

Wine Tastings Tips



Before you start tasting, you should make sure that:

- There are no distracting smells
- You have a white surface to help you assess the appearance of the wine
- You have a glass that has a wide bowl that narrows toward the top.
This type of glass helps to concentrate the aromas, making it easier to assess the nose
- You have a clean palate that has no lingering flavours such as toothpaste or coffee
- Keep some water and crackers to cleanse the palate between tastings
- Keep a wine journal to keep track of your notes or use an app like Vivino

Appearance

Take a good look - what do you see?

COLOUR From Pale Ruby to Deep Garnet, and anything in-between.

Nose

Take a deep breath, what do you smell, swirl the wine in the glass and take another smell. What do you notice?

AROMA CHARACTERISTICS Eg. Aromas of citrus, berries, flowers, oak.

Palate

Finally, take a little sip, what do you taste?

NOTABLE STRUCTURAL CHARACTERISTICS Eg. Sweetness, acidity, tannin, alcohol, body.

FLAVOUR CHARACTERISTICS Eg. Flavours of cherry, vanilla, herbs.
