

# White Wine 1 - Rustenberg Chardonnay 2023

Describe and assess the wine under the following headings.

MARKERS  
USE ONLY  
2 Marks

## Appearance

<input checked="" type="checkbox"/> pale lemon	2
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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

Medium (+) intensity lemon, peach, melon, pineapple ✓ (primary) biscuit, bread, vanilla, cloves ✓ (secondary) honey, nutty ✓ (tertiary) developing. ✓	7
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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.

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
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## Assessment of quality

1 Mark

very good quality. ✓	1
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## Readiness for drinking

1 Mark

Drink now but has potential for ageing. ✓	1
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Total 20 marks

20