以不同的溫度品味和姿態出現桌子上，是韓國烹飪的神韻。三數款佐餐小碟，分佈在面前，酸的辣的與清鮮的，大多是素食瓜菜海帶，提升食慾，單是韓式辣菜便有多種款式味道。滾燙的石頭小鍋中有湯也有飯，絲絲作聲的鐵板上多是肉食海鮮。但韓國的辣味冷麵、蕎麥冷麵一樣大受歡迎！

常見經典菜式：龜背烤肉

味道素描：醬油、蒜頭與麻油味中是隱約的甜與辣

餐酒配搭：中度至沉鬱酒格，帶有莓果與辣香的黑皮諾 (Pinot Noir)

Korean

Garlic and chili powder; sweet soy and vinegar are mostly attached with Korean cooking. Small dishes of cold plates, mostly vegetables, kelps and kimchi may precede the main courses but are essential to any Korean meal. While rice and soup are cooked and served in hot-stone pots and sizzling plates; cold, spicy noodles made of buckwheat and potato flour are very popular too.

Classic dish enjoyed both at home and in restaurants: Barbecued assortment of sliced meat.

Flavour profile: Garlicky, tangy and prominent sweet soy flavour.

Wine pairing suggestion: Medium to full-bodied Pinot Noir with hints of berries and spices.



Tiger prawn tempura with udon noodle broth and yellow-fin tuna
Pair with *Haywire Switchback Pinot Gris*.



Banh Mi with lemongrass chicken.
Pair with *Haywire King Family Pinot Gris*.

台灣

台灣烹調先受福建、客家的影響，再配合日本與韓國的飲食文化，漸漸自成一格。烹飪法變化多，味道以濃郁為主，醬油、鹽巴、辣醬、豆板醬、米酒、香醋與麻油經常在大菜小炒，甚至麵食包點中都有應用。豔濃的紅燒牛肉麵、紅糟肉、小火鍋定食等在溫哥華的台灣館子中是必然的餐目。

常見經典菜式：紅糟魚排

味道素描：南乳醬加椒鹽與酒混成的醬香甜味

餐酒配搭：果味香馥的露茵

泰國

泰國烹調的明艷、味鮮且有層次感，來自採用新鮮香料與時果的習慣。調味每用辛辣的材料加香氣襲人的鮮草葉，飄浮著攝人的氣息與韻味。椰子的肉與汁、棕櫚樹的葉和果心、辣椒、南薑、檸檬、青檸，全派上用場。加上魚露、辣醬、蝦醬與花生醬的濃情，難怪泰國菜這般受歡迎！

常見經典菜式：各式椰香咖哩

味道素描：咖哩味濃也馥郁，與暗湧的香草鮮葉味和辣椒味和諧共存

餐酒配搭：果香味飄的惹茲寧(Riesling)或居華士(Chardonnay)

Taiwanese

Fujian and Hakka, plus influences from Japan and Korea are the back bones of Taiwanese cuisine. Bento-style meals are common for lunch and dinner. Both taste and texture tend to be more pronounced. Flavour complexity is derived from the habitual usage of salt, soy, chili sauce, bean paste, rice wine and sesame oil. Cooking method varies from wok-frying to deep-frying. Beef noodle soup in 5-spiced broth, double-cooked meat dishes and U-cook hotpot in seasoned stock are popular fares.

Classic dish enjoyed both at home and in restaurants: Deep-fried battered fillet of fish.

Flavour profile: Sweet, peppery and aromatic.

Wine pairing suggestion: Fruity and aromatic Rosé.

Thai

Vivid, complex and colourful, the application of fresh herbs and fruits in Thai cooking is essential. From fruity and citrus salads to tantalizing curry bowls, Thai chefs work with their spices masterfully. Fresh ingredients are cooked with earthy spices and sweet herbs producing unique flavours and capturing aromas. Coconut, palm sugar, fish sauce, chili peppers, galangal, lemongrass, kaffir lime and a sprinkle of crushed peanuts are common ingredients.

Classic dish enjoyed both at home and in restaurants: Meat and vegetable in coconut curry sauce.

Flavour profile: Bold, aromatic and spicy with fresh herb earthiness.

Wine pairing suggestion: Classic Riesling or Chardonnay with hints of tropical fruit.

越南

受到中國與法國烹調的深邃影響，越南人非常著重烹調的組節。繁複的過程同時需求人力與時間。食材的準備和配搭本身便是學問。起用濃味的調味料與配菜，計有蒜頭、香茅、醋、魚露、甜醬辣醬花生醬海鮮醬，不是加強食品的味道便是用來作佐料汁液。主要的食糧除了米飯外，還有米粉、粉卷與法式麵包三文治。吃的時候送上一碟鮮嫩的香花菜、生菜、芽菜與香草，就算是簡單的一份越南牛肉粉，都安排得煞有介事地，增進食慾。

常見經典菜式：香茅雞扒

味道素描：雞肉鮮甜、香茅味顯，醬醋汁味道濃厚

餐酒配搭：帶少許橘果清香的柔滑灰皮諾(Pinot Gris)

南亞洲

指的是緬甸、印尼、馬來亞、星加坡及錫蘭等地的食品。印尼是大量香辣料之出產地，鄰近的國家因利成便，喜歡採用辛辣調味品如咖哩醬油香草入饌，味道都走濃艷的線路。氣候與農產品的供應相近，雖然各自有不同飲食習慣與烹調神髓，但在某手程度上，是有共通的地方。例如善用穀物種子果仁來製做地方色彩、用棕葉蕉葉鮮果來做就香氣與口感。還有佐餐的是飄香的飯粒和即時做的餅張這一點也極相似。

常見經典菜式：沙爹串燒

味道素描：辣度隨意但濃味與香氣十足

餐酒配搭：甜度清鮮的汽泡酒或露茜

Vietnamese

Influenced by both Chinese and French cooking, Vietnamese applies complicated cooking methods and time-consuming procedures to prepare their meals. Garlic, lemongrass, vinegar, peanut sauce, hoisin sauce and chili paste render complex flavours to the dish. Vermicelli, rice noodles and rice are the main staples, served with a tableful of fresh baby herbs and sauces. Submarine sandwiches lined with pâté, cold meat and pickled roots are enjoyed any time of the day.

Classic dish enjoyed both at home and in restaurants:

Lemongrass chicken.

Flavour profile: Earthy, herbal and aromatic with subtle sweetness and balanced saltiness.

Wine pairing suggestion: Aromatic and citrus Pinot Gris with a creamy mouthfeel.

South East Asian

Referring to the cuisines of Burma, Indonesia, Malaysia, Singapore and Sri Lanka, S.E. Asian dishes are drenched with flavours. Seeds and nuts to lend texture and indigenous tones; peppers and spices to induce heat; palm and banana leaves and tropical fruits to produce aroma; shrimp paste and curry to form character. South East Asian cuisines are enjoyed with fragrant rice and hand-made breads including dosa, naan and roti.

Classic dish enjoyed both at home and in restaurants: Satay or grilled meat skewers.

Flavour profile: Spicy but not overpoweringly heated with lingering nutty tones.

Wine pairing suggestion: Slightly sweet and zesty Bubbles or Rosé.

喜懷酒莊員工們提供的 亞洲食品酒餚配貼士：

- 選擇配菜餚酒目時，只須抓住該款菜餚的主要味道為配合主題，不必理會個別食材的味性。
- 汽泡酒帶有適度的酸性，與大部份的亞洲菜餚都匹配。在不知道選什麼酒的情況下，選擇汽泡酒吧！
- 愈香氣襲人與愈甜的酒適宜配愈濃辣的食品。
- 較乾爽鮮清的白酒宜配屬清新的菜餚，便不會蓋過食品的質感和味道。
- 橡木味輕柔至平穩的紅酒與醬油或蠔油調味的菜餚十分相襯。
- 有深厚層次感、汁韻和果味馥郁的紅酒可配焗焗或炸香的味濃食品。
- 酒中的酸性與甜韻能平和食品中的辛辣度。吃此類食品時不妨以此為選酒藍本。
- 豬肉、菇菌、豆醬或海鮮醬容易與乾烈的紅酒唱反調。記住選擇低木桶味，丹寧柔和，酒格溫柔的紅酒來帶出食品中的細致甜味。

The team at Haywire has developed some basic food and wine pairing do's and don'ts:

- Do bear the overall flavour of the dish in mind when seeking a wine to go with Asian food, instead of paying attention to the base ingredients.
- The acidity in sparkling wines and bubbles pairs very well with a wide selection of food. When in doubt, grab the bubbles.
- Aromatic, sweeter wines pair well with hotter, spicier dishes.
- Crispier, drier whites enhance lighter dishes without overpowering the flavour and texture.
- Reds with light or moderate oak go well with soy or oyster based dishes.
- Juicy, fruit-forward reds with depth and complexity match nicely with intense-flavoured dishes, deep-fried or braised.
- Acidity and sugar are good counter-balances to spices so look for those in a wine that will stand up to fiery dishes.
- Pork, mushrooms, bean paste or hoisin sauce can conflict with red wines with dry tannins; look for red wines with little or no oak that delivers delicate, fruity and little residual sugar notes.

有關喜懷酒莊與 Okanagan Crush Pad

haywire

成立于2009年， Haywire的前身是一个非实体葡萄酒品牌 Switchback Organic Vineyard。今天Haywire以出产凉爽气候葡萄酒闻名于加拿大和欧洲，着重于“少即是多”的酿酒理念。首席酿酒师 Matt Dumayne的技术特色是用现代最先进的水泥酿酒桶，天然酵母，和精心呵护，酿造出活力满满，口感十足的葡萄酒。酒庄推出新标签和打造了一间全年运作的品酒大厅，让到访 Summerland的 贵宾尽情享受个性化服务，倚伴着湖色美景和葡萄园来享受迷人的Haywire葡萄酒。



About Haywire and Okanagan Crush Pad

haywire

In 2009, Haywire began as a virtual wine brand at Switchback Organic Vineyard. Today, Haywire is renowned in Canada and Europe for its cool-climate wines, emphasizing “less is more” winemaking. Chief winemaker Matt Dumayne’s signature style features the use of state-of-the-art concrete vessels, natural yeast, and a gentle touch, resulting in vibrant, textured wines. The winery, with a fresh label and a year-round tasting lounge, offers visitors in Summerland a chance to enjoy personalized service with scenic lake and vineyard views while savouring their beloved Haywire wines.



我們的釀酒師



Matt Dumayne

首席釀酒師

Matt在2013年加入成为Haywire酒庄首席釀酒師。他最初是在紐西蘭学习釀酒技术，拥有在全世界30多个葡萄园工作的宝贵经验来打磨出的精湛技术。一次在Nk'Mip酒庄的收割季工作，让Matt决定2010年从紐西蘭搬到奧肯納根落地生根，开启釀酒生涯。他和生产釀酒師Katrina D'Costa，一起规划了整个Haywire的葡萄酒系列，以及参与其他品牌的规划。



Katrina D'Costa

生产釀酒師

Katrina在餐饮业有12年廚師和前厅经理的经验。之后她来到Naramata当了6年的品酒厅主管，会员经理，主理釀酒師以及葡萄园主管。一开始在品酒厅主管做起的种种经验让她一路路走来，吸收了各种宝贵的知识和经验。虽然在Haywire基本都会在酒窖里工作，她还是喜欢在葡萄园工作的感觉，因为葡萄酒的生成过程，都起始于那片她眷恋的葡萄园土地。

Our Winemakers



Matt Dumayne

CHIEF WINEMAKER

Matt joined Haywire Winery in 2013 taking on role of chief winemaker. Matt received his winemaking training in New Zealand and has worked more than 30 vintages around the world increasing his knowledge and perfecting his craft. A harvest internship at Nk'Mip Cellars Winery set Matt's determination to make wine in the Okanagan which resulted in him making the move from New Zealand permanently in 2010. He and production winemaker, Katrina D'Costa, oversee the full portfolio of Haywire wines as well as the other winery labels.



Katrina D'Costa

PRODUCTION WINEMAKER

Katrina spent 12 years in the restaurant industry as a sous chef and front-of-house management. She then moved to the wine industry in the Naramata area for six years working as a tasting room manager, wine club manager and assistant winemaker/viticulture manager. Katrina started in winery tasting rooms so that she could work her way through the industry to understand and absorb as much information as possible. At Haywire, her position is held almost entirely in the cellar, though she likes to work among the vines when possible. Katrina believes the vineyard is where the foundation of wine is created, making it a place she doesn't want to stray too far from.



Celebrate the 2024 Lunar New Year with a limited release wine from Haywire

喜懷酒莊 慶賀農曆新年限量推出



Haywire Lunar Red

Alc 12.8% | Brix 22.0 | pH 3.73 | TA 6.0 | RS 0.4
SKU 346641 | Price \$23.88

A special limited release red wine from Haywire in Summerland, BC was created in celebration of the Lunar New Year and to welcome the Year of the Dragon. Lunar Red was blended to work in perfect harmony with local cuisine found in our Asian community. A special blend of Merlot, Cabernet Franc and Cabernet Sauvignon from our finest vineyards exhibits juicy red berries layered with licorice, dark chocolate and brambly fruits. Pair with stir fried vegetables, pan seared sable fish, BBQ duck, or enjoy on its own.

中国农历新年在即，为热烈庆祝龙年新春到来，位于BC省萨默兰(Summerland)小镇的Haywire酒庄发行一款极其独特的限量版红酒。Lunar Red 是一瓶精心设计，用来巧妙搭配亚洲美食的葡萄酒。细心挑选梅洛，品丽珠和赤霞珠多种庄园自种的优质葡萄精心混酿而成，甜酸适中，展现红莓果饱满多汁的浓郁果香和丰富口感，叠加甘草，黑巧，树莓的丝丝韵味。适用于搭配热炒时蔬，香煎鳕鱼，烧烤鸭肉，或者直接品尝饮用。

Here is how to stay in touch with Haywire all year long:

Visit haywirewinery.com

  @haywirewine

Haywire wines are made in Summerland in beautiful British Columbia. The winery team looks forward to your visit.

请随时联络喜怀酒庄：

网址 haywirewinery.com

  @haywirewine

Haywire葡萄酒产于美丽的BC省小镇Summerland 酒庄团队期待您的到访！

haywire





Happy New Year!

新年快樂
喜樂滿懷