



# How To Use This Guide:

This is a guide. It is small on purpose and good for quick reference, cellar door tastings or blind tasting parties. One of the biggest mistakes in any wine tasting is:

## OVERTHINKING IT!

Wines can be complex and three dimensional. Which can translate poorly onto a 2D piece of paper. So if there is anything you need to add to your notes, add it!

When using this template, circle the aromas and tastes you find in the wine, but don't be afraid to include some of your own descriptors. They tend to be the most useful ones!

Good wine tastes good! This guide should be for good times, with good mates, for good purposes. So lets keep it that way.

Page 1: Tasting Technique

Page 2: Tasting Structure

Page 3: Whites

Page 4: Reds

} Use for cellar door tastings!

## Tasting Technique

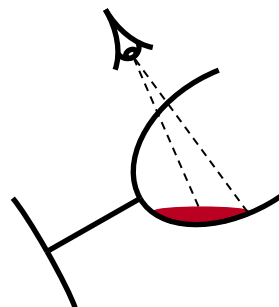
**Hold the glass by the stem!** Your hand may heat up the wine, leaving an alcoholic burning sensation on the nose.

### 1. Sight

Tilt the glass to lie horizontally, over a white background.

1. Look at the rim (about 3mm in from the border) of the wine in the glass for the **hue** of the wine.
2. The middle of the wine in the glass for colour **saturation**.

This can assist in identifying the varietal and age of the wine.



### 2. Swirl

Swirl the wine around the glass. This helps release it's **aroma**.

When the surface area of the wine is increased (by swirling), more alcohol evaporates out of the glass, carrying the wine's **aromatic compounds more efficiently to your nose**.



### 3. Smell

'Look' for three different components in the glass;

- **Primary: Fruit**
- **Secondary: Oak**
- **Tertiary: Age**

These categorisations are covered more thoroughly on the next page.

Breathe in and out through your nose. One for each component.

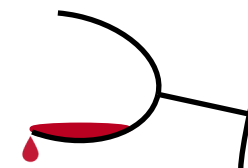


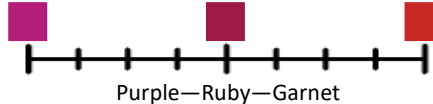
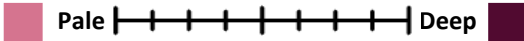
### 4. Sip x2

Wine always tastes better on the second sip!

1. **Cleanse** your palate. Really use it like mouth wash. This helps getting rid of your morning coffee, toothpaste, previous wine, etc.!
2. Judge the wine on your **second sip** and work through all the tasting components. Sweetness, acid, tannins, alcohol and body.

Once this is completed. Give it a thought to how they all meshed together. This gives you a **Profile**.



Component	Definitions/Actions	Tasting Notes/Descriptors
<b>Colour</b>	<b>Hue</b> The colour of the wine. Look vertically down through the glass, 3mm in from the rim of the wine in the glass, over a white background.	
	<b>Saturation</b> Also called 'Depth of Colour', or 'Colour intensity'. Viewed down through the middle of the glass.  <b>See "Tasting Technique" for a visual guide.</b>	
<b>Aroma</b>	<b>Primary</b> All about the fruit drive of the wine. Swirl the glass and note which different fruit you can pick up in the glass.	Floral - Raspberry - Cherry - Strawberry - Blueberry - Mulberry - Blackberry - Dried Fruit - Herbal - Herbaceous - Spices
	<b>Secondary</b> Post-ferment characters. Woody notes are because of oak, while buttery are from MLF (melo-lactic fermentation, think buttery Chardonnay).	Vanilla - Cloves - Nutmeg - Butterscotch - Toast - Smoke - Chocolate - Coffee
	<b>Tertiary</b> Aged characters. Either barrel or bottle.	Leather - Earth - Mushroom - Tobacco
<b>Palate</b>	<b>Sweetness</b> A 'syrupy' texture, coating over your palate. Think of the mouth-feel when consuming a spoonful of honey. Will build in intensity in consecutive sips.	Dry - Med/Dry - Med/Sweet - Sweet
	<b>Acid</b> How long it takes your palate to salivate. The longer you take to salivate, the closer to a neutral pH.	Low - Low/Med - Med - Med/High - High
	<b>Tannins</b> The chalky or grippy sensation experienced when running your tongue along your palate. E.g. the texture when you've left a teabag in the cup too long.	Low - Low/Med - Med - Med/High - High
	<b>Alcohol</b> Warming sensation at the back of the throat.	Low - Low/Med - Med - Med/High - High
	<b>Body</b> The intensity of the tasting experience	Light — Med — Full
<b>Profile</b>	<b>Character</b> Do the aromas in the glass match the taste of the wine?	<b>Divergent</b>  +++++  <b>Agreeable</b>
	<b>Balance:</b> The closer to the middle of the scale, the better balanced the wine is.	<b>Fruit/Sugar</b>  +++++  <b>Acid/Tannins</b>
	<b>Length:</b> How long does it take all the tasting components to fade?	Short — Medium — Long



**Varietal (White):**

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<b>Colour</b>	<b>Hue</b>	<p>Lemon/Green - Lemon - Gold - Amber</p>	<p>Lemon/Green - Lemon - Gold - Amber</p>	<p>Lemon/Green - Lemon - Gold - Amber</p>
	<b>Saturation</b>	<p>Pale - Deep</p>	<p>Pale - Deep</p>	<p>Pale - Deep</p>
<b>Aroma</b>	<b>Primary</b>	Floral - Apple - Pear - Grapefruit - Lemon/Lime/(Peel) - Peach - Apricot - Nectarine - Passion Fruit - Pineapple - Dried Fruit - Herbal	Floral - Apple - Pear - Grapefruit - Lemon/Lime/(Peel) - Peach - Apricot - Nectarine - Passion Fruit - Pineapple - Dried Fruit - Herbal	Floral - Apple - Pear - Grapefruit - Lemon/Lime/(Peel) - Peach - Apricot - Nectarine - Passion Fruit - Pineapple - Dried Fruit - Herbal
	<b>Secondary</b>	Butterscotch - Cream - Vanilla - Cloves - Toast - Charred Wood - Chocolate - Smoke - Coffee	Butterscotch - Cream - Vanilla - Cloves - Toast - Charred Wood - Chocolate - Smoke - Coffee	Butterscotch - Cream - Vanilla - Cloves - Toast - Charred Wood - Chocolate - Smoke - Coffee
	<b>Tertiary</b>	Petrol - Cinnamon - Nutty - Hay - Honey	Leather - Earth - Mushroom - Tobacco	Leather - Earth - Mushroom - Tobacco
<b>Palate</b>	<b>Sweetness</b>	Dry - Med/Dry - Med/Sweet - Sweet	Dry - Med/Dry - Med/Sweet - Sweet	Dry - Med/Dry - Med/Sweet - Sweet
	<b>Acid</b>	Low - Low/Med - Med - Med/High - High	Low - Low/Med - Med - Med/High - High	Low - Low/Med - Med - Med/High - High
	<b>Tannins</b>	Low - Low/Med - Med - Med/High - High	Low - Low/Med - Med - Med/High - High	Low - Low/Med - Med - Med/High - High
	<b>Alcohol</b>	Low - Low/Med - Med - Med/High - High	Low - Low/Med - Med - Med/High - High	Low - Low/Med - Med - Med/High - High
	<b>Body</b>	Light - Med - Full	Light - Med - Full	Light - Med - Full
<b>Profile</b>	<b>Character</b>	Divergent  +++++  Agreeable	Divergent  +++++  Agreeable	Divergent  +++++  Agreeable
	<b>Balance:</b>	Fruit/Sugar  +++++  Acid/Tannins	Fruit/Sugar  +++++  Acid/Tannins	Fruit/Sugar  +++++  Acid/Tannins
	<b>Length:</b>	Short - Medium - Long	Short - Medium - Long	Short - Medium - Long



**Varietal (Red):**

**Varietal (Red):**

**Varietal (Red):**

<b>Colour</b>	<b>Hue</b>			
	<b>Saturation</b>	Pale  Deep	Pale  Deep	Pale  Deep
<b>Aroma</b>	<b>Primary</b>	Floral - Raspberry - Cherry - Strawberry - Blueberry - Mulberry - Blackberry - Dried Fruit - Herbal - Herbaceous - Spices	Floral - Raspberry - Cherry - Strawberry - Blueberry - Mulberry - Blackberry - Dried Fruit - Herbal - Herbaceous - Spices	Floral - Raspberry - Cherry - Strawberry - Blueberry - Mulberry - Blackberry - Dried Fruit - Herbal - Herbaceous - Spices
	<b>Secondary</b>	Vanilla - Cloves - Nutmeg - Butterscotch - Toast - Smoke - Chocolate - Coffee	Vanilla - Cloves - Nutmeg - Butterscotch - Toast - Smoke - Chocolate - Coffee	Vanilla - Cloves - Nutmeg - Butterscotch - Toast - Smoke - Chocolate - Coffee
	<b>Tertiary</b>	Leather - Earth - Mushroom - Tobacco	Leather - Earth - Mushroom - Tobacco	Leather - Earth - Mushroom - Tobacco
<b>Palate</b>	<b>Sweetness</b>	Dry - Med/Dry - Med/Sweet - Sweet	Dry — Med/Dry — Med/Sweet — Sweet	Dry — Med/Dry — Med/Sweet — Sweet
	<b>Acid</b>	Low - Low/Med - Med - Med/High - High	Low - Low/Med - Med - Med/High - High	Low - Low/Med - Med - Med/High - High
	<b>Tannins</b>	Low - Low/Med - Med - Med/High - High	Low - Low/Med - Med - Med/High - High	Low - Low/Med - Med - Med/High - High
	<b>Alcohol</b>	Low - Low/Med - Med - Med/High - High	Low - Low/Med - Med - Med/High - High	Low - Low/Med - Med - Med/High - High
	<b>Body</b>	Light — Med — Full	Light — Med — Full	Light — Med — Full
<b>Profile</b>	<b>Character</b>	Divergent  +++++  Agreeable	Divergent  +++++  Agreeable	Divergent  +++++  Agreeable
	<b>Balance:</b>	Fruit/Sugar  +++++  Acid/Tannins	Fruit/Sugar  +++++  Acid/Tannins	Fruit/Sugar  +++++  Acid/Tannins
	<b>Length:</b>	Short — Medium — Long	Short — Medium — Long	Short — Medium — Long