

WSET Systematic Approach to Tasting Wine®

(Level 3 Award in Wines and Spirits)

WSET LEVEL 3 SYSTEMATIC APPROACH TO TASTING WINE®

APPEARANCE

Clarity	clear or hazy (faulty?)						
Intensity	pale – medium (-) – medium – medium (+) – deep						
Colour	<table border="0"> <tr> <td>white</td> <td>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	lemon-green – lemon – gold – amber – brown	rosé	pink – salmon – orange	red	purple – ruby – garnet – tawny – brown
white	lemon-green – lemon – gold – amber – brown						
rosé	pink – salmon – orange						
red	purple – ruby – garnet – tawny – brown						
Other observations	e.g. rim vs core, legs/tears, deposit, petillance						

NOSE

Condition	clean – unclean (fault: oxidised – out of condition – cork taint – other)
Intensity	light – medium (-) – medium – medium (+) – pronounced
Development	youthful – developing – fully developed – tired/past its best deliberate oxidation
Aroma characteristics	e.g. fruits, flowers, spices, vegetables, oak aromas, other

PALATE

Sweetness	dry – off-dry – medium-dry – medium-sweet – sweet – luscious
Acidity	low – medium (-) – medium – medium (+) – high
Tannin	low – medium (-) – medium – medium (+) – high
Alcohol	low – medium (-) – medium – medium (+) – high fortified wines: level (low – medium – high)
Body	light – medium (-) – medium – medium (+) – full
Flavour intensity	light – medium (-) – medium – medium (+) – pronounced
Flavour characteristics	e.g. fruits, flowers, spices, vegetables, oak aromas, other
Other observations	e.g. balance, texture sparkling wines: mousse (delicate – creamy – aggressive)
Length	short – medium (-) – medium – medium (+) – long

CONCLUSIONS

Quality	faulty – poor – acceptable – good – very good – outstanding			
Readiness for drinking/potential for ageing	too young	can drink now, but has potential for ageing	drink now: not intended for ageing	too old
Identity	e.g. location (country, region) e.g. grape variety/varieties			
Price category	inexpensive – mid-priced – high-priced – premium			



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AROMA AND FLAVOUR CHARACTERISTICS

FRUIT/FLORAL	
Floral	acacia, chamomile, elderflower, blossom, rose, violet (delicate or aromatic?)
Green Fruit	apple (green/red?), gooseberry, pear, grape (simple/generic or specific? fresh or cooked? ripe or unripe?)
Citrus Fruit	grapefruit, lemon, lime (juice or zest?) (simple/generic or specific? fresh or cooked? ripe or unripe?)
Stone Fruit	peach, apricot, nectarine (fresh or dried?) (simple/generic or specific? fresh or cooked? ripe or unripe?)
Tropical Fruit	banana, kiwi, lychee, mango, melon, passion fruit, pineapple (simple/generic or specific? fresh or cooked? ripe or unripe?)
Red Fruit	redcurrant, cranberry, raspberry, strawberry, red cherry, plum (simple/generic or specific? fresh or cooked? ripe or unripe?)
Black Fruit	blackcurrant, blackberry, blueberry, black cherry (simple/generic or specific? fresh or cooked? ripe or unripe?)
Dried Fruit	fig, prune, raisin, sultana, kirsch, jamminess, cooked, baked, stewed fruits, preserved fruits
SPICE/VEGETABLE	
Under-ripeness	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, lees
Dairy	butter, cheese, cream, yoghurt
Oak	vanilla, toast, cedar, charred wood, smoke, resinous
Kernal	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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