

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 – 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 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	light – medium(-) – medium – medium(+) – pronounced choose one
Aroma characteristics	e.g. primary secondary, tertiary 5 needed (see aromas for valid responses)
Development	youthful – 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 fortified wines: low – medium – high 14%
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?	Floral acacia, honeysuckle, chamomile, elderflower, geranium, blossom, rose, violet
simple or complex?	Green fruit apple, gooseberry, pear, pear drop, quince, grape
generic or well-defined?	Citrus fruit grapefruit, lemon, lime (juice or zest?), orange peel, lemon peel
fresh or cooked?	Stone fruit peach, apricot, nectarine
under-ripe or ripe or over-ripe?	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, candy, confected