Red Wine 6 - 16 Stops, Shiraz 2021

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 of the marks is allocated for writing that the wine is simple, the other 4 marks are for any valid primary aromas.
- 1 mark for development.



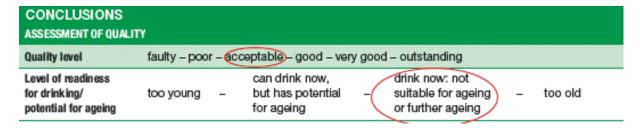
Palate - 9 marks

- 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, see below for potential aroma descriptors.
- 1 of the marks is allocated for writing that the wine is simple, the other 2 marks are for any valid primary aromas.
- 1 mark for finish.

| PALATE | |
|-------------------------|---|
| Sweetness | dry off-dry - medium-dry - medium-sweet - sweet - luscious |
| Acidity | low – medium(-) – medium –) medium(+) – high |
| Tannin | low medium(-) - medium - medium(+) - high |
| Alcohol | low – medium high |
| | fortified wines: 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 responses) |
| Finish | short medium(-) - medium - medium(+) - long |

Conclusions - 2 marks

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



Potential aroma descriptors

