



ANALYTICAL WINE TASTING

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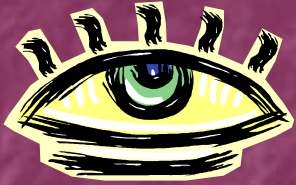
<http://www.worldofwine-ia.com/index.html>

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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**

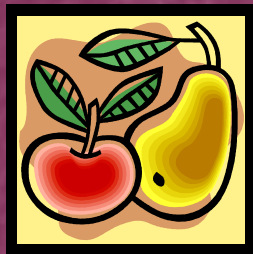


2. NOSE

- **CONDITION** – clean, unclean (faults?)
- **INTENSITY** – light, medium, pronounced
- **DEVELOPMENT** – youthful, developing, aged
- **AROMA CHARACTERISTICS** – see “Aromas & Flavors” slides

AROMAS & FLAVORS

■ **FRUIT**



■ **FLORAL**



■ **SPICE**



■ **VEGETAL**



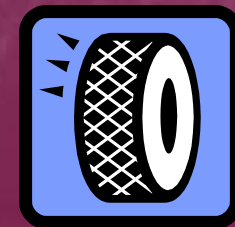
■ **NUT**

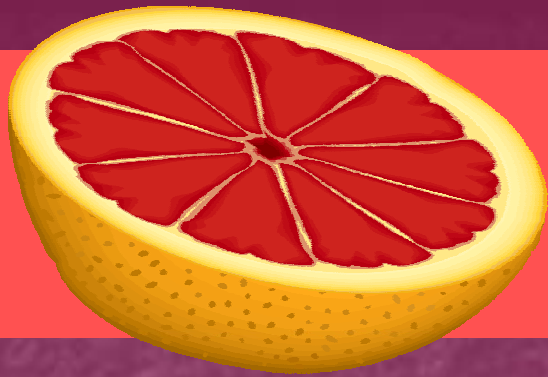


■ **OAK**



■ **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



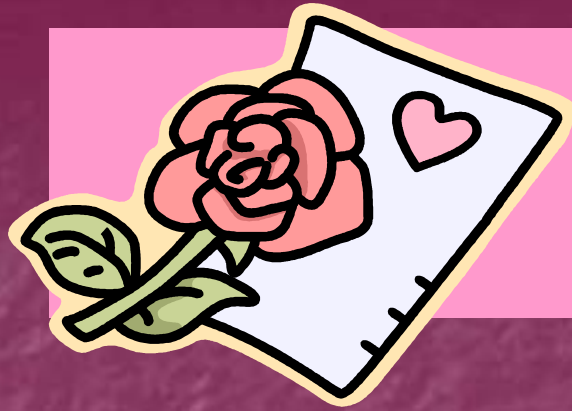
FRUIT



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

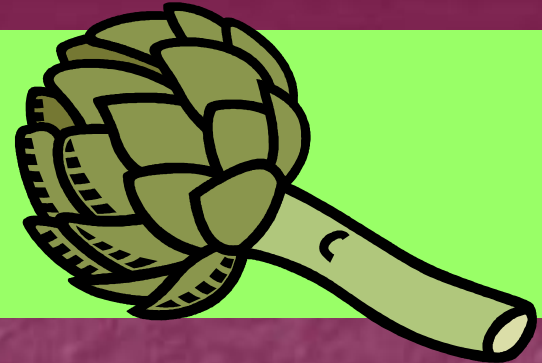


SWEET – cinnamon, cloves, ginger, nutmeg, vanilla

PUNGENT – black/white pepper, licorice, juniper



VEGETAL



FRESH – asparagus, green bell pepper, mushroom

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



VEGETAL



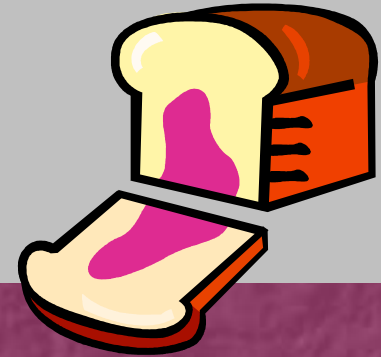
HERBACEOUS – eucalyptus, grass, hay, mint, black currant leaf, wet leaves

KERNEL – almond, coconut, hazelnut, walnut, chocolate, coffee

OAK – cedar, medicinal, resinous, smoke, vanilla, tobacco



OTHER



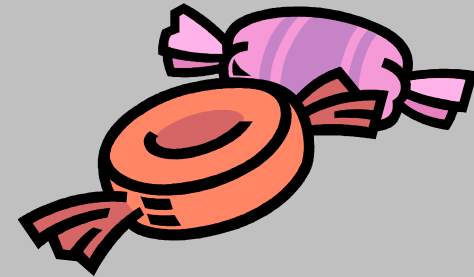
ANIMAL – leather, wet wool, meaty

AUTOLYTIC – yeast, biscuit, bread,
toast

DAIRY – butter, cheese, cream,
yoghurt



OTHER



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!