



TOP TIPS FOR RED NOSE WINE TASTING



YOU WILL NEED...

- A bottle of Red Nose Chenin Blanc
- A bottle of Red Nose Pinotage Shiraz
- Plenty of wine glasses
- Some thirsty friends!

YOU WON'T NEED...

- A corkscrew – the Red Nose wines have a screw cap!

TOP TASTING TIPS

TIP 1

Pour a small amount of wine into each glass. Hold the wine glass by its stem rather than the base, as this stops your body heat affecting the taste of the wine.

TIP 2

Tilt the glass and hold it against a white background. Look at the variation in colour throughout the glass. (The bluer a red wine is, the younger it is; the browner it is, the older it is.)

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TIP 3

To encourage the release of the wine's flavour, swirl it around the glass. It's best if the glass is only about a third full or it might spill and that would be a dreadful waste.

TIP 4

Stick your nose in and take a good sniff. Notice how intense the smell is, shut your eyes and think what the aroma reminds you of.

TIP 5

Take a mouthful of wine and give it a good swirl all around your mouth before swallowing. Try to assess the character of the wine, thinking about whether it is sweet, sharp, velvety, rich or even savoury. If you have to make funny slurping sounds that's fine!

TIP 6

Now is the moment to assess the wine as a whole. Did the wine taste balanced or did one of the elements stand out?

TIP 7

The other great indicator of the quality of wine is how long the impact of the taste lasts after you swallow it.

TIP 8

Finally, tasting wine is a personal experience. Have confidence in your own opinions and judgement. They are the only ones that should really matter to you.



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BLIND TASTING

Now that you know how to taste wine, why not do a blind tasting to compare the Red Nose Wines against some of your favourites?

Have a competition with your friends to find the most popular wine. Ask your friends to bring their favourite wine to your party and pay £5 each to Red Nose Day to take part. For each wine, see if you can guess the variety, which part of the world it comes from, and how much it costs. Wearing a blindfold, or with eyes tightly closed, can you tell if it is red or white wine?

WHAT THE EXPERTS THINK...

This is what Masters of Wine Jancis Robinson and Tim Atkin think of the Red Nose wines. Do you agree? Are you cheeky enough to call yourself an expert?!

Chenin Blanc

"We taste thousands of wines each year and can honestly say that this honeyed Cape Chenin Blanc dramatically over-delivers for the price: real concentration of fruit yet with great tangy refreshment too."

Pinotage Shiraz

"This hearty, full-bodied red brims with goodwill, bramble perfume and raspberry fruit. Drink with friends and partner it with anything you feel like eating."

With huge thanks to Jancis Robinson MW for helping us to compile these top tips.



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