

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</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