



Atutahi是馬丁堡其中一個種植frantoio和leccino等優質橄欖品種（右下圖）的橄欖園

Atutahi is one of a number of groves in Martinborough that grows premium olive varieties, such as frantoio and leccino (below right)

果實累累

IN THE GROVE

紐西蘭出產的葡萄酒固然出色，其優質橄欖油更讓人回味

Salute a vintage year in Martinborough – and it's not just the premium wines that deserve celebrating

文/Text Sharon Stephenson



現時正值紐西蘭的冬季，當地的老饕都會湧到北島小鎮馬丁堡的橄欖園和葡萄園，慶祝豐收年，並盡情品嚐和購買當地的著名產物。

這個距離首都威靈頓一小時車程的小鎮，多年來憑藉屢獲殊榮的pinot noir紅酒而名揚四海。不說不知，除了法國的勃艮地，全球只有少數地區適宜種植嬌弱的pinot noir葡萄，馬丁堡就是其一。

It might be the middle of winter, but in the New Zealand town of Martinborough, on the country's North Island, the harvest is in and foodies flock to local olive groves and vineyards.

For years, this speck on the map, about an hour's drive from the capital, Wellington, has made headlines for its award-winning pinot noir. It's one of the few places outside Burgundy where it is possible to grow the fickle pinot noir grape.



然而，眾多旅客前來並不是為了葡萄，他們是為了橄欖。這裡的夏季炎熱乾燥，冬季晚上寒涼，配合石質土壤，最適宜橄欖生長，區內約有35個橄欖園，種植了近40,000棵橄欖樹，每到收成季節，威靈頓地區便會舉行一年一度的馬丁堡橄欖豐收節，開放園區，讓旅客參觀及品嚐特產。

與丈夫Peter Graham一起經營Atutahi橄欖園的Ruth說：「橄欖一般在冬季收成，果實表皮綠、紅、黑三色混雜。橄欖採下來後，即日（或24小時內）榨出來的橄欖油品質最佳。」

對訪客來說，Atutahi不僅是觀賞橄欖樹的好地方，更重要是可以品嚐這種大自然美果。由1999至2005年，Graham夫婦栽種了570棵橄欖樹，並跟附近的橄欖園一樣，他們種植了frantoio和leccino等源自意大利托斯卡尼的橄欖品種。參觀Atutahi最精采的環節，就是在遊覽橄欖園後品嚐美食：將Graham夫婦以戶外烤爐烘焗、新鮮出爐的意大利香草麵包，醃滿他們獲獎的特級初榨橄欖油，每一口都滋味無窮。

若然在周末到訪附近的Brodie Estate莊園，旅客更可以同時品嚐葡萄酒及橄欖油，來一趟完美的馬丁堡體驗。這個由藝術家Ann Brodie和丈夫James擁有的莊園佔地八公頃，於2001年，他們把一半地方用來種葡萄，另一半地方種植意大利和希臘品種的橄欖樹。自此，他們出品的pinot noir佳釀和橄欖油屢奪獎項。喜歡藝術的旅客還有特別收穫，因為Ann會帶領他們參觀她的畫室，更可即場購買她的油畫。

相距一段短車程的Olivo橄欖園，是Wairarapa區內歷史最悠久的商業橄欖園，每個周末都會開放給旅客參觀，平日則需預約。這個六公頃的莊園由英國移民

Coney Wines為貴賓舉辦主題盛宴，以葡萄佳釀配搭添上當地橄欖油的菜式

Coney Wines hosts feasts for special guests that pair wines with dishes made using particular olive oils

But it's not grapes that most fans are here for: it's olives. Thanks to the region's hot, dry summers, cool winter nights and rocky soil, 35 or so olive groves, representing about 40,000 trees, are tucked into pockets across this green and pleasant land. At this time of the year, many of them open their doors to visitors for tastings and exploration of the grounds.

“Olives are harvested in winter, generally, that's when they're a mixture of green, red and black,” says Ruth Graham, who, with husband Peter, runs the Atutahi grove. “Ideally they're picked and pressed on the same day, or within 24 hours, to maintain the quality.”

Atutahi is one of the best places to see olives grow and, more importantly, to taste the bounty. From 1999 to 2005 the Grahams planted 570 trees and, like many in the vicinity, grow a range of Tuscan olive varieties such as frantoio and leccino.

The best part of visiting Atutahi comes after a tour of the grove: dunking chunks of fluffy focaccia bread, hot from the Grahams' outdoor oven, into bowls of their medallion-toting Extra Virgin Olive Oil.

Up the road at Brodie Estate, visitors may try wine and oil – the full Martinborough experience – at weekends. Artist Ann Brodie and her husband James planted half of their eight hectares with grapes and half with Italian and Greek olive trees in 2001. They have been producing award-winning



Helen和John Meehan擁有，猶如是一個橄欖聯合國；園內種植的1,200棵橄欖樹品種繁多，包括意大利托斯卡尼的frantoio和 leccino、希臘的koroneiki、西班牙的manzanillo，還有澳洲的verdale。每種橄欖味道各有不同，在參觀過陽光照耀的莊園後，Helen會教大家品嚐橄欖油的正確方法：「呷飲」。她還會示範橄欖油的妙用；不管是薯蓉以至雪糕，只加上少許橄欖油，便能提升味道。

許多橄欖園都是全年開放，但趁著冬天橄欖收成季節到訪，收穫自然更多。昔日，旅客以一頓主打橄欖油的午餐開展行程；當地六個葡萄酒莊夥拍橄欖生產商攜手炮製多款美食，以證明葡萄和橄欖絕對是好配搭。

以Coney Wines酒莊為例，他們準備了摩洛哥主題盛宴，巧妙地在多道菜式添上當地生產的橄欖油，如香辣椰菜花杏仁湯、開心果酥皮卷，以及雲尼拿橄欖油意大利雪糕。

pinot noir and olive oil ever since. Art lovers are also in for a treat, because Ann Brodie gives tours of her painting studio and sells her oil paintings on site.

A short drive away is Olivo, the oldest commercial olive grove in the Wairarapa region. It's open to visitors at weekends year round and on weekdays by special appointment. Owned by British expatriates Helen and John Meehan, the six-hectare property is the United Nations of olive groves: its 1,200 trees include frantoio and leccino from Tuscany, koroneiki from Greece, manzanillo from Spain and verdale from Australia. Each produces a different flavour and, after a tour of the grove, Helen Meehan shows visitors how to "slurp" – the proper way to taste olive oil – and demonstrates how a quick splash can lift everything from mashed potatoes to ice-cream.

混入香草或辣椒醬的橄欖油，可為酥皮卷（左上圖）和香辣湯（上圖）增添與別不同的滋味

Olive oils infused with vanilla or harissa can add distinct flavours to dishes such as filo dessert (above left) and spicy soup (above)

橄欖油的種類 TYPES OF OLIVE OIL

初榨／特級初榨：用機械方法榨取的最優質橄欖油，過程不會加熱或加添化學物質。

精煉：採用化學過濾器從初榨橄欖油中精煉出來。

果渣油：油內包含製造初榨橄欖油餘下的果渣，味道相對溫和，「冒煙點」高，餐廳普遍使用來烹調菜式。

調味橄欖油：加入水果或香草味道的橄欖油，近年愈來愈受歡迎

Virgin/Extra Virgin: The best-quality oil, extracted by mechanical means but without heat or chemicals.

Refined: Oil produced by refining virgin olive oils with the use of chemical filters.

Pomace: Olive pomace oil comprises the residual paste from olives pressed to make virgin olive oil. It has a comparatively neutral flavour and a high "smoke point", which make it popular in restaurant cooking.

Flavoured: Increasingly popular olive oil that has been infused with fruit or herbs.



橄欖油可分多種口味和品質
Olive oils come in a variety of flavours and levels of quality



在每年一度的橄欖季節夜市購買美食、葡萄酒和手工藝品（左圖）；Brodie Estate莊園出產的橄欖油和pinot noir佳釀屢奪獎項（下圖）

Buy food, wine and crafts at the annual night market (left); Brodie Estate's oil and pinot noir are award-winners (below)

Many of the groves can be visited throughout the year, but the winter period really spoils the greedy. In the past, olive-oil inspired lunches have been organised, involving six of the town's vineyards partnering olive oil producers to prove that grapes and olives can hold hands.

At Coney Wines, for example, a Moroccan-themed feast cleverly uses local olive oil in dishes such as spiced cauliflower and almond soup, and in filo "cigars" studded with pistachio and a helping of vanilla olive oil gelato.

Another highlight of the season is the night market, where Bedouin-style canopies house everything from stalls selling crusty bread slathered in the new season's olive oil to craft stands and musicians. Twinkling fairy lights complete the picture, which borrows much from European Christmas markets. It's almost as cold as Europe, but heaters and mulled wine made from Martinborough vintages keep out the chill.

While the local pinot noir is familiar around the world, the region produces only 10,000 bottles of premium olive oil a year – so you'll have to be quick to grab one. 🍷

橄欖季節的另一精采節目是周末舉行的夜市，場地會架起一個大帳篷，就像遊牧民族貝都因人的帳篷一般，內設多個攤檔，售賣各式各樣的物品，由醃滿新榨橄欖油的香脆麵包，以至各種手工藝品，還有音樂表演。場內掛滿裝飾綠燈，氣氛浪漫溫馨，令人恍若置身歐洲的聖誕市集。

這裡的氣溫好像歐洲冬日那樣寒冷，但放在各處的暖爐，加上以馬丁堡佳釀調製的香料熱紅酒，可為訪客驅寒。

當地釀製的pinot noir葡萄酒世界聞名，不少人也品嚐過。然而，當地出產的優質橄欖油每年只有10,000瓶，想買便不要遲疑！

購買熱點 WHERE TO BUY

旅客可到市中心的Martinborough Wine Centre選購或品味各款當地出產的葡萄酒和橄欖油，中心內提供眾多選擇，而且全年開放，詳情瀏覽www.martinboroughwinecentre.co.nz

Visitors can taste and purchase numerous local wines and oils at Martinborough Wine Centre in the middle of town. It stocks a wide range of both and is open throughout the year. www.martinboroughwinecentre.co.nz



