

WSET Level 2 Systematic Approach to Tasting Wine®

APPEARANCE

Clarity		clear – hazy
Intensity		pale – medium – deep
Colour	<i>white</i> <i>rosé</i> <i>red</i>	lemon – gold – amber pink – salmon – orange purple – ruby – garnet – tawny

NOSE

Condition		clean – unclean
Intensity		light – medium – pronounced
Aroma characteristics		e.g. fruits, flowers, spices, vegetables, oak aromas, other

PALATE

Sweetness		dry – off-dry – medium – sweet
Acidity		low – medium – high
Tannin		low – medium – high
Body		light – medium – full
Flavour characteristics		e.g. fruits, flowers, spices, vegetables, oak flavours, other
Finish		short – medium – long

CONCLUSIONS

Quality		faulty – poor – acceptable – good – very good – outstanding
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WSET Level 2 Wine-Lexicon:

supporting the WSET Level 2 Systematic Approach to Tasting Wine®

AROMA AND FLAVOUR CHARACTERISTICS

FLORAL / FRUIT

Are the flavours simple/generic or specific? Fresh or cooked? Ripe or unripe?

Floral	blossom, rose, violet
Green Fruit	green apple, red apple, gooseberry, pear, grape
Citrus Fruit	grapefruit, lemon, lime (juice or zest?)
Stone Fruit	peach, apricot, nectarine
Tropical Fruit	banana, lychee, mango, melon, passion fruit, pineapple
Red Fruit	redcurrant, cranberry, raspberry, strawberry, red cherry, plum
Black Fruit	blackcurrant, blackberry, blueberry, black cherry
Dried Fruit	fig, prune, raisin, sultana, kirsch, jamminess, cooked, baked, stewed fruits, preserved fruits

SPICE / VEGETABLE

Underripeness	green bell pepper (capsicum), grass, white pepper, leafiness, tomato, potato
Herbaceous	grass, asparagus, blackcurrant leaf
Herbal	eucalyptus, mint, medicinal, lavender, fennel, dill
Vegetable	cabbage, peas, beans, black olive, green olive
Sweet Spice	cinnamon, cloves, ginger, nutmeg, vanilla
Pungent Spice	black/white pepper, liquorice, juniper

OAK / OTHER

Simplicity / Neutrality	simple, neutral, indistinct
Autolytic	yeast, biscuit, bread, toast, pastry, lees
Dairy	butter, cheese, cream, yoghurt
Oak	vanilla, toast, cedar, charred wood, smoke, resinous
Kernel	almond, coconut, hazelnut, walnut, chocolate, coffee
Animal	leather, meaty, farmyard
Maturity	vegetal, mushroom, hay, wet leaves, forest floor, game, savoury, tobacco, cedar, honey, cereal
Mineral	earth, petrol, rubber, tar, stony/steely, wet wool