



Systematic Approach to Tasting Wine

APPEARANCE	
Intensity	pale—medium—deep
Color	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
Flavor Intensity	low—medium—pronounced
Flavor Characteristics	e.g. primary, secondary, tertiary
Finish	short—medium—long
CONCLUSIONS	
Quality	poor—acceptable—good—very good—outstanding

Wine Lexicon: Describing Aromas + Flavors

PRIMARY AROMAS + FLAVORS

The aromas and flavors 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 + FLAVORS

The aromas and flavors of post-fermentation winemaking

Yeast (lees, autolysis, flor)	biscuit, pastry, bread, toast, bread dough, cheese, yogurt
-------------------------------	------------------------------------------------------------

Malolactic Conversion	apple, pear, gooseberry, grape
-----------------------	--------------------------------

Oak	vanilla, cloves, coconut, cedar, char, smoke, chocolate, coffee
-----	-----------------------------------------------------------------

TERTIARY AROMAS + FLAVORS

The aromas and flavors of maturation

Red Wine	dried fruit, leather, earth, mushroom, meat, tobacco, wet leaves, forest floor, caramel
----------	-----------------------------------------------------------------------------------------

White Wine	dried fruit, orange marmalade, gasoline, cinnamon, ginger, nutmeg, almond, hazelnut, honey, caramel
------------	-----------------------------------------------------------------------------------------------------

Deliberately Oxidized Wine	almond, hazelnut, walnut, chocolate, coffee, caramel
----------------------------	------------------------------------------------------