ABC OF WINE
ALL YOU NEED TO KNOW ABOUT THE WORLD'S FAVORITE BEVERAGE

BLIND WINE TASTING

SCORE SHEET	Name _____
Style/Type of wine _____ **Country** _____ **Area/Region** _____	**Brand** _____ **Age** _____ **Price** _____

SIGHT Score (Maximum 2) _____ **CLARITY** : cloudy, bitty, dull, clear, brilliant **DEPTH OF COLOR**: watery, pale, medium, deep, dark **COLOR**: (white wines) green tinge, pale yellow, yellow, gold, brown (red wines) purple, purple/red, red, red/brown **VISCOSITY**: slight sparkle, watery, normal, heavy, oily	**COMMENTS**
AROMA Score (Maximum 5) _____ **GENERAL APPEAL**: neutral, clean, attractive, outstanding, off (e.g. yeasty, acetic, oxidized, woody, etc.) **FRUIT AROMA**: none, slight, positive, identifiable **BOUQUET**: none, pleasant, complex, powerful	**COMMENTS**
TASTE Score (Maximum 9) _____ **SWEETNESS** : (white wines) bone-dry, dry, medium-dry, medium-sweet, very sweet **TANNIN**: (red wines) astringent, hard, dry, soft **ACIDITY**: flat, refreshing, marked, tart **BODY:** very light & thin, light, medium, full-bodied, heavy **LENGTH**: short, acceptable, extended, lingering **BALANCE:** unbalanced, good, very well-balanced, perfect	**COMMENTS**
OVERALL Score (Maximum 4) _____ **QUALITY** coarse, poor, acceptable, fine, outstanding	**COMMENTS**
TOTAL SCORE	(out of 20) _____

WINE TASTING BASICS

There are really three things to consider when trying a new wine: appearance, smell, and taste. A really good wine will score strongly in all three of these categories.

APPEARANCE

When judging the look of a wine, there are two things to keep in mind: **colour** and **clarity**. Tilt the glass in front of some light and look at the colour. Different varieties of wine will have different colours, of course.

The colour is also an indicator of the age and freshness of the wine. White wines will have a greenish tinge when they are very young. A brownish hue could be an indicator that the wine is very old or has not been properly stored. Red wines are usually purple when they are young, and mature to a deep ruby red colour.

To assess the clarity of a wine hold your glass up and look at it from the side. The wine should be free from any floating particles. Some people look at the thin clear layer on the very top of the wine (called the meniscus). A good wine will be completely clear, free from any sediment or cloudiness.

Some people like to swish their wine around in the glass to look at the "body". A heavier-bodied wine will form "legs" when it flows down the side of the glass. Light-bodied wines will not stick to the glass at all. "Body" has to do with the viscosity and sugar content of the wine.

SMELL

The smell or aroma (some people call it the "nose") of the wine is the next most important thing to consider after the appearance.

First, swirl the wine around in your glass. This releases all the aromas from your wine. Take a long sniff. To judge the nose of a wine, consider the **bouquet** and **aroma**. The aroma is the basic smell of the wine, which comes from the grapes and other ingredients. The bouquet comes from the aging of the wine, and the barrel in which it is stored.

You often hear people use many different terms to describe the nose of a wine. Here are a few common terms; perhaps they can be used to describe the wine we are tasting today.

- Woody - scent of wood
- Spicy - spicy or peppery scent
- Vinegary - smells like vinegar (bad)
- Metallic - metallic smell indicates contamination (bad)
- Fruity - scent of ripe fruit, berries.

TASTE

Take a small sip of your wine, making sure that it touches every part of your tongue and mouth.

If you breathe in a little air, you can really feel the flavours come out. Each part of your tongue senses different flavours and tastes (the tip of your tongue senses sweetness, the back senses acidity), so be sure to swirl it around a bit before you swallow. After you swallow, exhale slowly. The wine's aroma and taste will linger for a while. This is called the "finish".

After your initial swirl, taste, and swallow, feels free to sip your wine normally. You might taste some different flavours that you didn't catch on your first sip.

You will probably notice similarities between the nose and the taste of many wines. This is because your sense of smell is very closely related to your sense of taste! If a wine has a very fruity aroma, it is likely to be a fruit-forward wine when you taste it.