

## Red Wine 4 - Château Dutruch Grand Poujeaux, Moulis-en-Médoc 2015

### Appearance – 2 marks

- 1 mark for intensity.
- 1 mark for colour.

APPEARANCE	
<b>Clarity</b>	clear – <del>hazy (faulty?)</del>
<b>Intensity</b>	pale – medium – <del>deep</del>
<b>Colour</b>	<i>white</i> lemon-green – lemon – gold – amber – brown <i>rosé</i> pink – salmon – orange <i>red</i> purple – <del>ruby</del> – garnet – tawny – brown
<b>Other observations</b>	e.g. legs/tears, deposit, pétillance, bubbles

### Nose – 7 Marks

- 1 mark for intensity.
- 5 marks for aroma characteristics, see below for potential aroma descriptors.
- **1 mark each for identifying a correct primary, secondary and tertiary aroma. The other 2 marks can come from any category.**
- 1 mark for development.

NOSE	
<b>Condition</b>	clean – <del>unclean (faulty?)</del>
<b>Intensity</b>	light – medium(-) – medium – <del>medium(+)</del> – <del>pronounced</del> <b>choose one</b>
<b>Aroma characteristics</b>	e.g. <del>primary</del> <del>secondary</del> <del>tertiary</del> <b>5 needed (see aromas for valid responses)</b>
<b>Development</b>	youthful – <del>developing</del> – fully developed – tired/past its best

## Palate - 9 marks

- 1 mark for sweetness.
  - 1 mark for acidity.
  - 1 mark for tannin.
  - 1 mark for alcohol.
  - 1 mark for body.
  - 1 mark for flavour intensity.
  - 3 marks for flavour characteristics, these will be the same as aroma descriptors below.
- One for a correct primary, one for secondary and one for tertiary aroma.**
- 1 mark for finish.

PALATE	
Sweetness	<del>dry</del> - off-dry - medium-dry - medium-sweet - sweet - luscious
Acidity	low - medium(-) - medium - medium(+) - <del>high</del>
Tannin	low - medium(-) - medium - medium(+) - <del>high</del>
Alcohol	low - <del>medium</del> - high <b>fortified wines:</b> low - <del>medium</del> - high
Body	light - medium(-) - medium - <del>medium(+)</del> - full
Mousse	delicate - <del>creamy</del> - aggressive
Flavour intensity	light - medium(-) - medium - <del>medium(+)</del> - pronounced
Flavour characteristics	e.g. <del>primary, secondary, tertiary</del> <b>3 needed (see aromas for valid responses)</b>
Finish	short - medium(-) - medium - <del>medium(+)</del> - long

## Conclusions - 2 marks

- 1 mark for quality level.
- 1 mark for level of readiness for drinking potential for further ageing.

CONCLUSIONS	
ASSESSMENT OF QUALITY	
Quality level	faulty - poor - acceptable - good - <del>very good</del> - outstanding
Level of readiness for drinking/ potential for ageing	too young - <del>can drink now, but has potential for ageing</del> - drink now: not suitable for ageing or further ageing - too old

## Potential aroma descriptors

### Primary Aromas and Flavours

#### The aromas and flavours of the grape and alcoholic fermentation

Key questions	Clusters	Descriptors
Are the flavours delicate or intense? simple or complex? generic or well-defined? fresh or cooked? under-ripe or ripe or over-ripe?	Floral	acacia, honeysuckle, chamomile, elderflower, geranium, blossom, rose, violet
	Green fruit	apple, gooseberry, pear, pear drop, quince, grape
	Citrus fruit	grapefruit, lemon, lime (juice or zest?), orange peel, lemon peel
	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, bramble, blueberry, black cherry, black plum
	Dried/cooked fruit	fig, prune, raisin, sultana, kirsch, jamminees, baked/staved fruits, preserved fruits
	Herbaceous	green bell pepper (capsicum), grass, tomato leaf, asparagus, blackcurrant leaf
	Herbal	eucalyptus, mint, medicinal, lavender, fennel, dill
Pungent spice	black/white pepper, liquorice	
Other	flint, wet stones, wet wool	

### Secondary Aromas and Flavours

#### The aromas and flavours of post-fermentation winemaking

Key questions	Clusters	Descriptors
Are the flavours from yeast, malolactic conversion or oak?	Yeast ( <i>lees</i> , <i>autolysis</i> )	biscuit, bread, toast, pastry, brioche, bread dough, cheese
	Malolactic conversion	butter, cheese, cream
	Oak	vanilla, cloves, nutmeg, coconut, butterscotch, toast, cedar, charred wood, smoke, chocolate, coffee, resinous

### Tertiary Aromas and Flavours

#### The aromas and flavours of maturation

Key questions	Clusters	Descriptors
Do the flavours show deliberate oxidation, fruit development or bottle age?	Deliberate oxidation	almond, marzipan, hazelnut, walnut, chocolate, coffee, toffee, caramel
	Fruit development (white)	dried apricot, marmalade, dried apple, dried banana, etc.
	Fruit development (red)	fig, prune, tar, dried blackberry, dried cranberry, etc. cooked blackberry, cooked red plum, etc.
	Bottle age (white)	petrol, kerosene, cinnamon, ginger, nutmeg, toast, nutty, mushroom, hay, honey
	Bottle age (red)	leather, forest floor, earth, mushroom, game, tobacco, vegetal, wet leaves, savoury, meaty, farmyard