

WSET Level 2 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
Nose		
Condition		clean – unclean (faulty?)
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 level		faulty – poor – acceptable – good – very good – outstanding

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, cheese, cream
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