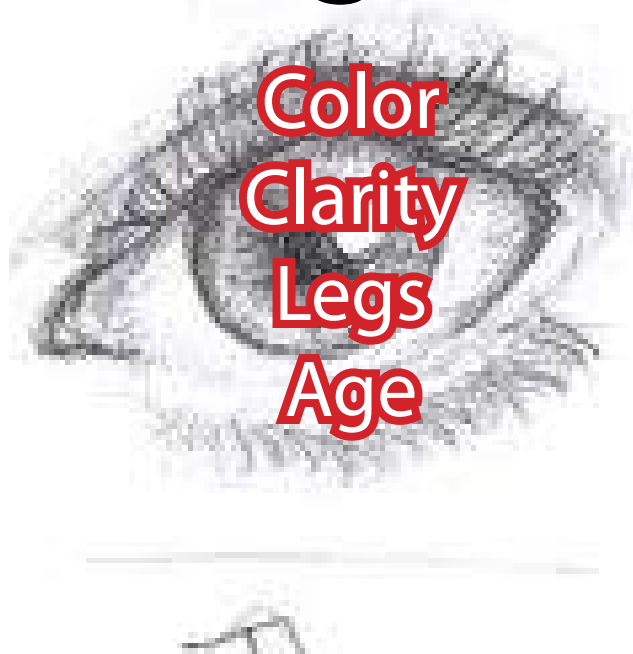


BLIND TASTING

the basic elements



Sight



Color
Clarity
Legs
Age

Aroma



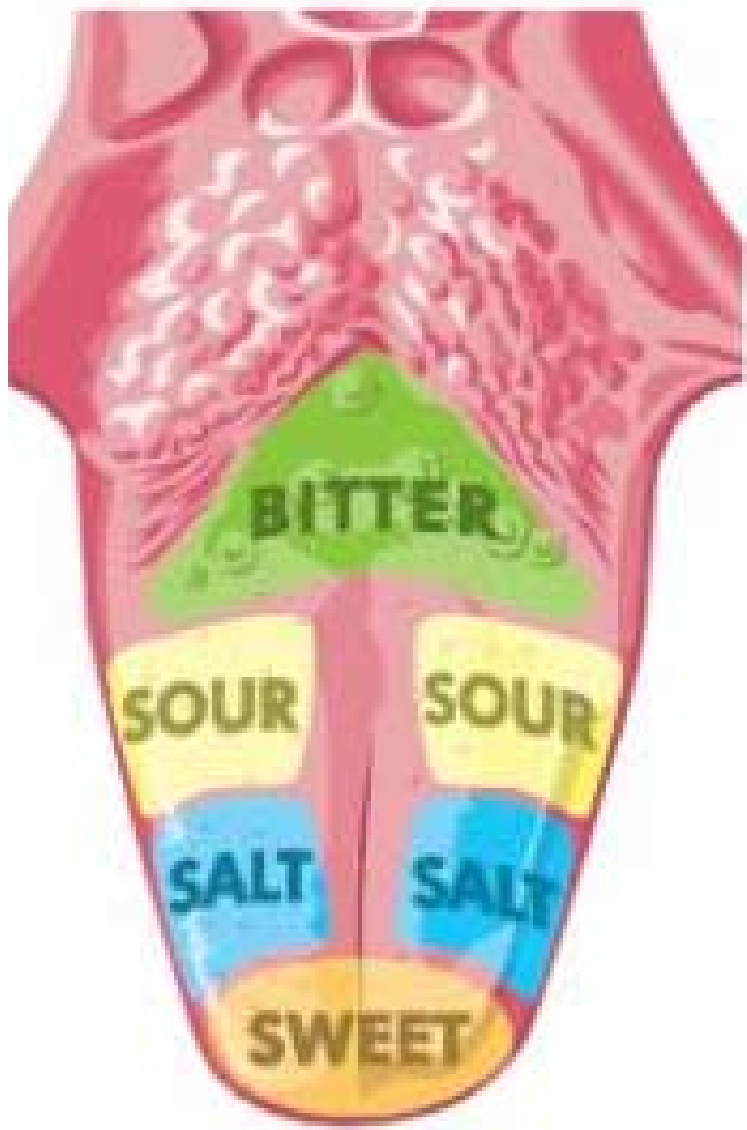
Fruit
Herbs
Oak
Age

Taste



Confirm
Alcohol
Body
Tannin
Acidity

Review The Basics



The Tongue

Tip of tongue:

Sweet = Fruit Alcohol

Sides of tongue:

Sour = Acidity

Back of Tongue:

Bitter = Tannin/ Off wine

The Nose

Aromas are Memories

In wine we smell

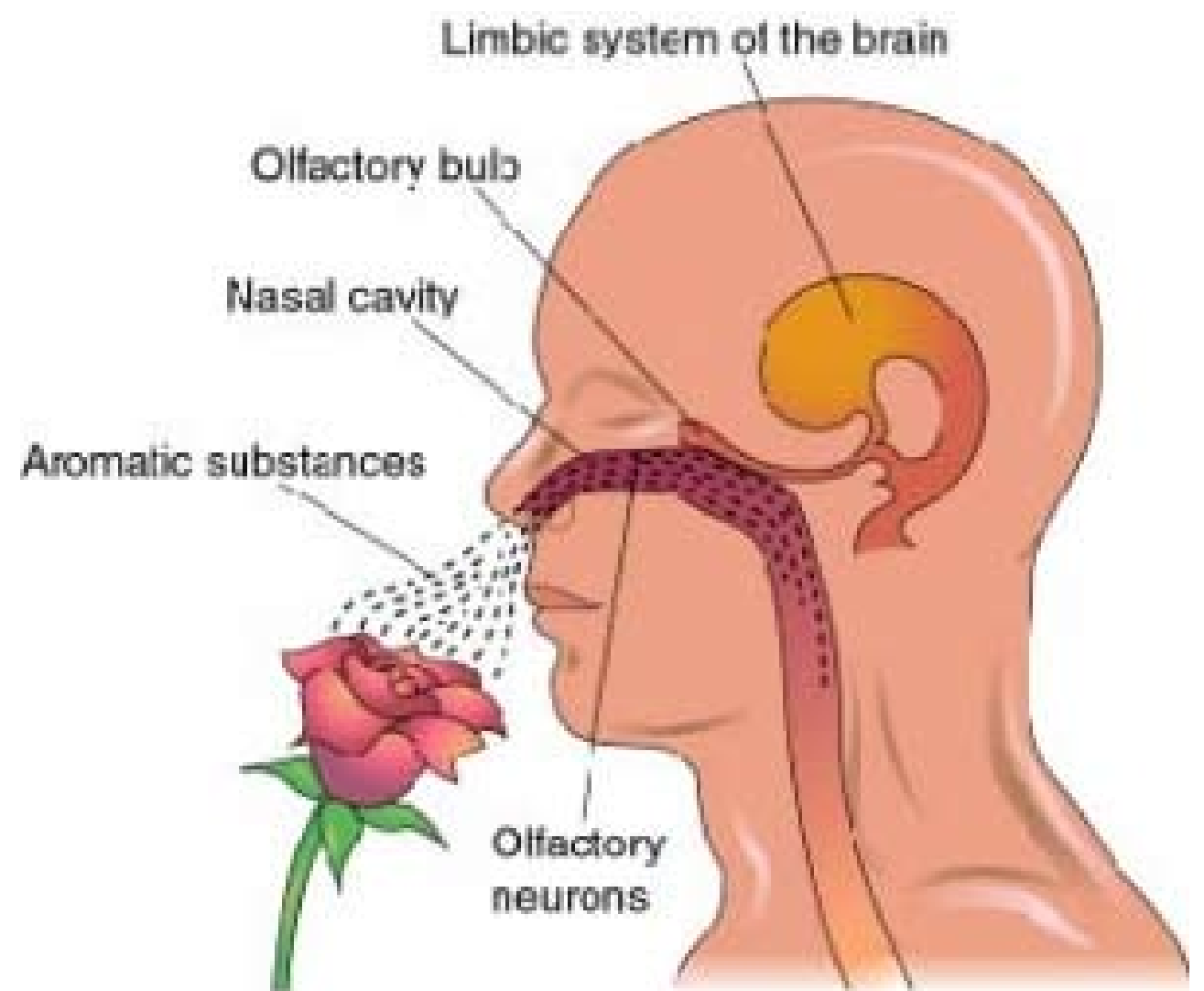
Fruit

Herbs

Earth

Oak

Bottle age



Sight



Color will give us clues type of grape,
thick or thin skinned.

Legs will tell us about the alcohol in a wine.
The thicker the legs the higher alcohol and
chances are that the wine comes from a
warmer region.



This can indicate the
body of the wine
with more alcoholic
wines have a bigger
body



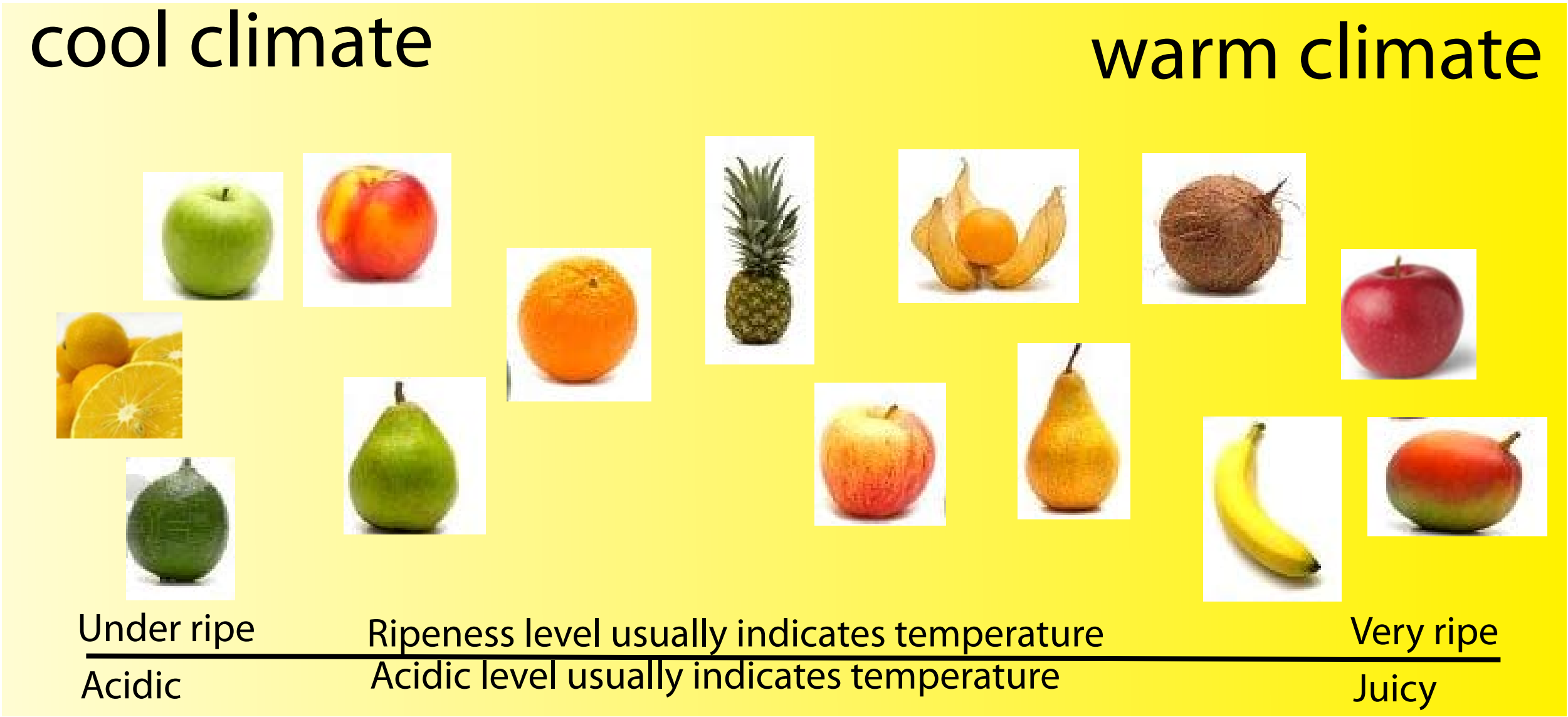
The gradiation from the center to the rim will give us clues to age.

In whites the color become golden with age

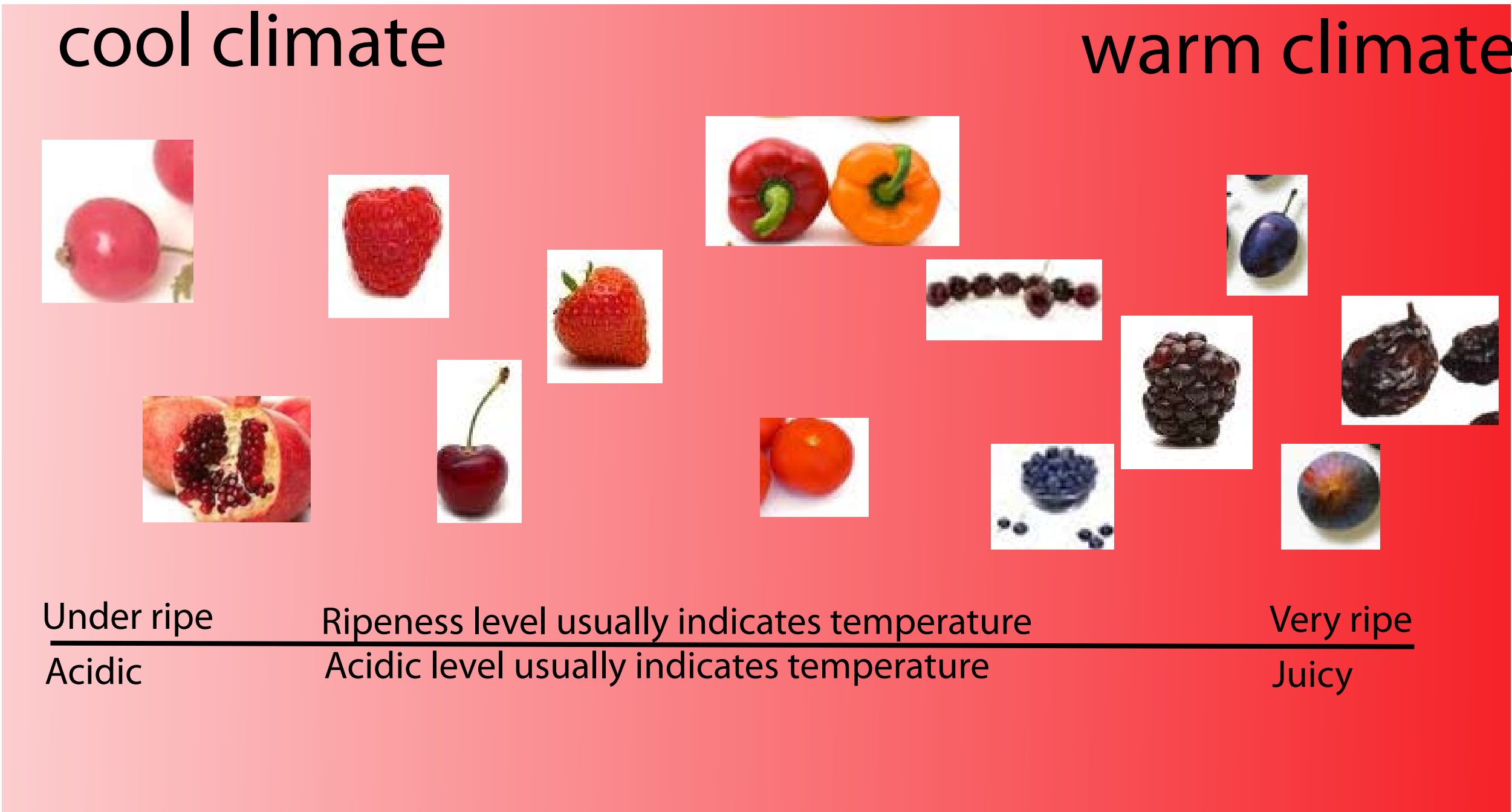


What fruit tells us about wine

White Wine



Red Wine



What herbs and earth tells us about wine

Herbs and earth are aromas which can give us clues to where the wine comes from or what the grape might be.

The Oak treatment can have an influence on these aromas

Bottle age will also lead to the discovery of more of these aromatics.

New World vs Old World

The biggest difference between New World (Non-European) and Old World (Eur-Asia) is the sense of fruit vs earth.

Terroir is the more apparent in the Old World
alcohol and sugar (fruit) is more apparent in the
New World

In recent times it is getting much more difficult to distinguish the two



Tea



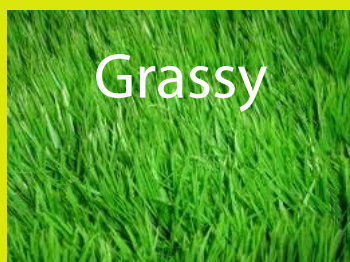
Asparagus



Honey



Orange Blossom



Grassy



Petrol Vaseline



Chalk



Butter-scotch



Cucumber



Flint



Honey Suckle



Butter



Nutty



White Pepper



Lavender



Anise



Basil



Bell Pepper



Cinnamon



Cloves



Oak



Rose



Tobacco



Black Pepper



coconut



Truffle



Cocoa



Vanilla



Violets



Eucalyptus



Chocolate



Coffee



cedar



Mint



Leather



Mushroom



Smoky



Tar

Tannins and Acidity

Tannins are sensed in the mouth as prickly dry feeling along the back of the lips and side of the cheeks.

They come from the grape skins

Some grapes are higher in tannins
others are lower

Acidity is sensed at the sides of your tongue as tartness
Some grapes are more acidic than others.

Grapes of cooler regions tend to be more acidic,
and less in warmer regions.

OAK

French = more subtle aromas, mild spices

American = more robust aromas, vanilla and toast

New = more aromas of vanilla, spice, toast, robust

Old = more aromas of moss and mold

Neutral = less aromas

Lets Blind Taste

Sight:

Color:

Legs:

Age:

Nose:

Fruit:

Herbs:

Oak:

Taste:

Confirm:

Tannin:

Acidity:

Alcohol:

Deduce:

What it can't be:

Grape:

New/Old World:

Vintage:

White Characteristics

Sauvignon Blanc

Color:
Clear-Straw

Fruit Aromas:
Grapefruit, green apple,
passion fruit, melons, lime

Herbs and Earth:
Grassy, Catbox, Gooseberry, Mineral,
Flint, Capsicum Pepper, Asparagus

Tannin:
low

Acidity:
med/high-high

Body :
light

Chardonnay

Color:
Straw-gold

Fruit Aromas:
Apples, pears, pineapple, banana,
mango, guava, peach, apricot, lime,
lemon, orange

Herbs and Earth:
Acacia, Hawthorne, Mineral, Flint,
Butter, Toast, Vanilla, Coconut,
Hazlenut, Yeast

Tannin:
low

Acidity:
low/med-med/hgh

Body:
med-full

Chenin Blanc

Color:
Clear-straw

Fruit Aromas:
melon, quince, honeydew,
cantalopue, orange

Herbs and Earth:
Grass, Hay, Smoke, Gym Sock,
Iodine, Flint, Mineral, Honey,
Honeysuckle

Tannin:
low

Acidity:
med/high-high

Body :
light-med

Viognier

Color:
Yellow-Gold

Fruit Aromas:
Apricot, Mango, Guava, Tangerine,
Kiwi

Herbs and Earth:
Floral, Honey, Orange Blossom, Vanilla
Icing, Hay, Tobacco, Anise

Tannin:
low

Acidity:
Low

Body :
Med-Full

Riesling

Color:
Straw-Gold

Fruit Aromas:
Lychee, Apricot, Peach, Grapefruit,
Apple, Pear

Herbs and Earth:
Rose Petal, Violet, Petrol, Flint,
Gun Metal, Slate, Honey, Honeysuckle

Tannin:
Low

Acidity:
med/high-high

Body :
light-med

Pinot Grigio/Pinot Gris

Color:
Clear-Straw

Fruit Aromas:
Red Apple, Lemon, Pear,

Herbs and Earth:
Smoke, Sweet Wood, Oak, Stoney

Tannin:
Low

Acidity:
Med

Body :
light-med

Red Characteristics

Pinot Noir

Color:
Light Garnet-Ruby

Fruit Aromas:
Cherry, Cranberry, Strawberry,
Raspberry, ripe Tomato

Herbs and Earth:
Smoke, Violet, Rose Petal,
Rhubarb, Black Olive, Cinamon,
Spices, Mushroom, Leather,
Bacon, Truffle

Tannin:
Low-Med

Acidity:
med/high-high

Body :
light-med

Cabernet

Color:
Ruby-Purple

Fruit Aromas:
Cassis, Plum, Blackberry,
Currant, black cherry

Herbs and Earth:
Bell Pepper, Mint, Eucalyptus,
Green Olive, Peppercorn,
Mushroom, Cedar, Cigar Box,
Leather, Musk, Vanilla

Tannin:
med/high-high

Acidity:
med-med/high

Body :
med-full

Sangiovese

Color:
Garnet-Ruby

Fruit Aromas:
Strawberry, Raspberry, Blueberry,
Orange Peel, Plum

Herbs and Earth:
Violet, Cinamon, Clove, Thyme,
Anise, Smoke, Tar, Oak

Tannin:
Med

Acidity:
med-med/high

Body :
Med

Malbec

Color:
Ruby-Purple

Fruit Aromas:
Plum, Red berry, Blackberry,

Herbs and Earth:
Anise, Cocoa, Chocolate, Tobacco

Tannin:
Med-Med/High

Acidity:
Med

Body :
med-full

Syrah

Color:
Purple

Fruit Aromas:
Blueberry, Black Currant, Black Berry,

Herbs and Earth:
Black Pepper, Violets, Licorise, Clove
Thyme, Cedar, Sandalwood

Tannin:
Med

Acidity:
Med

Body :
Full

Zinfandel

Color:
Ruby

Fruit Aromas:
Strawberry, Huckleberry,
Blackberry, Jam, Raspberry,
Boysenberry

Herbs and Earth:
Licorise, Black Pepper, Cinamon,
Leatehr, Smoke, Tar, Cigar Box

Tannin:
Med

Acidity:
Med

Body :
med-full

White Wine Exam

Fruit: a) apple/pear b) Stone Fruit c) Citrus Fruit d) Tropical Fruit

Circle one to three Categories and elaborate on the line above

Non-Fruit: a) Floral b)Spice c) Herbs d) Other

Circle one to three Categories and elaborate on the line above

Earth/Mineral: a) little/non b) Stone/Mineral c) Earth/Mushrooms

Circle one to two Categories and elaborate on the line above

Oak: a) No Oak b) Matured in Oak

List some wood descriptors

Mark no more than two

Sugar: a) dry b) off dry c) med sweet d) Sweet e) dessert

Acid: a) low b) Medium Minus c) Medium d) Medium Plus e) high

Alcohol: a) low b) Medium Minus c) Medium d) Medium Plus e) high

Finish: a) short b) Medium Minus c) Medium d) Medium Plus e) Long

Mark One Box

Climate: a) Cool b) Moderate c) Warm

Style: a) Old World b) New World

Grapes: a) Chardonnay b) Sauvignon Blanc c) Chenin Blanc d) Pinot Grigio

 e) Viognier f) Riesling

Country: a) France b) Italy c) United States d) Australia

 e) Germany f) New Zealand

Vintage: a) 1995-2000 b) 2001-2003 c) 2004-2007 d) 2008-2010

Red Wine Exam

Fruit:

a) Black fruit

b) Red Fruit

c) Dried Fruit

d) Other

Circle one to three Categories and elaborate on the line above

Non-Fruit:

a) Floral

b)Spice

c) Herbs

d) Other

Circle one to three Categories and elaborate on the line above

Earth/Mineral:

a)little/non

b) Stone/Mineral

c) Earth/Mushrooms

Circle one to two Categories and elaborate on the line above

Oak:

a) No Oak

b) Matured in Oak

List some wood descriptors

Mark no more than two

Sugar:

a) dry

b) off dry

c) med sweet

d) Sweet

e) dessert

Acid:

a) low

b) Medium Minus

c) Medium

d) Medium Plus

e) high

Alcohol:

a) low

b) Medium Minus

c) Medium

d) Medium Plus

e) high

Tannin:

a) low

b) Medium Minus

c) Medium

d) Medium Plus

e) high

Mark One Box

Climate:

a) Cool

b) Moderate

c) Warm

Style:

a) Old World

b) New World

Grapes:

a) Pinot

b) Cabernet

c) Malbec

d) Syrah

e) Sangiovese

f) Zinfandel

Country:

a) France

b) Italy

c) United States

d) Australia

e) Spain

f) New Zealand

Vintage:

a) 1995-2000

b) 2001-2003

c) 2004-2007

d) 2008-2010