

Red Wine 4 - Château Lamothe-Bergeron, Cru Bourgeois, Haut-Médoc 2017

Appearance – 2 marks

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

APPEARANCE	
Clarity	clear – hazy (faulty?)
Intensity	pale – medium – deep
Colour	white lemon-green – lemon – gold – amber – brown rosé pink – salmon – orange red 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

Technical information on the wine:

60% Merlot, 40% Cabernet Sauvignon

(unusual blend proportions for Left Bank, because of heavy rainfall in 2017)

Stainless steel and concrete tank fermented

Aged for 12-18 months in traditional 225-litre Bordeaux barriques

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 13% 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. primary, 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.

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

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?	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