ANALYTICAL WINE TASTING

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INTRODUCING WSET SYSTEMATIC APPROACH TO TASTING WINE
4 COMPONENTS

1. APPEARANCE

2. NOSE

3. PALATE

4. QUALITY
1. APPEARANCE
- **CLARITY** – clear, dull

- **INTENSITY** – water-white, pale, medium, deep, opaque

- **OTHER** – rim vs. core, legs, bubbles
COLOR

- **WHITE** – colorless, lemon green, lemon, gold, amber

- **ROSE** – pink, salmon, orange

- **RED** – purple, ruby, garnet, mahogany, tawny
APPEARANCE TELLS US...
SOME POSSIBLE CLUES TO:

- AGE
- OXIDATION
- GRAPE
- ACIDITY
- ALCOHOL
2. NOSE
- CONDITION – clean, unclean (faults?)
- INTENSITY – light, medium, pronounced
- DEVELOPMENT – youthful, developing, aged
- AROMA CHARACTERISTICS – see “Aromas & Flavors” slides
AROMAS & FLAVORS

- **FRUIT**
- **FLORAL**
- **SPICE**
- **VEGETAL**
- **NUT**
- **OAK**
- **OTHER**
FRUIT

CITRUS – grapefruit, lemon, lime

GREEN FRUIT – apple (green/ripe?), gooseberry, pear

STONE FRUIT – apricot, peach

RED FRUIT – raspberry, red cherry, plum, red current, strawberry
FRUIT

BLACK FRUIT – blackberry, black cherry, black currant

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, licorice, juniper
FRESH – asparagus, green bell pepper, mushroom

COOKED – cabbage, tinned vegetables (asparagus, artichoke, pea, etc.), black olive
VEGETAL

**HERBACEOUS** – eucalyptus, grass, hay, mint, black currant 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, molasses, cooked, baked, stewed
3. PALATE
- **SWEETNESS** – dry, off-dry, medium-dry, medium, medium-sweet, sweet

- **ACID & TANNIN** – low, low-medium, medium, medium-high, high

- **BODY** – light, light-medium, medium, medium-full, full
- **INTENSITY** – light, medium, high

- **FLAVOR CHARACTERISTICS** – refer to “Aromas & Flavors”

- **ALCOHOL LEVEL** – low, medium, high, fortified

- **LENGTH** – short, medium, long
4. CONCLUSIONS
- QUALITY – poor, acceptable, good, excellent
- MATURITY – immature, ready, but could age, ready to drink, tired
- VALUE CATEGORY – inexpensive, med-priced, high-priced, premium
LET’S TASTE!