White Wine 1b - Rustenberg Chardonnay 2022

Describe and assess the wine under the following headings.

Appearance   **2 Marks**

✓ ✓
pale lemon

2

Nose *For aroma descriptors there are a maximum of 5 marks available. Think in*
terms of primary, secondary and tertiary as appropriate.   **7 Marks**

✓
Medium (+) intensity
lemon, peach, melon, pineapple ✓ **(primary)**
biscuit, bread, vanilla, cloves ✓ **(secondary)**
honey, nutty ✓ **(tertiary)**
developing. ✓

7

Palate *For flavour descriptors there are a maximum of 3 marks available. Think in*
terms of primary, secondary and tertiary as appropriate.   **9 Marks**

✓   ✓   ✓   ✓   ✓
dry medium(+) acid medium alcohol full body medium(+)
intensity medium(+)finish ✓

lemon, peach, melon, pineapple ✓ **(primary)**
biscuit, bread, vanilla, cloves
honey, nutty ✓ **(tertiary)** ✓ **(secondary)**

9

Assessment of quality   **1 Mark**

Very good quality. ✓

1

Readiness for drinking   **1 Mark**

Drink now but has potential for ageing. ✓

1

Total 20 marks

20