

Red Wine 4 - Château Dutruch Grand Poujeaux, Moulis-en-Médoc 2017

Appearance – 2 marks

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

| APPEARANCE | |
|--------------------|---|
| Clarity | clear – hazy (faulty?) |
| Intensity | pale – medium – <u>deep</u> |
| Colour | <i>white</i> lemon-green – lemon – gold – amber – brown <i>rosé</i> pink – salmon – orange <i>red</i> purple – <u>ruby</u> – 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 – <u>medium(+)</u> – pronounced |
| Aroma characteristics | e.g. <u>primary, secondary, tertiary</u> 5 needed (see aromas for valid responses) |
| Development | youthful – <u>developing</u> – fully developed – tired/past its best |

Palate - 9 marks

- 1 mark for sweetness.
- 1 mark for acidity.
- 1 mark for tannin.
- 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 | <u>dry</u> – off-dry – medium-dry – medium-sweet – sweet – luscious |
| Acidity | low – medium(-) – medium – <u>medium(+)</u> – <u>high</u> choose one |
| Tannin | low – medium(-) – medium – <u>medium(+)</u> – <u>high</u> choose one |
| Alcohol | low – <u>medium</u> – high fortified wines: low – medium – high |
| Body | light – medium(-) – medium – <u>medium(+)</u> – full |
| Mousse | delicate – creamy – aggressive |
| Flavour intensity | light – medium(-) – medium – <u>medium(+)</u> – pronounced |
| Flavour characteristics | e.g. <u>primary, secondary, tertiary</u> 3 needed (see aromas for valid responses) |
| Finish | short – medium(-) – medium – <u>medium(+)</u> – long |

Conclusions - 2 marks

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

| CONCLUSIONS | |
|--|---|
| ASSESSMENT OF QUALITY | |
| Quality level | faulty – poor – acceptable – good – <u>very good</u> – outstanding |
| Level of readiness for drinking/ potential for ageing | too young – <u>can drink now, but has potential for ageing</u> – drink now: not suitable for ageing or further ageing – too old |

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

| Key questions | Clusters | Descriptors |
|---|--------------------|---|
| Are the flavours delicate or intense? simple or complex? generic or well-defined? fresh or cooked? under-ripe or ripe or over-ripe? | Floral | acacia, honeysuckle, chamomile, elderflower, geranium, blossom, 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, apricot, nectarine |
| | Tropical fruit | banana, lychee, mango, melon, passion fruit, pineapple |
| | Red fruit | redcurrant, cranberry, raspberry, strawberry, red cherry, red plum |
| | Black fruit | blackcurrant, blackberry, bramble, blueberry, black cherry, black plum |
| | Dried/cooked fruit | 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

| Key questions | Clusters | Descriptors |
|--|--|--|
| Are the flavours from yeast, malolactic conversion or oak? | Yeast (<i>lees</i> , <i>autolysis</i>) | biscuit, bread, toast, pastry, brioche, bread dough, cheese |
| | Malolactic conversion | butter, cheese, cream |
| | Oak | vanilla, cloves, nutmeg, coconut, butterscotch, toast, cedar, charred wood, smoke, chocolate, coffee, resinous |

Tertiary Aromas and Flavours

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, toffee, caramel |
| | Fruit development (white) | dried apricot, marmalade, dried apple, dried banana, etc. |
| | Fruit development (red) | fig, prune, tar, dried blackberry, dried cranberry, etc. cooked blackberry, cooked red plum, etc. |
| | Bottle age (white) | petrol, kerosene, cinnamon, ginger, nutmeg, toast, nutty, mushroom, hay, honey |
| | Bottle age (red) | leather, forest floor, earth, mushroom, game, tobacco, vegetal, wet leaves, savoury, meaty, farmyard |