

WSET® Systematic Approach to Wine Tasting (Diploma)

CHECKLIST: EXAMPLES OF TASTING TERMS

APPEARANCE		
Clarity		bright – clear – dull – hazy – (<i>faulty?</i>)
Intensity		water-white – pale – medium – deep – opaque
Colour	white rosé red (rim and core)	lemon-green – lemon – gold – amber – brown pink – salmon – orange – onion-skin purple – ruby – garnet – tawny – brown
Other observations		legs/tears, deposit, petillance, tints/highlights
NOSE		
Condition		clean – unclean (<i>fault: oxidised – out of condition – cork taint – other</i>)
Intensity		light – medium(-) – medium – medium(+) – pronounced
Development		youthful – developing – fully developed – tired/past its best deliberate oxidation?
Aroma characteristics		fruit – floral – spice – vegetal – other
PALATE		
Sweetness		dry – off-dry – medium-dry – medium – medium-sweet – sweet – luscious
Acidity		low – medium(-) – medium – medium(+) – high
Tannin	level: nature:	low – medium(-) – medium – medium(+) – high eg ripe/soft vs unripe/green/stalky, coarse vs fine-grained
Alcohol level		low – medium(-) – medium – medium(+) – high fortified (low/medium/high level?)
Body		light – medium(-) – medium – medium(+) – full
Flavour intensity		light – medium(-) – medium – medium(+) – pronounced
Flavour characteristics		fruit – floral – spice – vegetal – other
Other observations		eg texture, balance
Length		short – medium(-) – medium – medium(+) – long
CONCLUSIONS		
Quality		faulty – poor – acceptable – good – outstanding
Reasons for quality		eg balance, concentration, complexity, length
Origins/variety /theme		eg - location (country, region) eg - grape variety/varieties eg - production methods/climatic influences etc
Price		(approximate retail price):
Age (in years)		(age in years):
Readiness for drinking/potential for ageing		needs time (<i>how long?</i>) – ready to drink, but can age (<i>how long?</i>) – at peak/drink soon – declining – tired/past its best

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AROMA AND FLAVOUR CHARACTERISTICS

FRUIT	
Citrus	grapefruit, lemon, lime
Green Fruit	apple (green/ripe?) gooseberry, pear
Stone Fruit	apricot, peach
Red Fruit	raspberry, red cherry, plum, redcurrant, strawberry
Black Fruit	blackberry, black cherry, blackcurrant
Tropical Fruit	banana, kiwi, lychee, mango, melon, passion fruit, pineapple
Dried Fruit	fig, prune, raisin, sultana

FLORAL	
Blossom	elderflower, orange
Flowers	perfume, rose, violet

SPICE	
Sweet	cinnamon, cloves, ginger, nutmeg, vanilla
Pungent	black/white pepper, liquorice, juniper

VEGETAL	
Fresh	asparagus, green bell pepper, mushroom
Cooked	cabbage, tinned vegetables (asparagus, artichoke, pea etc), black olive
Herbaceous	eucalyptus, grass, hay, mint, blackcurrant leaf, wet leaves
Kernel	almond, coconut, hazelnut, walnut, chocolate, coffee
Oak	cedar, medicinal, resinous, smoke, vanilla, tobacco

OTHER	
Animal	leather, wet wool, meaty
Autolytic	yeast, biscuit, bread, toast
Dairy	butter, cheese, cream, yoghurt
Mineral	earth, petrol, rubber, tar, stony/steely
Ripeness	caramel, candy, honey, jam, marmalade, treacle, cooked, baked, stewed

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