

Appearance	Aroma characteristics	Conclusion	Flavour characteristics
Nose	Palate	Red	White

WSET Level 2 Systematic Approach to Tasting Wine®

Clarity	clear – hazy
Intensity	pale – medium – deep
Colour	
	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



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Blossom /rose/ violet Citrus fruit Dairy Floral /fruit Mineral
 Leather/Meaty/Farmyard Oak/Other Spice/Vegetable Stone fruit Vegetables

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

Green Fruit

green apple, red apple, gooseberry, pear, grape

grapefruit, lemon, lime (juice or zest?)

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

Maturity

vegetal, mushroom, hay, wet leaves, forest floor, game, savoury, tobacco, cedar, honey, cereal

earth, petrol, rubber, tar, stony/steely, wet wool

2nd Version 1.0