

WSET SYSTEMATIC APPROACH TO TASTING WINES

UNIT 3, 5 AND 6

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

Categories	
<p>Clarity/brightness Intensity Colour white: rosé: red: Other observations</p>	<p>Appearance</p> <p>clear - hazy (faulty?) pale - medium - deep lemon-green - lemon - gold - amber - brown pink - salmon - orange - onion-skin purple - ruby - garnet - tawny - brown e.g. legs/tears, deposit, pétillance, bubbles</p>
<p>Condition Intensity Aroma characteristics</p>	<p>Nose</p> <p>clean - unclean (faulty?) light - medium(-) - medium - medium(+) - pronounced e.g. primary, secondary, tertiary</p>
<p>Sweetness Acidity Tannin level: nature: Alcohol</p>	<p>Palate</p> <p>dry - off-dry - medium-dry - medium-sweet - sweet - luscious low - medium(-) - medium - medium(+) - high low - medium(-) - medium - medium(+) - high e.g. ripe/soft vs. unripe/green/stalky, coarse vs. fine-grained low - medium(-) - medium - medium(+) - high fortified wines: low - medium - high</p>
<p>Body Flavour intensity Flavour characteristics Other observations Finish</p>	<p>light - medium(-) - medium - medium(+) - full light - medium(-) - medium - medium(+) - pronounced e.g. primary, secondary, tertiary texture (e.g. steely, oily, creamy, mouthcoating), pétillance (<i>still wines only</i>) short - medium(-) - medium - medium(+) - long</p>
<p>Assessment of quality</p>	<p>Conclusions</p> <p>Quality faulty - poor - acceptable - good - very good - outstanding <i>then give reasons, assessing e.g. balance/integration, intensity, finish, complexity, mousse, varietal definition, potential for ageing, etc.</i></p>
<p>Assessment of readiness for drinking and potential for ageing</p>	<p>Readiness for drinking/potential for ageing too young - can drink now, but has potential for ageing - drink now: not suitable for ageing or further ageing - too old <i>then give reasons, assessing e.g. concentration, acidity, tannin, development of aroma and flavour characteristics, etc.</i></p>
<p>Country and/or region of origin Grape variety/ies Style within the category</p>	<p>The wine in context <i>state the country and/or region of origin, giving reasons when required</i></p> <p><i>state the grape variety/ies, giving reasons when required</i></p> <p><i>state the style within the category (for sparkling and fortified wines), giving reasons when required</i></p>
<p>Method of production</p>	<p><i>state the method of production (for sparkling and fortified wines), 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 wine and any descriptors are indicative only.

Describing Aroma and Flavour Characteristics:

Primary aromas and flavours: the aromas/flavours of the grape and alcoholic fermentation		
Key questions:	Clusters:	Descriptors:
<p>Are the aromas/flavours delicate <i>or</i> aromatic? simple/neutral <i>or</i> complex? generic <i>or</i> well-defined? fresh <i>or</i> cooked/baked? under-ripe <i>or</i> ripe <i>or</i> over-ripe?</p>	Floral	acacia, honeysuckle, chamomile, elderflower, geranium, blossom, rose, violet
	Green fruit	apple, gooseberry, pear, pear drop, quince, grape
	Citrus fruit	grapefruit, lemon, lime, orange peel, lemon peel
	Stone fruit	peach, apricot, nectarine
	Tropical fruit	banana, lychee, mango, melon, passion fruit, pineapple
	Red fruit	redcurrant, cranberry, raspberry, strawberry, red cherry, plum
	Black fruit	blackcurrant, blackberry, bramble, blueberry, black cherry, black plum
	Dried fruit	fig, prune, raisin, sultana, kirsch, jamminess, baked/stewed fruits, preserved fruits
	Herbaceous	green bell pepper (capsicum), grass, tomato leaf, asparagus, blackcurrant leaf
	Herbal	eucalyptus, mint, medicinal, lavender, fennel, dill
	Pungent spice	black/white pepper, liquorice, juniper, ginger
	Other	flint, wet stones, wet wool, rubber
Secondary aromas and flavours: the aromas/flavours of post-fermentation winemaking		
Key questions:	Clusters:	Descriptors:
<p>Are the aromas/flavours from yeast, MLF <i>and/or</i> oak?</p>	Yeast (lees, autolysis, flor)	biscuit, bread, toast, pastry, brioche, bread dough, cheese, yoghurt
	MLF	butter, cheese, cream, yoghurt
	Oak	vanilla, cloves, nutmeg, coconut, butterscotch, toast, cedar, charred wood, smoke, resinous
Tertiary aromas and flavours: the aromas/flavours of maturation		
Key questions:	Clusters:	Descriptors:
<p>Do the aromas/flavours show deliberate oxidation, fruit development <i>and/or</i> bottle age?</p>	Deliberate oxidation	almond, marzipan, coconut, hazelnut, walnut, chocolate, coffee, toffee, caramel
	Fruit development (white)	dried apricot, marmalade, dried apple, dried banana, etc.
	Fruit development (red)	fig, prune, tar, dried blackberry, dried cranberry, etc. cooked blackberry, cooked red plum, etc.
	Bottle age (white)	petrol, kerosene, cinnamon, ginger, nutmeg, toast, nutty, cereal, mushroom, hay, honey
	Bottle age (red)	leather, forest floor, earth, mushroom, game, cedar, tobacco, vegetal, wet leaves, savoury, meaty, farmyard

Additional observations in relation to sweetness, acid, tannin, alcohol

<p>Use sparingly to create a more complete description. Do not use instead of low - medium - high etc.</p>	Sweetness	e.g. austere, thin, drying, unctuous, cloying, sticky
	Acidity	e.g. tart, green sour, refreshing, zesty, flabby
	Alcohol	e.g. delicate, light, thin, warm, hot, spiritry, burning
	Tannin	e.g. ripe, soft, unripe, green, stalky, coarse, chalky, grippy, fine-grained, silky