

# WSET® Systematic Approach to Wine Tasting (Diploma)

## CHECKLIST: EXAMPLES OF TASTING TERMS

APPEARANCE									
<b>Clarity</b>	bright – clear – dull – hazy – ( <i>faulty?</i> )								
<b>Intensity</b>	water-white – pale – medium – deep – opaque								
<b>Colour</b>	<table border="0"> <tr> <td>white</td> <td>lemon-green – lemon – gold – amber – brown</td> </tr> <tr> <td>rosé</td> <td>pink – salmon – orange – onion-skin</td> </tr> <tr> <td>red</td> <td>purple – ruby – garnet – tawny – brown</td> </tr> <tr> <td>(rim and core)</td> <td></td> </tr> </table>	white	lemon-green – lemon – gold – amber – brown	rosé	pink – salmon – orange – onion-skin	red	purple – ruby – garnet – tawny – brown	(rim and core)	
white	lemon-green – lemon – gold – amber – brown								
rosé	pink – salmon – orange – onion-skin								
red	purple – ruby – garnet – tawny – brown								
(rim and core)									
<b>Other observations</b>	legs/tears, deposit, petillance, tints/highlights								
NOSE									
<b>Condition</b>	clean – unclean ( <i>fault: oxidised – out of condition – cork taint – other</i> )								
<b>Intensity</b>	light – medium(-) – medium – medium(+) – pronounced								
<b>Development</b>	youthful – developing – fully developed – tired/past its best deliberate oxidation?								
<b>Aroma characteristics</b>	fruit – floral – spice – vegetal – other								
PALATE									
<b>Sweetness</b>	dry – off-dry – medium-dry – medium – medium-sweet – sweet – luscious								
<b>Acidity</b>	low – medium(-) – medium – medium(+) – high								
<b>Tannin</b>	<table border="0"> <tr> <td>level:</td> <td>low – medium(-) – medium – medium(+) – high</td> </tr> <tr> <td>nature:</td> <td>eg ripe/soft vs unripe/green/stalky, coarse vs fine-grained</td> </tr> </table>	level:	low – medium(-) – medium – medium(+) – high	nature:	eg ripe/soft vs unripe/green/stalky, coarse vs fine-grained				
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nature:	eg ripe/soft vs unripe/green/stalky, coarse vs fine-grained								
<b>Alcohol level</b>	low – medium(-) – medium – medium(+) – high fortified (low/medium/high level?)								
<b>Body</b>	light – medium(-) – medium – medium(+) – full								
<b>Flavour intensity</b>	light – medium(-) – medium – medium(+) – pronounced								
<b>Flavour characteristics</b>	fruit – floral – spice – vegetal – other								
<b>Other observations</b>	eg texture, balance								
<b>Length</b>	short – medium(-) – medium – medium(+) – long								
CONCLUSIONS									
<b>Quality</b>	faulty – poor – acceptable – good – outstanding								
<b>Reasons for quality</b>	eg balance, concentration, complexity, length								
<b>Origins/variety /theme</b>	eg - location (country, region) eg - grape variety/varieties eg - production methods/climatic influences etc								
<b>Price</b>	(approximate retail price):								
<b>Age (in years)</b>	(age in years):								
<b>Readiness for drinking/potential for ageing</b>	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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