

WSET Level 2 Systematic Approach to Tasting Wine®

APPEARANCE

Intensity pale – medium – deep

Colour

white	lemon – gold – amber
rosé	pink – pink-orange – orange
red	purple – ruby – garnet – tawny

NOSE

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 poor – acceptable – good – very good – outstanding



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