WSET Level 4 Systematic Approach to Tasting Wine®

APPEARANCE

Clarity		clear – hazy (faulty?)
Intensity		pale – medium – deep
Colour	white	lemon-green – lemon – gold – amber – brown
	rosé	pink – pink-orange – orange
	red	purple – ruby – garnet – tawny – brown
Other observations		*e.g.* legs/tears, deposit, pétillance, bubbles

NOSE

Condition	clean – unclean (faulty?)
Intensity	light – medium(-) – medium – medium(+) – pronounced
Aroma characteristics	e.g. primary, secondary, tertiary

PALATE

Sweetness		dry – off-dry – medium-dry – medium-sweet – sweet – luscious
Acidity		low – medium(-) – medium – medium(+) – high
Tannin	level	low – medium(-) – medium – medium(+) – high
	nature	e.g. ripe, soft, smooth, unripe, green, coarse, stalky, chalky, fine-grained
Alcohol		low – medium – high
Body		light – medium(-) – medium – medium(+) – full
Flavour intensity		light – medium(-) – medium – medium(+) – pronounced
Flavour characteristics		e.g. primary, secondary, tertiary
Other observations		e.g. texture (e.g. oily, creamy, austere, luscious), pétillance (still wines only)
Finish		short – medium(-) – medium – medium(+) – long

CONCLUSIONS

Quality assessment	faulty – poor – acceptable – good – very good – outstanding (an explanation supporting the assessment of a wine's quality will be required)
Bottle ageing	suitable for bottle ageing – not suitable for bottle ageing (an explanation supporting the assessment of a wine's suitability for bottle ageing will be required)

Notes to students:

For lines where the entries are separated by a hyphen – You must select one and only one of these options.

For lines starting with 'e.g.' where the entries are separated with commas – These are entries that you should consider when writing your tasting note. You may not need to comment on each entry for every wine.

WSET