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**YOU CAN SIP WITH US: HOW TO HOST A WINE-TASTING PARTY AT HOME**



It’s no secret that the British summer is not ‘summer-ing’, but that doesn’t mean we can’t live our best life sipping on a delicious ice-cold rosé wine.

Hosting a wine-tasting party at home is a unique, cost-effective way to have a great time with friends and family. Whether you're a seasoned sommelier or a vino newbie, leading ice brand, [The Ice Co](http://www.theiceco.co.uk), is here to save your summer with these handy tips on how to host a wine-tasting party at home.

1. **Wine Not Start with the Basics?**

First things first: let’s talk wine. The beauty of a wine-tasting party is that you get to play the curator. We recommend selecting a variety of wines; think a zesty Sauvignon Blanc, a smooth Pinot Noir, and a bold Cabernet Sauvignon. Want to keep things fresh? Add a crisp rosé or a bubbly sparkling wine to the mix. And don’t worry about breaking the bank; your local supermarket will have an array of fabulous finds at any price point. If you do want to push the boat out though, support your local businesses and go to an independent deli or farmer’s market which are perfect for finding organic wines that are sure to impress your guests.

1. **Ice, Ice, Baby!**

Creating the right ambience is key to setting the stage for a night of swirling and sipping. A well-set table with plenty of wine glasses, tasting notes, and spittoons (for the serious tasters!) are a must. If you want the cool factor (literally), make sure those whites, rosés, and sparkling wines are perfectly chilled with [Polar Cube](https://theiceco.co.uk/our-products/polar-cube/) ice. The white and rosé wines should be served at around 7-10°c, while the red wines should be served at around 15-18°c. No bucket? Fill your sink up with ice instead.

1. **Sip and Swirl Like a Pro**

Now for the main event: tasting! Begin with the lighter wines and work your way to the more full-bodied selections. Encourage your guests to get hands-on – swirl, sniff, sip, and savour. Discuss the flavours, the aromas, the finish. Pro tip: there’s no right or wrong here; everyone’s palate is unique. Keep things fun by having guests rate each wine. You might be surprised at which bottles become the night’s top contenders!

1. **Perfect Pairings**

Wine and food are the ultimate dynamic duo. Elevate your tasting experience with a selection of light bites that complement the wines without stealing the show. Think cheeses, fresh fruit, nuts, and crackers. For those who want to really impress, try creating a mini menu with pairing suggestions for each wine – your guests will be toasting to your culinary talents!

1. **Keep It Cool and Keep It Fun**

Remember, the best wine-tasting parties are those that are laid-back and enjoyable. So, keep things chilled with plenty of ice, choose the right wines, the perfect pairings, and create an atmosphere that’s as cool as your rosé.

So, gather your friends, grab some glasses and cheers to a grape night in!

For more hosting tips and recipe information, visit [www.theiceco.co.uk](http://www.theiceco.co.uk)

**ENDS**

**Notes to Editors**

For all media enquiries please contact the The Ice Co. press team on [theiceco@hatch.group](mailto:theiceco@hatch.group) or 0113 361 3600.

**About The Ice Co**

Established in 1860, The Ice Co is Europe’s leading ice manufacturer. The business produces its own ice from its UK factories and supplies retail, wholesale, foodservice, events, and food manufacturing, both in the UK and abroad. It has also won a string of awards, such as The Grocer’s SME of The Year Award 2020 and has held the title Frozen Food Manufacturer of the Year for two years running.

The Ice Co’s key product lines include Party Ice, Crushed Ice, Polar Cube, and Super Cubes - the super-sized slow melting ice cubes. For more information, please visit [www.theiceco.co.uk](http://www.theiceco.co.uk/).