

# 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                                                         |