

WSET® Systematic Approach to Tasting Spirits (Professional Certificate)

WSET® SYSTEMATIC APPROACH TO TASTING SPIRITS AND LIQUEURS

APPEARANCE									
Clarity	bright – clear – dull – hazy – cloudy (<i>faulty?</i>)								
Intensity	water-white – pale – medium – deep – opaque								
Colour (Hue)	<table border="0"> <tr> <td>white</td> <td>colourless – green – lemon-green – lemon</td> </tr> <tr> <td>golden</td> <td>gold – amber – copper</td> </tr> <tr> <td>brown</td> <td>tawny – mahogany – brown</td> </tr> <tr> <td>coloured</td> <td>pink – red – orange – yellow – green – blue – purple – brown – black (<i>natural/synthetic?</i>)</td> </tr> </table>	white	colourless – green – lemon-green – lemon	golden	gold – amber – copper	brown	tawny – mahogany – brown	coloured	pink – red – orange – yellow – green – blue – purple – brown – black (<i>natural/synthetic?</i>)
white	colourless – green – lemon-green – lemon								
golden	gold – amber – copper								
brown	tawny – mahogany – brown								
coloured	pink – red – orange – yellow – green – blue – purple – brown – black (<i>natural/synthetic?</i>)								
Other observations	(<i>eg legs, tears, louching</i>)								
NOSE									
Condition	clean – faulty								
Intensity	neutral – light – medium – pronounced								
Maturation	unaged – short ageing – matured								
Aroma characteristics	fruit/floral – vegetable/grain – botanical/herbal – oak – sweetness – other								
PALATE									
Sweetness	dry – off-dry – medium – sweet – luscious								
Alcohol	soft – smooth – integrated – warming – harsh								
Body	light – medium – full								
Flavour intensity	neutral – light – medium – pronounced								
Flavour characteristics	fruit/floral – vegetable/grain – botanical/herbal – oak – sweetness – other								
Length	short – medium – long								
Finish	clean and simple – some complexity – very complex								
CONCLUSIONS									
Quality	poor – acceptable – good – very good – outstanding								

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AROMA AND FLAVOUR CHARACTERISTICS (SPIRITS AND LIQUEURS)

FRUITY (ESTERY) – fresh or cooked? natural or synthetic?	
Citrus	orange, tangerine, 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, citrus peel, fruit cake
FLORAL	
Blossom	elderflower, orange blossom
Flowers	rose, violet, perfume, lavender, lilac, dried flowers
SPICE	
Sweet	anise, fennel, liquorice, cinnamon, cloves, ginger, nutmeg, cardamom
Pungent	black/white pepper, cumin
VEGETAL	
Botanicals/herbs	juniper, coriander, basil, rosemary, thyme, sage, lemongrass, mint
Fresh	asparagus, bell pepper, mushroom
Herbaceous	grass, hay, eucalyptus, blackcurrant leaf, wet leaves, conifer
Kernel	chocolate, coffee, hazelnut, almond, coconut, cashew
OTHER	
Cereal	husk, porridge, barley, rye, linseed, malt, flour
Oak	toast, coffee, cedar, char, spice, sherry, sawdust
Sweetness	corn, vanilla, butterscotch, menthol, caramel, burnt sugar, toffee, molasses
Peat (phenolic)	peat, medicinal, smoked fish, earthy, smoky, seaweed
Animal	leather, meaty, gravy, yeast extract
Solvent	peardrop, turpentine, paint, varnish
Feinty	wax, leather, biscuits, tobacco, cheese, sweat, plastic
Sulphur	rubber, spent matches, boiled cabbage, drains