

WSET® Systematic Approach to Tasting Wine

WSET® LEVEL 3 SYSTEMATIC APPROACH TO TASTING WINE

APPEARANCE							
Clarity	clear – dull						
Intensity	water-white – pale – medium (-) – medium – medium (+) – deep – opaque						
Colour	<table border="0"> <tr> <td>white</td> <td>colourless – lemon-green – lemon – gold – amber – brown</td> </tr> <tr> <td>rosé</td> <td>pink – salmon – orange</td> </tr> <tr> <td>red</td> <td>purple – ruby – garnet – tawny – brown</td> </tr> </table>	white	colourless – lemon-green – lemon – gold – amber – brown	rosé	pink – salmon – orange	red	purple – ruby – garnet – tawny – brown
white	colourless – lemon-green – lemon – gold – amber – brown						
rosé	pink – salmon – orange						
red	purple – ruby – garnet – tawny – brown						
Other observations	eg rim vs core, legs/tears, deposit, petillance, tints/highlights						

NOSE	
Condition	clean – unclean (<i>fault: oxidised – out of condition – cork taint – other</i>)
Intensity	light – medium (-) – medium – medium (+) – pronounced
Development	youthful – developing – fully developed – tired/past its best deliberate oxidation
Aroma characteristics	fruit – floral – spice – vegetal – oak – other

PALATE	
Sweetness	dry – off-dry – medium-dry – medium – medium-sweet – sweet – luscious
Acidity	low – medium (-) – medium – medium (+) – high
Tannin	low – medium (-) – medium – medium (+) – high
Alcohol	low – medium (-) – medium – medium (+) – high fortified: (low/medium/high level)
Body	light – medium (-) – medium – medium (+) – full
Mousse	delicate – creamy – aggressive
Flavour intensity	light – medium (-) – medium – medium (+) – pronounced
Flavour characteristics	fruit – floral – spice – vegetal – oak – other
Length	short – medium (-) – medium – medium (+) – long

CONCLUSIONS	
Quality	poor – acceptable – good – very good – outstanding
Price category	inexpensive – mid-priced – high-priced – premium
Readiness for drinking	needs time to develop – ready to drink, but can improve – ready to drink, but will not improve – too old



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