

# Perfect Pairings

## German Wines & Asian Flavours

27.04.2013, Restaurant Bootshaus, Mainz

with Jeannie Cho Lee MW, Ronald Shao Tak Lung & Leung Kin Sum



香港特區政府駐柏林經貿辦

**HK ETO Berlin**

Hong Kong Economic and Trade Office

DEUTSCHES WEININSTITUT  
[www.germanwines.de](http://www.germanwines.de)



*Dear Ladies*



Asian cuisine is highly popular worldwide. We have taken this international trend as a reason to raise wine lovers' awareness of the special harmony of Asian food and German wines. But there is no such thing as THE Asian cuisine or THE German wine. Few wine nations offer as large a regional diversity of grape varieties and flavours as we do in Germany. Accordingly, there is almost no dish from the complex Asian regional cuisines that cannot be perfectly accompanied by our wines. We would like to demonstrate this to you equally clearly and authentically here and now.

It is a special honour for us to have with us Ronald Shao Tak Lung and Leung Kin Sum, two outstanding chefs de cuisine who have both won numerous awards. With their six-person team, they will give us an insight into the peculiarities of Chinese cuisine. In this context, we are very grateful to the Hong Kong Economic and Trade Office without whose support this event would not have been possible in this form, and to the German top chef Frank Buchholz and his team, on whose premises we are privileged to be guests today.

Furthermore, we are delighted that one of the most influential personalities from the Asian wine world, the Master of Wine Jeannie Cho Lee, has found the time to provide you with first-hand background information on „Perfect Pairings of German Wines & Asian Flavours“. The booklet of the same name, written by her and published by the German Wine Institute, is a standard reference which has already been highly praised in numerous foreign markets.

Surprise yourself today with the extraordinary combinations of wine and food. I hope you will acquire a lot of new knowledge and wish you exciting taste experiences.

Best regards

Monika Reule  
Managing Director, German Wine Institute

*and Gentlemen,*



For many years, Hong Kong has been called the “paradise for food lovers”. While Hong Kong has its own unique style of cuisine, you can also find restaurants presenting cuisines from the different regions of China, as well as the different corners of the world. Hong Kong is home to more than 11,000 restaurants whose chefs will tantalize your taste buds by combining local uniqueness and freshness of ingredients with international flair. This is also a reflection of Hong Kong's diversity as well as the excellent quality of life that we offer.

Besides good food, in recent years wine has become very popular and we are fast becoming the wine drinking capital of Asia. According to a recent survey, Hong Kong's average adult consumption of five litres a year is the highest in Asia. We are also developing into Asia's wine marketing and distribution hub, building on our unique position at the doorstep to the Mainland Chinese and Asian markets. Strong economic growth, increased prosperity and changes in lifestyle have led to a significant rise in the demand for wine in Mainland China. Hong Kong offers the ideal platform for the wine industries to capitalise on this trend.

The Hong Kong Special Administrative Region Government has implemented a number of measures to support the wine industry. Besides abolishing all wine duties since February 2008, we have worked with the Mainland Chinese Customs to facilitate wine re-exports into Mainland China, including duty pre-valuation whilst the wines are in Hong Kong and compression of clearance time at Mainland ports.

In May 2012 Germany and Hong Kong signed a Declaration of Intent to promote cooperation in wine-related businesses. I encourage German wine businesses to join the flagship wine events in Hong Kong to showcase your products, and to take full advantage of the platform that Hong Kong offers to grow your business in the region.

Today, we have the privilege to taste the perfect combination of German wines and Hong Kong cuisine. Mr Ronald Shao Tak Lung, award-winning Executive Chef at the Hong Kong Jockey Club and his colleagues from the Chinese Cuisine Training Institute in Hong Kong will showcase the rich variety of Hong Kong food which will be paired with finest German wines selected by Jeannie Cho Lee – a perfect pairing indeed.

Warmest regards

Ivan K B Lee  
Director, Hong Kong Economic and Trade Office, Berlin



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Jeannie Cho Lee is the first ethnic Asian Master of Wine and one of the most influential personalities of the Asian and international wine world.

Jeannie was born in Korea and has lived in Hong Kong since 1994. As a wine journalist, she writes for a selection of well-known magazines including Wine Spectator, The World of Fine Wine, Wine and Dine, Wine Business International, Revue du Vin and Decanter.

Jeannie Cho Lee is a wine consultant for Singapore Airlines and Galaxy Macau and also acts as a juror at world famous competitions such as the International Wine Challenge, Decanter World of Wine Awards and Mundus

Vini. Jeannie also teaches at the US Society of Wine Educators as well as the UK Wine & Spirits Education Trust.

Jeannie was awarded the Vinitaly International Award in 2009 and also holds the Certificat de Cuisine de Cordon Bleu. Jeannie has combined her knowledge and passion for wine and cuisine into her prize winning book 'Asian Palate' and is a great believer that the future of wine in Asia depends on its harmony with everyday Asian cooking.

For more information about Jeannie Cho Lee's work and other publications, please visit [www.asianpalate.com](http://www.asianpalate.com).





Being a “Master Chef Programme” graduate of the Chinese Cuisine Training Institute in Hong Kong as well as winner of the “Best of the Best Culinary Awards Gold” in the category “Best All Round Chinese Chef”, Ronald Shao Tak Lung is an outstanding culinary ambassador of Hong Kong.

He is a connoisseur of Cantonese and Sichuan cuisines and today works as Executive Chef for the influential Hong Kong Jockey Club, the economically strongest sports club in the world. Ronald Shao Tak Lung looks back on an international career of almost 30 years as a chef. He was in charge of the kitchens at the top-class luxury hotels St. Regis Singapore and Grand Lisboa Macau.

Furthermore, he has taught at the Chinese Cuisine Training Institute in Hong Kong for more than 10 years, contributing both to the preservation and international success of Chinese cuisine.

As a proven expert of Chinese cooking styles, Ronald Shao Tak Lung represents “Asian Flavours” at its best.



Before joining the Chinese Cuisine Training Institute in 2005, Chef Leung Kin Sum had been the Head Chef of several Chinese restaurants in Hong Kong and in the Mainland. With his extensive experience in Chinese cuisine, he is now the Senior Instructor, Food Preparation (Chinese) of the Chinese Cuisine Training Institute.

Chef Leung was awarded the Occupational Qualification Certificate – Second Level (Technician), Chinese Food Preparation, the People’s Republic of China in 2005. He participated in 2009 World Street Food International Conference & Festival organized by The Culinary Institute of America in the United States.



Chef Leung won “The Best Presentation Award” and “The Best Vegetarian Dish Award” in the first and second “Nanhai-Hong Kong Chefs Challenge” in 2008 and 2009 respectively.



頭盆  
鎮江肴肉拌刁草話梅漬蕃茄甫

PORK KNUCKLE JELLY "SHANGHAI" STYLE  
TOMATO MARINATED WITH PRESERVED PLUM AND DILL



主菜  
釀焗鮮蟹蓋

BAKED CRAB MEAT IN SHELL WITH ONIONS AND BREAD CRUMBS



豆酥蒸鱸魚柳配蠶豆茸

STEAMED SEA BASS FILLETS  
WITH CRISPY YELLOW BEAN AND BROAD BEAN PASTE



桃仁香酥鴨

DEEP FRIED BONELESS DUCK FILLETS AND PECAN NUTS



栗子紅燒牛面頰

BRAISED BEEF CHEEK WITH CHESTNUTS AND MIXED VEGETABLES



甜品  
空心煎堆配木瓜蛋白杏仁茶

DEEP FRIED GLUTINOUS DUMPLING  
WITH SWEETENED ALMOND CREAM, EGG WHITE AND PAPAYA

~ Appetizer

2008 Pinot brut  
WG Königschaffhausen-Kiechlinsbergen, Baden  
● 12,1 ● 7,9 ● 5,6

~ 1st Course

Off dry Riesling from Rheingau or Nahe  
with 20-40 gm/l residual sugar

2011 Riesling Kabinett  
Weingut Schloss Vollrads, Rheingau  
● 11,3 ● 17,1 ● 7,8

2012 Riesling Kabinett  
Münsterer Kapellenberg  
Weingut Kruger-Rumpf, Nahe  
● 9,0 ● 59,0 ● 8,9

~ 2nd Course

Full-bodied Pinot Blanc  
from warm region of Germany

2011 Weißburgunder Spätlese trocken  
WG Burkheim am Kaiserstuhl, Baden  
● 13,4 ● 5,1 ● 6,4

2011 Weißburgunder Spätlese trocken  
Siebeldinger im Sonnenschein  
Wein- und Sektgut Wilhelmshof, Pfalz  
● 14,5 ● 1,6 ● 5,6

~ 3rd Course

Grosses Gewächs Riesling trocken  
from top producer

2010 Riesling Großes Gewächs  
Eitelsbacher Karthäuserhof  
Weingut Karthäuserhof, Mosel  
● 13,2 ● 9,7 ● 8,9

2010 Riesling Erstes Gewächs  
Hochheimer Hölle  
Weingut Künstler, Rheingau  
● 13,2 ● 7,1 ● 8,9

- Alc. %
- Residual Sugar (g/l)
- Acidity (g/l)

~ 4th Course

Elegant Pinot Noir from Ahr or cool region  
with crisp acidity & floral perfume

2009 Spätburgunder trocken  
Weingut Deutzerhof, Ahr  
● 14,0 ● 1,2 ● 5,

2010 Spätburgunder Großes Gewächs  
Bürgstädter Centgrafenberg  
Weingut Rudolf Fürst, Franken  
● 13,5 ● 0,6 ● 5,3

~ 5th Course

Full bodied Pinot Noir; fairly young and  
robust with 14% alc.

2009 Spätburgunder trocken  
Birkweiler Kastanienbusch  
Weingut Gies-Düppel, Pfalz  
● 14,2 ● 0,2 ● 5,4

2011 Spätburgunder trocken  
Essenheim  
Weingut Braunewell, Rheinhessen  
● 14,1 ● 0,5 ● 5,1

~ 6th Course

Auslese Riesling with at least 6+  
years of age

2002 Riesling Auslese  
Brauneberger Juffer-Sonnenuhr  
Weingut Max Ferd. Richter, Mosel  
● 8,5 ● 76,0 ● 8,2

2003 Riesling Auslese  
Westhofener Aulerde  
Weingut Wittmann, Rheinhessen  
● 8,2 ● 198,0 ● 8,1

# THE 8 MOST FAMOUS CHINESE CUISINES

As a country with long history, China has long been renowned for its food culture, which appears to be a legacy of diversity and wisdom to the world. The large variety of produce, geographic locations and climates mark the distinctive characteristics of provincial cuisine. Generally, eight provincial cuisines namely Shandong, Anhui, Jiangsu, Zhejiang, Sichuan, Hunan, Guangdong and Fujian are known as the most famous Chinese cuisines in the world. Each of them has its specific style and choice of ingredients, spices, ways of cutting and cooking so that its dishes have its own distinctive colours, flavours, tastes and presentations.

## Shandong Cuisine

Shandong cuisine is a typical northern cuisine which is known for its soups. Evolved from Jinan, Jiaodong and Confucian cooking styles, Shandong preparations are characterized by freshness, aroma and tenderness. Its recipes feature a wide variety of seafood and different types of vegetables, especially onions. Small grains are widely used in Shandong cuisine.

## Guangdong Cuisine

Other than those commonly used ingredients such as poultry, beef, pork and seafood, Guangdong cuisine also features a great variety of refined dishes prepared with snakes, game and other unconventional ingredients. Baking in salt, cooking in wine and soft-frying are approaches commonly employed in Guangdong Cuisine.

## Sichuan Cuisine

Sichuan cuisine is one of the most popular Chinese cuisines for its unique sweet, sour and spicy flavours. Sichuan recipes rely heavily on peppercorns, garlic, ginger, and fermented soybeans. It employs an extremely wide variety of ingredients with much dependence on wild vegetables and meat. Dry frying, pickling, smoking and braising are the most commonly used cooking methods.

## Jiangsu Cuisine

Jiangsu cuisine highlights the use of the freshest ingredients. The primary culinary skills are sauteing, steaming, simmering and braising in this cuisine. White sauce is commonly used in this cuisine while the use of spices is to impart a lightly sweet and salty taste in its dishes.

## Zhejiang Cuisine

Zhejiang food is a combination of Hangzhou, Ningbo and Shaoxing cuisines, which is noted for its freshness, tenderness and fragrant aromas. Hangzhou emphasizes seafood, shellfish and a variety of seasonal vegetables; Ningbo focuses on freshness highlighting the original flavor of its ingredients while Shaoxing relies on ingredients from near the rivers and the sea. Its dishes have a unique rural flavor.

## Hunan Cuisine

Hunan Cuisine has been noted for its hot and spicy flavors and its frequent use of preserved meat. Cooking methods emphasize stewing, braising, pan-roasting, frying and smoking. Chili peppers, shallots and garlic are commonly used in Hunan Cuisine which makes its dishes sour and spicy.

## Fujian Cuisine

Due to its coastal location, Fujian Cuisine is acclaimed for its specialty dishes prepared with a wide variety of seafood. Most Fujian dishes are served in soups with sweet and sour flavors. Cleaning and cutting fish properly are emphasized to enhance true flavors in this cuisine.

## Anhui Cuisine

Thanks to the rich resources and produce available in Anhui, its cuisine uses a diverse selection of ingredients including tea leaves, bamboo shoots, mushrooms, fresh water fish, seafood and games for cooking. It focuses on cooking temperatures, therefore braising and stewing are preferred methods of food preparation. Many Anhui dishes feature aquatics.



### Asia – an important growth market for German wine exporters

German cars and technology “Made in Germany” are enjoying an unprecedented demand from both developed and rapidly developing countries in East and South-East Asia. On a much smaller, but certainly more flavourful scale, the demand for Riesling, Spätburgunder and other varietal wines from Germany has also been increasing steadily all over Asia in recent years. In 2012, about 90 000 hectolitres of our wines were sold in Asia, worth 41.8 Mil. Euro, an increase of 11.5 % in value compared to 2011!

The growing importance of Asia as an export destination can also be seen by the fact that in 2007, just 6.7% of the value of our wine exports was generated in Asia. In 2012, the Asian share had almost doubled to 13%! And if we look at the first month of this year, this trend is going to continue.

The major export destinations for German wines in Asia 2012:

Country	Euro	hl
Japan	13 781 000	34 181
China	13 125 000	33 698
Hong Kong	5 446 000	7 995
Macau	3 234 000	1 980
Singapore	1 861 000	3 730
Taiwan	1 080 000	3 167
Korea	1 788 000	4 902

China has shown the strongest growth in recent years: Our wine exports have increased from a mere 1 628 hectolitres worth 477 000 Euros in the year 2000 to a staggering 33 698 hectolitres worth 13.1 Million Euros in 2012. And there is more to come, judging by the great interest in German wines as perfect partners to Asian cuisine[s]. And these figures don't even include Hong Kong, which has become a very profitable market of its own, especially since import duties on wines have been cut completely in 2008.

Hong Kong is today the leading city world wide when it comes to wine auctions, and the German Wine Institute also uses the city as a hub for its activities in Asia. Both Vinexpo Asia-Pacific and the Hongkong International Wine & Spirits Fair ([www.hktdc.com](http://www.hktdc.com)) have established themselves as major international wine-events, not only for visitors from Hong Kong and Mainland China, but also for Asia at large, and the Deutsches Weininstitut and a host of German wine exhibitors are looking forward to a successful Wine & Spirits Fair in November (7. – 9.11.2013).

### Asia's Wine Hub

Besides being the culinary capital of Asia, Hong Kong has also developed into a centre for the wine trade. With its excellent logistics facilities and proximity to the rapidly growing Chinese market, Hong Kong has become the leading wine hub in Asia.

The city's efforts to promote the wine business are unique and offer companies advantages that can be found nowhere else in the world. Hong Kong has removed all wine duties since February 2008. With no VAT or GST, Hong Kong is the first free wine port among major economies. The city has also removed all duty-related customs/administrative controls for wine since June 2008, which means duty-free wine importation and exportation with minimal hassle. In addition, Hong Kong people have the soft skills that are needed in the wine business: With over 40 years of experience in wine trading, they have in-depth knowledge of the industry and the necessary network with vineyards/wine-producing areas. Almost naturally, they understand the wining and dining preferences of Asians and provide a good platform for pairing wines with Asian cuisine.

The value of Hong Kong's wine imports has almost tripled since 2008. Overall last year, total wine imports had a value of EUR 759 million. In 2011, Hong Kong retained its position as the leading wine auction centre, ahead of New York and London, as total sales were at US\$ 229 million (ca. EUR 178 million).

As a result, hundreds of wine-related companies have set up or expanded their business in Hong Kong in the past few years, including wine traders, wineries, retailers, auction houses, distributors and storage businesses.

#### Imports and Re-exports of Wine:

Period:	Jan – Dec 2012
Value:	926,113,946 EUR
Quantity:	68,000,000 litres
	41.07 % YOY

Source: Commerce and Economic Development Bureau

These impressive figures signal that the global demand for wine is shifting from traditional wine consumption markets, like Europe and the US, to Asia. The latter region has seen tremendous economic growth in the past years, and changing lifestyle of its people who came to appreciate wine in all its varieties.

Further information can be found on the following website:  
[http://www.cedb.gov.hk/citb/wine/en/why\\_hk.html](http://www.cedb.gov.hk/citb/wine/en/why_hk.html)

## ORGANIZERS

### German Wine Institute, Mainz

DEUTSCHES WEININSTITUT  
www.germanwines.de



The German Wine Institute (DWI) was founded in 1949 as the "German Wine Advertising" corporation. Its shareholders are the German Winegrowers' Association, the German Raiffeisen Association, the Federation

of German wineries and wine dealers and the German Wine Trust (DWF), which ensures the business activities of the DWI. The DWF is a public institution, based on the German wine law. It is supported by the wine industry and is under legal supervision of the Federal Ministry of Food, Agriculture and Consumer Protection.

The DWI is the central communication and marketing organization of the German wine industry, whose core mission is to promote the quality and selling of wines from the 13 German wine-growing areas through non-competitive marketing activities at home and abroad. Furthermore the DWI supports the work of the German Wine Academy (DWA), which deals with the scientific, legal and socio-political aspects of moderate wine consumption.

The DWI is based in Mainz. Under the direction of Monika Reule around 40 employees are involved with the needs of the German wine industry. In addition there are "German Wine Information Bureaus", located in 10 major international export markets: Belgium, Denmark, Finland, the UK, Canada, the Netherlands, Norway, United States, Sweden and Switzerland.

For more information please visit: [www.germanwines.de](http://www.germanwines.de).

### Hong Kong Economic and Trade Office, Berlin The Government of the Hong Kong Special Administrative Region

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**HK ETO Berlin**

Hong Kong Economic and Trade Office

The Hong Kong Economic and Trade Office, Berlin (HKETO Berlin) is the official representation of the Hong Kong Special Administrative Region (HKSAR) to Germany and seven other Central European countries, namely Austria, the Czech Republic, Hungary, Poland, the Slovak Republic, Slovenia and Switzerland. Set up under the Basic Law of the HKSAR and the working principle "One Country, Two Systems", our mission is to promote bilateral ties between Hong Kong and the eight countries covered by our office, particularly as regards economic, trade, investment and cultural matters. We promote Hong Kong's economic and trade interests in Central Europe by enhancing understanding of Hong Kong among opinion-formers, closely monitor developments that might affect Hong Kong's economic and trading interests, and liaise closely with the host governments, business and commercial sectors, and the media. Our InvestHK unit provides up-to-date information for European businesses interested in investing in Hong Kong or in establishing a presence there.

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## The German Wine Institute's trade and gastronomy promotions 2013

### Riesling Weeks

06.04. – 14.04.	Singapore
04.05. – 19.05.	Hong Kong & China
06.05. – 12.05.	Denmark
13.05. – 26.05.	Finland
25.05. – 02.06.	Norway
27.05. – 02.06.	Sweden
01.06. – 16.06.	Belgium
01.06. – 16.06.	Netherlands
03.06. – 10.06.	Switzerland

### The 31 Days of German Riesling

01.07. – 31.07.	USA
01.07. – 31.07.	UK
01.07. – 31.07.	Canada

### WeinEntdecker werden!

06.09. – 22.09.	Germany
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