

OUR CHRISTMAS SPECIAL GORGEOUS HOMES, DELICIOUS FOOD & GREAT BUYS

# australian home beautiful

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## *a Christmas to* REMEMBER

Celebrate the season with inspiring settings, easy makes & divine menus

*ready, set...*

### GUEST

ENTERTAIN FAMILY & FRIENDS  
WITH EFFORTLESS STYLE

*kitchen essentials*

NEW MUST-HAVES  
Wine fridges + gadgets  
for every busy home

RENOVATING • DECORATING • ENTERTAINING • OUTDOOR LIVING

KITCHENS:  
**wine storage 101**

With the summer entertaining season upon us, find the best way to keep your vino perfectly chilled and at the ready

WORDS KYLIE JACKES



**NO LONGER** a luxury reserved for connoisseurs with sizeable cellars, wine cabinets – shelved units designed to store wine at optimal temperatures – are fast becoming a must-have on wine-drinkers' wishlists. "With our expanding wine culture and love of entertaining at home, Australians now appreciate the importance of storing wine properly, particularly in our hot climate," says Thomas Benhamou of Vintec Australia. Of course, you can still store your favourite tipples in a stylish wine rack... but placement is key. Here, we help you make sense of the wine storage options available. Cheers!



### SPOILED FOR CHOICE

Wine cabinet or fridge? For those who take their wine seriously, a climate-controlled cabinet is a better option than a wine cooler or bar fridge. The latter generates intense cold and generally removes ambient humidity to the detriment of wine over time, explains Vintec Australia's Thomas Benhamou. "Wine cabinets have inclusions such as a humidity-management system to preserve corks, dark interiors with dim LED lighting, UV-treated tinted glass doors and wooden shelves to absorb vibrations," he says.

Generally, cabinets work best when full, yet always check the weight limit on shelves to ensure the cabinet isn't overstacked, cautions Mark Bradstreet of Cracka Wines. Alternatively, if you are just starting out or have a modest cellar, try to space the bottles evenly through the unit, ensuring there is plenty of room for air to circulate and that the internal sensors and fans aren't blocked.

Wine has optimum lengths of cellaring that depend on the varietal, people's palette and bottle size, as larger bottles such as magnums take longer to age. "Cellaring wine requires storage in a single-temperature wine cabinet where there's a consistent controlled temperature. This allows the bottle to mature over time as desired," says Tania MacPhee of wine storage specialist MacPhee's. "For shorter-term drinking, dual zone units are designed to keep whites colder than reds, while multiple-temperature cabinets allow you to serve different varietals at different temperatures."

As for placement, you will want your wine cabinet handy, so the kitchen is an ideal spot. A full cabinet is very heavy, so ensure floors can bear the weight. Proper ventilation, room temperature and space for opening doors are also factors that need to be considered.

"If looking to *store* your wine long-term, a single-temperature model is a *great option*"

- Thomas Benhamou, Vintec Australia

A freestanding unit (above) adds wine kudos to this kitchen; here, a neat under-the-island cabinet; (opposite) a unit ideal for a compact space.



### STOCKING UP

The type and size of cabinet you choose will depend on several things: available space in your kitchen, how many bottles you're looking to store, and whether the cabinet is for cellaring or simply keeping your favourites at the perfect drinking temperature. Multi-temperature units can also be an entertainer's saviour by having various wines ready to serve. There's an increasingly large selection of temperature-controlled cabinets, from large capacity, freestanding versions to slimline units and under-bench integrated styles. "The trend is towards minimal design with the option of customising doors and finishes," says Tania MacPhee. "You can also configure shelving with soft close, champagne or presentation shelves, to meet the needs of your collection." Another point to think about is whether your collection is likely to grow, says Tania. "Often people start to buy more wine once they've sorted out proper wine storage, so it can be worthwhile investing in a unit with a slightly larger capacity than you think you may initially need," she says. "This will ensure there's plenty of space as your wine enjoyment increases."



### FABULOUS FIZZ

Grant Burge Wines shares its three top tips for keeping your champagne or sparkling wine in perfect nick.

1. Regardless of whether you have a wine cabinet or a rack, temperature control is critical. Sparkling wine should be kept at a consistent temperature of about 12-16 degrees year round.
2. Whichever method you use for storage, it's best to avoid direct sunlight.
3. It's important to store sparkling wine horizontally so the wine stays in contact with the cork. It's also best to keep the wine in one spot to avoid movement and vibrations, as this can unsettle the wine. >

### Shopping: WINE CABINETS



'JC160GD'  
51-bottle  
wine cabinet,  
\$1099, Haier.



Grand Cru '46D'  
dual-zone  
46-bottle wine  
cabinet, \$899,  
Home Icon.



'ALV190SG2E'  
multi-zone  
170-bottle wine  
cabinet, \$3800,  
Vintec Australia.



'RF206RDWX1'  
dual-zone  
83-bottle wine  
cabinet, \$2799,  
Fisher & Paykel.



'UWKes 1752'  
46-bottle  
wine cabinet,  
\$3687, Liebherr.



'Compact S059'  
multi-zone wine  
cabinet, \$3490,  
Eurocave Australia.  
Stockists, page 237

PHOTOGRAPHY (TOP) JOE SCHMELZER, TRESUREBITE STUDIO, INC. (BOTTOM) GAP INTERIORS/JOHNNY BOUCHIER, (OPPOSITE) GAP INTERIORS/RICHARD GADSBY



If you're renovating or building, consider including a built-in wine cabinet (here & below left)... just ensure it's not in direct sunlight.

Shopping: **WINE RACKS**



William Rhodes For Echelon aluminium six-bottle wine rack, \$176, Top 3 By Design.

'Hutten' nine-bottle wood wine rack, \$16.99, Ikea.



Mark O'Ryan 'Fleurieu' wine rack in Beech, \$1210, Top 3 By Design.



'Stact' wine rack in Zebrano, \$165, Stact.



'Vurm' stainless-steel four-bottle wine rack, \$15.99, Ikea.



'Modularack' 24-bottle wine rack in Natural, \$74.95, Howards Storage World.



**ON THE RACK**

If space, lifestyle or budget mean you're more likely to opt for a wine rack, it's still handy to know where to put it. Beware "filler" racks built into kitchen cabinets near appliances. "The most common mistake we come across is wine racks near the stove, as the radiant heat literally cooks the wine," explains Thomas Benhamou. Ideally, wine should be stored at a stable temperature, away from direct light, and where it's subject to minimal vibrations and good airflow, so position the rack away from direct sunlight and major appliances.

Humidity is also a key factor; ideally it should remain between 65 and 75 per cent. "If it's too humid, you promote mould, which will deteriorate labels and corks. If conditions are too dry, you run the risk of corks drying out and shrinking," says Mark Bradstreet. Storing wine under cork on its side is also important in both climate-controlled and open-air racks, to help ensure the cork doesn't dry out. Screw-cap bottles can be stored vertically or horizontally.



'Halo' wine cabinet in American Oak with Mink finish, \$8500, Zuster.

Stockists, page 237 **hb**

PHOTOGRAPHY (TOP) HELEN CATHCART/INTERIOR BY WICKENDEN HUTLEY. (BOTTOM) SIMON WHITBREAD