



**WSET**

WINE & SPIRIT  
EDUCATION TRUST



Includes WSET Level 4 Systematic Approach to  
Tasting Wine®

**WSET<sup>®</sup> *tasting*  
*booklet***

[wsetglobal.com](http://wsetglobal.com)

## *About the WSET Level 4 Diploma in Wines*

Building on the knowledge and skills gained from the WSET Level 3 Award in Wines, the Diploma deepens your understanding of wine production and business factors and how they influence the style, quality, and price of wines. Your expertise is built both theoretically, through comprehensive study of a large number of wine regions, and practically, by developing your wine tasting skills to an expert level.

Successful graduates acquire exceptional analytical skills and proficiency in evaluative wine tasting, gaining global recognition as authoritative wine specialists.

For more information on the WSET Level 4 Diploma in Wines and where to study, visit [wsetglobal.com](http://wsetglobal.com).

---

## *Using WSET's Systematic Approach to Tasting (SAT)*

WSET's Systematic Approach to Tasting is designed to build your skills progressively through the different qualification levels. It offers you a globally recognised structure and language with which to assess and describe any wine with confidence. WSET students learn to taste in a logical, systematic and professional manner during their WSET studies.

**For lines where the entries are separated by a hyphen – you must select one and only one of these options. For lines starting with 'e.g.' where the entries are separated with commas, these are entries that you should consider when writing your tasting note. You may not need to comment on each entry for every wine.**

# WSET Level 4 Systematic Approach to Tasting Wine®

APPEARANCE							
Intensity	pale – medium – deep						
Colour	<table border="0"> <tr> <td>white</td> <td>lemon – gold – amber – brown</td> </tr> <tr> <td>rosé</td> <td>pink – pink-orange – orange</td> </tr> <tr> <td>red</td> <td>purple – ruby – garnet – tawny</td> </tr> </table>	white	lemon – gold – amber – brown	rosé	pink – pink-orange – orange	red	purple – ruby – garnet – tawny
white	lemon – gold – amber – brown						
rosé	pink – pink-orange – orange						
red	purple – ruby – garnet – tawny						
NOSE							
Intensity	light – medium(-) – medium – medium(+) – pronounced						
Aroma characteristics	e.g. primary, secondary, tertiary						
PALATE							
Sweetness	dry – off-dry – medium-dry – medium-sweet – sweet						
Acidity	low – medium(-) – medium – medium(+) – high						
Tannin	<table border="0"> <tr> <td>level</td> <td>low – medium(-) – medium – medium(+) – high</td> </tr> <tr> <td>nature</td> <td>e.g. ripe, soft, smooth, unripe, green, coarse, stalky, chalky, fine-grained</td> </tr> </table>	level	low – medium(-) – medium – medium(+) – high	nature	e.g. ripe, soft, smooth, unripe, green, coarse, stalky, chalky, fine-grained		
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						
Other observations	e.g. texture (e.g. oily, creamy, austere, luscious), pétillance (still wines only)						
Finish	short – medium(-) – medium – medium(+) – long						
CONCLUSIONS							
Assessment of quality	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)						

## Notes to students:

For lines where the entries are separated by a hyphen – You must select one and only one of these options. For lines starting with 'e.g.' where the entries are separated with commas – These are entries that you should consider when writing your tasting note. You may not need to comment on each entry for every wine.

# WSET Tasting Notes



Sample		ABV	
Region		Price	

Appearance	
Nose	
Palate	
Conclusions	

# WSET Tasting Notes



Sample		ABV	
Region		Price	

Appearance	
Nose	
Palate	
Conclusions	

# WSET Tasting Notes



Sample		ABV	
Region		Price	

Appearance	
Nose	
Palate	
Conclusions	



# WSET

WINE & SPIRIT  
EDUCATION TRUST

## *Who we are*

The Wine & Spirit Education Trust (WSET) is the world's leading provider of wine, spirits and sake qualifications. Our courses are designed to inspire and empower anyone looking to develop their drinks knowledge - from beginners to experts. WSET qualifications are globally recognised as the international standard in wine, spirits and sake knowledge.

## *Our qualifications*

All WSET qualifications are designed and developed by subject-matter experts. As an independent, not-for-profit organisation our courses also offer impartial, bias-free learning.

WSET Level 1 Award in Wines

WSET Level 2 Award in Wines

WSET Level 3 Award in Wines

WSET Level 4 Diploma in Wines

WSET Level 1 Award in Spirits

WSET Level 2 Award in Spirits

WSET Level 3 Award in Spirits

WSET Level 1 Award in Sake

WSET Level 3 Award in Sake

---

## *Contact us*

For more information about WSET or  
to locate your nearest course provider:

Email us [wset@wsetglobal.com](mailto:wset@wsetglobal.com)

Follow us [@wsetglobal](https://www.instagram.com/wsetglobal)



[wsetglobal.com](https://www.wsetglobal.com)