

WSET® Systematic Approach to Tasting Wine

WSET® LEVEL 3 ADVANCED SYSTEMATIC APPROACH TO TASTING®

APPEARANCE		
Clarity		clear - dull
Intensity		water-white - pale - medium - deep - opaque
Colour	white rosé red	colourless - lemon green - lemon - gold - amber pink - salmon - orange purple - ruby - garnet - mahogany - tawny
Other observations		rim vs. core, legs, bubbles
NOSE		
Condition		clean - unclean (<i>faults?</i>)
Intensity		light - medium - pronounced
Development		youthful - developing - aged
Aroma characteristics		fruit - floral - spice - vegetal - nut - oak - other
PALATE		
Sweetness		dry - off-dry - medium-dry - medium - medium-sweet - sweet
Acidity		low - low-medium - medium - medium-high - high
Tannin		low - low-medium - medium - medium-high - high
Body		light - light-medium - medium - medium-full - full
Intensity		light - medium - pronounced
Bubbles	size texture	small - medium - large (<i>sparkling wine only</i>) delicate - creamy - aggressive
Flavour characteristics		fruit - floral - spice - vegetal - nut - oak - other
Alcohol level		low - medium - high - fortified
Length		short - medium - long
CONCLUSIONS		
Quality		poor - acceptable - good - excellent
Maturity		immature - ready to drink, but could age - ready to drink - tired
Value category		inexpensive - mid-priced - high-priced - premium

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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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