



香港仕宏 2021 秋季拍賣會
「足吾所好——古董級普洱茶及佳茗專場」

2021 年 11 月 27 日 (星期六)
香港銅鑼灣告士打道 311 號
皇室堡 15 樓

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香港仕宏二〇二一年秋季拍賣會

足吾所好

古董級普洱茶及佳茗專場

27.11.2021

足吾所好



香港仕宏二〇二一年秋季拍賣會
古董級普洱茶及佳茗專場

L&H HK AUTUMN AUCTION 2021
Vintage Pu-er Tea and Premium Tea Auction



徵集

INVITATION TO
CONSIGN:
VINTAGE TEA

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TEAWARES AND AGARWOOD, DELICACIES AND MOUTAI WINE



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香港仕宏
秋季拍賣會

2021

L&H HONG KONG
AUTUMN AUCTION 2021

拍賣
Auction

11.27 星期六
2p.m.

網上同步競拍

預展
Preview

11.24-26 星期三至星期五
11a.m. - 7p.m.

11.27 星期六
10a.m. - 2p.m.

香港銅鑼灣皇室堡15樓

15/F Windsor House, 311 Gloucester Road,
Causeway Bay, Hong Kong

- ★ 2:00 p.m. 足吾所好 — 古董級普洱茶及佳茗專場
Vintage Pu-er Tea and Premium Tea Auction
- 3:45 p.m. 鑾器天香 — 茶道·香道·花器專場
Teaware and Agarwood Auction
- 4:00 p.m. 御尚芳奢 — 補品及茅台珍釀專場
Delicacies And Moutai Wine Auction

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逾 HKD 300 萬之部分 Those part of hammer price above HKD3,000,000	15%

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Authorization Letter (Include buyer's name, buyer's identification document, buyer's signature, authorized person's name and identification document)

* 本圖錄工本費為港幣 \$280 元

本專場所有拍品品相，請參照預展現場實物

Please refer to the actual items on site for the conditions of all the lots at the auction.

普洱茶儲存條件 Pu-er Tea Storage Conditions

- **避免強光照射：**光線對成茶破壞力強大，茶味會帶有不佳酸味。

Avoid exposure to strong light: The light is very harmful to the tea. Exposure to the light may cause the sour taste of tea.

- **防吸味：**普洱都是極容易吸取其它異味的，所以必須防止異味竄入，產生不佳氣味。避免酒類、裝修或其他強烈氣味物品一起貯存。不可有外來水入侵，除了後轉化太快外，更可能水中有微生物而產生異菌發酵，產生不佳質變。

Prevent odor tampering: It is extremely easy for pu-er tea to absorb other peculiar smells. Please avoid storing with alcohol, finishing materials and other items with strong smell. There must be no other liquid infiltrated into the tea leaves. The negative effects include the too quick transformation of tea leaves and fermentation of the tea leaves by the other bacteria, resulting in poor tea quality.

- **溫度及濕度控制：**溫度方面來講，平均氣溫在 26~30 之間較為適宜。濕度方面，濕度保持在 60%~80% 之間有利於茶葉的存放和轉化。

Constant temperature and humidity: Please keep the average temperature between 26-30 degrees. In terms of humidity, please remain the humidity between 60%-80%, which is good for the storage and transformation of tea leaves.

- **乾燥通風：**茶品需要放置在通風處，應以自然溫度存放最佳。盡量單一茶品存放，生餅、熟餅分開放。

Dry environment and ventilation: The tea should be placed in a ventilated place and stored at the natural temperature. Try to store the tea of a single type in one place, and separate the storage of raw and fermented tea cakes.

普洱茶外觀改變 The Appearance Change of Pu-er Tea

- **茶葉顏色：**普洱茶經過歲月的自然催化，產生緩慢的轉化作用，茶葉會轉褐色甚至轉深褐色至黑色。

Tea Leaf Color: Pu-er tea will turn brown or even darker after the natural catalytic effect of aging and slow transformation.

- **蟲蛀：**普洱茶經年存放後，包裝棉紙如出現自然蟲咬的痕跡（蟲眼）屬正常現象，竹殼外包與茶紙被「竹蟲」侵入，但此蟲不吃茶葉，故對普洱茶的品質來說沒有過多的影響。

Natural traces of insect bites: After storage of years, the cotton wrapping of pu-er tea will have the natural damages by worms, which is very normal. The bamboo shells and the wrapping paper are invaded by bamboo worms, which do not eat the tea leaves. Thus, it does not affect the quality of tea leaves.

普洱茶品飲的器皿選擇 The Selection of Tea Wares for Pu-er Tea Drinking

- **茶器蓋杯以經高溫燒結磁化之瓷器為宜，茶杯以白瓷杯為佳，以方便觀察茶湯湯色與茶底，直接表現出茶的香氣與滋味。**

The lids and teacups should be the porcelain fired at a high temperature. The recommended color for the porcelain is white, so that it will be convenient to observe the color of the brewed tea and the tea leaves inside.

- **紫砂壺嘴小、蓋嚴，壺的內壁較粗糙，可以有效地防止香氣過早散失。紫砂壺具有良好的透氣性，有助茶味的發揮。長久地使用的紫砂茶壺，內壁掛上一層棕紅色茶銹，使用時間越長，那麼茶銹積在內壁上就會越多，故沖泡普洱茶葉後茶湯越加醇郁芳馨。**

With a small mouth and tight lid, the inner wall of the Yixing teapot is coarse, which can effectively prevent the early dissipation of the tea fragrance. Yixing teapots have the feature of good air permeability, bringing out the flavor of the tea. The long-term use of Yixing teapots, there will be thicker 'tea rust' on the inner walls. Therefore, the brewed tea would be more mellow and fragrant.

- **100ml 水配 7 克生茶，8 克熟茶為佳，沖茶水溫應保持在 100 攝氏度。**

Please brew 7 grams of raw tea or 8 grams of fermented tea with 100 ml water. The boiled water for making tea should be 100 degrees Celsius.

香港仕宏 · 首創普洱茶倉儲定義

L&H Auction Has Pioneered the Definitions of Pu-er Tea Storage

一般而言，普洱茶應存放於適中的溫度及濕度的環境中，而且通風透氣、清爽無雜味。長期的儲存歷程，使普洱茶進行漫長的後發酵，自然的陳化過程，保存了普洱茶的本質真性，也增加了品茗的價值。茶色逐漸由淺青黃——金黃色——栗紅色的變化。葉底黃栗色至深栗色。至於茶葉，條索結實，顏色鮮潤，油面光澤，充滿生命力。

Generally speaking, pu-er tea should be stored at the moderate temperature and humidity. The storage place should also be well ventilated and odorless. During the long-term storage, pu-er tea is naturally fermented and mellowed. This process has kept the original quality of pu-er tea, and added its value. The color of the brewed tea will gradually change from light greenish yellow, to golden yellow and then to chestnut red. The brewed tea leaves will be transformed from chestnut yellow to dark chestnut brown. As for the overall shape of tea leaves, they are tight and strong with the lustrous tea appearance.

外觀

乾倉普洱茶條索結實，顏色鮮潤，平面光澤，充滿生命力。

Appearance: The pu-er tea preserved in the dry storage is brightly colored. The surface of its tea cakes is flat and lustrous.

氣味

乾倉普洱茶有一股茶葉的陳香味。

Fragrance: The pu-er tea preserved in the dry storage has the nice aging fragrance of tea leaves.

湯色

乾倉普洱茶的湯色為青栗色——深栗，茶湯仍然有苦、澀味，湯色透亮。

Color of the Brewed Tea: The color of brewed pu-er tea can be greenish chestnut color to dark chestnut color. The brewed tea still has a bitter and astringent taste with the translucent color.

葉底

乾倉普洱茶的葉底是黃栗色至深栗色，質地活性柔軟，茶葉有彈性。

Brewed Tea Leaves: The brewed pu-er tea leaves kept in the dry storage is yellow chestnut color to dark chestnut brown. The texture is soft and bouncy.

餅身

乾倉茶的餅身邊緣因濕氣而較鬆散，但也因為濕氣與壓力，越往中心點越硬。

Tea Cakes: The outer tea cakes edges from the dry storage are looser due to moisture. However, the texture of the tea cakes gets harder to the center due to moisture and pressure.

<p>純乾倉 Absolutely Dry Storage</p>	<p>長年保存於比較封閉環境下，或存放於濕度 30-50% 左右的環境下。 Stored in air-tight-sealed environment, or humidity level at around 30-50%.</p>	<p>特性：表面油亮帶光澤，湯色青黃轉金黃，回甘強勁，氣霸略帶苦澀，並能迅速回甘，茶性剛強濃烈，茶氣高香 Features: The tea cake surface is lustrous. The brewed tea can be greenish yellow or golden. The sweet flavor is strong with a touch of bitterness. Extremely fragrant.</p>
<p>乾倉 Dry Storage</p>	<p>長期儲存於濕度少於 55% 之環境，基本上沒有在高於相對濕度約 70% 的環境存放 Stored in an environment with humidity less than 55%, and basically have not stored in an environment with humidity higher than 70%.</p>	<p>特性：香氣較濃郁、回甘快、湯色金黃清澈 Features: The fragrance is relatively strong. The brewed tea has a sweet aftertaste and the translucent golden color.</p>
<p>偏乾倉 Mild Dry Storage</p>	<p>一般儲存於濕度少於 60% 以下之環境，但某段時間濕度會高於 60% Generally stored in an environment with humidity less than 60%, however, it has also been stored at humidity level 60% or higher for a certain short period of time.</p>	<p>特性：香氣純正、回甘快、口感醇厚、湯色金黃清澈 Features: The fragrance is enjoyable. It has the sweet and mellow aftertaste.</p>
<p>自然倉 Natural Storage</p>	<p>一般儲存於濕度長期在 40-65% 之環境 Stored in an environment with humidity level between 40-65%.</p>	<p>特性：湯色紅濃亮麗，茶底有彈性，自然茶香與陳香結合形成獨特茶氣，層次分明 Features: The brewed tea has the bright and red color. The tea leaves after brewing are bouncy. The fragrance is multi-layered for its aging.</p>
<p>傳統香港倉 Traditional Hong Kong Storage</p>	<p>長時間儲存濕度達 60% 以上，平均維持 70% 左右 Stored in an environment with humidity level above 60%, maintaining average humidity level around 70%.</p>	<p>特性：醇舊濃郁，溫純養胃，湯色栗紅，湯感醇滑，富陳味，層次豐富 Features: The color of the brewed tea is chestnut red. It has the aged flavor with a mellow and soft taste.</p>

※ 以上描述之倉儲茶品狀態，泛指陳期 10 年以上的普洱茶

The above-mentioned conditions of stored pu-er tea refer to the ones that have aged for more than 10 years.

香港仕宏·首創 普洱茶倉儲描述定義

以88青為例子展示不同狀態下的倉儲描述
 隨時間推移，茶葉色澤愈趨深化



純乾倉
Absolutely dry Storage

長年保存於比較封閉環境下，或存放於溫度30-50%左右的環境下。
 Stored in air-tight-sealed environment, or humidity level at around 30-50%.

「純乾倉」以嚴格方式保持恆溫恆濕的倉儲環境。

特性：表面油亮帶光澤，湯色青黃轉金黃，回甘強勁，氣霸略帶苦澀，並能迅速回甘，茶性剛強濃烈，茶氣高香



乾倉
Dry Storage

長期儲存於溫度少於55%之環境，基本上沒有在高於相對濕度約70%的環境存放。
 Stored in an environment with humidity less than 55%, and basically have not stored in an environment with humidity higher than 70%.

「乾倉」是最適合普洱茶的存放環境，其常溫環境溫度適中而通風透氣，自然發酵陳化過程，保證了普洱茶的本質真性：香氣高、滋味純、陳香正、調味足。

特性：香氣較濃郁、回甘快、湯色金黃清澈



偏乾倉
Mild dry Storage

一般儲存於溫度少於60%以下之環境，但某段時間溫度會高於60%。
 Generally stored in an environment with humidity less than 60%, however, it has also been stored at humidity level 60% or higher for a certain short period of time.

特性：香氣純正、回甘快、口感醇厚、湯色金黃清澈



自然倉
Natural storage

一般儲存於溫度長期在40-65%之環境。
 Stored in an environment with humidity level between 40-65%.

「自然倉」指的是配合存茶地的氣候，以不經人為的天然溫度和溫度倉儲環境存茶，自然倉所存的茶葉品質受到倉庫地方氣候條件決定，因為一年四季的氣候變化，令普洱茶的陳化生息循環。

特性：湯色紅濃亮麗，茶底有彈性，自然茶香與陳香結合形成獨特茶氣，層次分明。



傳統香港倉
Traditional Hong Kong Storage

長時間儲存溫度達60%以上，平均維持70%左右。

Stored in an environment with humidity level above 60%, maintaining average humidity level around 70%.

「傳統港倉」是香港普洱茶商家及藏家為迎合港人口感將茶存放在溫度較高的儲存環境。

特性：醇舊濃郁，溫純養胃，湯色栗紅，湯感醇滑，富陳味，層次豐富。

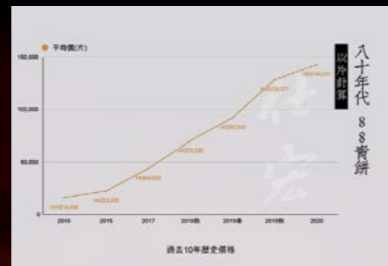


足吾所好



歐陽修《集古錄》：「足吾所好，玩而老焉也。象犀金玉之聚，其能果不散乎？予固未能以此而易彼也。」

嘉靖十三年歲在甲午穀雨前二日支研席早茶事	最盛余方抱病偃息一室弗能往與好事者同為品	試之會佳爰念我走惠三二種乃汲泉以火烹啜之	車自第其高下以適其幽閒之趣偶憶唐贛皮陸故	事茶具十詠目追次焉非敢竊附於二賢後聊以寄	一時之興耳湯為小圖并錄其上文徵明識	破睡策功多因人寄情永仙遊恍在茲悠然入靈境	花落春院幽風輕禪室靜活火煮新泉涼蟾浮圓影	煮茶	穀雨鬪時玲乳花凝處白林下晚未收吾方遲來暇	疇能鍊精琅範月奪素魄清宜驚雪人雅惟吟風客	茶甌	龍顏縮蠶勢蟹眼浮雲液不使弥明嘲自適王濛厄	斷石肖古製中容外堅白煮月松風間幽香破蒼壁	茶鼎	體既靜而貞用亦和而燠朝夕春風中清香浮紙屋	昔聞鑿山骨今見編楚竹微籠火意溫密護雲芽馥	茶焙
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純乾倉
88青餅

88 青餅是勐海茶廠生產於八十年代末，以 7542 配方所生產的普洱茶品的統稱。大名鼎鼎的 88 青以經典生茶 7542 配方製作，以中壯葉為主體，嫩芽鋪面，間以少量粗老葉製成，茶葉條索肥厚，整餅茶墨綠油亮。經近三十年的陳化，擁有優質茶底的 88 青茶質愈見成熟。此青餅茶氣足，茶湯質感強勁厚重，野香誘人，散發一縷縷甜香味，生津回甘快，茶韻變化無窮，具有普洱茶的天然真味，即使經過多次沖泡，仍然不減其明快悠揚口感，深受藏家追捧。1988 年第一批生產的 88 青剛出廠時由於滋味過於青澀而無人問津，因滯銷的原因留在了雲南的倉庫之中。機緣巧合之下，被港商慧眼收藏，以純乾倉儲存多年後，後期陳化表現出極佳效果，以其上乘滋味、口感、香氣，受到眾多茶客的追捧，終贏得市場賞識，成為在普洱茶界赫赫有名的普洱茶品。

Green Mark 88 Pu-er Tea Cakes were produced in the late 1980s by Meng Hai Tea Factory, built upon the prestigious 7542 blend, with a majority of medium to strong tea leaves and tea buds on the surface of the cakes. 88 Pu-er Tea Cakes were first aged in the pure dry storage at that era, which is extremely rare. There were very limited quantity of 88 pu-er raw tea cakes from absolutely dry storage available in the market ever. With the enormous consumption over the years, 88s are getting more rare and have become a truly collectible pu-er tea example.

Lot 101

八十年代末
純乾倉 88 青餅

A STACK OF 88 PU-ER TEA CAKE
Circa Late 1980s

估價：HKD 600,000 - 1,000,000

數量：一筒七片
總重量：2505g
倉儲：純乾倉
年份：1980年代末
工序：生茶
茶廠：勐海茶廠

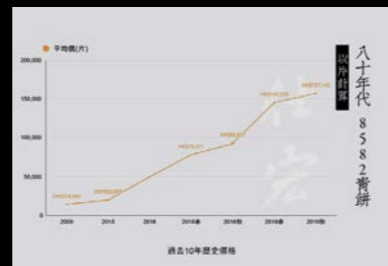


掃碼觀看
本拍品影片



純乾倉

8582



此 8582 薄紙普洱青餅，以薄紙包裝。茶餅外形圓厚端正，撒面條索肥壯，鬆緊適中，茶氣十足。該茶採用五至八級粗壯新老茶菁拼配緊壓，當中三、四級為面，五至八級為裡茶，猶以七、八級為主，品質卓越成為市場上廣為人知的中期七子茶產品，為普洱愛好者所追逐。

The 8582 Pu-er tea cake with thin wrapping has a well-rounded exterior. The well-pressed tea cake interspersed with intricately-weaved tea-leaves of exquisite quality and refinement, where the magnificence fragrance of the tea remains detectable through its thin wrapping. This exquisite pressed tea is blended with a unique mix of varying thickness of grade five to eight new and old teas, of which grades three to four constitute the top layers while the grade five to eight are blended within the interior, with increments of grade seven and eight tea being the most substantial. The quality of the 8582 Pu-er Tea Cake is well-documented, making it one of the most coveted mid-age tea products.

Lot 102

數量：一筒七片
 總重量：2483g
 倉儲：純乾倉
 年份：1980年代末
 工序：生茶
 茶廠：勐海茶廠

八十年代末 純乾倉薄紙 8582 青餅

A STACK OF 8582 PU-ER TEA CAKE IN THIN WRAPPING
 Circa Late 1980s

估價：HKD 700,000 - 1,200,000





陳年梅子韻
素大益

大益茶廠大益商標的第一款茶餅，首次將常規茶印成玫瑰紫色外包裝，一筒共七片，乾倉儲存，保存完整，有陳年梅子香味。茶味強烈而有霸氣。經二十多年陳化後，已相當有陳茶的感覺，茶芽轉成暗暗的金黃之色，繼 88 青餅後，又一明星茶品。

This lot of tea cake belongs to the first batch of pu-er tea marked with the trademark "Dayi". The stack is preserved in the dry storage with complete wrapping and the flavor of old plums. The tea leaves have transformed into a dark golden color, after years of aging.



Lot 103

數量：一筒七片
總重量：2572g
倉儲：乾倉
年份：1996年
工序：生茶
茶廠：大益茶廠

96 紫大益青餅

A STACK OF PURPLE 'DAYI' PU-ER TEA CAKE
1996

估價：HKD 380,000 - 600,000





Lot 104

數量：兩筒（共14片）
 總重量：2351g、2412g
 倉儲：乾倉
 年份：1997年
 工序：生茶
 茶廠：勐海茶廠

97 水藍印青餅（綠字）

TWO STACKS OF WATER BLUE MARK PU-ER TEA CAKE
 1997

估價：HKD 380,000 - 600,000

97 水藍印風範，水藍印七子餅茶，湯色深紅，油亮通透，近似於琥珀色；陳香正而濃烈，茶底紅潤鮮活，湯色茶性豐富，葉底油光，栗紅泛青，軟柔有彈性，入口細滑，具有特殊的茶湯風味。

This lot of the Water Blue Mark Pu-er Tea Cakes are preserved in the dry storage. The brewed tea inhibits the color of a dark luminous red, reminiscent of the precious amber stone.



純乾倉



Lot 105

數量：一筒七片
 總重量：2482g
 倉儲：純乾倉
 年份：1999年
 工序：生茶
 茶廠：勐海茶廠

純乾倉 99 綠大樹 特厚棉紙黑票青餅

A STACK OF BLACK MARK PU-ER TEA CAKE
 1999

估價：HKD 380,000 - 600,000

99 綠大樹採用原始木板印刷，所以版面上殘留許多處紅色的木板痕跡，成為收藏此茶時明顯的「暗記」。茶乾帶有茶芽，帶幽香。湯色中粟明亮，帶有蜜的香水香。一入口就可感到茶湯的凝練、滲透、開展、圓潤且無論甘甜或香氣都具有特殊美感，有活性及穿透力，茶湯油質很棒，屬於高遠的茶品。雄渾有勁的回甘和甜美潤喉的回韻，表露無遺。

This lot of tea cake is made from Yefang tea trees in Yiwu with more than 300 years selected by Ye Binghuai, a Guangzhou merchant, in 1999. He commissioned Meng Hai Tea Factory to compress and make this batch of tea cake. This lot is preserved in the absolutely dry storage.

純乾倉 96 橙印

96年橙印青餅，編號「7532」，是勐海茶廠生產的一款茶餅，也是南天貿易公司向勐海茶廠訂製的著名茶品，採用1993至1994年茶菁製成，編號「7532」。「橙印7532」是南天公司的最後代表作。此拍品其外包紙及內票均為「橙色茶字」，就是俗稱的「橙印橙中橙」。包裝紙正上方的「雲南七子餅茶」中的「七」字為「大七」，且印有「中國土產畜產進出口公司雲南省茶業分公司」字樣，內飛為細字，而其中「勐海茶廠」的廠字為繁體字。餅面金芽特重，金黃亮麗，多年陳化，實為可存可飲之佳茗。

The Orange Mark Pu-er Tea Cake produced in 1996, numbered 7532, is the last batch of commissioned tea by Nan Tian Company. These tea cakes are made from raw tea leaves in the period of 1993 to 1994. The surfaces of these tea cakes are covered with golden leaves. After years of aging, they are suitable for collecting and drinking. All the stacks are wrapped with bamboo shells and accompanied by the large ticket, which is very rare. This lot is preserved in the absolutely dry storage.



成伴連竹殼并附大票

殊為難得

Lot 106

倉儲：純乾倉	2832g	2821g	2779g	2813g	2772g	2780g
年份：1996年	2822g	2845g	2832g	2806g	2787g	2842g
工序：生茶	2827g					
茶廠：勐海茶廠						
數量：十二筒(共84片)						
總重量：						

純乾倉 96 橙印青餅

TWELVE STACKS OF ORANGE MARK PU-ER TEA CAKE 1996

估價：HKD 500,000 - 800,000



掃碼觀看
本拍品影片





Lot 107

七十年代中後期
七子紅帶青餅 (73 紅絲帶)

A STACK OF RED RIBBON PU-ER TEA CAKE
Circa Late Mid 1970s

估價：HKD 380,000 - 680,000

關於「紅帶青餅」的出現，有說是某茶商早於八十年代初訂製，本來打算遠銷發法國，後來因為包裝不符歐洲農產品進口的標準，於是便滯留在香港，結果就成了一批優良的紅帶七子青餅普洱茶。

The 73 Pu-er Tea Cake dated to the 1980s is also commonly referred to as the Small Green Mark. The outer layer is blended with a mixture of Grade three to four refined raw materials while the inner section is formulated with a blend of grade five to six raw materials. This category of tea is distinguished with its pure and honey-sweet aroma.

數量：一筒七片
總重量：2332g
倉儲：偏乾倉
年份：1970年代中後期
工序：生茶
茶廠：勐海茶廠



Lot 108

八十年代中期
厚紙 7542 (大葉青餅)

A STACK OF 7542 PU-ER TEA CAKE IN THICK WRAPPING
Circa Mid 1980s

估價：HKD 380,000 - 600,000

厚紙 7542 青餅，為 88 青餅的前身，是普洱茶市場的指標產品，也是勐海茶廠的標杆產品，為普洱茶收藏市場的明星茶，在普洱茶的傳播流行過程中起到了巨大作用。此茶品相上佳，以肥壯茶菁為裡，幼嫩芽葉撒面，研配得當，面茶色澤烏潤顯芽毫。

This stack of 7542 Pu-er tea cakes is the classic collectibles in the market of pu-er tea, and the highlight of Meng Hai Tea Factory. These tea cakes are preserved in good condition, and made of strong tea leaves with tea buds on the cake surface.

數量：一筒七片
總重量：2228g
倉儲：傳統香港倉
年份：1980年代中期
工序：生茶
茶廠：勐海茶廠

純乾倉厚紙

7542

7542之所以成為經典，成為普洱茶市場的指標產品，是因為它數十年如一的純正口味和穩定品質。此厚紙 7542 青餅，倉儲狀況良好，純乾倉儲存，餅形完整，研配時以中壯茶箐為骨架，配以幼嫩芽葉，粗幼有序，陳香味濃，香氣持久，滋味回甘，存放猶久茶性轉化的更為豐富，品飲收藏皆宜。

The Pu-er Tea Cake in thick wrapping has aged for approximately 40 years. It is essentially the first group produced with thick wrapping and a smaller inner ticket. The top layer of the exterior sprinkled with small amounts of tea buds, the bottom of the tea cake blended with Grade four to five tea leaves. The exquisite 7542 Pu-er Tea Cakes in Thick Wrapping from the Meng Hai Tea Factory remains well received among Pu-er tea enthusiasts. This stack is preserved in the absolutely dry storage.



Lot 109

數量：一筒七片
總重量：2465g
倉儲：純乾倉
年份：1980年代中期
工序：生茶
茶廠：勐海茶廠

八十年代中期
純乾倉厚紙 7542 青餅

A STACK OF 7542 PU-ER TEA CAKE
IN THICK WRAPPING
Circa Mid 1980s

估價：HKD 500,000 - 800,000



7532 茶葉細嫩



Lot 110

八十年代 7532 青餅·短大票版

A STACK OF 7532 PU-ER TEA CAKE
Circa 1980s

估價：HKD 300,000 - 500,000

此 7532 配方茶品，指稱 1987 年間勐海茶廠所生產的 7532。它以「小口中」厚棉紙包裝，小內票，「茶」字為粉綠色手工蓋印，內飛細字尖出。承襲了七子黃印的七子餅茶，以三至六級茶菁原料拼配，是其出品中最高級的茶品，面裡一致，產量不多，深具收藏價值。

This stack of 7532 Pu-er Tea Cakes refers to the one produced in 1987 by Meng Hai Tea Factory. It is wrapped in thicker cotton paper package with a small inner ticket. The formula of these tea cakes continues the one of Yellow Mark, mixed with soft tea leaves of Grade 3 to 6.

數量：一筒七片
總重量：2389g
倉儲：自然倉
年份：1980年代
工序：生茶
茶廠：勐海茶廠



Lot 111

92 青餅 (無飛版)

THREE STACKS OF PU-ER TEA CAKE
1992

估價：HKD 300,000 - 500,000

本拍品為 92 青餅中的無飛版本，是辨別一九九二年產的一大特色。此茶三筒共二十一片，以勐海 7542 為配方，薄紙包裝，印刷顏色為硃砂紅，中央「茶」字為青草綠色。

This lot is the pu-er tea cakes produced in 1992 without the inner ticket, which makes it a great feature to identify the production year. These tea cakes were blended with the formula of 7542, wrapped in thin paper with a character "Cha" in grass-green on the center surrounded by cinnabar-red characters.

數量：三筒(共21片)
總重量：2335g
倉儲：自然倉
年份：1992年
工序：生茶
茶廠：勐海茶廠



Lot 112

七十年代
中茶牌簡體字鐵餅

SEVEN PIECES OF 'CHUNG CHA' BRAND
PU-ER TEA CAKE IN SIMPLIFIED CHINESE
CHARACTERS
Circa 1970s

估價：HKD 300,000 - 500,000

中茶牌簡體字鐵餅餅形扁平堅實，展現濃厚質感及強勁氣韻，被譽為五十年代藍印鐵餅的沿襲。此中茶牌簡體字鐵餅標準版，一組七片，牛皮紙包裝，拍品在於包裝底部的「中國土產畜產進出口公司雲南省分公司」為簡體十七字版。

"Chung Cha" Brand Pu-er Tea Cakes in Simplified Chinese Characters are the representative products of Xiaguan Tea Factory in the market of mid-term pu-er tea. The tea cakes are flat and firm, sending forth strong fragrance.

數量：一組七片
總重量：2316g
倉儲：傳統香港倉
年份：1970年代
工序：生茶
茶廠：下關茶廠



Lot 113

八十年代
下關 8653 繁體字中茶青餅

SEVEN PIECES OF 8653 PU-ER TEA CAKE IN
TRADITIONAL CHINESE CHARACTERS
Circa 1980s

估價：HKD 100,000 - 160,000

此批 8653 繁體字的中茶青餅，餅身較昆鐵為小，茶菁面裡茶差異明顯，以「五級」茶菁拼配以臨滄南部茶菁，與中茶簡體字口感相若。湯色酒紅，陳香略帶樟香，湯感柔和細膩，茶質較厚重，葉底轉化勻齊。

These seven pieces of 8653 pu-er tea cakes with traditional Chinese characters produced in 1986, mixed with raw tea leaves of Grade 5 and tea leaves from Southern Lincang. Compared to the tea cakes of the same brand with simplified Chinese, they share the similar taste with wine-colored brewed tea and a slight camphor aroma.

數量：一組七片
總重量：2273g
倉儲：傳統香港倉
年份：1980年代
工序：生茶
茶廠：下關茶廠



純乾倉



Lot 114

八十至九十年代 將軍餅

FOURTEEN PIECES OF 8653 PU-ER TEA CAKE
Circa 1980s-1990s

估價：HKD 120,000 - 180,000

一組十四片無紙包裝的 8653 茶品，又稱中茶 8653 將軍餅。餅型較寬，餅面見布痕，而且餅形完整份量十足。此茶以五級茶菁為主要拼配原料，純乾倉儲存，採用雲南大葉種茶曬青毛茶生產壓製而成的普洱。經近三十至四十餘年陳化下，茶湯入口醇厚、氣強滑順，層次豐富，為中期陳茶的佳品。

This lot of 8653 Pu-er Tea Cakes are produced with raw tea leaves of Grade 5, and preserved in the absolutely dry storage. The selected tea leaves were picked from large-leaved tea trees in Yunnan, then sun-dried and compressed. Aging for almost thirty years, 8653 Pu-er Tea becomes the wonderful tea example in the mid-term tea.

數量：一組十四片
總重量：2514g，
2472g
倉儲：純乾倉
年份：1980至1990年代
工序：生茶
茶廠：下關茶廠



Lot 115

八十年代 薄紙 8582 青餅

A STACK OF 8582 PU-ER
TEA CAKE IN THIN WRAPPING
Circa 1980s

估價：HKD 280,000 - 480,000

本拍品為八十年代的薄紙 8582 青餅，乃最具代表性的茶品之一，餅面條索肥壯，鬆緊適中。茶面用三至四級嫩芽葉與裡茶用七至八級葉精製而成，外形端正，茶餅外觀油亮潤澤，水性軟順。自然倉倉存之下，已經轉化至富有印級茶的韻味，可稱為中期茶中的精品。

The 8582 Pu-er tea cake with thin wrapping has a well-rounded exterior. This exquisite pressed tea is blended with a unique mix of varying thickness of grade five to eight new and old teas, of which grades three to four constitute the top layers while the grade five to eight are blended within the interior, with increments of grade seven and eight tea being the most substantial.

數量：一筒七片
總重量：2393g
倉儲：自然倉
年份：1980年代
工序：生茶
茶廠：勐海茶廠

乾倉 88青餅

88 青餅是勐海茶廠生產於八十年代末，以 7542 配方所生產的普洱茶品的統稱。大名鼎鼎的 88 青以經典生茶 7542 配方製作，以中壯葉為主體，嫩芽鋪面，間以少量粗老葉製成，茶葉條索肥厚，整餅茶墨綠油亮。經近三十年的陳化，擁有優質茶底的 88 青茶質愈見成熟。此青餅茶氣足，茶湯質感強勁厚重，野香誘人，散發一縷縷甜香味，生津回甘快，茶韻變化無窮，具有普洱茶的天然真味，即使經過多次沖泡，仍然不減其明快悠揚口感，深受藏家追捧。此茶後期陳化表現出極佳效果，以其上乘滋味、口感、香氣，受到眾多茶客的追捧，終贏得市場賞識，成為在普洱茶界赫赫有名的普洱茶品。

Green Mark 88 Pu-er Tea Cakes were produced in the late 1980s by Meng Hai Tea Factory, built upon the prestigious 7542 blend, with a majority of medium to strong tea leaves and tea buds on the surface of the cakes. 88 Pu-er Tea Cakes were first aged in the dry storage at that era, which is extremely rare. There were very limited quantity of 88 pu-er raw tea cakes from dry storage available in the market ever. With the enormous consumption over the years, 88s are getting more rare and have become a truly collectible pu-er tea example.



Lot 116

八十年代末 乾倉 88 青餅

A STACK OF 88 PU-ER TEA CAKE
Circa Late 1980s

估價：HKD 400,000 - 600,000

數量：一筒七片
 總重量：2408g
 倉儲：乾倉
 年份：1980年代末
 工序：生茶
 茶廠：勐海茶廠





Lot 117

數量：兩筒（共14片）
 總重量：2246g · 2184g
 倉儲：自然倉
 年份：1980年代末
 工序：生茶
 茶廠：勐海茶廠

八十年代末
88 青餅

TWO STACKS OF 88 PU-ER TEA CAKE
Circa Late 1980s

估價：HKD 380,000 - 680,000

聞名中外的 88 青餅生產在 1988 至 1992 年間，以經典生茶 7542 配方製作，用中壯葉為主體，嫩芽鋪面，間以少量粗老葉製成。

Far-famed Green Mark 88 Pu-er Tea Cakes were produced from 1988 to 1992, with the classic blending raw tea formula of 7542, which is the majority of medium to strong tea leaves, and tea buds as well as a bit of old leaves covering the cake surface.



香氣口感細膩

· 香港仕宏 2021 秋季拍賣會 ·



Lot 118

數量：一筒七片
 總重量：2361g
 倉儲：乾倉
 年份：1980年代初
 工序：生茶
 茶廠：勐海茶廠

八十年代初
雪印青餅

A STACK OF SNOW MARK
PU-ER TEA CAKE
Circa Early 1980s

估價：HKD 400,000 - 700,000

雪印青餅，一筒七片，乾倉儲存，包裝完整，屬特殊形製產品，為 7532 配方茶品，是勐海茶廠出品中最高級的茶品，產量不多。以一至六級原料拼配緊壓，一至三級鋪面、三至六級為內茶，三、四級茶青原料為主。茶質陳化優秀，其特別的口感深受到市場歡迎。

The Pu-er Tea Cake is devised from a specialized 7532 formula. It encompasses a unique blend of grade three to four raw materials as its main ingredients. The 7532 Pu-er Tea Cake has endured the exquisiteness of the natural aging process. Its aroma is mellow and further accented with a note of subtle florets. This lot is preserved in the dry storage.

掃碼觀看
本拍品影片

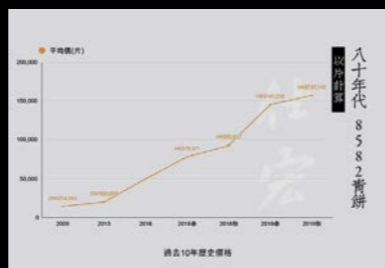




厚紙商檢 8582

八十年代中後期厚紙商檢 8582 青餅，最初是香港南天公司向勐海茶廠訂製，堪稱中期茶中的精品。此茶竹箬上貼有「中國商檢」的綠色橢圓形貼紙，採用五至八級粗壯新老茶青拼配緊壓，當中三、四級為面；五至八級為裡茶，猶以七、八級為主，是陳茶史上知名度最廣的茶品之一。

The 8582 Pu-er tea cake has a well-rounded exterior. The well-pressed tea cake interspersed with intricately-weaved tea leaves of exquisite quality and refinement, where the magnificence fragrance of the tea remains detectable through its thick wrapping. The quality of the 8582 Pu-er Tea Cake is well-documented, making it one of the most coveted mid-age tea products.



Lot 119

數量：兩筒（共14片）
總重量：2426g，2413g
倉儲：偏乾倉/自然倉
年份：1980年代中後期
工序：生茶
茶廠：勐海茶廠

八十年代中後期 厚紙商檢 8582 青餅

TWO STACKS OF 8582 PU-ER TEA CAKE IN THICK WRAPPING
Circa Late Mid 1980s

估價：HKD 1,500,000 - 2,500,000



掃碼觀看 本拍品影片



七十年代 大藍印圓茶

大大藍印採用熱蒸發酵技術，7682 配方，沒有熟茶特有的渥堆味，為黃棉紙。此茶木香、棗香明顯，帶樟香，甘甜而飽滿厚實。餅身也明顯比一般七子餅要大、要厚，特別是配方，七子餅大藍印使用的茶葉較粗，而且從開湯出來的藥香和氣感上僅次於較優質的古董級藍票宋聘，是一款難得好茶。

This stack of Blue Mark Pu-er Tea Cakes was partly fermented with heat. Thus, it tastes sweet and soft, making it a wonderful choice for drinking and collecting.

三分熟七分青



Lot 120

數量：一筒七片
總重量：2462g
倉儲：偏乾倉
年份：1970年代
工序：熱蒸發酵（七分青）
茶廠：勐海茶廠

七十年代 大藍印圓茶

A STACK OF BLUE MARK PU-ER TEA CAKE
Circa 1970s

估價：HKD 400,000 - 600,000

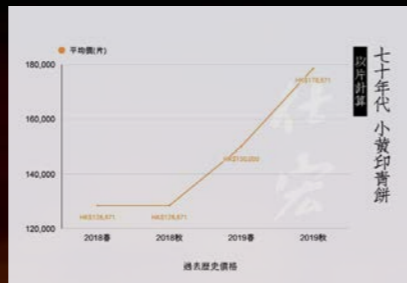




小黃印 認真配方

七十年代中期的小黃印青餅，一筒七片，以黃牛皮紙原筒包裝，1970年代特色格紋手工棉紙，餅型完整，配茶風格與紅印十分相似，萌芽頗重，芽條粗壯。在品茶上，口感與紅印茶系的茶韻相近，散發着濃郁陳香，口感豐富，層次分明，茶氣非常強，喉韻甘潤。

This stack of Yellow Mark Pu-er Tea cakes comprises seven pieces, and is preserved in the dry storage. They are wrapped with the original package, remaining original good condition. The combination of tea leaves of this mark is similar to the one with the red mark, containing a large portion of tea buds.



原牛皮紙袋保存完好
餅型完整殊為難得



Lot 121

七十年代中期 小黃印 - 認真配方

A STACK OF YELLOW MARK PU-ER TEA CAKE
Circa Mid 1970s

估價：HKD 800,000 - 1,500,000



數量：一筒七片
總重量：2479g
倉儲：乾倉
年份：1970年代中期
工序：生茶
茶廠：勐海茶廠



掃碼觀看
本拍品影片



首
批
7
5
7
2

首批 7572 青餅 (也是唯一一批的 7572 青餅茶) 是實驗性質的青餅，但經過數十年的陳化光陰，7572 已經展現出其陳茶的美態。7572 的原材料估計來自南糯及景邁，及勐宋的茶菁。茶味柔和甘甜，符合今天 7572 經陳化後的口感。首批 7572 青餅溫潤而甘甜，湯厚而柔和，微微的藥味令茶氣彰顯，水質厚實不散，茶湯在口中像棉花一樣迴盪。

The first and only batch of 7572 Pu-er Tea Cakes is experimental. However, after aging of several decades, the aged 7572 Pu-er Tea Cakes taste sweet and soft with a slight medicine fragrance. This lot is preserved in the natural but partially dry storage.



七十年代中期首批
7572 實驗性質的「青餅」

Lot 122

數量：一筒七片
總重量：2282g
倉儲：自然偏乾倉
年份：1970年代中期
工序：生茶
茶廠：勐海茶廠

七十年代中期 首批 7572 青餅

A STACK OF 7572 PU-ER TEA CAKE FROM
THE FIRST BATCH
Circa Mid 1970s

估價：HKD 900,000 - 1,500,000



掃碼觀看
本拍品影片





Lot 123

五十年代
無紙紅印

TWO PIECES OF RED MARK
PU-ER TEA CAKE WITHOUT WRAPPING
Circa 1950s

估價：HKD 500,000 - 800,000

無紙紅印，歷有五十年代八中茶內飛，但無外包紙，故得名「無紙紅印」。它以品質上佳聞名，選用勐臘野放老樹茶菁，舊式技藝壓模，其餅型渾圓飽滿，葉片條索粗壯分明，茶面明顯精工揉製，茶面油亮，兼有蘭樟之香。無紙紅印滋味非凡，存世較少，依然接近當年標準出廠狀態。茶餅完整，散發著豐富的陳韻；茶菁條索粗壯飽滿。

These tea cakes were packed without an exterior wrapping and only fitted with the Eight Zhong Tea Ticket. These two pieces of tea cake are made of the tea leaves of old Yefang tea trees in Meng La, with the old pressing technique. The tea leaves in the tea cakes appear to be strong and clear with glossy surface and elegant aroma mixed with orchid and camphor.

Lot 124

五十年代
藍印鐵餅

A PIECE OF BLUE MARK
PU-ER TEA CAKE WITHOUT WRAPPING
Circa 1950s

估價：HKD 250,000 - 350,000

藍印鐵餅，餅型較厚，採用易武喬木茶菁為原料，餅面金芽毫多，茶芽較為粗壯，屬「印級茶」中茶氣偏強之作，是上世紀五十年代經典代表茶品；由於餅型堅實，故陳化時間相對需時，至今經過數十年的時日陳化。無包裝紙，但「八中一茶」的商標仍清晰可見，餅面烏亮潤澤，條索粗壯緊實。

The tea cakes with Blue Mark are made from tea trees in Yiwu Tea Mountain, with more tea hair and thick leaves, belonging to the classic products in the 1950s. The label of "Eight Zhong Characters Surrounding One Cha Character" is clearly visible. This lot lacks the complete wrapping, but the label of "Eight Zhong and One Cha" is still visible. The tea cake is preserved in the traditional storage of Hong Kong.

掃碼觀看
本拍品影片



大字綠印

品質相較完整

與紅印藍印等同列印級茶之列的大字綠印青餅，系出名門，陳期達七十多年，倉儲品相較完整。大字綠印青餅是勐海茶廠在上世紀五十年代以後，延續無紙綠印的茶品，採用了藍印青餅的包紙，惟沒有印上「甲、乙級」字樣及沒有藍色手工蓋印。在這段時期，大字綠印圓茶是勐海茶廠普洱茶生產的重點茶品之一；其所用茶菁來源範圍廣，使其品質多樣化，分別有蘭香、樟香、清香等，變化豐富。

These seven pieces of tea cake are the Green Mark Pu-er Tea cakes, sharing the similar marks with the Red and Blue Marks, aged for over seventy years and preserved in the perfect condition. The Green Mark Pu-er Tea Cakes are the highlight of pu-er tea produced by Menghai Tea Factory in the 1950s. These tea cakes are composed of wide range of tea leaves, in order to create diverse flavors, including aromas of orchid and camphor.



Lot 125

數量：一組七片
 總重量：2275g
 倉儲：品相較完整
 年份：1950年代
 工序：生茶
 茶廠：勐海茶廠

五十年代 大字綠印青餅

SEVEN PIECE OF GREEN MARK PU-ER TEA
 CAKE
 Circa 1950s

估價：HKD 2,200,000 - 3,200,000



掃碼觀看
本拍品影片



Lot 126

數量：兩片
總重量：321g, 341g
倉儲：乾倉
年份：1950年代
工序：生茶
茶廠：勐海茶廠

五十年代 紅印青餅

TWO PIECES OF RED MARK PU-ER TEA CAKE
Circa 1950s

估價：HKD 1,200,000 - 2,000,000

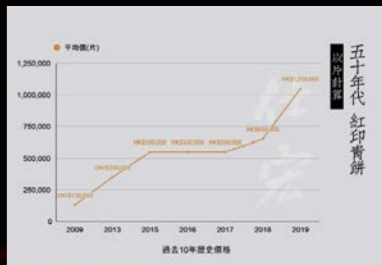


紅印青餅
印級經典

五十年代生產的紅印青餅，採用勐海茶區野放茶菁壯葉，茶氣乾淨而足。餅身茶葉烏潤有光，茶菁條索粗壯飽滿緊實，雖已陳放半個多世紀，葉底依舊具活性，生聞已感覺其韻氣醇而樟香味濃烈。沖泡後，茶湯明亮栗紅，清澈見底無渾濁。茶水醇厚馥郁，富層次，生津極致、喉韻持久，濃郁芳香而不霸道，令人舌底鳴泉，回味無窮。

The wild raw materials composed of this tea cake originated from the Mengla tea region. Upon inspection, the shape of the tea leaf appears to be plumped with fullness and inhibits a shiny exterior, the brewed tea delicately fragranced and of a precious golden tone in color. The Red Mark Pu-er Tea Cake has been through over six decades of the naturalistic aging process, the rarity of which is well-documented with the passage of time.

香港仕宏 2021 秋季拍賣會



掃碼觀看
本拍品影片





掃碼觀看
本拍品影片



Lot 128

四十年代
同昌號 · 黃文興

A PIECE OF 'TONG CHANG HAO HUANG
WENXING' PU-ER TEA CAKE
Circa 1940s

估價：HKD 150,000 - 280,000



數量：一片
總重量：318g
倉儲：傳統香港倉
年份：1940年代
工序：生茶
茶廠：同昌號茶莊

同昌號發源於易武，亦為易武大茶莊，創於同治七年，曾經在清末民初停廠歇業。至 1930 年，同昌號茶莊由商人黃文興接手主持業務運作。茶莊易主的初期，繼續以同昌號的商標發行茶品，唯茶品內飛落款，改為「主人黃文興謹白」。本拍品為四十年代的同昌號·黃文興圓茶，八十多年的陳期，保存狀態良好；餅身中可見黃文興普洱早期版本的白底藍色圖字內票，內票埋於圓餅之中，落款見「主人黃文興謹白」。此茶取料自倚邦茶山喬木三級茶菁，茶餅厚實，餅形完整，條索扁長，白毫粗碩，為梗葉一體的茶菁。

This lot is a Tong Chang Hao - Huang Wenxing tea Cake aged for over 80 years, preserved in the traditional storage and maintaining good condition. Tong Chang Hao originated in Yiwu, also known as an important Yiwu Tea Firm, which was founded in the seventh year of the Tongzhi period and ceased business in the late Qing Dynasty or the early years of the Republic of China. This tea cake is made from the tea plants in Yibang Tea Mountain. The tea cake is thick and complete with long and flat tea leaves as well as thick and white tea hair.



掃碼觀看
本拍品影片



Lot 127

三十年代
猛景圓茶

TWO PIECES OF 'MONG KYENG HAO' PU-ER
TEA CAKE
Circa 1930s

估價：HKD 120,000 - 200,000



數量：兩片
總重量：306g、294g
倉儲：傳統香港倉
年份：1930年代
工序：生茶
茶廠：猛景號茶莊

猛景圓茶選用大葉種粗梗茶菁，將近百年陳化，茶餅稍欠圓渾，內飛依然可見。由猛景內飛來看，中英文共用、橢圓形的內飛是當時英屬緬甸華僑商號常用的牌印形式。內飛註明了猛景英文為 Mongkyeang 及猛弄英文 Monglung，兩地均在緬泰寮金三角地區，歸輝邦孟薩管理。猛弄就是現在雲南省普洱鎮東北方的猛弄村莊，此地一直是盛產普洱茶，與勐庫、鳳山同為雲南省中部的茶區。

This tea cake has been in the traditional storage of Hong Kong, and made from large-leaved, coarse-stemmed tea plants that have been aged for nearly a century. The tea cake is slightly incomplete, but the inner ticket is still clearly visible. The oval inner tickets with both Chinese and English titles were commonly used by Chinese merchants in British Burma at that time.

號級茶

百年宗聘



前所未見 至古至純

首次現身拍場

一九一七年前的宋聘號始祖

「可以兼得磅礴、幽雅兩端，奇妙地合成一種讓人肅然起敬的衝擊力，彌漫於口腔胸腔。」

知名文化學者余秋雨先生



宋聘號茶莊於光緒初年約一八六八年前後成立，創始者為宋吉。宋聘號最早在思茅經營，後來轉至易武，並與乾利貞合併為乾利貞宋聘號。

宋聘號由清末至民國初年，所製普洱茶最為精專，他們對原料採購十分講究，其茶葉均選自易武正山大葉喬木茶青。

作為普洱茶六大古茶山之一，易武茶園面積和茶產量長期居於六大古茶山之首，當地終年高山雲霧籠罩，空氣濕潤，土壤富含各類微量元素，是大葉種普洱茶理想的生長地。憑藉優異的茶品質量、順理成章亦成為當時宮廷貢茶的主要來源地，備受茶人喜愛。

由於宋聘號家中沒有男丁只得一女，而乾利貞袁家則男丁眾多，於是宋聘號和乾利貞號便結為親家，兩家聯姻合併為「乾利貞宋聘號」，其後以普洱茶生產為主。宋聘號精擅製茶，乾利貞長於經營，二姓聯姻合號後如虎添翼，聲勢大振，進一步擴大生產經營規模，同時在香港設立分公司，負責茶品對海外的銷售經營。

As one of the six ancient tea mountains of pu-er tea, the tea plantation area in Yiwu and the tea production of this area have long been ranked first among the six ancient tea mountains. Therefore, pu-er tea from Yiwu is highly valued and favored by tea lovers.

Since the family of 'Song Pin Hao' had no male children and only one daughter, and the Yuan family of 'Qian Li Zhen' had many male children, two families decided to become in-laws and merged to form 'Qian Li Zhen Song Pin Hao'. Afterwards, the new merged company focused on the production of pu-er tea. 'Song Pin Hao' specialized in producing tea, while the family of 'Qian Li Zhen' had expertise in running business.

歲月流金 百年宋聘鼻祖

宋聘號的發端與變遷





溯源尋真

內飛、筒票詳釋



(以上筒票僅供參考非拍品)

宋聘號每筒商標為直方形，藍色，題頭為：「宋聘號記」，下面的文字是：「本舖在（雲南）易武山開張，揀提細嫩茶葉，加重尖芽，精工揉造（陽春白尖）發行。貴客光顧，請認內票為記，庶不致悞。」

The inner ticket in each stack of 'Song Pin Hao' pu-er tea is a straight square, blue, beginning with the title 'Song Pin Hao'. After the title, the text follows: 'The shop is located in Yiwu Mountain (Yunnan). We pick up the delicate tea leaves with addition of tea buds, and carefully knead them (Yangchun Baijian) for the final products. The prestigious clients, please recognize the inner ticket as a record, so that there will be no mistake.' Each tea cake of 'Song Pin Hao' was fitted with a logo, which is rectangular and red. Due to the long use of its engraved wooden plate, the content is blurred.



由文獻得知，乾利貞號的商標「平安如意」、宋聘的商標「本印內票」於一九一七

根據楊凱先生的茶莊，茶人、茶事一書記載這四張圖片發現於1917年乾利貞號上呈要求取締假冒的卷宗。在此之前，乾利貞號和宋聘號是分開的。這份卷宗中陳述：

「竊茶號在滇創辦乾利貞及宋聘號普洱正山茶業，垂六十年。乾利貞以平安如意商標為記，宋聘號以本印內票為記，設總號于蒙自瓦貨街，分號于省城文廟街茶幫、個舊天君閣、易武茶山、思茅南門外大街、石屏太史巷等處，售予雲廣各幫客號，銷運香港、南洋及內地各省。其選材之精，製造之善，久已為中外人士所贊許。近來方力圖改良，以為吾滇實業之資，亦為他日吾國商戰之備。不謂近有漁利之徒，在各地假造乾利貞及宋聘號偽印、雜茶，希圖假冒，魚目混珠，既於茶號營業關係匪輕，亦為國家保商之律所禁。茶號前于蒙自曾查出宜良假造之人，將其扭送警局懲辦在案。而近來假造之徒仍時常所在恆有。除呈請省長准予立案並諮農商部註冊外，為此呈請貴總會查核備案，以保商權，而維信用，不勝感激之至！附粘呈乾利貞及宋聘號商標四張（圖注），並祈商務總會鈞鑒。」

——茶號乾利貞謹啟

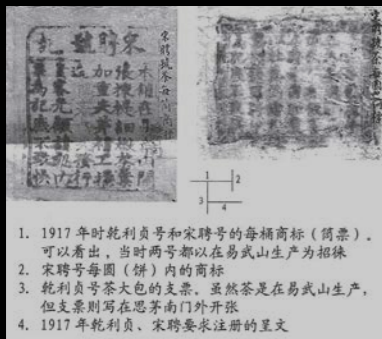
由上述文獻得知，1917年以前，宋聘號和乾利貞號的商標是不同的，乾利貞號為“平安如意”、宋聘用“本印內票”，與我們現在所看到的乾利貞宋聘號合一後的商標有所不同。兩商標由於使用量大，印版已近模糊不清了。

This document clearly mentions: "Our tea house has established the brands 'Qian Li Zhen' and 'Song Pin Hao' of pu-er tea for sixty years. 'Qian Li Zhen' used the trademark of 'Pingan Ruyi', while 'Song Ping Hao' adopted the original inner ticket as a mark ... We sell the tea to many tea houses in Yunnan and Guandong. Our tea is also sold to Hong Kong, Southern Asian countries and many provinces in the Mainland, China ... There are a few people profiting from our brands. They are counterfeiting the products and labels of 'Qian Li Zhen' and 'Song Pin Hao', to sell these fakes as our authentic products, which deeply harms our business ... We have already applied to the provincial governor for permission to file a case, and consulted the Ministry of Agriculture and Commerce for registration ... We have enclosed four trademarks of 'Qian Li Zhen' and 'Song Pin Hao', and hope that the General Association of Commerce will recognize and record them."

Best regards, 'Qian Li Zhen' Tea House



《茶庄茶人茶事》—楊凱



- 1. 1917年時乾利貞號和宋聘號的每桶商標（筒票）。可以看出，當時兩號都以在易武山生產為招徠
2. 宋聘號每圓（餅）內的商標
3. 乾利貞號茶大包的支票，雖然茶是在易武山生產，但支票則寫在思茅南門外開張
4. 1917年乾利貞、宋聘要求註冊的星文

《茶庄茶人茶事》第十五頁的參考圖



最早期宋聘號商標參考



最早期宋聘號商標參考



最早期乾利貞商標參考



最早期乾利貞商標參考



「宋聘號」茶之壯

以專精制茶工藝聞名



筒票用手工薄棉紙質內飛屬於較早期的內飛，雲南是農業社會資源相對貧乏，紙張是屬於人手加工的高級貨不輕易使用。當時宋聘號茶莊已具一定規模，且偽仿者眾多，故特意在內飛帶出提防假冒信息，以紙質薄的手工棉紙以人手蓋章，印章是木雕印章，因墨色易生模糊，字體不清，甚至化成一團，故我們看到這內票的字稍模糊不清。筒票是紙質纖維技術纖巧非低價材質做成，從而可知當時的宋聘取材及品牌上佳。

The stack ticket was printed on hand-made cotton paper, and also sealed by hands. The seal plate is wooden. The printing ink was blurred, so the Chinese characters on the tickets are not clear. This stack ticket was made of paper fiber rather than the cheap material in the market. Therefore, the high quality of 'Song Pin Hao' brand is certified.

紅內飛文字 首曝光

「本記字號歷年已久，早經馳名，以來多有假冒，今特元內加票，以示真偽，諸君賜顧，請認聘印為記，庶不致誤。」



The Red Inner Ticket

紅內飛

此筒宋聘號鼻祖，除了配有區別於「乾利貞宋聘號」的、獨特的的直方形藍色商標，每餅內更是夾有或藍或紅的內飛。因其印製木板使用過多，所印內飛的內容已經模糊不清，然依稀可見紅色內飛中文字：「本記字號歷年已久早經馳名以來多有假冒今特元內加票以示真偽諸君賜顧請認聘印為記庶不致誤」。

This original stack of 'Song Pin Hao' Pu-er Tea cakes is fitted with a unique large rectangular blue ticket, which is different from the one of its successor, 'Qian Li Zhen Song Pin Hao'. In addition, each cake in this stack has either a blue or red inner ticket inserted inside. Due to the large amount of use of its printing wooden plate, the content of the inner tickets has been already blurred, but a few Chinese characters in a red inner ticket can be recognized vaguely but still readable: "Our brand have been famed for many years. Thus, there are many counterfeits in the market. We hope the inclusion of the inner market of our brand will help our distinguished customers to identify our genuine products."



The Blue Stack Ticket

藍筒票

「宋聘號記本舖在（雲南）易武山開張，揀提細嫩茶葉，加重尖芽，精工揉造（陽春白尖）發行。貴客光顧，請認內票為記，庶不致誤。」

筒票的設計是純文字版本，比照後期（1930年後）的號級茶以機械印刷能印出複雜圖案，風格不同，1920年代前的筒票風格：印章頂的45度切角，是仿照當時歷史悠久的名孫義順老六安茶名內票設計。

Our tea house 'Song Pin Hao' operates in Yiwu Mountains in Yunnan. We picked the tender tea leaves with more tea buds, and process the tea leaves through careful kneading. When the prestigious clients want to purchase our products, please recognize the inner ticket to distinguish from the counterfeits. The design of the stack ticket is in the pure text version, compared to the later version after 1930s, which was a printed complex motif with a different style. The 45-degree cut angles at the top of the ticket were modeled after the inner ticket design of the old Liu'an Tea of the long-famed brand 'Sun Yishun' before 1920s.

Lot 129

百年 宋聘號

A STACK OF EXTREMELY RARE AND FINE VINTAGE 'SONG PIN HAO' PU-ER TEA CAKE Before 1917

估價：HKD 6,800,000 - 12,800,000

數量：一筒七片
總重量：2335g
倉儲：傳統香港倉
年份：1917年前
工序：生茶
茶廠：宋聘號茶莊



掃碼觀看
本拍品影片



茶梗多在底部有利陳化



配上少量茶芽灑面

飽滿的圓茶輪廓依然清晰，餅中的喬木大葉茶菁歷經日曬、揉撚、翻炒、蒸壓的製作工藝，又在百年醇化的歲月加持下，散發出迷人的自然木質香，且混合著一絲草藥的陳韻香氣，令人不禁心馳神往。鮮紅、淡藍的內飛被茶葉包裹住，一起被石臼緊壓在茶餅中。而它們透出一角仿佛訴說著「宋聘號」流傳百年的歷史，彰顯著其無與倫比的「茶皇」之名。

After a century, this stack of pu-er tea cakes are in the perfect condition and wrapped in the original bamboo shells. The shapes of the cakes are large, rounded and loose. The raw materials are the tea leaves picked in the spring, processed with careful kneading. The tea cakes appear to be reddish golden, within which some parts are lustrous and bright. Only on the surface are some tea buds. This blending recipe creates the perfect taste. After aging for over a century, they are scented with the natural wood aroma with a fragrance of herbal medicine. The visible corners of these inner tickets seem to portrait the long history of 'Song Pin Hao', and underline its unparalleled role of 'Emperor of Tea' in the market.

歷經百年，品相倉儲完美，原裝糯筒葉竹箬，餅形圓渾，餅型大而鬆，因其茶梗加入，成為茶餅支幹，有利陳化。條索粗壯顯金毫。茶餅色澤金黃透紅，部分芽條更顯油亮，茶梗多在底部有利陳化配以粗壯茶葉為主，只配上少量茶芽灑面，這比例造就完美口感。

Lot 130

五十 / 六十年代 藍印鐵餅 (無紙)

TEN PIECES OF BLUE MARK PU-ER TEA
CAKE WITHOUT WRAPPING
Circa 1950s/1960s

估價：HKD 1,800,000 - 2,800,000

數量：十片
總重量：3207g
倉儲：傳統香港倉
年份：1950年代 / 1960年代
工序：生茶
茶廠：勐海茶廠

五十 / 六十年代

藍印鐵餅

此拍品為五十 / 六十年代藍印鐵餅，無包裝紙，傳統香港倉儲，配茶風格萌芽偏重，採用勐海茶菁為原料，品相良好，茶韻表現在口感上十分強勁；因其茶質優厚，陳期逾半世紀之久，茶韻風格更別樹一幟，層次更豐富，當中陳香、樟香相互交織，飲畢兩頰生津。

This lot is the Blue Mark Pu-er Tea Cakes produced in the 1950s/1960s without wrapping. All the tea cakes are preserved in the traditional storage of Hong Kong. With a portion of more tea buds, the flavor of this lot is strong and mellow with aging and camphor fragrances.





Lot 131

數量：五片
 總重量：1543g
 倉儲：自然倉 / 傳統香港倉
 年份：1960年代後期
 工序：生茶
 茶廠：泰國宋聘號茶莊

六十年代後期
 宋聘號 · 泰廠版

FIVE PIECES OF 'SONG PIN HAO' PU-ER TEA
 CAKE MANUFACTURED IN THAILAND
 Circa Late 1960s

估價：HKD 160,000 - 320,000

此拍品為六十年代後期宋聘。一組五片，珍藏六十年的宋聘號圓茶，為泰廠白紙版，宋聘號條索厚壯，芽毫特多且金黃亮麗，足見其時揀選茶葉的匠心獨運，陳放多年已自然陳化為藥蔘香氣韻。

This lot includes a group of five pieces of 'Song Pin Hao' pu-er tea cakes manufactured in Thailand during the 1960s. The tea leaves inside are strong and thick with a large amount of tea buds that have already aged into a golden color. The unique aroma of its brewed tea has earned it the reputation of 'King of Tea' in the pu-er tea industry. The lot is preserved in the natural storage or the traditional storage of Hong Kong.



大口中
 小綠印

Lot 132

數量：一筒七片
 總重量：2389g
 倉儲：自然倉
 年份：1980年代
 工序：生茶
 茶廠：勐海茶廠

八十年代
 73大口中青餅

A STACK OF 73 PU-ER TEA CAKE
 Circa 1980s

估價：HKD 350,000 - 500,000



73青，又稱小綠印、七三青餅，採四級茶菁拼製，為早年的7542普洱茶餅；被譽為八十年代勐海青餅的「三大名牌」。被普洱茶收藏界視為珍品的73青餅是近年收藏價格最高的品牌普洱茶餅，陳化甜醇、餘韻豐滿。

The 73 Pu-er Tea Cake dated to the 1980s is also commonly referred to as the Small Green Mark. The outer layer is blended with a mixture of Grade three to four refined raw materials while the inner section is formulated with a blend of grade five to six raw materials. This category of tea is distinguished with its pure and honey-sweet aroma.

備乾倉儲存



Lot 133

八十年代初 雪印青餅

A STACK OF SNOW MARK PU-ER TEA CAKE
Circa Early 1980s

估價：HKD 400,000 - 700,000

數量：一筒七片
總重量：2279g
倉儲：備乾倉
年份：1980年代初
工序：生茶
茶廠：勐海茶廠

勐海茶廠出產的雪印青餅，以「小口中」厚棉紙包裝，「茶」字為粉綠色手工蓋印，品相良好。此茶是其出品中最高級的茶品，餅面細芽多且芽白如雪，茶以三至六級茶菁原料混拼，面裡一致。「雪印」貴為藏量不多而品相極佳的普洱茶收藏界精品，其香氣口感幽雅，表現細膩，留韻持久；帶油樟香的滋味甘滑醇厚，入口即滑入丹田，陳化優秀，極受市場歡迎。

The Pu-er Tea Cake is devised from a specialized 7532 formula. It is one of the most delicate tea produced by the Meng Hai Tea Factory in limited quantities. The pressed tea cake of this category contains traces of grade one to six raw materials, where the top layer is blended with while grade three to six is blended within the inner section. Hence, it encompasses a unique blend of grade three to four raw materials as its main ingredients. The 7532 Pu-er Tea Cake has endured the exquisiteness of the natural aging process, its aroma mellow, further accented with a note of subtle florets.



Lot 134

八十年代中期 厚紙 7542 青餅

A STACK OF 7542 PU-ER TEA CAKE IN THICK WRAPPING
Circa Mid 1980s

估價：HKD 280,000 - 500,000

數量：一筒七片
總重量：2336g
倉儲：自然備乾倉
年份：1980年代中期
工序：生茶
茶廠：勐海茶廠

厚紙包裝設計，沿用4級茶菁製造，為八十年代青餅的常規產品。厚紙 7542 生產於八十年代中期，使用厚棉紙、朱砂紅八中內飛，品級較 88 青更高，與勐海茶廠 73 青、雪印並稱。厚紙的 7542 的生產時間大約從八十年代早期延續至八十年代末，其後的 88 青乃至九十年代初小七薄紙 7542，在口感氣韻上都承襲了厚紙 7542，為普洱茶收藏市場的明星茶。

The 7542 Pu-er Tea Cakes in thick wrapping have aged for approximately 40 years. It is essentially the first group produced with thick wrapping and a smaller inner ticket. The top layer of the exterior sprinkled with small amounts of tea buds, the bottom of the tea cake blended with Grade four to five tea leaves. The brewed tea is a luminous yellow in color, accented with a stronger aftertaste and a long lasting aroma. This lot is preserved in the natural but partially dry storage.

茶

純乾倉 / 乾倉

薄紙 8582

8582 是八十年代勐海茶廠出品的七子餅中，極具代表性的茶品。九十年代 8582 也是依照 8582 製茶原料及配方製成。此三筒九十年代 8582 青餅，選用採用三至八級粗壯新老茶菁。茶餅外觀油亮潤澤，茶味十足。茶葉口感醇厚，經過近二十年的醇化，陳香正而濃烈，滋味醇厚。

8582 Pu-er Tea cakes are the representative Tea Cakes produced in the 1980s by Meng Hai Tea Factory. 8582 made in mid 1990s continues the formula in the 80s, which is the mix of young and old tea leaves from Grade 3 to Grade 8.



Lot 135

九十年代
薄紙 8582 青餅

THREE STACKS OF 8582 PU-ER TEA CAKE IN
THIN WRAPPING
Circa 1990s

估價：HKD 2,000,000 - 3,800,000

數量：三筒（共 21 片）
總重量：2670g，2634g，
2614g
倉儲：純乾倉 / 乾倉
年份：1990 年代
工序：生茶
茶廠：勐海茶廠





Lot 136

八十年代末 8582 大葉青餅

EIGHT PIECES OF 8582 PU-ER TEA CAKE
Circa Late 1980s

估價：HKD 380,000 - 600,000

數量：一筒加一片（共8片）
總重量：2302g，331g
倉儲：自然倉
年份：1980年代末
工序：生茶
茶廠：勐海茶廠

8582，以厚紙包裝，茶質極佳，是收藏市場的搶手貨。這款茶的特色為表面茶用三、四級茶菁，裡面用七、八級茶，用茶料粗枝大葉，餅身也較大較厚，其特殊的口感令人讚嘆。

The 8582 Pu-er tea cake has a well-rounded exterior. The well-pressed tea cake interspersed with intricately-weaved tea leaves of exquisite quality and refinement, where the magnificence fragrance of the tea remains detectable through its thick wrapping. The quality of the 8582 Pu-er Tea Cake is well-documented, making it one of the most coveted mid-age tea products.



Lot 137

93 青餅

22 PIECES OF 93 PU-ER TEA CAKE
1993

估價：HKD 350,000 - 600,000

數量：三筒加一片（共22片）
總重量：2390g，2372g，
2349g，360g
倉儲：自然倉
年份：1993年
工序：生茶
茶廠：勐海茶廠

93 青餅，包裝紙的印刷為淡橘紅色，中央的「茶」字為湖水綠色，包裝紙正上方的「雲南七子餅茶」中的「七」字會由以往的「細七」變為「大七」，乃茶餅的年代分界指標。此 93 青餅餅邊圓渾，條索均稱，倉存自然，茶味野樟香，經近三十年存藏，是繼 88 青餅後又一最具收藏價值的普洱茶。

93 Pu-er Tea Cakes are scented with the aroma of wild camphor trees after aging of nearly 30 years. They become another good choice after 88 Pu-er Tea Cakes.



Lot 138

1995/1996 年 8582 青餅

TWO STACKS OF 8582 PU-ER TEA CAKE
1995/1996

估價：HKD 280,000 - 400,000

數量：兩筒（共14片）
 總重量：4889g
 倉儲：自然備乾倉
 年份：1995 / 1996年
 工序：生茶
 茶廠：勐海茶廠

8582 青餅是八十年代勐海茶廠出品的七子餅中，極具代表性的茶品。九十年代 8582 也是依照 8582 製茶原料及配方製成。此九十年代中期的 8582 青餅，兩筒共十四片，選用採用三至八級粗壯新老茶菁。茶餅外觀油亮潤澤，茶味十足。茶葉口感醇厚，經過近二十多年的醇化，陳香正而濃烈，滋味醇厚。

8582 Pu-er Tea cakes are the representative Tea Cakes produced in the 1980s by Meng Hai Tea Factory. 8582 made in mid 1990s continues the formula in the 80s, which is the mix of young and old tea leaves from Grade 3 to Grade 8.



古法制茶



純乾倉



Lot 139

96 真淳雅號

A STACK OF PU-ER TEA CAKE
1996

估價：HKD 150,000 - 280,000

數量：一筒七片
 總重量：2535g
 倉儲：純乾倉
 年份：1996年
 工序：生茶
 茶廠：易武茶區

真淳雅號由易武鄉鄉長張毅老師傅，細選易武百年老樹，春芽一口料，精心培育，以「宋聘號」為藍圖定製。茶源採自雲南易武，摘自戰後第一批種植的喬木，該批喬木於1996年才首次被採摘；以石模手工古法手工壓製，茶餅顯厚，窩底略大，茶餅既厚且鬆。

This stack of tea cakes are made from Yefang tea trees in Yiwu in 1996, and processed with old stone molds according to the tea manufacturing method documented in old books.



Lot 140

七十年代 大藍印圓茶

SEVEN PIECES OF BLUE MARK PU-ER TEA
CAKE
Circa 1970s

估價：HKD 380,000 - 600,000

一組七片的大藍印餅面較大，包裝少見，為大口中的白紙版本，屬於七十年代的包裝風格，7682 配方。此茶茶韻帶樟香與甜香，略帶藥香，富印級味道；逾五十年陳期，是值得推薦的品飲七子茶品。

This lot of Blue Mark Pu-er Tea cakes is of slightly larger size and with rare wrappings, which belongs to the style of 1970s. The tea flavor is mixed with sweetness and camphor, after aging of over forty years.

數量：一組七片
 總重量：2361g
 倉儲：自然倉
 年份：1970年代
 工序：熱蒸發酵
 茶廠：勐海茶廠



Lot 141

八十 / 九十年代 厚紙 8592 圓茶 (附內飛及小票版)

THREE STACKS OF 8592 PU-ER TEA CAKE IN
THICK WRAPPING
Circa 1980s/1990s

估價：HKD 180,000 - 300,000

勐海茶廠八十 / 九十年代生產的厚紙 8592 圓茶，三筒共二十一片，自然倉。最初是香港南天貿易公司向進出口公司訂製茶品，採用九級粗茶原料，由勐海茶廠渥堆發酵而成的早期熟餅。茶韻甘醇，品質上佳，有著深栗紅的茶湯，包裝紙有破損並有蟲蛀痕跡，開茶的時候，飄出一股優質且有年份熟茶的蔘香與棗香的標準熟茶味道。

數量：三筒（共21片）
 總重量：2440g
 倉儲：自然倉
 年份：1980年代 - 1990年代
 工序：熟茶
 茶廠：勐海茶廠

These three stacks are preserved in the natural storage. Twenty-one pieces of 8592 Pu-er cakes were produced in the 1990s by Meng Hai Tea Factory with thicker wrappings. They are made of tea leaves of Grade 9, and fermented by the Factory. The brewed tea with chestnut red color is scented with the fragrance of ginseng and red jujubes. The wrapping of this lot is damaged by worms.



Lot 142

倉儲：傳統香港倉
 年份：1990年代初
 工序：熟茶
 茶廠：勐海茶廠

數量：三筒（共21片）
 總重量：2366g, 2316g

九十年代初 薄紙 8592 圓茶 (小票版)

THREE STACKS OF 8592
 PU-ER TEA CAKE IN THIN WRAPPING
 Circa Early 1990s

估價：HKD 160,000 - 280,000

勐海茶廠九十年代初生產的薄紙 8592 圓茶。最初是香港南天貿易公司向進出口公司訂製茶品，採用九級粗茶原料，由勐海茶廠渥堆發酵而成的早期熟餅。茶韻甘醇，傳統香港倉，包裝紙有破損並有虫蛀痕跡。

Three stacks of 8592 Pu-er Tea Cakes produced in the early 1990s by Meng Hai Tea Factory belong to the exported Pu-er tea to Hong Kong. They are made from tea leaves of Grade 9, and fermented by the Factory. This lot is preserved in the traditional storage in Hong Kong with bad condition.



Lot 143

倉儲：自然倉
 年份：1980年代
 工序：熟茶
 茶廠：勐海茶廠

數量：三筒（共21片）
 總重量：2380g, 2421g

八十年代 7572 圓茶

THREE STACKS OF 7572 PU-ER TEA CAKE
 Circa 1980s

估價：HKD 100,000 - 180,000

7572最初於七十年代中期推出市場的時候，使用的是勐海廠標準的包裝棉紙、內飛、說明書，印有「中茶牌」商標和「勐海茶廠出品」字樣。此7572，包裝紙完整。茶餅外觀餅形端正，鬆緊適宜。茶葉採用勐海茶區青壯茶菁為心茶，金毫細茶作撒尖和蓋茶，發酵適中，屬麥香熟餅，茶品滋味醇厚。

When 7572 pu-er tea cakes were first introduced to the market in the mid-seventies, they were packaged in the standard cotton wrapping of Meng Hai Tea Factory, and fitted with inner tickets and instructions. This lot has the intact wrapping. The appearance of the tea cakes is well shaped. The tea cakes are blended with a majority of green and strong raw tea leaves for the inside, and golden tea buds on the surface. Thi lot is preserved in the natural storage.



玫瑰紫大益
7572 配方

96 玫瑰大益圓茶是勐海茶廠第一款使用「大益」商標出品的普洱熟茶，附內票，竹箬完整。由於其外包裝為紫色，內飛為紅字，以 7572 為配方，大家稱為玫瑰大益。此茶已漸轉有傳統熟茶的香味，茶香豐富，質厚帶甜，清爽而不俗氣，是勐海茶廠第一批啟用大益標誌所壓製的熟餅。

This lot consists of six stacks of 7572 Pu-er Tea Cakes produced in 1996. This batch of tea cakes are the first one marked with the trademark "Dayi". This lot is accompanied with inner tickets and wrapped in complete packaging of bamboo shell. The formula continues the one of 7572.



熟茶滋味

Lot 144

倉儲：乾倉
年份：1996年
工序：熟茶
茶廠：大益茶廠

數量：六筒（共42片）
總重量：2631g，2620g，
2596g，2542g，
2661g，2532g

1996 年
玫瑰紫大益圓茶 (7572 配方)

SIX STACKS OF 7572 PU-ER TEA CAKE
1996

估價：HKD 320,000 - 600,000



97 水藍印

97 水藍印青餅，自然倉儲存，竹箬包裹，外包棉紙極薄，內飛為純白色，油亮通透；陳香正而濃烈，茶底紅潤鮮活，湯色經過近三十年的存放後，茶性豐富，葉底油光，栗紅泛青，軟柔有彈性，入口細滑，帶梅子韻，喉韻極佳，乃 88 青的接班人，未來的明星產品。水藍印七子餅茶的身世帶有爭論性話題，有認為是 1984 年前勐海茶廠的出品，也有認為二十世紀八十年代的邊境茶。但無論來源何處，都無法掩蓋其茶品的優質。

These stacks of Water Blue Mark Pu-er Tea Cakes are preserved in the natural storage with bamboo shells. Their inner tickets are pure white. The brewed tea is full of the fragrance of aging, and presents a color combined with green and chestnut red. After drinking, the mouthfeel is soft with a touch of plum flavor, making it another star tea example after 88 Pu-er Tea Cakes.



Lot 145

倉儲：自然倉
 年份：1997年
 工序：生茶
 茶廠：勐海茶廠

數量：四筒（共28片）
 總重量：2470g，2445g，
 2472g，2472g

97 水藍印青餅

FOUR STACKS OF WATER BLUE MARK PU-ER
 TEA CAKE
 1997

估價：HKD 400,000 - 680,000





7532 配方



純乾倉



Lot 146

純乾倉 96 橙印青餅

A STACK OF ORANGE MARK PU-ER TEA CAKE
1996

估價：HKD 48,000 - 80,000

96 年橙印青餅，編號「7532」，是勐海茶廠生產的一款茶餅，也是南天貿易公司向勐海茶廠訂製的著名茶品，採用 1993 至 1994 年茶菁製成，編號「7532」。「橙印 7532」是南天公司的最後代表作。此拍品其外包紙及內票均為「橙色茶字」，就是俗稱的「橙印橙中橙」。餅面金芽特重，金黃亮麗，多年陳化，實為可存可飲之佳茗。

The Orange Mark Pu-er Tea Cakes produced in 1996, numbered 7532, is the last batch of commissioned tea by Nan Tian Company. These tea cakes are made from raw tea leaves in the period of 1993 to 1994. The surfaces of these tea cakes are covered with golden leaves. After years of aging, they are suitable for collecting and drinking. This lot is preserved in the absolutely dry storage.



88 傳奇



Lot 147

八十年代末 88 青

SEVEN PIECES OF 88 PU-ER TEA CAKE
Circa Late 1980s

估價：HKD 160,000 - 280,000

數量：一組七片
總重量：2251g
倉儲：自然倉
年份：1980年代末
工序：生茶
茶廠：勐海茶廠

88 青餅，是勐海茶廠在八十年代末以 7542 配方生產的特殊一批青餅，獨特的陳香是它主要的代表。此茶餅存放於自然倉，餅形完整，陣陣茶香，以肥壯茶菁為裡，茶餅茶氣足，茶韻變化無窮，但不失普洱的天然真味。經久耐泡，仍然不減它悠揚的口感，深受收藏家的追捧。

88 Pu-er Tea cakes were produced with the same formula as 7542 Tea cakes, and are famous for their unique aged fragrance. This stack of tea cakes are preserved in the natural storage with strong and big tea leaves compressed inside.



唛头	勐7542	8
毛重	66	市斤
净重	60	市斤
七子	共	180
茶厂	别	勐海茶厂出品

參考圖

Lot 148

倉儲：自然倉
 年份：1980年代中期
 工序：生茶
 茶廠：勐海茶廠

數量：六筒（共42片）
 總重量：2276g，2296g，
 2376g，2395g，
 2369g，2361g

八十年代中期
 厚紙7542青餅 - 801 批次
 (88青相同配方)

SIX STACKS OF 7542 PU-ER TEA CAKE IN THICK WRAPPING
 Mid 1980s

估價：HKD 1,600,000 - 2,800,000

7542 青餅乃經典的代表，因著其數十年如一的純正口味和穩定品質，成為普洱茶市場的指標產品。此與 88 青同一配方的厚紙包裝 7542 青餅，保存完好，餅形圓正，香氣持久，滋味回甘，主要是因為學者研配時以中壯茶菁為骨架，配以幼嫩芽葉，存放猶久茶性轉化的更為豐富，適宜品飲收藏。

This lot of 7542 Pu-er Tea cakes copied the formula of 88 Tea cakes. 7542 tea cakes combine a majority of strong and big tea leaves with a bit of tea buds. Therefore, the tea quality has been aged with various layers of flavors, making them a great choice for drinking and collecting. This lot is preserved in the natural storage.

88青相同配方

厚紙 7542
 801 批次



厚紙 8582

八十年代的 8582 青餅，乃最具代表性的茶品之一，1985 年，雲南茶葉的銷售政策由統購統銷，改為市場開放的模式。香港南天貿易公司以其良好關係，接獲勐海茶廠七子茶的訂單，首批 8582 的茶餅因而面世。8582 成為繼 7542 後，勐海茶廠另一款極受歡迎的傳統青餅，一經面市就深受港台茶商和茶客的喜愛。

8582 Pu-er Tea Cakes produced in the 1980s are a representative example of pu-er tea. In 1985, the sales policy of Tea Factories in Yunnan changed from centralized purchase and sale to an open market model. Afterwards, the first batch of 8582 tea cakes was launched. These pu-er tea cakes became another extremely popular pu-er tea product from Menghai Tea Factory after 7542, well received by tea merchants and drinkers in Taiwan and Hong Kong.



Lot 149

數量：一筒七片
 總重量：2314g
 倉儲：自然倉 / 傳統香港倉
 工序：生茶
 茶廠：勐海茶廠

厚紙 8582 青餅

A STACK OF 8582 PU-ER TEA CAKE IN THICK WRAPPING

估價：HKD 800,000 - 1,200,000





Lot 150

茶廠：大益茶廠	工序：生茶	年份：1997年	倉儲：自然倉	數量：四筒加五片（共33片）	總重量：1798g
					2437g
					2246g
					2560g
					2560g

97 紅大益青餅

33 PIECES OF RED 'DAYI' PU-ER TEA CAKE
1997

估價：HKD 220,000 - 400,000

1997年雲南省茶業公司訂製之「7542」拼配青餅，以薄紙包裝。包裝紙的印刷為「淡紅色」。餅形工整而邊身圓渾，標準7542條索，茶身幼結，存於自然倉環境，正步入陳期轉化階段，口感與香氣漸漸顯露出其性格特徵。

These tea cakes are made from the large-leaved Yunnan tea trees with the formula of 7542. This lot has already transformed into golden color. The brewed tea presents amber color with a mellow taste.



Lot 151

茶廠：勐海茶廠	工序：生茶	年份：1994年	倉儲：傳統香港倉	數量：三筒（共21片）	總重量：2387g
					2344g
					2378g

94 業字青餅

THREE STACKS OF PU-ER TEA CAKE
1994

估價：HKD 300,000 - 500,000

94業字青餅，是一九九四年勐海茶廠出產的普洱茶，特色有薄紙外包裝、大七、繁體細字內飛，和93青餅最大分別，就是包裝上的茶業分公司改為茶「業」分公司。是中期茶中的好茶。此94業字青餅，茶葉條索粗幼並序，芽葉幼嫩，緊度適中，茶面色澤烏潤，葉底柔軟肥厚，餅形完整，拼配得當。茶氣濃郁，香氣持久，陳韻醇厚，滋味回甘。

These three stacks of pu-er tea cakes are produced in 1994 by Meng Hai Tea Factory, wrapped in thin packaging and mixed with thick tea leaves and tea buds. Pu-er Tea Cakes produced in 1994 are an excellent choice among mid-term tea. This lot is preserved in the traditional storage of Hong Kong.

96 紫大益

此拍品是大益茶廠大益商標的第一款茶餅，首次將常規茶印成玫瑰紫色外包裝，一組共七片，自然偏乾倉儲存，保存完整，有陳年梅子香味。茶味強烈而有霸氣。陳化快三十年，已相當有陳茶的感覺，茶芽轉成暗暗的金黃之色，繼 88 青餅後，又一明星茶品。

The Purple "Dayi" Pu-er Tea Cakes are the first batch of tea cake produced by Dayi Tea Factory with this logo. This lot is developing a scent of aged plums. The tea buds inside have transformed into a golden color.



Lot 152

數量：一組七片
總重量：2355g
倉儲：自然偏乾倉
年份：1996年
工序：生茶
茶廠：大益茶廠

96 紫大益青餅

SEVEN PIECES OF PURPLE 'DAYI' PU-ER TEA CAKE
1996

估價：HKD 250,000 - 400,000





純乾倉



Lot 153

99 綠大樹 (黑票) 青餅

A STACK OF BLACK MARK
PU-ER TEA CAKE
1999

估價：HKD 380,000 - 600,000

99 綠大樹有藍黑標和紅標之分，以藍黑標為優。餅面餅底採用不同配茶，餅面茶芽細幼已醇化呈金黃色；餅身茶葉肥厚紮實，條索分明，呈現油亮的墨綠光澤。

The tea leaves on the front surface have been mellowed into the golden color, while the tea leaves inside are selected with thick and strong shapes. The brewed tea has the bright color as the chestnuts, and the aroma of the honey.

數量：一筒七片
總重量：2576g
倉儲：純乾倉
年份：1999年
工序：生茶
茶廠：勐海茶廠



Lot 154

2000 年 無 R 紅大益 7542 青餅

TWO STACKS OF RED 'DAYI'
PU-ER TEA CAKE
2000

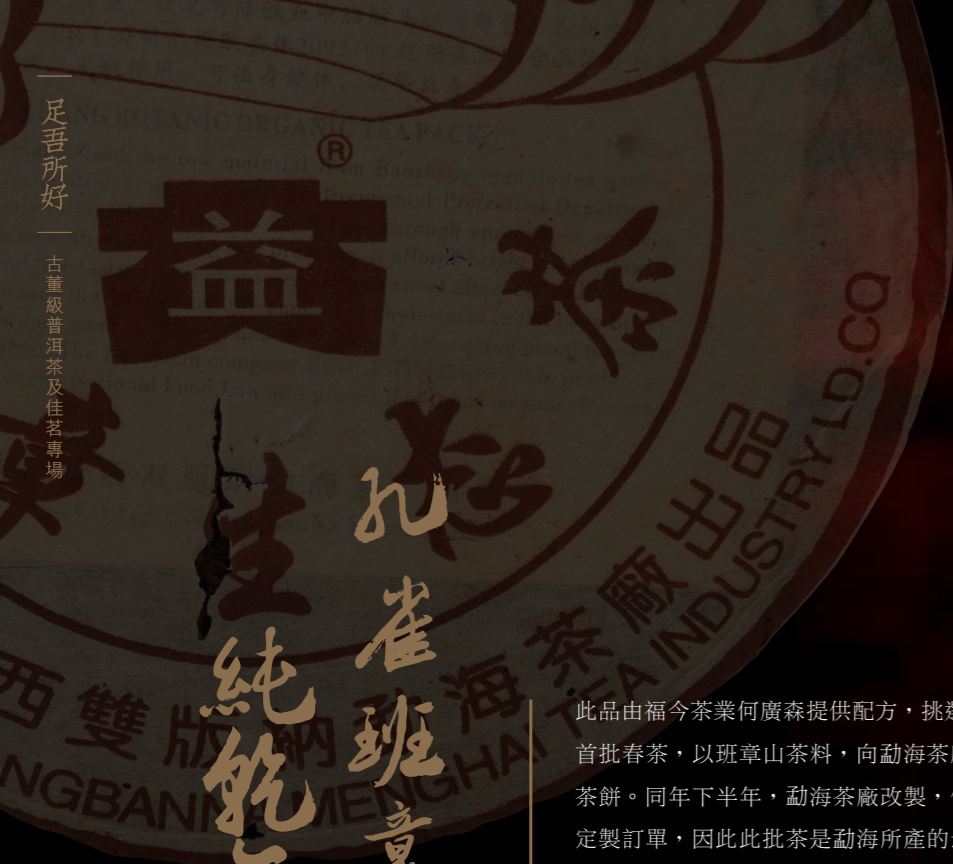
估價：HKD 100,000 - 180,000

無 R 紅大益 7542 青餅，指外包裝餅面包裝的「大益」旁無註冊商標 R 標識，而內飛紅大益上，也沒有 R 標識，這種青餅檔次較高。此拍品在 2000 年生產，又被叫 2000 無 R 紅大益。經近二十年陳化，茶韻豐富，被市場公認為繼 88 青後又一好茶，極具品飲及收藏價值。

The two stacks of tea cakes were made in 2000 by Dayi Tea Factory, with the wrapping lacking a symbol of ®. This lot is preserved in the natural storage and wrapped in good condition.

數量：兩筒 (共 14 片)
總重量：2278g
倉儲：自然倉
年份：2000 年
工序：生茶
茶廠：大益茶廠

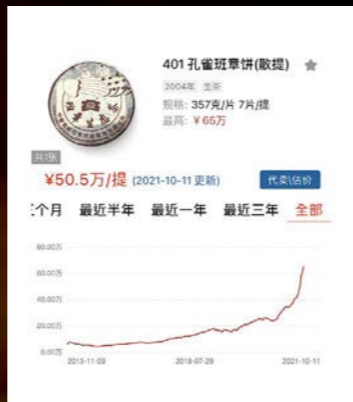




孔雀班章生態茶
純乾倉401批次

此品由福今茶業何廣森提供配方，挑選 2004 年首批春茶，以班章山茶料，向勐海茶廠定製的茶餅。同年下半年，勐海茶廠改製，停止接收定製訂單，因此此批茶是勐海所產的最後一批孔雀系列茶，具有特殊意義。茶湯澄淨呈琥珀色，香氣怡人，厚潤綿長，久泡不衰，茶氣霸道，口感清爽，生津回甘，茶氣霸烈，茶湯厚潤，值得珍藏。

The Peacock "Ban Zhang" tea cakes made in 2004 were produced with traditional techniques and tea leaves from Ban Zhang mountains. This lot is preserved in the absolutely dry storage.



Lot 155

量：兩筒（共14片）
總重量：2509g，2511g
倉儲：純乾倉
年份：2004年
工序：生茶
茶廠：大益茶廠

2004年孔雀班章生態茶 (401 批次)

TWO STACKS OF PEACOCK 'BANZHANG' TEA CAKE
2004

估價：HKD 800,000 - 1,200,000

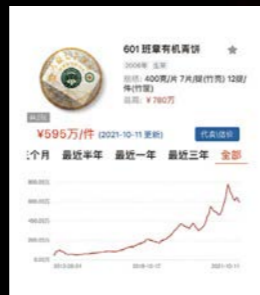
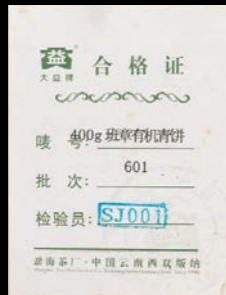




601 班章有機青餅

601 班章有機青餅，此茶的品質轉化佳，口感特殊，苦澀濃強，茶氣足，韻味豐富，回甘迅速持久，葉底肥厚，品種特徵明顯。包裝上的大白菜說明產品經過有機認證，來自生態茶園。這是大益茶廠近年來最高端以班章為料之品種、產量少，品質超群，是品飲收藏之極品。被稱為末代班章，可見其收藏價值之高。

This lot is made from the tea leaves from Ban Zhang Mountain, which has many ancient and tall tea trees in the natural and well-preserved environment. The feature of "Ban Zhang" tea cakes is that they are quickly transformed. Therefore, the bitterness of the brewed tea will be lightened. This lot is kept in the absolutely dry storage.



Lot 156

數量：兩筒（共14片）
總重量：2836g、2838g
倉儲：純乾倉
年份：2006年
工序：生茶
茶廠：大益茶廠

2006年
班章有機青餅 (601 批次)

TWO STACKS OF 'BANZHANG' TEA CAKE
2006

估價：HKD 800,000 - 1,200,000



純乾倉



特級品

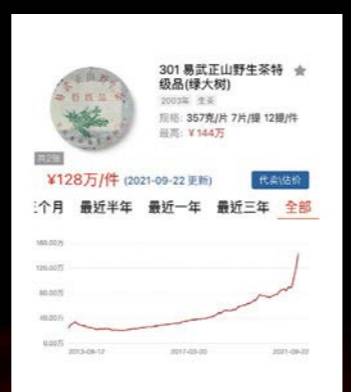
足吾所好

古董級普洱茶及佳茗專場

201 綠大樹 灰繩版

勐海茶廠 201 批次綠大樹，灰繩版，為經銷商定製版，整件的繩子是灰綿繩子，此茶版面有明顯暗記，用料也不同，灰繩綠大樹的口感煙香濃郁，條索烏黑油亮，茶氣足，回甘度和飽滿度佳。

These two stacks of Pu-er tea cakes are marked with "a big green tree". After preservation in the absolutely dry storage for over one decade, the tea cakes appear to be clean, are scented with sweetness. The brewed tea has the aftertaste of several layers, tasting sweet and mellow.



Lot 157

數量：兩筒（共14片）
總重量：2569g，2536g
倉儲：純乾倉
年份：2003年
工序：生茶
茶廠：勐海茶廠

2003年
純乾倉 201 綠大樹 · 灰繩版

TWO STACKS OF PU-ER TEA CAKE
2003

估價：HKD 380,000 - 600,000



純乾倉



香港仕宏 2021 秋季拍賣會

掃碼觀看
本拍品影片



Lot 159

三十年代
河內圓茶 · 紫標

A PIECE OF 'HE NEI HAO' PU-ER TEA CAKE
Circa 1930s

估價：HKD 50,000 - 80,000



數量：一片
總重量：316g
倉儲：自然倉
年份：1930年代
工序：生茶
茶廠：河內號茶莊

河內圓茶以北越茶菁為料，條索較粗見茶梗，包裝稍不完整，餅形較小，條身黝黑，餅身堅實，陳化已逾半世紀。由於越南北部與雲南省為鄰，兩地處於相同緯度上，可說是雲南地勢的延伸，故以北越茶菁為料，茶性上兩者極為相似，難以分辨。河內圓茶的茶氣沉穩不外放，茶背後的生命力在品茗者味蕾跳舞，印級味十足，使河內號普洱茶名遠播海內外，成為最具特色的茶品之一。此片河內號內飛原本印有「XUONG CHE HANOI CHE BANH」，以河內漢譯英文字眼印刷，因時間而退色，河內號無內票，茶湯氣味清香，樟香氣明顯，茶韻陳老，湯水柔順溫厚甜美，茶性接近雲南易武茶菁。這些茶品一般銷售往馬來西亞、新加坡等東南亞地區。

Hanoi tea cakes are preserved in the natural storage and made from North Vietnamese tea leaves with thicker stalks. The tea cakes are slightly incomplete, relatively small, darker and firmer, aged for over half a century. As the northern part of Vietnam is adjacent to Yunnan, the two places are located at the same latitude. Thus, North Vietnamese tea cakes are similar to Yunnan Pu-er tea in flavor and quality.



Lot 158

號級茶
同昌黃記號

THREE PIECES OF 'TONG CHANG'
TEA HOUSE PU-ER TEA
Circa 1960s

估價：HKD 300,000 - 500,000



數量：三片
總重量：338g, 333g,
316g
倉儲：自然倉
年份：1960年代
工序：生茶
茶廠：同昌號

同昌黃記藍老茶，保存自然，茶內飛落款為「同昌黃記主人謹白」。同昌號晚期，改名為同昌黃記，條索較少，餅身結實，色澤栗紅，茶餅以茶山小葉種喬木茶為原料，特別挑選鮮嫩普洱茶菁，梗條較少。湯色琥珀澄亮，水帶青葉香，帶有古董茶的老陳和醇厚，水性細膩甘甜，入口即化，使人意猶未盡，回味再三。此藏品茶氣佳，底韻足，陳化潛力與日俱增，市面少見。

These three pieces of pu-er tea from Tong Chang Tea House are well preserved with the inner ticket. The tea cakes are firm with the color of chestnut red, and made from the small-leaved tree tress with tender leaves and few stalks. The brewed tea has the amber color, scented with fresh leaves but also the aging fragrance.

印級茶



Lot 160

倉儲：	自然偏乾倉	261g	數量：	五片
年份：	1950年代	288g	總重量：	265g
工序：	生茶	273g		280g
茶廠：	勐海茶廠			g

五十年代
無紙紅印

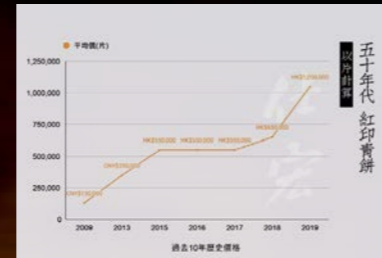
FIVE PIECES OF PU-ER TEA CAKE WITHOUT WRAPPING
Circa 1950s

估價：HKD 800,000 - 1,500,000

此無紙紅印，整體狀態良好。眾所周知，紅印乃印級茶之首，無紙紅印源於歷史上出口香港、台灣等地的茶品都需拆去包裝紙原故。沒有包裝紙並無礙茶葉口味。經過數十年的陳化，藥香、陳化味醇厚，令人一試難忘。

The five pieces of pu-er tea cakes without an outer wrapping are kept in good condition. It is well known that the Red Mark Pu-er Tea Cakes are considered as the best in the tea cakes with marks. The exported tea cakes to Hong Kong and Taiwan were all lacking exterior wrappings, which does not affect the aging of tea at all. The fragrance of medicine and aging of these tea cakes are unforgettable.





Lot 161

五十年代紅印青餅

A PIECE OF RED MARK PU-ER TEA CAKE
Circa 1950s

估價：HKD 500,000 - 800,000

數量：一片
 總重量：329g
 倉儲：傳統香港倉
 年份：1950年代
 工序：生茶
 茶廠：勐海茶廠

紅印青餅

五十年代生產的紅印青餅，歷經七十多年，重量十足，保存良好，包裝紙稍有蟲蛀。紅印原料採用勐海茶區野放茶菁壯葉，茶氣乾淨而足。餅身茶葉烏潤有光，茶青條索粗壯飽滿緊實，雖已陳放半個多世紀，葉底依舊具活性，生聞已感覺其韻氣醇而樟香味濃烈。沖泡後，茶湯明亮栗紅，清澈見底無渾濁。茶水醇厚馥郁，富層次，生津極致、喉韻持久，濃郁芳香而不霸道，令人舌底鳴泉，回味無窮。

This monumental Red Mark Pu-er Tea Cake remains to be a classic since its introduction by the Fu Hai tea house established by Mr. Fan Hejun. It is noteworthy that tea cake of this category were in production until the late 1950s. This piece of tea cake is preserved in the traditional storage of Hong Kong. The Red Mark Pu-er Tea Cake has been experiencing over six decades of the naturalistic aging process, the rarity of which is well-documented with the passing time.



掃碼觀看本拍品影片



掃碼觀看
本拍品影片



五十年代 藍印青餅

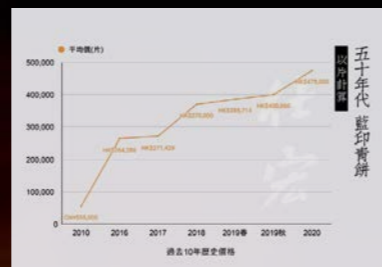
EIGHT PIECES OF BLUE MARK PU-ER TEA
CAKE

Circa 1950s

估價：HKD 2,200,000 - 3,800,000

Lot 162

數量：一筒加一片（共8片）
總重量：2417g，335g
倉儲：傳統香港倉
年份：1950年代
工序：生茶
茶廠：勐海茶廠



陳香
醇厚
生津

五十年代的藍印青餅，傳統香港倉儲，配茶風格萌芽偏重，採用勐海茶菁為原料，品相良好，茶韻表現在口感上十分強勁；因其茶質優厚，陳期逾半世紀之久，茶韻風格更別樹一幟，層次更豐富，當中陳香、樟香相互交織，飲畢兩頰生津。

The Blue Mark Pu-er tea cakes are commonly wrapped in handmade Yunnan cotton paper, inscribed with its categorical characters but its trademark ticket does not specify its production location. The raw materials used to produce the limited Blue Mark Pu-er tea cakes were harvested from the six great tea mountains in the Menghai County of Xishuangbanna. This category of tea is generally believed to be a product of the Xiaguan Tea Factory around the 1950s. The surface of the tea cake is slightly curved, reminiscence of the shape of a bowl and exhibits the color of a dark luminosity. This lot is preserved in the traditional storage of Hong Kong.

藍印青餅

印級茶

茶韻強勁而朝氣



Lot 163

數量：五片
總重量：1588g
倉儲：傳統香港倉
年份：1950年代
工序：生茶
茶廠：勐海茶廠

五十年代
藍印鐵餅

FIVE PIECES OF BLUE MARK PU-ER TEA CAKE
Circa 1950s

估價：HKD 1,200,000 - 2,000,000

此拍品為五十年代藍印鐵餅，部分包裝紙不完整或缺紙，傳統香港倉倉儲，配茶風格萌芽偏重，採用勐海茶菁為原料，品相良好，茶韻表現在口感上十分強勁；因其茶質優厚，陳期逾半世紀之久，茶韻風格更別樹一幟，層次更豐富，當中陳香、樟香相互交織，飲畢兩頰生津。

This lot comprises five pieces of Blue Mark Pu-er Tea Cakes produced in the 1950s, with some in incomplete wrapping and all of them preserved in the traditional storage of Hong Kong. With a portion of more tea buds, the flavor of this lot is strong and mellow with aging and camphor fragrances.

掃碼觀看
本拍品影片



鳳山茶為經典



Lot 164

數量：一組七片
總重量：2407g
倉儲：傳統香港倉
年份：1970年代
工序：生茶
茶廠：雲南天信號茶莊

七十年代
天信號

SEVEN PIECES OF 'TIAN XIN HAO' PU-ER TEA CAKE
Circa 1970s

估價：HKD 100,000 - 180,000

天信號最早是自香港「陸羽茶樓」開出，再銷售至台灣的市場。天信號採鳳山茶茶菁，是海拔較高的茶品，其茶韻與一般雲南茶的風味略有不同，經過五十年陳期後，鳳山茶的茶韻便已穩定，陳韻微苦，茶韻之中有一股淡淡的杏香，陳化度頗佳，老茶韻味十足，其高山厚重的口感及強勁的氣韻，一點也不遜於易武正山的老茶，值得收藏。

The tea cakes of "Tian Xin Hao" were first introduced by the Luk Yu Tea House in Hong Kong, and then sold to the Taiwan market. The tea cakes of this brand were made from the tea trees in Feng Mountains. After aging of over fifty years, the taste of this tea is slightly bitter with a subtle fragrance of apricots.



Lot 165

八十年代
下關 8653 繁體字中茶青餅

TWO PIECES OF 8653 PU-ER TEA CAKE
Circa 1980s

估價：HKD 16,000 - 30,000

數量：兩片
 總重量：343g，
 350g
 倉儲：傳統香港倉
 年份：1980年代
 工序：生茶
 茶廠：下關茶廠

此批 8653 為下關茶廠於 1986 年首批生產的繁體字的中茶鐵餅，餅身較昆鐵為小，茶菁面裡茶差異明顯，以「5 級」茶菁拼配以臨滄南部茶菁，與中茶簡體字口感相若。湯色酒紅，陳香略帶樟香，湯感柔和細膩，茶質較厚重，葉底轉化勻齊。

These two pieces of 8653 Pu-er Tea cakes belong to the first batch of "Chung Cha" Tea Cakes with Simplified Chinese characters produced in 1986, mixed with raw tea leaves of Grade 5 and tea leaves from Southern Lincang. Compared to the tea cakes of the same brand with simplified Chinese, they share the similar taste with wine-colored brewed tea and slight camphor aroma.

Lot 166

七十年代
中茶牌簡體字鐵餅

TWO PIECES OF 'CHUNG CHA' BRAND PU-ER TEA
CAKE IN SIMPLIFIED CHINESE CHARACTERS
Circa 1970s

估價：HKD 80,000 - 120,000

數量：兩片
 總重量：332g，
 309g
 倉儲：傳統香港倉
 年份：1970年代
 工序：生茶
 茶廠：下關茶廠

中茶牌簡體字鐵餅是下關茶廠在中期普洱茶市場中較具代表性的茶品，主要因為中茶牌簡體字的包裝及口感上都顯得與眾不同。其餅形扁平堅實，展現濃厚質感及強勁氣韻，被譽為五十年代藍印鐵餅的沿襲。此中茶牌簡體字鐵餅標準版，共兩片。

"Chung Cha" Brand Pu-er Tea Cakes in Simplified Chinese Characters are the representative products of Xiaguan Tea Factory in the market of mid-term pu-er tea. The taste and the adoption of simplified Chinese characters are quite unique. The tea cakes are flat and firm, sending forth strong fragrance.



Lot 167

數量：兩片
 總重量：337g, 339g
 倉儲：自然倉
 年份：1980年代至1990年代
 工序：生茶
 茶廠：勐海茶廠

八十至九十年代
 88青及96紫大益
 一組兩片

A GROUP OF TWO PU-ER TEA CAKE
 Circa 1980s-1990s

估價：HKD 60,000 - 100,000

88青餅，以肥壯茶菁為裡，茶餅茶氣足，茶韻變化無窮；96紫大益，自然倉儲存，保存完整，有陳年梅子香味。茶味強烈而有霸氣。

This piece of 88 Pu-er Tea cake was produced with the same formula as 7542 Tea cakes, and is famous for its unique aged fragrance. The piece of "Dayi" Pu-er Tea Cake was produced in 1996. This batch of tea cakes is the first one marked with the trademark "Dayi".



Lot 168

數量：一組七片
 總重量：2297g
 倉儲：自然倉
 年份：1980年代末
 工序：生茶
 茶廠：勐海茶廠

八十年代末
 88青

SEVEN PIECES OF 88 PU-ER TEA CAKE
 Circa Late 1980s

估價：HKD 150,000 - 280,000

88青以經典生茶7542配方製作，以中壯葉為主體，嫩芽鋪面，間以少量粗老葉製成，茶葉條索肥厚，整餅茶墨綠油亮。經過三十多年的陳化，擁有優質茶底的88青茶質愈見成熟。此青餅茶氣足，茶湯質感強勁厚重，野香誘人，散發一縷縷甜香味，生津回甘快，茶韻變化無窮，具有普洱茶的天然真味，即使經過多次沖泡，仍然不減其明快悠揚口感，深受藏家追捧。

This lot of tea cakes was blended with the same recipe as 7542 pu-er tea cakes, which has a majority of strong tea leaves and a few tea buds on the surface. The intact tea leaves inside are thick and strong. The tea cakes appear to be greasy and dark green. After aging for over thirty years, the brewed tea has a strong and mellow flavor with a slight sweet fragrance. This lot is preserved in the natural storage.

97 水藍印

97 水藍印，是勐海茶廠於一九九七年生產的一批 7542 茶品，因茶紙上的八中「茶」字為水藍色而得名，被業界稱為 88 青餅的「接班茶」。此茶陳香味強，入口厚實、順滑，充分表現 7542 剛柔兼具的特點。茶底紅潤鮮活，茶性豐富，葉底油光，栗紅泛青，軟柔有彈性，入口細滑，帶梅子韻。

This lot of the Water Blue Mark Tea Cakes are produced in 1997 by Meng Hai Tea Factory, numbered 7542. They are preserved in the natural or traditional storage of Hong Kong. The brewed tea inhibits the color of a dark luminous red, reminiscent of the precious amber stone, and has a flavor of plums.



Lot 169

倉儲：自然倉 / 傳統香港倉
 年份：1997年
 工序：生茶
 茶廠：勐海茶廠

數量：六筒（共42片）
 總重量：2325g，2250g，
 2364g，2405g，
 2403g，2250g

97 水藍印青餅

SIX STACKS OF WATER BLUE MARK
 PU-ER TEA CAKE

估價：HKD 800,000 - 1,200,000





Lot 170

數量：一組七片
 總重量：2287g
 倉儲：自然倉
 年份：1996年
 工序：生茶
 茶廠：大益茶廠

96 紫大益青餅

SEVEN PIECES OF PURPLE
 'DAYI' PU-ER TEA CAKE
 1996

估價：HKD 220,000 - 400,000

此拍品是大益茶廠大益商標的第一款茶餅，首次將常規茶印成玫瑰紫色外包裝，一組七片，自然倉儲存，保存完整，有陳年梅子香味。茶味強烈而有霸氣。經二十多年陳化後，已相當有陳茶的感覺，茶芽轉成暗暗的金黃之色，繼88青餅後，又一明星茶品。

This lot of tea cakes belongs to the first batch of tea caked produced by Dayi Tea Factory. It was also the first time that the Factory printed the wrapping with its purple log. This lot contains a group of seven tea cakes, preserved well in the natural storage with the flavor of aged plums. After aging for over twenty years, the tea cakes have developed a mellow flavor with slightly golden tea buds.



Lot 171

數量：兩片
 總重量：334g
 倉儲：自然倉
 年份：1980年代
 工序：生茶
 茶廠：勐海茶廠

八十年代
7542 青餅

TWO PIECES OF 7542
 PU-ER TEA CAKE
 Circa 1980s

估價：HKD 30,000 - 50,000

7542 青餅乃經典的代表，因著其數十年如一的純正口味和穩定品質，成為普洱茶市場的指標產品。此與88青同一配方的厚紙包裝7542青餅，保存完好，餅形圓正，香氣持久，滋味回甘，主要是因為學者研配時以中壯茶菁為骨架，配以幼嫩芽葉，存放猶久茶性轉化的更為豐富，適宜品飲收藏。*紙非原裝

The two pieces of 7542 Pu-er Tea cakes copied the formula of 88 Tea cakes. 7542 tea cakes combine a majority of strong and big tea leaves with a bit of tea buds. Therefore, the tea quality has been aged with various layers of flavors, making them a great choice for drinking and collecting. This lot is not wrapped in the original package.



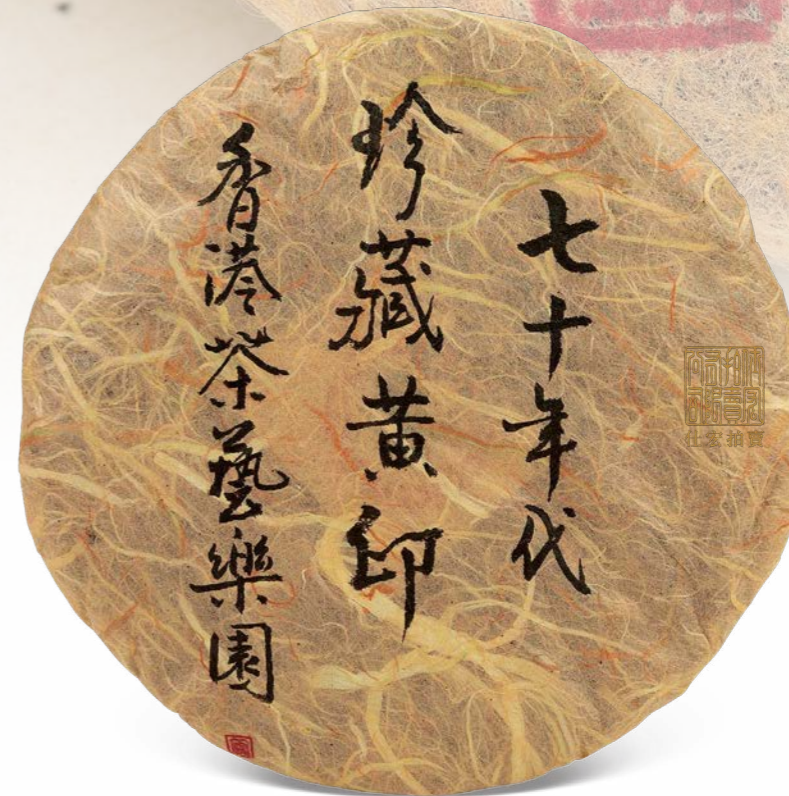
Lot 172

數量：二十八片
 總重量：23281g
 倉儲：半生熟
 年份：1980年代末
 工序：生茶
 茶廠：勐海茶廠

八十年代末
半生熟普洱茶

28 PIECES OF 7542 PU-ER TEA CAKE
 Circa Late 1980s

估價：HKD 380,000 - 600,000



Lot 173

數量：一片
 總重量：314g
 倉儲：傳統香港倉
 年份：1970年代
 工序：生茶
 茶廠：勐海茶廠

七十年代
無紙黃印青餅

A PIECE OF YELLOW MARK
 PU-ER TEA CAKE WITHOUT WRAPPING
 Circa 1970s

估價：HKD 48,000 - 80,000

此以香港茶藝樂園包裝紙寫上七十年代珍藏黃印的無紙黃印，由於沒有包裝紙，主要識別於無勐海字句的小飛中。茶面配芽重，茶膠明顯，口感沉穩、茶韻豐富，茶湯溫和細緻。

This tea cake without wrapping is recognized by the inner ticket without the words of "Menghai" as the Yellow Mark Pu-er Tea Cake produced in the 1970s. The lot is mixed with more tea buds, creating mellow and soft taste. This lot is preserved in the traditional storage of Hong Kong.



Lot 174

九十年代初
薄紙 8592 圓茶 · 無飛版

FIVE STACKS OF 8592 PU-ER TEA
CAKE IN THIN WRAPPING
Circa Early 1990s

估價：HKD 160,000 - 280,000

勐海茶廠九十年代初生產的厚紙 8592 圓茶。最初是香港南天貿易公司向進出口公司訂製茶品，採用九級粗茶原料，由勐海茶廠渥堆發酵而成的早期熟餅。茶韻甘醇，品質上佳。

The wrapping of this lot is damaged by worms. Some of the tea cakes lack the inner ticket due to the transportation limitation between Mainland China and Taiwan. These stacks were repackaged in Taiwan when arrived. This lot is preserved in the traditional storage of Hong Kong with bad condition.

數量：五筒（共 35 片）
總重量：2375g
倉儲：自然倉 / 傳統香港倉
年份：1990 年代初
工序：熟茶
茶廠：勐海茶廠



Lot 175

六十 / 七十年代
昆明鐵餅

EIGHT PIECES OF 'KUNMING' PU-ER
TEA CAKE
Circa 1960s/1970s

估價：HKD 400,000 - 680,000

數量：八片
總重量：2589g
倉儲：傳統香港倉
年份：1960 / 1970 年代
工序：生茶
茶廠：昆明茶廠

六十年代昆明鐵餅（翻包）傳統香港倉，共八片，條索緊實，氣韻足，殊為珍貴。昆明茶廠七子鐵餅配茶風格與「藍印美術字圓餅」十分相似，因壓製成鐵餅，茶膠豐富，口感表現強勁，茶韻豐富，香氣十足。此七子鐵餅陳化至今已快六十年，口感日趨醇化，是品飲的最佳時機。

This lot of "Kunming" Pu-er Tea Cakes produced in the 1960s or 1970s is preserved in the traditional storage of Hong Kong. The packaging style of Kunming Tea Factory resembles the Blue Mark Pu-er Tea Cakes, which is compressed into firm cakes.



7572
圓茶
334
批次

1993年334批勐海茶廠出品，以七級粗葉拼製的「7572」熟餅，此批熟餅渥堆程度較重，金芽條索幼結，經高溫焗倉存放多年後，口感醇厚樸實，棗香味顯，順滑甜潤，舌底生津。

This lot of tea cakes were produced in 1993 by Meng Hai Tea Factory, and preserved in the natural but partially dry storage. The tea cakes were blended with big raw tea leaves of Grade 7, and processed with the pile fermentation. After aging for decades, the brewed tea is mellow and scented with the flavor of red dates.



Lot 176

數量：十二筒加一片（共85片）
 總重量：2536g, 2425g, 2469g,
 2508g, 2417g, 2423g,
 2470g, 2615g, 2495g,
 2384g, 2475g, 2377g, 359g
 倉儲：自然偏乾倉
 年份：1993年
 工序：熟茶
 茶廠：勐海茶廠

1993年
7572圓茶 (334批次)
85 PIECES OF 7572 PU-ER TEA CAKE

估價：HKD 600,000 - 900,000





95/96
水藍印
(綠字)

95年/96年水藍印青餅，屬早期水藍印，選擇枝葉粗大的茶葉，保存完好，條索分明。自然倉/傳統香港倉，質感厚實，其陳香正而濃烈，滋味醇厚，市場少見。

The Pu-er Tea Cakes produced in 1995/1996 have water-blue marks, comprising strong and big tea leaves. This lot is preserved in good condition in the natural or traditional storage of Hong Kong. They are rarely seen in the market.



Lot 177

數量：六筒（共42片）
 總重量：2265g，2397g，
 2317g，2268g，
 2279g，2297g
 倉儲：自然倉/傳統香港倉
 年份：1995年/1996年
 工序：生茶
 茶廠：勐海茶廠

95/96 水藍印青餅 (綠字)

SIX STACKS OF PU-ER TEA CAKE
 1995/1996

估價：HKD 600,000 - 900,000





陳化佳帶棗香
大系身為茶為

73 棗香磚，一組四塊，連原包裝紙。此拍品陳年棗香磚由思茅茶區的喬木茶葉所陳化製造而成，由於濃郁的棗香氣味而得名，氣味純高芬芳帶回甜，氣韻十足。藥用價值相對較大，對心血管、胃部都有很好的養護作用。

The 73 Jujube-aroma Tea Brick were formulated with a well-selected blend of Meng Hai Pu-er tea, among them those with its original wrapping intact are extremely rare. Its name originated from its rich jujube scent with a hint of sweetness, the brewed tea is reddish brown and translucent. Interestingly, the medicinal value of the 73 Jujube-aroma Tea Brick is well-documented, with long-term arteries and cardiovascular related health benefits. This lot is preserved in the natural storage.

73 棗香磚

Lot 178

數量：四塊
總重量：992g
倉儲：自然倉
年份：1960年代中期
工序：熟茶
茶廠：景谷茶廠

六十年代中期
73 棗香磚

FOUR PIECES OF 73 JUJUBE-AROMA TEA BRICK
Circa Mid 1960s

估價：HKD 160,000 - 280,000





甜
喉
回
甘

陳
香
厚
淳

此罕見簡體雲厚磚，由景谷茶廠所製，當中的「云」字為簡體字，屬稀有的第一代簡體雲版本。茶磚磚身較厚，以第五級粗老茶菁為原料，葉底黑色。水性厚滑，微甜順喉而回甘。

These Tea Bricks were produced by Jing Gu Tea Factory with the simplified "Yun" character for the first time on their package. They are slightly thicker, and made of old raw tea leaves of Grade 5. The brewed tea appears to be black and tastes mellow and sweet.

罕見簡體雲厚磚
甚少見的朱砂紅磚

Lot 179

數量：六塊
總重量：1494g
年份：1970年代
工序：熟茶
茶廠：景谷茶廠

七十年代
罕見簡體雲厚磚

SIX PIECES OF 'JIAN YUN' PU-ER TEA BRICK
Circa 1970s

估價：HKD 200,000 - 380,000



參閱：《深邃的七子世界》，第 410 頁





Lot 180

七十年代末 73 寬版磚

TWELVE PIECES OF PU-ER TEA BRICK
Circa Late 1970s

估價：HKD 220,000 - 380,000

此 73 寬版磚，一組十二塊，油光紙包裝，於上世紀七十年代製成，是最具代表性的文革磚。茶菁原料均選用雲南大葉種曬青毛茶；文革磚特色為無內飛，至今已有五十年歷史，陳化表現出色。

This lot includes a group of twelve tea bricks, wrapped in the greaseproof paper and produced in the 1970s. They are the representative tea bricks of the Cultural Revolution. The raw tea leaves were picked from the large-leaved tea trees. After aging for five decades, the brewed tea tastes mellow.

數量：十二塊
總重量：2867g
年份：1970年代末
工序：熟茶
茶廠：景谷茶廠



Lot 181

七十年代 79 景谷磚

EIGHT PIECES OF 'JING GU' PU-ER TEA
BRICK
Circa 1970s

估價：HKD 80,000 - 150,000

數量：八塊
總重量：1011g
年份：1970年代
工序：熟茶
茶廠：景谷茶廠

七十年代景谷磚是文革磚類中特別的產品。它是唯一有資料證明由景谷茶廠出品的熟磚，也是於七十年代景谷茶廠最後一批產品。此七十年代景谷磚，共八塊，保存完好，經過近五十年的陳化，茶韻變化無窮，口感層次分明，加上身份確定性高、特色明顯，深受收藏界喜愛。

These "Jing Gu" Pu-er Tea Bricks produced in the 1970s are very special for their clear identification, that they were the last batch "shu" tea bricks produced by Jing Gu Tea Factory in 1970s. After aging for almost fifty years, the taste of this tea is multi-layered with the confirmed source.



此組生磚一組五塊，產於七十年代後期的產品，為文革磚的延續。市面極少見，此茶採用勐海茶區出產的大葉種灌木茶樹所產幼嫩茶菁，因此茶面呈金黃色。茶磚裏茶選用三至六級青壯茶菁，湯質柔厚。茶面呈金黃色，殊為難得。

This group of rare tea brick in five pieces was produced in the late 1970s. They are made of the tender raw tea leaves of the large-leaved tea trees in Meng Hai, graded 3 to 6. The surface of the tea bricks appears to be golden. The quality of the brewed tea is soft and mellow.

罕見7562生磚

Lot 182

數量：五塊
總重量：1199g
倉儲：自然倉
年份：1970年代
工序：生茶
茶廠：勐海茶廠

七十年代
7562 磚

FIVE PIECES OF 7562 PU-ER TEA BRICK
Circa 1970s

估價：HKD 120,000 - 200,000



印級茶



Lot 183

數量：四塊
總重量：960g
年份：1960年代中期

六十年代中期
棗香厚磚

FOUR PIECES OF 73 JUJUBE-AROMA TEA
BRICK
Circa Mid 1960s

估價：HKD 180,000 - 300,000

黃葉為茶菁

此類磚茶六十年代中期在景谷茶廠生產，是早期磚茶的一種，因多採用黃葉壓製，故陳化後濃郁的棗香氣味而得名，以當時的油光紙包裝。茶磚採用思茅茶區的喬木茶菁製造而成，氣味芬芳帶回甜，茶湯褐紅透亮，明亮泛油光，甘甜醇厚，氣韻十足。棗香磚茶的流通數量很少。棗香厚磚數量稀少故雖與 73 厚磚同期但價格較貴，單獨品飲也有特殊古董茶的影子，茶韻發老木略似棗香味，水甜，依昆明茶廠當初壓製磚茶而判斷應是較 73 厚磚更粗且薄的大葉茶菁所製，同時應是葉種及發酵程度不同使其發棗香味。

The tea bricks in this lot were produced in the mid-sixties by Jinggu Tea Factory, belonging to the tea bricks of the early period. They are made of the yellow tea leaves. Thus, its aged flavor is featured by the fragrance of dates. The brewed tea has the color of reddish brown, and tastes sweet and mellow. The quantity of this type of tea bricks is small in the market.

六十年代中期
棗香厚磚





Lot 184

數量：八塊
總重量：4259g
倉儲：純乾倉
年份：1997年
工序：生茶
茶廠：澳門華聯茶葉公司

97 華聯磚

EIGHT PIECES OF PU-ER TEA BRICKS
1997

估價：HKD 150,000 - 280,000

純乾倉

華聯青磚是來自澳門華聯茶葉公司的訂製茶，見證中澳茶葉的貿易史。澳門華聯公司成立於1956年，至20世紀八十年代華聯公司為澳門與廣東省茶葉進出口公司主要合作銷售對象。1997年起，華聯公司連續四年訂製青磚，由於口感特殊被市場茶人稱為「煙熏王」，茶氣彪悍霸道。

These tea bricks were commissioned by the Va Lun Company in Macau, and are well preserved in the absolutely dry storage. Va Lun Company had cooperated with the Tea Import and Export Corporation of Guangdong until the 1960s. A large amount of tea cakes have entered the Macau market through this company.

97 華聯磚
澳門生磚





Lot 185

數量：兩罐
總重量：淨重約 2000g
倉儲：純乾倉
年份：1960年代
工序：白茶

六十年代 陳年老白茶（壽眉）

TWO CANS OF OLD WHITE TEA
Circa 1960s

估價：HKD 160,000 - 280,000

此罐內裝散茶，共約 2000 克，純乾倉儲存，條索較鬆散，以膠袋保存並置於鐵罐內，避免茶葉受潮感光。陳年老白茶以散茶形式保存，茶湯清透，呈亮麗棕紅色澤光潤，入口鮮澀柔和，相較被高溫加工壓製的白茶茶餅，營養相對保存完整，且更能突顯其原汁原味，少一分甜郁果香，多一分陳醇藥香。

These tins contain around 2000 grams of loose tea leaves, preserved in the absolutely dry storage within plastic bags inside iron cans. The brewed tea is lustrous with the color of brownish red. Compared with white tea cakes pressed at high temperature, the nutrition is relatively well preserved with less sweet and fruity aroma and more mellow and medicinal aroma.

六十年代老白茶 陳年出藥香





自然存放

白茶素有「一年茶、三年藥、七年寶」之說，一般五、六年的白茶就可算老白茶，超過二十年的老白茶已經非常難得，本拍品更有四十多年之久，難能可貴。明朝李時珍《本草綱目》描述：「茶生於崖林之間，味苦，性寒涼，具有解毒、利尿、少寢、解暑」等功效，可見古人們早就發現白茶的藥用價值，是為養生佳品。

White tea becomes more valuable with years. Normally speaking, the white tea kept for five or six years can be considered as old. This lot has aged for over forty years, which is quite rare.

七十年代左右 野生老白茶

· 香港仕宏 2021 秋季拍賣會 ·

Lot 186

數量：三罐
總重量：淨重約 1500g
年份：1970 年代左右
工序：白茶

七十年代左右 野生老白茶

THREE CANS OF OLD WHITE TEA
Circa 1970s

估價：HKD 100,000 - 150,000





Lot 187

數量：二十四盒
 總重量：約每盒200克
 年份：1990年代
 工序：白茶
 茶廠：福字牌

九十年代原箱白毛壽眉老白茶

24 BOXES OF 'SHOU MEI' TEA
Circa 1990s

估價：HKD 40,000 - 60,000

在古代時，壽眉是專供皇家飲用的「貢茶」，而這是九十年代較早的一批來自福建的白毛壽眉老白茶，乃白茶的精品，其香氣濃郁，屬保健功效出色的上等茶品。

In old times, Shou Mei tea was a "tribute tea" for royal consumption. This lot is an early batch of Shou Mei old white tea from Fujian in the 1990s, which is a fine white tea with a rich aroma and excellent health benefits.



Lot 188

數量：一箱
 總重量：約重10kg
 年份：1990年代
 工序：白茶

九十年代老白茶(白牡丹茶)

A BOX OF OLD WHITE TEA
Circa 1990s

估價：HKD 150,000 - 220,000

白牡丹茶因其綠葉夾銀白色毫心，形似花朵，沖泡後綠葉托著嫩芽，宛如蓓蕾初放，故得名白牡丹。此白牡丹茶已存放近三十年之久，成品茶毫心明顯，茸毫色白且多，葉張幼嫩，無老梗、枳及臘葉。泡後湯色淺橙紅透亮，質感有光澤，湯水柔和、飽滿、潤滑，不砸舌不苦澀，回甘持久。

This type of white tea is named after its green tea leaves with silvery white hairs. After brewing, the tender tea buds are surrounded by green tea leaves, resembling a blooming flower. Thus, it is tilted "White Peony Tea". This box of white tea has been preserved for almost thirty years, developing a soft aftertaste and a bright orange color of brewed tea.



Lot 189

數量：四罐
 總重量：約重 4 kg
 年份：1970年代
 工序：白茶

七十年代老白茶

FOUR CANS OF OLD WHITE TEA
 Circa 1970s

估價：HKD 120,000 - 220,000

茶湯清透，呈亮麗棕紅色澤光潤，入口鮮澀柔和，相較被高溫加工壓製的白茶茶餅，營養相對保存完整，且更能突顯其原汁原味，少一分甜郁果香，多一分陳醇藥香。

The brewed old white tea is clear with a bright brownish-red color and a soft fresh taste. Compared to white tea cakes pressed at a high temperature, the nutrition of this tea is relatively well preserved.



Lot 190

數量：五十盒
 總重量：每盒約重 180g
 年份：1990年代末
 工序：白茶
 茶廠：海堤牌

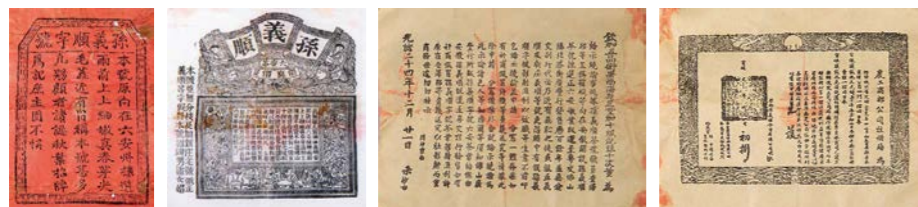
九十年代末海堤牌白茶

50 BOXES OF 'SEA DYKE' WHITE TEA
 Circa Late 1990s

估價：HKD 38,000 - 60,000

此海堤牌白茶系廈門茶葉進出口公司於九十年代末之出品，當年白茶尚未興起，廈茶公司研發此白茶袋泡茶，原料為在生長過程中不使用殺蟲劑和人工化肥的純天然有機白茶，原料口感純淨，殊為難得。

The white tea of the brand "Sea Dyke" was produced in the late 1990s. Back then, before the rise of white tea, Xiamen Tea Factory developed the products of white tea bags, which are made from pure and natural organic white tea with pesticides and artificial chemical fertilizers.



Lot 191

茶廠：安徽祁門
 工序：黑茶
 數量：三粒
 總重量：427g

三票孫義順老六安

THREE PIECES OF SUN YI SHUN LIU'AN TEA

估價：HKD 120,000 - 200,000

三票孫義順，採用徽菁，條索黑亮。此竹籃外形是典型的民初手工製法，寬扁編織有序。安茶均附內票，為油光紙質的說明書。

This lot is Sun Yi Shun Liu'an Tea with a clear provenance and preserved in good condition. According to historical document, Liu'an Tea had been selected as common "tribute tea" to the imperial family in the Qing Dynasty.



Lot 192

茶廠：中茶牌
 工序：生茶
 年份：1980年代
 數量：四筒（共28片）
 總重量：2517g

八十年代 8582 青餅（省公司）

FOUR STACKS OF 8582 PU-ER TEA CAKE Circa 1980s

估價：HKD 180,000 - 300,000

本拍品是省公司出品之 8582 採用布朗之原料壓製而成。茶餅以厚白棉紙作包裝，四筒共二十八片，茶質出色。外形圓厚端正，餅面條索肥壯，鬆緊適中。茶面用三至四級嫩芽葉與裡茶用七至八級葉精製而成，外形端正，茶餅外觀油亮潤澤，茶氣醇厚強勁。

This lot contains 28 pieces of 8582 pu-er tea cakes made of the tea leaves in Bulang. The surfaces of these tea cakes were composed of the tender tea buds of Grade 3 to 4, while the inner parts of tea cakes comprise tea leaves of Grade 7 to 8. The tea cakes are well-shaped, with a strong and mellow taste.



Lot 193

七十年代 天信號

TWO PIECES OF 'TIAN XIN HAO' PU-ER
TEA CAKE
Circa 1970s

估價：HKD 35,000 - 60,000

數量：兩片
總重量：317g，368g
倉儲：自然倉
年份：1970年代
工序：生茶
茶廠：雲南天信號茶莊

天信號最早是自香港「陸羽茶樓」開出，再銷售至台灣的市場。天信號採鳳山茶茶菁，是海拔較高的茶品，其茶韻與一般雲南茶的風味略有不同，經過 50 年陳期後，鳳山茶的茶韻便已穩定，陳韻微苦，茶韻之中有一股淡淡的杏香，陳化度頗佳，老茶韻味十足，其高山厚重的口感及強勁的氣韻，一點也不遜於易武正山的老茶，值得收藏。

The tea cakes of "Tian Xin Hao" were first introduced by the Luk Yu Tea House in Hong Kong, and then sold to the Taiwan market. The tea cakes of this brand were made from the tea trees in Feng Mountains. Therefore, they are high mountain tea. After aging of over fifty years, the taste of this tea is slightly bitter with a subtle fragrance of apricots.



Lot 194

五十年代 藍印鐵餅

A PIECE OF BLUE MARK PU-ER TEA
CAKE
Circa 1950s

估價：HKD 250,000 - 350,000

數量：一片
總重量：346g
倉儲：傳統香港倉
年份：1950年代
工序：生茶
茶廠：勐海茶廠

藍印鐵餅採用易武喬木茶菁為原料，餅面金芽毫多，茶芽較為粗壯，屬「印級茶」中茶氣偏強之作，是上世紀五十年代經典代表茶品；外包裝紙稍有破損殘缺，但「八中一茶」的商標仍清晰可見；餅面烏亮潤澤，條索粗壯緊實。

The tea cakes with Blue Mark are made from tea trees in Yiwu Tea Mountain, with more tea hair and thick leaves, belonging to the classic products in the 1950s. In view of the firmness of these tea cakes, the aging process requires more time. The label of "Eight Zhong Characters Surrounding One Cha Character" is clearly visible. The wrapping of this lot is slightly damaged. And the tea cake is preserved in the traditional storage of Hong Kong.

掃碼觀看
本拍品影片



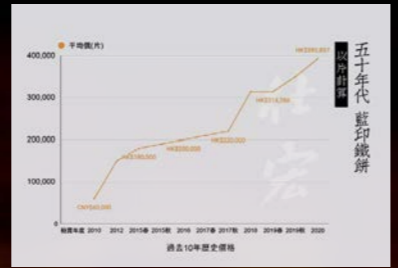
Lot 195

五十年代 藍印鐵餅 (無紙)

FOUR PIECES OF BLUE MARK PU-ER TEA
CAKE WITHOUT WRAPPING
Circa 1950s

估價：HKD 800,000 - 1,300,000

數量：四片
 總重量：310g, 314g,
 316g, 305g
 倉儲：傳統香港倉
 年份：1950年代
 工序：生茶
 茶廠：勐海茶廠



藍印鐵餅

氣霸味強

藍印鐵餅，餅型較厚，採用易武喬木茶菁為原料，餅面金芽毫多，茶芽較為粗壯，屬「印級茶」中茶氣偏強之作，是上世紀五十年代經典代表茶品；由於餅型堅實，故陳化時間相對需時，至今經過數十年的時日陳化。無包裝紙，但「八中一茶」的商標仍清晰可見；餅面烏亮潤澤，條索粗壯緊實。

These tea cakes with Blue Mark are made from tea trees in Yiwu Tea Mountain, with more tea hair and thick leaves, belonging to the classic products in the 1950s. In view of the firmness of these tea cakes, the aging process requires more time. The label of "Eight Zhong Characters Surrounding One Cha Character" is clearly visible. This lot of four pieces is preserved in the traditional storage of Hong Kong.



印級茶

茶氣強勁



Lot 196

數量：一片
總重量：334g
倉儲：傳統香港倉
年份：1950年代
工序：生茶
茶廠：勐海茶廠

五十年代
藍印鐵餅

A PIECE OF BLUE MARK PU-ER TEA CAKE
Circa 1950s

估價：HKD 220,000 - 320,000



藍印鐵餅，餅型較厚，有雜味，採用易武喬木茶菁為原料，餅面金芽毫多，茶芽較為粗壯，屬「印級茶」中茶氣偏強之作，是上世紀五十年代經典代表茶品；由於餅型堅實，故陳化時間相對需時，至今經過數十年的時日陳化。但「八中一茶」的商標仍清晰可見；餅面烏亮潤澤，條索粗壯緊實。

The tea cake with Blue Mark are made from tea trees in Yiwu Tea Mountain, with more tea hair and thick leaves, belonging to the classic products in the 1950s. In view of the firmness of these tea cakes, the aging process requires more time. The label of "Eight Zhong Characters Surrounding One Cha Character" is clearly visible. This lot lacks the complete wrapping, but the label of "Eight Zhong and One Cha" is still visible.

Lot 197

數量：一組七片
總重量：2278g
年份：1997年
工序：生茶
茶廠：勐海茶廠

97大口中青餅

SEVEN PIECES OF PU-ER TEA CAKE
1997

估價：HKD 40,000 - 68,000



茶餅以勐海茶廠傳統的餅模壓製而成，鬆緊適中，有利陳化。二十多年的陳期後，甜美醇厚，並伴有陳茶淡淡的木香，十分討喜。

This set of tea cakes were produced by Meng Hai Tea Factory with traditional molds. After aging for over twenty years, the brewed tea tastes mellow and sweet with a bit of wood smell, which is very pleasing.



Lot 198

倉儲：傳統香港倉
 年份：1997年
 工序：生茶
 茶廠：勐海茶廠

數量：三筒（共21片）
 總重量：2291g、2293g、

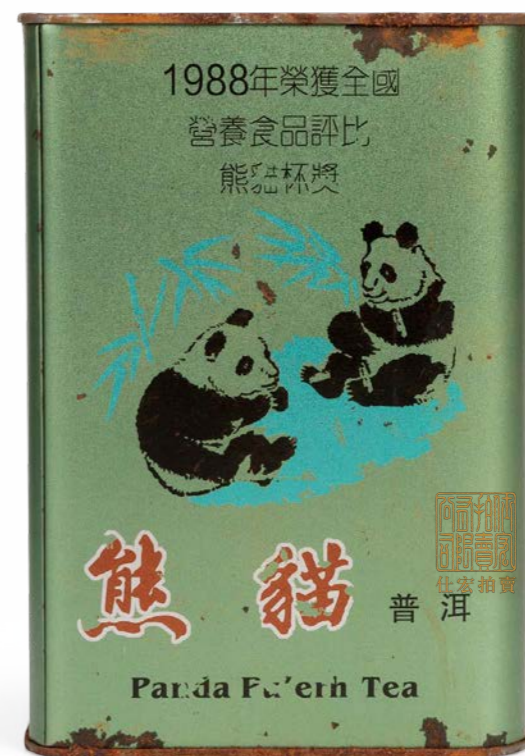
97 業字青餅

THREE STACKS OF PU-ER TEA CAKE 1997

估價：HKD 120,000 - 220,000

97 青餅用料等級更高，餅面布滿芽頭似雪花點綴，俗稱 97 雪印，是二十世紀九十年代為數不多的優質普洱茶。經歷二十多的陳化，97 青餅的滋味飽滿，甘潤甜美，生津豐富，有喝不盡的甜爽感受。

The Green Mark Pu-er tea cakes of were produced in 1997, with many tea buds placed on the surface. After aging for over twenty years, the brewed tea became mellow and sweet with long aftertaste. This lot is preserved in the traditional storage of Hong Kong.



Lot 199

數量：十罐
 總重量：一罐約200g
 年份：1988年
 茶廠：熊貓牌

1988 年 熊貓牌普洱茶野生大葉 陳年藥香普洱散茶

TEN CANS OF PANDA PU-ER TEA 1988

估價：HKD 28,000 - 40,000

陳年藥香



Lot 200

陳年立頓紅茶

13 BOXES OF BLACK TEA

估價：HKD 22,000 - 38,000

數量：一組十三件
 總重量：重量不一
 年份：年份不一
 工序：紅茶
 茶廠：立頓牌

此套拍品為紐約回流之老紅茶，乃手工包裝之珍品，因年代久遠，已呈胭脂味，香味獨特、飲之喉舌生津、回味無窮。其中以「White label TEA」為標題的紙質包裝立頓紅茶 1973 年於印度加而各答生產，後外銷至斯洛維尼亞。

This lot of black tea returned back to the Hong Kong market from New York. After many years, the black tea has developed a unique aroma. The brewed tea has a nice and lingering aftertaste. In this lot, the black tea in a box marked with "White label TEA" was once produced in India, and exported to Slovenia.



Lot 201

八十年代
珍藏六堡連清代青花
如意纏枝蓮紋蓋罐

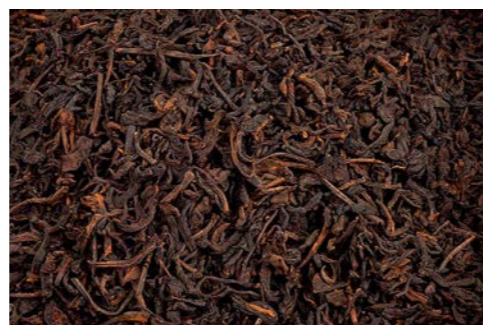
LIU BAO TEA WITH PORCELAIN CAN
Circa 1980s

估價：HKD 16,000 - 28,000

數量：一罐
 總重量：約重 2 kg
 年份：1980 年代
 工序：黑茶

此茶湯色濃紅，滋味甘醇，略帶藥香。六堡可長年飲用，健脾養胃，人所共知。陳年老茶已買少見少，更被視為至寶，珍而重之。而杭州著名藥店胡慶餘堂於清代年間所用藥材罐亦以青花蓋罐為主！

The brewed Liu Bao tea has a dark red color, and is scented with medicine. It is commonly known that Liu Bao tea is good for health. The aged Liu Bao tea is more valuable after long time of consumption. This can of Liu Bao tea is packed in a unique blue-and-white porcelain canister, which was common for a famous Hangzhou pharmacy in the Qing Dynasty.



Lot 202

數量：一罐
總重量：約重 4.7 kg
年份：1980年代
工序：黑茶

八十年代
珍藏六堡連五十年代
石灣綠釉蓋罐

A CAN OF LIU BAO TEA
Circa 1980s

估價：HKD 25,000 - 38,000

此茶湯色濃紅，滋味甘醇，略帶藥香。六堡可長年飲用，健脾養胃，人所共知。陳年老茶已買少見少，更被視為至寶，珍而重之。而這石灣綠釉蓋罐亦是成立於 1955 年廣州市藥材公司專用。重視藥品質素的毛澤東，1958 年曾到訪廣州棠下的廣藿香種植基地。該處就是廣州市藥材公司的其中一個採購點。因此，這罐也具有很高的文物價值！

The brewed Liu Bao tea has a dark red color, and is scented with medicine. It is commonly known that Liu Bao tea is good for health. The aged Liu Bao tea is more valuable after long time of consumption.



Lot 203

數量：四筒（共 28 片）
總重量：2499g
倉儲：自然倉
年份：2001年
工序：生茶
茶廠：大益茶廠

2001 年
紫大益 4 號青餅
(斷 A 版)

FOUR STACKS OF PURPLE
'DAYI' PU-ER TEA CAKE
2001

估價：HKD 180,000 - 300,000

此 2001 年的大益 7542 的紫大益生茶餅，葉底壯實，轉化勻齊。香氣清正，帶蜜而微澀，茶質厚重，茶韻濃郁而悠長，耐泡，滋味醞烈，回甘生津。不入倉歷經十年以上的轉化，茶質優異沖泡之後，湯汁濃郁，口感滑潤，口齒留香，是不可多得的純正普洱茶。

These purple "Dayi" Pu-er Tea Cakes are made from Yefang tea trees in the area of Meng Hai in 2001. Their formula copy the one of 7542. The brewed tea is fragrant and tastes mellow and soft after decades of aging.

301 批 次
甲 級 紫 大 益

大益茶廠 2003 年生產，外包裝印有綠色「甲級」二字。大益茶廠出過數批甲級青餅，除綠色外還有紅色和紫色的包裝。此款茶餅是用料上乘，拼配得當。經過近二十年的陳化，茶餅乾淨無雜味，陳香濃郁。茶湯成栗紅色，香氣純高，滋味醇厚，回甘生津。

These two stacks of Purple Pu-er Tea Cakes are produced in 2003 by "Dayi" Tea Factory, with tea leaves of high quality and a nice blend. After aging for nearly twenty years, the tea cakes are still clean and scented with aging aroma. The color of the brewed tea is chestnut red, while the tea has an a fragrant and sweet aftertaste.



Lot 204

數量：兩筒（共14片）
總重量：2548g，2584g
倉儲：純乾倉
年份：2003年
工序：生茶
茶廠：大益茶廠

2003 年 甲級紫大益青餅 (大 R) (301 批次)

TWO STACKS OF PURPLE 'DAYI' PU-ER TEA CAKE
2003

估價：HKD 68,000 - 120,000



純乾倉





Lot 205

數量：一筒七片
總重量：2591g
倉儲：乾倉
年份：2003年
工序：生茶
茶廠：大益茶廠

2003年 金大益青餅 (301 批次)

A STACK OF GOLDEN 'DAYI' PU-ER TEA CAKE
2003

估價：HKD 180,000 - 320,000

03年金大益是飛台 (FT) 向大益茶廠訂製茶，由於使用了舊茶菁，故外包蓋有質檢蓋章，表示茶菁已通過品質檢測。2003年金大益條索中等偏向粗壯，茶芽比例合適湯質表現出活潑爽朗，回甘也適度，也恰到好處。回甘過後，就是經陳化後轉化出來的甜美茶韻，深長的、豐盛滋味、厚實而帶一點霸氣的茶香。

This stack of Golden "Dayi" Tea cakes were produced in 2003 with old raw tea leaves. The tea cakes contain medium to large sized tea leaves. Its aging period is almost 20 years, making it the most popular new pu-er tea.



純乾倉

Lot 206

數量：一筒七片
總重量：2540g
倉儲：純乾倉
年份：2003年
工序：生茶
茶廠：大益茶廠

2003年 銀大益青餅 (301 批次)

A STACK OF SILVER 'DAYI' PU-ER TEA CAKE
2003

估價：HKD 160,000 - 300,000

此組拍品為2003年生產的銀大益青餅，301批次，純乾倉儲存，經十多年陳化，茶葉已泛油光，色澤烏潤顯毫，香氣純正持久。作為漸進佳境而有年份的大益知名茶品，收藏及品飲價值與日俱增。

This lot is the Silver 'Dayi' Pu-er tea cakes produced in 2003. This stack is well preserved in the purely storage for over a decade. The tea leaves have appeared to be greasy and dark. As a well-known tea product of 'Dayi', this stack of pu-er tea cakes has the great value of collecting or drinking.

Lot 207

數量：一箱十二盒
 總重量：約重6000g
 倉儲：純乾倉
 年份：2012年
 工序：生茶
 茶廠：中糧集團

2012年 老班章

12 BOXES OF TEA CAKE
2012

估價：HKD 40,000 - 68,000



老班章普洱茶甄選雲南省西雙版納州勐海縣老班章村大葉種曬青春茶作為原料，經手工揉製，傳統蒸壓，低溫乾燥而成。餅型圓整大氣、厚薄均勻、條索完整、色澤墨綠顯毫，沖泡後清香蘊甜香；湯色蜜黃透亮；滋味濃醇醇厚帶苦底，回甘迅速、持久，喉韻綿長。

This lot of pu-er tea is made from the tea trees in Banzhang. The tea leaves are strong, and covered with many hairs, which is a rare feature compared to the tea leaves from other areas. The natural environment of Banzhang area is beneficial to the growth of tea trees. Therefore, the tea trees in Banzhang have longer ages. In addition, the tea leaves produced in Banzhang enjoyed a unique fragrance of ancient trees, which is a mix of orchid and honey. The aroma of its brewed tea lingers longer than the tea made from other ancient trees. This lot is preserved in the absolutely dry storage.

2012年
純乾倉老班章



陳升號老班章

陳升號普洱茶龍餅生茶精選生長在中國雲南西雙版納勐海布朗山海拔 1800 米以上雲霧山間原生態大樹喬木曬青毛茶為原料，由製茶名師親自調配。條索完整，芽毫顯露；湯色清澈，口感甘滑醇厚；香氣較馥郁，杯底留香持久；葉底鮮活，持嫩度高。

The raw tea cakes of 'Chen Sheng Hao' produced in the year of dragon is made from raw tea leaves selected from the Bulang Mountain. They were processed by the experienced tea makers. The tea leaves are intact with clear tea buds. The brewed tea is translucent with a mellow taste and a sweet aftertaste. The fragrance is strong and lingers long.



Lot 208

數量：十一片
總重量：每片約重 500g
倉儲：純乾倉
年份：2012 年
工序：生茶
茶廠：陳升號

2012 年
陳升號老班章龍年生肖茶餅

11 PIECES OF 'OLD BANZHANG' TEA CAKE

估價：HKD 120,000 - 220,000



純乾倉



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一般銷售說明及條款

以下協議適用於仕宏拍賣有限公司（L&H Auction Co., Ltd., 簡稱「仕宏拍賣」）舉行的所有拍賣會。仕宏拍賣、拍品寄售人及買家均受此協議約束。如有任何爭議將以中文版本為準。

1. 買家佣金及付款

買家除支付落槌價外，並同意支付予仕宏拍賣買家佣金及任何適用之稅項及款項。

i) 買家佣金

競投者競投成功後，即成為該拍賣品的買家。買家應支付本公司佣金，其計算方式如下：每件拍賣品的落槌價中，在港元 1,000,000 或以下之部分，該部分金額的佣金以 19% 計算；超過港元 1,000,000 至港元 3,000,000 之部份，該部分金額的佣金以 17%計算；超過港元 3,000,000 之部份，該部分金額的佣金以15%計算。買家同時應支付給本公司該買家負責的各項費用，且認可本公司可根據本公司的寄售委託拍賣合約規定，向寄售人收取佣金及寄售人負責的各項費用。

ii) 佣金優惠

買家於拍賣會當天起於 7 天內以現金、支票、銀行轉帳或銀行電匯方式全數繳付拍賣所有款項，均可獲減免 2% 買家佣金以作優惠。

iii) 付款方式

買家須於拍賣會後的 15 天內全數繳付拍賣所有款項。仕宏拍賣接受以現金、支票、信用卡 (VISA, MASTER, 銀聯卡)、銀行轉帳及銀行電匯方式結帳。若買家於拍賣會當天起 7 天後才以信用卡付款，則須額外支付發票總額的2%作利息。

iv) 網上競投

經「藝狐在線」競投，需額外支付落槌價的 3% 作手續費。

2. 拍賣品成色及圖錄

所有拍品均以其現況出售。不可退貨，所有銷售均為一錘定音。拍賣品圖錄中的文字介紹、估價、圖片及以其他形式的影像製品和宣傳品僅供參考，並不代表仕宏拍賣就拍賣品之真實性、價值、色調、品質及瑕疵（如有）等作擔保。仕宏拍賣可於拍賣前對上述之介紹及評價作出修訂，並無需對其中的不準確或遺漏之處負上任何責任。仕宏拍賣建議買家在拍賣前親自前來鑑定拍品，自行判斷，以瞭解拍品狀況。如拍賣品在圖錄及其他形式的圖示、影像製品和宣傳品中，因印刷或攝影技術等原因導致與實物的色調、顏色、層次、形態等存在誤差，則以實物為準。競投者在任何情況下就以上成色評級說明所作的投標決定，仕宏拍賣將不會負任何責任。

3. 估價

本圖錄中所有價格均以港幣（“\$”）顯示。估價並非指該拍品自身應有的市場價值或最終價格。拍品估價只供參考，在拍賣會開始前，仕宏拍賣可對估價進行調整。

4. 預展

仕宏拍賣會將所有拍品於拍賣前進行公眾預展，仕宏拍賣建議買家在預展期間親自前來鑑定拍品及瞭解其狀況；買家需對競投拍品的行為負責，不應依賴圖錄中的說明以及其他形式的影像製品和宣傳品之陳述作出決定。一旦做出競投決定即表明買家接受拍品之一切現狀，在拍品成交後不可解約，事後關於成交品投訴亦不予受理。

5. 撤回拍品

仕宏拍賣有權於拍賣前撤回任何拍品。

6. 競投、拒絕和保留價

競投者競投成功後，即成為該拍品的買家。仕宏拍賣及拍賣官可以拒絕任何視為出價過低的公開競投並撤回拍品。成交價並不包括買家佣金及其他附加費用，付款詳情可細閱本條款中第1條和第11條。每件拍品都設有一個保留價。在競投過程中，拍賣官可以拒絕任何低於保留價的競投。

7. 透過傳真、電話或電郵的委託競投

競投者可委託仕宏拍賣進行競投。競投者必須在拍賣會開始前48小時透過電郵、傳真或親身遞交投標委託書及相關文件。圖錄、申請表及競投委託書等所需文件可從官方網址下載:www.lhauction.com.hk/tc/buy。

所有競投將按照拍賣條款及競投者出價，盡可能以最低價格執行。請注意，為買家的利益起見，敬請所有競投者盡早交回委託表格。如有兩位或以上的競投者就同一件拍品開出相同價格，仕宏拍賣將以先到先得的原則處理。電話競投者會於拍賣會開始前，收到仕宏拍賣的致電，但本公司不能保證所有電話均可以成功接通，電話競投者須承擔風險。

如未能及時提供所需資料，或在競投過程中出現因競投者疏忽而引致的任何過失，仕宏拍賣將不會為此承擔任何責任。

8. 網上競投

競投者可通過仕宏拍賣的「網絡同步競拍」平台或「藝狐在線」參與競拍。準買家參加仕宏拍賣網絡拍賣活動，須於拍賣開始前的三個工作天前完成網絡帳戶的註冊並通過仕宏拍賣的審批，同時於拍賣開始前的兩個工作天前完成交納保證金，方可進行網上競投。有關網上競投登記及其他相關事宜，可參閱www.lhauction.com.hk/tc/buy「網上競投規則」或瀏覽「藝狐在線」。如經「藝狐在線」競投，需額外支付落槌價的3%作手續費。

9. 拍賣成功

最高競投價經拍賣官落槌，或以其他公開表示買定的方式，即表明該競投人競投成功，成為該拍品的買家，亦表明買賣雙方之間已訂立拍賣合約。

10. 擁有權和風險

買家須全額繳付落槌價及買家佣金，並經由仕宏拍賣確定款項被接納後，買家可獲得該拍賣品的擁有權。同時，有關該拍品的風險亦會轉移至買家。

11. 付款及賠償條款

所有款項須於拍賣會後的15天內全數繳付，可採用以下任何一種付款方式，以港幣支付拍品的成交價及買家佣金。

i) 銀行轉帳

ii) 銀行電匯

銀行名稱：香港上海滙豐銀行有限公司

銀行地址：香港中環皇后大道中1 號

匯款代碼：HSBCHKHHHKH

收款人：仕宏拍賣有限公司

銀行編號：004

銀行戶口號碼：053-422283-838

iii) 支票

iv) 信用卡

接受的信用卡包括 VISA、MASTERCARD 或銀聯卡。若買家於拍賣會當天起 7 天後才以信用卡付款，則須額外支付發票總額的2%作利息。買家宜於購買拍品前知會有關信用卡公司，以減少付款時因授權問題而引起的延誤。

v) 現金

仕宏拍賣不接受包括代理人之內任何第三方支付；不接受逾港幣十萬元（或等值貨幣）之現金款項。

若以支票、銀行轉帳或銀行電匯方式付款，須待仕宏拍賣確認款項到帳後方可提貨。

如買家未能在 30 天內支付拍品相關款項，仕宏拍賣可向買家收取相關款項的 18% 作為年利息，並執行以下一項或多項不與法律抵觸的補救措施：

- 對買家提出訴訟，索取違約賠償，包括訴訟費和律師費，及因買家遲付或拒絕付款而造成的利益損失。
- 撤銷拍品的出售權或出售給其他買家，但買家仍須支付拍賣佣金。
- 重新拍賣該拍品或私下出售，並提出訴訟以索償以下各項差額：
 - 買家所欠的全部款項、訴訟費和律師費。
 - 支付所有費用後的再售淨收益，並將盈餘（如有）付給貨主。
- 保管拍品，只有當買家支付全部款項（包括買家佣金、所有直接和間接存倉費用及利息）後才把拍品交付買家。
- 保存該買家的所有拍品。

12. 運輸及提貨

買家支付所有款項後，可到仕宏拍賣指定地址提貨。仕宏拍賣亦可為買家安排香港境內運送服務。仕宏拍賣不會承擔運輸過程中所引致的清關、損毀及/或遺失等問題及風險。如果買家要求仕宏拍賣將貨物寄往香港地區以外地址，仕宏拍賣會以買家名義，為寄出的拍品購買全額保險；運輸過程中的保險費、運輸費、包裝費及進出口稅項等將由買家支付，但仕宏拍賣不會承擔運輸過程中所引致的清關、損毀及/或遺失等問題及風險。買家須自行索取任何有關拍品的進出口、瀕臨絕種生物或其他方面之許可證。未獲得及 /或延誤取得該許可證，均不會被視為買家取消購買或延遲付款的理由。仕宏拍賣不會承擔因未能填妥或呈交所需進出口貨單、清單或其他文件所引致的責任。如買家要求仕宏拍賣代為申請出口許可證，仕宏拍賣有權就此服務另行收取費用。仕宏拍賣不能保證出口許可證將獲發放。仕宏拍賣及賣家一概無就拍品是否有進出口限制及 / 或禁運作出聲明或保證。提貨地址：銅鑼灣告士打道 311 號皇室堡 15 樓 1506-10 室（銅鑼灣站E出口）辦公時間：星期一至五（早上 10:00至晚上6:00）；星期六、日及公眾假期（敬請預約）電話：852 3168-2192

13. 有限責任

- 在任何情況下，本公司及 / 或寄售人的責任，將不會超過該拍品的實際購買價。
- 仕宏拍賣純粹代表寄售人的權益行事。仕宏拍賣會在拍賣會上以買家所出的最高價格出售該拍品，而仕宏拍賣並不會就買家提供任何競投意見。如寄售人及 / 或買家違約，仕宏拍賣概不負責。
- 仕宏拍賣不會對此圖錄中的遺漏及 / 或錯誤負上任何責任。如往後他人以此圖錄的資料作其他用途，仕宏拍賣將不會承擔任何責任。此外，仕宏拍賣擁有此圖錄的版權，如需使用或更改本圖錄中內容，需以書面通知仕宏拍賣並得到許可方可使用。

- 書面、電話委託競投及網上同步競拍是額外提供之附加服務，風險由競投者承擔，而該等服務會在仕宏拍賣於拍賣時其他承諾之限下進行；因此，無論是由於疏忽或其他原因引致，仕宏拍賣毋須就未能作出該競投承擔責任。

14. 附帶條款

本拍賣會中的競投者，均知悉並同意以下條款：

- 仕宏拍賣有權在本拍賣會開始前或進行期間，以口頭或書面形式更改競投者通知書及一般銷售說明及條款。
- 競投者通知書及一般銷售說明及條款內的交易及相關內容，均根據香港特別行政區的法律解釋和管轄。

註解

拍賣會：
於2021年11月27日香港銅鑼灣告士打道311號皇室堡15樓1506-10室舉行的拍賣會。
拍品：
所有寄售到仕宏拍賣並於是次拍賣會中拍賣的貨品。每件拍品可為獨立貨品，或以2件或以上的貨品組合而成。
保留價：
是由仕宏拍賣及寄售人為每件拍品所設定的一個不公開的最低售價。
落槌價：
拍賣官落槌決定將拍品售予買家的價格。
買家佣金：
指根據「一般銷售說明及條款」所載費率買家按落槌價應付之佣金；競投者：
指以任何方式考慮、作出或嘗試競投之任何人士，包括買家在內。
寄售人：
於是次拍賣會中寄售拍品的物主或物主代理人，或保管物品之公司或委託人。
買家：
以拍賣官的落槌價和應支付的買家佣金購入拍品的任何單位、個人或公司。
拍賣官：
是次拍賣會上代表本公司拍賣物品之人員。

GENERAL SALES TERMS AND CONDITIONS

The following agreement applies to all auctions held by L&H Auction Co., Ltd. (hereinafter refer to as “L&H Auction”). L&H Auction, the consignors, and buyers are legally bounded by this agreement. In case of any dispute, the content will be subject to the Chinese version.

1. BUYER'S PREMIUM AND PAYMENT

In addition to the hammer price, the buyer agrees to pay L&H Auction a buyer's premium and any applicable taxes and payments.

i) Buyer's Premium

The bidder who has made a successful bid shall become the buyer of the lot. The buyer shall pay a commission to our company, calculated as follows:

In the hammer price of each lot, for the portion at HK\$1,000,000 or below, the commission for such a portion is calculated at 19% of such portion; for the portion above HK\$1,000,000 to HK\$3,000,000, the commission for such a

portion is calculated at 17% of such portion; for the portion in excess of HK\$3,000,000, the commission for such a portion is calculated at 15% of such portion. The buyer shall also pay L&H Auction the various buyer charges and accepts that L&H Auction may charge the consignor a commission and any applicable charges in accordance with the terms and conditions of the auction consignment agreement.

ii) Buyer's premium Discount

2% of the buyer's premium can be deducted if any outstanding payment(s) is settled within 7 days after the auction in the form of cash, cheque, bank transfer or bank wire transfer.

iii) Payment Methods

Buyers are required to settle all payment(s) within 15 days after the auction. L&H Auction accepts cash, cheque, credit card (Visa, Master, UnionPay), bank transfer and bank wire transfer. If a buyer pays by credit card 7 days from the day of the auction, an additional interests equivalent to 2% of the total amount of the invoice has to be paid.

iv) Online bidding

For bidders who participated in auction via "Artfoxlive", an additional handling fee equivalent to 3% of the hammer price will be charged.

2. THE CATALOGUE AND COLOUR OF AUCTION LOT

All auction lots are sold in their current conditions and cannot be refunded, nor exchanged. All lots are sold at the knock-down of the auctioneer's hammer. The text descriptions, valuations and pictures in the catalogue of the lots, as well as video products and publicity materials in other formats are for reference only, and do not represent guarantee by L&H Auction on the authenticity, value, colour, quality and flaw(if any) etc. of the lots. L&H Auction assumes no responsibility toward any inaccuracies or omissions in the above descriptions and reviews L&H Auction can revise before the auction. L&H Auction recommends that potential buyers should come forward to appraise the lots in person to make one's own judgment and to understand the conditions of the lots.

Should errors in tone, colour, fineness, shape etc. exist between the actual lot and its images and other formats of illustration, video products and publicity materials due to such cases as printing or photographic technics etc., the actual item shall prevail. L&H Auction assumes no responsibility for the bidder's decision to bid basing on the above colour grading description.

3. ESTIMATE

All prices in the auction catalogue are displayed in Hong Kong dollars ("\$"). Our estimate does not refer to the market value or final price of the said lot. Lot estimate is intended for reference only and L&H Auction reserves the right to adjust the estimate prior to the auction.

4. PREVIEW

L&H Auction shall hold a public exhibition of its auction lots prior to the auction. L&H Auction advises buyers to inspect the lots to understand their conditions by visiting the presale exhibition in person. Buyers are responsible for their act of bidding for the lots, and should not rely on the description in the catalogue and the illustration in such other formats as video products and publicity materials in decision-making. The buyer expressly accepts in full the current conditions of the lot once a decision to bid is made, and cancellation of contract is not allowed after a successful bid, and complaints relevant to the transacted item are not accepted.

5. WITHDRAWAL OF AN AUCTION LOT

L&H Auction has the right to withdraw any auction lot prior to the auction.

6. BIDDING, REFUSAL, AND RESERVE PRICE

Upon a successful bid, the bidder becomes the buyer of the lot. L&H Auction and the auctioneer can reject any bid deemed too low and withdraw the lot. The hammer price does not include the buyer's premium and other surcharges. Payment details can be found in article 1 and 11 of this agreement.

Each lot has a reserve price. During the bidding process, the auctioneer can reject any bid below the reserve price.

7. BIDDING BY FAX, PHONE, OR EMAIL

Bidders can entrust L&H Auction to place a bid. Bidders must submit their absentee bid forms and related documents by email, fax, or in person 48 hours prior to the start of the auction. Catalogues, application forms, absentee bid forms, and other documents required can be downloaded from the official website: www.lhauction.com.hk/en/buy.

All bids will be executed at the lowest possible price in accordance with the auction terms and bidders' bids. Please note that for the benefit of the buyer, all bidders are requested to return the absentee bid forms as early as possible. If two or more bidders offer the same price for an identical lot, L&H Auction will process it on a first come, first served basis. Telephone bidders will receive a call from L&H Auction before the auction begins, but the company cannot guarantee that all calls will be connected successfully. Telephone bidders shall bear the risk.

L&H Auction will not be held responsible for any failure to provide the required information in a timely manner or any negligence caused by the negligence of the bidder during the bidding process.

8. ONLINE BIDDING

Bidder can participate in the bidding through "L&H Online Auction" platform or "Artfoxlive". Should bidders wish to participate in L&H online auction, they must complete online registration at least 3 working days prior to the day of the auction and be approved by L&H Auction, and the bidders must settle the deposit payment at least 2 working days prior to the day of the auction before any online bidding can be placed. For online bidding registration and other related matters, please review Online Bidding Rules at www.lhauction.com.hk/en/buy or refer to "Artfoxlive". For bidders who participated in auction via "Artfoxlive", an additional 3% of the hammer price will be charged as handling fee.

9. SUCCESSFUL BID

The hammer price signifies the highest bidding price administered via the auctioneer, which implies that the bidder has successfully placed a bid for an auction lot and has become the buyer, thereby indicating that both the buyer and the seller have entered into an auction contractual agreement.

10. OWNERSHIP AND RISK

Buyers are required to settle the hammer price and the buyer's premium in full. Upon confirmation from L&H Auction that a payment has been accepted, the buyer acquires the ownership of the auction lot. At the same time, the risk of the subject lot will also be transferred to the buyer.

11. PAYMENT AND TERMS OF COMPENSATION

All payments shall be settled in full within 15 days from the auction. Payment of the hammer price, buyer's premium and any appropriate tax items and funds for the lot shall be made in Hong Kong Dollars by any of the following payment methods:

i) Bank wire transfer

ii) Bank transfer

Bank Name : Hongkong and Shanghai Banking Corporation Limited

Bank Address : 1 Queen's Road Central, Central, Hong Kong

Remittance Code : HSBCHKHCHKH

Beneficiary : L&H Auction Co., Ltd.

Bank number : 004

Bank account number : 053-422283-838

iii) Cheque

iv) Credit Card

L&H Auction accepts credit card payment by VISA, MASTER-CARD or UnionPay. Buyer who effects payment after 7 days from the auction date shall have to pay an additional interests equivalent to 2% of the total amount of the invoice. The buyer should notify the relevant credit card company prior to the auction to minimize any delay arising from authorization issues at the time of payment.

v) Cash

L&H Auction does not accept cash payments exceeding HK\$100,000 (or in equivalent currency).

For payment settled by cheque, bank transfer or bank wire transfer, confirmation of receipt of funds has to be given by L&H Auction before collection of the auction lots(s).

In case the buyer fails to settle payment of the relevant funds within 30 days, L&H Auction has the right to collect from the buyer an annual interest at 18% of the relevant funds due, and to take one or more of the following remedial measures with no violation of the law:

A) To bring legal action against the buyer, claim compensation for breach of contract including litigation fees and legal expenses, as well as loss of interest arising from the buyer's delay or refusal to effect payment.

B) To withdraw the right to sell of the lot, or to resell it to other buyers, however, the buyer would still need to pay the buyer's premium.

C) To put the item up for re-auction or private sale, and to bring legal action to claim compensation for the various payment balance as follows:

- the full payment, litigation fees and legal expenses owed by the buyer.

- the net proceeds from the resale after all fees are settled, and the surplus (if any) to be paid to the owner.

D) The lot(s) is/are to be kept until the buyer pays the full amount (including buyer's premium, all direct and indirect storage fees, and interests) before delivering the lot to the buyer.

E) To retain all lots of the buyer.

12. TRANSPORTATION AND COLLECTION

The buyer can collect the lot(s) at the address designated by L&H Auction after settlement of all payments. L&H Auction can also arrange delivery service for the buyer for address in Hong Kong. L&H Auction assumes no responsibility for such issues and risks arising from customs clearance, damage and/or loss during the transportation process. If buyers request L&H Auction to arrange delivery services for address(es) outside of Hong Kong, L&H Auction would purchase full insurance in the name of the buyer for the lot put to delivery, while the insurance premium, transportation fees & packaging fees during the transportation process and export & import taxes etc. shall be paid by the buyer. The buyer should obtain for himself any relevant permit for the import/export of the relevant lot, endangered species or other aspects. Failure or delay in obtaining such permit would not be accepted reasons for the buyer's cancellation of purchase or delay in payment. L&H Auction assumes no responsibility arising from failure to complete or submit the required import/export manifests, lists or other documents. The buyer may request L&H Auction to apply for export license on his behalf; L&H Auction has to right to levy charges for this service. L&H Auction does not guarantee the issuance of export license. L&H Auction and the seller have not made any declaration or guarantee whatsoever on whether the lot is subject to import/export restriction and/or embargo. Collection Address: Room 1506-10, 15/F, Windsor House, 311

Gloucester Road, Causeway Bay (Causeway Bay Station Exit E)
Office Hours: Monday to Friday (10:00 a.m. to 6:00 p.m.);
Saturday, Sunday, and Public Holiday (Reservation required)
Phone: 852 3168-2192

13. LIMITED LIABILITY

i) Under no circumstances will L&H Auction and/or the consignor's liability exceed the actual purchase price of the lot(s).

ii) L&H Auction acts purely on behalf of the consignor. L&H Auction will sell the lot(s) at auction at the highest price offered by the buyer, and L&H Auction will not offer any bidding opinions to the buyer. If the consignor and/or the buyer defaults, L&H Auction will not be held responsible.

iii) L&H Auction will not be held responsible for any omissions and/or errors in the auction catalogue or any information used from the catalogue by third parties thereafter. In addition, L&H Auction must be notified in writing for obtaining permission to use or change the content of the catalogue.

iv) Written, telephone and internet bids are offered as an additional service for no extra charge, at the Bidder's risk and shall be undertaken with reasonable care subject to L&H auction's other commitments at the time of the auction; L&H auction's therefore cannot accept liability for failure to place such bids save where such failure is unreasonable. Telephone and internet bids may be recorded. Online bids are made subject to the Conditions of Business for Live Online Bidding available on the L&H website or upon request. The Conditions for Live Online Bidding apply in relation to online bids, in addition to these Conditions of Business.

14. ADDITIONAL TERMS

Bidders in this auction are aware of and agree to the following terms:

i) L&H Auction reserves the right to change the Bidder's Notice and General Sales Terms and Conditions, either verbally or in writing, during or before the start of the auction.

ii) The transaction and related content from the Bidder's Notice and the General Sales Terms and Conditions are interpreted and governed by the laws of the Hong Kong Special Administrative Region.

ANNOTATION

Auction:

The auction to be held at Room 1506-10, 15/F, Windsor House, 311 Gloucester Road, Causeway Bay, Hong Kong, on 27 November 2021.

Auction lot:

All goods consigned to L&H Auction and auctioned at the auction. Each lot can be a stand-alone item or a combination of 2 or more items.

Reserve Price:

An undisclosed minimum price set by L&H Auction and the consignor for each lot.

Hammer Price:

The price at which the auctioneer decides to sell the auction lot to the buyer, by the fall of the hammer.

Buyer's Premium:

The premium payable by the buyer on the hammer price at the rates set out in the General Sales Terms and Conditions.

Bidder:

Any party considering, making, or attempting to make a bid, by whatever means, including buyers.

Consignor:

The owner or the representative of the owner of a lot offered at the auction, or the company or trustee to administer the said lot.

Buyer:

Any organization, individual, or company purchasing an auction lot(s) at hammer price and including buyer's premium.

Auctioneer:

Any person who represents L&H Auction in the auctioning of a lot(s).



L&H HK AUTUMN AUCTION 2021
Delicacies and Moutai Wine Auction

香港仕宏二〇二一年秋季拍賣會
補品及茅台珍釀專場

御尚芳奢

仕宏拍賣
L&H AUCTION

拍賣投標牌登記表格
PADDLE REGISTRATION FORM

第十七屆

Paddle #投標號碼
(For official use only/只供內部使用)

姓名/公司名稱: _____ 身份證號碼/護照號碼/公司編號#: _____
Name/Company Name: _____ I.D./Passport/Business Registration No.#: _____
(請附上身份證或護照影印本以作核對用途 Please attach a copy of your I.D.Card/Passport for identification purpose)

通訊地址: _____
Address: _____

城市: _____ 國家: _____ 郵政區號: _____
City: _____ Country: _____ Postal Code: _____

電話: _____ 傳真: _____ 電子郵箱: _____
Telephone: _____ Fax: _____ Email Address: _____

拍品類別: 茶道·香道·花器 古董級普洱茶 補品及茅台珍釀專場
Auction Category: Teaware, Agarwood Vintage Puer Tea Delicacies & Moutai Wine

THE CONTRACT BETWEEN THE BUYER AND THE SELLER IS CONCLUDED ON THE STRIKING OF AUCTIONEER'S HAMMER, AND PAYMENT OF THE PURCHASE PRICE (HAMMER PRICE AND APPLICABLE BUYER'S PREMIUM) FOR ANY LOT AND ANY BUYER'S EXPENSES IS DUE IMMEDIATELY IN HONG KONG DOLLARS ON THE CONCLUSION OF THE AUCTION.

買家及賣家之合約於拍賣官擊槌時生效。買家必須於拍賣會結束後，立即以港幣支付拍賣品之買入價（即落槌價及買家佣金）及任何買家的費用。

- Please tick the box if you do not wish to receive information about future events of L&H Auction Co., Ltd.
本人不欲收取任何更多關於仕宏拍賣有限公司的活動資料及訊息。
 - Please tick the box if you do not wish to disclose your personal information to the affiliates of L&H Auction Co., Ltd. for marketing purposes.
為向閣下提供更佳服務，仕宏拍賣有限公司有可能將競投者提供的個人資料轉移至仕宏旗下集團之公司及其生意夥伴。本人不欲向仕宏拍賣有限公司以外之第三方披露所提交的個人資料。
- L&H Auction doesn't accept any payment from any third parties (agent inclusive), nor cash in excess of HKD100,000 (or its equivalent in other currencies).
仕宏拍賣不接受包括代理人之內任何第三方付款；不接受逾港幣十萬元（或等值貨幣）之現金款項。

By signing below, I agree to be bound by the Terms and Conditions of Sale as printed in the catalogue.
本人同意接受拍賣圖錄內列明之拍賣規則及條款。

Date 日期 _____ Signature 簽署 (Same as credit card/須與信用卡帳戶之簽署相符) _____

If you wish to obtain further information on L&H's privacy policy, or to make amendments to the personal information provided, please contact us on +852 3168 2192.
閣下如欲索取更多有關仕宏個人私隱政策的資料或更改已提交的個人資料，請致電+852 3168 2192。

香港銅鑼灣告士打道 311 號皇室堡 15 樓 1506-10 室
Room 1506-10, 15/F, Windsor House, 311 Gloucester Road, Causeway Bay, Hong Kong
Tel: +852 3168 2192 Fax: +852 2311 9166 Email: auction@lh-hk.com www.lhauction.com.hk



姓名/公司名稱: _____ 身份證號碼/護照號碼/公司編號#: _____
Name/Company Name: _____ I.D./Passport/Business Registration No.#: _____
(請附上身份證或護照影印本以作核對用途 Please attach a copy of your I.D.Card/Passport for identification purpose)

通訊地址: _____
Address: _____

城市: _____ 國家: _____ 郵政區號: _____
City: _____ Country: _____ Postal Code: _____

電話: _____ 傳真: _____ 電子郵箱: _____
Telephone: _____ Fax: _____ Email Address: _____

拍品編號 Lot No.	拍品名稱 Lot Description	最高競價 (書面委託) Max bid HK\$ (for written bids only)

競投者應親自出席拍賣會。如不能親身出席或有代理人出席，可採用書面形式委託本公司代為競投或電話競投。本公司有權決定是否接受上述委託。競投者必須在拍賣會開始前48小時透過電郵、傳真或親身遞交投標委託書及相關文件。申請一經確認，仕宏拍賣將以電郵形式回覆競投者。網上同步競拍、書面及電話競投是仕宏拍賣提供之附加服務費，風險由競投者承擔，而該等服務會在仕宏拍賣於拍賣時其他承諾之限下進行；因此，無論是由於疏忽或其他原因引至，仕宏拍賣毋須就未能作出該競投承擔責任。

Bidders shall attend the auction in person. If bidders or their agent cannot attend in person, they can appoint L&H Auction in writing to bid on their behalf. L&H Auction has the discretion to accept or decline the above appointment. Bidders must submit their absentee bid forms and related documents by email, fax, or in person 48 hours prior to the start of the auction. L&H Auction will send confirmation to bidders via email upon received of the bid form. Please note that the execution of online bids, written and telephone bids are offered as an additional service for no extra charge, and at the bidder's risk. It is undertaken subject to L&H's other commitments at the time of the auction. L&H's therefore cannot accept liability for failure to place such bids, whether through negligence or otherwise.

書面競投 WRITTEN BIDS

- 競投將以盡可能低之價格進行。在適當情況下，閣下之書面競投價將會被大概調整至最接近拍賣官遞增之競投金額。
Bidding will be conducted at the lowest possible price. If appropriate, your absentee bids will be roughly adjusted to the bidding increment of the Auctioneer as close as possible.
- 如仕宏拍賣就同一拍賣品收到兩個或兩個以上競投價相同的書面競投，而在拍賣時此等競投價乃該拍賣品之最高競投價，則該拍賣品會歸於其書面競投最先送抵仕宏拍賣之競投人。
If L&H Auction receives two or more absentee bids at the same bidding price, and during the Auction, such bidding prices are the highest bids for that Lot, then that Lot will belong to the Bidder whose absentee bid reaches L&H Auction first.
- 拍賣官可直接於拍賣台上執行書面競投。
The Auctioneer can execute absentee bids directly on the auction stage.

電話競投 TELEPHONE BIDS

- 請清楚註明於拍賣期間可聯絡閣下之即時通訊方式及工具，我們會於閣下擬競投之拍賣品競投前致電給閣下，該即時通訊工具所傳達之競投信息（無論是否為閣下本人傳達），均視為閣下所為，閣下應對其行為承擔所有責任（包括但不限於法律責任）。
Please indicate clearly the instant communication methods and instruments that you can be contacted during the auction period, we will phone you before the bidding of the Lot that you intend to bid for, the bidding information transmitted by you personally shall be considered as transmitted by you, and you shall bear all liability and responsibility (including but not limit legal liability and responsibility) for the actions taken by it.
- 本公司有絕對權利對所有電話競投錄音和保存。選擇電話競投即代表競投人同意其電話被錄音
All telephone bids may be recorded and kept at L&H Auction's sole direction, by opting for telephone bids, the Bidder agrees that its phone conversation will be recorded.

網上競投服務 ONLINE BIDDING

如競投者欲通過仕宏拍賣的【網絡同步競拍】平台參與競拍。請於拍賣開始前的三個工作天前完成網絡帳戶的註冊並通過仕宏拍賣的審批，同時於拍賣開始前的兩個工作天前完成交納保證金，方可進行網上競投。有關網上競投登記及其他相關事宜，可參閱www.lhauction.com.hk/tc/buy【網上競投規則】。Should bidders wish to participate in L&H online auction through "L&H Online Auction" platform, they must complete online registration at least 3 working days prior to the day of the auction and be approved by L&H Auction, and the bidders must settle the deposit payment at least 2 working days prior to the day of the auction before any online bidding can be placed. For online bidding registration and other related matters, please review Online Bidding Rules at www.lhauction.com.hk/en/buy

本人謹此委託仕宏拍賣有限公司競投以上拍品。本人明白拍品落槌價並不包括佣金及其他費用。本人同意拍賣圖錄內列明之拍賣規則及條款。
I hereby authorise L&H Auction Co.,Ltd. to bid on my behalf for the above Lot(s). I understand the hammer price does not include buyer's premium. I agree to be bound by the conditions of sale as printed in the catalogue.

日期 Date _____ 簽署 Signature _____



變金器不香
香港仕宏二〇二一秋季拍賣會
茶道·香道·花器專場
L&H HK AUTUMN AUCTION 2021
Teawares and Aganwood Auction

