



iFavine: Making Wine Better, Noticeable and Different iFavine: 使美酒更香醇、更显著、更不同

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Readers are aware of the launch of iFavine now, but are very curious about how it works and if it really works well. What are its drawbacks? How do the wines taste after iFavine decanting compared to an ordinary decanting? Every one is very interested to hear more.

相信我们的读者都已经听说了 iFavine 上市的消息, 但相信大家对其工作的原理及其效果还非常好奇。它的缺点是什么? 经过 iFavine 醒酒之后与正常醒酒后的差别在哪里?



Rob Geddes MW

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 educates 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。

The future is here and it is called the iFavine iSommelier smart decanter, a technology that quickly makes your wine taste better proving that technology and tradition can exist alongside each other.

The iFavine decanter is gaining consensus in the dusty cobwebs of the wine world from the deep cool cellars of Bordeaux to trendy harbour side Sydney restaurants. Experts and guests say it quickly makes wines taste noticeably different and better.

Much has been done to make wine more accessible, growing in the Southern hemisphere warmer climates make for wines that are more drinkable young. Wines are fresher than ever thanks to screw caps. iFavine is another new step in the same direction.

High speed decanting is sensible in the 21st century, yet the idea is ahead of its time for many people in traditional wine countries. The newly released iFavine Smart Decanter, simply put, makes wine destined to be aged for long cellar times taste better, and it does it quickly. The benefit of your highest quality wines tasting brightly fruity with softer tannins and more personality young is a significant feature of wines that have been smart decanted.

Decanting means the wine is oxygenated quickly and to high standards. It does not clarify red wines. The best wines to use are those that will age well as a result of their growing region, variety, ripeness at harvest and inherent chemical balance. Replace hours of red wines sitting in decanters with minutes; tame tough tannins, flesh out fruit flavours making red wines easier to drink young, really favouring wines from cooler climates and those made from early picked fruit such as riesling and semillon in whites and cabernet, cabernet blends, syrah or shiraz, nebbiolo and Monastrell.

这个叫作 iFavine iSommelier 的智能醒酒器正是未来的趋势。它可以使你的酒在很短的时间达到更高的口感。它的出现证明了技术和传统可以携手共生。

在繁杂纷扰的葡萄酒世界, 从低深、凉爽的波尔多酒窖到时髦的悉尼海湾餐厅里, iFavine 获得了专家和客人的认可, 它可以快速的使葡萄酒展现出更美妙的风味, 并与未使用之前产生显著区别。

为了使葡萄酒更容易让人享用, 人们已经做了许许多多的努力, 例如南半球更为温暖的气候使得种植在此地的葡萄酿出的葡萄酒更适宜于在其年轻的时候饮用; 使用螺旋盖使得葡萄酒保持了更佳的新鲜度。如今, iFavine 正是实现这一相同目的的崭新一步。

高速醒酒对于21世纪而言是非常明智且合理的, 尽管这一理念对于一些传统葡萄酒世界的人而言稍显超前。简单而言, 那些适合在酒窖中长期陈年的酒, 陈年之后, 口感更好, 而这个最近刚刚上市的 iFavine 智能醒酒器, 大大缩短了这个过程。经过智能醒酒的高品质葡萄酒的一个显著特征是, 它尝起来带有更为清新充沛的果味以及柔软的单宁, 而且整体状态更为年轻。

醒酒是指使葡萄酒中快速地充氧, 并达到较高的氧气含量水平。醒酒的过程并不会使红葡萄酒澄清。最适合醒酒的葡萄酒是那些得益于其生长环境、葡萄品种、采摘成熟度及内在化学平衡度而适宜于陈年的葡萄酒。无需像传统醒酒方式那样将葡萄酒倒入醒酒器中等待几个小时, 而只需要使用智能醒酒器几分钟, 便可以驯服紧实的单宁, 呈现出更多的果味, 使红葡萄酒更易于在年轻时饮用, 而且可以使来自冷凉产区, 以及由雷司



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This is a disruptive technology, a new way of performing a traditional practice and the opportunity it affords has been grasped most quickly by those with the greatest need. Sommeliers with customers to satisfy must quickly serve wines meant to be cellared for years and iFavine allows them to do this quickly and elegantly meet customers expectations.

Wines destined for cellaring will with iFavine controlled high speed decanting quickly display more aromatic generosity, tannin softness in reds, flavour vitality and intense expression. Hours of patient waiting can be replaced with minutes.

Eric Li, one of the inventors has thought long and hard about the role of decanting and by extension people's knowledge of decanting. The smart decanter comes with an app, which via cloud technology allows for sharing knowledge of wines and decanting. The core of the iFavine system is both wine enhancement and improved consumer communication. Described as a multidimensional approach that will advance the promotion and ubiquitousness of wine in China. It is a decanting and aeration device with an app for sharing and communicating user experiences and winemaker advice in a two way exchange between wine brand owners and owners of smart decanters via iFavine.

Firstly the decanting experience: Screw caps have made a huge difference to the freshness of Australian wines and in my experience most of them improve by decanting, yes even white wines and especially older wines, providing they are drunk within about 30 minutes of decanting

Experience of wine meant for long cellaring: great wines and their

令、赛美容、赤霞珠及其混酿、西拉、内比奥罗、及莫纳斯特雷尔等采摘较早的葡萄酿造的葡萄酒展现出更多的风味。

这是一项具有争议的技术，一种展现传统习惯的新技艺，而且是一个使那些具有最大需求的人们可以迅速掌握的机会。侍酒师们需要满足客人们的要求，从而需要快速的呈上原本需要窖藏许多年的酒。而 iFavine 使得他们可以快速、优雅的达到客人们的要求。

窖藏陈年的葡萄酒在 iFavine 控制下高速醒酒快速展现出丰富的香气，红葡萄酒中柔软的单宁，鲜活的风味，以及强烈的表达力。以前需要耐心等待好几小时，现在仅仅几分钟就可以实现。

发明者之一 Eric Li 针对醒酒的角色以及如何延伸人们对醒酒的理解而苦苦思索良久。现在，与智能醒酒器搭配使用的是一个 APP，通过云技术，这个 APP 可以分享人们对于葡萄酒和醒酒的知识。iFavine 系统的核心是两点，一是提升葡萄酒，二是增强消费者的交流。这种多维技术可以增强葡萄酒在中国的推广，并提高其认知度。它既是一款具有充气通风功能的醒酒设备，也是一款可以促进葡萄酒品牌与 iFavine 使用者之间交流用户体验与酿酒师建议的双向交流的工具。

首先关于醒酒：螺旋盖使得澳大利亚葡萄酒可以保持出色的新鲜度，而且根据我的经验，绝大多数葡萄酒都会在醒酒之后得到提升，是的，甚至白葡萄酒，尤其是较老年份葡萄酒，将他们醒酒30分钟，其口感会得到显著提升。

关于那些经过长期窖藏陈年的葡萄酒：对于那些伟大的葡萄酒及其醒酒时间需要掌握非常深厚的葡萄酒知识与



decanting times requires deep knowledge and experience and even Masters of Wine can be challenged to predict the best length of time to decant a great wine.

Does your 1990 Penfolds Grange need two or three hours in a decanter or does it need more time or indeed a double decant or not? And how to vary the decanting time between Chateau Laffite when it comes from 1988, 1989 or 1990, all good vintages but also quite different in personality.

Ben Cumming, a sommelier and General Manager of the Sydney Restaurant Group, with its flagship Acqua Dining revealed during interviews that the machine has become an everyday item in his restaurants. He calls it a new ritual and he sees its advantages every day. Ben finds the opportunity for preparing wines, such as Barolo made for longer aging being ready for service in short time periods of time in his restaurants as the asset. The smart decanter increases the drinker's pleasure and his experience confirms this. The name of this article is a quote from Ben in response to my question about how consumers respond to the iFavine machine. He has sold a lot more wine in his restaurants, Aqua dining, Ormeggio, thanks to the machine.

Jean-marc Nolant, a former wine director for Hyatt group in North and South America, and latter Asia commented this device helps solve a problem sommeliers around the world are facing, young bottles of red that are too young and not really what consumers expect as they do not meet their taste expectations.

iFavine offers three advantages over conventional decanting. The first is that it aerates wine with a constant flow of purified, near

经验。甚至葡萄酒大师有时在预测一款葡萄酒最佳的醒酒时间时，也会感到倍受挑战。

你的一款1990年份的奔富葛兰许，是应该醒2个小时还是3个小时？或者它需要更长的时间？还是干脆需要进行双重醒酒。对于拉菲1988、1989或者1990年份，应该如何区分它们的醒酒时间呢？这三个都是好年份，但是却个性鲜明。

旗下拥有 Acqua Dining 作为其旗舰餐厅的悉尼餐厅集团的侍酒师、总经理 Ben Cumming，在采访中表示，iFavine 已经成为他的餐厅里每日使用的设备。他把它叫做“新的惯例”，而且每天都可以见到它的好处。Ben 认为使用智能醒酒器使他在餐厅里准备例如 Barolo 等适宜长期陈年的葡萄酒，可以在短时间之内达到良好状态。智能醒酒器提升了饮者的愉悦度，而且他的经验使他尝过经过智能醒酒的葡萄酒之后，也确认了这点。这篇文章的标题，正是 Ben 在回答我关于消费者对于 iFavine 的反馈的提问时，引用消费者的原话。得益于 iFavine 智能醒酒器，他在他的餐厅 Aqua dining, Ormeggio 中卖出了更多的葡萄酒。

Hyatt 酒店集团北美、南美及亚洲的前葡萄酒总监，Jean-marc Nolant 评价道，iFavine 智能醒酒器帮助解决了一个全世界侍酒师都面对的问题：年轻的红葡萄酒太年轻而无法达到消费者的期望值。

iFavine 相较于传统醒酒，有三个显著的优势。首先是 iFavine 向葡萄酒中通过特殊设计的玻璃醒酒器，持续稳定的充入纯净、接近医用等级的氧气。而大气空气中氧气的含量仅有21%。智能醒酒器使用的高度浓



medical-grade oxygen via a specially designed glass decanter. Ambient air has 21% O₂; the iSommelier gives air containing highly concentrated oxygen filtering pollutants and moisture, and removing most of the nitrogen from the air.

The benefit of aerating quickly, with precision, is that the sommelier can vary decanting time in seconds and minutes to replace hours of waiting and guessing. Practical experience in Australia suggest that this control creates more use of the machine and better sommelier understanding.

Lastly, the decanter evenly diffuses oxygen throughout the entire volume of the wine, rather than just the surface area which creates shorter decanting times.

Oxygen saturation displaces dissolved carbon dioxide. Winemakers seek to balance CO₂ at bottling as the level of dissolved carbon dioxide can have a major impact on how a wine lands on the taster's palate. Too little can render white wine flavours flat and too much can make red wines seem harsh and tannic.

When in solution CO₂ is retained as carbonic acid and exerts a contribution to overall acidity by affecting perception more than chemical balance. The removal of CO₂ may affect the freshness and zip of Riesling or Semillons acidity and palate profile when young, but in reds the loss of CO₂ enhances the round fruitiness and tannin softness making the wines moreish. The removal of dissolved CO₂ enhances the special sensory evolution iFavine iSommelier creates in wines meant for cellaring.

缩的氧气，过滤掉了污染物、湿气、并从空气中除去了绝大多数的氮气。

快速、精确充氧的好处是，侍酒师可以将醒酒时间精确到分、秒，而无需等待几小时并且还需要猜测。在澳大利亚的实际使用经验说明，这种控制使得智能醒酒器的使用更为频繁，侍酒师的理解也更深刻。

最后，智能醒酒器使氧气在整个空间中均匀的扩散，而不是仅仅只是在酒液表面上与氧气的接触，从而大大缩短了整个醒酒时间。

饱和氧气替代掉溶解二氧化碳。酿酒师试图在装瓶时平衡 CO₂ 的含量，因为溶解 CO₂ 对于葡萄酒的风味影响甚大。含量太少会使白葡萄酒尝起来风味平淡，而含量过高又会使红葡萄酒尝起来更为粗糙、单宁生涩。

在溶液中，CO₂ 被保留形成碳酸，贡献了总酸度。相比化学上的平衡而言，它对感官的影响更大。除去 CO₂ 会影响年轻的雷司令或赛美容的酸度及口味新鲜度，但是对于红葡萄酒而言，CO₂ 的损失可以增加圆润的果味和单宁的柔软度，使得其更加美味。iFavine 智能醒酒器除去酒中的溶解氧可以促进窖藏陈年葡萄酒的感官发展变化。

iFavine 的发布会于2015年11月8日在发明者

Eric Li 先生的家乡广州举办。在发布会上进行了众多的演示品鉴，包括红葡萄酒、干邑以及中国白酒。这些演示在很大程度上证明，iFavine 可以改变红葡萄酒、橡木陈年的烈酒例如干邑和白兰地，以及不锈钢罐陈年的烈酒（伏特加以及白酒等其他烈酒）。

The current system, targeted at restaurants and wine bars, while expensive at US\$2,000 is aimed at professional use and is to be followed up with a consumer model in 2016. The device will create market disturbance as wines will be presented to consumers in ways that wine makers have never had to consider before. I think future Chinese tasting experiences will be improved by the smart decanter as makes for smoother wines with more supple round tannins. The mouth taste improves and it makes young reds easier to drink. The softer tannins from iFavine treated wines have been shown in restaurants to lead to increased sales as people enjoy their wines more and drink faster.

Sharing information about decanting times and wine knowledge will help consumers and brand owners knowing where and when their wines are drunk will also help understand real time consumption, be able to improve new vintages tastes, stimulate new vintage sales and establish interaction and communication with consumers. A new, smarter world of decanting is coming. ☑

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iFavine 目前的系统主要针对餐厅及葡萄酒吧，售价为2000美元，它主要针对专业使用。2016年将推出消费者版本。这个设备将会引起市场的热烈反应，因为葡萄酒将以一种酿酒师从未想过的方式呈现在消费者面前。我相信未来中国的葡萄酒品鉴体验将会由智能醒酒器得到提升，使人们喝到更为柔顺，更为圆润的单宁。它使年轻的红葡萄酒更容易饮用。iFavine 带来的更为柔软的单宁被证实可以在餐厅可以提高葡萄酒的销量，因为人们更喜欢其口感，而且可以更快地享用。

分享关于醒酒时间以及葡萄酒知识的信息可以帮助消费者和葡萄酒品牌之间了解，在何时何地，他们的葡萄酒被享用，而且可以了解真正的销量，可以提升新年份的口感，增加新年份的销量，并且在消费者之间建立其互动和交流。一个全新的、智能的醒酒时代正在开启。☑