

WSET Level 4 Systematic Approach to Tasting Wine®

APPEARANCE

| | | |
|------------------|--------------|--------------------------------|
| Intensity | | pale – medium – deep |
| Colour | <i>white</i> | lemon – gold – amber – brown |
| | <i>rosé</i> | pink – pink-orange – orange |
| | <i>red</i> | purple – ruby – garnet – tawny |

NOSE

| | |
|------------------------------|---|
| Intensity | light – medium (-) – medium – medium (+) – pronounced |
| Aroma characteristics | e.g. primary, secondary, tertiary |

PALATE

| | | |
|--------------------------------|---------------|--|
| Sweetness | | dry – off-dry – medium-dry – medium-sweet – sweet |
| Acidity | | low – medium (-) – medium – medium (+) – high |
| Tannin | <i>level</i> | low – medium (-) – medium – medium (+) – high |
| | <i>nature</i> | 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 | poor – acceptable – good – very good – outstanding <i>(an explanation supporting the assessment of a wine's quality will be required)</i> |
| Bottle ageing | suitable for bottle ageing – not suitable for bottle ageing <i>(an explanation supporting the assessment of a wine's suitability for bottle ageing will be required)</i> |

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.



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Issue 1, 2019

WSET Level 4 Wine-Lexicon:

supporting the WSET Level 4 Systematic Approach to Tasting Wine®

DESCRIBING AROMAS AND FLAVOURS

Primary Aromas and Flavours

The aromas and flavours of the grape and alcoholic fermentation

| | |
|-----------------------|--|
| Floral | blossom, elderflower, honeysuckle, jasmine, 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 (e.g. thyme, oregano) |
| Spice | black/white pepper, liquorice, cinnamon |
| Fruit ripeness | unripe fruit, ripe fruit, dried fruit, cooked fruit |
| Other | e.g. simple, wet stones, candy |

Secondary Aromas and Flavours

The aromas and flavours of post-fermentation winemaking

| | |
|---|--|
| Yeast (<i>lees, autolysis, flor</i>) | biscuit, pastry, bread, toasted bread, bread dough, cheese, yogurt, acetaldehyde |
| 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 (e.g. <i>prune, raisin, fig</i>), cooked fruit (e.g. <i>cooked plum, cooked cherry</i>), leather, earth, mushroom, meat, tobacco, wet leaves, forest floor, caramel |
| White wine | dried fruit (e.g. <i>dried apricot, raisin</i>) orange marmalade, petrol (gasoline), cinnamon, ginger, nutmeg, almond, hazelnut, honey, caramel |
| Deliberately oxidised wines | almond, hazelnut, walnut, chocolate, coffee, caramel |

Notes to students:

The WSET Level 4 Wine-Lexicon is designed to be a prompt and a guide which you do not need to memorise. You can pass the tasting examination if you use the descriptors in the Wine-Lexicon but you do not need to limit yourself to these terms and the examiners will accept other terms descriptors so long as they are accurate.