

Tasting Sheet

Structured tasting, ending in how you would sell it.

WINE

ESTATE

VINTAGE

DATE

TASTED WITH / ACCOUNT

01 Appearance

CLARITY

☐ clear ☐ hazy

INTENSITY

☐ pale ☐ medium ☐ deep

COLOUR

02 Nose

CONDITION

☐ clean ☐ unclean

DEVELOPMENT

☐ youthful ☐ developing ☐ tired

INTENSITY

☐ light ☐ medium ☐ pronounced

AROMAS – FRUIT, FLORAL, HERBAL, MINERAL, SPICE, EARTH

03 Palate

SWEETNESS

☐ dry ☐ off-dry ☐ sweet

ACIDITY

☐ low ☐ medium ☐ high

TANNIN

☐ low ☐ medium ☐ high

ALCOHOL

☐ low ☐ medium ☐ high

BODY

☐ light ☐ medium ☐ full

FINISH

☐ short ☐ medium ☐ long

FLAVOUR – WHAT IT ACTUALLY TASTES LIKE, IN PLAIN LANGUAGE

04 Selling it

the part a tasting note usually leaves out

WHERE IT FITS

☐ by the glass ☐ bottle list ☐ reserve ☐ banquet ☐ retail shelf

THE GUEST IT IS FOR

PAIRS WITH

ONE SENTENCE I WOULD SAY AT THE TABLE