

WSET Level 2 Systematic Approach to Tasting Wine®

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

Condition		clean – unclean
Intensity		light – medium – pronounced
		e.g. fruits, flowers, spices, vegetables, oak aromas, other

Sweetness		dry – off-dry – medium – sweet
Acidity		low – medium – high
Tannin		low – medium – high
Body		light – medium – full
		e.g. fruits, flowers, spices, vegetables, oak flavours, other
Finish		short – medium – long

Quality		faulty – poor – acceptable – good – very good – outstanding



WSET

Copyright Wine & Spirit Education Trust 2014. The WSET Level 2 Systematic Approach to Tasting Wine® may only be reproduced with the written permission of the WSET subject to their terms and conditions. For more information contact wset@wset.co.uk

20-Ven-01.1.0

WSET Level 2 Wine-Lexicon:

supporting the WSET Level 2 Systematic Approach to Tasting Wine®

AROMA AND FLAVOUR CHARACTERISTICS

Are the flavours simple/generic or specific? Fresh or cooked? Ripe or unripe?

Floral	blossom, rose, violet
Green Fruit	green apple, red apple, gooseberry, pear, grape
	grapefruit, lemon, lime (juice or zest?)
Stone Fruit	peach, apricot, nectarine
Tropical Fruit	banana, lychee, mango, melon, passion fruit, pineapple
Red Fruit	redcurrant, cranberry, raspberry, strawberry, red cherry, plum
Black Fruit	blackcurrant, blackberry, blueberry, black cherry
Dried Fruit	fig, prune, raisin, sultana, kirsch, jamminess, cooked, baked, stewed fruits, preserved fruits

Underripeness	green bell pepper (capsicum), grass, white pepper, leafiness, tomato, potato
Herbaceous	grass, asparagus, blackcurrant leaf
Herbal	eucalyptus, mint, medicinal, lavender, fennel, dill
	cabbage, peas, beans, black olive, green olive
Sweet Spice	cinnamon, cloves, ginger, nutmeg, vanilla
Pungent Spice	black/white pepper, liquorice, juniper

Simplicity / Neutrality	simple, neutral, indistinct
Autolytic	yeast, biscuit, bread, toast, pastry, lees
	butter, cheese, cream, yoghurt
Oak	vanilla, toast, cedar, charred wood, smoke, resinous
Kernel	almond, coconut, hazelnut, walnut, chocolate, coffee
Animal	leather, meaty, farmyard
Maturity	vegetal, mushroom, hay, wet leaves, forest floor, game, savoury, tobacco, cedar, honey, cereal
	earth, petrol, rubber, tar, stony/steely, wet wool

20-Vesat 1.0