White Wine 5 - Château Coutet, Barsac 2016

Appearance – 2 marks

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

APPEARANCE	
Clarity	elear hazy (faulty?)
Intensity	pale – medium - deep
rosé	lemon-green – lemon – gold – amber – brown pink – salmon – orange purple – ruby – garnet – tawny – brown
Other observations	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		
Condition	elean—unelean (faulty?)	
Intensity	light – medium(-) – medium – medium(+) – pronounced	
Aroma characteristics	e.g. primary secondary tertiary 5 needed (see aromas for valid responces)	
Development	youthful -developing fully developed - tired/past its best	

Palate - 9 marks

- 1 mark for sweetness.
- 1 mark for acidity.
- 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.

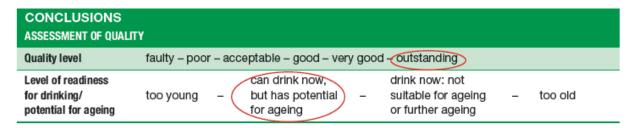
One for a correct primary, one for secondary and one for tertiary aroma.

• 1 mark for finish.

PALATE		
Sweetness	dry – off-dry – medium-dry – medium-sweet – sweet – luscious	
Acidity	low – medium(-) – medium(+) high choose one	
Tannin	low medium() medium medium(+) high	
Alcohol	low medium high	
Body	light – medium(-) – medium – medium(+) – full	
Mousse	delicate creamy aggressive	
Flavour intensity	light – medium(-) – medium – medium(+) (pronounced)	
Flavour characteristics	e.g primary secondary tertiary 3 needed (see aromas for valid responces)	
Finish	short – medium(-) – medium – medium(+) Clong	

Conclusions - 2 marks

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



Potential aroma descriptors

Primary Aromas and Flavours The aromas and flavours of the grape and alcoholic fermentation				
Key questions	Clusters	Descriptors		
	Floral	acacia honeysuckle chamomile elderflower, geranium, bloesom, rose, violet		
	Green fruit	apple, gooseberry, pear, pear drop quince, grape		
	Citrus fruit	grapefruit, lemon, lime (juice or zest?), orange pee temon peel		
	Stone fruit	peach apricot nectarine		
Are the flavours delicate or intense? simple or complex? generic or well- defined? fresh or cooked? under-ripe or ripe or over-ripe?	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 (amminess baked/stewed fruits)		
	Herbaceous	green bell pepper (capsicum), grass, tornato 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, autolysis</i>)	biscuit, bread, toast, pastry, brioche, bread dough, cheese		
	Maiolactic conversion	butter, cheese, cream		
	0ak	vanilla cloves nutmed 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 exidation almond, marzipan hazelnut, walnut, chocolate, coffee, toffee, carame		
	Fruit development dried apricot marmalade, dried apple dried banana, etc. (white)		
	Fruit development fig, prune, tar, dried blackberry, dried cranberry, etc. (red) 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		