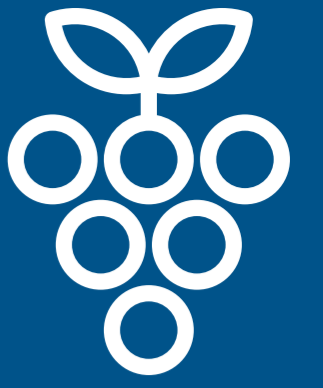


WSET Level 2

Systematic Approach to Tasting Wine®



01 Appearance

Intensity

PALE MEDIUM DEEP

Colour*

White	 LEMON	 GOLD	 AMBER	
Rosé	 PINK	 PINK-ORANGE	 ORANGE	
Red	 PURPLE	 RUBY	 GARNET	 TAWNY

*Colours are not intended to represent actual wine colours

02 Nose

Intensity

LIGHT MEDIUM PRONOUNCED

Aroma Characteristics

Primary	 FLORAL	 FRUIT	 HERBAL	 SPICE
Secondary	 YEAST	 OAK	 MALOLACTIC CONVERSION	
Tertiary	 RED WINE	 WHITE WINE		

03 Palate

Sweetness

DRY OFF-DRY MEDIUM SWEET

Acidity

LOW MEDIUM HIGH

Tannin

LOW MEDIUM HIGH

Alcohol

LOW MEDIUM HIGH

Body

LIGHT MEDIUM FULL

Flavour Intensity

LIGHT MEDIUM PRONOUNCED

Flavour Characteristics

 FLORAL	 FRUIT	 HERBAL	 SPICE	Primary
 MALOLACTIC CONVERSION	 YEAST	 OAK		Secondary
 RED WINE	 WHITE WINE			Tertiary

Finish

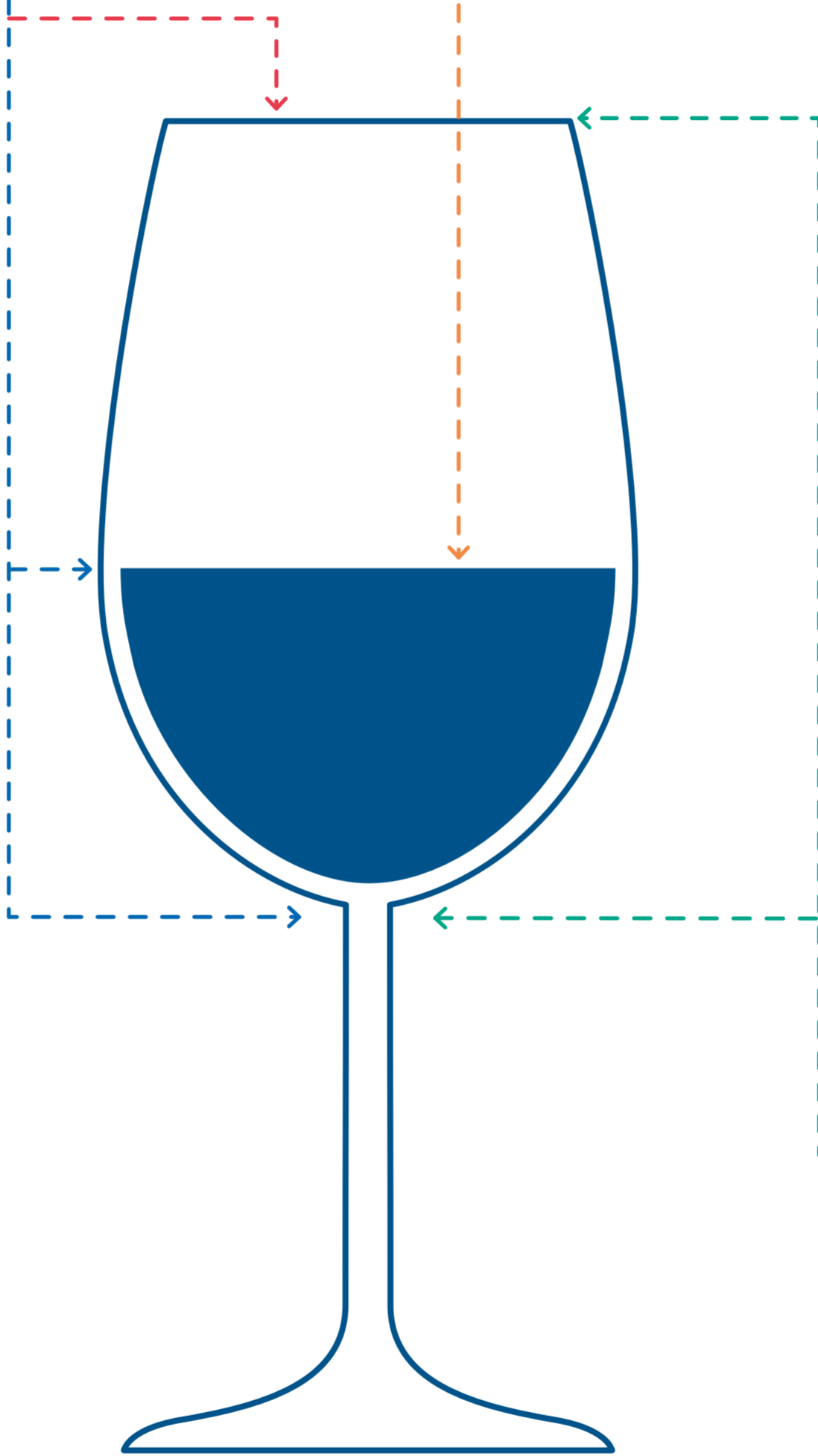
SHORT MEDIUM LONG

04 Conclusions

Quality

POOR GOOD OUTSTANDING

ACCEPTABLE VERY GOOD



WSET Level 2 Wine-Lexicon

Describing aromas and flavours

Primary

The aromas and flavours of the grape and alcoholic fermentation

Floral
blossom, rose, violet

Stone Fruit
peach, apricot, nectarine

Black Fruit
blackcurrant, blackberry, blueberry, black cherry, black plum

Spice
black/white pepper, liquorice

Green Fruit
apple, pear, gooseberry, grape

Tropical Fruit
banana, lychee, mango, melon, passion fruit, pineapple

Herbaceous
green bell pepper (capsicum), grass, tomato leaf, asparagus

Fruit Ripeness
unripe fruit, ripe fruit, dried fruit, cooked fruit

Citrus Fruit
grapefruit, lemon, lime, orange

Red Fruit
redcurrant, cranberry, raspberry, strawberry, red cherry, red plum

Herbal
eucalyptus, mint, fennel, dill, dried herbs

Other
wet stones, candy

Secondary

The aromas and flavours of post-fermentation winemaking

Yeast (*lees, autolysis, flor*)
biscuit, pastry, bread, toasted bread, bread dough, cheese, yogurt

Malolactic conversion
butter, cream, cheese

Oak
vanilla, cloves, coconut, cedar, charred wood, smoke, chocolate, coffee

Tertiary

The aromas and flavours of maturation

Red wine
dried fruit, leather, earth, mushroom, meat, tobacco, wet leaves, forest floor, caramel

White wine
dried fruit, orange marmalade, petrol (gasoline), cinnamon, ginger, nutmeg, almond, hazelnut, honey, caramel

Deliberately oxidised wines
almond, hazelnut, walnut, chocolate, coffee, caramel



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