

WSET® Systematic Approach to Tasting Wine

WSET® LEVEL 3 SYSTEMATIC APPROACH TO TASTING WINE

APPEARANCE

Clarity	clear – dull
Intensity	water-white – pale – medium (-) – medium – medium (+) – deep – opaque
Colour	white rosé red
	colourless – lemon-green – lemon – gold – amber – brown pink – salmon – orange purple – ruby – garnet – tawny – brown
Other observations	eg rim vs core, legs/tears, deposit, petillance, tints/highlights

NOSE

Condition	clean – unclean (<i>fault: oxidised – out of condition – cork taint – other</i>)
Intensity	light – medium (-) – medium – medium (+) – pronounced
Development	youthful – developing – fully developed – tired/past its best deliberate oxidation
Aroma characteristics	fruit – floral – spice – vegetal – oak – other

PALATE

Sweetness	dry – off-dry – medium-dry – medium – medium-sweet – sweet – luscious
Acidity	low – medium (-) – medium – medium (+) – high
Tannin	low – medium (-) – medium – medium (+) – high
Alcohol	low – medium (-) – medium – medium (+) – high fortified: (low/medium/high level)
Body	light – medium (-) – medium – medium (+) – full
Mousse	delicate – creamy – aggressive
Flavour intensity	light – medium (-) – medium – medium (+) – pronounced
Flavour characteristics	fruit – floral – spice – vegetal – oak – other
Length	short – medium (-) – medium – medium (+) – long

CONCLUSIONS

Quality	poor – acceptable – good – very good – outstanding
Price category	inexpensive – mid-priced – high-priced – premium
Readiness for drinking	needs time to develop – ready to drink, but can improve – ready to drink, but will not improve – too old



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AROMA AND FLAVOUR CHARACTERISTICS

FRUIT

Citrus	grapefruit, lemon, lime
Green Fruit	apple (green/ripe?), gooseberry, pear
Stone Fruit	apricot, peach
Red Fruit	raspberry, red cherry, plum, redcurrant, strawberry
Black Fruit	blackberry, black cherry, blackcurrant
Tropical Fruit	banana, kiwi, lychee, mango, melon, passion fruit, pineapple
Dried Fruit	fig, prune, raisin, sultana

FLORAL

Blossom	elderflower, orange
Flowers	perfume, rose, violet

SPICE

Sweet	cinnamon, cloves, ginger, nutmeg, vanilla
Pungent	black/white pepper, liquorice, juniper

VEGETAL

Fresh	asparagus, green bell pepper, mushroom
Cooked	cabbage, tinned vegetables (asparagus, artichoke, pea etc), black olive
Herbaceous	eucalyptus, grass, hay, mint, blackcurrant leaf, wet leaves
Kernel	almond, coconut, hazelnut, walnut, chocolate, coffee
Oak	cedar, medicinal, resinous, smoke, vanilla, tobacco

OTHER

Animal	leather, wet wool, meaty
Autolytic	yeast, biscuit, bread, toast
Dairy	butter, cheese, cream, yoghurt
Mineral	earth, petrol, rubber, tar, stony/steely
Ripeness	caramel, candy, honey, jam, marmalade, treacle, cooked, baked, stewed



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