WSET Level 2 Systematic Approach to Tasting Wine®

Clarity		clear – hazy
Intensity		pale – medium – deep
Colour	*white*	lemon – gold – amber
	rosé	pink – salmon – orange
	red	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

WSET Level 2 Wine-Lexicon:

supporting the WSET Level 2 Systematic Approach to Tasting Wine®

AROMA AND FLAVOUR CHARACTERISTICS	
[redacted]	
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
[redacted]	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
[redacted]	
Underripeness	green bell pepper (capsicum), grass, white pepper, leafiness, tomato, potato
Herbaceous	grass, asparagus, blackcurrant leaf
Herbal	eucalyptus, mint, medicinal, lavender, fennel, dill
[redacted]	cabbage, peas, beans, black olive, green olive
Sweet Spice	cinnamon, cloves, ginger, nutmeg, vanilla
Pungent Spice	black/white pepper, liquorice, juniper
[redacted]	
Simplicity / Neutrality	simple, neutral, indistinct
Autolytic	yeast, biscuit, bread, toast, pastry, lees
[redacted]	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
[redacted]	earth, petrol, rubber, tar, stony/steely, wet wool

LIVEWORKSHEETS