

# WSET Level 2 Systematic Approach to Tasting Wine®

## APPEARANCE

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

## NOSE

<b>Condition</b>		clean – unclean
<b>Intensity</b>		light – medium – pronounced
<b>Aroma characteristics</b>		e.g. fruits, flowers, spices, vegetables, oak aromas, other

## PALATE

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

## CONCLUSIONS

<b>Quality</b>		faulty – poor – acceptable – good – very good – outstanding
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## WSET Level 2 Wine-Lexicon:

supporting the WSET Level 2 Systematic Approach to Tasting Wine®

### AROMA AND FLAVOUR CHARACTERISTICS

#### FLORAL / FRUIT

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

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

#### SPICE / VEGETABLE

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

#### OAK / OTHER

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