

## GADGETS

EDITED BY STEPHEN FERNS

# THE SUNDAY PROJECT

## ALL ABOUT WINE

**W**ine is a huge and complex subject; the means by which it can be enjoyed, marginally less so. Nothing can make cheap bottles taste like Château Pétrus but wine snobs won't be so sniffy if your accoutrements are up to snuff.

### Storage

In a wine rack (obviously), in a cellar. Failing that, choose a cool place (ideally not above 60F) where the temperature won't fluctuate. The cupboard under the stairs would be good; the garage (unless temperature controlled) would not. Spiral Cellars can bore a hole in your floor to create a cellar. Minimum cost: £7k + VAT. Ouch. Or buy a wine fridge; big, posh ones have variable temperature zones; smaller, cheaper ones are just jumped-up fridges; 0845 241 2768; [www.spiralcellars.com](http://www.spiralcellars.com)

### Wine cabinets

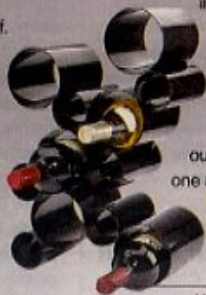
- Liebherr Vinothek WT4127 (173 bottles), £799; 08456 049 049, [www.johnlewis.com](http://www.johnlewis.com)
- Bosch KTW18V80GB (40 bottles), £388.99; 08705 425 425, [www.comet.co.uk](http://www.comet.co.uk)
- Samsung RW13EBSS (31 bottles), £249.92; 08445 616263, [www.currys.co.uk](http://www.currys.co.uk)

### Temperature

Most whites and rosés, dessert wines, sparklers and dry sheries should be chilled in the fridge to between 4C and 10C, which takes from one to four hours. Quicker options: in the freezer for 20 minutes, or in an ice bucket. Complex whites such as Chablis and light reds such as Beaujolais can be served cool (12-14C); other reds, up to 18C. There are wine thermometers out there and if you have been given one as a gift, even if ironically, use it!

- Vacu Vin Rapid Ice Vineyard Chiller, £6; John Lewis; [www.johnlewis.com](http://www.johnlewis.com)

Umbra cru wine rack, £95; [www.aroundwine.co.uk](http://www.aroundwine.co.uk)



### Decanters

Red wine is decanted to separate it from sediment and to oxygenate it. Only do this with relatively young unfiltered wines and vintage port; older vintages should be served from a wine basket or with a steady hand. Clean decanters with Magic Balls or Steradent tablets.

- Magic Balls, £3.99; 015394 88100, [www.lakeland.co.uk](http://www.lakeland.co.uk)

Swan decanter, £230, Riedel



Celebration corkscrew, £240, by Asprey; [www.asprey.com](http://www.asprey.com)

### Openers

A lever-action corkscrew with an open-helix screw is the one to have. A 'waiter's friend' is anything but. Screwpull has virtually cornered the quality end of the market but cheap copies can be just as effective.

- Screwpull LM400 corkscrew, £99, John Lewis; [www.johnlewis.com](http://www.johnlewis.com)
- Sommelier corkscrew gift set, £25, John Lewis

### Glasses

Drink from clear, stemmed glasses. Etched glass obscures the contents, coloured wine glasses are ludicrous and tumblers signify a restaurant that can't be bothered. Different wines call for different glasses (as below).

- Buy the best: [www.riedel.co.uk](http://www.riedel.co.uk); [www.spiegelau.com](http://www.spiegelau.com)



Glasses by Riedel: Chianti classico (£45), Burgundy Grand Cru (£65) and Rosé (£40)

### Preservation

If you must be abstemious: 1) Vacu Vin – rubber bung goes into top of bottle, plunger sucks out air. Good for a day or two. 2) Private Preserve wine preserver – canister of inert gas, squirt into bottle, displaces oxygen, re-cork. Good for a bit longer.

- Vacu Vin pump and two stoppers, £8.45; [www.amazon.co.uk](http://www.amazon.co.uk)
- Private Preserve wine preserver, £10.99; [www.amazon.co.uk](http://www.amazon.co.uk)

### World wine web

- [www.erobertparker.com](http://www.erobertparker.com)
- [www.matthewjukes.com](http://www.matthewjukes.com)
- [www.decanter.com](http://www.decanter.com)
- [www.masters-of-wine.org](http://www.masters-of-wine.org)

### Courses

- Wine and Spirit Education Trust; 020 7089 3800, [www.wset.co.uk](http://www.wset.co.uk)
- Berry Bros and Rudd Wine School; 0870 900 4300, [www.bbr.com](http://www.bbr.com)
- Christie's Wine Course; 020 7665 4350, [www.christies.com](http://www.christies.com)

Finally, join the Wine Society: [www.thewinesociety.com](http://www.thewinesociety.com); 01438 737700



Wine cooler, £499, John Lewis