



# Preparing and serving wines

Lesson 3

Master the role of preparing and serving wines in hospitality and catering with completion of this course.





# Matching wine with food

Typically red wines go with red meat and white wine go with white meat and fish.





## Matching white wines to food

- Dry white wine with fish, pork and chicken
- Medium white wines with vegetables and rice dishes
- Sweet white wines with soups, cheeses and fruit





## Matching red wines to food

Full bodied red wines with game,
 beef and hard cheese

 Medium/light and rose wines with lamb, fish and pasta





# Checking wines for quality – smell and taste

It is important to check expensive wines for quality.

They are usually old bottles.

This develops your knowledge.





# Checking wines for quality – smell and taste

This is why we ask the customer to try a little bit first.

A waiter can smell the cork too.





**Smelling wine** 

Does the smell match the menu description.

What can you smell?





#### **Smelling wine**

- Good wine smells like wine, floral and fruity – keep and serve
- Bad wine smells damp and old throw away





The taste of wine

All the flavours should balance

You tongue is the test

No strong flavours of alcohol, acidity

and tannin





The taste of wine

Good wine has depth.

Depth means several flavours appear as you savour the wine.





# Tasting wine – The finish

A wine with good finish means that the flavours linger on your palette after you have had a drink of the wine.

The longer the finish the better the ... wine.





#### **Bad wine**

A customer has the right to refuse a wine.

You, as the waiter can also decide not to serve the wine.





## How to spot a bad wine

These are the terms you should know. Some customers will know these too.

- Corked
- Oxidized
- Acetobacter smells like vinegar





#### **Corked wine**

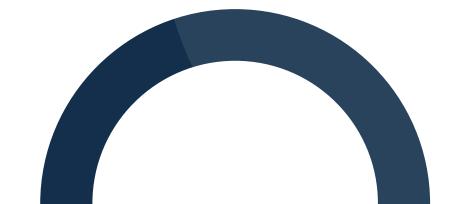
- Smells like a damp dog
- Smells like old damp newspaper
- It is caused by chemicals in the cork





#### **Oxidised** wine

- When wine has been exposed to oxygen
- Bad seal or not resealed in the bottle
- Tastes bad





## Acetobactor in wine

- This is a type of bacteria
- Wine will taste like vinegar





### Revision Activity 3

# How do you tell if wine is corked?