

White Wine 3 - Ca' di Alte, Pinot Grigio 2024

Appearance – 2 marks

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

APPEARANCE	
Clarity	clear – hazy (faulty?)
Intensity	<u>pale</u> – medium – deep
Colour	<i>white</i> lemon-green – <u>lemon</u> – gold – amber – brown <i>rosé</i> pink – salmon – orange <i>red</i> 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 of the marks is allocated for writing that the wine is simple, the other 4 marks are for any valid primary aromas.
- 1 mark for development.

NOSE	
Condition	clean – unclean (faulty?)
Intensity	<u>light</u> – medium(-) – medium – medium(+) – pronounced
Aroma characteristics	e.g. <u>primary</u> , secondary, tertiary 5 needed (see aromas for valid responses)
Development	<u>youthful</u> – developing – fully developed – tired/past its best

Palate - 9 marks

- 1 mark for sweetness.
- 1 mark for acidity.
- 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.
1 of the marks is allocated for writing that the wine is simple, the other 2 marks are for any valid primary aromas.
- 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 fortified wines: low – medium – high 13%
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 – but has potential for ageing – drink now: not suitable for ageing or further ageing – too old

Potential aroma descriptors

Primary Aromas and Flavours <i>The aromas and flavours of the grape and alcoholic fermentation</i>		
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 wood, candy , confection