

WSET® Systematic Approach to Tasting Wine (Level 2)

WSET® LEVEL 2 SYSTEMATIC APPROACH TO TASTING WINE

APPEARANCE		
Clarity		clear – dull
Intensity		pale – medium – deep
Colour	white rosé red	lemon – gold – amber pink – orange purple – ruby – garnet – tawny

NOSE		
Condition		clean – unclean
Intensity		light – medium – pronounced
Aroma characteristics		fruit – floral – spice – vegetal – oak – other

PALATE		
Sweetness		dry – off-dry – medium – sweet
Acidity		low – medium – high
Tannin		low – medium – high
Body		light – medium – full
Flavour characteristics		fruit – floral – spice – vegetal – oak – other
Length		short – medium – long

CONCLUSIONS		
Quality		poor – acceptable – good – very good – outstanding

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AROMA AND FLAVOUR CHARACTERISTICS

FRUIT	
Citrus	grapefruit, lemon, lime
Green Fruit	apple (green/ripe?), gooseberry, pear
Stone Fruit	apricot, peach
Red Fruit	raspberry, red cherry, plum, redcurrant, strawberry
Black Fruit	blackberry, black cherry, blackcurrant
Tropical Fruit	banana, kiwi, lychee, mango, melon, passion fruit, pineapple
Dried Fruit	fig, prune, raisin, sultana
FLORAL	
Blossom	elderflower, orange
Flowers	perfume, rose, violet
SPICE	
Sweet	cinnamon, cloves, ginger, nutmeg, vanilla
Pungent	black/white pepper, liquorice, juniper
VEGETAL	
Fresh	asparagus, green bell pepper, mushroom, black olive
Cooked	cabbage, tinned vegetables (asparagus, artichoke, peas etc)
Herbaceous	eucalyptus, grass, hay, mint, blackcurrent leaf, wet leaves
Kernel	almond, coconut, hazelnut, walnut, chocolate, coffee
Oak	cedar, medicinal, resinous, smoke, vanilla, tobacco
OTHER	
Animal	leather, wet wool, meaty
Autolytic	yeast, biscuit, bread, toast
Dairy	butter, cheese, cream, yoghurt
Mineral	earth, petrol, rubber, tar, stony/steely
Ripeness	caramel, candy, honey, jam, marmalade, treacle, cooked, baked, stewed



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