

CHOOSING THE RIGHT GLASS

High Alcohol Content/ Hard Liquor

A glass that is a smaller size is recommended to allow the alcohol to be sipped gradually.

Carbonated/ Sparkling Drinks

Tall, more narrow stemware is preferred as it enables the bubbles to travel mildly and aesthetically. An exception is beer, which is normally served in a large glass such as a beer mug.

Alcohol with a featured Aroma and Taste

For alcohol with a distinctive aroma, such as wine, a rounder bowl and a slightly narrowed mouth is desired which allows the flavour to keep longer in the glass.

MAJOR GLASS SHAPES AND USES

Liqueur Glass

The small shape is designed for the appreciation of the taste of straight liqueurs. Also used for Apéritifs and Sakes.



Sherry Glass

Sherry is a Spanish fortified wine that is blended with brandy. Typical ABV: 16% – 20%. Small stemware of around 75ml is a popular choice.



Cocktail Glass

A standard cocktail glass with a cone-shaped bowl. Many adventurous designs and sizes are also available to accommodate the ever expanding cocktail repertoire.



Pilsner Glass

A traditional glass for serving beer as it enhances aromatic volatiles, showcases the appearance and allows room for the foamy head to sit atop the beer.



Champagne Saucer

A shallow, broad bowled champagne saucer is commonly used at parties and wedding receptions. It can also be used for soft drinks and certain cocktails.



Champagne Flute

Champagne flutes are characterised by a long stem with a tall, narrow bowl on top. The narrow design allows the bubbles to travel aesthetically, giving a pleasant appeal.



Wine Glass

Various shapes are available to compliment different genres of wine. Generally, red wine works well with larger glasses and white wine works well with a smaller sized glass.



Old Fashioned Tumbler

A short cylindrical tumbler used for serving whisky and other short drinks with ice cubes "on the rocks".



Brandy Glass

The large tulip-shaped glass with a slightly narrowed mouth is designed to keep the aroma of the spirit. Serving volume is 30ml for maximum enjoyment.



Goblet

A medium to large stemmed glass mainly for serving water. A typical goblet has a volume between 240ml and 360ml. Goblets can also be used for serving beer or juice.



Mug

Large beer mugs, as the name suggests, are traditionally used for serving beer. Smaller glass mugs are used for coffee, tea and are perfect for shochu as well.



High Ball Tumbler

Tumblers are the most common form of glass drinkware. They can be used for all genres of beverages. Size ranges from 180ml to over 300ml.



WINE GLASS GUIDE

White Wine Glass

White wine is generally served cold. Compared with a red wine glass, white wine glasses are usually smaller. This allows the wine to be chilled for longer, to remain crisp and clean in flavour and to keep the aroma from escaping.



Red Wine Glass

Red wine is very diverse and the characteristics of each type of red wine are subtly different. For red wines with a complex taste and aroma, wine glasses with a bigger bowl are used in order to bring out the flavour.



Bordeaux Glass

Glasses with a tall and broad bowl are usually chosen to bring out the rich, tannin and dense aroma of Bordeaux wine, the prestigious aged wine originated from the French region of the same name.



Burgundy Glass

This glass style is designed to bring out the supple and elegant taste of Burgundy wine. Like Bordeaux, this region specific French wine is prestigious. The wide, broad shape of the glass is designed to accumulate the fruity aroma in the bowl and accentuate the scent and tartness of the wine.



Tasting Glass

A tasting glass is used for tasting wine, whisky and brandy. The ISO (International Organisation for Standardisation) has a specific standard (ISO 3591) for wine tasting glasses. These glasses must adhere to specific guidelines with glass shape, size and lead content.



Champagne Glass

Champagne flutes are characterised by a long stem with a tall narrow bowl on top. The flute design allows the bubbles to travel aesthetically, giving a pleasant visual appeal. Shallow, broad bowled champagne saucers are another common glass that is popular for parties and weddings.

