

Appearance

Clarity / Brightness : star bright / day bright / bright / dull

Colour (inc hue / tinges): White (water-white / green / lemon / straw / gold / amber / brown)
Red (purple / ruby / garnet / mahogany / tawny)

Intensity : pale / medium / deep

Rim Variation : discuss and indicate maturity

Viscosity : light / medium / high (discuss tears more if extraction is evident)

Other observations : i.e. bubbles / sediment etc.

Nose

Condition : clean / unclean (if so discuss – corked / sulphur / oxidised / maderised etc)

Intensity : restrained / medium / pronounced

Development : youthful / mature

Fruit character - fruits etc : ripeness/ jammy/ cooked etc or vinous if aged and fruit not in evidence

Other Sensations : complexity / depth / floral notes / minerality / spice / earthy notes / herbaceous/ yeast / ripeness /
botrytis character/ buttery / petrol / wet wool / mushroomy / nutty etc

Oaked or Not ? (If so indicate old or new oak / French or American) : vanilla / cedar / mahogany
coconut / smoky / charred / cinnamon / toast / cigar box

Palate

Sweetness : dry / off dry / medium dry / medium / medium sweet / sweet

Acidity : crisp or high/ medium low / balanced / low

Tannic structure : light / medium / high

Body : light / medium / full (*usually taken as the alcohol content*)

Fruit character : fruits etc

Other Sensations : herbs / spice / floral etc – *as for nose*

Alcohol : light / medium / high (*Light under 10%, Medium 11% – 13.5%, High above 13.5%*)

Balance : Is the wine balanced ? Relate to acidity, tannin, fruit, body and alcohol.

Wood : Can wood be detected on palate – *use the same descriptors as for the nose*

Finish / Length : long/ medium/ short – *taken to indicate quality, long equalling high quality.*

Initial Conclusion

Cool or Warm Climate

New or Old World

Blend or Single Grape Variety

Level of Quality

Maturity & Development

Final Conclusion

Country / Region / Appellation

Vintage