

# WSET® Systematic Approach to Tasting Wine (Level 2)

## WSET® LEVEL 2 SYSTEMATIC APPROACH TO TASTING WINE

APPEARANCE		
<b>Clarity</b>		clear – dull
<b>Intensity</b>		pale – medium – deep
<b>Colour</b>	white rosé red	lemon – gold – amber pink – orange purple – ruby – garnet – tawny

NOSE	
<b>Condition</b>	clean – unclean
<b>Intensity</b>	light – medium – pronounced
<b>Aroma characteristics</b>	fruit – floral – spice – vegetal – oak – other

PALATE	
<b>Sweetness</b>	dry – off-dry – medium – sweet
<b>Acidity</b>	low – medium – high
<b>Tannin</b>	low – medium – high
<b>Body</b>	light – medium – full
<b>Flavour characteristics</b>	fruit – floral – spice – vegetal – oak – other
<b>Length</b>	short – medium – long

CONCLUSIONS	
<b>Quality</b>	poor – acceptable – good – very good – outstanding

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## AROMA AND FLAVOUR CHARACTERISTICS

FRUIT	
Citrus	grapefruit, lemon, lime
Green Fruit	apple (green/ripe?), gooseberry, pear
Stone Fruit	apricot, peach
Red Fruit	raspberry, red cherry, plum, redcurrant, strawberry
Black Fruit	blackberry, black cherry, blackcurrant
Tropical Fruit	banana, kiwi, lychee, mango, melon, passion fruit, pineapple
Dried Fruit	fig, prune, raisin, sultana
FLORAL	
Blossom	elderflower, orange
Flowers	perfume, rose, violet
SPICE	
Sweet	cinnamon, cloves, ginger, nutmeg, vanilla
Pungent	black/white pepper, liquorice, juniper
VEGETAL	
Fresh	asparagus, green bell pepper, mushroom, black olive
Cooked	cabbage, tinned vegetables (asparagus, artichoke, peas etc)
Herbaceous	eucalyptus, grass, hay, mint, blackcurrent leaf, wet leaves
Kernel	almond, coconut, hazelnut, walnut, chocolate, coffee
Oak	cedar, medicinal, resinous, smoke, vanilla, tobacco
OTHER	
Animal	leather, wet wool, meaty
Autolytic	yeast, biscuit, bread, toast
Dairy	butter, cheese, cream, yoghurt
Mineral	earth, petrol, rubber, tar, stony/steely
Ripeness	caramel, candy, honey, jam, marmalade, treacle, cooked, baked, stewed



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