

L I G H T

H U M I D I T Y

A relative humidity of 50–70% is the acceptable range.

Insufficient humidity may cause corks to dry out, lose their elasticity and thereby allow air to get into the bottle.

Too much humidity (over 70%) can cause mould to grow on corks. At its extreme, this can destroy a wine.



Constant exposure to light produces chemical reactions in wine that cause it to deteriorate.

Ultraviolet light has the greatest effect, and white wines and champagnes are the most vulnerable.

Try to keep the cellar dark when not in use.



It is natural for wines (especially high-end heavy reds) to shed some tannin during ageing.

Vibrations can cause bottle sediment to stay suspended, creating either a haze or "floaties".

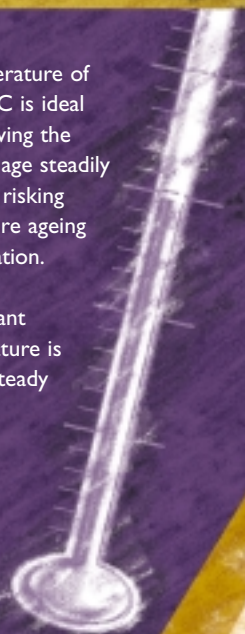


M O V E M E N T

T E M P E R A T U R E

A temperature of 12–15° C is ideal for allowing the wine to age steadily without risking premature ageing or oxidation.

A constant temperature is key to steady ageing.



CELLARING TIPS

Basic factors that affect ageing

Cellaring your wine allows all the elements in a wine (fruit, acid, oak and tannins) to integrate and develop a delicate balance, and optimize the wine's ageing potential. Cellaring is significantly more important for wine made from kits. Commercial wines are already aged when purchased, and most are ready to drink. Kit wines need to be cellared to develop some of the aged characteristics of commercial wines.



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Sulphites help to preserve the wine from spoilage and oxidation.

If ageing beyond 6 months, add 1/4 tsp of extra sulphites (sulphite dissipates with age and is important for the long-term health of the wine).

Synthetic corks are great for long-term storage of 1–3 years. They eliminate problems such as leakage and random oxidation, and are commonly used by commercial wineries.

Agglomerated corks, supplied by RJ Spagnols, are suitable for wines for up to 1 year of ageing. Check with your retailer for recommendations.



C O R K S

S U L P H I T E S

BRAND AGEING SUGGESTIONS

Please note that various factors can affect the ageing potential of your wine and therefore it is virtually impossible to accurately predict every wine's ageing cycle. Here are some general guidelines based on the conditions outlined in our Cellaring Tips handout.

	Brand Minimum	Best Consumed By
	Whites: 4 months Reds: 6-9 months	Whites: 24 months Reds: 36 months
	Whites: 4 months Reds: 6 months	Whites: 24 months Reds: 36 months
	Whites: 3 months Reds: 6 months	Whites: 24 months Reds: 36 months
	Whites: 2 months Reds: 3 months	Whites: 14 months Reds: 20 months
	Whites: 1 month Reds: 2 months	Whites: 12-14 months Reds: 16 months
	Whites: 1 month Reds: 2 months	Whites: 12-14 months Reds: 16 months
	Whites: 1 month Reds: 1 month	Whites: 12 months Reds: 14 months
	Enjoy Immediately	12 months



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