

Red Wine 6 - 16 Stops, Shiraz 2021

Appearance – 2 marks

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

APPEARANCE	
Clarity	clear - hazy (faulty?)
Intensity	pale - <u>medium</u> - deep
Colour	<i>white</i> lemon-green – lemon – gold – amber – brown <i>rosé</i> pink – salmon – orange <i>red</i> purple - <u>ruby</u> - 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> - <u>medium(-)</u> - medium – medium(+) – pronounced choose one
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 tannin.
- 1 mark for alcohol.
- 1 mark for body.
- 1 mark for flavour intensity.
- 3 marks for flavour characteristics, see below for potential aroma descriptors.
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 14% 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, jammines , 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 candy , confection