

White Wine 5 - Château Coutet, Barsac 2016

Describe and assess the wine under the following headings.

MARKERS
USE ONLY
2 Marks

Appearance

<p>✓ ✓ Deep gold</p>	2
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Nose For aroma descriptors there are a maximum of 5 marks available. Think in terms of primary, secondary and tertiary as appropriate.

7 Marks

<p>✓ Intensity: Pronounced</p> <p>✓ Developing</p>	<p>Primary: Honeysuckle, peach apricot, pineapple, mango Baked/stewed fruits, raisin ✓ (primary)</p> <p>Secondary: vanilla, cloves, cedar ✓ (secondary)</p> <p>Tertiary: honey, almond, marmalade dried apricot ✓ (tertiary)</p>	7
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Palate For flavour descriptors there are a maximum of 3 marks available. Think in terms of primary, secondary and tertiary as appropriate.

9 Marks

<p>Sweetness: Sweet ✓</p> <p>Acidity: High ✓</p> <p>Alcohol: Medium ✓</p> <p>Body: Full ✓</p> <p>Intensity: Pronounced ✓</p> <p>Finish: Long ✓</p>	<p>Primary: Honeysuckle, peach apricot, pineapple, mango ✓ (primary)</p> <p>Baked/stewed fruits, raisin ✓</p> <p>Secondary: vanilla, cloves, cedar ✓ (secondary)</p> <p>Tertiary: honey, almond, marmalade dried apricot ✓ (tertiary)</p>	9
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Assessment of quality

1 Mark

<p>Outstanding ✓</p>	1
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Readiness for drinking

1 Mark

<p>Drink now but has potential for ageing. ✓</p>	1
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Total 20 marks

20