

Red Wine 2 – Clos Henri Pinot Noir, Marlborough 2019

Describe and assess the wine under the following headings.

Appearance

MARKERS
USE ONLY
2 Marks

<p>✓ Pale ruby ✓</p>	<p>2</p>
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Nose For aroma descriptors there are a maximum of 5 marks available. Think in terms of primary, secondary and tertiary as appropriate.

7 Marks

<p>Medium (+) intensity ✓</p> <p>Red cherry, redcurrant, raspberry red plum, black cherry ✓ (primary)</p> <p>vanilla, cedar smoke, cloves ✓ (secondary)</p> <p>Leather forest floor dried cranberry, mushroom ✓ (tertiary)</p> <p>Developing. ✓</p>	<p>7</p>
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Palate For flavour descriptors there are a maximum of 3 marks available. Think in terms of primary, secondary and tertiary as appropriate.

10 Marks

<p>✓ Dry - high acid - medium tannin - high alcohol - medium body - Medium (+) intensity - Medium (+) finish</p> <p>Red cherry, redcurrant, raspberry red plum, violet, black cherry ✓ (primary)</p> <p>vanilla, cedar smoke, cloves ✓ (secondary)</p> <p>Leather forest floor dried cranberry, mushroom ✓ (tertiary)</p>	<p>10</p>
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Assessment of quality

1 Mark

<p>very good quality ✓</p>	<p>1</p>
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Readiness for drinking

1 Mark

<p>Drink now but has potential for ageing. ✓</p>	<p>1</p>
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Total 21 marks

21