













Glassware Identification Chart & Care Instructions

Type of Wine & Benefits of Glass Shape	Image
CABERNET Moderates acidity by directing the wine to the center of the tongue	 A tall, slender wine glass with a long stem and a narrow, tapered bowl, designed for Cabernet wine.
BURGUNDY Enhances acidity and intensity of full-bodied wine.	 A wide, shallow wine glass with a long stem and a broad, rounded bowl, designed for Burgundy wine.
BORDEAUX Lets younger wines breathe, and the thin rim lets the wine flow onto the tongue smoothly.	 A wine glass with a long stem and a bowl that is wider at the top and tapers slightly towards the bottom, designed for Bordeaux wine.
ZINFANDEL Tempers the alcohol while also enhancing the fruit and spices in the Wine	 A wine glass with a long stem and a bowl that is wider at the top and tapers slightly towards the bottom, similar to the Bordeaux glass.
PINOT NOIR Creates the Perfect balance of highlighted sweetness, regulated acidity and alcohol suppression.	 A wine glass with a long stem and a bowl that is wider at the top and tapers slightly towards the bottom, similar to the Bordeaux and Zinfandel glasses.























Type of Wine & Benefits of Glass Shape	Image
<p>MONTRACHET A larger bowl allows the heavy complexities to interact with sufficient air and open up.</p>	
<p>VIOGNEIR/CHARDONNAY A wider opening guides the wine to the tip and sides of the tongue, enabling the palate to detect the sweetness of the wine.</p>	
<p>SAUVIGNON BLANC A taller white wine glass with a slender bowl which captures the nuanced, delicate floral and fruit aromas and straight to the nose.</p>	
<p>REISLING A smaller glass overall, including a smaller rim, which guides wine towards the center and back of the mouth to avoid the sweetness overwhelming the palette.</p>	



Type of Wine & Benefits of Glass Shape	Image
<p>SPARKLING</p> <p>Enhances the bouquet and is narrow to retain the carbonation and let the bubbles dance on your tongue. A wide base is important to stabilize the glass.</p>	
<p>SWEET/DESSERT</p> <p>Features an elegant shape and narrow bowl to elevate the sweetness of the wine.</p>	
<p>ROSE</p> <p>Directs the wine to the tip of the tongue, showcasing the tart dry taste of rose wines.</p>	

Typically only a wine connoisseur would expect to have the expert shaped wine glasses to pair with the complexities of the grape variety. In the yachting Industry it is standard to have three different sized wine glasses and a flute. The bigger glass is generally used for water for the table setting, then the wider red glass and the smaller glass would be the white. You are not expected to fill the glasses to the top, the glasses are designed to let the aromas out and wine to breathe.



	Old Fashioned		Martini		Hurricane
	Double Old Fashioned		Margarita		Grappa
	Highball		Coupe Champagne		Frozen Cocktail
	Collins		Brandy Snifter		Cordial
	Cooler/Beverage		Sherry		Absinthe
	Iced Beverage		Wheat Beer/Lager		Irish Coffee
	Pilsner		Beer Mug		Sling
	Stemmed Pilsner				

Caring for your Crystal

Whilst regular glassware usually is dishwasher safe it is important to hand wash any crystal or expensive glassware to prolong the clarity of the glass. Use a protective silicone sink mat, most breakages occur during washing, and place on a drying mat. Wash in warm water with a mild detergent. Thoroughly dry glasses immediately using a flour sack towel or soft lint free cloth. Sudden temperature changes will crack your crystal, so never use hot water.