Wine consumers know more than professionals, says first Singaporean MW / 葡萄酒消费者比专业人士懂得更多,首个新加坡葡萄酒大师如是说

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Marina Bay Sands in Singapore 新加坡滨海湾金沙酒店 / Photography 摄影: Nicolas Lannuzel; Flickr

葡萄酒记者、教育家Tan Ying Hsien于上周成为首个新加坡葡萄酒大师,他希望自己的头衔能够鼓励更多的亚洲葡萄酒专家能够随着消费者水平的不断提升而不断扩大自己的知识面。

Wine journalist and educator Tan Ying Hsien, who became the first Singaporean Master of Wine last week, hopes his appointment will encourage more Asian wine professionals to broaden their knowledge as consumers grow increasingly educated.

在诸多新加坡和香港的葡萄酒和侍酒师大赛中担任评委的Tan拿自己的祖国为例阐释这一观点,他称她为"亚洲最成熟的市场之一"。"拥有葡萄酒专长和知识的消费者数量超过了葡萄酒专业人士的数量",今年53岁的他在电话采访中对《饮迷》杂志说,"他们对专业评论持怀疑态度,这是很新鲜的情况。"

Tan, who has judged at multiple wine and sommelier competitions in Singapore and Hong Kong, pointed to his home nation as an example, calling it "one of the most sophisticated market in Asia". "The number of consumers with wine expertise and knowledge outnumbers the number of wine professionals," the 53-year-old said over the phone. "They're sceptical of professional reviewers, which is very refreshing."

他指出进修是葡萄酒业内人士学习更多知识的一条途径,但作为亚洲仅有的三个葡萄酒大师之一,Tan承认非英语国家的人可能会"被整个过程吓到"。"葡萄酒是很西方的事物,"提到专业证书时Tan这样说,"在语言的使用上和交流上,都非常之以英语为中心。"

9/18/2015 Wine consumers know more than professionals, says first Singaporean MW / 葡萄酒消费者比专业人士懂得更多,首个新加坡葡萄酒大师如是说 I D...

He pointed to further study as a way people in the wine industry can learn more, but as one of only three Asian MWs, Tan conceded that non-English speakers might be "intimidated by the whole process". "Wine is a very Western thing," Tan said of professional certifications. "It's very English-focused in its approach in terms of the use of language and communication skills."

然而,为取得葡萄酒大师证书而学习让Tan学会了如何品酒,而他认为想要在这行中有立足之地,懂得品鉴是至关重要的。"专业人士应该对品鉴技巧有基本的掌握,"他说,"所以要做的是精进、磨砺,让你的技能更加纯熟。"

However, studying for the MW qualification has taught Tan how to taste, which he believes is crucial to being in the trade. "Professionals should have a fundamental base of knowledge of tasting skill," he said. "It's a question of refining and honing that, and making it a bit more focused."