



香港仕宏 2022 夏季拍賣會
「足吾所好——古董級普洱茶及佳茗專場」

2022年7月15日 (星期五)
香港銅鑼灣告士打道 311 號
皇室堡 15 樓 1506-10 室

拍賣品資料及圖片可於官方網站查詢
<http://www.lhauktion.com.hk/>



微信客服



微信公眾號

仕宏拍賣有限公司

電話：+852 3168 2192 (香港) +852 9699 7687 (香港) +86 158 1858 1118 (中國)
電郵：auction@lh-hk.com 地址：香港銅鑼灣告士打道 311 號皇室堡 15 樓 1506-10 室

* 本小冊子的產品內容、尺寸、重量及描述僅供參考，競投者需自行審視拍賣品以了解其狀況並詳閱我司的《一般銷售說明及條款》

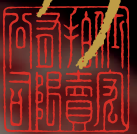
香港仕宏二〇二二夏季拍賣會

足吾所好

古董級普洱茶及佳茗專場

15.7.2022

足吾所好



香港仕宏二〇二二夏季拍賣會
古董級普洱茶及佳茗專場

L&H HK SUMMER AUCTION 2022
Vintage Pu-er Tea and Premium Tea Auction



徵集

INVITATION TO
CONSIGN:
VINTAGE TEA

仕宏拍賣立足香港十載，一直秉承「仕以高品而宏」之專業態度及宗旨，力求為收藏興趣愈益多元化的藏家們，提供炙手可熱的藏品，將旗下拍賣活動打造成為收藏家們搜尋頂級珍品的良機盛會。

我們常年有專人負責全球拍品徵集，徵集範圍主要為古董級普洱及經典名茶。專業團隊將會為您的藏品提供免費的市場諮詢及估價服務。

Founded in Hong Kong ten years ago with upholding the professional attitude inspired by "Greatness consists in refinement", L&H Auction strives to offer collectors the hotly sought collectables to satisfy their increasingly diversified interests of today. It is our mission to make each and every auction of ours a golden opportunity for you to acquire the finest and the rarest treasure.

We have a dedicated team who seeks consignments from all over the world, ranging from vintage Pu'er tea and other premium tea. Complimentary consultation and valuation by our specialists are available on request.

誠邀閣下托售珍藏 讓您的藏品登上拍賣舞台

YOU ARE CORDIALLY INVITED TO CONSIGN YOUR COLLECTION TO US
AND TO BRING YOUR VALUABLE POSSESSIONS INTO
THE LIMELIGHT OF THE AUCTION WORLD.

拍品不成交不收賣方佣金

SELLER'S COMMISSION IS WAIVED FOR UNSOLD LOTS.

古董級普洱茶及經典名茶
VINTAGE PU'ER TEA AND OTHER PREMIUM TEAS



仕宏拍賣有限公司

1506-10, 5/F Windsor House, 311 Gloucester Road, Causeway Bay, Hong Kong

香港銅鑼灣告士打道311號皇室堡15樓1506-10室

TEL: +852 3168 2192(HK) +86 158 1858 1118(CH)

WEBSITE: www.lhauction.com.hk

WeChat ID: lh_auction

歡迎全球藏家預約鑒定

MAKE AN APPOINTMENT NOW FOR A
VALUATION OF YOUR PROPERTY!



香港仕宏
夏季拍賣會

L&H HK
SUMMER AUCTION

1101111

拍賣 AUCTION

7.15

星期五
2p.m. 開拍

 網上同步競拍

★ 足吾所好 — 古董級普洱茶及佳茗專場
Vintage Pu-er Tea and Premium Tea Auction

預展 PREVIEW

7.13 - 7.14

星期三至四
11a.m. - 7p.m.

7.15

星期五
10a.m. - 2p.m.

地點 VENUE 香港銅鑼灣皇室堡15樓

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

仕宏「網絡同步競拍」平台

- 本專場將開通網上同步競拍服務，連結將於稍後時間公佈
- 準買家須於拍賣開始前的三個工作日前完成網絡帳戶註冊，及拍賣開始前的兩個工作天完成交納保證金，並上傳匯款憑據至仕宏拍賣網絡平台。
- 詳情請諮詢客戶服務部及留意官網或微信的最新資訊
+852 3168 2192 | +852 9699 7687 | +86 158 1858 1118
auction@lh-hk.com

重要提示：

1. 拍賣會或因應疫情變化而有所改動，詳情請瀏覽官網及微信。
2. 是次專場拍賣時間或因應需要提前或延後，敬請留意。



競投者須知 Notice to Bidders

歡迎閣下蒞臨香港仕宏拍賣會。為確保閣下能順利參與競投，請於登記時攜帶以下所需文件。

Welcome to L&H Auction. In order to facilitate the registration process, please provide the following documents for registration.

個人客戶 Private Clients

- 附照片之身份證明文件（如護照、居民身份證）Passport / Identity Card
- 三個月內之住址證明 Residential Proof within last 3 months

公司客戶 Corporate Clients

- 公司代理人或委託人附照片之身份證明文件 Photo ID of the person representing the Corporation
- 護照 / 居民身份證 Passport / National Identity Card
- 買賣授權委託書 Letter of authorization to buy on behalf of the Corporation
- 公司註冊證明書 / 商業登記證 Certificate of incorporation / Business registration

參與電話競投、書面委託競投 / 網上競投 Telephone Bids / Written Bids / Internet Bids

- 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，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.

- 競投者可通過仕宏拍賣的「網絡同步競拍」平台參與競拍。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 仕宏拍賣「網上競投規則」。

Bidder can participate in the bidding through "L&H Online Auction" platform. 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 L&H Auction "Online Bidding Rules" at www.lhauction.com.hk/en/buy.

買家佣金比率 Buyer's Premium Rates

每件拍品落槌價適用佣金比率之級距 Portion of Hammer Price Subject to Applicable Commission Rate	佣金比率以落槌價百分比計算 Applicable Premium Rate as % of Hammer Price
HKD 100 萬或以下之部分 Those part of hammer price HKD1,000,000 or below	19%
逾 HKD 100 至 300 萬之部分 Those part of hammer price between HKD1,000,000 — HKD3,000,000	17%
逾 HKD 300 萬之部分 Those part of hammer price above HKD3,000,000	15%
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。 In addition to the hammer price, the buyer agrees to pay L&H Auction a buyer's premium and any applicable taxes and payments.	

買家佣金優惠 Buyer's Premium Discount

買家於拍賣會當天起 7 天內以現金、支票或銀行轉帳及銀行電匯繳付拍賣所有款項，均可獲減免 2 % 買家佣金以作優惠。(詳情請參閱圖錄內一般銷售說明及條款)

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. (For further details, please refer to GENERAL SALES TERMS AND CONDITIONS).

付款方式 Payment methods

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)、銀行轉帳或銀行電匯結帳。若買家於拍賣會當天起於 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。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。

Buyers are required to settle all payment(s) within 15 days of post-auction. L&H Auction accepts cash, cheque, credit card (Visa, Master, Union Pay), bank transfer or bank wire transfer. If the buyer paid by credit card after 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. If a payment is settled by cheque, bank transfer or bank wire transfer, the buyer is required to wait for a confirmation by L&H Auction until full payment is received, before the auction lot(s) can be collected.

取貨安排 Pick up arrangement

買家可於拍賣結束後到仕宏拍賣有限公司付款及取貨。

Buyers can arrange payment and pick up at L&H Auction Co., Ltd after the auction.

地址 Address:

銅鑼灣告士打道 311 號皇室堡 15 樓 1506-10 室 (銅鑼灣站 E 出口)

Room 1506-10, 15/F, Windsor House, 311 Gloucester Road,

Causeway Bay (Causeway Bay Station Exit E)

取貨時間 Business Hour:

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)

Mon - Fri (10:00 a.m. to 6:00 p.m.) ; Sat - Sun and Public Holiday (Reservation required)

電話 Telephone:

852 3168 2192 | 852 9699 7687 (香港) +86 158 1858 1118 (中國)

取貨期限 Pick Up Period:

15/07/2022(Fri)-29/07/2022(Fri)

請於取貨時提供以下所需文件 Please provide the following documents for pick up:

1. 親身領取 Pick up in person

* 出示發票之正本 Original copy of Invoice

* 身份證 / 護照 Identification document

* 如以銀行電匯，須提供匯款單 If payment by bank wire transfer, please provide remittance advice

2. 委託人領取 Pick up by authorized person

* 出示發票之正本 Original copy of Invoice

* 委託人身份證 / 護照 Identification document of authorized person

* 如以銀行電匯，須提供匯款單 If payment by bank wire transfer, please provide remittance advice

* 委託書 (必須註明買家姓名，買家身份證 / 護照，委託人姓名，委託人身份證 / 護照及買家簽名)

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，其常溫環境濕度適中而通風透氣，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、韻味足。

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，以不經人為的天然濕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。



時間的力量

鍛造有生命的滋味

陳茶魅力

在風花雪月 自然之鐘靈毓秀
在水火淬煉 人工之匠心妙造
更在歲月醞釀的時光之味

築倉設架 茶之金屋
玉葉寶芽 如龍潛淵
微如芥子的變化
在時間中無聲層累

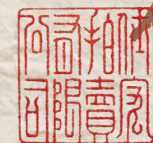
日月盈仄 四時代序
十年廿載 甲子百年
陳茶魅力
是歷史的尺度
也是醍醐至味的腳步

此次仕宏所薦茶品
皆為耐久彌香之陳茶
更重點推介倉儲上好
純乾倉 / 乾倉茶品
大音希聲 大巧不工
純乾倉以低濕度環境
令茶味緩緩轉化
不借外力 不惜時日
方能錘煉至真之味

寸金難買寸光陰
漫長等候的時光與耐力
賦予最珍貴而不可複製的風韻

藏茶如金 愈陳愈香
是慧眼識珍的驚喜收穫
也是未來可期的歲月餽贈

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。」

純乾八八馬 卅年茶韻盡現



三十載時日 錘煉純乾茶味
活性盡現 霸氣回甘
時日創造不可複製的陳韻
慧眼識珍 未來可期

88 青餅是勐海茶廠於 1988-1992 年間生產的 7542 配方茶餅。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。經近三十多年的陳化，擁有優質茶底的 88 青茶質愈見成熟。口感變化豐富，特殊梅子香與樟香交織。茶湯質感強勁厚重，野香誘人，生津回甘快，茶韻變化無窮，贏得市場賞識。88 青出廠數量不多，到了 1993 年初，每餅不過港幣 11 元，2000 年後持續升值，回報驚人。此拍品一筒七片，純乾倉部分非原包。

88 Pu-er Tea Cake is a collective name for the pu-er tea cakes made with the formula of 7542 Pu-er Tea Cake by the Menghai Tea Factory in the late 1980s. The majority of 88 Pu-er Tea Cake is medium to strong tea leaves, while the young tea buds are scattered on the surface. In 1988, the first batch of 88 Pu-er Tea Cakes was collected by a Hong Kong businessman by chance and stored in an absolutely dry warehouse for many years. After aging for more than thirty years, its brewed tea has a strong flavour and a wild aroma with a touch of sweetness, making it reputable in the pu-er tea world.



Lot 101

八十年代末 88 青餅 · 純乾倉

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

估價：HKD 680,000 - 1,100,000

總重量：約 2432g
數量：一筒七片
倉儲：純乾倉

年份：1980 年代末
工序：生茶
茶廠：勐海茶廠



純乾倉 厚紙七五四一



經典配方高品之茶 純乾醞釀茶氣磅礴

此厚紙 7542，經純乾倉四十餘年陳化，茶餅表面光澤油亮，湯色金黃，茶氣磅礴霸氣，回甘強勁，茶性剛強，韻味飽滿層次豐富，梅子韻帶蜜韻餘味，是普洱茶收藏市場的明星寵兒，在普洱收藏文化的形成中起到關鍵作用。

7542 是勐海茶廠 20 世紀 1975 年代研發的經典配方，以肥壯茶菁為裏，幼嫩芽葉撒面，使用四級茶菁為主，按比例配置而成，其中厚紙 7542 級別較高，是勐海茶廠八十年代的標杆茶品，也是 88 青餅的前身。

7542 Pu-er Tea Cakes are one of the most representative tea products from the 1970s produced by the Menghai Tea Factory. Aged for about forty years, this stack of 7542 Pu-er Tea Cakes in Thick Wrapping is preserved in the absolutely dry environment. These tea cakes have a distinct aroma of aging that is highly sought after by pu-er tea lovers. The tea cake surface is covered by a few tea buds, while the inner part is made from tea leaves of Grade 4 to 5.



Lot 102

八十年代 厚紙 7542 青餅 · 純乾倉

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

估價：HKD 350,000 - 500,000

總重量：約 2481g
數量：一筒七片
倉儲：純乾倉

年份：1980年代
工序：生茶
茶廠：勐海茶廠



純乾倉 薄紙八五八二



純乾極品 一餅難求

此拍品薄紙包裝，品相完好，茶餅圓厚端正，經過三十餘年陳期及純乾倉保存之下，回甘悠長，層次飽滿，茶氣十足，水性柔軟順滑，樟香味充盈，媲美印級茶風味，潛力令人期待。純乾倉環境延長其陳化的周期，保留普洱茶本質，茶氣高香、滋味純正、回甘強烈、茶底有活性，是中期茶之佳品。

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。正是這些經歷了數十年轉化的粗壯老料，為 8582 青餅帶來了無盡的回甜與豐富的層次，令其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。

This stack of 8582 Pu-er Tea Cakes is wrapped in thin paper and preserved in the absolutely dry environment. The tea cakes are round and thick in shape with strong tea leaves on the surfaces. They were pressed into a cake with the right amount of pressure. The raw material of 8582 Pu-er Tea Cakes is young and old tea leaves from Grade 5 to 8. The inner part is mainly made from tea leaves of Grade 7 and 8. After years of mellowing, it is these old strong tea leaves that bring 8582 Pu-er Tea Cakes long-lasting aftertaste of multiple layers. The tea cakes' excellent quality makes it a tea product sought after by many pu-er tea lovers.



Lot 103

八十年代末 薄紙 8582 青餅 · 純乾倉

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

估價：HKD 680,000 - 1,200,000

總重量：約 2401g
數量：一筒七片
倉儲：純乾倉

年份：1980年代末
工序：生茶
茶廠：勐海茶廠



九七水藍印 八八馬接班茶



陳香味強 帶梅子韻

繼承經典剛柔兼濟 九零年代代表茶品

97 水藍印繼 88 青後廣受好評的又一名品。經過數十年陳化，葉底油潤，湯色澄紅而油亮，入口細滑，口感厚實清爽，回甘持久，香氣高揚，茶氣足，梅子香，生津強烈，喉韻極佳，飲後口齒留香經久不散，是中生代茶品中的典範之作。

97 Water Blue Mark Pu-er Tea was produced in 1997, following the formula of Pu-er Tea. It was named after the water blue colour of the "Cha" character in the centre of its wrapping paper. 97 Water Blue Mark Pu-er Tea is widely known as the "successor" of 88 Pu-er Tea and is also known as one of the top ten benchmark tea products of the 1990s. This tea has a strong aroma of aging with a rich and smooth mouthfeel and a plum flavor, which represents the features of Pu-er Tea.



Lot 104

97 水藍印青餅 · 純乾倉 / 乾倉

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

估價：HKD 1,000,000 - 1,600,000

總重量：約 2490g、2459g、
2354g
數量：三筒(共 21 片)
倉儲：純乾倉 / 乾倉

年份：1997年
工序：生茶
茶廠：勐海茶廠





Lot 105

倉數總
儲量量
：：約
：兩筒(共
偏乾倉 14片)
：24758
：25928

97 紅印青餅

TWO STACKS OF RED MARK PU-ER TEA CAKE
1997

估價：HKD 120,000 - 200,000

年份：1997年
工序：生茶
茶廠：勐海茶廠

此款 97 紅印青餅是繼 50 年代紅印後的第一款專用純紅色印刷的青餅，品質優秀，延續經典再開新篇。茶餅條索分明，芽頭肥壯、厚實，顯金毫。茶湯清澈透亮呈栗紅色，生津回甘明顯，氣感強烈，令人回味無窮。

97 Red Mark Pu-er Tea has a wrapping with a red "Cha" character in the centre, 97 Red Mark Pu-er Tea is the first batch of tea cakes exclusively printed in red after Red Mark Pu-er Tea from the 1950s.



早期野生班章概念茶

Lot 106

倉數總
儲量量
：：約
：一筒七片
乾倉 25958

1998 年 大益野生紅絲帶青餅·乾倉

A STACK OF YUNNAN WILD TEA CAKE WITH
RED RIBBON
1998

估價：HKD 180,000 - 280,000

年份：1998年
工序：生茶
茶廠：勐海茶廠

此款紅大益雲南野生餅茶，屬生茶系，1998年生產。茶餅見內飛與紅絲帶。茶餅外包裝紙上印有紅色的「大益」商標並註明「中國雲南西雙版納勐海茶葉有限責任公司」。茶餅以竹箬包裝。茶品以野生芽頭為料，茶氣帶班章味，湯色黃潤透亮，經二十年陳期後，回甘十足，為中期茶的代表，也是大益茶廠的精品之作。

This stack of Yunnan Wild Tea Cakes is a raw tea product, produced in 1998. There are inner tickets and red ribbons inside the tea cakes. After aging for twenty years, the aftertaste is quite sweet, making it a representative pu-er tea product of mid-term history.

古法制茶 經典重光



真淳雅號茶菁取自雲南易武的戰後第一批種植喬木茶樹，於 1996 年才首次採摘。依古法手工揉攏，石模壓製，沿襲號級茶制度採用大黃竹葉包封。

真淳雅號由台灣呂禮臻及香港葉榮枝委託易武鄉鄉長張毅老師傅細選易武百年老樹，為復現號級普洱歷史光輝，苦心尋訪老匠，以號級茶為藍圖定製，再現百年經典工藝，意義非凡。2005 年，在臺灣《普洱壺藝》雜誌組織的鬥茶盛會「華山論茶」中，96 真淳雅擊敗諸多名茶，一舉奪冠，被業界譽為新「宋聘號」，聲名大噪。此茶以純乾倉儲存，葉片立體完整，茶餅面的茶芽，已轉金黃之色，茶葉也明顯有陳茶的泛栗紅色澤，油亮清晰，竹箬包裝完整，附木刻手工印製內飛，飛上題「樂茶軒」。

The raw material of "Zhen Chun Ya Hao" Pu-er Tea Cakes is the spring tea leaves carefully picked and selected from 100-year-old tea trees in Yiwu by Master Zhang Yi, aiming to resemble precious vintage pu-er tea cakes of a century ago and representing their craftsmanship. The inner tickets inside are inscribed with "Le Cha Xuan".



Lot 107

96 真淳雅號 · 純乾倉

A STACK OF PU-ER TEA CAKE
1996

估價：HKD 120,000 - 200,000

總重量：約 2496g
數量：一筒七片
倉儲：純乾倉

年份：1996年
工序：生茶



厚紙八五八二 八十年代經典



本拍品為八十年代的厚紙 8582 青餅，八十年代七子餅中，最具代表性的茶品之一。

此厚紙 8582 青餅，一組十片，外形圓厚端正，餅面條索肥壯，鬆緊適中，茶質出色，以厚棉紙包裝，少部分非原包。茶面用三至四級嫩芽葉，裡茶用七至八級葉精製而成。經過三十餘年陳化及優良倉存之下，已經轉化至富有印級茶的韻味，可稱為中期茶中的精品。

This lot comprises 8582 Pu-er Tea Cakes in thick wrapping from 1980s. 8582 Pu-er Tea is one of the most representative tea products of the 1980s. These tea cakes are wrapped in thick cotton paper, and they consist of ten pieces of excellent quality. The tea cake surface is made from young buds of Grade 3 to 4, while the inner part is crafted with leaves of Grade 7 to 8. It is the aging process of more than 30 years that make it one of the finest pu-er tea products of mid-term teas.



Lot 108

八十年代 厚紙 8582 青餅 · 純乾倉 / 乾倉

TEN PIECES OF 8582 PU-ER TEA CAKE IN THICK WRAPPING
Circa 1980s

估價：HKD 1,500,000 - 2,200,000

總重量：約 2442g、332g、
331g、334g
數量：一筒加三片(共10片)
倉儲：純乾倉/乾倉

年份：1980年代
工序：生茶
茶廠：勐海茶廠





Lot 109

倉數	總重量
儲量	約 2374g、
乾倉	兩筒(共 14 片)
	2368g

八十年代厚紙商檢 8592 圓茶 · 乾倉

TWO STACKS OF 8592 PU-ER TEA CAKE IN THICK WRAPPING
Circa 1980s

估價：HKD 120,000 - 220,000

年份：1980 年代
工序：七分熟茶
茶廠：勐海茶廠

勐海茶廠八十年代產厚紙商檢 8592 圓茶，兩筒共十四片，在竹箬上貼有「中國商檢」的綠色橢圓形貼紙。香港南天貿易公司向雲南進出口公司訂製。茶餅採用九級粗茶原料，是由勐海茶廠渥堆發酵而成的早期熟餅。茶韻甘醇，品質上佳。乾倉儲存，湯色紅亮、滋味醇厚、陳香純正。

The two stacks of 8592 Pu-er Tea Cakes in Thick Wrapping comprise fourteen pieces and are both marked with green stickers. These tea cakes, made from tea leaves of Grade 9, are ripened pu-er tea cakes which were pile-fermented by the Menghai Tea Factory in the early period.



Lot 110

倉數	總重量
儲量	約 2342g、
偏乾倉	六筒(共 42 片)
	214701g、
	2285g、
	22432g、
	423423g、
	398398g、
	878g、
	8g、

1992 年 8592 圓茶

SIX STACKS OF 8592 PU-ER TEA CAKE
1992

估價：HKD 200,000 - 300,000

年份：1992 年
工序：熟茶
茶廠：勐海茶廠

勐海茶廠九十年代初生產的 8592 圓茶，六筒共四十二片（無飛版）。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 six stacks (42 pieces) of 8592 Pu-er Tea Cakes were produced in the Menghai Tea Factory in the early 1990s. These tea cakes were pile-fermented with coarse tea leaves of Grade 9.

雪印青餅 條索細嫩

白芽勝雪 風味獨具

雪印青餅，一組七片，包裝完整，帶小內飛，為 7532 配方茶品，是勐海茶廠出品中條索最為細嫩的茶品，產量不多。

不同於尋常以包裝特點命名的茶品，雪印青餅因餅面白芽眾多，後被茶界業內稱之為「雪印」。此茶以一至六級原料拼配緊壓，一至三級鋪面、三至六級為內茶，其中以三、四級茶菁原料為主。茶質陳化優秀，其特別的口感深受市場歡迎。

A set of seven pieces of Snow Mark Pu-er Tea Cakes remains well packed. It belongs to 7532 Pu-er Tea Cakes. Snow Pu-er Tea Cakes are made from the youngest tea leaves among all the products made by the Menghai Tea Factory and produced in a limited quantity, with smaller inner tickets. The word "snow" in the title refers to the unique white tea buds on the surface of these tea cakes. This tea is well aged with a special and popular taste.



Lot 111

八十年代初 雪印青餅

SEVEN PIECES OF SNOW MARK PU-ER TEA CAKE
Circa Early 1980s

估價：HKD 380,000 - 600,000

總重量：約 2230g
數量：一組七片
倉儲：偏乾倉

年份：1980年代初
工序：生茶
茶廠：勐海茶廠



七四五二熟茶王

乾倉

日本回流 乾倉儲存

勐海茶廠於七十年代開始生產的 7452 被譽為普洱「熟茶王」。此件拍品乾倉儲存，曾出口日本，後由藏家從日本購入，茶湯乾淨，口感醇滑。

勐海茶廠於七十年代開始生產的 7452 被譽為普洱「熟茶王」。它採用西雙版納勐海茶區中上等茶菁製作而成，是普洱茶市場的指標產品。7452 是七五年標準化配方茶品，配茶較 7572 更為細緻。7452 配芽重且口感較濃鬱，是相當有特色的熟茶產品；在口感表現更為滑順及清爽，頗有陳年老茶的風範，且 7452 是在熟茶市場中少數擁有美術字內飛的茶品，屬於特殊形制，非常容易鑑別。此件拍品乾倉儲存，曾出口日本，後由藏家從日本購入，茶湯乾淨，口感醇滑。藏家打開檢查，非原包。

The Menghai Tea Factory started producing 7452 Pu-er Tea Cakes in the 1970s and these ripened tea cakes are also known as the King of Ripe Pu-er Tea. They are made from the finest tea leaves from the Menghai Region in Xishuangbanna and become a benchmark product in the pu-er tea market. 7452 refers to a standardized formula created in 1975. Compared to 7572 Pu-er Tea Cakes, the tea cakes with 7452 formula have a more refined combination of tea leaves, with more young tea buds and a stronger flavour. This lot of 7452 Pu-er Tea Cakes is preserved in the dry environment, and was once exported to Japan. Its brewed tea is clear and has a smooth mouthfeel.



Lot 112

七十至八十年代 7452 熟茶王·乾倉

TWENTY PIECES OF 7452 RIPE PU-ER TEA CAKE
Circa 1970-1980s

估價：HKD 450,000 - 680,000

總重量：約 6813g
數量：二十片
倉儲：乾倉

年份：1970至1980年代
工序：熟茶
茶廠：勐海茶廠



七子馬 勐海三火口牌



四十年乾倉陳化 茶質淨茶韻豐

73 青餅被譽為 80 年代勐海青餅的「三大名牌」，憑著其陳化甜醇、餘韻豐滿，近年收藏價格日趨上升，此茶陳化近四十年，香氣穿透力強，茶氣十足，是藏家必納囊中之物。

73 青餅為八十年代的 7542 茶餅，這批 73 青餅的外包裝紙是屬「大口中」，中央的茶字為手工蓋印，餅身較小，因此也有人稱為「大口中小綠印」。品名中的「73」指民國七十三年，也就是公元 1984 年，故「73 青餅」意指 1984 年生產的 7542 青餅。這批 7542 青餅經過近半世紀的陳化，滿口甜醇，餘韻豐滿，被普洱茶收藏界視為珍品。

73 Pu-er Tea Cakes follow the formula of 7542 Pu-er Tea Cakes, and were produced in the early 1980s. The "73" in the name refers to the 73rd year of the Republic of China (R.O.C.), that is, 1984, so "73 Pu-er Tea Cake" refers to the 7542 Pu-er Tea Cake produced in 1984. The tea cakes are comparatively smaller in size with a special Chinese character "Zhong" in wrappings. After nearly half a century of aging, 73 Pu-er Tea tastes sweet and rich. Hence, it is regarded as a treasure by pu-er tea collectors.



Lot 113

八十年代初 73 青餅·乾倉

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

估價：HKD 450,000 - 680,000

總重量：約 2395g
數量：一筒七片
倉儲：乾倉

年份：1980 年代初
工序：生茶
茶廠：勐海茶廠





Lot 114

倉數總
儲量量
：：：
自然倉 一片 約
337g

七十年代
首批 7572 青餅

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

估價：HKD 130,000 - 180,000

年份：1970 年代
工序：生茶
茶廠：勐海茶廠

首批 7572 青餅（也是唯一一批的 7572 青餅茶）是實驗性質的青餅，但經過四十多年的陳化光陰，7572 已經展現出其陳茶的美態。包裝上的小口中及方點茶為其特色。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。

The first batch of 7572 Pu-er Tea Cakes is experimental. However, it has already displayed its charm as aged tea after more than 40 years of preservation.



Lot 115

數總
量量
：：
八塊 約
1300g

七十年代 73 磚

EIGHT PIECES OF PU-ER TEA BRICKS
Circa 1970s

估價：HKD 140,000 - 200,000

年份：1970 年代
工序：熟茶
茶廠：景谷茶廠



73 磚是「文革」時期所生產的磚形普洱茶，港臺茶人稱其為「文革磚」。由於數量十分有限，顯得彌足珍貴。此 73 磚，一組八塊，水性厚滑，順喉回甘。因其年代久遠，工藝獨特，已形成特殊的香味與口感。

73 Pu-er Tea Bricks are a kind of brick-shaped pu-er tea produced during the Cultural Revolution, also known as "Cultural Revolution Bricks" by tea lovers in Hong Kong and Taiwan. As the quantity of these bricks is very limited, they are precious tea products.

七三棗香磚 以黃葉為茶磚

一甲子的陳期 釀造濃郁醇厚的滋味

73 棗香磚，由思茅茶區的喬木茶葉陳化而成，因其獨特的、濃郁的棗香氣味得名。

1957年後，由雲南省茶司率領昆明、勐海、下關等茶廠相關人員赴廣東考察渥堆發酵技術，由下關茶廠完成初步熟化，昆明茶廠加濕加溫，形成穩定的潮水渥堆技術流程，亦即今日所稱普洱熟茶。該技術研發成功後，生產的首批茶磚採用思茅茶區喬木黃葉壓制，經過長期倉儲陳化，熟味已轉化為陳熟香，濃郁甘甜如紅棗，故稱棗香厚磚，亦有形容其為參香、沉香者，湯色清澈油亮，香醇適口，回甘綿厚，氣韻十足。磚茶因發酵充分，不僅滋味佳妙，且藥性溫潤，對心血管和胃部有養護之效，宜人佳品。棗香磚流通量少，市場少見。

The four pieces of 73 Jujube-Aroma Tea Bricks in the yellow wrapping printed with red Chinese characters are made from aged leaves, which were originally picked from the tea trees in the Simao Region. They are named after their rich and unique aroma of jujube. The brewed tea is pure and highly aromatic, with a sweet aftertaste. The medicinal value of the tea is relatively high, and it is beneficial for cardiovascular system and stomach.

Lot 116

六十年代中期 73 棗香磚

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

估價：HKD 180,000 - 280,000

總重量：約1005g
數量：四塊
倉儲：自然倉

年份：1960年代中期
工序：熟茶
茶廠：景谷茶廠



七九景谷磚

79 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，也是景谷茶廠於七十年代最後一批產品。

79 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，也是景谷茶廠於七十年代最後一批產品。此 79 景谷磚，一組十二塊，保存完好。茶磚所帶乳釘紋圓且大，布紋明顯。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，深受收藏界喜愛。

79 Pu-er Tea Bricks made by the Jinggu Tea Factory are a special kind of tea bricks produced during the Cultural Revolution. They are the only documented ripened tea bricks produced by the Jinggu Tea Factory and belong to the last batch of products made in the 1970s by this factory. This lot of 79 Pu-er Tea Bricks contains twelve pieces. They are well preserved after nearly 50 years' aging. The taste of its brewed tea is multi-layered.



Lot 117

七十年代 79 景谷磚

TWELVE PIECES OF 'JING GU' PU-ER TEA BRICKS
Circa 1970s

估價：HKD 150,000 - 220,000

總重量：約 2921g
數量：十二塊

年份：1970年代
工序：熟茶
茶廠：景谷茶廠





Lot 118

倉數：七
 儲量：七
 純乾倉：七
 總重量：約 7698

92 方磚 · 純乾倉

SEVEN PIECES OF 92 PU-ER TEA BRICK 1992

估價：HKD 40,000 - 60,000

年份：1992 年
 工序：生茶
 茶廠：勐海茶廠

拍品為七塊 92 方磚，屬勐海茶廠一九九一年底至一九九三年初出產重 100 克的方磚茶品，是生茶方磚，極具升值潛力。當中以一九九二年左右的產量最大，其品質上佳，並憑著茶的經典蘭花香及越陳越香的特質，被「普洱茶王」鄧時海先生形容為「末代茶王」，代表普洱正味。

This lot comprises seven pieces of 92 Pu-er Tea Bricks, which were produced by the Menghai Tea Factory from the end of 1991 to the beginning of 1993. These tea bricks are made from raw tea leaves without pile-fermentation, making them extremely valuable.

獨持烟熏味內含班章料



Lot 119

倉數：四
 儲量：四
 純乾倉：四
 總重量：約 21008

97 華聯磚 · 純乾倉

FOUR PIECES OF PU-ER TEA BRICKS 1997

估價：HKD 80,000 - 120,000

年份：1997 年
 工序：生茶
 茶廠：勐海茶廠（由澳門華聯茶業公司監制）

華聯青磚是來自澳門華聯茶業公司的訂製茶，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 80 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。

Hualian (Va Lun) Pu-er Tea Bricks are the customized tea products from the Hualian (Va Lun) Tea Company in Macau. They are also known as the "Smoky King" for their special and strong tea flavour.

八中黃印 燕有印級風味

半世紀陳期 陳韻出茶氣現

此款六十年代七子八中黃印具有黃印茶系硬餅黃芽的特性，餅身的壓製略為堅硬，但其茶面配芽頗重，茶葉膠質明顯，呈現金黃色澤。口感接近紅印圓茶，茶韻十分豐富，梅樟香夾帶著蘭香，帶有易武茶區的酪酸和藥味。

此拍品保留有原牛皮紙包裝，包裝內的八中內飛對普洱藏家意義非凡，結合其絕佳韻味與陳化表現，實為不亞於印級茶的銘心絕品。

黃印如金 七子餅茶創製先聲

1959年，因僑銷茶停產故，中國茶葉總公司雲南省分公司改名中國土產畜產進出口公司雲南分公司，並將主打產品中茶牌圓茶改為雲南七子餅茶，印外包紙上八中茶標誌之茶字為黃色，加上茶餅茶菁經配方拼堆以中壯茶葉為主摻入嫩芽，毫頭較多，陳化後色澤金黃。

This lot of Yellow Mark Pu-er Tea Cakes shares the same qualities with other Yellow Mark Pu-er Tea Cakes, which are the firm tea cakes and golden tea buds. The formula of blending is similar to the one of Red Mark Pu-er Tea Cakes. They are mainly covered by young tea buds on the surface and have a rich mouthfeel with an aroma of plum and orchid as well as the medicinal notes in Yiwu Tea. The inner tickets of eight Chinese characters "Zhong" are of great significance to vintage pu-er tea cakes.



Lot 120

六十年代 八中黃印青餅

SEVEN PIECES OF YELLOW MARK PU-ER TEA CAKE
Circa 1960s

估價：HKD 800,000 - 1,500,000

倉儲：	數量：	總重量：
自然倉	一組七片	約326g、309g、
		325g、304g、
		326g、314g、
		306g

年份：1960年代
工序：生茶
茶廠：勐海茶廠



年份：1950年代
工序：生茶
茶廠：勐海茶廠

總重量：	約 319g、324g、
數量：	321g、344g、
倉儲：	324g、316g、
乾倉	325g

Lot 121

五十年代 藍印鐵餅·乾倉

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

估價：HKD 2,000,000 - 2,800,000



一組七片的藍印鐵餅採用易武喬木茶菁為原料，條索金黃，餅身緊結，緩緩陳化，七十年陳期茶氣臻妙境，乾倉保存，實屬珍品。

此拍品為一組七片的藍印鐵餅，乃上世紀五十年代經典代表茶品，葉面金黃，茶氣十足。鐵餅採用易武喬木茶菁為原料，條索粗壯緊實，乾倉保存，實屬珍品。此茶品採用金屬模子直接把茶菁放入壓製脫模而成，製作工序擺脫了以往用布袋包採壓製茶葉的繁瑣。由於鐵餅緊結，新茶膠質更易提早釋放出來，使豐富的茶膠勻齊地分佈在茶葉表層；同時因茶餅緊實，後續發酵轉變會比較緩慢，經七十年的陳化，茶湯的口感較傳統餅形更為濃厚，氣韻更足且充滿活性。

This lot is a group of seven pieces of Blue Mark Pu-er Tea Cakes, a representative tea product from the 1950s, with golden tea leaves. The tea cakes are made from leaves, picked from Yiwu tea trees, which are strong and pressed firmly together into a cake shape. This lot is preserved in the dry environment, making them a real treasure. These tea cakes were made with the technique of pressing the tea leaves directly into a metal mould. Because of the firm structure of tea cakes, the subsequent fermentation is slower. However, after aging for nearly seventy years, the brewed tea is thicker in mouthfeel and more vibrant in taste, compared to those made with a traditional method.



茶中鐵漢 藍印鐵餅



乾倉藍印



承襲級妙韻

七十年陳期 乾倉臻於至善

此件拍品含甲級、乙級藍印青餅各一片，茶餅上等級標註明顯，茶葉配茶風格萌芽重，陳化日久，茶韻滋味富層次，金黃油亮，粗幼有序，品相甚佳。印有甲乙級字樣的藍印，屬較早期藍印，存世稀少，經歷超過半個世紀的陳化，樟香馥鬱高雅，收藏品飲皆宜。

甲乙級藍印為勐海茶廠 50 年代生產，為新中國成立後，中茶公司早期出品。製作之初，曾擬定分為甲乙二級並印製帶有分級字樣的包裝，然所採茶菁皆品質上乘，遂以藍色油墨遮蓋甲乙分級字樣，故而得名藍印，與紅印並列印級茶經典佳作。

Blue Mark Pu-er Tea Cakes were produced by the Menghai Tea Factory in the 1950s. Among them, the tea cakes with Grade A are as famous as the Red Mark Pu-er Tea Cakes, both well accepted in the market. These two pieces of Blue Mark Pu-er Tea Cakes, clearly marked with Grade A and B, are in a good condition, with some golden and lustrous tea leaves. The raw material originates in the Menghai Region. After aging for more than half a century, their quality is still stable. The rarity makes them suitable for collecting and drinking.

年份：1950年代
工序：生茶
茶廠：勐海茶廠

總重量：約 653g
數量：兩片
倉儲：乾倉

Lot 122

五十年代 甲級、乙級藍印青餅·乾倉

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

估價：HKD 680,000 - 1,200,000



「是其所好」古晉級普洱，是茶專場

茶韻
紅印青餅
茶氣無得



Lot 123

五十年代 紅印青餅

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

估價：HKD 460,000 - 800,000

總重量：約 318g
數量：一片
倉儲：偏乾倉

年份：1950年代
工序：生茶
茶廠：勐海茶廠

歷七十載陳化 條索仍呈金黃

五十年代生產的紅印青餅，歷經七十多年，是五十年代最富代表性的茶品。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，茶菁條索粗壯飽滿緊實。沖泡後，茶湯明亮栗紅，清澈見底無渾濁。茶水醇厚馥鬱，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。注：紙張雖有水跡，但並無注入茶葉，故茶葉依然乾淨純正。

Produced in the 1950s, this piece of Red Mark Tea Cake is considered as one of the most representative tea products. The raw material of this tea cake was picked from wild-grown tea trees in Menghai area. The aroma is strong and clean. The tea cake itself is black and lustrous. After brewing, the tea is clear with a bright colour of red chestnut. It tastes mellow and rich with a long-lasting mouthfeel.





本拍品包裝完整，乾倉儲存，經過七十年陳化，
 品相極佳，香氣馥烈，勁道十足，茶性隨時日
 逐漸提升，極具收藏潛力。

紅印鐵餅
 七十年陳期



紅印鐵餅當年生產量極為稀少，現今市場中更為罕見，因此紅印鐵餅被稱為「傳說中存在的茶」。紅印鐵餅質量及香氣與紅印青餅如出一轍，包裝八中茶字為紅色，包裝紙與早期紅印一樣也是長纖維棉紙。但它採用鐵餅緊壓製作，因而被定名為「紅印鐵餅」。

The two pieces of Red Mark Pu-er Tea Cakes were firmly pressed into a cake shape. Back then, the Red Mark Pu-er Tea Cakes made with this method were produced in an extremely small quantity and are even rarer in today's market, hence the name "Legendary Tea." After being stored in the dry environment for about seventy years, this lot of two tea cakes is still well packed and smells aromatic. The brewed tea has a strong flavour. If the collector decides to store it for longer time, it will be further mellowed and become more valuable.

Lot 124

五十年代 紅印鐵餅·乾倉

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

估價：HKD 700,000 - 1,200,000

總重量：約 341g、315g
數量：兩片
倉儲：乾倉

年份：約 1950 年代
工序：生茶
茶廠：勐海茶廠





Lot 125

倉數總
儲量量
：：：
純乾倉 一片 約
360g

五十至六十年代
福祿貢茶·純乾倉

A PIECE OF 'FU LU GONG' PU-ER TEA CAKE
Circa 1950-1960s

估價：HKD 280,000 - 380,000

年份：1950 至 1960 年代
工序：生茶
茶廠：鴻利公司

本件拍品為純乾倉福祿貢茶，茶餅表面配白底綠字內飛及附上紫字竹箬，二者皆印有「福祿貢茶」及「鴻利公司督製」字樣，保存狀態完好，殊為難得。福祿貢茶以雲南鳳山大葉喬木茶菁製成，乃正統雲南普洱茶，故而可被歸為印級茶，收藏價值倍增。福祿貢茶潤喉且回甘快，舌面生津，具有純正的野樟香。

These tea cakes are actually made from the raw tea leaves from Fengshan in Yunnan, which makes them the genuine Yunnan pu-er. Thus, they are now classified as vintage pu-er tea with increasing value.



Lot 126

倉數總
儲量量
：：：
傳統香港倉 一片 約
282g

百年 同興號·向慶記
向質卿

A PIECE OF 'TONG XING HAO' XIANG
ZHIQING PU-ER TEA CAKE
Circa 1920s

估價：HKD 400,000 - 600,000

年份：約 1920 年代
工序：生茶
茶廠：同興號茶莊

向質卿茶出自易武同興號。「同興號」為出品此片茶餅的茶莊，而「向質卿」則是該號的創始人。「同興號」為易武最早期的茶莊之一，根據《易武鄉志》記載，茶莊原名為同順祥號，或稱中信行，於清雍正十年（1733）在易武鎮上建立，在茶界有著堅不可摧的地位。同興號·向慶記向質卿圓茶市場少見。茶性質溫潤柔和，經百年陳化，歷久彌香。

This piece of "Tongxing Hao" Pu-er Tea Cake is mild in mouth, and aged for a century.

般若心經 妙罕鐵書



壺身虔刻以《般若波羅蜜多心經》，
筆意樸拙蘊藉，與頗具古意的
壺身造型渾然一體。





此件鐵壺為日本高手匠人所製，身形飽滿渾厚，砲管形短流，出水利落順暢；提梁與壺身一體鑄就；且壺身度刻以《般若波羅蜜多心經》，筆意樸拙蘊藉，與頗具古意的壺身造型渾然一體。心經鐵壺在日本不僅是精美的茶器，也是佛教法器，被用於重要儀式之中。此拍品製作古雅，又寄託有心經佛法護佑，不可多得。

The outline of this iron teapot is full and rounded. It has a short barrel-shaped spout, which enables a smooth flow of water. The teapot has an integrated body and loop handle, with a body inscribed with the "Heart Sutra of Prajna Borealis." The Chinese inscription displays the artisan's unvarnished strokes of hand carving. The details in the design present a simple and antique style. It is a rare example with "Heart Sutra" in iron teapots, and a rare find for iron teapot collectors. The "Heart Sutra" is composed of 260 Chinese characters. Although short in length, it concentrates the essence of the "Mahaparinirvana Sutra."

般若心經殊勝智慧
精鐵鑄壺淨水長流



Lot 127

般若心經砲口鐵壺

AN IRON TEAPOT WITH HEART SUTRA INSCRIPTION

H 17.6cm; W 18cm

估價：HKD 380,000 - 600,000

純金鑄壺 匠心獨運

日本茶道及金工皆深受中國影響，且各種技藝多經朝鮮半島傳入，與本土特質相融合，形成別具一格的風格。中國古人因黃金燦爛不朽，故而認為以黃金為飲食器可長生不老。日本文化崇尚黃金，故金器製作尤其精妙，飲譽四方。

全器以純金打造，貴金屬之莊嚴高雅氣質呼之欲出。以金壺煮水泡茶，可使水質變軟，茶葉之氣蘊盡情發揮，口感較圓潤甘甜。貴重的純金材質與匠人精湛絕倫的技藝相得益彰。

此金壺壺身造型簡約而高雅，形態圓潤飽滿，弧腹，溜肩，三彎短流，線條流暢有力。壺身中上部分遍佈錯落有序、霰粒大小規律變化的霧霰紋；壺蓋平且配寶珠形鏤空鈕；提梁線條勻稱流暢，為整體造型增添了圓潤豐盈之感。

This gold teapot is styled with a full and rounded body, a curved belly, sloping shoulders as well as a short and curved spout. The outline of this teapot is smooth but powerful. The upper and middle parts of the teapot are fully covered with arare embossment, which is a regularly spaced pattern of many cone-shaped and raised pellets. The lid is flat and designed with a chased and pear-shaped finial. The loop handle has a well-proportioned and smooth design, adding a sense of roundedness and richness to the overall form of the teapot. The entire teapot is made of pure gold, which gives it a noble and elegant air of precious metal. Emperor Huizong of the Song Dynasty wrote in his book *Treatise on Tea* that gold and silver are the suitable material for tea bottles, and the bottle size can be varied to different situations. This gold tea pot echoes the Emperor's highest aesthetics for tea bottles, and is a perfect illustration of the owner's extraordinary taste.

唐代茶書《十六湯品》中云：
「富貴湯，以金銀為湯器，
惟富貴者具焉。」



Lot 128

純金 鏤空花瓣鈕霧霰紋壺

A GOLD TEAPOT WITH ARARE EMBOSSEMENT

共箱

底款：純金

箱蓋有款

H 18cm; W 17cm; 約重 749g

估價：HKD 380,000 - 600,000





Lot 129

明治 名越彌五郎造純銀鳳口茶壺

A STERLING SILVER TEAPOT WITH A PHOENIX SPOUT

共箱

底款：純銀、昌晴

箱款：大日本釜師長 名越彌五郎

H 19cm; W 17cm; 約重 465g

估價：HKD 60,000 - 100,000

此壺由日本著名釜師名越彌五郎於明治時期製作。全器以純銀打造；壺身寶珠形，滿佈細小的槌目紋，此紋飾可在自然光下展現出七彩幻印的絕妙效果。除此之外，此壺壺口處配有如意形裝飾，流口設計為鳳首狀，細節處盡顯釜師之匠心獨運。

This teapot was crafted in the Meiji period by a famous Japanese artisan. The entire vessel is made of sterling silver, with a pearl-shaped body fully covered with the hammered pattern.



Lot 130

七十年代 大藍印圓茶

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

估價：HKD 280,000 - 400,000

年份：1970年代

工序：熟蒸發酵

茶廠：勐海茶廠

倉數總
儲量量
：：約
自然倉 一組七片 2363g

大藍印採取粗芽大葉，7682 配方。一組七片的大藍印餅面較大。背部包裝不完整，為大口中的版本，屬於七十年代的包裝風格。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。

A set of seven pieces of Blue Mark Ripened Pu-er Tea Cakes is shaped into a larger form. The style of its wrapping paper is rare and belongs to the ones of the 1970s.

年份：1980年代

工序：生茶

茶廠：勐海茶廠

總重量：約2260g

數量：一筒七片

倉儲：偏乾倉

Lot 131

八十年代 厚紙商檢 8582 青餅

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

估價：HKD 800,000 - 1,200,000



此款厚紙商檢 8582 較薄紙 8582 更為稀少，也是陳茶史上知名度最廣的茶品之一。品飲茶味霸道強勁，口感樟香明顯。茶味醇厚且茶性較為活潑，擁茶者可通風，回氣來感受其茶湯之變化。

此八十年代厚紙商檢 8582 青餅，竹箬上貼有「中國商檢」的綠色橢圓形貼紙。一筒七片，其中五片是原包裝，藏家曾揭開其中兩片作檢查，偏乾倉儲，陳化四十餘年。

八十年代厚紙商檢 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，是陳茶史上知名度最廣的茶品之一。

The 8582 Pu-er Tea Cakes in Thick Wrapping are made in the 1980s with a mark of "Commodity Inspection." At first, they were ordered from the Menghai Tea Factory by a company in Hong Kong. And now, they are considered one of the finest tea products of mid-term history. The tea cakes are pressed into shape with tea leaves of Grade 5 to 8, mainly the ones of Grade 7 to 8. 8582 Pu-er Tea Cakes are one of the most widely known tea products in the history of aged pu-er tea.



慈善拍賣

【義舉茗韻 至善流芳】

此次特別推出慈善拍品一筒七片「厚紙商檢 8582 青餅」，出品人有感於天災疫情，承諾成交所得全數款項撥捐慈善機構作社會福利用途。以各茶義拍扶危救困，可謂至善至雅，亦願四海知音共襄盛舉。

厚紙商檢八五八二



厚紙八五八二 茶氣益增

近四十載陳化 印級韻味已成

八十年代的厚紙 8582 青餅經過四十年陳化及優良倉存之下，已經轉化至富有印級茶的韻味，可稱為中期茶中的精品。

本拍品為八十年代的厚紙8582青餅，八十年代七子餅中，最具代表性的茶品之一。兩筒共十四片，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，而裡茶則用七至八級葉精製而成。粗壯的茶菁老料在數十年的歲月沉澱下，轉化為品飲者口中無盡的回甜與豐富的層次。茶餅外觀油亮潤澤，水性軟順。

The two stacks of 8582 Pu-er Tea Cakes are one of the most representative tea products from the 1980s. This lot comprises two stacks, fourteen pieces in total. The tea cakes are round and thick in shape with strong tea leaves on the surfaces. They were pressed into a cake with the moderate amount of pressure. The raw material of 8582 Pu-er Tea Cakes is young and old tea leaves from Grade 5 to 8. After decades of aging, these strong tea leaves have brought the drinkers a long-lasting aftertaste of sweetness and multiple layers. The inner part is mainly made from tea leaves of Grade 7 and 8. The excellent quality makes it a tea product sought after by many pu-er tea lovers.



Lot 132

八十年代 厚紙 8582 青餅

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

估價：HKD 1,200,000 - 2,000,000

數量：兩筒(共14片)
倉儲：傳統香港倉
總重量：約2364g、
2407g

年份：1980年代
工序：生茶
茶廠：勐海茶廠



卅載乾倉 八八青餅



茶韻陳香獨具 茶氣足經久耐泡

88 青餅，是勐海茶廠在八十年代末以 7542 配方生產的一批特殊青餅，獨特的陳香是它主要的特點。此茶餅乾倉儲存，多次沖泡後仍不減它悠揚的口感。

88 青餅，以肥壯茶菁為裡，茶氣足，茶韻變化無窮，同時不失普洱的天然真味。經過三十多年的陳化轉變，茶餅烏黑油亮；湯色紅濃透澈；香氣純正持久。88 青經久耐泡，多次沖泡後仍不減它悠揚的口感，因此深受收藏家的追捧。

88 Pu-er Tea Cakes are a special batch of pu-er tea cakes, produced by the Menghai Tea Factory in the late 1980s with the formula of 7542 Pu-er Tea Cakes. They have a special aroma of aged tea, which is the main feature of this batch of tea products. The inner part is made from strong tea leaves, which make the tea cakes very aromatic and full of layers in taste without losing the natural flavour of pu-er. After aging for more than thirty years, 88 tea cakes become dark and lustrous. The brewed tea is red and clear, with an authentic pu-er aroma. It has a long-lasting performance even after many times of brewing. This lot is well preserved in the dry environment.



Lot 133

八十年代末 88 青餅·乾倉

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

估價：HKD 1,000,000 - 1,800,000

總重量：約 2461g、
2421g、2436g
數量：三筒(共 21 片)
倉儲：乾倉

年份：1980 年代末
工序：生茶
茶廠：勐海茶廠



乾倉厚紙七子餅



四十年乾倉陳化 口感滋味殊勝

7532 青餅，以雪印配方拼配而成，面茶多為一心一葉的毛茶鋪面，因此被視為勐海茶廠出廠的七子餅茶中，最為細嫩的茶品。

此拍品為一筒加一片的八十年代厚紙7532，經典配方，醇和豐富。以雪印配方拼配而成，選用勐海茶廠一至六級原料拼配緊壓，一至三級鋪面，是其出品中，最為細嫩的茶品，三至六級為裡茶，三四級茶菁原料為主，原料檔次較高。沖泡後，茶氣十足。7532七子餅茶，從配方來看，面茶多為一心一葉的毛茶鋪面，背面的茶菁與面茶的差距也不大。勐海茶廠出廠的七子餅茶中，沒有經過渥堆工序的茶品，以7532茶菁最細。

Eight pieces of 7532 Pu-er Tea Cakes from the 1980s were produced with a classic formula with a mellowed and rich aroma. In terms of formula, the front side of a tea cake of this kind is covered by tea leaves with the structure of a bud and a leaf, while the back side was crafted with the similar raw material. Among all the raw pu-er tea cakes made by the Menghai Tea Factory, 7532 Pu-er Tea Cakes are made from the youngest tea leaves.



Lot 134

八十年代厚紙 7532 青餅 · 乾倉

EIGHT PIECES OF 7532 PU-ER TEA CAKE IN THICK WRAPPING
Circa 1980s

估價：HKD 250,000 - 380,000

總重量：約 2440g、332g
數量：一筒加一片(共8片)
倉儲：乾倉

年份：1980年代
工序：生茶
茶廠：勐海茶廠





Lot 135

倉數總
儲量量
：：約
：十片 3
：傳統 2
香港 5
倉 8
8

八十至九十年代 7542 青餅

TEN PIECES OF 7542 PU-ER TEA CAKE
Circa 1980-1990s

估價：HKD 120,000 - 180,000

年份：1980 至 1990 年代
工序：生茶
茶廠：勐海茶廠

7542 青餅乃經典的代表，因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性產品。十片 7542 青餅，與 88 青同一配方，香氣持久，滋味回甘。7542 茶餅皆以中壯茶菁為骨架，配以幼嫩芽葉，陳化過程中茶性轉化得更為豐富，適宜品飲收藏。

7542 Pu-er Tea is representative in the pu-er tea market for its decades of consistent flavor and quality. The ten pieces of 7542 Pu-er Tea Cakes follow the same formula as 88 Pu-er Tea Cakes.



Lot 136

倉數總
儲量量
：：約
：五片 1
：乾倉 6
8
0
8

八十至九十年代 將軍餅·乾倉

FIVE PIECES OF PU-ER TEA CAKE
Circa 1980s-1990s

估價：HKD 40,000 - 60,000

年份：1980 至 1990 年代
工序：生茶
茶廠：下關茶廠

一組五片無紙包裝的 8653 茶品，又稱中茶 8653 將軍餅，其中一片餅身有破損。採用雲南大葉種茶曬青毛茶生產壓製而成，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，乾倉儲存。經近三十餘年陳化下，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 does not have any wrapping. They are made from tea leaves of large-leaf tea trees in Yunnan and pressed into a cake form with a larger size and a complete shape.

純乾倉 九七水藍印



97 水藍印繼 88 青後廣受好評的又一名品。經過數十年純乾倉陳化，葉底油潤，湯色澄紅而油亮，入口細滑，口感厚實清爽，回甘持久，香氣高揚，茶氣足，梅子香，生津強烈，喉韻極佳，飲後口齒留香經久不散，是中生代茶品中的典範之作。

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

Lot 137

97 水藍印青餅 · 純乾倉

A STACK OF WATER BLUE MARK PU-ER TEA CAKE
1997

估價：HKD 280,000 - 400,000

總重量：約 2525g
數量：一筒七片
倉儲：純乾倉

年份：1997年
工序：生茶
茶廠：勐海茶廠



年份：1992年
工序：生茶
茶廠：勐海茶廠

總重量：約 2449g、
2423g、2340g
數量：三筒共 21 片
倉儲：純乾倉 / 乾倉

Lot 138

92 青餅 (無飛版) · 純乾倉 / 乾倉

THREE STACKS OF PU-ER TEA CAKE
1992

估價：HKD 500,000 - 800,000



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。此茶薄紙包裝，印刷顏色為硃砂紅，中央「茶」字為青草綠色。茶湯入口生津，回甘快，茶氣濃郁渾厚具樟香陳韻，口感厚滑。

The lot of Pu-er Tea Cakes made in 1992 does not have any inner ticket, which is a distinctive feature for identifying the tea products from 1992. The tea cakes packed in thin wrapping. The central Chinese character "Cha" on the wrapping is in a greenish-grass colour, while the rest of words were printed in a cinnabar red. Its brewed tea has a sweet aftertaste, with a strong aroma of camphor and a smooth mouthfeel.



息備上佳 九二青餅

92 青餅中的無飛版本，是辨別一九九二年產的一大特色。茶湯入口生津，茶氣濃郁渾厚。



Lot 140

倉數	總重量
儲量	約
：四十二片	2272g、
乾倉	2772g、
	2771g、
	8817g、
	2227g、
	7722g、
	6578g、
	8018g、
	g、

97 水藍印圓茶·乾倉

42 PIECES OF WATER BLUE MARK PU-ER TEA CAKE 1997

估價：HKD 120,000 - 180,000

年份：1997年
工序：熟茶
茶廠：勐海茶廠

97 水藍印熟餅是勐海茶廠在 1997 年生產的一款 7572 定製茶餅，因包裝紙上的「茶」字呈水藍色，故稱「水藍印」。湯水順滑，粘稠，有明顯的陳香，回甘水甜。

42 pieces of Water Blue Mark Pu-er Tea Cakes are ripened pu-er tea made in 1997 by the Menghai Tea Factory. They were made with the formula of 7572 Pu-er Tea Cakes.



Lot 141

倉數	總重量
儲量	約
：一組十四片	2220g、
偏乾倉	2224g、
	241g
	g

八十年代末 88 青餅

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

估價：HKD 380,000 - 600,000

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特點。此茶餅以肥壯茶菁為裡，茶氣足，茶韻變化無窮，同時不失普洱的天然真味。經久耐泡，多次沖泡後仍不減它悠揚的口感，因此深受收藏家的追捧。

88 Pu-er Tea Cakes are a special batch of pu-er tea cakes, produced by the Menghai Tea Factory in the late 1980s with the formula of 7542 Pu-er Tea Cakes. They have a special aroma of aged tea, which is the main feature of this batch of tea products.

年份：1980年代
工序：生茶
茶廠：勐海茶廠

總重量：約 2377g
數量：一筒七片
倉儲：乾倉

Lot 142

八十年代 薄紙 8582 青餅 · 乾倉

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

估價：HKD 400,000 - 680,000



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，裡茶則用七至八級葉精製而成。茶餅外形端正，外觀油亮潤澤，呈紅褐色，茶湯偏深栗色，樟香味十足，水性軟順。時至今日，茶品已經轉化至富有印級茶的韻味，可稱為中期茶中的精品。

This lot is a stack of 8582 Pu-er Tea Cakes in Thin Wrapping from the 1980s, which is one of the most representative tea products. The tea cake surface is covered with tea buds graded 3 to 4, while the inner part is finely made of tea leaves graded 7 to 8. The tea cakes have a proper shape with lustrous and reddish-brown appearance. After brewing, the tea is in a darker chestnut-brown colour with a strong camphor aroma and a smooth mouthfeel. 8582 Pu-er Tea is always considered as one of the finest tea products from the 1980s.

八十年代的薄紙 8582 青餅陳化至今，乾倉儲存，老韻已出，茶氣足。

薄紙八五八二 廿載乾倉陳化



八十年代初 73 青餅

73 青餅為八十年代初的 7542 茶餅，這批 73 青餅的外包裝紙是屬「大口中」，中央的茶字為手工蓋印，餅身較小，因此也有人稱為「大口中小綠印」。

73 青餅為八十年代初的 7542 茶餅，這批 73 青餅的外包裝紙是屬「大口中」，中央的茶字為手工蓋印，餅身較小，因此也有人稱為「大口中小綠印」。品名中的「73」指代民國 73 年，也就是公元 1984 年，故「73 青餅」意指 1984 年生產的 7542 青餅。這批 7542 青餅經過近半世紀的陳化，滿口甜醇，餘韻豐滿，被普洱茶收藏界視為珍品。

73 Pu-er Tea Cakes follow the formula of 7542 Pu-er Tea Cakes, and were produced in the early 1980s. The "73" in the name refers to the 73rd year of the Republic of China (R.O.C.), that is, 1984, so "73 Pu-er Tea Cake" refers to the 7542 Pu-er Tea Cake produced in 1984. The tea cakes are comparatively smaller in size with a special Chinese character "Zhong" in wrappings. After nearly half a century of aging, 73 Pu-er Tea tastes sweet and rich. Hence, it is regard.



Lot 143

八十年代初 73 青餅

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

估價：HKD 400,000 - 600,000

總重量：約 2490 g
數量：一筒七片
倉儲：傳統香港倉

年份：1980 年代初
工序：生茶
茶廠：勐海茶廠



小黃印 認真配方

五十年陳期 陳香氣韻足

此拍品為小黃印青餅，內飛有「認真配方」四字，一組七片，保存完整，經過近五十年的自然陳化，陳香氣韻足。

五十年代末至七十年代中期，是雲南七子餅的一個里程碑，同時也是現代拼配普洱茶工藝的始祖。「綠字黃印」比「黃字黃印」生產年份更早，且可分為此拍品之「認真配方」、「適度發酵」及「加重萌芽」三種，其中以「認真配方」茶質最為優良且年份最早，數量也極少見。

The lot of Yellow Mark Pu-er Tea Cake is inserted with an inner ticket with the words "Seriously Formulated." This lot contains seven pieces of pu-er cakes, which are well preserved and full of an aroma of mellowing after fifty years' aging. The period from the late 1950s to the mid-1970s marks a milestone for modern craftsmanship and blending technique for pu-er tea cakes in Yunnan.



Lot 144

七十年代 小黃印 — 認真配方

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

估價：HKD 800,000 - 1,200,000

總重量：約 2159g
數量：一組七片
倉儲：自然倉

年份：1970年代
工序：生茶
茶廠：勐海茶廠



年份：1950年代
工序：生茶
茶廠：勐海茶廠

總重量：約332g
數量：一片
倉儲：純乾倉

Lot 145

五十年代 紅印青餅·純乾倉

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

估價：HKD 500,000 - 800,000



純乾醞釀紅印 七十年茶氣陳韻

此拍品歷經七十多年純乾陳放，雖包裝已有破損，但茶體狀態上佳，茶菁條索分明，粗壯飽滿緊實，純乾環境賦予其純淨而剛強的茶氣，性味平和而深厚蘊藉，變化微妙豐富，如神龍見首不見尾，是品飲的上佳之選。

五十年代生產的紅印青餅，始製於1940年代的佛海茶廠，採用勐海茶區野放茶菁壯葉，舊式壓模製造，除了其里程碑式的歷史價值，茶餅品質亦屬現代普洱茶中的上乘之作。茶氣乾淨而足，餅身茶葉烏潤有光，茶菁條索粗壯飽滿緊實，純乾倉儲存，雖已經陳放半個多世紀，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。飲之，醇厚馥鬱，富層次，生津極致，濃郁芳香而不霸道，令人舌底鳴泉，回味無窮。

This piece of Red Mark Pu-er Tea Cake was made from strong tea leaves from Menghai area in the 1950s, with a clean and strong tea aroma. The tea cakes of its kind were first produced by the Fohai Tea Factory in the 1940s and pressed into the cake shape by old moulds. In addition to its landmark historical value, the quality of Red Mark Pu-er Tea Cake from the 1950s is one of the finest among modern pu-er tea products. The tea cake itself is black and lustrous, composed of big tea leaves. Although this tea cake has been aged for more than half a century in the absolutely dry environment, the tea leaves inside seem still fresh. The tea cake smells mellow with a strong camphor aroma. After brewing, the tea presents a bright and clear colour of chestnut red.

純乾紅印青餅



年份：1950年代
 工序：生茶
 茶廠：勐海茶廠

總重量：約 2337g
 數量：一筒七片
 倉儲：偏乾倉

Lot 146

五十年代 無紙紅印

A STACK OF RED MARK PU-ER TEA CAKE WITHOUT WRAPPING

Circa 1950s

估價：HKD 2,200,000 - 3,000,000

無紙不掩紅印真味 原筒保存完整

此拍品一筒七片，保有原筒包裝，狀態完好重量足，足見藏家之用心呵護。餅面條索油亮，絲絲分明，陳化至今近七十載，葉底活性依舊，散發出的茶韻醇而香。

無紙紅印上承號級茶衣鉢，雖無包裝而香韻殊絕，深受藏家追捧，不容錯過。無紙紅印不僅是印級茶佳品，也是藏茶文化的歷史見證。早年茶樓大量購置普洱茶餅後，卸去包裝紙以利存放和銷售，是具有時代特色的倉儲和銷售習慣，也由此造就了無紙紅印獨特的陳化韻味。

This stack of Red Mark Pu-er Tea Cake without Wrapping is composed of seven pieces. The surface of tea cakes is lustrous and bright, covered with tea leaves in clear shapes. After aging for nearly 70 years, the leaves seem still fresh, giving off a fragrant and mellow aroma. It is said that the reason for the absence of wrapping paper is related to the storing and selling habits in Hong Kong in the early years. To this day, Red Mark Pu-er Tea Cake without Wrapping is highly sought after by tea collectors.

原心完整 無紙紅印



藍印為記 鐵錘風骨

易武喬木茶味純正 鐵餅耐久方臻妙境

經七十年的陳化，茶湯的口感較傳統餅形更為濃厚，氣韻更足且充滿活性，回甘迅速強勁，餘韻悠長，可謂神完意足，已逐漸達到最佳品飲時機。

此拍品為一組七片的藍印鐵餅，乃上世紀五十年代經典代表茶品，葉面金黃，茶氣十足。鐵餅採用易武喬木茶菁為原料，採用當時新研發的製作工藝，取消布袋包揉壓，採用金屬模具直接壓製脫模而成。由於鐵餅緊結密實，新茶膠質更易提早釋放出來，使豐富的茶膠勻齊地分佈在茶葉表層，光澤鮮明。此次拍品偏乾倉保存，狀態良好，條索粗壯。同時因茶餅緊實和低濕度的偏乾倉環境，後續發酵轉變緩慢，經七十年的陳化，茶湯的口感較傳統餅形更為濃厚，氣韻更足且充滿活性，回甘迅速強勁，餘韻悠長，可謂神完意足，已逐漸達到最佳品飲時機。

This lot is a piece of Blue Mark Pu-er tea from the 1950s. It is made from the raw tea leaves picked in Menghai area. The taste of brewed tea is strong and multi-layered with a distinctive and rich aroma.



Lot 147

五十年代 藍印鐵餅

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

估價：HKD 330,000 - 400,000

總重量：約 334g
數量：一片
倉儲：偏乾倉

年份：1950年代
工序：生茶
茶廠：勐海茶廠





Lot 150

倉數總
儲量量
：：約
自然倉 一組四片 1246g

六十年代 昆明鐵餅

FOUR PIECES OF 'KUNMING' PU-ER TEA CAKE
Circa 1960s

估價：HKD 220,000 - 380,000

年份：1960年代
工序：生茶
茶廠：下關茶廠

六十年代昆明鐵餅，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。陳化至今快六十年，口感日趨醇化，是品飲的最佳時機。此拍品有鄧時海先生的簽名。

These pu-er tea cakes are made in the 1960s by the Kunming Tea Factory. They are firmly pressed into a cake shape with a rich tea flavour and a strong taste.

Lot 151

倉數總
儲量量
：：約
傳統香港倉 三粒 534g

百年 末代緊茶

THREE PIECES OF VINTAGE PU-ER JINCHA
Circa 1930s

估價：HKD 120,000 - 200,000

年份：1930年代
工序：生茶
茶廠：猛景號茶莊



緊茶問世於沱茶之後，原產於西雙版納佛海地區，是供應藏族的傳統產品。緊茶素以茶味濃郁，香氣韌勁著稱。過去都通過馬隊的馱運由滇入藏，長途跋涉，常常因為受潮而發生霉變，為了讓緊茶在馱運的過程中有所空間散發水分而防止霉變，才逐漸形成了緊茶獨有的香菇造型，故末代緊茶又稱「香菇頭」。早期緊茶一般多銷往藏區，可說是現存唯一的雲南普洱青沱，緊茶芽毫較多，味甜滑，然清香鮮爽，甘淡平和。此拍品為三粒緊茶，經歷近一個世紀仍完整，市面罕見。緊茶採用老樹的老粗梗葉茶菁，芽毫較多，味甜滑，帶甘和淡樟氣茶香，品味純正良好。

In the early days, Pu-er Jincha was usually transported by horse caravan to Tibetan areas. This lot is three pieces of Pu-er Jincha, well preserved for nearly a century, which is rare in the market. The tea is made from strong tea leaves picked from old tea trees.



Lot 152

民國初期
鄭藹記義順號六安茶·乾倉

SIX PIECES OF 'ZHENG AI JI YI SHUN HAO'
LIU AN TEA
Early Republic of China

估價：HKD 500,000 - 800,000

總重量：約 2784g
數量：一條六粒
倉儲：乾倉

年份：民國初期
工序：黑茶
茶廠：鄭藹記義順號茶莊

此次上拍的鄭藹記六安茶，品質上佳，茶葉烏黑光亮，茶氣充沛，民國時期製作的老六安茶存世無多，經歲月陳化，火氣全退，茶性更溫，味澀生津，祛濕解暑，可稱神品。



鄭藹記義順號
民國初期
乾倉

老六安工藝獨特，先採用類似綠茶的殺青、揉捻、曬坯、烘乾、篩分和揀簸工藝，經過挑選後再烘乾、夜露、薰蒸，裝篋後再烘一次，製成後不能直接出售飲用，尚需陳放數年滋味方出，其中夜露工藝最為獨特，夜間陳放室外，吸收露水精華，成品風味紅濃醇陳，且耐久貯，愈陳愈佳，不僅茶味更厚，且藥性亦更顯著。

"Zheng Ai Ji Yi Shun Hao" is one of the early R.O.C. Liu An tea brands. This lot contains a long bamboo basket of six pieces of Liu An Tea, which is well preserved and rare in the market. The words on the inner ticket inside are the evidence of the prosperity of Liu An Tea in the early years of the Republic of China.

60 年代 陳年老白茶 藥香宜人清心之方

白茶滋味較淡遠，壽眉芽少葉多，帶有茶梗，較之嫩茶，陳化更快，變化明顯。此次上拍的 60 年代老壽眉，經陳化後顯露古樸藥香，口感更加醇厚柔滑，藥性亦更加溫平。

陳年老白茶以散茶形式保存，屬一芽三、四葉，葉多芽少，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，少一分甜鬱果香，多一分陳醇藥香。

This lot of old white tea is in the form of loose leaves. Compared to white tea cakes that are pressed at high temperatures, loose white tea is more nutritionally intact and is able to bring out its original fruity flavor.

陳年老白茶
六十年代
乾倉



Lot 153

六十年代 陳年老白茶 (壽眉)

A CAN OF OLD WHITE TEA
Circa 1960s

估價：HKD 68,000 - 100,000

倉儲：乾倉
數量：一罐
總重量：淨重約 1000g

年份：1960年代
茶類：白茶



Lot 154

倉數總
儲量量
：：淨
乾倉兩重
：罐約
：1
：k
：g

七十年代 陳年老白茶

TWO CANS OF OLD WHITE TEA
Circa 1970s

估價：HKD 38,000 - 60,000

年份：1970 年代
茶類：白茶

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，本拍品陳期近半個世紀，難能可貴。

The white tea preserved for five or six years can be considered as old. This lot has been aged for almost half a century, which makes it very rare. Ancient Chinese have long discovered the medicinal value of white tea and regarded it as excellent tea for health.



Lot 155

倉數總
儲量量
：：淨
乾倉三重
：罐約
：3
：k
：g

七十年代 陳年老白茶

THREE CANS OF OLD WHITE TEA
Circa 1970s

估價：HKD 120,000 - 200,000

年份：1970 年代
茶類：白茶

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，本拍品陳期近半個世紀，難能可貴。

The white tea preserved for five or six years can be considered as old. This lot has been aged for almost half a century, which makes it very rare. Ancient Chinese have long discovered the medicinal value of white tea and regarded it as excellent tea for health.

年份：1980至1990年代
茶類：白茶

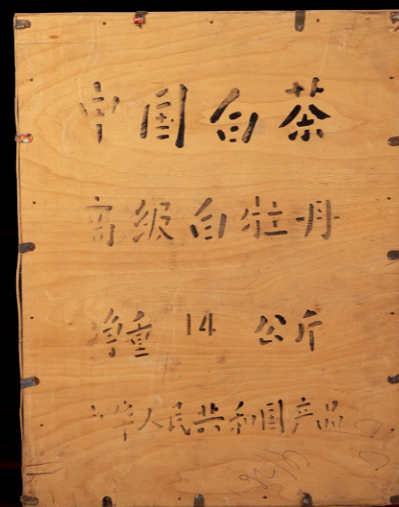
總重量：連箱約18.6kg
數量：一箱
倉儲：乾倉

Lot 156

八十至九十年代 原箱老白茶·高級白牡丹

A BOX OF OLD WHITE TEA
Circa 1980s-1990s

估價：HKD 180,000 - 280,000



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，故得美名白牡丹。

白牡丹屬白茶類中高級的品種。此茶開兩葉包一芽，葉張肥嫩，葉背佈茸毛，葉底柔軟，葉緣微卷，芽葉連枝。此白牡丹茶已存放近四十年，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。

"White Peony" Tea is named after its green tea leaves with silvery white hairs, resembling a flower. After brewing, the green leaves hold the central young buds, just like a freshly blooming peony. This lot of white tea has been preserved for nearly 40 years. The young hairy tea buds are clear and distinctive. After brewing, it is slightly orange and lustrous, with a rich, smooth and sweet taste. This lot is well preserved in its original unopened box, making it highly collectible.

高級白牡丹銀白毫心 原未開封



獨特荷葉香 廖福散茶

越南茶菁香韻獨具 散茶佳品醇潤宜人

廖福散茶，邊境普洱茶，採用野樹茶菁，陳化至今已近六十年，是為印級茶同期的產品，帶有濃厚的陳藥味。

廖福散茶採用越南邊界的普洱茶菁，梗條多細長茶面栗黃色，茶韻新，水性潤，茶氣足。茶湯栗紅透亮，野樟香濃郁略帶有微弱的藥香，茶湯入口微甜，沉醇厚滑而潤喉，無雜味，較耐泡，是優良的普洱老茶。

Liao Fu tea is a kind of loose pu-er tea from border areas. The word "Liao Fu" comes from the Liao Fu Tea House Collection in Hong Kong. The tea leaves were picked from the large-leaf tea trees in Vietnam. This lot of pu-er loose tea has been aged for almost 60 years, with a rich herbal scent and a unique aroma of lotus leaf.



Lot 157

六十年代 廖福散茶

A BOX OF 'LIAO FU' TEA
Circa 1960s

估價：HKD 80,000 - 120,000

總重量：約 10 kg
數量：一箱
倉儲：自然倉

年份：1960年代
茶類：普洱散茶

九十年代老白茶 原木箱未開封

九零年代出口老白茶 藥香馥郁 養生白茶

白茶產自福建，茶性清涼，而老白茶是指在恰當的環境中保存了數年甚至數十年的白茶。經過歲月沉澱，白茶茶性由涼轉溫，陳化藥香凸顯、茶湯順滑甘甜。在中國白茶內銷極少的年代，港澳是主要的白茶銷售區。此拍品為原箱未開封。

此拍品為90年代出口老白茶，箱面字體及條索用料講究，非現今所能媲美，經數十年陳化口感殊佳，有醇厚的藥香，回味悠遠。經陳放，由香甜棗香轉化為沉鬱藥香，性味也由涼轉溫，為養生療疾之佳品。

White tea originates in Fujian. Old white tea refers to the white tea that has been stored in the suitable environment for years or even decades. As time passes, its aroma of herbal medicine comes out. And the brewed tea becomes smooth and sweet. Hong Kong and Macau used to be the main sales area for white tea. The lot remains unopened in the original case.



Lot 158

九十年代 原箱老白茶

A BOX OF OLD WHITE TEA
Circa 1990s

估價：HKD 160,000 - 220,000

總重量：連箱約18.8kg
數量：一箱

年份：1990年代
茶類：白茶





Lot 159

倉數 總
 儲量 重
 : 乾倉 / 自然倉 約
 : 一組三片 353
 : 353
 : 85
 : 3
 : 3
 : 2
 : 8

七十至八十年代
 黃印鐵餅、雪印青餅及
 7582 大葉普洱茶 一組三片

THREE PIECES OF PU-ER TEA CAKES
 Circa 1970s-1980s

估價：HKD 80,000 - 100,000

年份：1970 至 1980 年代
 工序：7582 為熟茶；黃印鐵餅為半生熟；雪印青餅為生茶

一組三片70至80年代七子餅茶。80年代雪印，小內票，細嫩條索；70年代7582圓茶，美術字內飛，葉片粗大；70年代黃印鐵餅，尖出內飛，背有釘痕，市場少見，待慧眼識珍。

This lot is composed of three different pu-er tea products. The piece of Yellow Mark Pu-er Tea Cake from the 1970s has been aged for fifty years. The brewed tea of 7582 Pu-er Tea Cakes has a sweetness of Menghai Tea. The piece of Snow Mark Pu-er Tea Cake was made from the most tender tea leaves with the formula of 7532 Pu-er Tea Cake.



Lot 160

倉數 總
 儲量 重
 : 傳統香港倉 約
 : 一組六片 19738

八十年代初 厚紙普洱圓茶

SIX PIECES OF PU-ER TEA CAKE
 Circa Early 1980s

估價：HKD 160,000 - 260,000

年份：1980 年代初
 工序：半生熟
 茶廠：勐海茶廠

此為一組六片的厚紙半生熟普洱圓茶，茶餅包裝完好，為80年代初茶廠出品，待慧眼識珍。

This lot of Pu-er Tea Cakes are well packed and produced in the early 1980s.



Lot 161

倉數 總重量
 儲量 約
 : 四筒(共28片) 26260g、
 傳統香港倉 25506g、
 25505g、

九十年代末 翻包普洱青餅

FOUR STACKS OF PU-ER TEA CAKE
Circa Late 1990s

估價：HKD 250,000 - 380,000

年份：1990年代末
 工序：生茶
 茶廠：勐海茶廠

該茶餅為勐海茶廠採用大葉青茶，配製而成。紙為翻包。

These tea cakes are made from big tea leaves by the Menghai Tea Factory.



Lot 162

倉數 總重量
 儲量 約
 : 兩筒(共14片) 2425g、
 傳統香港倉 2320g

八十年代 88青同期 7542青餅

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

估價：HKD 320,000 - 480,000

年份：1980年代
 工序：生茶
 茶廠：勐海茶廠

7542青餅乃經典的代表，因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青同期的7542青餅，陳期約四十多年。其餅形圓正，香氣持久，滋味回甘。7542茶餅以中壯茶菁為骨架，配以幼嫩芽葉，陳化時茶性轉化得更為豐富，適宜品飲收藏。

7542 Pu-er Tea is representative in the pu-er tea market for its decades of consistent flavor and quality. These two stacks of 7542 Pu-er Tea Cakes are contemporary with 88 Pu-er Tea Cakes, aging for more than 40 years.

乾倉薄紙八五八二



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。時至今日，茶品已經轉化至富有印級茶的韻味，可稱為中期茶中的精品。

經典配方精心拚配 卅載乾倉印級韻味

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，裡茶則用七至八級葉精製而成。茶餅外形端正，外觀油亮潤澤，呈紅褐色，茶湯偏深栗色，樟香味十足，水性軟順。時至今日，茶品已經轉化至富有印級茶的韻味，可稱為中期茶中的精品。

This lot is a stack of 8582 Pu-er Tea Cakes in Thin Wrapping from the 1980s, which is one of the most representative tea products. The tea cake surface is covered with tea buds graded 3 to 4, while the inner part is finely made of tea leaves graded 7 to 8. The tea cakes have a proper shape with lustrous and reddish-brown appearance. After brewing, the tea is in a darker chestnut-brown colour with a strong camphor aroma and a smooth mouthfeel. 8582 Pu-er Tea is always considered as one of the finest tea products from the 1980s.



Lot 163

八十年代 薄紙8582青餅·乾倉

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

估價：HKD 380,000 - 600,000

總重量：約2378g
數量：一筒七片
倉儲：乾倉

年份：1980年代
工序：生茶
茶廠：勐海茶廠



厚紙八五八二 純乾倉



此 8582 為 80/90 年代生產，純乾倉儲存，氣霸味強，市場甚為追捧。厚紙 8582 青餅最初由香港南天公司向勐海茶廠訂製，堪稱中期茶中的精品。此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，尤以七、八級為主。正是這些經歷了數十年轉化的粗壯老料，為 8582 青餅帶來了無盡的回甜與豐富的層次，令其成為陳茶史上知名度最廣的茶品之一。非原包。

This lot of 8582 Pu-er Tea Cakes from 1980s in thick wrappings is preserved in the absolutely dry storage. Initially, 8582 Pu-er Tea was ordered by a company in Hong Kong, and made in the Menghai Tea Factory. These tea cakes are mainly made from the tea leaves of Grade 7 and 8, which bring their brewed tea long-lasting sweetness and multiple layers. It is always considered as one of the finest pu-er tea products of mid-term history. The lot remains a perfect condition, making it sought after by many pu-er tea collectors.



Lot 164

厚紙 8582 青餅 · 純乾倉

TEN PIECES OF 8582 PU-ER TEA CAKE IN THICK WRAPPING

估價：HKD 1,400,000 - 2,000,000

總重量：共約 3485g
數量：十片
倉儲：純乾倉

工序：生茶
茶廠：勐海茶廠



年份：1980年代
工序：熟茶
茶廠：勐海茶廠

總重量：約2587g
數量：一筒七片
倉儲：偏乾倉

Lot 165

八十年代
厚紙 8592 紫天圓茶

A STACK OF 8592 PU-ER TEA CAKE
Circa 1980s

估價：HKD 80,000 - 120,000



熟茶工藝彪炳之作

茶湯深栗紅色，開茶之際散發優質且有年份積澱感的標準熟茶味道。蔘香與棗香交織，醇厚溫潤，味甜、質滑、順口生津。

厚紙紫天 8592 是熟茶中最受好評的代表性茶品，香港南天貿易公司訂制的經典熟茶，由國營勐海茶廠生產，因外包裝紙上蓋有紫色天字圓章而得名紫天熟餅。經歲月陳化，熟茶新製時的熟味已轉化為曼妙棗香，入口熨帖宜人。

This stack of 8592 Pu-er Tea Cakes is representative of ripened pu-er tea. When opened, it gives off a standard ripened tea flavour of aging and mellowing, with a mixture of ginseng and date notes.

熟茶之味 厚紙八五九二紫天





Lot 166

倉數總
儲量量
：：約
：一組三
自然倉十片三
片二
二
二
g

八十年代中
陳期 35 年無紙普洱茶

TEN PIECES OF PU-ER TEA CAKE
WITHOUT WRAPPING
Circa Mid 1980s

估價：HKD 30,000 - 50,000

年份：1980 年代中期
工序：熟茶

此拍品為一組十片，八十年代陳期 35 年無紙普洱茶。餅身完整，經過近 35 年陳化，已到可品飲時期。

This lot comprises ten pieces of Ripened Pu-er Tea Cakes that were produced in the Mid 1980s and have been aged for 35 years and ready for drinking after years of aging.



Lot 167

倉數總
儲量量
：：約
：一組二
偏乾倉七片三
片四
零
g

八十年代 下關 8653 繁體字
中茶鐵餅

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

估價：HKD 80,000 - 150,000

年份：1980 年代
工序：生茶
茶廠：下關茶廠

此批 8653 為下關茶廠的繁體字的中茶青餅，餅身較昆鐵為小，面裡茶菁差異明顯，以「五級」茶菁拼配臨滄南部茶菁，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。

This batch of 8653 Pu-er Tea Cake in Traditional Chinese Characters is in a smaller size compared to the ones produced by the Kunming Tea Factory. The tea leaves on the surface and inside the cake are noticeably different.



Lot 168

倉數 總重量
 儲量 約
 自然倉 四筒(共28片) 232226g、2221387g、

97 水藍印青餅

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

估價：HKD 550,000 - 700,000

年份：1997年
 工序：生茶
 茶廠：勐海茶廠

97 水藍印青餅亦為勐海茶廠得意之作，承襲 70 年代之配方，以中壯茶菁為骨架，配以細嫩芽葉撒面，結構飽滿，茶湯呈褐栗色，通透而濃厚，入口飽滿而不失輕盈，梅子酸韻生津回甘，可謂剛柔兼濟，妙韻宜人。

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



Lot 169

倉數 總重量
 儲量 約
 自然倉 三筒(共21片) 262744g、2649g、

94 業字圓茶

THREE STACKS OF PU-ER TEA CAKE
 1994

估價：HKD 88,000 - 120,000

年份：1994年
 工序：熟茶
 茶廠：勐海茶廠

94 業字圓茶是 1994 年勐海茶廠出品，包裝上的茶葉的「葉」字變為事業的「業」字。茶餅條索粗壯，適度發酵，油潤度高。茶湯湯色紅濃，湯質濃厚，入口舒適，陳韻濃鬱、勐海味明顯，口感濃稠厚滑，齒縫留香。

The three stacks of Pu-er Tea Cakes were produced by the Menghai Tea Factory in 1994. These tea cakes are composed of moderately fermented leaves with lustrous appearance.

野樟香韻 潛力無限

條索均稱，經多年存藏，已屬可品飲之列。

此 93 小票青餅，六筒共四十二片，餅邊圓渾，條索均稱，茶味野樟香，是中期茶繼 88 青餅後最有陳化價值的作品。

This batch of pu-er tea cakes comes with a small ticket dated "October 93". Hence the market names it "Pu-er Tea with 93 Small Ticket". The tea leaves inside have a well-proportioned shape. After years of storage, this batch of tea cakes is now ready for consumption with a wild camphor aroma.



Lot 172

93 小票(水藍印)青餅

SIX STACKS OF WATER BLUE MARK
PU-ER TEA CAKE
1993

估價：HKD 350,000 - 500,000

倉儲：	數量：	總重量：
自然 / 傳統香港倉	六筒(共 42 片)	約 2401g, 2229g,
		2316g, 2360g,
		2346g, 2353g

年份：1993 年
工序：生茶
茶廠：勐海茶廠



九五八五八二 乾倉



乾倉 8582 未來可期 勐海茶廠七子經典 配方滋味潛力足

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，三筒共二十一片，採用三至八級粗壯新老茶菁。茶餅外觀油亮潤澤，茶味十足。

8582 Pu-er Tea Cakes are the most representative tea products among the ones made in the 1980s. The three stacks of 8582 Pu-er Tea Cakes made in the 1990s continue the formula of 8582 Pu-er Tea Cakes from the 1980s in terms of blending and selection of raw tea leaves. This lot is made from old and new tea leaves of Grade 3 to 8, with a lustrous surface and a rich aroma of tea.



Lot 173

1995/1996 年 8582 青餅 · 乾倉

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

估價：HKD 400,000 - 680,000

總重量：約 2628g / 2652g / 2730g
數量：三筒(共 21 片)
倉儲：乾倉

年份：1995 / 1996 年
工序：生茶
茶廠：勐海茶廠





Lot 174

倉數 總重量
 儲量 42
 : 74
 自然倉 25
 (共 28片) 9g、
 24g、
 34g、
 45g、
 46g、
 8g、

97 水藍印青餅

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

估價：HKD 450,000 - 600,000

年份：1997 年
 工序：生茶
 茶廠：勐海茶廠

97 水藍印青餅，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。

This lot of four stacks of Water Blue Mark Pu-er tea cakes is preserved in bamboo sheath wrapping for stacks and very thin cotton paper for tea cakes. Water Blue Mark Pu-er Tea is considered as a successor of 88 Pu-er Tea and the future star pu-er tea product.

Lot 175

倉數 總重量
 儲量 34
 : 0g、
 乾倉 兩片 38
 倉片 9g

97 水藍印青餅·乾倉

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

估價：HKD 30,000 - 50,000

年份：1997 年
 工序：生茶
 茶廠：勐海茶廠

97 水藍印青餅亦為勐海茶廠得意之作，承襲 70 年代之配方，以中壯茶菁為骨架，配以細嫩芽葉撒面，結構飽滿，茶湯呈褐栗色，通透而濃厚，入口飽滿而不失輕盈，梅子酸韻生津回甘，可謂剛柔兼濟，妙韻宜人。

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.

乾倉七五三二 九六橙中橙



橙印精品潛力無限 收藏投資市場寵兒

96 橙中橙為 1996 年勐海茶廠出品的一款 7532 配方青餅，因其包裝紙及內飛八中的茶字為橙色而得名。

96 橙中橙為 1996 年勐海茶廠出品的一款 7532 配方青餅。因其包裝紙及內飛八中的茶字為橙色而得名。這款茶的茶芽細，表面金芽滿布，茶湯呈栗紅色，潤澤透亮，入口柔滑甜潤，豐滿醇和，由嬌嫩茶芽轉化出柔和細膩的湯感，茶香與回甘交錯，層次變化豐富，受到茶人青睞，近年成交數據表現頗佳，成為明星收藏茶品，廣受市場歡迎，在業內有橙印之別號，其潛力可見一斑。

The Orange Mark Pu-er Tea Cakes are made with the formula of 7532 Pu-er Tea Cakes in 1996 by the Menghai Tea Factory. They are named after the orange colour of the Chinese character "Cha" on the wrapping paper and the inner ticket. The raw material of this lot is mostly young tea leaves. After years of aging, the brewed tea tastes smooth, making it a popular tea product.



Lot 176

96 橙印青餅 · 乾倉

TWO STACKS OF ORANGE MARK PU-ER TEA CAKE
1996

估價：HKD 100,000 - 180,000

總重量：約 2741g、2704g
數量：兩筒(共 14 片)
倉儲：乾倉

年份：1996 年
工序：生茶
茶廠：勐海茶廠



乾倉紅印 九七紅印



經典配方時代新章 紅印傳承歷史見證

此款 97 紅印青餅是繼 50 年代紅印後勐海茶廠的第一款專用純紅色印刷的青餅，品質優秀。

1997 年紅印青餅(大口中)的外包是紅色茶字，內飛的茶字是綠色。此款 97 紅印青餅是繼 50 年代紅印後的第一款專用純紅色印刷的青餅，品質優秀。共兩筒，其中一筒較完整。茶餅包裝完整，乾倉儲存，條索分明，芽頭肥壯、厚實，顯金毫。茶湯清澈透亮呈栗紅色，生津回甘明顯，氣感強烈，令人回味無窮。

97 Red Mark Pu-er Tea has a wrapping with a red "Cha" character in the centre, as well as an inner ticket with a green "Cha" character. 97 Red Mark Pu-er Tea is the first batch of tea cakes exclusively printed in red after Red Mark Pu-er Tea from the 1950s. This lot is well preserved in the dry environment and remains packed well. The tea cakes have well-defined leaves and thick golden tea buds. The brewed tea is clear and red, with a touch of sweetness and a strong aroma that leaves an endless aftertaste.



Lot 177

97 紅印青餅 · 乾倉

TWO STACKS OF RED MARK PU-ER TEA CAKE
1997

估價：HKD 180,000 - 280,000

總重量：約 2503g
數量：兩筒(共 14 片)
倉儲：乾倉

年份：1997 年
工序：生茶
茶廠：勐海茶廠





Lot 178

倉數總
 儲量重
 : : :
 傳兩筒(共14片)
 統共14片
 香共14片
 港共14片
 倉共14片

97 水藍印青餅

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

估價：HKD 220,000 - 380,000

年份：1997 年
 工序：生茶
 茶廠：勐海茶廠

97 水藍印青餅亦為勐海茶廠得意之作，承襲 70 年代之配方，以中壯茶菁為骨架，配以細嫩芽葉撒面，結構飽滿，茶湯呈褐栗色，通透而濃厚，入口飽滿而不失輕盈，梅子酸韻生津回甘，可謂剛柔兼濟，妙韻宜人。

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



Lot 179

倉數總
 儲量重
 : : :
 乾四片約
 倉/自然倉1416g

97 青餅及 94 業字青餅 一組四片

THREE PIECES OF PU-ER TEA CAKE, 1997 AND
 A PIECE OF PU-ER TEA CAKE, 1994
 1997/1994

估價：HKD 30,000 - 50,000

年份：1997 年及 1994 年
 工序：生茶
 茶廠：勐海茶廠

一組四片 97 青餅及 94 業字青餅，陳期快 30 年，陳期恰巧，陳韻始出。

The three Pieces of Pu-er Tea Cakes from 1997 were pressed with the traditional cake mould with the right amount of pressure for aging. Another piece of Pu-er Tea Cake was produced by the Menghai Tea Factory in 1994, classified as good pu-er tea product of mid-term history.

大益野生紅絲帶

乾倉

早期野生班章概念茶



高級定制紅絲為帶 中期佳作喬木精華

大益野生紅絲帶生產於1998年，茶餅見內飛與紅絲帶。茶餅外包裝紙上印有紅色的「大益」商標並註明「中國雲南西雙版納勐海茶葉有限責任公司」。茶餅以竹箬包裝。在茶餅中埋紅絲帶是香港茶商定制高級茶品的標誌。採用7542配方，使用早期野生喬木茶菁製作而成，茶氣帶班章味，湯色黃潤透亮，經二十多年陳期後，回甘十足，為中期茶的代表，也是大益茶廠的精品之作。

This stack of Yunnan Wild Tea Cakes is a raw tea product, produced in 1998 and preserved in the dry environment. There are inner tickets and red ribbons inside the tea cakes. On the wrapping paper, one can see the red logo of "Dayi". The tea cakes are made from tea buds, while the brewed tea has an aroma of Banzhang tea and a bright yellow colour. After aging for twenty years, the aftertaste is quite sweet, making it a representative pu-er tea product of mid-term history.



Lot 180

1998年 大益野生紅絲帶青餅·乾倉

A STACK OF YUNNAN WILD TEA CAKE WITH RED RIBBON
1998

估價：HKD 250,000 - 400,000

總重量：約2563g
數量：一筒七片
倉儲：乾倉

年份：1998年
工序：生茶
茶廠：勐海茶廠



易武野生純料 純乾倉九九綠大樹



99 綠大樹以易武正山春尖茶菁、勐海茶廠經典技藝和純乾倉儲存三重加成，鑄就傳奇品質。

99 綠大樹採用原始木板印刷，版面上殘留許多處紅色的木板痕跡。從市場認可度而言，99 綠大樹藍黑票青餅最受歡迎。此次上拍的 99 綠大樹藍黑票青餅，是綠大樹中最受市場認可的品種，內飛有黑色蓋章，純乾倉儲存，狀態極佳，湯色明亮，呈中度栗色，帶有蜜糖香氣。入口凝練、滲透、舒展、圓潤，富有活性及穿透力。細品可感受到雄渾有勁的回甘和悠長甜韻，可謂不負盛名。

The wrappings of these Blue and Black Mark Pu-er Tea Cakes were printed on wooden plates, so there are many red traces on the wrapping paper, which are noticeable marks for tea collectors. The brewed tea has a special aroma like honey and a chestnut-brown colour with a smooth and condensed mouthfeel. When one enjoys it, the powerful sweet aftertaste is fully expressed.



Lot 181

99 綠大樹藍黑票青餅·純乾倉

TWO STACKS OF BLUE AND BLACK MARK PU-ER TEA CAKE
1999

估價：HKD 800,000 - 1,280,000

總重量：約 2458g
數量：兩筒(共 14 片)
倉儲：純乾倉

年份：1999 年
工序：生茶
茶廠：勐海茶廠



野生老喬木



Lot 182

倉數總
儲量重
：：量
：：：
偏一約
乾筒2
倉七5
片七1
0
g

1998 年 勐海野生喬木青餅

A STACK OF WILD PU-ER TEA CAKE
1998

估價：HKD 60,000 - 100,000

年份：1998 年

工序：生茶

茶廠：大益茶廠

此拍品採用深山老林野生喬木原料，一筒七片，附大票標明為中茶牌勐海 802 號野生喬木。偏乾倉儲存，壓製適中，條索細嫩，茶梗柔軟，茶形壯碩，屬喬木老樹區的茶菁，此為本款茶最主要的特點。茶質豐厚，滋味飽滿。由於當時產量不多，為特製茶品，更獲《茶藝 No. 39、No. 49》華山論茶中的金賞推薦榮譽。

This lot of pu-er tea cakes is made from the tea leaves picked from wild tea trees in forests and comprises a stack of seven pieces. The stack ticket is marked with the brand of "Zhong Cha" and the serial number of trees.



Lot 183

倉數總
儲量重
：：量
：：：
純一約
乾筒2
倉七5
片七1
0
g

2005 年 勐海孔雀青餅 (501 批次) · 純乾倉

A STACK OF PEACOCK 'DAYI' PU-ER TEA CAKE
2005

估價：HKD 200,000 - 380,000

年份：2005 年

工序：生茶

茶廠：大益茶廠

本拍品為大益 501 批次勐海孔雀青餅，乃勐海茶廠 2005 年出產的普洱生茶。餅形端正，鬆緊適宜，餅面光滑，撒面充足，湯色黃明清亮，香氣純正，滋味醇和。

These tea cakes were made from the tea leaves grown in the Five Tea Mountains in Menghai Region. This lot comprises a stack of Peacock "Dayi" Pu-er Tea Cakes produced in 2005.



金大益青餅

三零一 批次內含班章料



03年金大益是飛台 (FT) 向大益茶廠訂製的茶品，採用舊茶菁製成，條索中等，偏向粗壯，茶芽比例合適。內含班章料。

03年金大益是飛台 (FT) 向大益茶廠訂製的茶品。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；湯質表現活潑爽朗；回甘也適度，恰到好處。回甘過後，就是經陳化轉化出來的甜美茶韻，深長的、豐盛的滋味，厚實而帶一點霸氣的茶香。

This lot of Golden "Dayi" Pu-er Tea Cake is a customized tea product produced by the Dayi Factory. The tea cakes are made from old tea leaves of medium size. The formula of blending is well designed, so that the aftertaste is strong, sweet and long-lasting.



Lot 184

2003年 金大益青餅(301 批次) · 純乾倉

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

估價：HKD 380,000 - 600,000

總重量：約 2589.2575g
數量：兩筒共 14 片
倉儲：純乾倉

年份：2003年
工序：生茶
茶廠：大益茶廠



銀大益青餅

302 批次



此組拍品為 2003 年生產的銀大益青餅，經過近二十年陳化，茶葉已泛油光，色澤烏潤，顯毫，香氣純正持久。

此組拍品為 2003 年生產的銀大益青餅，經過近二十年陳化，茶葉已泛油光，色澤烏潤，顯毫，香氣純正持久。作為漸進佳境且有年份的大益知名茶品，收藏及品飲價值與日俱增。

This lot of Silver "Dayi" Pu-er Tea Cake was produced in 2003. After aging for almost twenty years, the tea leaves become lustrous, and it gives off an authentic and long-lasting aroma. As a well-known "Dayi" tea product, its value for collecting and drinking is increasing day by day.



Lot 185

2003 年 銀大益青餅(302 批次) · 純乾倉

FOUR STACKS OF SILVER 'DAYI' PU-ER TEA CAKE
2003

估價：HKD 380,000 - 600,000

總重量：約 2548g, 2538g,
2550g, 2547g
數量：四筒共 28 片
倉儲：純乾倉

年份：2003 年
工序：生茶
茶廠：大益茶廠





Lot 186

數量：
總重量：
約 1936g

七十年代 73 寬版磚

EIGHT PIECES OF PU-ER TEA BRICK
Circa 1970s

估價：HKD 150,000 - 220,000

年份：1970 年代
工序：熟茶
茶廠：景谷茶廠

此 73 寬版磚，一組八塊，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。文革磚特色為無內飛，茶菁原料均選用雲南大葉種曬青毛茶。此組八塊寬版磚至今已有五十年歷史，陳化表現出色。

Eight pieces of 73 pu-er tea bricks were produced in the 1970s and wrapped in paper. They are the most representative tea bricks made during the Cultural Revolution.

獨持烟熏味
內含班章料



Lot 187

數量：
總重量：
約 4252g

97 華聯磚·純乾倉

EIGHT PIECES OF PU-ER TEA BRICKS
1997

估價：HKD 140,000 - 220,000

年份：1997 年
工序：生茶
茶廠：勐海茶廠 (由澳門華聯茶葉公司監制)

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 80 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。

Hualian (Va Lun) Pu-er Tea Bricks are the customized tea products from the Hualian (Va Lun) Tea Company in Macau. The Pu-er Tea Bricks are also known as the "Smoky King" for their special and strong tea flavour.



陳年出藥茶
六十年代老白茶
乾倉

白茶耐久貯，養生療疾的效用也是愈陳愈佳。
陳化後顏色逐漸加深至黑色，香氣亦更加醇厚豐富，十年者有棗香，十五年以上者發藥香，茶性由涼轉溫。

陳年老白茶以散茶形式保存，屬一芽三、四葉，葉多芽少，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，少一分甜鬱果香，多一分陳醇藥香。

This lot of old white tea is in the form of loose leaves. The brewed tea is clear and has a bright colour of brownish red, with a fresh and smooth mouthfeel. Compared to white tea cakes that are pressed at high temperatures, loose white tea is more nutritionally intact and is able to bring out its original fruity flavor.



Lot 188

六十年代 陳年老白茶

A CAN OF OLD WHITE TEA
Circa 1960s

估價：HKD 180,000 - 220,000

總重量：約 3 kg
數量：一罐
倉儲：乾倉

年份：1960年代
茶類：白茶



八十年代 珍藏老白茶

本件拍品的白茶選料嚴謹，純正。陳化近四十年的老白茶在市場上已很難見到。

八十年代出口老白茶，八十年代末由政和出口至馬來西亞，由當地茶莊訂制此綠色袋子，每包分裝 300 克。茶品倉儲乾淨，帶梅子香，藥用價值高。

The white tea leaves in this lot are pure and were carefully selected. It is rare to find old white tea which has been aged for nearly 40 years in the market. The tea has a rich red colour after brewing, with a sweet and mellow taste as well as a distinct lotus fragrance. Drinking it calms the drinker's mind.



Lot 189

八十年代 珍藏老白茶

TWENTY BAGS OF OLD WHITE TEA
Circa 1980s

估價：HKD 90,000 - 120,000

年份：1980年代
茶類：白茶
數量：二十包
總重量：每包連袋約325g



Lot 190

倉數總
儲量重
：：量
乾：兩每
倉：原原
：箱箱
：共共
：二二
：十十
：四四
：盒盒

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

年份：1990 年代
茶類：白茶
茶廠：福字牌

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 ancient times, Shou Mei was a "tribute tea" for royal consumption. This is an early batch of white tea Shou Mei from Fujian made in the 1990s. They are fine products of its kind with excellent health benefits.



Lot 191

倉數總
儲量重
：：量
乾：一約
倉：箱1
：0
：3
：k
：g

九十年代 老白茶

A BOX OF OLD WHITE TEA
Circa 1990s

估價：HKD 22,000 - 30,000

年份：1990 年代
茶類：白茶

老白茶一芽二葉，乾茶略帶金黃色，條索勻整，茶香清高。白茶和普洱生茶一樣，儲存年份越久茶味越是醇厚和香濃，本品已陳化二十載。沖泡後棗香濃鬱，顯藥香；湯色栗紅透亮，湯質稠厚，入口醇滑、甜潤。

Similar to raw pu-er tea, white tea becomes more and more mellow and aromatic with time. This lot of white tea has been aged for over a decade.



Lot 192

倉數總
儲量量
：：：
乾一連
倉箱箱
約
1
2
k
g

2011年 白牡丹(壽眉)

A BOX OF 'SHOU MEI' TEA
2011

估價：HKD 55,000 - 80,000

年份：2011年
茶類：白茶
茶廠：立達茶廠

此拍品原料來自青山透迤，秀水如練的福鼎市白茶核心產區。白茶在多年的存放過程中，茶葉內部成分緩慢地發生著變化。其中的香氣成分逐漸揮發；沖泡後的湯色逐漸變紅，滋味變得更為醇和，茶性也逐漸由涼轉溫。白茶存放時間越長，滋味愈發醇厚，品飲價值也相應升高。品牌「立達白茶」，自清末周氏茶人起，已經歷四代百年的傳承，至今仍延續著周氏家人匠心製茶的初心。

The raw material for this lot comes from the core production area of white tea in Fuding, Fujian. During the years of storage, the composition of white tea has been changing slowly. The aromatic components gradually evaporate, and the colour of the brewed tea turns red.



原箱未開封
少見色種烏龍

Lot 193

數總
量量
：：
一箱上
標示
2
2
k
g

1985年 原箱福建烏龍茶 色種

A BOX OF FUJIAN OOLONG TEA
1985

估價：HKD 280,000 - 400,000

年份：1985年
茶類：烏龍茶

色種，屬烏龍茶，由不同茶樹的茶菁混合製成。由於各類茶菁採摘時間與製作週期不同，需要茶農分批有所挑揀地採摘。因此，製作色種烏龍茶需要消耗大量的精力與時間。2000年後，已少有色種製作。此件色種外形細結，芬芳馥鬱，有一種自然的花香。沖泡之後的茶湯顏色清澈橙紅，滋味醇厚鮮爽。

Sezhong is a type of oolong tea. It is a blend of tea leaves from different tea trees. As each type of tea leaves is picked at different times and produced in different manufacturing cycles, the tea growers have to prepare it in different periods. As a result, Sezhong has been rarely produced in recent years. This lot of Oolong tea has slim tea leaves, and gives off a natural floral aroma. The brewed tea is clear and presents an orange-red colour, with a rich and fresh taste.



Lot 194

數量：
一塊

總重量：
約 728g

八十年代 老六堡茶

A PIECE OF LIU BAO TEA
Circa 1980s

估價：HKD 12,000 - 18,000

年份：1980 年代
茶類：黑茶

六堡茶屬黑茶，因主產於廣西梧州六堡鎮而得名。六堡茶，紅、濃、陳、醇，具有獨特的檳榔香氣，越陳越佳。六堡茶在港澳及東南亞地區深受歡迎。30 年以上的陳年老六堡，色澤黑褐油潤，帶有檳榔、松煙香味，清爽醇厚，味中有甜，湯色澄明。

Liu Bao Tea gets better with age. After more than 30 years, this tea becomes blackish brown in colour and clear in quality, sending out the smell of betel nut and pine smoke.



Lot 195

倉數：
兩罐

總重量：
淨重約 507g、315g

七十年代 老六堡茶連紫砂加彩罐

LIU BAO TEA WITH TWO CERAMIC CANS
Circa 1970s

估價：HKD 14,000 - 20,000

年份：1970 年代
茶類：黑茶

此六堡茶至今已逾四十載陳期，保存於彩繪紫砂茶葉罐內，品相完好難得，實為品飲、收藏佳品。罐內六堡茶條索緊結黑褐，沖泡後茶湯紅濃明亮，滋味醇厚帶陳香，茶氣悠長沉澱。六堡茶因其特殊的檳榔香味，在清嘉慶年間被欽點為貢品，享譽海內外。此件拍品的六堡茶藏於精緻的紫砂加彩茶葉罐內。全罐以紫砂為主體，罐身及蓋表面飾有活潑靈動的花卉及蝴蝶紋飾，並帶有色彩奪目的開窗設計。名茶配美器，妙趣橫生。

This lot of Liu Bao Tea has been aged for over 40 years and preserved in two painted Zisha pots. The tea was ordained as a tribute during the Jiaqing Period of the Qing Dynasty for its special aroma of betel nut, and became renowned both at home and abroad.

索引 INDEX

圖錄號

下關

六十年代 昆明鐵餅 150

八十年代 下關8653繁體字中茶鐵餅 167

八十至九十年代 將軍餅 136

六安/六堡

民國初期 鄭藹記義順號六安茶 152

七十年代 老六堡茶連紫砂加彩罐 195

八十年代 老六堡茶 194

茶磚

六十年代中期 73棗香磚 116

七十年代 73磚 115

七十年代 73寬版磚 186

七十年代 79景谷磚 117

92方磚 118

97華聯磚 119, 187

其他茶

六十年代 陳年老白茶 153, 188

七十年代 陳年老白茶 154, 155

八十年代 珍藏老白茶 189

八十至九十年代 原箱老白茶·高級白牡丹 156

九十年代 原箱老白茶 158

九十年代 原箱白毛壽眉老白茶 190

九十年代 老白茶 191

2011年 白牡丹(壽眉) 192

六十年代 廖福散茶 157

1985年 原箱福建烏龍茶 色種 193

圖錄號

八十至九十年代 茶藝樂園普洱老散茶 196

茶道具

純金 鏤空花瓣鈕霧霞紋壺 128

明治 名越彌五郎造純銀鳳口茶壺 129

般若心經砲口鐵壺 127

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: _____ 電子郵件: _____
Telephone: _____ Fax: _____ Email Address: _____

拍品類別: 古董級普洱茶
Auction Category: **Vintage Puer Tea**

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。



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: _____ 電子郵件: _____
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 _____

仕宏拍賣立足香港十載，並於二零一四年引入古董級普洱茶及佳茗拍賣專場，成為國際專業古董及頂級普洱茶拍賣平台。憑藉專家團隊豐富經驗及精確洞悉市場趨勢，為茶葉拍賣市場創下不少紀錄。

陳年普洱茶 估值與鑒別

普洱尋珍



線上諮詢
提供圖片及資料
專家初步估值

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。

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」。

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：香港上海匯豐銀行有限公司

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2022年 07 月 15 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.

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. 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.

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 in 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 15 July 2022.

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).