

Court of Master Sommeliers - Deductive Tasting Grid

Sight	
Clarity	Clear, Slightly Cloudy, Cloudy
Brightness	Dull, Bright, Brilliant
Concentration	Pale/Translucent, Medium, Deep, Opaque
Gas Evidence	Yes, No
Sediment / Particles	Yes, No
Colour	White: Straw, Yellow, Gold, Amber Red: Purple, Ruby, Garnet
Hue	Silver, Green, Orange, Purple, Ruby, Garnet, Brown
Rim Variation	Colour change from centre to edge
Extract / Stain	None, Light, Medium, Heavy
Viscosity / Tears	Low, Med-, Medium, Med+, High
Nose - Aroma	
Clean / Faulty	TCA, H2S, VA, Brett, Oxidation, Other
Intensity	Delicate, Moderate, Powerful
Fruit Condition	Tart / Unripe, Ripe, Tropical, Overripe, Jammy, Baked
Age Assessment	Youthful, Vinous
Primary Fruit Aromas (see descriptor sheet)	White: Citrus, Orchard, Stone, Tropical, Berry/Other
	Red: Red, Black, Blue, Berry
Primary Non-Fruit	Floral, Herb, Vegetal, Mineral, Spice, Organic
Secondary (winemaking)	Oak (Old, New, American), MLF, Carbonic Maceration, Chocolate, Coffee, Toast, Caramel, Vanilla, Butter, Cream
Organic	Forest Floor, Compost, White Mushroom, Fresh Soil, Farmyard, Liquorice, Olive, Other
Mineral	Mineral, Limestone, Chalk, Slate/Petrol, Flint, Volcanic
Tertiary (aged)	Meaty, Leather, Truffle, Mushroom, Prune, Game, Beetroot, Tobacco, Balsamic, Chinese Tea, Damp Earth, Petrol/Diesel, Straw/Hay, Chamomile

Palate - Structure	
Sweetness	Bone Dry, Dry, Off Dry, Sweet, Dessert
Tannin	Low, Med-, Medium, Med+, High
Acid	Low, Med-, Medium, Med+, High
Alcohol	Low, Med-, Medium, Med+, High
Body / Texture	Tart, Light, Medium, Full, Creamy, Round

Palate - Flavour	
Primary Fruit	(see left)
Primary Non Fruit	(see left)
Secondary	(see left)
Tertiary	(see left)
Balance	Does any element dominate
Length / Finish	Short, Med-, Medium, Med+, Long
Complexity	Low, Moderate, Complex

Initial Conclusion	
OW/NW	Old World/New World
Climate	Cool, Cool/Mod, Moderate, Mod/Warm, Warm
Grape Variety/Blend	
Possible Countries	
Age Range	1-3 yrs, 3-5 yrs, 5-10 yrs, 10 yrs+

Final Conclusion	
Vintage	
Grape Variety/blend	
Country of Origin	
Region/Appellation	
Quality Hierarchy	e.g. AOC/DOCG, Grand/Premier Cru, Reserva, Gran Reserva

Court of Master Sommeliers - Aroma/Flavour Descriptors

White Wine Fruits	
Citrus	Lemon, Lime, Grapefruit, Orange, Blood Orange, Tangerine, Peel/Rind, Pith
Orchard	Green Apple, Yellow Apple, Red Apple, Baked Apple, Quince, Unripe Pear, Overripe Pear, Fig
Stone	Peach, Nectarine, Apricot, Yellow Plum (Mirabelle)
Tropical	Banana, Passion Fruit, Mango, Guava, Lychee, Pineapple, Kiwi
Berry/Other	Gooseberry, Grape, Melon, Honeydew, Watermelon
Red Wine Fruits	
Red	Strawberry, Cherry, Raspberry, Cranberry, Redcurrant, Pomegranate, Red Plum, Cola
Black	Blackberry, Blackcurrant, Black Cherry, Black Plum
Blue	Blueberry
Dried	Dates, Figs, Raisin, Fruitcake
Rosé Wine Fruits	
	Wild Strawberry, Plum, Raspberry
Non-Fruit	
Flower	Apple Blossom, Citrus Blossom, Acacia, Lily, Gardenia, Lilac, Iris, Jasmine, Honeysuckle, Chamomile
Herb	Rosemary, Thyme, Basil, Lemongrass, Eucalyptus, Mint, Lavender, Dill, Chive, Parsley, Fennel, Oregano
Vegetal	Tomato Leaf, Asparagus, Green Pepper, Celery, Radish, Olive, Pea Shoot, Beetroot
Organic	Compost, Earth, Forest Floor, Dust, Soil, Truffle, Watercress, Tomato Leaf, Blackcurrant Leaf, Cabbage
Mineral	Slate, Chalk, Limestone, River Pebble, Seashell, Oyster Shell, Wet Rock
Spice	Celery Salt, Coriander, Juniper, Peppercorn
Baking Spices	Allspice, Cinnamon, Aniseed, Clove, Ginger, Nutmeg, Vanilla
Oak	Vanilla, Toast, Smoke, Caramel, Chocolate, Coffee, Cedar, Coconut
Malolactic Fermentation	Butter, Cream, Custard, Nuts, Honeysuckle, Diacetyl, Brioche, Yogurt
Lees Ageing	Yeasty, Bread Dough, Stale Beer, Cheesy, Phenolic
Carbonic Maceration	Banana, Bubblegum, Strawberry, Esters
Botrytis	Ginger, Saffron, Pain d'Epices, Beeswax, Honey
Tertiary (Whites)	Nutty, Honey, Chamomile, Petrol/Diesel, Straw/Hay, Mushroom, Truffle, Olive Oil
Tertiary (Reds)	Damp Earth, Forest Floor, Truffle, Leather, Game, Prune, Dried Fruits, Raisin, Beetroot, Tobacco, Sun Dried Tomato, Balsamic, Chinese Tea, Farmyard

Example - Logical progression of Primary, Secondary and Tertiary Aromas Flavours in three wines

Wine			<u>Marlborough Sauvignon Blanc</u>	<u>Meursault - 5yrs age</u>	<u>Barolo - 12yrs age</u>
Primary Flavours	<i>Fruits</i>	<i>Citrus</i>	Lemon/Lime	Lemon Zest	
		<i>Orchard</i>	Green Apple	Yellow Apple/Pear	
		<i>Tropical</i>	Passion Fruit/Guava	Unripe Pineapple	
		<i>Berry</i>	Gooseberry		
		<i>Stone</i>		Unripe Peach	
		<i>Red</i>			Cranberry
		<i>Black</i>			
		<i>Blue</i>			
		<i>Dried</i>			Dried Raspberry
	<i>Flower</i>		Apple Blossom	Yellow Acacia	Dried Red Flowers
	<i>Herbs</i>		Basil/Tarragon		Dried Thyme
	<i>Mineral</i>		River Pebbles	Limestone/Chalk	
	<i>Vegetal</i>		Asparagus/Cucumber		
Secondary Flavours					
	<i>Oak</i>			Vanilla/Toast/Baking Spices	Oak Maturation (Old or New)
	<i>Lees</i>			Yeasty	
	<i>Malolactic</i>			Butter/Cream	
	<i>Carbonic</i>				
Tertiary Flavours				Hazelnut	Forest Floor, Dried Leaves