

Wine		Vintage	
District/type		Purchased	
Merchant	SCORE	Price	COMMENTS
<p>SIGHT MAX 4 <u>CLARITY</u>: Cloudy,bitty,dull,clear brilliant</p> <p><u>DEPTH OF COLOUR</u>: Watery,pale,medium,deep,dark</p> <p><u>COLOUR:(WHITE)</u> Green tinge,paleyellow,yellow, gold,brown</p> <p><u>(RED)</u> Purple,purple/red,red,red/brown</p> <p><u>VISCOSITY</u>: Slight sparkle,watery,normal,heavy, oily</p>		Starbright,tuiliè(orange tint),straw, amber,tawny,ruby,garnet, oeil de perdix (rosé from pinot noir grapes) , hazy,opaque	
<p>SMELL MAX 4 <u>GENERAL APPEAL</u>: Neutral,clean,attractive, outstanding,off (eg yeasty-acetic-oxidised-woody)</p> <p><u>FRUIT AROMA</u>: None,slight,positive,identifiable (eg riesling)</p> <p><u>BOUQUET</u>: None,pleasant,complex,powerful</p>		Cedarwood,corky,woody, dumb,flowery,smoky,honey ed,lemony,spicy,mouldy, nutty,peardrops,sulphury	
<p>TASTE MAX 9 <u>SWEETNESS:(WHITE)</u> Bone dry,dry?medium dry, medium sweet,sweet</p> <p><u>TANNIN:(RED)</u>: Astringent,hard,dry,soft</p> <p><u>ACIDITY</u>: Flat,refreshing,marked,tart</p> <p><u>BODY</u>: Very light and thin,light,medium, full bodied,heavy</p> <p><u>LENGTH</u>: Short,acceptable,extended,lingering</p> <p><u>BALANCE</u>: Unbalanced,good,well balanced, perfect</p>		Appley,bitter,burning, blackcurrants,caramel, dumb,earthy,fat,flinty,green, heady,inky,flabby,mellow, metallic,mouldy,nutty,salty, sappysilky,spicy,fleshy, woody,watery	
<p>OVERALL QUALITY MAX 3 Coarse,poor,acceptable,fine,outstanding</p>		Supple,finesse,breed, elegance,harmonious,rich delicate	
TOTAL SCORE OUT OF 20		Date of tasting	

How to use.

- Use one word for each underlined heading in the left hand column.
- Use any of the descriptive words in the third column.
- Award points according to pleasure the wine gives you.
- Use the fourth column for any comments.