

WINE SENSE™

for the love of winemaking

Wine Bottles & Storage

Wine Sense has three options for bottling your wine. Each one has specific benefits. The most important thing to remember is that sanitation and cleanliness is a must no matter what type of vessel you choose.

750ml Wine Bottles- The 750ml bottle is the most popular size for bottling wine and is the standard for the wine industry. The Brew Doctor has four styles to choose from-
Green Bordeaux
Clear Bordeaux
Green Burgundy
Brown Hock

Bordeaux wine bottles have a distinctive neck and shoulders while Burgundy bottles have a more slender neck and shoulder. Hock bottles are the traditional German bottle with a taller, slender shape. Each bottle is the traditional bottle for the region they are named after. For example, you would use a Bordeaux bottle for Cabernet Sauvignon and a Burgundy bottle for a Chardonnay. This however is not to say you can not put your Chardonnay in a Bordeaux bottle, there is no effect on the storage capability of the bottle.

White, blush and Mist wines are typically bottled in clear bottles. This tends to show off their clarity and colour. Red wines are traditionally bottled in green bottles. Bottle colour will not affect the storage capability of the bottle.

375ml Wine Bottles- Half the size of the standard wine bottle, these bottles have many benefits. They are a great size for those who do not consume wine quickly. You do not have to worry about a half full bottle of wine oxidizing if you are not going to consume it at one sitting. They are also a great size

for gift giving. Many people are making wine for weddings and will use the 375ml bottles as gifts for their guests to take home. 375ml bottles are also a nice size for Sherries, Ports and ice Wines. These specialty wines are generally not consumed as fast as table wines.

The Wine-On-Tap- Ideal for short term bulk storage the Wine-On-Tap is a great convenience for the home winemaker. Simply fill the pre-sanitized 7-litre bag and put it in the dispensing box. It fits conveniently on your kitchen counter or in the fridge. It is also a great way to take wine to the beach or cottage. The wine-in-a-box concept allows you serve wine on tap with no concern for oxidation as the bag collapses as it is emptied. The pre-sanitized bags will store wine for up to six months and make bottling a breeze as they save you time from cleaning bottles and corking. One 7-litre bag holds about 9 bottles so you can do a full batch with three bags or use one bag and bottle the rest.

As important as the bottle is for the storage of your wine there are other factors to consider. Cleanliness is always a must. Dirty wine bottles will spoil your wine during storage. Always use Sparkle-Brite to clean your wine bottles. A poor quality cork can defeat your best efforts at cleanliness. Choose a good quality cork that is suitable for the length of time that you want to store your wine. Finally, storage temperature is important in the long term health and development of your wine in the bottle. The best storage temperature is from 7° - 20°C or 45°-68°F. Warmer temperatures are acceptable but your wine will not store as well over the long run . If you are not able to store at the cooler temperature range be sure to minimize temperature fluctuation in you storage area.

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