

Blind tasting		
Appearance	Clarity	Clear - hazy/ bright - dull (faulty?)
	Brightness	e.g. Shimmering, Luminous, Star bright
	Main colour	White – rosé – orange – red
	Core & rim colour	e.g. Lemon in the core and green at the rim White: lemon-green – lemon – gold – amber – brown Rosé: pink – salmon – orange – onion skin Red: purple – ruby – garnet – tawny – brown
	Intensity	Pale – medium – deep
	Viscosity	Low – medium – high
	Other observations	e.g. Visible CO2, sediment etc
	Nose	Condition
Intensity		Light – medium(-) – medium – medium(+) – pronounced
Scent groups		e.g. Floral/fruit, spice/vegetable, oak/other, faults
Scent characters		e.g. Violet, grapefruit, redcurrant, fig, vanilla, almond, leather
Oxidative note/oak/ flor		e.g. No oak, notes of oak, balanced oak, distinctive oak, flor, brettanomyces etc
Development		Youthful – developing – fully developed – tired/past its best
Palate	Correct	Correct – faults (e.g. Cork, reduction, lack of fruit)
	Dry/Sweetness	Low – medium(-) – medium – medium(+) – high
	Tannin	Low – medium(-) – medium – medium(+) – high
	Tannin nature	e.g. ripe/soft vs unripe/green/stalky, coarse vs fine-grained
	Alcohol	Low – medium(-) – medium – medium(+) – high fortified wines: low – medium – high
	Body	Light – medium(-) – medium – medium(+) – full
	Flavour intensity	light – medium(-) – medium – medium(+) – pronounced
	Taste groups	e.g. Floral/fruits, spices/vegetables, oak flavours/other
	Taste character	e.g. Violet, grapefruit, redcurrant, fig, vanilla, almond, leather
	Oxidative note/oak/ flor	e.g. No oak, notes of oak, balanced oak, distinctive oak, flor, brettanomyces etc
	Other observations	e.g. texture, balance, other sparkling wines (mousse): delicate – creamy – aggressive
	Finish	short – medium(-) – medium – medium(+) – long
Conclusion	Quality level	faulty – poor – acceptable – good – very good – outstanding
	Grape variety	e.g. varietal wine: Chardonnay; Blend: Grenache/Mourvèdre
	Country of origin	e.g. France, Spain, USA, Australia etc.
	Appellation/ region	e.g. Bourgogne, Rioja, Napa valley, Coonawarra
	Producer and the wine	Louis Jadot – Bonnes Mares Grand Cru Robert Mondavi Private Cabernet Sauvignon Reserve
	Vintage	e.g. 2010
	Ageing potential	too young – can drink now, but has potential for ageing – drink now: not suitable for ageing or further ageing – too old

Serving	Temperature	e.g. 16-21 °C (<i>one specific number is preferred</i>)
	Choice of glass	e.g. sleek tall glass, large wide cup etc
	Decanting/ aeration or not	e.g. No need to decanting – decanting 1 hour before serving
	Food pairings	Detailed description of the dish and reasoned arguments