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

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 primary, 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 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.

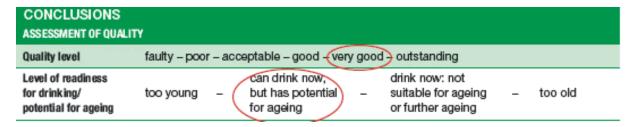
One for a correct primary, one for secondary and one for tertiary aroma.

• 1 mark for finish.

PALATE				
Sweetness	dry- off-dry – medium-dry – medium-sweet – sweet – luscious			
Acidity	low – medium(-) – medium(-) – migh choose one			
Tannin	low – medium(-) – medium – medium(+) – high choose one			
Alcohol	low – nedium – 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

Key questions	Clusters	Descriptors
	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
Are the flavours	Tropical fruit	banana, lychee, mango, melon, passion fruit, pineapple
delicate or intense? simple or complex?	Red fruit	redcurrant, cranberry, raspberry, strawberry, red cherry red plum
generic <i>or</i> well- defined?	Black fruit	blackcurrant blackbern, bramble, blueberry, black chemy
fresh or cooked? under-ripe or ripe or over-ripe?	Dried/cooked fruit	fig, prune, raisin, sultana, kirsch, jamminess, baked/stewed fruits, preserved fruits
	Herbaceous	green bell pepper (capsicum), grass, tomato lear, asparagus,
•	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 (lees, autolysis)	biscuit, bread, toast, pastry, brioche, bread dough, cheese		
	Malolactic conversion	butter, cheese, cream		
		vanilla cloves nutmeg, coconut, butterscotch toast cedar. charred wood (moke), 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, car	ramel		
	Fruit development dried apricot, marmalade, dried apple, dried banana, etc. (white)			
	Fruit development fig, prune, tar, dried blackbern, dried cranberry, etc. (red) 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, cobacco, vegetal, wet leaves, savoury, meaty, farmyard			