

## Opening a Bottle of Wine

### Restaurant Service

#### Why is this important?

So that you are aware of the correct procedures in opening various types of wine bottles to ensure the customer receives good quality service

#### Standard:

1. Collect the bottle of wine from the Bar, check with the order to ensure it is the correct one, and damp wipe it clean
2. Take the bottle on a 6" plate and present it with the label facing the customer, allowing them to read the name and vintage
3. Using a waiters friend, open the knife and place it against the top lip of the bottle neck



- I. Place the thumb on the lip thus providing leverage
- II. Draw the knife around the lower lip of the bottle
- III. Remove the covering to reveal the cork
- IV. Take care when knife is open
- V. Carefully close the knife



- III. Open the cork screw
- IV. Place the point of the cork screw at the centre of the cork at an angle and push it gently to pierce it
- V. Straighten the cork screw



- I. Twist the screw into the cork
- II. Take care not to pierce the bottom of the cork



- I. Place the silver lever on the waiter's friend on the lip of the bottle and hold it firmly in place by the forefinger
- II. Hold the bottle firmly by the neck



- II. Lift the handle of the cork screw, using the lever as leverage, to draw the cork from the bottle
- III. Take care to ensure the cork is not drawn out quickly causing a "pop" as this may damage the wine



- I. Quickly and discreetly smell the base of the cork to ensure the wine is not "corked" (decayed cork)

4. Wipe the lip of the bottle with a dry clean cloth to remove any cork and covering debris

5. Remove the cork from the cork screw

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### **You will have achieved this when:**

You have been observed by your trainer or supervisor successfully opening various bottles of wine in front of customers and you feel confident in doing so