
Chapter 3

Storage and Service of Wine



Storage of Wine

The general points should always be observed to maintain wine's flavour;

- **Temperature** - Consistent between 10°-15°c.
 - Too much refrigeration and cork will harder/crumble - allowing oxygen in and spoiling wine.
- **Store on side** - So cork remains in contact with the wine.
 - If cork dries it will allow in oxygen and spoil the wine
 - Wines with seal caps, fine to store upright.
- **Keep away from strong light** - It will cause wine to become stale and old before its time
- **Keep away from vibrations** - So it remains undisturbed

Service of Wine

Service temperatures

- Red wines
 - Full-bodied reds, if served too cold, will taste astringent and thin. Can be warmed up by placing hands over bowl of the glass to reach room temperature
- White/rosé/sparkling
 - Ice buckets should be filled three quarters full with equal quantities ice and water. The water is able to transfer heat from the bottle to melt the ice.
 - Note: Over-chilling wines can also mask flavours.

Style of wine	Example of style of wine	Service temperature
Sweet wines	Sauternes, Eiswein	Well chilled 6-8°C (43-45°F)
Sparkling wines	Champagne, Cava, Asti	Well chilled 6-10°C (43-50°F)
Light/medium bodied white wines	Muscadet, Pinot Grigio, New Zealand Sauvignon Blanc, Fino Sherry	Chilled 7-10°C (45-50°F)
Medium/full-bodied, oaked white wines	White Burgundy, Fumé Blanc	Lightly chilled 10-13°C (50-55°F)
Light-bodied red wines	Beaujolais, Valpolicella	Light chilled 13°C (55°F)
Medium/full-bodied reds	Red Bordeaux, Rioja, Australian Shiraz, Barolo	Room temperature 15-18°C (59-64°F)

Glassware

Glassware is designed to emphasise wine's characteristics.



- **Red wines** - larger glasses
 - Allow as much air to come in contact with the large wine surface
- **White and rosé wines** - medium glasses
 - Fresh fruit characteristics gathered and directed to top of wine glass
- **Sparkling wines** - flute glasses
 - Enhances the effect of the bubbles - allowing them to travel through larger volume of wine before bursting at top
- **Fortified wines** - small glasses
 - Served in small glasses due to high alcohol content with enough space left to swirl

Clean glassware is very important. To achieve this, make sure no remaining residual detergent from a dishwasher. Polish by hand with a linen cloth.

Opening a still bottle of wine

1. Remove the top of the capsule (cut around lip with a knife or capsule remover)
2. Wipe neck of bottle with clean cloth
3. Draw cork out gently with corkscrew
4. Give neck of bottle a final clean
5. Pour a sample into glass to check wine's condition

Decanting wine

Wines with heavy deposit need to be decanted, so natural residue doesn't end up in wine glass.

Decanting is not necessary for very young wines, and can be achieved by swirling.

To decant:

- Remove bottle horizontally from rack and place in decanting basket. (Or hold bottle carefully to not shake deposit.)
- Gently, remove top of the capsule, clean shoulder and neck of bottle.
- Remove cork
- Remove bottle from basket carefully to not disturb deposit and pour holding bottle in front of a light. Pour wine carefully into decanter until deposit is near the neck.
- Stop pouring

Opening a bottle of sparkling wine

1. Remove foil and loosen wire cage
2. Hold cork in place with thumb
3. Tilt bottle at 30° angle, gripping cork. Use the other hand to grip base.
4. Turn the bottle, not the cork
5. Hold cork steady and ease it out of bottle
6. Cork should be released with a quiet 'phut', not an explosion or flying cork

Ordering wine

Measures from a standard 75cL bottle:

6 x 125ml glasses

4 x 175ml glasses

3 x 250ml glasses

Methods used to preserve wine

Wine can lose flavour characteristics quickly if not preserved and will oxidise and develop vinegar aromas.

- **Vacuum systems** - Oxygen is removed from bottle and sealed. Not suitable for sparkling wines.
 - **Blanket systems** - Blanketing the wine with gas heavier than oxygen to form protective layer between wine and air.
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Multiple Choice Practice Questions

- 1) What is the ideal storage temperature range for wine?
 - a) 5°-10°C
 - b) 10°-15°C
 - c) 15°-20°C
 - d) 20°-25°C
- 2) Why should wine bottles with corks be stored on their side?
 - a) To prevent the wine from getting fungal
 - b) To keep the cork in contact with the wine
 - c) To avoid sunlight exposure
 - d) To save space in the storage area
- 3) Which type of glass is recommended for serving sparkling wine?
 - a) Large wine glass
 - b) Medium glass
 - c) Flute glass
 - d) Small glass
- 4) Which system is not suitable for preserving sparkling wines?
 - a) Vacuum systems
 - b) Blanket systems
 - c) Refrigeration
 - d) Wine coolers
- 5) What is the purpose of decanting wine?
 - a) To chill the wine before serving
 - b) To remove natural residue from the wine
 - c) To enhance the wine's flavours
 - d) To warm the wine to room temperature

Answers

1. **b) 10°-15°C**
2. **b) To keep the cork in contact with the wine**
3. **c) Flute**
4. **a) Vacuum systems**
5. **b) To remove natural residue from the wine**

