



Judging Wine

Step one is sizing up a wine and taking a look at it against a white background such as a sheet of paper. Tilt the glass away from you so that you can see the colour, clarity and depth of the wine at the rim. With practice you can tell its approximate age.

Swirling the Wine -This is a way of aerating the wine so as to release the volatile substances that create the aroma. Shaking the smell out in this way is especially necessary when the wine is low in natural aroma.

Putting the nostrils to work - A young wine will smell predominantly of the grape from which it was made. Older wine from a complex of aromas. Much of the pleasure of wine is lost if you skip this stage.

Assessing the first sip - Taste if a combination of what the nostrils have already detected, plus the effect of the alcohol and the non-volatile elements - acids, sugars, tannins and traces of minerals. only at this stage can you judge the full feel of the wine.

“Chewing” the wine is to assess its “body” - the sum of its flavours combined with the warmth and kick of the alcohol. When you finally swallow it, notice what flavour lingers on your palate and in the throat.

Strictly for tasting and certainly not for dinner parties, spitting out each mouthful is a way of sampling wines without feeling the effects of the alcohol.

Wine Tasting Guide

Name of Wine: District/Type: Shipper:	Vintage: Price:
Sight: <ul style="list-style-type: none"> • <i>Clarity</i> Cloudy, Bity, Dull, Clear, Briliants • Dept of Colour Watery, Pale, Medium, Deep, Dark • <i>Colour:</i> <ul style="list-style-type: none"> • White wines: Green tinge, Pale yellow, Gold Brown • Red wines: Purple, Purple/Red, Red, Red/Brown • <i>Viscosity:</i> Slight sparkle, Watery, Normal, Heavy, Oily 	Star bright, Straw Amber, Tawny Ruby, Garnet Hazy, Opaque
Smell: <ul style="list-style-type: none"> • <i>General Appeal:</i> Natural, Clean, Attractive, Outstanding • <i>Fruit Aroma</i> None, Slight, Positive, Identifiable • <i>Bouquet</i> None, Pleasant, Complex, Powerful 	Cedar wood, Corky Woody, Dumb Flowery, Smoky Honeyed, Lemony Spicy, Mouldy Sulphuric
Taste: <ul style="list-style-type: none"> • <i>Sweetness</i> <ul style="list-style-type: none"> • White wines: Bone Dry, Dry Medium dry Medium Sweet Very Sweet • <i>Tannin</i> <ul style="list-style-type: none"> • Red wines: Astringent, Hard, Dry, Soft • <i>Acidity</i> Flat, Refreshing, Marked, Tart • <i>Body</i> Very light and thin, Light, Medium, Full bodied, Heavy • <i>Length</i> Short, Acceptable, Extended, Lingering • <i>Balance</i> Unbalanced, Good, Very well balanced, Perfect 	Appleby Burning Blackcurrants Caramel Dumb Green Mellow Metallic Mouldy Nutty Salty Silky Spicy Watery Bitter Earthy Flabby
Overall Quality: Coarse, Poor Acceptable, Fine Outstanding	Supple, Finesse Elegance Harmonious Rich, Delicate