

WSET Level 2 Systematic Approach to Tasting Wine®

| Appearance | | |
|-------------------------|-------|---|
| Clarity | | clear – hazy (faulty?) |
| Intensity | | pale – medium – deep |
| Colour | white | lemon-green – lemon – gold – amber – brown |
| | rosé | pink – pink-orange – orange |
| | red | purple – ruby – garnet – tawny – brown |
| Nose | | |
| Condition | | clean – unclean (faulty?) |
| 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 level | | faulty – poor – acceptable – good – very good – outstanding |

WSET Level 2 Wine-Lexicon

Supporting the WSET Level 2 Systematic Approach to Tasting Wine®

| Describing aroma and flavour | |
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| 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, cheese, cream |
| 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 |