

White Wine 1 - Rustenberg Chardonnay 2023

Describe and assess the wine under the following headings.

Appearance

MARKERS
USE ONLY
2 Marks

✓ pale lemon ✓

2

Nose For aroma descriptors there are a maximum of 5 marks available. Think in terms of primary, secondary and tertiary as appropriate.

7 Marks

Medium (+) intensity ✓
lemon, peach, melon, pineapple ✓ (primary)
biscuit, bread, vanilla, cloves ✓ (secondary)
honey, nutty ✓ (tertiary)
developing. ✓

7

Palate For flavour descriptors there are a maximum of 3 marks available. Think in terms of primary, secondary and tertiary as appropriate.

9 Marks

dry medium (+) acid medium alcohol full body medium (+) intensity medium (+) finish ✓
lemon, peach, melon, pineapple ✓ (primary)
biscuit, bread, vanilla, cloves
honey, nutty ✓ (tertiary) ✓ (secondary)

9

Assessment of quality

1 Mark

very good quality. ✓

1

Readiness for drinking

1 Mark

Drink now but has potential for ageing. ✓

1

Total 20 marks

20