



## Good to the Last Drop?

Simple steps for preserving your leftover wine.

BY MICHELLE BOUFFARD AND MICHAELA MORRIS

While we believe that finishing a bottle is the best way to maximize enjoyment, most wine – if properly preserved (read: protected from oxidation) – will drink well for two to three days after opening. Here are a few simple tricks to prolong the life of your wine.

### ✔ Seal the Deal

Found in wine stores or online for less than \$20, Vacu Vin's Wine Saver is a great option. A reusable rubber stopper is provided for the open bottle, and the vacuum pump fits over it, removing the excess oxygen.

### ✔ Licence to Chill

Leftover wine should be poured back into the bottle and stored in the fridge, where the cold temperature will help slow down the oxidation process. But don't forget to bring it back to room temperature before serving.

### ✔ Bottle Rocket

An empty half-bottle may be the most useful tool for preserving wine by reducing the ratio of oxygen to wine. Just make sure the bottle is well cleaned with boiling-hot water and a neutral brush – avoid using detergent.

### ✘ What Not to Do

The “gas can” is common but, in our opinion, not ideal. A layer of nitrogen or argon is sprayed into the open bottle, replacing oxygen. Though completely harmless, the gas imparts an unpleasant chemical smell and taste.



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## 5 Bottles with Staying Power

Wines with a good structure and greater concentration of fruit have a better chance of keeping longer after being opened.

- 1. 2007 Wynns, Coonawarra Shiraz, Australia** Fantastic structure with delectable hints of ripe blackberry and white pepper. AB, BC, MB, QC (\$20–25)
- 2. 2007 Cousiño-Macul, Antiguas Reservas, Cabernet Sauvignon, Chile** Offers generous juicy cherry and vanilla flavours framed by firm tannin. AB, BC, MB, ON, QC (\$15–20)
- 3. Buller, Fine Old Tokay Muscat, Australia** Intense and decadent notes of toffee, caramel, figs and roasted nuts. AB, BC, MB, ON, QC, SK (\$25–39)
- 4. 2005 Domaines Schlumberger, “Les Princes Abbés” Riesling, Alsace AOC** Austere and earthy, this is a great choice for those who like dry Rieslings. Perfect with cheese fondue. BC, ON, QC (\$20–27)
- 5. 2007 Catena, Malbec, Mendoza, Argentina** Flavours of licorice and black plums. Magic with a juicy piece of red meat. AB, BC, MB, NB, NL, ON, QC (\$20–25)