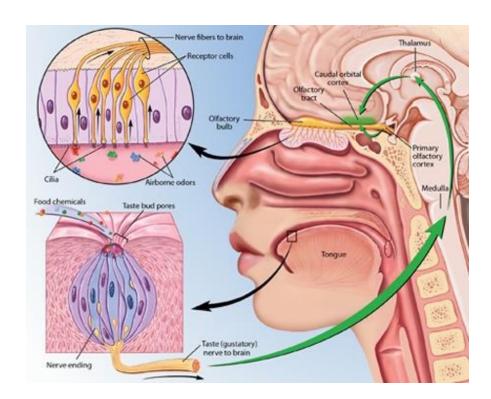




Your nose and palate

What makes up your abilities? Biology:

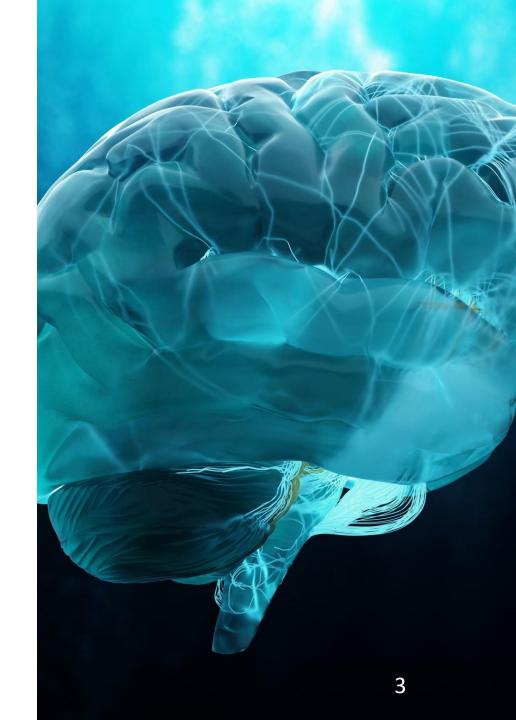
- 1. Age
- 2. Experiences in life
- 3. Culture
- 4. Gut bacteria
- 5. Hunger
- 6. Neurology of taste and smell
 - 1. Taste buds
 - 2. Palate sensitivity
 - 3. Saliva



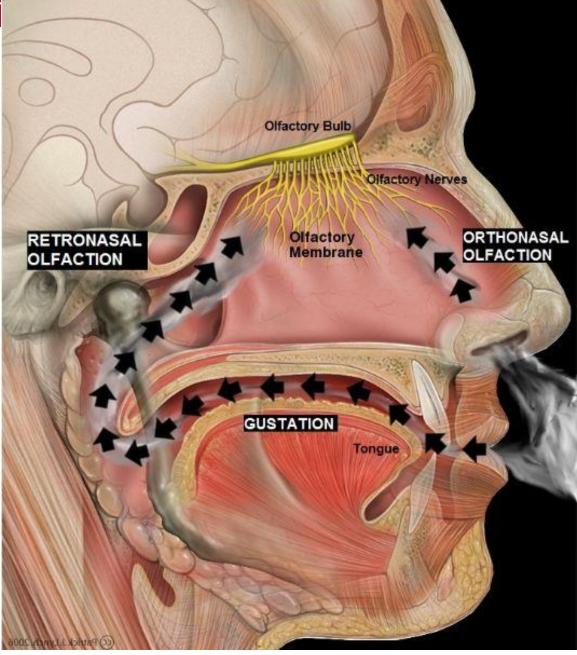


How we smell aromas

- Most odors are **not** defined in our brain
 - Odor patterns are matched to memory patterns
 - Odor memories are created in the brain (aroma library)
 - Blending of aromas will confuse what we are smelling
 - individual identification is important
 - Increase memory of aromas BY SMELLING EVERYTHING!









Components in Wine

- Water: 80 to 95%
- Alcohol
- Acids
- Polyphenols
- Sugars
- Carbon Dioxide/CO2







Organic acids in grapes and wine include tartaric, malic, acetic, succinic and lactic acids.

~ Maintaining balanced acid in grapes and wine will aid in anti-microbial stability

Tartaric Acid:

- The strongest acid
- Specific to grapes, rarely found in nature

Malic Acid:

- Most prevalent in unripe grapes
- Degrades as the grape ripens but remains at high levels in certain varieties and climates/soils
- Can be degraded by lactic acid bacteria and turned to lactic acid through malo-lactic fermentation

Together account for 90% of grapes acidity



Acids -Expressed on the palate

Visual:

Gives brilliance, reflective quality, maybe your eyes water or twitch

Olfactif:

Usually not perceivable but malic acid reminiscent of green apples or baby aspirin, sometimes a citrus note is detected

Taste:

Has an acidic flavor, tart and mouth drying leading to salivation

Tactile sensation:

Felt on side of the tongue or on the inside cheeks, salivation, mouth watering sensation

Your teeth may feel squeaky

Malolactic fermentation:

Adds creamy texture, buttery aromas, added body



Residual Sugar -Expressed on the palate

Benefits

- Balances high acid in wine
- Adds viscosity and body
- Sweetens and enhances fruit aromas
- Adds age-ability along with acid
- Tastes sweet and/or fruity
 - Sauvignon Blanc (citrus)

Sensory

- Tears/legs appear slow moving dependent on the amount of residual sugar present.
- Aromas appear fruity and enhance aromatics
- Flavors balance acid
- Enhance viscosity and body
- Most palates recognize at differing thresholds



sugar

Mostly glucose and fructose

Glucose ferments faster than fructose

Fructose is almost twice as sweet as glucose

The sugar content of the juice of ripe grapes can vary greatly - 150 to 250 g/L

- In unripe berries, glucose is the predominant sugar.
- At the ripening stage, glucose and fructose are generally present in equal amounts. (1:1 ratio)
- In overripe grapes, the concentration of fructose exceeds that of glucose.
- In ripe grape varieties, there are variations in the glucose to fructose ratio

EXAMPLES:

- Chardonnay is classified as high fructose variety
- Chenin blanc is a high glucose variety



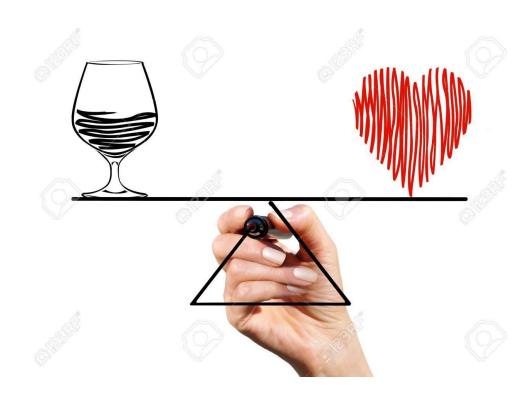
Assessing residual sugar

What are the key characteristics to consider for balance?

- Integration of alcohol
- Where applicable, the balance of acid/residual sugar

What are the expected identifiable characteristics in the wines with RS?

- Primary fruit characteristics
- Secondary characteristics
- Tertiary characteristics
- Density and viscosity





Alcohol - Expressed on the palate

Benefits

Adds sweetness

Adds weight and glycerol

Adds legs/tears

- Thin, quickly moving legs will indicate a wine light-to-medium in body with relatively low alcohol or without residual sugar.
- Thick, stained in color and slow to move, indicates a full-bodied wine with considerable concentration and relatively high alcohol content or residual sugar or both.

Sensations

Tears/legs appear visually

Stinging on the nose

Upon swirling alcohol gets pushed out

Heat on the palate/throat

 Warm temperatures of the wine exacerbate the heat on the nose and palate

Sweetness

Bitterness

Viscosity and weight

Associated with body



SAT alcohol scale

Low = 5 - 11% abv

- Asti and Moscato d'Asti
- some youthful styles

Medium = 11.1 - 13.9 % abv

- Many youthful whites (low end)
- Oaked whites
- Light bodied/high acid reds
- Moderate climate reds and whites
- Sweet wines

High = 14% abv and above

- Full bodied and warm climate whites and reds
- Sweet wines (Sauternes)



Tannins - Expressed on the palate

Benefits

Polyphenols

- Enhance age ability
 - Add anti-oxidative elements
 - Adds color
 - Adds texture
 - Adds flavor aromas are contained beneath the skins
 - Can add bitterness
 - Adds tannins astringency

Sensations

- Deepens color dependent on skin contact, temperature of fermentation and variety
- Adds aromas dependent on variety, provenance, winemaking, etc.
- Adds flavors of bitterness
- Adds astringency and texture
- Oak tannins vs. Grape tannins



Assessing the finish

What are the key characteristics in the structure?

- Does the wine have structural length?
- Does the wine have aromas that fill the structure?
- Do the aromas go as long as the structure?

What is the duration (length) and nature of the finish?

- Is there only one component noticeable on the finish?
- Do the flavors linger beyond the structural components?
- Do the flavors develop further on the finish?





WSET Diploma Systematic Approach to Tasting Wine*

Controlled Contro

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Condition	crean prodein d'auty's	
Density	iight - medium - medium - prorounced	
Anoma sharacturistics:	org. Yurts, Formers, spicors, regarbition, cost arcoras, other	
Sevelopianal	yeathful - developing - fully developed - threblyed to best	

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Treat-	shet - reclam) - mallum - mollumin) - help

CONCLUSIONS					
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fearers to assurement.	s.g. etuctum, beloece, concentration, complexity, length, typidly				
SHIPPING THE REAL PROPERTY.	ETP (PRINCE PRINCE PRINCE)				
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Passage for assuranced	ALE STRUCKER, Balance, concentration, completely, drugh, 6,400%				

Passons for assessment	e.p. structure, balance, concentration, complexity, simple, system
THE WAS IN SURPRIST	
Singles (National) Shares	to exergise location insurery or report, grape variety or vertillate, production methods, otherwise.
Price collegery.	responsive - min-priced - high private - premium - super-premium
diga in years	arraiver with a number not a range or a writings
States for students:	and assessment the functional and a forest and a residence of the contractions.

For time starting with "o.g." where the entires are separated with common — the list of options are examples of what examines might wint to common or. Students may not expensed on each option to many some

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Clarity/Brightness clear - hazy - bright - dull - faulty

Intensity pale – medium – deep

Colour white lemon-green - lemon – gold – amber – brown

rosé pink – salmon – orange - onion skin

red purple – ruby – garnet – tawny

Other
Observations
e.g. legs, deposit, petilance, bubbles

NOSE

Condition clean - unclean - faulty?

Intensity light – medium(-) – medium – medium(+) – pronounced

Aroma e.g. primary, secondary, tertiary

Development youthful - developing - fully developed - tired/past it's best



Tasting

PALATE			
Sweetness		dry – off-dry – medium-dry – medium-sweet – sweet	
Acidity		low – medium(-) – medium – medium(+) – high	
Tannin	level	low – medium(-) – medium – medium(+) – high	
	nature	e.g. ripe, soft, smooth, unripe, green, coarse, stalky, chalky, fine-grained	
Alcohol		low – medium – high	
Body		light – medium(-) – medium – medium(+) – full	
Flavour intensity		light – medium(-) – medium – medium(+) – pronounced	
Flavour characteristics		e.g. primary, secondary, tertiary (fruits, flowers, spices, oak, other	
Other observations		e.g. texture (oily, creamy, austere, luscious), balance, other Sparkling wines (mousse): delicate, creamy, aggessive	
Finish		short – medium(-) – medium – medium(+) – long	





CONCLUSIONS	
Quality assessment	poor – acceptable – good – very good – outstanding (an explanation supporting the assessment of a wine's quality will be required)
Bottle ageing	suitable for bottle ageing – not suitable for bottle ageing (an explanation supporting the assessment of a wine's suitability for bottle ageing will be required)