



WSET Level 2 Systematic Approach to Tasting Wine®

A learning tool to help you taste and describe a wine.

Appearance

Clarity		clear – hazy (faulty?)
Intensity		pale – medium – deep
Colour	white rosé red	lemon-green – lemon – gold – amber – brown pink – pink-orange – orange 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
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**WSET Level 2 Wine-Lexicon**

Supporting the WSET Level 2 Systematic Approach to Tasting Wine®

Primary characteristics: aromas and flavours from 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 characteristics: aromas and flavours from 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 characteristics: aromas and flavours from 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