

WHAT TO DO WHEN TASTING WINE:

Wine tasting is an art. Wine connoisseurs follow some general guidelines when judging a wine. It's very easy to learn the techniques of wine tasting and most people can become excellent tasters with just a little practice and by following a few basic ground rules...

STEP 1: APPEARANCE:

Tilt the glass at a 45° angle away from you and look at the wine against a white background.

- | | | |
|------------|---|---|
| White Wine | - | Green is very young (<i>off-dry, semi sweet wine</i>) |
| | - | More yellow colour older wine (<i>dry or sweet wine</i>) |
| Red Wine | - | Purple is very young wine, ruby is between youth and Maturity |
| | - | Brick red or brown, more matured wine |

STEP 2: NOSE:

Swirl wine in the bowl of the glass and take a quick sniff and concentrate on the first impression, then repeat the process by taking another sniff.

- Wine should smell like wine without any oxidation, poor cork ect.
- Different styles have different characteristics, sauvignon blanc usually have a grassy and asparagus smell, whilst red wines have a berry and wooded smell depending on the style of wine.

STEP 3: PALATE:

When tasting wine there are some characteristics that one can evaluate:

- | | | |
|----------|---|--|
| Acidity | - | good balance in acidity |
| Body | - | weight of wine in mouth, either thin or full |
| Tannin | - | from grape pips, skin and stems or wood where wine was stored (tannins not usual in white wines) |
| Flavours | - | |
| Balance | - | is there a good balance between sweet and acidity of wine |
| Finish | - | this is the aftertaste of the wine, a longer after taste, the better the quality, a clean crisp finish is a mark of a good white wine. |