

WSET Level 2 Systematic Approach to Tasting Wine®

APPEARANCE

Intensity pale – medium – deep

Colour

white	lemon – gold – amber
rosé	pink – pink-orange – orange
red	purple – ruby – garnet – tawny

NOSE

Intensity light – medium – pronounced

Aroma characteristics e.g. primary, secondary, tertiary

PALATE

Sweetness dry – off-dry – medium – sweet

Acidity low – medium – high

Tannin low – medium – high

Alcohol low – medium – high

Body light – medium – full

Flavour intensity light – medium – pronounced

Flavour characteristics e.g. primary, secondary, tertiary

Finish short – medium – long

CONCLUSIONS

Quality poor – acceptable – good – very good – outstanding



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WSET Level 2 Wine-Lexicon:

supporting the WSET Level 2 Systematic Approach to Tasting Wine®

DESCRIBING AROMA AND FLAVOUR

Primary Aromas and Flavours

The aromas and flavours of the grape and alcoholic fermentation

Floral	blossom, rose, violet
Green fruit	apple, pear, gooseberry, grape
Citrus fruit	grapefruit, lemon, lime, orange
Stone fruit	peach, apricot, nectarine
Tropical fruit	banana, lychee, mango, melon, passion fruit, pineapple
Red fruit	redcurrant, cranberry, raspberry, strawberry, red cherry, red plum
Black fruit	blackcurrant, blackberry, blueberry, black cherry, black plum
Herbaceous	green bell pepper (capsicum), grass, tomato leaf, asparagus
Herbal	eucalyptus, mint, fennel, dill, dried herbs
Spice	black/white pepper, liquorice
Fruit ripeness	unripe fruit, ripe fruit, dried fruit, cooked fruit
Other	wet stones, candy

Secondary Aromas and Flavours

The aromas and flavours of post-fermentation winemaking

Yeast (lees, autolysis, flor)	biscuit, pastry, bread, toasted bread, bread dough, cheese, yogurt
Malolactic conversion	butter, cream, cheese
Oak	vanilla, cloves, coconut, cedar, charred wood, smoke, chocolate, coffee

Tertiary Aromas and Flavours

The aromas and flavours of maturation

Red wine	dried fruit, leather, earth, mushroom, meat, tobacco, wet leaves, forest floor, caramel
White wine	dried fruit, orange marmalade, petrol (gasoline), cinnamon, ginger, nutmeg, almond, hazelnut, honey, caramel
Deliberately oxidised wines	almond, hazelnut, walnut, chocolate, coffee, caramel