

## Red Wine 2 - Clos Henri Pinot Noir, Marlborough 2019

### Appearance – 2 marks

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

APPEARANCE	
Clarity	<del>clear</del> – hazy (faulty?)
Intensity	pale – medium – deep
Colour	<i>white</i> lemon-green – lemon – gold – amber – brown <i>rosé</i> pink – salmon – orange <i>red</i> purple – ruby – garnet – tawny – brown
Other observations	<del>e.g. legs/tears, deposit, pétillance, bubbles</del>

### 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	<del>clean</del> – <del>unclean</del> (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 - 10 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 – medium(+) – high
Tannin	low – medium(-) – medium – medium(+) – high
Alcohol	low – medium – high 14% <del>fortified wines: low – medium – high</del>
Body	light – medium(-) – medium – medium(+) – full
Mousse	<del>delicate – creamy – aggressive</del>
Flavour intensity	light – medium(-) – medium – medium(+) – pronounced
Flavour characteristics	e.g. primary, secondary, tertiary
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.

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

Technical information on the wine:

*Certified Organic, dry farmed (unirrigated)*

*Fermentation in stainless steel vats*

*Aged in large (7,500-litre) French oak barrels for 11 months.*

## Potential aroma descriptors

### 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?	<b>Floral</b>	acacia, honeysuckle, chamomile, elderflower, geranium, blossom, rose, violet
	<b>Green fruit</b>	apple, gooseberry, pear, pear drop, quince, grape
	<b>Citrus fruit</b>	grapefruit, lemon, lime (juice or zest?), orange peel, lemon peel
	<b>Stone fruit</b>	peach, apricot, nectarine
	<b>Tropical fruit</b>	banana, lychee, mango, melon, passion fruit, pineapple
	<b>Red fruit</b>	redcurrant, cranberry, raspberry, strawberry, red cherry, red plum
	<b>Black fruit</b>	blackcurrant, blackberry, bramble, blueberry, black cherry, black plum
	<b>Dried/cooked fruit</b>	fig, prune, raisin, sultana, kirsch, jamminess, baked/stewed fruits, preserved fruits
	<b>Herbaceous</b>	green bell pepper (capsicum), grass, tomato leaf, asparagus, blackcurrant leaf
	<b>Herbal</b>	eucalyptus, mint, medicinal, lavender, fennel, dill
	<b>Pungent spice</b>	black/white pepper, liquorice
	<b>Other</b>	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?	<b>Yeast (<i>lees, autolysis</i>)</b>	biscuit, bread, toast, pastry, brioche, bread dough, cheese
	<b>Malolactic conversion</b>	butter, cheese, cream
	<b>Oak</b>	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?	<b>Deliberate oxidation</b>	almond, marzipan, hazelnut, walnut, chocolate, coffee, toffee, caramel
	<b>Fruit development (white)</b>	dried apricot, marmalade, dried apple, dried banana, etc.
	<b>Fruit development (red)</b>	fig, prune, tar, dried blackberry, dried cranberry, etc. cooked blackberry, cooked red plum, etc.
	<b>Bottle age (white)</b>	petrol, kerosene, cinnamon, ginger, nutmeg, toast, nutty, mushroom, hay, honey
	<b>Bottle age (red)</b>	leather, forest floor, earth, mushroom, game, tobacco, vegetal, wet leaves, savoury, meaty, farmyard