



Staff Checklist

Decanting red wine and port

Preparing for decanting

- If the host orders a bottle of red wine or Port, inform him/her that this will have to be decanted during the meal
- Select only vintage Port or old robust red wine that has lots of sediment. (These wines are normally clearly marked on the wine list that they have to be decanted)
- If vintage Port, stand the bottle up and leave undisturbed for as long as possible at room temperature
- If red wine, keep the bottle on its side and place in cradle (if appropriate)
- Make sure you have decanting equipment to hand
 - Short candle and candlestick
 - Matches
 - Decanter
 - "Waiter's friend" corkscrew
 - Clean service cloth and napkin
 - Clean wine glass
- Check all equipment is clean and that the decanter is free from smells etc. that could affect wine put in it

Decanting red wine or port

- Present the bottle to the host to confirm that it is correct
- Carefully open the bottle immediately, taking care not to disturb the sediment
- Smell the cork to ensure that the wine is okay
- Place the cork on the table in front of the host on a side/under plate
- Place the candle in candlestick or holder and light it
- Holding the bottle over the top of candle, carefully pour the wine or Port into the decanter
- Once started, continue to pour slowly and evenly
- When a wisp of smoke comes out of the bottle or you can see the sediment coming down to the shoulder of the bottle, stop or the sediment will get into the decanter
- Extinguish the candle away from the customer
- Present the decanter to the host to check and to try if s/he wishes
- Leave the decanter on the table on a side/under plate

