



FROM THE ROSENDAHL DESIGN
COLLECTION, \$135 AT WINESAFE.

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Wine is a fairly robust substance, so if you're in a relatively moderate climate and drink wine within a few months of purchase, you shouldn't need to worry much about where you store it.

Because wine can be greatly affected by light, temperature and humidity anyone considering cellaring for longer periods should choose an appropriate storage system, build a climate-controlled cellar or opt for a professional storage provider.

Constant temperature is important, but wine can also be adversely affected by humidity. Aim for a cellar that's kept between 65-75 per cent. Anything lower can cause corks to shrink, allowing air into the bottle which will oxidise the wine. Anything higher and you're at risk of mould, which not only affects taste but also resale value.

Other considerations include changes in air movement - too much and corks can dry out; too little and mould is a factor.

Exposure to light should also be limited as UV rays can lead to the development of sulfide compounds. And excess vibrations should be avoided as this can accelerate chemical reactions.

Don't worry about turning wines - It's far better to leave bottles undisturbed.

