Red Wine 2 - Clos Henri Pinot Noir, Marlborough 2019

Appearance - 2 marks

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

APPEARANCE			
Clarity	clear - hazy (faulty?)		
Intensity	pale – medium – deep		
rosé	lemon-green – lemon – gold – amber – brown pink – salmon – orange purple – <mark>ruby</mark> – 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 - 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.

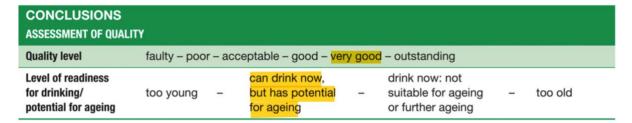
One for a correct primary, one for secondary and one for tertiary aroma.

1 mark for finish.

PALATE			
Sweetness	dry - off-dry - medium-dry - medium-sweet - sweet - luscious		
Acidity	low – medium(-) – medium – medium(+) – <mark>high</mark>		
Tannin	low – medium(-) – medium – medium(+) – high		
Alcohol	low – medium – <mark>high 14%</mark> fortified wines: low – medium – high		
Body	light – medium(-) – <mark>medium</mark> – medium(+) – full		
Mousse	delicate - creamy - aggressive		
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.



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

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
re 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
	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 <i>or</i> oak?	Yeast (lees, autolysis)	biscuit, bread, toast, pastry, brioche, bread dough, cheese		
	Malolactic conversion	butter, cheese, cream		
	0ak	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.		
		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		