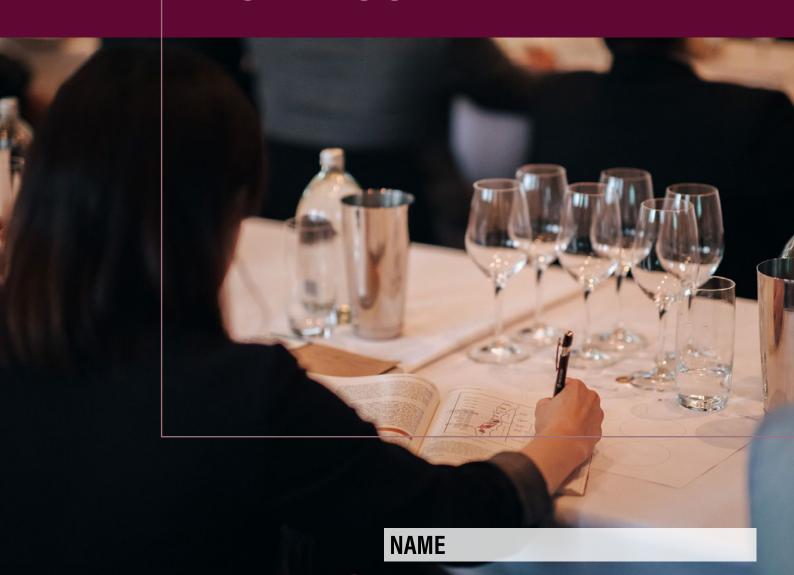


## DEDUCTIVE TASTING WORKBOOK



### **COURT OF MASTER SOMMELIERS - DEDUCTIVE TASTING GRID**

Sight		
Clarity	Clear, Slightly Cloudy, Cloudy	
Brightness	Dull, Bright, Brilliant	
Concentration	Pale/Translucent, Medium, Deep, Opaque	
Gas Evidence	Yes, No	
Sediment/Particles	Yes, No	
Colour	White: Straw, Yellow, Gold, Amber	
Coloui	Red: Purple, Ruby, Garnet	
Hue	Silver, Green, Orange, Purple, Ruby, Garnet, Brown	
Rim Variation	Colour change from centre to edge	
Extract/Stain	None, Light, Medium, Heavy	
Viscosity/Tears	Low, Med-, Medium, Med+, High	
Nose - Aroma		
Clean/Faulty	TCA, H2S, VA, Brett, Oxidation, Other	
Intensity	Delicate, Moderate, Powerful	
Fruit Condition	Tart/Unripe, Ripe, Tropical, Overripe, Jammy, Baked	
Age Assessment	Youthful, Vinous	
Primary Fruit Aromas	White: Citrus, Orchard, Stone, Tropical, Berry/Other	
(see descriptor sheet)	Red: Red, Black, Blue, Berry	
Primary Non-Fruit	Floral, Herb, Vegetal, Mineral, Spice, Organic	
Secondary (winemaking)	Oak (Old, New, American), MLF, Carbonic Maceration, Chocolate, Coffee, Toast, Caramel, Vanilla, Butter, Cream	
Organic	Forest Floor, Compost, White Mushroom, Fresh Soil, Farmyard, Liquorice, Olive, Other	
Mineral	Mineral, Limestone, Chalk, Slate/Petrol, Flint, Volcanic	
Tertiary (aged)	Meaty, Leather, Truffle, Mushroom, Prune, Game, Beetroot, Tobacco, Balsamic, Chinese Tea, Damp Earth, Petrol/Diesel, Straw/Hay, Chamomile	

Palate - Structure	
Sweetness	Bone Dry, Dry, Off Dry, Sweet, Dessert
Tannin	Low, Med-, Medium, Med+, High
Acid	Low, Med-, Medium, Med+, High
Alcohol	Low, Med-, Medium, Med+, High
Body/Texture	Tart, Light, Medium, Full, Creamy, Round

Palate - Flavour	
Primary Fruit	(see left)
Primary Non Fruit	(see left)
Secondary	(see left)
Tertiary	(see left)
Balance	Does any element dominate
Length/Finish	Short, Med-, Medium, Med+, Long
Complexity	Low, Moderate, Complex
Initial Conclusion	
Climate	Cool, Cool/Mod, Moderate, Mod/Warm, Warm
Grape Variety/Blend	
Possible Countries	
Age Range	1-3 yrs, 3-5 yrs, 5-10 yrs, 10 yrs+
Final Conclusion	
Vintage	
Grape Variety/blend	
Country of Origin	
Region/Appellation	
Quality Hierarchy	e.g. AOC/DOCG, Grand/Premier Cru, Reserva, Gran Reserva

### COURT OF MASTER SOMMELIERS - AROMA/FLAVOUR DESCRIPTORS

White Wine Fruits		
Citrus	Lemon, Lime, Grapefruit, Orange, Blood Orange, Tangerine, Peel/Rind, Pith	
Orchard	Green Apple, Yellow Apple, Red Apple, Baked Apple, Quince, Unripe Pear, Overripe Pear, Fig	
Stone	Peach, Nectarine, Apricot, Yellow Plum (Mirabelle)	
Tropical	Banana, Passion Fruit, Mango, Guava, Lychee, Pineapple, Kiwi	
Berry/Other	Gooseberry, Grape, Melon, Honeydew, Watermelon	
Red Wine Fruits		
Red	Strawberry, Cherry, Raspberry, Cranberry, Redcurrant, Pomegranate, Red Plum, Cola	
Black	Blackberry, Blackcurrant, Black Cherry, Black Plum	
Blue	Blueberry	
Dried	Dates, Figs, Raisin, Fruitcake	
Rosé Wine Fruits		
	Wild Strawberry, Plum, Raspberry	
Non-Fruit		
Flower	Apple Blossom, Citrus Blossom, Acacia, Lily, Gardenia, Lilac, Iris, Jasmine, Honeysuckle, Chamomile	
Herb	Rosemary, Thyme, Basil, Lemongrass, Eucalyptus, Mint, Lavender, Dill, Chive, Parsley, Fennel, Oregano	
Vegetal	Tomato Leaf, Asparagus, Green Pepper, Celery, Radish, Olive, Pea Shoot, Beetroot	
Organic	Compost, Earth, Forest Floor, Dust, Soil, Truffle, Watercress, Tomato Leaf, Blackcurrant Leaf, Cabbage	
Mineral	Slate, Chalk, Limestone, River Pebble, Seashell, Oyster Shell, Wet Rock	
Spice	Celery Salt, Coriander, Juniper, Peppercorn	
Baking Spices	Allspice, Cinnamon, Aniseed, Clove, Ginger, Nutmeg, Vanilla	
Oak	Vanilla, Toast, Smoke, Caramel, Chocolate, Coffee, Cedar, Coconut	
Malolactic Fermentation	Butter, Cream, Custard, Nuts, Honeysuckle, Diacetyl, Brioche, Yogurt	
Lees Ageing	Yeasty, Bread Dough, Stale Beer, Cheesy, Phenolic	
Carbonic Maceration	Banana, Bubblegum, Strawberry, Esters	
Botrytis	Ginger, Saffron, Pain d'Epices, Beeswax, Honey	
Tertiary (Whites)	Nutty, Honey, Chamomile, Petrol/Diesel, Straw/Hay, Mushroom, Truffle, Olive Oil	
Tertiary (Reds)	Damp Earth, Forest Floor, Truffle, Leather, Game, Prune, Dried Fruits, Raisin, Beetroot, Tobacco, Sun Dried Tomato, Balsamic, Chinese Tea, Farmyard	

## EXAMPLE - LOGICAL PROGRESSION OF PRIMARY, SECONDARY AND TERTIARY AROMAS FLAVOURS IN THREE WINES

Wine			Marlborough Sauvignon Blanc	Meursault - 5yrs age	Barolo - 12yrs age
Primary Flavours	Fruits	Citrus	Lemon/Lime	Lemon Zest	
		Orchard	Green Apple	Yellow Apple/Pear	
		Tropical	Passion Fruit/Guava	Unripe Pineapple	
		Berry	Gooseberry	103	
		Stone		Unripe Peach	
		Red		X III	Cranberry
		Black			
		Blue			Dried Raspberry
		Dried			
	Flower		Apple Blossom	Yellow Acacia	Dried Red Flowers
	Herbs		Basil/Tarragon		Dried Thyme
	Mineral		River Pebbles	Limestone/Chalk	
	Vegetal		Asparagus/Cucumber		
Secondary Flavours	Oak			Vanilla/Toast/Baking Spices	Oak Maturation (Old or New)
	Lees			Yeasty	
	Malolactic			Butter/Cream	
	Carbonic				
Tertiary Flavours				Hazelnut	Forest Floor, Dried Leaves

Wine Number	Name of Wine		
Sight		Palate - Structure	
Clarity		Sweetness	Bone Dry, Dry, Off Dry, Sweet, Dessert
Brightness		Tannin	Low, Med-, Medium, Med+, High
Concentration		Acid	Low, Med-, Medium, Med+, High
Gas/Sediment		Alcohol	Low, Med-, Medium, Med+, High
Colour		Body/Texture	Tart, Light, Medium, Full, Creamy, Round
Hue/Rim Variation			
Extract/Stain		Palate - Flavour	
Viscosity/Tears		Primary Fruit	
·		Primary Non Fruit	
Nose - Aroma		Secondary	
Clean/Faulty		Tertiary	
Intensity		Balance	
Fruit Condition		Length/Finish	Short, Med-, Medium, Med+, Long
Age Assessment		Complexity	Low, Moderate, Complex
Primary Fruit Aromas		Initial Conclusion	
Primary Non-Fruit		Climate	Cool, Cool/Mod, Moderate, Mod/Warm, Warn
		Grape Variety/Blend	
Secondary (winemaking)		Possible Countries	
		Age Range	1-3 yrs, 3-5 yrs, 5-10 yrs, 10 yrs+
Organic/Mineral		Final Conclusion	
Tertiary (aged)		Vintage	
		Grape Variety/Blend	
		Country of Origin	
		Region/Appellation	
		Quality Hierarchy	

Wine Number	Name of Wine	8 -	
Sight		Palate - Structure	9
Clarity		Sweetness	Bone Dry, Dry, Off Dry, Sweet, Dessert
Brightness		Tannin	Low, Med-, Medium, Med+, High
Concentration		Acid	Low, Med-, Medium, Med+, High
Gas/Sediment		Alcohol	Low, Med-, Medium, Med+, High
Colour		Body/Texture	Tart, Light, Medium, Full, Creamy, Round
lue/Rim Variation			
extract/Stain		Palate - Flavour	
/iscosity/Tears		Primary Fruit	
		Primary Non Fruit	
Nose - Aroma		Secondary	
Clean/Faulty		Tertiary	
ntensity		Balance	
ruit Condition		Length/Finish	Short, Med-, Medium, Med+, Long
Age Assessment		Complexity	Low, Moderate, Complex
Primary Fruit Aromas		Initial Conclusion	1
Primary Non-Fruit		Climate	Cool, Cool/Mod, Moderate, Mod/Warm, Warn
		Grape Variety/Blend	
Secondary (winemaking)		Possible Countries	
		Age Range	1-3 yrs, 3-5 yrs, 5-10 yrs, 10 yrs+
Organic/Mineral		Final Conclusion	
Gertiary (aged)		Vintage	
		Grape Variety/Blend	
		Country of Origin	
		Region/Appellation	
		Quality Hierarchy	

Wine Number	Name of Wine		
Sight		Palate - Structure	9
Clarity		Sweetness	Bone Dry, Dry, Off Dry, Sweet, Dessert
Brightness		Tannin	Low, Med-, Medium, Med+, High
Concentration		Acid	Low, Med-, Medium, Med+, High
Gas/Sediment		Alcohol	Low, Med-, Medium, Med+, High
Colour		Body/Texture	Tart, Light, Medium, Full, Creamy, Round
Hue/Rim Variation			
Extract/Stain		Palate - Flavour	
Viscosity/Tears		Primary Fruit	
		Primary Non Fruit	
Nose - Aroma		Secondary	
Clean/Faulty		Tertiary	
Intensity		Balance	
Fruit Condition		Length/Finish	Short, Med-, Medium, Med+, Long
Age Assessment		Complexity	Low, Moderate, Complex
Primary Fruit Aromas		Initial Conclusion	1
Primary Non-Fruit		Climate	Cool, Cool/Mod, Moderate, Mod/Warm, Warm
		Grape Variety/Blend	
Secondary (winemaking)		Possible Countries	
Organic/Mineral		Age Range	1-3 yrs, 3-5 yrs, 5-10 yrs, 10 yrs+
organic/minoral		Final Conclusion	
Tertiary (aged)		Vintage	
, , ,		Grape Variety/Blend	
		Country of Origin	
		Region/Appellation	
		Quality Hierarchy	

Wine Number	Name of Wine
Sight	
Clarity	
Brightness	
Concentration	
Gas/Sediment	
Colour	
Hue/Rim Variation	
Extract/Stain	
Viscosity/Tears	
Nose - Aroma	
Clean/Faulty	
Intensity	
Fruit Condition	
Age Assessment	
Primary Fruit Aromas	
Primary Non-Fruit	
Secondary (winemaking)	
Organic/Mineral	
Tertiary (aged)	

Palate - Structure		
Sweetness	Bone Dry, Dry, Off Dry, Sweet, Dessert	
Tannin	Low, Med-, Medium, Med+, High	
Acid	Low, Med-, Medium, Med+, High	
Alcohol	Low, Med-, Medium, Med+, High	
Body/Texture	Tart, Light, Medium, Full, Creamy, Round	
Palate - Flavour		
Primary Fruit		
Primary Non Fruit	\ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \	
Secondary		
Tertiary		
Balance		
Length/Finish	Short, Med-, Medium, Med+, Long	
Complexity	Low, Moderate, Complex	
Initial Conclusion		
initial Conclusion		
Climate	Cool, Cool/Mod, Moderate, Mod/Warm, Warn	
Grape Variety/Blend		
Possible Countries		
Age Range	1-3 yrs, 3-5 yrs, 5-10 yrs, 10 yrs+	
Fin al 0 an alors		
Final Conclusion		
Vintage		
Grape Variety/Blend		
Country of Origin		
Region/Appellation		
Quality Hierarchy		

Wine Number	Name of Wine		
Sight		Palate - Structure	9
Clarity		Sweetness	Bone Dry, Dry, Off Dry, Sweet, Dessert
Brightness		Tannin	Low, Med-, Medium, Med+, High
Concentration		Acid	Low, Med-, Medium, Med+, High
Gas/Sediment		Alcohol	Low, Med-, Medium, Med+, High
Colour		Body/Texture	Tart, Light, Medium, Full, Creamy, Round
Hue/Rim Variation			
Extract/Stain		Palate - Flavour	
Viscosity/Tears		Primary Fruit	
		Primary Non Fruit	
Nose - Aroma		Secondary	
Clean/Faulty		Tertiary	
Intensity		Balance	
Fruit Condition		Length/Finish	Short, Med-, Medium, Med+, Long
Age Assessment		Complexity	Low, Moderate, Complex
Primary Fruit Aromas		Initial Conclusion	1
Primary Non-Fruit		Climate	Cool, Cool/Mod, Moderate, Mod/Warm, Warm
		Grape Variety/Blend	
Secondary (winemaking)		Possible Countries	
Organic/Mineral		Age Range	1-3 yrs, 3-5 yrs, 5-10 yrs, 10 yrs+
Organic/Mineral		Final Conclusion	
Tertiary (aged)		Vintage	
,		Grape Variety/Blend	
		Country of Origin	
		Region/Appellation	
		Quality Hierarchy	

Wine Number	Name of Wine
Sight	
Clarity	
Brightness	
Concentration	
Gas/Sediment	
Colour	
Hue/Rim Variation	
Extract/Stain	
Viscosity/Tears	
Nose - Aroma	
Clean/Faulty	
Intensity	
Fruit Condition	
Age Assessment	
Primary Fruit Aromas	
Primary Non-Fruit	
Secondary (winemaking)	
Organic/Mineral	
Tertiary (aged)	

Palate - Structure			
Sweetness	Bone Dry, Dry, Off Dry, Sweet, Dessert		
Tannin	Low, Med-, Medium, Med+, High		
Acid	Low, Med-, Medium, Med+, High		
Alcohol	Low, Med-, Medium, Med+, High		
Body/Texture	Tart, Light, Medium, Full, Creamy, Round		
Palate - Flavour			
Primary Fruit			
Primary Non Fruit			
Secondary			
Tertiary	4		
Balance			
Length/Finish	Short, Med-, Medium, Med+, Long		
Complexity	Low, Moderate, Complex		
Initial Conclusion			
illitiai Coliciusion			
Climate	Cool, Cool/Mod, Moderate, Mod/Warm, War		
Grape Variety/Blend			
Possible Countries			
Age Range	1-3 yrs, 3-5 yrs, 5-10 yrs, 10 yrs+		
Final Conclusion			
Vintage			
Grape Variety/Blend			
Country of Origin			
Region/Appellation			
Quality Hierarchy			

Wine Number	Name of Wine		
Sight		Palate - Structure	9
Clarity		Sweetness	Bone Dry, Dry, Off Dry, Sweet, Dessert
Brightness		Tannin	Low, Med-, Medium, Med+, High
Concentration		Acid	Low, Med-, Medium, Med+, High
Gas/Sediment		Alcohol	Low, Med-, Medium, Med+, High
Colour		Body/Texture	Tart, Light, Medium, Full, Creamy, Round
Hue/Rim Variation			
Extract/Stain		Palate - Flavour	
Viscosity/Tears		Primary Fruit	
		Primary Non Fruit	
Nose - Aroma		Secondary	
Clean/Faulty		Tertiary	
Intensity		Balance	
Fruit Condition		Length/Finish	Short, Med-, Medium, Med+, Long
Age Assessment		Complexity	Low, Moderate, Complex
Primary Fruit Aromas		Initial Conclusion	1
Primary Non-Fruit		Climate	Cool, Cool/Mod, Moderate, Mod/Warm, Warm
		Grape Variety/Blend	
Secondary (winemaking)		Possible Countries	
Organic/Mineral		Age Range	1-3 yrs, 3-5 yrs, 5-10 yrs, 10 yrs+
Organic/Mineral		Final Conclusion	
Tertiary (aged)		Vintage	
,		Grape Variety/Blend	
		Country of Origin	
		Region/Appellation	
		Quality Hierarchy	

Wine Number  Sight  Clarity  Brightness  Concentration  Gas/Sediment  Colour  Hue/Rim Variation  Extract/Stain  Viscosity/Tears  Nose - Aroma  Clean/Faulty  Intensity  Fruit Condition  Age Assessment  Primary Fruit Aromas  Primary Non-Fruit  Secondary (winemaking)  Organic/Mineral  Tertiary (aged)		
Clarity Brightness Concentration Gas/Sediment Colour Hue/Rim Variation Extract/Stain Viscosity/Tears  Nose - Aroma Clean/Faulty Intensity Fruit Condition Age Assessment  Primary Fruit Aromas  Primary Non-Fruit  Secondary (winemaking)  Organic/Mineral	Wine Number	Name of Wine
Brightness Concentration Gas/Sediment Colour Hue/Rim Variation Extract/Stain Viscosity/Tears  Nose - Aroma Clean/Faulty Intensity Fruit Condition Age Assessment Primary Fruit Aromas  Primary Non-Fruit  Secondary (winemaking)  Organic/Mineral	Sight	
Concentration Gas/Sediment Colour Hue/Rim Variation Extract/Stain Viscosity/Tears  Nose - Aroma Clean/Faulty Intensity Fruit Condition Age Assessment Primary Fruit Aromas  Primary Non-Fruit  Secondary (winemaking)  Organic/Mineral	Clarity	
Gas/Sediment Colour Hue/Rim Variation Extract/Stain Viscosity/Tears  Nose - Aroma Clean/Faulty Intensity Fruit Condition Age Assessment Primary Fruit Aromas  Primary Non-Fruit  Secondary (winemaking)  Organic/Mineral	Brightness	
Colour Hue/Rim Variation Extract/Stain Viscosity/Tears  Nose - Aroma Clean/Faulty Intensity Fruit Condition Age Assessment  Primary Fruit Aromas  Primary Non-Fruit  Secondary (winemaking)  Organic/Mineral	Concentration	
Hue/Rim Variation Extract/Stain Viscosity/Tears  Nose - Aroma Clean/Faulty Intensity Fruit Condition Age Assessment  Primary Fruit Aromas  Primary Non-Fruit  Secondary (winemaking)  Organic/Mineral	Gas/Sediment	
Extract/Stain Viscosity/Tears  Nose - Aroma Clean/Faulty Intensity Fruit Condition Age Assessment Primary Fruit Aromas  Primary Non-Fruit  Secondary (winemaking)  Organic/Mineral	Colour	
Viscosity/Tears  Nose - Aroma Clean/Faulty Intensity Fruit Condition Age Assessment Primary Fruit Aromas  Primary Non-Fruit  Secondary (winemaking)  Organic/Mineral	Hue/Rim Variation	
Nose - Aroma Clean/Faulty Intensity Fruit Condition Age Assessment  Primary Fruit Aromas  Primary Non-Fruit  Secondary (winemaking)  Organic/Mineral	Extract/Stain	
Clean/Faulty Intensity Fruit Condition Age Assessment Primary Fruit Aromas  Primary Non-Fruit  Secondary (winemaking)  Organic/Mineral	Viscosity/Tears	
Clean/Faulty Intensity Fruit Condition Age Assessment Primary Fruit Aromas  Primary Non-Fruit  Secondary (winemaking)  Organic/Mineral		
Intensity Fruit Condition Age Assessment Primary Fruit Aromas  Primary Non-Fruit  Secondary (winemaking)  Organic/Mineral		
Fruit Condition Age Assessment  Primary Fruit Aromas  Primary Non-Fruit  Secondary (winemaking)  Organic/Mineral		
Age Assessment  Primary Fruit Aromas  Primary Non-Fruit  Secondary (winemaking)  Organic/Mineral		
Primary Fruit Aromas  Primary Non-Fruit  Secondary (winemaking)  Organic/Mineral	Fruit Condition	
Primary Non-Fruit  Secondary (winemaking)  Organic/Mineral	Age Assessment	
Secondary (winemaking)  Organic/Mineral	Primary Fruit Aromas	
Organic/Mineral	Primary Non-Fruit	
	Secondary (winemaking)	
Tertiary (aged)	Organic/Mineral	
	Tertiary (aged)	

Palate - Structure			
Sweetness	Bone Dry, Dry, Off Dry, Sweet, Dessert		
Tannin	Low, Med-, Medium, Med+, High		
Acid	Low, Med-, Medium, Med+, High		
Alcohol	Low, Med-, Medium, Med+, High		
Body/Texture	Tart, Light, Medium, Full, Creamy, Round		
Palate - Flavour			
Primary Fruit			
Primary Non Fruit			
Secondary			
Tertiary	4		
Balance			
Length/Finish	Short, Med-, Medium, Med+, Long		
Complexity	Low, Moderate, Complex		
Initial Conclusion			
illitiai Coliciusion			
Climate	Cool, Cool/Mod, Moderate, Mod/Warm, Wari		
Grape Variety/Blend			
Possible Countries			
Age Range	1-3 yrs, 3-5 yrs, 5-10 yrs, 10 yrs+		
Final Conclusion			
Vintage			
Grape Variety/Blend			
Country of Origin			
Region/Appellation			
Quality Hierarchy			

Wine Number	Name of Wine		
Sight		Palate - Structure	•
Clarity		Sweetness	Bone Dry, Dry, Off Dry, Sweet, Dessert
Brightness		Tannin	Low, Med-, Medium, Med+, High
Concentration		Acid	Low, Med-, Medium, Med+, High
Gas/Sediment		Alcohol	Low, Med-, Medium, Med+, High
Colour		Body/Texture	Tart, Light, Medium, Full, Creamy, Round
Hue/Rim Variation			
Extract/Stain		Palate - Flavour	
Viscosity/Tears		Primary Fruit	
		Primary Non Fruit	
Nose - Aroma		Secondary	
Clean/Faulty		Tertiary	
Intensity		Balance	
Fruit Condition		Length/Finish	Short, Med-, Medium, Med+, Long
Age Assessment		Complexity	Low, Moderate, Complex
Primary Fruit Aromas		Initial Conclusion	
Primary Non-Fruit		Climate	Cool, Cool/Mod, Moderate, Mod/Warm, Warr
		Grape Variety/Blend	
Secondary (winemaking)		Possible Countries	
Ourse sis (Missess)		Age Range	1-3 yrs, 3-5 yrs, 5-10 yrs, 10 yrs+
Organic/Mineral		Final Conclusion	
		Vintage	
Tertiary (aged)			
		Grape Variety/Blend	
		Country of Origin	
		Region/Appellation	
		Quality Hierarchy	

Wine Number	Name of Wine	5	
Sight		Palate - Structur	re
Clarity		Sweetness	Bone Dry, Dry, Off Dry, Sweet, Dessert
Brightness		Tannin	Low, Med-, Medium, Med+, High
Concentration		Acid	Low, Med-, Medium, Med+, High
Gas/Sediment		Alcohol	Low, Med-, Medium, Med+, High
Colour		Body/Texture	Tart, Light, Medium, Full, Creamy, Round
Hue/Rim Variation			
Extract/Stain		Palate - Flavour	
Viscosity/Tears		Primary Fruit	
		Primary Non Fruit	
Nose - Aroma		Secondary	
Clean/Faulty		Tertiary	4
Intensity		Balance	
Fruit Condition		Length/Finish	Short, Med-, Medium, Med+, Long
Age Assessment		Complexity	Low, Moderate, Complex
Primary Fruit Aromas		Initial Conclusio	n
Primary Non-Fruit		Climate	Cool, Cool/Mod, Moderate, Mod/Warm, Warm
		Grape Variety/Blend	
Secondary (winemaking)		Possible Countries	
		Age Range	1-3 yrs, 3-5 yrs, 5-10 yrs, 10 yrs+
Organic/Mineral		Final Conclusion	
Tertiary (aged)		Vintage	
. ,		Grape Variety/Blend	
		Country of Origin	
		Region/Appellation	
		Quality Hierarchy	

Wine Number	Name of Wine		
Sight		Palate - Structure	•
Clarity		Sweetness	Bone Dry, Dry, Off Dry, Sweet, Dessert
Brightness		Tannin	Low, Med-, Medium, Med+, High
Concentration		Acid	Low, Med-, Medium, Med+, High
Gas/Sediment		Alcohol	Low, Med-, Medium, Med+, High
Colour		Body/Texture	Tart, Light, Medium, Full, Creamy, Round
Hue/Rim Variation			
Extract/Stain		Palate - Flavour	
Viscosity/Tears		Primary Fruit	
		Primary Non Fruit	
Nose - Aroma		Secondary	
Clean/Faulty		Tertiary	
Intensity		Balance	
Fruit Condition		Length/Finish	Short, Med-, Medium, Med+, Long
Age Assessment		Complexity	Low, Moderate, Complex
Primary Fruit Aromas		Initial Conclusion	1
Primary Non-Fruit		Climate	Cool, Cool/Mod, Moderate, Mod/Warm, Warm
		Grape Variety/Blend	
Secondary (winemaking)		Possible Countries	
Organic/Mineral		Age Range	1-3 yrs, 3-5 yrs, 5-10 yrs, 10 yrs+
organic/militeral		Final Conclusion	
Toution		Vintage	
Tertiary (aged)		Grape Variety/Blend	
		Country of Origin	
		Region/Appellation	
		Quality Hierarchy	

Wine Number	Name of Wine		
Sight		Palate - Structure	9
Clarity		Sweetness	Bone Dry, Dry, Off Dry, Sweet, Dessert
Brightness		Tannin	Low, Med-, Medium, Med+, High
Concentration		Acid	Low, Med-, Medium, Med+, High
Gas/Sediment		Alcohol	Low, Med-, Medium, Med+, High
Colour		Body/Texture	Tart, Light, Medium, Full, Creamy, Round
lue/Rim Variation			
Extract/Stain		Palate - Flavour	
/iscosity/Tears		Primary Fruit	
		Primary Non Fruit	
Nose - Aroma		Secondary	
Clean/Faulty		Tertiary	
ntensity		Balance	
Fruit Condition		Length/Finish	Short, Med-, Medium, Med+, Long
Age Assessment		Complexity	Low, Moderate, Complex
Primary Fruit Aromas		Initial Conclusion	1
Primary Non-Fruit		Climate	Cool, Cool/Mod, Moderate, Mod/Warm, Warm
		Grape Variety/Blend	
Secondary (winemaking)		Possible Countries	
		Age Range	1-3 yrs, 3-5 yrs, 5-10 yrs, 10 yrs+
Organic/Mineral		Final Conclusion	
Gertiary (aged)		Vintage	
		Grape Variety/Blend	
		Country of Origin	
		Region/Appellation	
		Quality Hierarchy	

Wine Number	Name of Wine		
Sight		Palate - Structure	e
Clarity		Sweetness	Bone Dry, Dry, Off Dry, Sweet, Dessert
Brightness		Tannin	Low, Med-, Medium, Med+, High
Concentration		Acid	Low, Med-, Medium, Med+, High
Gas/Sediment		Alcohol	Low, Med-, Medium, Med+, High
Colour		Body/Texture	Tart, Light, Medium, Full, Creamy, Round
Hue/Rim Variation			
Extract/Stain		Palate - Flavour	
Viscosity/Tears		Primary Fruit	
		Primary Non Fruit	
Nose - Aroma		Secondary	
Clean/Faulty		Tertiary	
Intensity		Balance	
Fruit Condition		Length/Finish	Short, Med-, Medium, Med+, Long
Age Assessment		Complexity	Low, Moderate, Complex
Primary Fruit Aromas		Initial Conclusion	1
Primary Non-Fruit		Climate	Cool, Cool/Mod, Moderate, Mod/Warm, Warn
		Grape Variety/Blend	
Secondary (winemaking)		Possible Countries	
Organic/Mineral		Age Range	1-3 yrs, 3-5 yrs, 5-10 yrs, 10 yrs+
organic/inincrai		Final Conclusion	
Tertiary (aged)		Vintage	
I (agea)		Grape Variety/Blend	
		Country of Origin	
		Region/Appellation	
		Quality Hierarchy	

Wine Number	Name of Wine		
Sight		Palate - Structure	•
Clarity		Sweetness	Bone Dry, Dry, Off Dry, Sweet, Dessert
Brightness		Tannin	Low, Med-, Medium, Med+, High
Concentration		Acid	Low, Med-, Medium, Med+, High
Gas/Sediment		Alcohol	Low, Med-, Medium, Med+, High
Colour		Body/Texture	Tart, Light, Medium, Full, Creamy, Round
Hue/Rim Variation			
Extract/Stain		Palate - Flavour	
Viscosity/Tears		Primary Fruit	
		Primary Non Fruit	1
Nose - Aroma		Secondary	
Clean/Faulty		Tertiary	
Intensity		Balance	
Fruit Condition		Length/Finish	Short, Med-, Medium, Med+, Long
Age Assessment		Complexity	Low, Moderate, Complex
Primary Fruit Aromas		Initial Conclusion	1
Primary Non-Fruit		Climate	Cool, Cool/Mod, Moderate, Mod/Warm, Warr
		Grape Variety/Blend	
Secondary (winemaking)		Possible Countries	
		Age Range	1-3 yrs, 3-5 yrs, 5-10 yrs, 10 yrs+
Organic/Mineral		Final Conclusion	
Tertiary (aged)		Vintage	
		Grape Variety/Blend	
		Country of Origin	
		Region/Appellation	
		Quality Hierarchy	

Wine Number	Name of Wine		
Sight		Palate - Structure	9
Clarity		Sweetness	Bone Dry, Dry, Off Dry, Sweet, Dessert
Brightness		Tannin	Low, Med-, Medium, Med+, High
Concentration		Acid	Low, Med-, Medium, Med+, High
Gas/Sediment		Alcohol	Low, Med-, Medium, Med+, High
Colour		Body/Texture	Tart, Light, Medium, Full, Creamy, Round
Hue/Rim Variation			
Extract/Stain		Palate - Flavour	
Viscosity/Tears		Primary Fruit	
		Primary Non Fruit	
Nose - Aroma		Secondary	
Clean/Faulty		Tertiary	
Intensity		Balance	
Fruit Condition		Length/Finish	Short, Med-, Medium, Med+, Long
Age Assessment		Complexity	Low, Moderate, Complex
Primary Fruit Aromas		Initial Conclusion	1
Primary Non-Fruit		Climate	Cool, Cool/Mod, Moderate, Mod/Warm, Warm
		Grape Variety/Blend	
Secondary (winemaking)		Possible Countries	
Organic/Mineral		Age Range	1-3 yrs, 3-5 yrs, 5-10 yrs, 10 yrs+
organic/minoral		Final Conclusion	
Tertiary (aged)		Vintage	
, , ,		Grape Variety/Blend	
		Country of Origin	
		Region/Appellation	
		Quality Hierarchy	

Wine Number	Name of Wine		
Sight		Palate - Structure	9
Clarity		Sweetness	Bone Dry, Dry, Off Dry, Sweet, Dessert
Brightness		Tannin	Low, Med-, Medium, Med+, High
Concentration		Acid	Low, Med-, Medium, Med+, High
Gas/Sediment		Alcohol	Low, Med-, Medium, Med+, High
Colour		Body/Texture	Tart, Light, Medium, Full, Creamy, Round
Hue/Rim Variation			
Extract/Stain		Palate - Flavour	
Viscosity/Tears		Primary Fruit	
		Primary Non Fruit	
Nose - Aroma		Secondary	
Clean/Faulty		Tertiary	
Intensity		Balance	
Fruit Condition		Length/Finish	Short, Med-, Medium, Med+, Long
Age Assessment		Complexity	Low, Moderate, Complex
Primary Fruit Aromas		Initial Conclusion	1
Primary Non-Fruit		Climate	Cool, Cool/Mod, Moderate, Mod/Warm, Warr
		Grape Variety/Blend	
Secondary (winemaking)		Possible Countries	
O		Age Range	1-3 yrs, 3-5 yrs, 5-10 yrs, 10 yrs+
Organic/Mineral		Final Conclusion	
Tertiary (aged)		Vintage	
- '		Grape Variety/Blend	
		Country of Origin	
		Region/Appellation	
		Quality Hierarchy	

Wine Number	Name of Wine		
Sight		Palate - Structure	9
Clarity		Sweetness	Bone Dry, Dry, Off Dry, Sweet, Dessert
Brightness		Tannin	Low, Med-, Medium, Med+, High
Concentration		Acid	Low, Med-, Medium, Med+, High
Gas/Sediment		Alcohol	Low, Med-, Medium, Med+, High
Colour		Body/Texture	Tart, Light, Medium, Full, Creamy, Round
Hue/Rim Variation			
Extract/Stain		Palate - Flavour	
Viscosity/Tears		Primary Fruit	
		Primary Non Fruit	
Nose - Aroma		Secondary	
Clean/Faulty		Tertiary	
Intensity		Balance	
Fruit Condition		Length/Finish	Short, Med-, Medium, Med+, Long
Age Assessment		Complexity	Low, Moderate, Complex
Primary Fruit Aromas		Initial Conclusion	
Primary Non-Fruit		Climate	Cool, Cool/Mod, Moderate, Mod/Warm, Warm
		Grape Variety/Blend	
Secondary (winemaking)		Possible Countries	
Organic/Mineral		Age Range	1-3 yrs, 3-5 yrs, 5-10 yrs, 10 yrs+
organic/minoral		Final Conclusion	
Tertiary (aged)		Vintage	
J. C. G. C.		Grape Variety/Blend	
		Country of Origin	
		Region/Appellation	
		Quality Hierarchy	

Wine Number	Name of Wine			
Sight		Palate - Structure	Palate - Structure	
Clarity		Sweetness	Bone Dry, Dry, Off Dry, Sweet, Dessert	
Brightness		Tannin	Low, Med-, Medium, Med+, High	
Concentration		Acid	Low, Med-, Medium, Med+, High	
Gas/Sediment		Alcohol	Low, Med-, Medium, Med+, High	
Colour		Body/Texture	Tart, Light, Medium, Full, Creamy, Round	
Hue/Rim Variation				
Extract/Stain		Palate - Flavour		
Viscosity/Tears		Primary Fruit		
		Primary Non Fruit		
Nose - Aroma		Secondary		
Clean/Faulty		Tertiary		
Intensity		Balance		
Fruit Condition		Length/Finish	Short, Med-, Medium, Med+, Long	
Age Assessment		Complexity	Low, Moderate, Complex	
Primary Fruit Aromas		Initial Conclusion	1	
Primary Non-Fruit		Climate	Cool, Cool/Mod, Moderate, Mod/Warm, Warn	
		Grape Variety/Blend		
Secondary (winemaking)		Possible Countries		
		Age Range	1-3 yrs, 3-5 yrs, 5-10 yrs, 10 yrs+	
Organic/Mineral		Final Conclusion		
Tertiary (aged)		Vintage		
		Grape Variety/Blend		
		Country of Origin		
		Region/Appellation		
		Quality Hierarchy		

Wine Number	Name of Wine		
Sight		Palate - Structure	•
Clarity		Sweetness	Bone Dry, Dry, Off Dry, Sweet, Dessert
Brightness		Tannin	Low, Med-, Medium, Med+, High
Concentration		Acid	Low, Med-, Medium, Med+, High
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Colour		Body/Texture	Tart, Light, Medium, Full, Creamy, Round
Hue/Rim Variation			
Extract/Stain		Palate - Flavour	
Viscosity/Tears		Primary Fruit	
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Nose - Aroma		Secondary	
Clean/Faulty		Tertiary	
Intensity		Balance	
Fruit Condition		Length/Finish	Short, Med-, Medium, Med+, Long
Age Assessment		Complexity	Low, Moderate, Complex
Primary Fruit Aromas		Initial Conclusion	
Primary Non-Fruit		Climate	Cool, Cool/Mod, Moderate, Mod/Warm, Warm
		Grape Variety/Blend	
Secondary (winemaking)		Possible Countries	
		Age Range	1-3 yrs, 3-5 yrs, 5-10 yrs, 10 yrs+
Organic/Mineral		Final Conclusion	
Tertiary (aged)		Vintage	
		Grape Variety/Blend	
		Country of Origin	
		Region/Appellation	
		Quality Hierarchy	

Wine Number	Name of Wine
Sight	
Clarity	
Brightness	
Concentration	
Gas/Sediment	
Colour	
Hue/Rim Variation	
Extract/Stain	Y A STATE OF THE S
Viscosity/Tears	
Nose - Aroma	
Clean/Faulty	
Intensity	
Fruit Condition	~ ~ ~ / / / / / / / / / / / / / / / / /
Age Assessment	
Primary Fruit Aromas	
Primary Non-Fruit	
Secondary (winemaking)	
Organic/Mineral	
Tertiary (aged)	

Bone Dry, Dry, Off Dry, Sweet, Dessert		
Low, Med-, Medium, Med+, High		
Low, Med-, Medium, Med+, High		
Low, Med-, Medium, Med+, High		
Tart, Light, Medium, Full, Creamy, Round		
Short, Med-, Medium, Med+, Long		
Low, Moderate, Complex		
Cool, Cool/Mod, Moderate, Mod/Warm, Warn		
Cooi, Cooi, mou, moustate, mou, Traini, Train		
1-3 yrs, 3-5 yrs, 5-10 yrs, 10 yrs+		
_		

Wine Number	Name of Wine		
Sight		Palate - Structure	
Clarity		Sweetness	Bone Dry, Dry, Off Dry, Sweet, Dessert
Brightness		Tannin	Low, Med-, Medium, Med+, High
Concentration		Acid	Low, Med-, Medium, Med+, High
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Hue/Rim Variation			
Extract/Stain		Palate - Flavour	
Viscosity/Tears		Primary Fruit	
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Intensity		Balance	
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Age Assessment		Complexity	Low, Moderate, Complex
Primary Fruit Aromas		Initial Conclusion	
Primary Non-Fruit		Climate	Cool, Cool/Mod, Moderate, Mod/Warm, Warm
		Grape Variety/Blend	
Secondary (winemaking)		Possible Countries	
Organic/Mineral		Age Range	1-3 yrs, 3-5 yrs, 5-10 yrs, 10 yrs+
organic/mineral		Final Conclusion	
Tertiary (aged)		Vintage	
		Grape Variety/Blend	
		Country of Origin	
		Region/Appellation	
		Quality Hierarchy	

Wine Number	Name of Wine			
Sight		Palate - Structure	Palate - Structure	
Clarity		Sweetness	Bone Dry, Dry, Off Dry, Sweet, Dessert	
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Colour		Body/Texture	Tart, Light, Medium, Full, Creamy, Round	
Hue/Rim Variation				
Extract/Stain		Palate - Flavour		
Viscosity/Tears		Primary Fruit		
		Primary Non Fruit		
Nose - Aroma		Secondary		
Clean/Faulty		Tertiary		
Intensity		Balance		
Fruit Condition		Length/Finish	Short, Med-, Medium, Med+, Long	
Age Assessment		Complexity	Low, Moderate, Complex	
Primary Fruit Aromas		Initial Conclusion	1	
Primary Non-Fruit		Climate	Cool, Cool/Mod, Moderate, Mod/Warm, Warr	
		Grape Variety/Blend		
Secondary (winemaking)		Possible Countries		
		Age Range	1-3 yrs, 3-5 yrs, 5-10 yrs, 10 yrs+	
Organic/Mineral		Final Conclusion		
Tertiary (aged)		Vintage		
		Grape Variety/Blend		
		Country of Origin		
		Region/Appellation		
		Quality Hierarchy		

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Primary Fruit Aromas		Initial Conclusion	
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		Grape Variety/Blend	
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		Age Range	1-3 yrs, 3-5 yrs, 5-10 yrs, 10 yrs+
Organic/Mineral		Final Conclusion	
Tertiary (aged)		Vintage	
		Grape Variety/Blend	
		Country of Origin	
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Extract/Stain		Palate - Flavour		
Viscosity/Tears		Primary Fruit		
		Primary Non Fruit	. , 2	
Nose - Aroma		Secondary		
Clean/Faulty		Tertiary		
Intensity		Balance		
Fruit Condition		Length/Finish	Short, Med-, Medium, Med+, Long	
Age Assessment		Complexity	Low, Moderate, Complex	
Primary Fruit Aromas		Initial Conclusio	n	
Primary Non-Fruit		Climate	Cool, Cool/Mod, Moderate, Mod/Warm, Warm	
		Grape Variety/Blend		
Secondary (winemaking)		Possible Countries		
		Age Range	1-3 yrs, 3-5 yrs, 5-10 yrs, 10 yrs+	
Organic/Mineral		Final Conclusion		
Tertiary (aged)		Vintage		
, , ,		Grape Variety/Blend		
		Country of Origin		
		Region/Appellation		
		Quality Hierarchy		

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