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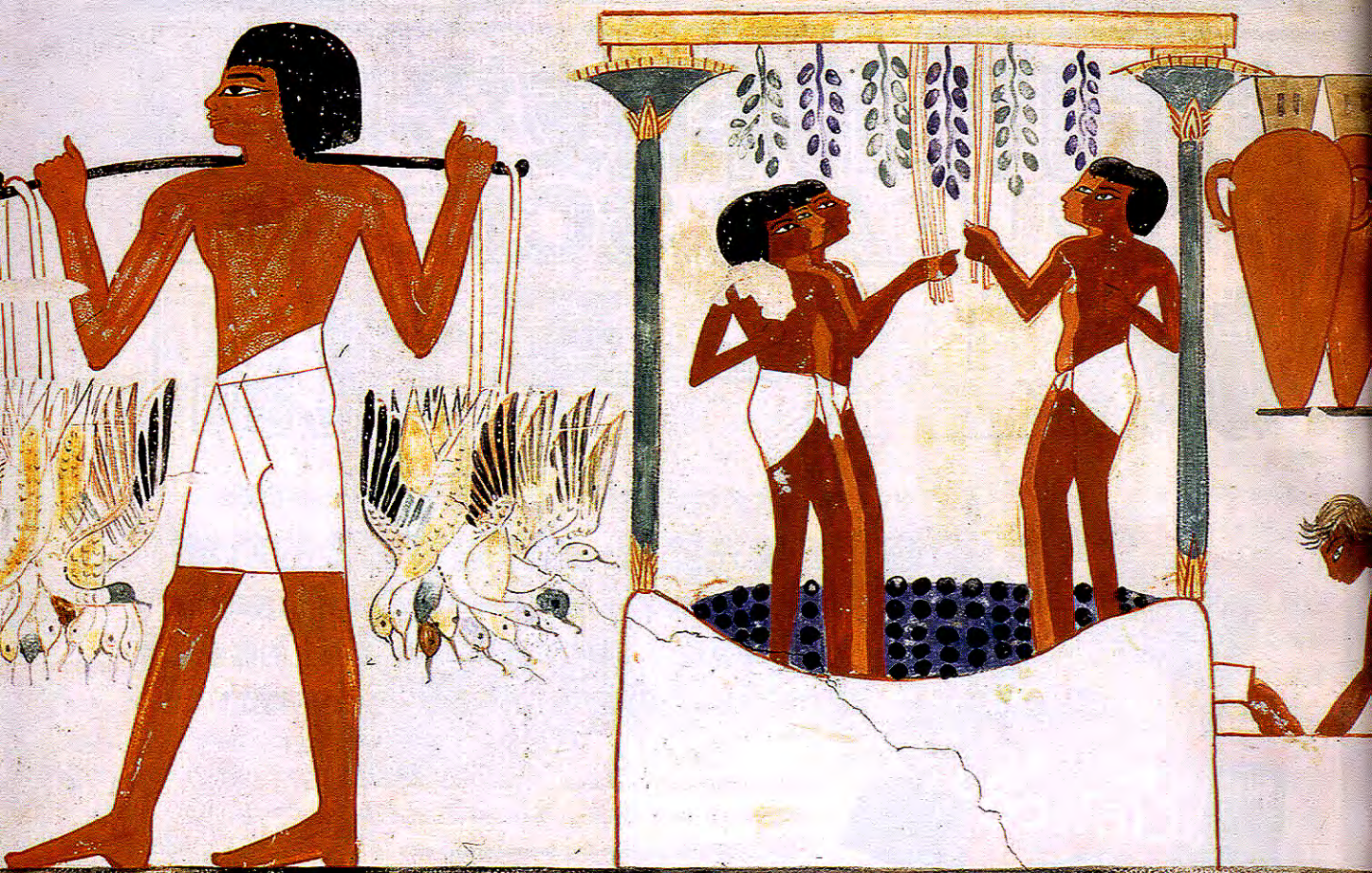
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THE FIRST VINTAGE

Long before grapes grew on ¹trellises in Napa and Sonoma, long before ²vineyards ³flourished in Bordeaux and Bourgogne, a ⁴sophisticated wine industry arose along the banks of the Nile. From tombs, temples and palaces that date as far back as 5,000 years ago, archaeologists have uncovered clay ⁵amphorae stamped with seals that name not only the contents (*irp*, or wine) but also the region in which the grapes were grown, the year in which the wine was produced, the owner of the ⁶estate and often some indication of quality, such as “good” and “very, very good.” And who is to say that wines like these cannot be made again someday, asks Patrick McGovern, a molecular archaeologist at the University of Pennsylvania Museum, including perhaps the mysterious ⁷elixir that supposedly drove Cleopatra mad.

早在納帕以及索諾瑪的棚架上長出葡萄之前，早在波爾多以及勃艮地出現片片葡萄園之前，尼羅河沿岸就興起了一項複雜的釀酒行業。從日期可追溯到五千年前的墓穴、神廟與宮殿中，考古學家挖掘出用黏土做的雙耳細頸瓶，上頭的封印不僅標示出瓶子裡的內容物（葡萄酒），還寫出葡萄種植地區、製酒年份、莊園的主人，常常還會有品質的標示，像是「佳」或是「極佳」。賓州大學博物館的分子考古學家派屈克麥高文問道：誰說像這樣的酒將來不能再度釀造出來？當中或許還包括了據說讓埃及豔后為之瘋狂的神秘萬靈丹。

標題

vintage [ˈvɪntɪdʒ] (n.) 葡萄收成，葡萄酒釀造年份

副標題

- 1) molecular [məˈlɛkjələ] (a.) 分子的
- 2) archaeologist [ˈɑːkiˈɒlədʒɪst] (n.) 考古學家
- 3) beverage [ˈbevɪrɪdʒ] (n.) 飲料

■

- 1) trellis [ˈtrɛlɪs] (n.) (葡萄等的) 棚架
- 2) vineyard (n.) 葡萄園 (尤指種植釀酒用葡萄者)
- 3) flourish (v.) 茂盛，繁盛
- 4) sophisticated [səˈfɪstɪ.kətɪd] (a.) 極為複雜的，先進的
- 5) amphora [ˈæmfərə] (n.) 雙耳細頸瓶
- 6) estate [ˈɛsteɪ] (n.) 莊園
- 7) elixir [ˈɛlɪksə] (n.) 萬靈丹



佳釀溯源

A ¹molecular ²archaeologist traces the prehistory of our most celebrated ³beverage

一位分子考古學家追溯我們最知名飲料的史前史

By J. MADELINE NASH

Yet the ancient Egyptians were relative newcomers to the wine industry, says McGovern, whose new book, *Ancient Wine: The Search for the Origins of ¹Viniculture*, traces the long prehistory of our most celebrated beverage. The earliest ²pharaohs imported wine from the southern ³Levant, and before the occupants of that region became winemakers, about 6,000 years ago, they no doubt imported wine from their neighbors. In such stepwise fashion, McGovern suggests, viniculture (a term he uses to ⁴encompass both the growing and the processing of grapes for wine) spread from its point of origin in the ⁵uplands of eastern Turkey or northwestern Iran, eventually crossing the Mediterranean to fill the ⁶goblets of the ancient Greeks.

麥高文指出：不過，古埃及人在葡萄酒工業方面相對來說是新手。他的新書《古代美酒：葡萄栽培溯源》追溯了我們最著名的飲料悠久的史前史。最早的法老王從黎凡特南部進口葡萄酒，在黎凡特居民於距今大約六千年前成為釀酒人之前，無疑是從鄰居那裡進口葡萄酒的。麥高文指出，就這樣一步一步，釀酒葡萄栽培（他用這個詞來同時涵蓋釀酒葡萄的種植以及製酒過程）就從位於土耳其東部或伊朗西北部高地的發源地傳開來，最後橫越了地中海，流進古希臘人的高腳杯裡。

COURTESY METROPOLITAN MUSEUM OF ART NEW YORK

▲ 圖說：種植葡萄樹以及釀製葡萄酒的行業比這幅數千年前繪出的埃及墓穴壁畫（西元前一千四百年）還要早出現

- 1) viniculture [ˌvɪnɪˌkʌltʃə] (n.) (釀酒用的) 葡萄栽培 (法)
- 2) Pharaoh [ˈfɛrəʊ] (n.) 法老 (古埃及王之尊稱)
- 3) Levant (n.) 包括地中海東部沿岸諸國的地區 (古稱)
- 4) encompass (v.) 包含，含有
- 5) upland (n.) 高地，台地
- 6) goblet [ˈɡɒblɪt] (n.) 高腳杯 (無把手而有底座的杯子)

3 Just how and when this happened is still a mystery, but no one is better qualified to ¹sift through the widely scattered clues than McGovern, a skilled scientific ²sleuth who ³wields the most powerful tools of modern chemistry in his search for the roots of ancient wines. In 1996, for example, his lab created a stir by finding dried traces of wine in 7,500-year-old ⁴jugs that ⁵hailed from the Zagros Mountains of present-day Iran. A few years later his lab identified some of the key ⁶constituents in a ⁷funerary feast held in about 700 B.C. in honor, some think, of King Midas. The feast, as re-enacted at a ⁸gala hosted by the University of Pennsylvania Museum, included a modern recreation of ⁹Phrygian ¹⁰grog, a ¹¹concoction McGovern's lab determined was part wine, part beer and part mead.

4 Now McGovern is hoping to solve the biggest mystery of all, which is where and when the Eurasian grapevine—the species from which 99% of the world's wine is derived—was first taken under cultivation. For unlike the ancient ancestor of modern corn, which has been traced to a valley in southern Mexico, the wild Eurasian grapevine grows across a broad geographic range. It is therefore possible, though McGovern thinks unlikely, that it was ¹domesticated by several cultures independently. What will eventually help resolve the question, McGovern says, are ancient ²snippets of DNA from wine ³residues and ⁴shriveled raisins that have been ⁵excavated from archaeological sites throughout the Middle East.

3 這到底是如何發生、何時發生的，目前仍是個謎，不過沒有人比麥高文更有資格將這些散佚各處的線索一一篩檢。麥高文這位老練的科學偵探，運用現代化學領域最有力的工具來為古代葡萄酒尋根。例如在一九九六年，他的實驗室從今日伊朗境內札格羅斯山脈一些七千五百年之久的罐子裡找到了葡萄酒乾燥的痕跡，造成轟動。幾年後，他的實驗室又辨識出大約西元前七百年一場喪禮宴會中幾項重要成分，有人認為那是佛里幾亞邁達斯國王的喪禮。賓州大學博物館舉辦的一場大會中曾重現這場宴會，包括重新釀造現代版的佛里幾亞人攪水烈酒，麥高文的實驗室判定這種調製成的飲料包含了葡萄酒、啤酒以及蜂蜜酒。

4 目前麥高文希望能解決歷來最大謎團：歐亞種葡萄樹——全球99%的葡萄酒都來自這個品種的葡萄——最初是在何地以及何時開始栽種的。因為，葡萄的情況跟玉米不同，現在已經追溯出現代玉米的遠古祖先是產於墨西哥南部一座山谷，而野生的歐亞種葡萄樹生長的地理區域相當廣大。因此，葡萄樹有可能是同時間各自由不同的文明拿去種植的，雖然麥高文認為機會不大。麥高文表示，最後能幫忙解答這個問題的，是從中東各地考古地點挖掘出來的葡萄酒殘渣以及皺巴巴葡萄乾裡面所抽取出來的古老DNA片段。



歐亞種葡萄樹最初是在何時以及何地開始栽種的？

葡萄酒的根源

我們石器時代的祖先最初大概是在偶然之下釀出葡萄酒的，後來他們開始刻意釀造

西元前6000年？▶
歐亞地區

歐亞種葡萄樹的種植為世界上最早的葡萄酒釀造業奠定基礎。考古學家麥高文認為種植地點在外高加索地區、土耳其東部或伊朗西北部。由這張十八世紀的版畫可看出三種不同種類的栽培葡萄：紅、白以及藍色



西元前5400年▲
伊朗

葡萄酒是在札格羅斯山地區(Zagros)生產。這個已知最古老的葡萄酒酒罈是從一個名叫哈吉費盧茲(Hajji Firuz)的考古地點出土，由麥高文的團隊在一九九六年辨認出來

西元前4000年
黎凡特南部

葡萄酒以及栽培出來的葡萄樹出現在約旦山谷各處，後來這裡發展出興盛的出口業。麥高文的證據顯示出，當時的買主當中，包括一位名叫蠍子王(Scorpion)，他在西元前3150年去世時，用七百瓶進口葡萄酒陪葬

- 3**
- 1) sift (v.) 嚴密調查，篩檢
 - 2) sleuth [sli:θ] (n.) 刑警，偵探
 - 3) wield (v.) 行使，掌握
 - 4) jug (n.) (瓶口小，有把手的) 水罐
 - 5) hail from 來自
 - 6) constituent [kən'stitjuənt] (n.) 構成要素，成分

- 7) funerary [ˈfjuːn.ərɪ] (a.) 葬禮的
- 8) gala [ˈgælə] (n.) 慶祝，節日
- 9) Phrygian [ˈfrɪdʒiən] (a.) 佛里幾亞(人)的(在小亞細亞西南部的古國)
- 10) grog (n.) 攪水的烈酒
- 11) concoction [kənˈkɒkʃən] (n.) 調配出來的東西

- 4**
- 1) domesticate [dəˈmestə,keɪ] (v.) 馴馴
 - 2) snippet [ˈsnɪpt] (n.) 片斷，零星的東西
 - 3) residue [ˈrezɪ.dʒu] (n.) 殘留物，渣滓

- 4) shrivel [ˈʃrɪvəl] (v.) 萎縮，皺縮
- 5) excavate [ˈɛkskəˌveɪt] (v.) 挖掘

5 There's no question that grapes would have made an attractive target for domestication by our Stone Age ancestors. As food, they are densely packed with sugar and valuable for that reason alone. But in addition, McGovern thinks, ancient people were probably well aware of the ¹fermentation process whereby ²yeast turns the sugar in grape juice into alcohol. Indeed, wild grapes frequently carry a dusting of yeast on their skins, probably transported by ³wasps and other flying insects, and will occasionally ferment right on the vine (birds sometimes become so ⁴inebriated eating wild grapes that they fall from their ⁵perches).

6 Still, it wasn't until about 10,000 years ago, when people began settling into permanent agricultural communities, that winemaking could turn into an extensive enterprise. Through trial and error, experts ¹speculate, the world's first ²vintners would have learned to ³manipulate both the yeast that turns grape juice into wine and the bacteria that turn wine into ⁴vinegar. Among the key ⁵ingredients in the fight against the latter were ⁶aromatic compounds found in certain tree ⁷resins. In the 7,500-year-old wine residues McGovern's lab identified in 1996, for example, was the clear chemical signature of resin from the ⁸terebinth tree, a type of ⁹pistachio that grows throughout the Middle East. Today only the Greeks still drink resinated wine, but the practice could become more widespread if McGovern's interest in re-creating ancient beverages catches on. The reconstructed Phrygian grog was a lovely drink, McGovern dreamily recalls, "with a ¹⁰saffron taste that caught at the back of the throat and drew you back for more."

(From the pages of TIME Magazine, Vol. 162, No. 20)

5 毫無疑問，葡萄會是我們石器時代祖先怦然心動想要種植的作物。做為食物，葡萄富含糖分，光是這個理由就已經身價不凡。不過除此之外，麥高文認為古代人大概對發酵過程相當清楚，知道酵母菌可以把葡萄汁裡的糖分轉變為酒精。事實上，野生葡萄的果皮上常常帶有少量的酵母菌，大概是由黃蜂或其他會飛的昆蟲帶來的，有時候直接就在葡萄樹上發酵（鳥類有時候就是因為吃了野生葡萄而醉醺醺，從棲息的枝桠上跌落）。

6 儘管如此，還是要等到大約一萬年前人們開始定居於永久的農耕聚落中，釀酒才能成為大規模的事業。專家推測，經由嘗試錯誤的過程，世界上最早的釀酒人學會了控制酵母菌（把葡萄汁變成葡萄酒）以及細菌（把葡萄酒變成醋）。為了對抗後者的細菌，採用了一種關鍵成分：某些樹脂中所含的芳香化合物。舉例來說，麥高文的實驗室在一九九六年辨識出的七千五百年歷史的葡萄酒殘渣，很明顯就含有篤耨香樹脂的化學特徵，這是生長於中東各地的一種阿月渾子樹。如今只有希臘人還在飲用加了樹脂的葡萄酒，但是如果麥高文重新釀造古代葡萄酒的興趣流行起來的話，這種做法可能會變得更普遍。麥高文無限嚮往地回憶，仿古製作的佛里幾亞人攪水烈酒相當美味，「有股番紅花味留在喉嚨，讓你欲罷不能」。

西元前3000到2700年

尼羅河三角洲
埃及的法老王將「葡萄酒標籤」印在雙耳細頸瓶上，上面註明年份、出處以及酒的品牌

西元前3000到2500年

近東地區
伊朗色拉茲 (Shiraz) 附近地區興起釀酒業，買主包括蘇美人，他們的工藝品，例如這個牛頭七弦琴，上面常常描繪葡萄酒儀式的場景

西元前2500年
克里特島與希臘釀酒葡萄栽培業傳到了克里特島，再向北傳到希臘大陸。這個希臘人飲酒杯是西元前第六世紀的古物，畫著葡萄酒神戴奧奈索斯 (Dionysus) 帶著葡萄橫越地中海的圖案

西元前900至600年

地中海
腓尼基與希臘船隻運送葡萄與葡萄酒到他們的邊境。這個羊頭形狀的容器在土耳其出土，用來盛裝佛里幾亞人的攪水烈酒

西元前200至100年

中國與北歐
張騫從中亞將葡萄樹枝帶回到中國獻給皇帝。羅馬帝國將釀酒術輸出到法國普羅旺斯以及隆河與萊茵河山谷等地

- 5
- 1) fermentation [ˌfɜːmənˈteɪʃən] (n.) 發酵
 - 2) yeast [jiːst] (n.) 酵母 (菌)
 - 3) wasp (n.) 黃蜂
 - 4) inebriate [ɪˈnɪbri.ət] (v.) 使人醉
 - 5) perch (n.) (鳥的) 棲木

- 6
- 1) speculate [ˈspek.jə.let] (v.) 揣測
 - 2) vintner (n.) 葡萄酒商人，釀酒人
 - 3) manipulate [məˈnɪp.jə.let] (v.) 靈巧地使用，操縱
 - 4) vinegar [ˈvɪn.ɪɡə] (n.) 醋

- 5) ingredient [ɪnˈɡri.djənt] (n.) 成分
- 6) aromatic [ˌærəˈmætɪk] (a.) 芳香的
- 7) resin (n.) 樹脂，松香
- 8) terebinth [ˈterə.bɪnθ] (n.) (產生松節油的) 篤耨香樹，生長於地中海一帶

- 9) pistachio [pɪsˈtɑːtʃi.o] (n.) 阿月渾子樹 (南歐、小亞細亞產的漆樹科小樹)
- 10) saffron (n.) 番紅花