

WSET SYSTEMATIC APPROACH TO TASTING SPIRITS

UNIT 4

NOTE: Please read carefully the instructions about using this SAT in the Study Guide!

Categories	
<p>Clarity/brightness Intensity Colour</p> <p>Other observations</p> <p>Condition Intensity Aroma characteristics</p> <p>Maturation</p> <p>Sweetness Alcohol Body Flavour intensity Flavour characteristics</p> <p>Other observations</p> <p>Finish length: nature:</p>	<p>Appearance</p> <p>clear - hazy / bright - dull (faulty?) water-white - pale - medium - deep colourless - lemon - gold - amber - mahogany - brown pink - red - orange - yellow - green - blue - purple - brown - black e.g. louching</p> <p>Nose</p> <p>clean - unclean (faulty?) neutral - light - medium - pronounced e.g. fruits, flowers, vegetables, grains, botanicals, herbs, oak, sweetness, other unaged - short aged - matured - very aged</p> <p>Palate</p> <p>dry - off-dry - sweet soft - smooth - warming - harsh light - medium - full neutral - light - medium - pronounced e.g. fruits, flowers, vegetables, grains, botanicals, herbs, oak, sweetness, other e.g. tannin, texture, other short - medium - long simple - some complexity - very complex</p>
<p>Assessment of quality</p> <p>Country and/or region of origin</p> <p>Raw material</p> <p>Style within the category</p> <p>Method of production</p>	<p>Conclusions</p> <p>Quality faulty - poor - acceptable - good - very good - outstanding <i>then give reasons, assessing e.g. balance, finish, intensity, complexity, oak character, etc.</i></p> <p>The spirit in context <i>state the country and/or region of origin, giving reasons when required</i></p> <p><i>state the raw material, giving reasons when required</i></p> <p><i>state the style within the category, giving reasons when required</i></p> <p><i>state the method of production, giving reasons when required</i></p>

Please note: For lines where the entries are separated by hyphens you MUST select ONE and ONLY ONE of the entries given.

For lines where the entries are separated by commas, the entries are points to consider. You may not need to comment on each entry for every spirit.

Aroma and Flavour Characteristics

Fruity/Floral (estery)

Citrus Fruit: orange, tangerine, grapefruit, lemon, lime

Orchard Fruit: apple, gooseberry, pear, apricot, peach, plum, red cherry, black cherry

Berry/Currant: grape, strawberry, raspberry, redcurrant, blackcurrant, blackberry

Tropical Fruit: banana, kiwi, lychee, mango, melon, passion fruit, pineapple

Dried Fruit: fig, prune, raisin, sultana, citrus peel, fruit cake

Flowers: elderflower, orange blossom, rose, violet, perfume, lavender, lilac, dried flowers

Vegetal

Cereal: husk, porridge, barley, rye, linseed, malt, flour

Fresh Vegetable: agave, bell pepper, mushroom, asparagus

Herbaceous: grass, hay, eucalyptus, blackcurrant leaf, wet leaves, conifer

Botanicals/herbs: juniper, coriander, basil, rosemary, thyme, sage, lemongrass, mint

Kernel: chocolate, coffee, hazelnut, almond, coconut, cashew

Oak/Sweetness/Spice

Oak: toast, coffee, cedar, char, spice, sherry, sawdust

Sweetness: corn, vanilla, butterscotch, menthol, caramel, burnt sugar, toffee, molasses

Spice: anise, fennel, liquorice, cinnamon, cloves, ginger, nutmeg, cardamom, black/white pepper, cumin

Other

Peat (phenolic): peat, medicinal, smoked fish, earthy, smoky, seaweed

Animal: leather, meaty, gravy, yeast extract

Rancio: fruit cake, candied fruits, mushroom, forest floor, polish

Solvent: peardrop, turpentine, paint, varnish

Feinty: wax, leather, biscuits, tobacco, cheese, sweat, plastic

Sulfur: rubber, spent matches, boiled cabbage, drains