# Wine Cabinet Care + Maintenance.

**CREATING THE OPTIMUM ENVIRONMENT FOR YOUR WINE**

Wine cabinets need to be dark and maintain a constant temperature to prevent premature ageing of the wine, whilst moisture ensures corks maintain an air-tight seal for the bottle. Similarly, mould requires a food source, moisture, darkness and the right temperature to grow; the conditions necessary for optimum wine storage.

Shelving as well as bottles act as a food source, with mould feeding on the corks, labels and wood inside the cabinet.

**HOW DO I PREVENT MOULD IN MY WINE CABINET?**

The best way to prevent mould is to control the amount of moisture inside the cabinet.

Moist air enters your wine cabinet whenever the door is opened. Keep your cabinet door closed as much as possible and avoid leaving open longer than necessary.

Only use a humidity control tank when humidity is low and corks are drying out.

Should the wine cabinet be stored without use for long periods it is suggested, after careful cleaning, to leave the door ajar to allow air to circulate inside the cabinet in order to avoid possible formations of condensation, mould or odours.

**IF MOULD WERE TO APPEAR HOW DO I REMOVE IT?**

In the rare cases mould may appear it is important to remove it immediately. As mould is not a surface level parasite, should it begin to grow on porous surfaces such as wooden shelving, it must be treated quickly and effectively to prevent it rooting into the wood and future recurrence.  To clean your cabinet, complete the following steps:

› Turn off the power, unplug the appliance, and remove all items including shelves and rack.

› Wash all the inside surfaces [even those without mould] with a warm water and baking soda solution. The solution should be about 2 tablespoons of baking soda to 2 pints of water.

›  Wait for solution to dry then clean it away.

**NOTE:** When cleaning wooden shelves, use a soft cloth and apply a light coating to prevent any damage or discolouration.