

# WSET® Systematic Approach to Tasting Wine

## WSET® LEVEL 3 SYSTEMATIC APPROACH TO TASTING WINE

APPEARANCE							
<b>Clarity</b>	clear – dull						
<b>Intensity</b>	water-white – pale – medium (-) – medium – medium (+) – deep – opaque						
<b>Colour</b>	<table border="0"> <tr> <td>white</td> <td>colourless – lemon-green – lemon – gold – amber – brown</td> </tr> <tr> <td>rosé</td> <td>pink – salmon – orange</td> </tr> <tr> <td>red</td> <td>purple – ruby – garnet – tawny – brown</td> </tr> </table>	white	colourless – lemon-green – lemon – gold – amber – brown	rosé	pink – salmon – orange	red	purple – ruby – garnet – tawny – brown
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rosé	pink – salmon – orange						
red	purple – ruby – garnet – tawny – brown						
<b>Other observations</b>	eg rim vs core, 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 – oak – 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 level</b>	low – medium (-) – medium – medium (+) – high
<b>Alcohol level</b>	low – medium (-) – medium – medium (+) – high fortified: (low/medium/high level)
<b>Body</b>	light – medium (-) – medium – medium (+) – full
<b>Mousse</b>	delicate – creamy – aggressive
<b>Flavour intensity</b>	light – medium (-) – medium – medium (+) – pronounced
<b>Flavour characteristics</b>	fruit – floral – spice – vegetal – oak – other
<b>Length</b>	short – medium (-) – medium – medium (+) – long

CONCLUSIONS	
<b>Quality</b>	poor – acceptable – good – very good – outstanding
<b>Price category</b>	inexpensive – mid-priced – high-priced – premium
<b>Readiness for drinking</b>	needs time to develop – ready to drink, but can develop further – ready to drink, but can keep – at peak/drink soon – 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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