### WSET Level 3 Systematic Approach to Tasting Wine®

<table>
<thead>
<tr>
<th>APPEARANCE</th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Clarity</strong></td>
<td>clear – hazy (faulty?)</td>
</tr>
<tr>
<td><strong>Intensity</strong></td>
<td>pale – medium – deep</td>
</tr>
</tbody>
</table>
| **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 |

<table>
<thead>
<tr>
<th>NOSE</th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Condition</strong></td>
<td>clean – unclean (faulty?)</td>
</tr>
<tr>
<td><strong>Intensity</strong></td>
<td>light – medium(-) – medium – medium(+) – pronounced</td>
</tr>
<tr>
<td><strong>Aroma characteristics</strong></td>
<td><em>e.g.</em> primary, secondary, tertiary</td>
</tr>
<tr>
<td><strong>Development</strong></td>
<td>youthful – developing – fully developed – tired/past its best</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>PALATE</th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Sweetness</strong></td>
<td>dry – off-dry – medium-dry – medium-sweet – sweet – luscious</td>
</tr>
<tr>
<td><strong>Acidity</strong></td>
<td>low – medium(-) – medium – medium(+) – high</td>
</tr>
<tr>
<td><strong>Tannin</strong></td>
<td>low – medium(-) – medium – medium(+) – high</td>
</tr>
</tbody>
</table>
| **Alcohol** | low – medium – high  
*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 |
| **Finish** | short – medium(-) – medium – medium(+) – long |

| CONCLUSIONS  
ASSESSMENT OF QUALITY |  |
<table>
<thead>
<tr>
<th></th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Quality level</strong></td>
<td>faulty – poor – acceptable – good – very good – outstanding</td>
</tr>
</tbody>
</table>
| **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 for ageing |

Notes to students:
For lines where the entries are separated by a hyphen – You must select one and only one of these options.

For lines starting with ‘e.g.’ where the entries are separated with commas – These are entries that you should consider when writing your tasting note. You may not need to comment on each entry for every wine.

---

Copyright Wine & Spirit Education Trust 2016. The WSET Level 3 Systematic Approach to Tasting Wine® may only be reproduced with the written permission of the WSET subject to their terms and conditions.
For more information contact wset@wset.co.uk
**Note to students:** The WSET Level 3 Wine-Lexicon is designed to be a prompt and a guide which you do not need to memorise. You can pass the tasting examination with distinction if you use the descriptors in the Wine-Lexicon but you do not need to limit yourself to these terms and the examiners will accept other descriptors so long as they are accurate.