HOW TO SERVE WINE
LIKE A PRO

with a little bit of know-how, your favourite wine could taste a whole lot better!

1 Always use the correct size of wine glass

As a general rule serve red wines in the larger-sized red wine glass or a goblet and white wines in the smaller white wine glass. This has been proven to improve the taste and drinking experience.

2 Use the correct shape of wine glass

To allow the wine to develop its full bouquet and better flavour, a balloon-shaped wine glass is best. Wine needs room to breathe and a tapered shape is ideal for releasing the aroma.

For still wine, use a fine, plain and colourless glass to appreciate the appearance of the wine inside.

3 Pour the right amount of wine into your glass

This leaves enough room for swirling and smelling wine and also helps red wine to aerate (be exposed to the air).

- For red wines pour out a third of a glass
- For white wines fill the glass to about half way.
- For sparkling wines fill the glass to about three quarters full.

4 Aerate your wine

Sometimes aerating wine improves the aroma and flavour. This can be done by either pouring the wine into a decanter or into a large glass at least 10 minutes before you drink it.

Why is a champagne flute shaped the way it is?

The tall, slim shape of a champagne flute helps keep the bubbles in sparkling wine intact for longer and ensures the best flavour and aroma.
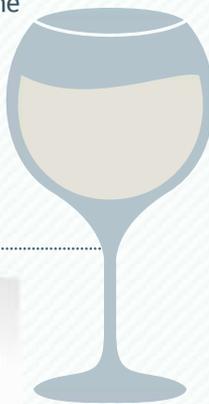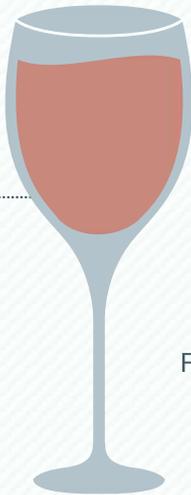
5 Hold your glass correctly

The traditional way to drink from a wine glass, especially when drinking white or otherwise chilled wine, is to grasp it by the stem. The reason for this is to avoid fingerprints on the bowl and prevent wine temperature being affected by body heat.

6 Serve wine at the correct temperature

Red wine 18°C

White & rosé 13°C

Champagne & sparkling 7°C

7 Store wine properly

To keep wine from oxidising, find a small container that will hold leftover wine to the brim. Cap the container with a cork or plug so that some of the wine does spill out, we find that a 375 ml wine bottle works well. This way, you will have no air bubble in the container.