
The dos and don'ts of chilling wine



To chill or not to chill, that is the question. But, as you'll discover, when it comes to wine, the answer isn't always so straightforward. This article is brought to you by Taylors Wines.

You don't need to be a serious wine buff to want to get the best sip from every drop. And while some believe you need to spend more for a better experience, it actually has a lot to do with the temperature of your wine.

Chilling a wine to its' optimal temperature is key to enjoying them at their best. According to the experts at Taylors Wines, to experience a wine as a winemaker truly intended, you should always consider the serving temperature. While most of us will casually throw a bottle of white, rosé or sparkling in the fridge and consider the job

done, there's actually a lot more to it. In fact, the same wine served at two different temperatures can greatly vary the taste. Too cold and the flavours are hindered, the tannins (bitterness) become harsher and the acids sharpen. Too warm and the alcohol dominates, hiding all the flavour.

So what is the optimum drinking temperature of wine? Well, it all depends on the variety.

White and sparkling wine: Aromatic whites, such as moscato, sparkling, sauvignon blanc and pinot gris are best when lightly chilled between 6°C and 8°C. This helps lift their delicate aromas and acidity.

Rosé, riesling and chardonnay: As you move to the more medium varieties, the temperature should increase slightly. Rosé, riesling and unwooded chardonnay, for example, are ideal when chilled between 8°C and 10°C, while chardonnay is optimal at 10°C to 12°C.

Red: What about chilling reds, you ask? Well, yes, even reds can be served too warm, something we should all be conscious of as we head into the warmer months of spring and summer. Thanks to the old "red at room temperature" theory, which originated in medieval Europe where the room temperature of French Castles were far cooler than the standard Aussie living room of 23°C, we've probably been serving red wine way too warm for far too long.

Full-bodied drops, such as shiraz, merlot and cabernet sauvignon, are actually ideal when served between 16°C and 18°C. Lighter reds like tempranillo, on the other hand, are best served between 14°C to 16°C, while a pinot noir shines at 12°C to 14°C.



How to chill wine

All this might help explain why winemakers at wineries almost always pour wine – both white and red varieties – from a temperature-controlled chiller unit. But at home you don't need a fancy wine fridge or a magical wine thermometer to get the best from your wine.

For whites, a little forward planning will ensure your wine is ready when you are. Popping the bottle in the fridge two to three hours before serving is ideal, or if it's in there overnight, remove it from the fridge 30 minutes to one hour before you plan to pour. When it comes to red, the easiest way to get a room temperature red down to its desired temp is to pop it in the fridge for about 30 minutes to chill. Some brands, like Taylor's Wines, are making it even easier. Their Estate Label and PromisedLand range of wines feature a touch-activated temperature sensor on the label to tell you when your wine is at the perfect temperature to enjoy. It's like having your own personal winemaker at home!

(And how not to chill wine)

While there are many old wives' tales out there on the internet about how to quickly chill your wine, most are redundant. That includes wrapping the bottle in a wet towel to speed up the process (if anything, it actually insulates the bottle, making the time

to cool down even longer); the chilling the bottle horizontally over vertical theory (it makes a tiny difference); as well as the chilled glass (not enough mass), ice cube addition (it might chill, but it will also dilute the flavour) and pouring wine into a resealable plastic bag theory (how desperate are we).

That said, a wine isn't going to be ruined if it's one or two degrees warmer or cooler than its optimum temperature, so take these guidelines as just that – a guide. After all, the best wines are the ones enjoyed with your favourite people. This article is brought to you by Taylors Wines.

This article retrieved from:

<https://www.delicious.com.au/drinks/wine-champagne/article/dos-donts-chilling-wine/s9xq43eb>