



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	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
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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