

WHAT? LEFTOVER WINE YOU SAY?



624 million bottles

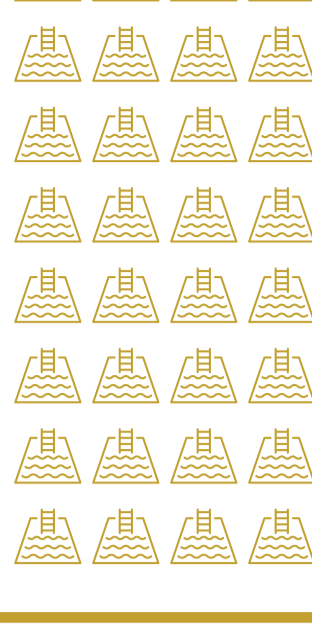


We spotted that Laithwaite's carried out a survey and revealed that Brits waste around 624 million bottles of wine each year, with some households pouring two glasses of wine down the sink each week!

x2 glasses down the sink each week



333 Olympic-sized swimming pools



That doesn't seem like much? All of this waste adds up to the equivalent which would be enough to fill 333 Olympic-sized swimming pools. And this is just what UK households are flushing down the drain!

Why is this happening??

Well, some of it is down to confusion over how long you can actually keep wine once it's open, with some wine drinkers thinking it goes off overnight.



Why does opened wine go bad?



Short answer: no one drank it fast enough and contact with oxygen makes the sulphur dioxide (which is added to nearly all wines) dissolve into the air.

Alcohol oxidizing



Another way opened wine goes bad is due to alcohol oxidization, which causes the bad taste and robs the wine of fresh, fruity flavours. Dissolution of sulphur dioxide and oxidation have one thing in common - they are both chemical reactions.

Lower the temperature

Because we are not all scientists but merely good, old-fashioned wine lovers - the easiest way to slow this process down is by lowering the temperature in which the wine is kept.



How to know unopened wine has gone bad?

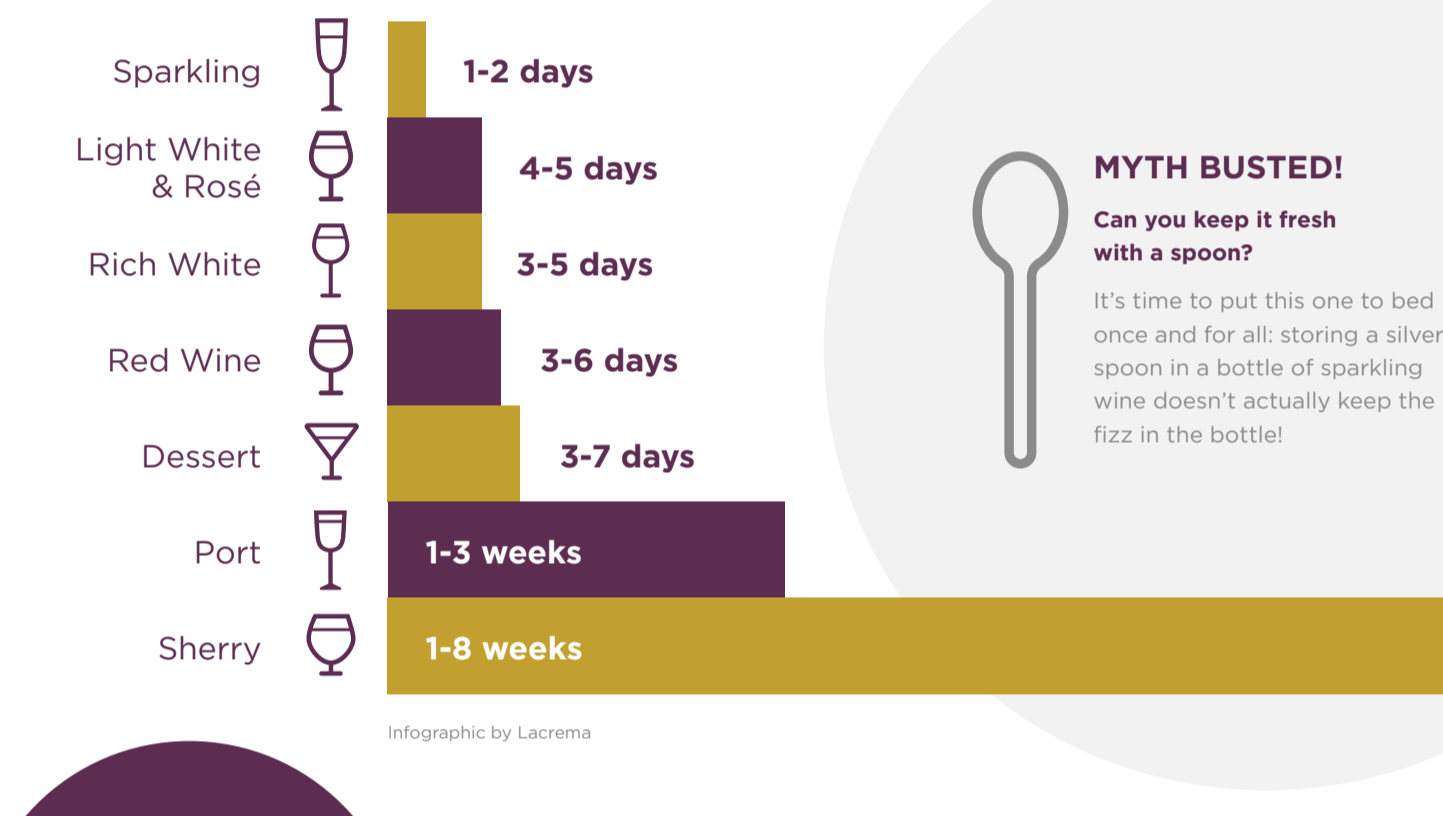
All well and true, but how can you actually tell your wine has become undrinkable and save yourself from the unpleasant experience of consuming it?

To sum it up, a few tell-tale signs that could let you know wine has turned bad:

Cork Unopened bottle: the cork is pushed out slightly. When wine is overheated it will expand within the bottle and push the cork out. When this happens it should no longer be consumed.	Sweet Your red wine tastes sweet. Your red wine shouldn't taste like Port or any other dessert wine. This could indicate it has been overexposed to heat and has become undrinkable.	Colour The colour has changed. For red wine, a brown hue colour is a strong indication the liquid is past its prime. For white wines, a darkened to deep yellow, brownish straw colour means the wine has most likely turned.
Taste You taste astringent or chemical flavours. If your wine lacks fruit, is raspy, too astringent, or has a paint-thinner taste it's usually bad.	Fizzy It tastes fizzy but it's not a sparkling wine. Still wine should not taste fizzy. When it does, this means it has undergone a second fermentation after the bottling and should not be consumed.	Smell The smell is off. If the aroma of your wine is mouldy or reminds you of a musty basement, wet carton, or vinegar, it has turned bad. Another tell-tale sign could be the heavy scent of raisins.

How long can you keep opened red, white, or sparkling wine?

Some evenings you might uncork a bottle after a particularly busy day at work, or you might host a party with leftover wine at the end of the night - but if you don't manage to finish it, how long can you keep it and how long will it stay fresh for?



MYTH BUSTED!
Can you keep it fresh with a spoon?
 It's time to put this one to bed once and for all: storing a silver spoon in a bottle of sparkling wine doesn't actually keep the fizz in the bottle!



27 things to do with leftover wine?

A great way to reduce unwanted wastage of wine and money is by using your leftovers for cooking.

- | | | | | | | | |
|---|--|---|--|---|--|--|---------------------------------------|
| 1. Vegan Scallops in White Wine Cream Sauce | 2. Poached Eggs in a Red Wine Sauce | 3. White Wine Mushroom Bruschetta With Halloumi | 4. Lemon Pepper Wine-Braised Baby Broccoli | 5. Fresh Tomato Sauce With Balsamic and Red Wine | 6. Red Onion Marmalade Crostini | 7. Eggplant and Tofu Ratatouille With Thai Basil | 8. Homemade baked beans with red wine |
| 9. Angel Hair Pasta With Lemon Garlic Cherry Tomatoes | 10. Drunken Pasta | 11. Quinoa Risotto | 12. Red Wine Chocolate Cake | 13. Cherry Merlot Winesicles | 14. Red Wine Chocolate Truffles | 15. Sparkling Wine Jelly | 16. Red Wine Chocolate Fudge Brownies |
| 17. Bread Pudding With Port Wine Sauce | 18. Mango Moscato Smoothie | 19. Basil Infused Olive Oil Cupcakes With White Wine | 20. Poached Pears in Red Wine and Chocolate Glaze | 21. Yogurt Panna Cotta White Wine and Apricot Sauce | 22. Frozen Watermelon and White Wine Granita | 23. Remove Grease Stains (White) | 24. Clean Produce (Red) |
| 25. Moisturise Skin (Red) Seal Poached Eggs in a Red Wine Sauce | 26. Salvage a Spill (White) White Wine Mushroom Bruschetta with Halloumi | 27. Fertilize Plants (Red) Lemon Pepper Wine-raised Baby Broccoli | Leftover Wine by Greatist - as we're sure there will be something here that will tempt you off the sofa. | | | | |
- www.greatist.com/eat/ways-use-leftover-wine



So what are the best ways to keep wine fresh without a cork?

One of the best ways to secure the flavour in your wine is with a high quality bottle stopper.

An easy-to-use locking cap keeps open bottles of chilled white and rosé as well as leftover red wine for longer. A quality bottle stopper is also spill proof, so you can even use it when lying open bottles down in the fridge.

Seal Seal the deal - wine will last longer than you think if it is stored and sealed correctly. Keep sparkling, rosé and white wines in the fridge, sealed with an airtight stopper and they will last up to five days. Pop a stopper in red wine and it too will last from three to six days.	Temperature Lower the temperature - put any leftover wine in the refrigerator. Lowering the temperature will slow down the chemical process responsible for making the wine go bad.	Sweet Consider sweeter dessert wines - purchase a fortified wine as these wines are meant to last. Sherry, port and madeiras will keep for weeks with the cap on or sealed with a stopper.
Upright Straighten up - store your bottle upright if possible. Bottles stored horizontally will expose a greater surface of the liquid inside to oxygen.	Finish One at a time - if you are hosting a party, try to finish one bottle off before you open the next and keep your eye on which wines guests are enjoying to avoid opening wines that might not be so popular, leaving you with several half bottles of wine to store.	TOP TIP! No cork stopper? If you don't have a cork or stopper available to seal your wine bottle, use a small piece of plastic wrap to cover the mouth of the bottle, then secure with a rubber band.

Try to avoid these two killers



The main thing to remember when storing wine is that heat and light are big factors in wine turning bad.

In order to be able to still enjoy your fantastic grape juice later on make sure to avoid these two killers.

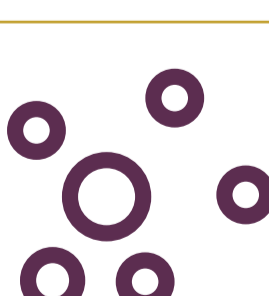
a If you're consuming wine on a more regular basis it might be worth considering an investment in a wine fridge or similar type of cooler.

b Storing your wine in a cool place will not keep it from going bad but it will slow down the process responsible for making you unable to enjoy your favourite beverage.

c Remember to store your beverages away from harsh light in order to preserve the contents inside.

How to keep the fizz in your sparkling wine.

Champagne is not the cheapest of wines and it is less than an ideal situation if we find ourselves having to throw half the bottle away as it has gone flat.



- | | | |
|--|---|--|
| 1
Buy a good quality Champagne | 2
Store the Champagne upright using a premium Champagne stopper | 3
Most important of all - keep it cold |
|--|---|--|

THE MIXING COMPONENT

Another great way to make sure not a drop of sparkling wine goes to waste is by using it as a mixing component for other drinks.

Especially in summer these refreshing beverages are very popular and knowing how to quickly mix up a batch could potentially save your party and your wallet.