White Wine 5b - Château Doisy-Daëne, Barsac 2016

Appearance – 2 marks

- 1 mark for intensity.
- 1 mark for colour.

| APPEARANCE | | |
|--------------------|--|--|
| Clarity | elear hazy (faulty?) | |
| Intensity | pale – medium - deep | |
| rosé | lemon-green – lemon - gold - amber – brown pink – salmon – orange purple – ruby – garnet – tawny – brown | |
| Other observations | e.g. legs/tears, deposit, pétillance, bubbles | |

Nose – 7 marks

- 1 mark for intensity.
- 5 marks for aroma characteristics, see below for potential aroma descriptors.
- 1 mark each for identifying a correct primary, secondary and tertiary aroma.
 The other 2 marks can come from any category.
- 1 mark for development.

| NOSE | | |
|-----------------------|---|--|
| Condition | clean – unclean (faulty?) | |
| Intensity | light – medium(-) – medium – medium(+) pronounced | |
| Aroma characteristics | e.g. orimary secondary tertiary 5 needed (see aromas for valid responses) | |
| Development | youthful -developing - fully developed - tired/past its best | |

Palate - 9 marks

- 1 mark for sweetness.
- 1 mark for acidity.
- 1 mark for alcohol.
- 1 mark for body.
- 1 mark for flavour intensity.
- 3 marks for flavour characteristics, these will be the same as aroma descriptors below.

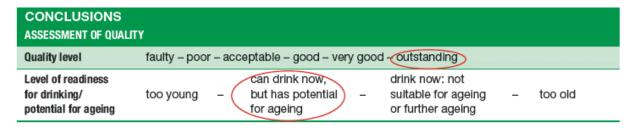
One for a correct primary, one for secondary and one for tertiary aroma.

1 mark for finish.

| PALATE | | | |
|-------------------------|---|--|--|
| Sweetness | dry – off-dry – medium-dry – medium-sweet – sweet – luscious | | |
| Acidity | low – medium(-) – medium – medium(+) (high) choose one | | |
| Tannin | low medium() medium medium(+) high | | |
| Alcohol | low – medium high fortified wines: low – medium – high | | |
| Body | light – medium(-) – medium – medium(+) – full | | |
| Mousse | delicate - creamy - aggressive | | |
| Flavour intensity | light – medium(-) – medium – medium(+) – pronounced | | |
| Flavour characteristics | e.g. orimary, secondary, tertiary 3 needed (see aromas for valid responses) | | |
| Finish | short – medium(-) – medium – medium(+) – long | | |

Conclusions - 2 marks

- 1 mark for quality level.
- 1 mark for level of readiness for drinking potential for further ageing.



Potential aroma descriptors

DESCRIBING AROMA AND FLAVOUR

Think in terms of primary, secondary and tertiary

Primary Aromas and Flavours

The aromas and flavours of the grape and alcoholic fermentation

| The aromas and tiavours of the grape and alcoholic termentation | | |
|---|----------------|---|
| Key questions | Clusters | Descriptors |
| | Floral | acacia, honeysuckle, chamomile elderflower, geranium, clossom rose, violet |
| | Green fruit (| apple) gooseberry, pear, pear drop, quince, grape |
| | Citrus fruit | grapefruit lemon lime (juice or zest?), orange peel lemon peel |
| | Stone fruit (| peach apricol nectarine |
| Are the flavours | Tropical fruit | banana, lychee mango, melon passion fruit, pineapple |
| delicate or intense? simple or complex? generic or well- defined? fresh or cooked? under-ripe or ripe or over-ripe? | Red fruit | redcurrant, cranberry, raspberry, strawberry, red cherry, red plum |
| | Black fruit | blackcurrant, blackberry, bramble, blueberry, black cherry, black plum |
| | | fig, prune, raisin sultana, kirsch, jamminess, baked/stewed fruits preserved fruits |
| | Herbaceous | green bell pepper (capsicum), grass, tomato leaf, asparagus, blackcurrant leaf |
| | Herbal | eucalyptus, mint, medicinal, lavender, fennel, dill |
| | Pungent spice | black/white pepper, liquorice |
| | Other | flint, wet stones, wet wool |

Secondary Aromas and Flavours

The aromas and flavours of post-fermentation winemaking

| The aronas and harours of post fermionation which have | | | |
|--|-------------------------|--|--|
| Key questions | Clusters | Descriptors | |
| Are the flavours from yeast, malolactic conversion or oak? | Yeast (lees, autolysis) | biscuit, bread, toast, pastry, brioche, bread dough, cheese | |
| | Malolactic conversion | butter, cheese, cream | |
| | 0ak | vanilla cloves nutmed coconut, butterscotch toast cedar charred wood, smoke, chocolate, coffee, resinous | |

Tertiary Aromas and Flavours

The aromas and flavours of maturation

| The aromas and flavours of maturation | | | |
|--|--|--|--|
| Key questions | Clusters Descriptors | | |
| Do the flavours show deliberate oxidation, fruit development or bottle age? | Deliberate oxidation (almond) marzipan hazelnut, walnut, chocolate, coffee, caramel | | |
| | Fruit development dried apricon marmalade, dried apple dried banana, etc. (white) | | |
| | Fruit development fig, prune, tar, dried blackberry, dried cranberry, etc. (red) cooked blackberry, cooked red plum, etc. | | |
| | Bottle age (white) petrol, kerosene cinnamon, ginger nutmed toast (nutt), mushroom, hay, honey | | |
| | Bottle age (red) leather, forest floor, earth, mushroom, game, tobacco, vegetal, wet leaves, savoury, meaty, farmyard | | |