

寻 茶

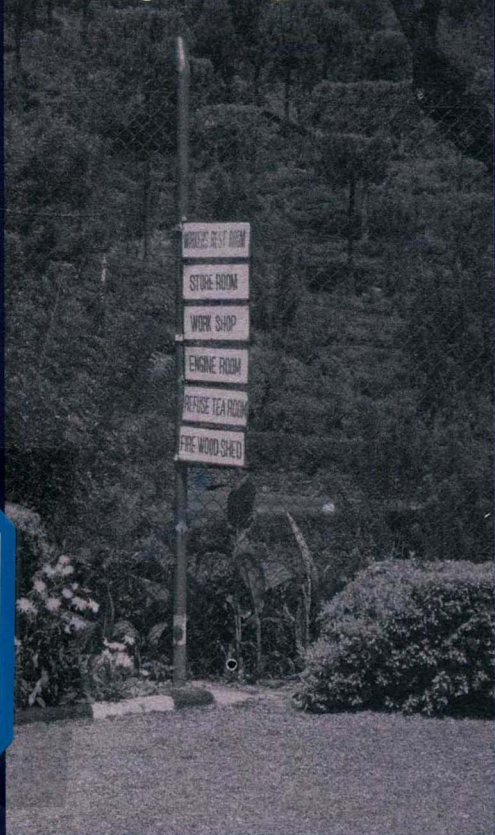
罗 龙 新 著

斯里兰卡

An Aromatic Journey to Sri Lanka

Who would think, looking at a tea bush, that it could produce the bewildering wealth and flavours and fragrances generated by the diverse processes associated with black-tea manufacture? Tea then, is a beverage of infinite variety. And when blended harmoniously by a master blender, the possibilities for novelty are endless.

一趟穿越印度洋的
红茶品味之旅



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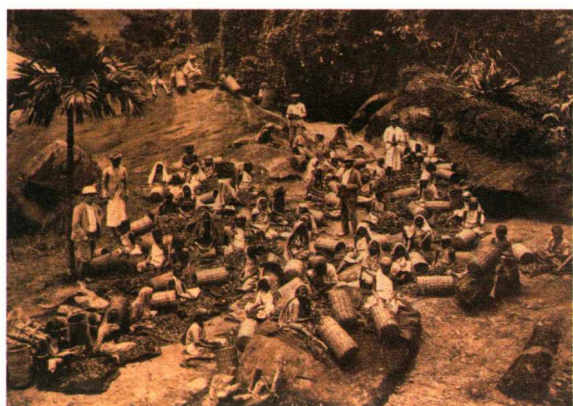
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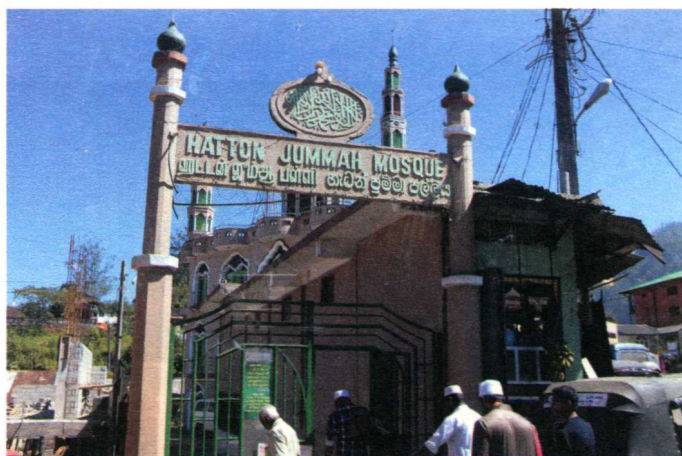
1. 种植园英国监工和采茶工（约 1870 年）
2. 19 世纪英国茶叶种植园主和工人
3. 早期英国茶叶种植者庄园和茶园（1880 年）
4. 泰米尔采茶女（约 1880 年）



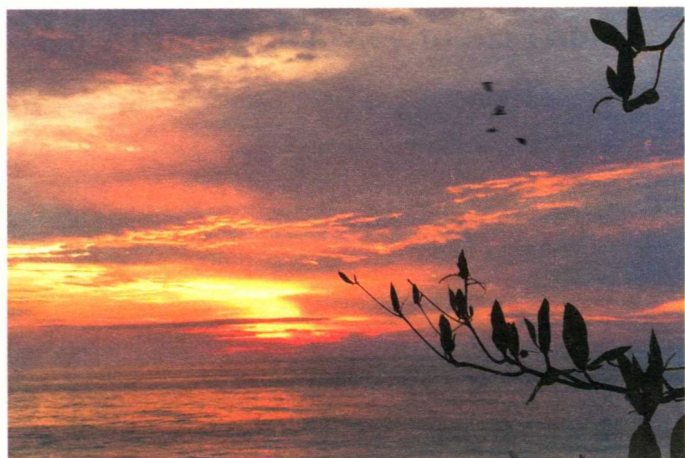
1. 英国茶商在茶厂进行茶叶审评 (1894 年)
2. 19 世纪时期锡兰的茶厂



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1. 汀布拉茶区哈顿镇清真寺
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1. 印度洋的夕阳晚霞
2. 乌瓦红茶

Preface 1

An Aromatic Journey to Sri Lanka

It is with great pleasure that I write this message for the 2nd edition of *An Aromatic Journey to Sri Lanka — the Ceylon Tea Story*. This book has given an opportunity to Chinese public to know about all aspects of Ceylon Tea from the inception. The author, Mr. Luo Longxin, Chief Scientist of Shenbao Industrial Co. Led. has further cemented through this well-researched book the historical relation between Sri Lanka and China.

Sri Lanka and China have been two Asian countries that have been friends over several centuries. Modern relations commenced when Sri Lanka recognized the establishment of the People's Republic of China in January 1950.

When Sri Lanka was under the British occupation, British trading community who engaged in business in Indian subcontinent took tea plant to Sri Lanka in 1839. However, the tea planting on commercial

basis commenced in 1867, when the first consignment of tea was sent to England. The long journey of the tea industry which commenced from China to Sri Lanka via Calcutta Botanical Gardens finally returned to China under the world renowned brand name "Ceylon Tea". "Ceylon Tea" has earned the reputation in China as "the best black tea" available in the Chinese market.

This remarkable story of the Ceylon Tea industry has been well researched by our friend Luo Longxin, who with this publication became a very solid pillar of the China–Sri Lanka Friendship Bridge. This book has now become a reference book not only to students of the tea industry, but to many more who are interested in Sri Lanka. Tea cultures of our two countries have become symbolic additions to national identities of China and Sri Lanka. This book will further strengthen the friendship of both nations.

While extending my congratulation to both the writer and the publisher, I wish more success for their future endeavors.

Dr. Karunasena Kodituwakku
Ambassador to Sri Lanka in China
14th December 2017

推荐序 1

斯里兰卡芳香之旅

我非常高兴地为《寻茶斯里兰卡》再版撰写序文。这本书为中国朋友了解锡兰红茶的各个方面提供了一个机会。本书作者、深宝实业股份有限公司首席科学家罗龙新先生，通过深入研究后写成的这本书，进一步巩固了斯里兰卡和中国之间的历史关系。

斯里兰卡和中国在过去几个世纪以来一直友好相处。1950年1月，斯里兰卡承认中国独立主权地位，开始了现代友好关系。

英国占领斯里兰卡时期，1839年在印度次大陆从事经营的英国贸易界将茶树带去斯里兰卡。然而，直至1867年茶叶商业种植才真正开始，第一批茶叶出口到英国。茶产业始于中国，经加尔各答植物园转到了斯里兰卡，经过漫长的旅行后最终以世界著名的“锡兰茶”品牌又回到中国。“锡兰茶”已经在中国市场赢得了“最好的红茶”声誉。

我们的朋友罗龙新先生认真研究了“锡兰茶”产业不同寻常的故事，

这本书的出版成为中国和斯里兰卡友谊桥梁非常坚实的基柱。这本书不仅是茶产业学生，也是许多对斯里兰卡感兴趣的读者的参考书。我们两国的茶文化，已成为中国和斯里兰卡国家身份之外另一种象征的符号。这本书也将进一步加强两国之间的友谊。

最后，我向作者和出版社表示衷心的祝贺！希望未来事业取得更大的成功！

卡鲁纳塞纳·科迪图瓦库 博士

斯里兰卡驻中国大使

2017年12月14日

Preface 2

Who would think, looking at a tea bush, that it could produce the bewildering wealth and flavours and fragrances generated by the diverse processes associated with black-tea manufacture? Even the single “orthodox” method employed widely in Sri Lanka produces dozens of readily-identifiable taste profiles attributable to manufacture, grades, cultivars, leaves quality, regions, soil and climate. The 300 million kg of Ceylon Tea produced annually originates from some 700 factories processing leaves harvested by some 400,000 growers. Those numbers alone suggest just how much variation is possible even from the modest 180,000 ha on which tea is grown in Sri Lanka—just 6.6% of the extent of China’s tea “estate” !

Tea then, is a beverage of infinite variety. And when blended harmoniously by a master blender, the possibilities for novelty are endless. And it is the Sri Lankan segment of this spectrum of flavours and fragrances that Professor Luo Longxin has chosen to explore in

his *An Aromatic Journey to Sri Lanka — the Ceylon Tea Story*. It is an expertly-written account of Sri Lanka's tea industry. Given his training in agriculture at the South China Agricultural University and subsequent experience in tea research, most notably at the Tea Research Institute of the Chinese Academy of Agricultural Sciences, he is a tea professional without parallel. His subsequent years of experience as Chief Scientist of the Shenbao Industrial Co. Ltd. has provided him with a unique vantage point from which to view the global tea industry and trends within it. I am delighted and honoured then, by the attention such a distinguished scientist, author and tea professional is paying to Ceylon Tea.

It is a pleasure for me to welcome the publication of the second edition of *An Aromatic Journey to Sri Lanka — the Ceylon Tea Story*. The book presents an up-to-date and comprehensive survey of the entire Ceylon Tea industry, painting an atmospheric image of the tea landscape, manufacture and trade. Professor Luo traces the 150-year history of Ceylon Tea, describes the Colombo tea auction and trade, examines the role of brokers, and highlights the promotional and regulatory roles of the Sri Lanka Tea Board, which is the government's focal point for the industry. He then goes on to pen a word portrait of the tea-growing regions, paying attention also to the places of cultural, religious and scenic significance in each, including the Ceylon Tea Museum at Hantana and the Various national parks and botanic gardens that lie in these regions. A special place is also given to the pioneering role of James Taylor, who first planted tea on a commercial scale in Sri Lanka, at Loolecondara Estate, and to the British legacy in the island, of which tea was an integral part. To this end, he describes also several sites not

usually mentioned in other tea books, such as the Hill Club at Nuwara Eliya and the Heritage Tea Factory Hotel at Kandapola, in addition to several famous estates and landmarks such as Lipton's Seat. What is more, the book provides a comprehensive description of the art of tea tasting and gives tips on coming to grips with tea jargon. Finally, the book ends with advice on how to make a nice cup of Ceylon Tea and a comprehensive bibliography.

Sri Lanka today exports some eight million kilogrammes of tea to China annually, and that figure has been growing by double-digit percentages year-on-year for the past several years. There is no doubt that Ceylon Tea—black tea—is catching on fast in China, the world's largest producer and consumer of tea. What is more, in no other country is tea appreciation more highly refined. Additionally significant is that some 300,000 Chinese tourists visit Sri Lanka every year, almost all of whom are tea aficionados. China's role in Ceylon Tea, then, is only set to grow yet further.

It is a pleasure, then, to introduce and highly recommend the second edition of Professor Luo Longxin's *An Aromatic Journey to Sri Lanka — the Ceylon Tea Story*, a comprehensive and timely account of the Ceylon Tea story. I congratulate him for the book's excellent content and quality, and for the service he is doing to Sri Lanka's tea industry by popularising our tea in China and introducing it to Chinese tourists and tea drinkers!

Sri Lanka Tea Board.

Rohan Pethiyagoda, Chairman.

推荐序 2

谁会想到一株茶树，既可以创造出意想不到的财富，也可以通过多样化的红茶工艺产生独特的风味、发出特有的芳香。尽管广泛采用单一的“传统工艺”，但由于各大茶区的土壤和气候不同，也能生产出几十种风味各异的斯里兰卡红茶。斯里兰卡每年生产 30 万吨锡兰茶，这些锡兰茶出自 700 多个茶叶加工厂及 40 多万个种植者。这些数字意味着在覆盖面积达 18 万公顷的斯里兰卡茶园里，一切皆有可能，而这些茶园的面积只有中国茶园面积的 6.6%！

茶，其实是一种可以千变万化的饮料。由资深茶叶拼配师调配后，就能产生无限的创意。正是斯里兰卡红茶独特的芬芳香味，吸引了罗龙新教授去“寻茶斯里兰卡”。这是一本描述斯里兰卡茶产业的专家级别的书。罗龙新教授毕业于华南农业大学农学系，其后又在中国农业科学院茶叶研究所研究茶叶科学，毫无疑问，他是一位茶叶专家。他后来作为首席科学家任职深宝实业股份有限公司，多年的经验为他提供了一个独特视角来观察全球茶行业的动态和趋势。我很高兴，这样一位著名的科学家、作家和茶专家能关注锡兰茶。