

This document is provided by RedWineAcademy.com. For more information about red wine and wine in general, please sign up for our free newsletter by simply visiting www.RedWineAcademy.com and providing your email address in the sign-up box. Subscribers can opt out of our newsletter at any time.

Please share this document with anyone you feel may benefit from it. We only ask that you encourage him/her to visit our website and sign up for our newsletter.

About Corked Wine and Proper Storage

Questions: *“What does it mean when somebody says that a wine is corked? What does corked wine taste like? What is your opinion on the difference between cork and screw tops for future vintage red wines?”*

Answers: Simply put, a corked wine smells like damp cardboard. You’ll recognize this trait fairly quickly. Corked wine is more common than what many people think. Some estimates put it at around 5-10% of all bottled wine.

Corked wine DOES NOT refer to bits of cork floating in the wine. I recently had a bottle of wine which I returned because it was clearly corked. The clerk at the liquor store where I returned it made the comment that she didn’t see any cork in the bottle. There actually was some initial discussion over what they could do about it before refunding my money. A tip: always retain your purchase receipt until after you’ve opened your bottle of wine and sampled it.

Another friend of mine reported that he and his wife had gone out for dinner one evening and received a corked bottle of wine. When they went to return it they met some resistance from the sommelier who tried insisting that the wine was fine.

These examples illustrate that we need to be proactive when it comes to our enjoyment of wine. If you think about the price of wine, added to that the extensive markup made by the restaurant, there is no question that corked wine needs to go back at once.

The experience of my friend and his wife also illustrates how people can often make wine unnecessarily intimidating. It is frustrating for anyone, not to mention beginners.

Do not get discouraged, though, as there are many people out there who are waking up to the fact that wine can be enjoyed without excessive complication and snobbery. But I think it’s important for everyone to remember to have a certain level of confidence when tackling a bottle of wine, beginner or not.

I was also asked about my opinion on cork versus screw.

I must say that I’ve been having more and more experiences with corked wine as of late and am leaning in the direction of the screw cap. The screw cap completely bypasses this problem.

As I, (and no doubt many others too), become more and more conscious of being a little more materially conservative, the thought of having a good wine spoiled because we insist on using a wooden cork is that it's clearly a waste.

When the cork was invented, it was initially created for champagne and was indeed an ingenious invention because it could compress and fit into a bottle and expand again to seal the bubbly.

I acknowledge that it can be nice to pull out the cork and hear the sound that over the years many of us have been conditioned to enjoy, but the fact remains that with estimates of 5-10% of bottled wine being spoiled because of problematic corks, I think it's time we seriously consider the screw cap. I am realistic though and know that more than likely the cork will be around for quite a while yet.

Question: *“I live in a very warm climate in the Seychelles islands should red wine stored the same as in cold climate?”*

Answer: First may I say that the Seychelles islands are a very beautiful and warm place. With that said, though, wine should be stored the same way regardless of the climate. In the case of the Seychelles islands it is very important for you to ensure you properly store your wine.

To begin, here are a couple of things you must do:

Ensure the wine is stored in a dark, dry place, where the temperature should be around 10 degrees Celsius (50 degrees Fahrenheit). Wine should be laid on its side so the cork does not dry out and cause a faulty cork, as we've just previously discussed.

If you are storing wine in the basement (or wherever) avoid doing so if it contains unpleasant odors such as old tires, gasoline, etc. Some of the particles are small enough to penetrate and contaminate the wine. It may be consumable but the taste will be ruined.

Also, avoid storing the wine where any excessive vibration is present.

One consideration if space is a concern (e.g. a small apartment) is purchasing a wine cave. This is a small unit resembles a fridge in its looks but unlike a fridge it will ensure that your wine remains at the right temperature and humidity. You can even get these things so that they resemble the look of furniture.

The best option, which can serve you for years to come, and is a great way of utilizing space in your home, is a wine cellar. Chris Miley's e-book "Build Your Own Home Wine Cellar" explains how anyone can get one set up.

One great thing (and there are many) about this book is that you can certainly do all the work yourself. However, if you're not a trade person or a handy person - do not despair - you don't need to do it yourself.

Having the information in Chris' book is a must though because many tradespersons are unlikely aware of all the necessary steps to constructing a wine cellar with all the right elements.

Obviously tradespersons are very skilled at what they do, but it's unlikely most specialize in this area. Not to worry Chris' book will act as a blue print for them and will also act as a quality control check for you also in that you will be able to ensure that every step is followed exactly as it should be and you have a wonderful area to ensure your wine ages well and is kept in optimum condition.

I highly recommend you check out Chris' book today. The price of the book is no more than a good bottle of wine and can not only save you an abundance of money in keeping your wine in optimum condition but it can dramatically enhance your experience with wine for years to come.

For more information about Chris' book, red wine, and wine in general, please sign up for our free newsletter by simply visiting www.RedWineAcademy.com and providing your email address in the sign-up box. Subscribers can opt out of our newsletter at any time.

This document is provided by RedWineAcademy.com. You may be share this document with anyone you feel may benefit from it. We only ask that you encourage him/her to visit our website and sign up for our newsletter.