

HOW TO CARE FOR YOUR GLASSWARE

Follow our handy hints for streak-free sparkling glassware.



Wine Glasses

For sparkling wine glasses soak them for 15 minutes in a mixture of water, washing up liquid and a cup of white wine vinegar. Rinse and dry with a soft clean towel. Store the glasses stem down to avoid chips and cracks.



Highball and Mixer Glasses

These glasses are normally safe to go in the dishwasher. Use a small amount of detergent and open the door at the end of the cycle to let the glasses air dry without humidity. Once fully dry, store them open side down to keep the bottom of the glass dust free.



Pint Glasses

Although most pint glasses are dishwasher safe, hand washing is best for super clean glasses. Use a mild dish washing liquid and a clean sponge and rinse thoroughly with clean water. Let them air dry then polish with a clean cloth.

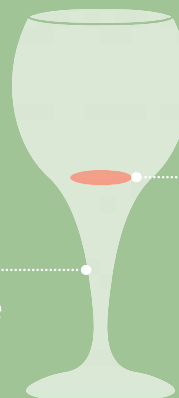


Martini Cocktail Glass

Use the same cleaning method as for wine glasses but when scrubbing hold the glass by the stem and twist in the same direction as you're scrubbing.

TOP TIPS

When buying dishwasher safe glasses, choose stems that are neither too fragile nor too long.



Dissolve a small amount of baking soda with hot water and let it stand in the glass for a few minutes. The soda will dissolve any stubborn wine residue.