

PRESS RELEASE

Chill out

If you are passionate about wine, but not ready to invest in a fully-fledged walk-in wine cellar, then you may be in the market for a wine conditioning unit. We speak to Liam Gawne from leading appliance manufacturer, Miele, about his top considerations when investing in the best storage solution for your precious wine collection.

16 July 2019, Johannesburg: Whether you are a veteran wine aficionado or a novice that is just starting to develop your palate, proper wine storage is imperative to maximise the enjoyment of each bottle. Says Liam Gawne from leading kitchen appliance manufacturer, Miele: "Adding a wine conditioning unit to your home is the best way to ensure that it ages perfectly – allowing you to serve wine at the ideal temperature to maximise its flavour."

He says that when it comes to wine conditioning units, consumers are spoiled for choice and it is not always easy to know which one is best for your individual needs: "Investing in a wine conditioning unit is a sizeable investment, and so you need to know what to look for in order to make the best possible decision." Liam breaks down all the essential features to look out for when making your decision:

Temperature is tops

Maintaining a uniform temperature is arguably the most important feature of any wine conditioning unit, explains Liam: "Wine can degrade when stored in a place that has wide temperature fluctuations. The ideal storage temperatures depend on what wine you are storing, however as a general rule, the optimum temperature zones range from 7°C to 15°C."

He says that some high-end wine conditioning units, such as those from Miele for example, offer different temperature zones, so that you can store more than one type of wine in the same unit: "Miele wine units are fitted with up to three temperature zones, which can be controlled separately. Up to three different types of wine such as red wine, white wine, and champagne or sparkling wine, can be stored at the same time and under perfect conditions."

Miele's DynaCool technology makes this all possible - a fan circulates the cold air to ensure uniform temperature and humidity throughout the entire unit. This ensures constant and perfect storage conditions for your wine. Humidity levels of around 70% also prevent corks from drying out.

Other storage essentials

Aside from uniform temperature, there are a few other essential elements for perfect wine storage conditions, notes Liam: "Odourless wine storage is imperative – Miele's Active AirClean Filter boasts an innovative combination of

active charcoal and chitosan, a natural product, that eliminates virtually all odours in the refrigerator section. Wine storage with low vibrations is another must-have feature. In order to store your wines in an extremely gentle manner, Miele wine units are equipped with specially optimised components - the compressor, which is optimised to run quietly, is also mechanically uncoupled from the housing. This allows your wine to be stored without vibrations. Protection from harmful UV rays is another, as exposure can cause chemical reactions in wines. Miele glass doors are made of tinted safety glass with integrated UV filter. Your wine is stored with optimum protection from UV rays."

A shout-out for shelving

Shelving plays a pivotal role in both the aesthetics of your wine conditioning unit, as well as its functionality, notes Liam: "Key things to look out for when it comes to shelving, is to always opt for shelving on telescopic runners that can be pulled out entirely for easy access. Also – each shelf should be able to adjust in order to hold every conceivable wine bottle size and shape. Miele's adjustable FlexiFrame bottle racks for example, boast individual slats that can be moved easily to suit every bottle shape and size. This provides the perfect storage position for your wine."

He says that it is also a good idea to be able to easily label your wines: "Miele's wine units boast removable NoteBoard magnetic labels that you can annotate with chalk for a quick overview of your wines. Here you can note the origin, grape variety or vintage, for example." Although not an essential element, Liam advises to look out for the added shelving extras that make all the difference, such as Miele's oh-so-elegant SomelierSet for example: "This takes wine enjoyment to the next level, and helps you enjoy your wines like a true connoisseur. With the unique SommelierSet exclusively from Miele. Prepare fine wines professionally for decanting. Enjoy champagne and white wine from chilled glasses. Drink perfectly conditioned wine even from opened bottles. And have all equipment you need for this ready at hand."

Factor in the noise

Modern wine conditioning units boast gorgeous aesthetics that rival their functionality, and as such, you will want to allow them to showcase your wine collection in a highly visible location that everybody can admire. This is particularly true for open-plan kitchen layouts. However, a noisy wine conditioning unit can be a major concern, especially if it is located near to any living areas, says Liam: "Wine conditioning units are always in operation and for this reason low operating noise levels are particularly important. Miele wine units with Silence system for example, feature a significantly noise-optimised refrigeration circuit. Additionally, insulation is fitted at critical areas so you can enjoy your peace and quiet."

Let the light shine in

The flush LED lighting presents wine bottles in the right light, explains Liam: “The maintenance-free LED lighting ensures efficient and optimum illumination of the cabinet and its contents. Furthermore, LED lighting does not heat the air in the appliance, allowing your wine to be stored undisturbed.”

Open and closed

It is imperative to look at how the doors of the unit work, notes Liam: “Look for soft close functionality. With SoftClose the doors any Miele wine units close silently, gently and as if of their own accord. The integrated door-dampening feature prevents your wine bottles from being subjected to rough vibrations caused by closing the door too hard. Furthermore, the SoftClose feature closes the door automatically if the angle of the open door is less than 30°. This allows your wine to be stored safely without disturbance.”

He adds that Miele has taken door operation to new heights with its Push2open technology – which is a great feature to look for: “Miele under-counter wine units with the Push2open door open as if by themselves. The opening system is activated by light pressure on the glass door. The door opens gently and allows you to reach inside and open it completely. Miele wine units with Push2open do not need handles and can be optimally flush-fitted and integrated into every kitchen and living environment.”

Intelligently networked

Any new appliance should be networked for optimum efficiency and convenience, says Liam: “With Miele@mobile it is easy for you to connect with your refrigeration appliance or wine unit. With Plug & Play you register the appliance with the app and you immediately have access to the current status, no matter where you are. You can also control some individual appliance functions via the app and are kept reliably informed of faults and alarms.”

ENDS

Released on behalf of Miele (www.miele.co.za) by The Line (www.theline.co.za).