

WSET **Systematic Approach** to Tasting Wine®

(Level 2 Award in Wines and Spirits)

WSET LEVEL 2 SYSTEMATIC APPROACH TO TASTING WINE®

APPEARANCE

Clarity		clear or hazy
Intensity		pale – medium – deep
Colour	white rosé red	lemon – gold – amber pink – salmon – orange purple – ruby – garnet – tawny

NOSE

Condition		clean – unclean
Intensity		light – medium – pronounced
Aroma characteristics		e.g. fruits, flowers, spices, vegetables, oak aromas, other

PALATE

Sweetness		dry – off-dry – medium – sweet
Acidity		low – medium – high
Tannin		low – medium – high
Body		light – medium – full
Flavour characteristics		e.g. fruits, flowers, spices, vegetables, oak aromas, other
Length		short – medium – long

CONCLUSIONS

Quality		faulty – poor – acceptable – good – very good – outstanding
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AROMA AND FLAVOUR CHARACTERISTICS

FRUIT/FLORAL

Floral	blossom, rose, violet
Green Fruit	apple (green/red?), gooseberry, pear, grape
Citrus Fruit	grapefruit, lemon, lime (juice or zest?)
Stone Fruit	peach, apricot, nectarine (fresh or dried?)
Tropical Fruit	banana, kiwi, lychee, mango, melon, passion fruit, pineapple
Red Fruit	redcurrant, cranberry, raspberry, strawberry, red cherry, plum
Black Fruit	blackcurrant, blackberry, blueberry, black cherry
Dried Fruit	fig, prune, raisin, sultana, kirsch, jamminess, cooked, baked, stewed fruits, preserved fruits

SPICE/VEGETABLE

Underripeness	green bell pepper (capsicum), grass, white pepper, leafiness, tomato, potato
Herbaceous	grass, asparagus, blackcurrant leaf
Herbal	eucalyptus, mint, medicinal, lavender, fennel, dill
Vegetable	cabbage, peas, beans, olive (black/green?) (fresh? cooked?)
Sweet Spice	cinnamon, cloves, ginger, nutmeg, vanilla
Pungent Spice	black/white pepper, liquorice, juniper

OAK/OTHER

Simplicity/Neutrality	simple, neutral, indistinct
Autolytic	yeast, biscuit, bread, toast, pastry, lees
Dairy	butter, cheese, cream, yoghurt
Oak	vanilla, toast, cedar, charred wood, smoke, resinous
Kernel	almond, coconut, hazelnut, walnut, chocolate, coffee
Maturity	vegetal, mushroom, hay, wet leaves, forest floor, game, savoury, tobacco, cedar, honey, cereal
Animal	leather, meaty, farmyard
Mineral	earth, petrol, rubber, tar, stony/steely, wet wool

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