

# In Vino Veritas —

The Happy Provenance of CHILLBALL

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Most white and rosé wines are best enjoyed chilled. Yet keeping a glass cold remained one of my great conundrums. In a bar, at a BBQ, on the beach or by a winter's log fire, wine is predictable: it warms up too fast. Should we drop in ice, or simply drink faster? Should we pour a little and top up often? As a wine enthusiast, these were problems that vexed me.

Eureka moments don't come often. Archimedes had his in a bathtub; I had mine in Spain, at my favourite beach bar - Pedro's. It was summer, 32 degrees and I was drinking a crisp rosé that Spain is so good at producing. Noticing my attempts to keep my wineglass cool, a waiter proffered ice. I politely refused. I didn't want a watered-down spritzer, nor did I trust the water. As I felt my rosé rapidly warm, I pondered solutions for the perfect chill. After much contemplation with Pedro, some of it memorable, CHILLBALL was finally born.

They say 'in vino veritas' - 'in wine lies the truth'. I don't know the Latin for 'CHILLBALL' but the cold truth is: temperature affects taste, and you can't send the wine back once it gets warm.

CHILLBALL was conceived with my toes in the sand, but not with my head in the clouds. It was trialed in a sauna, rigorously tested with friends, and proven to work. A born philanthropist, I decided to share it with the world (after patenting the idea of course!). So enjoy CHILLBALL with your friends: pour a long wine, sit back and chill, right to the bottom of the glass.



David: inventor and wine-inspired philosopher.