

# 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>Assessment of quality</p> <p>Country and/or region of origin Raw material Style within the category Method of production</p>	<p><b>Appearance</b></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><b>Nose</b></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><b>Palate</b></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><b>Conclusions</b></p> <p><b>Quality</b> faulty - poor - acceptable - good - very good - outstanding <i>then give reasons, assessing e.g. balance, finish, intensity, complexity, oak character, etc.</i></p> <p><b>The spirit in context</b> <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> <i>state the style within the category, giving reasons when required</i> <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