

WSET Level 2 Systematic Approach to Tasting Wine®

APPEARANCE

Intensity pale – medium – deep

Colour

| | |
|--------------|--------------------------------|
| white | lemon – gold – amber |
| rosé | pink – pink-orange – orange |
| red | purple – ruby – garnet – tawny |

NOSE

Intensity light – medium – pronounced

Aroma characteristics e.g. primary, secondary, tertiary

PALATE

Sweetness dry – off-dry – medium – sweet

Acidity low – medium – high

Tannin low – medium – high

Alcohol low – medium – high

Body light – medium – full

Flavour intensity light – medium – pronounced

Flavour characteristics e.g. primary, secondary, tertiary

Finish short – medium – long

CONCLUSIONS

Quality 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®

DESCRIBING AROMA AND FLAVOUR

Primary Aromas and Flavours

The aromas and flavours of the grape and alcoholic fermentation

| | |
|-----------------------|--|
| Floral | blossom, rose, violet |
| Green fruit | apple, pear, gooseberry, grape |
| Citrus fruit | grapefruit, lemon, lime, orange |
| Stone fruit | peach, apricot, nectarine |
| Tropical fruit | banana, lychee, mango, melon, passion fruit, pineapple |
| Red fruit | redcurrant, cranberry, raspberry, strawberry, red cherry, red plum |
| Black fruit | blackcurrant, blackberry, blueberry, black cherry, black plum |
| Herbaceous | green bell pepper (capsicum), grass, tomato leaf, asparagus |
| Herbal | eucalyptus, mint, fennel, dill, dried herbs |
| Spice | black/white pepper, liquorice |
| Fruit ripeness | unripe fruit, ripe fruit, dried fruit, cooked fruit |
| Other | wet stones, candy |

Secondary Aromas and Flavours

The aromas and flavours of post-fermentation winemaking

| | |
|--------------------------------------|---|
| Yeast (lees, autolysis, flor) | biscuit, pastry, bread, toasted bread, bread dough, cheese, yogurt |
| Malolactic conversion | butter, cream, cheese |
| Oak | vanilla, cloves, coconut, cedar, charred wood, smoke, chocolate, coffee |

Tertiary Aromas and Flavours

The aromas and flavours of maturation

| | |
|------------------------------------|--|
| Red wine | dried fruit, leather, earth, mushroom, meat, tobacco, wet leaves, forest floor, caramel |
| White wine | dried fruit, orange marmalade, petrol (gasoline), cinnamon, ginger, nutmeg, almond, hazelnut, honey, caramel |
| Deliberately oxidised wines | almond, hazelnut, walnut, chocolate, coffee, caramel |