

The Last Drop Wine Tasting Guide™

Looks Like Wine...

Intensity		Pale – Medium – Deep
Colour	White	Lemon-green – Lemon – Gold – Amber – Brown
	Rosé	Pink – Pink-orange – Orange
	Red	Purple – Ruby – Garnet – Tawny – Brown

Smells Like Wine...

Intensity	Light – Medium – Pronounced
Aroma Characteristics	(See page 2)

Tastes Like Wine...

Sweetness Is the wine dry or sweet?	Dry – Off-dry – Medium – Sweet
Acidity Does the wine make your mouth water?	Low – Medium – High
Tannin (red wine only) How mouth drying (astringent) or bitter is the wine?	Low – Medium – High
Alcohol Do you feel a warming or hot sensation in your throat?	Low – Medium – High
Body How does the wine feel in your mouth? (Compare to milk: skimmed = light; medium = semi skimmed; full = full fat)	Light – Medium – Full
Flavour Intensity Does the flavour remain or reduce after tasting?	Light – Medium – Pronounced
Flavour Characteristics	(See page 2)
Finish How long does it take for the aftertaste to go? (5 / 10 / 15 seconds)	Short – Medium – Long

Conclusions



Awful



Meh!



Nice!



Hm mmm



Love it!

Aroma and Flavour Characteristics

Primary: The aromas and flavours of the grape and fermentation

Floral



Green Fruit



Citrus Fruit



Stone Fruit



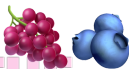
Tropical Fruit



Red Fruit



Black Fruit



Herbaceous



Herbal



Spice



Other



Secondary: The aromas and flavours of post-fermentation winemaking

Yeast (lees, autolysis, flor)



Malolactic conversion



Oak



Tertiary: The aromas and flavours of maturation

White Wine



Red Wine



Oxidised Wine

