Appearance Aroma characteristics Conclusion Flavour characteristics

Nose Palate Red Rosé 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

WSET

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LIVEWORKSHEETS

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

LIVEWORKSHEETS