

White Wine 5 - Château Doisy-Daëne, Barsac 2016

Describe and assess the wine under the following headings.

MARKERS
USE ONLY
2 Marks

Appearance

✓ ✓ Deep gold	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

✓ Intensity: Pronounced Developing ✓	Primary: Honeysuckle, peach apricot, pineapple, mango Baked/stewed fruits, raisin ✓ Secondary: vanilla, cloves, cedar ✓ Tertiary: honey, almond, marmalade dried apricot ✓	(primary) (secondary) (tertiary)	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

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

1 Mark

Outstanding ✓	1
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Readiness for drinking

1 Mark

Drink now but has potential for ageing. ✓	1
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Total 20 marks

20