CHECKLIST

Spotting wine faults: a quick checklist

- [ ] Inspect the cork and capsule for seepage or pushing before you open the bottle.
- [ ] Hold the wine against a white background and check the colour for brown or amber tones.
- [ ] Swirl the glass and smell for damp cardboard, vinegar or bruised apple.
- [ ] Take a small sip and note whether the wine tastes flat, sour or musty.
- [ ] Trust your senses—if it smells or tastes unpleasant, set the bottle aside.
- [ ] Store opened wine recorked and refrigerated to slow oxidation.
- [ ] Contact the retailer if a newly purchased bottle shows a clear fault.