



**WSET**

WINE & SPIRIT  
EDUCATION TRUST

Includes WSET Systematic Approach to Tasting  
Wine at levels 1-3

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

[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 1 Systematic Approach to Tasting Wine®

APPEARANCE	
Colour	red – rosé – white
NOSE	
Aroma characteristics	e.g. aromas of fruit, oak, other
PALATE	
Notable structural characteristics	sweetness, acidity, tannin, alcohol, body
Flavour characteristics	e.g. flavours of fruit, oak, other

# WSET Tasting Notes



Sample	Meerlust Chardonnay 2019	ABV	13%
Region	Stellenbosch, South Africa	Avg. Retail Price	£20.00

Appearance	
Nose	
Palate	
Conclusions	

# WSET Level 2 Systematic Approach to Tasting Wine®

## APPEARANCE

Intensity		pale – medium – deep
Colour	white rosé red	lemon – gold – amber pink – pink-orange – orange purple – ruby – garnet – tawny

## NOSE

Intensity	light – medium – pronounced
Aroma characteristics	e.g. primary, secondary, tertiary

## PALATE

Sweetness	dry – off-dry – medium – sweet
Acidity	low – medium – high
Tannin	low – medium – high
Alcohol	low – medium – high
Body	light – medium – full
Flavour intensity	light – medium – pronounced
Flavour characteristics	e.g. primary, secondary, tertiary
Finish	short – medium – long

## CONCLUSIONS

Quality	poor – acceptable – good – very good – outstanding
---------	--



Wine & Spirit Education Trust

# Tasting Notes App

Free to download for iOS and Android



# WSET Tasting Notes



Sample	Domaine Moreau-Naudet Chablis Premier Cru 2017	ABV	12.5%
Region	Chablis AOC, France	Avg. Retail Price	£35.00

Appearance	
Nose	
Palate	
Conclusions	

# WSET Level 3 Systematic Approach to Tasting Wine®

APPEARANCE				
Clarity	clear – hazy (faulty?)			
Intensity	pale – medium – deep			
Colour	white	lemon-green – lemon – gold – amber – brown		
	rosé	pink – salmon – orange		
	red	purple – ruby – garnet – tawny – brown		
Other observations	e.g. legs/tears, deposit, petillance, bubbles			
NOSE				
Condition	clean – unclean (faulty?)			
Intensity	light– medium(-) – medium – medium(+) – pronounced			
Aroma characteristics	e.g. primary, secondary, tertiary			
Development	youthful – developing – fully developed – tired/past its best			
PALATE				
Sweetness	dry – off-dry – medium-dry – medium-sweet – sweet – luscious			
Acidity	low – medium(-) – medium – medium(+) – high			
Tannin	low – medium(-) – medium – medium(+) – high			
Alcohol	low – medium – high <b>fortified wines:</b> low – medium – high			
Body	light – medium(-) – medium – medium(+) – full			
Mousse	delicate – creamy – aggressive			
Flavour intensity	light – medium(-) – medium – medium(+) – pronounced			
Flavour characteristics	e.g. primary, secondary, tertiary			
Finish	short – medium(-) – medium – medium(+) – long			
CONCLUSIONS				
ASSESSMENT OF QUALITY				
Quality level	faulty – poor – acceptable – good – very good – outstanding			
Level of readiness for drinking / potential for ageing	too young	can drink now, but has potential for ageing	drink now: not suitable for ageing or further ageing	too old

# WSET Tasting Notes



Sample	Ramey Hyde Vineyard Chardonnay 2015	ABV	14.5%
Region	Napa Valley - Carneros, USA	Avg. Retail Price	£65.00

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)