

Vintage		Wine						
APPEARANCE	Clarity / Brightness	Clear	Hazy (Faulty?)					
	Intensity	Pale	Medium	Deep				
	White	Lemon-green	Lemon	Gold	Amber	Brown		
	Rosé	Pink	Salmon	Orange	Onion Skin			
	Red	Purple	Ruby	Garnet	Tawny	Brown		
NOSE	Condition	Clean	Unclean (faulty?)					
	Intensity	Light		(-)	Medium	(+)	Pronounced	
PALATE	Sweetness	Dry	Off-dry	Medium-dry	Medium-sweet	Sweet	Luscious	
	Acidity	Low		(-)	Medium	(+)	High	
	Tannin Level	Low		(-)	Medium	(+)	High	
	Alcohol	Low		(-)	Medium	(+)	High	
	Body	Light		(-)	Medium	(+)	Full	
	Flavour Intensity	Light		(-)	Medium	(+)	Pronounced	
	Finish	Short		(-)	Medium	(+)	Long	
CONCLUSIONS	Quality	Faulty	Poor	Acceptable	Good	Very Good	Outstanding	
	Readiness for drinking / potential ageing	Too young			Can drink now, but has potential for ageing			
		Drink now; not suitable for ageing or further ageing			Too old			
	Origin				State the country and/or region of origin, giving reasons when required			
	Grape Variety/ (ies)				State the grape variety/(ies), giving reasons when required			
	Style within the category				State the style within the category (for sparkling/fortified wines), giving reasons when required			
Method of Production				State the method of production (for sparkling/fortified wines), giving reasons when required				

Tasting Date:

Other Observations

e.g. tears, deposit, pétillance, bubbles

Aroma Characteristics

e.g. primary, secondary, tertiary

Flavour Characteristics

e.g. primary, secondary, tertiary

Tannin Nature e.g. ripe/soft, unripe/green/stalky, coarse/fine-grained

Other Observations

texture (e.g. steely, oily, creamy, mouth-coating), pétillance (still wine only)

Reasons – balance/integration, intensity, finish, complexity, mousse, varietal definition, potential for ageing, etc.

Reasons – concentration, acidity, tannin, development of aroma and flavour characteristics, etc

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