

Natural vineyard factors

Vine	Species (<i>V. vinifera</i>), varieties, clones, crossings, hybrids
Vine needs	Warmth, sunlight, water, nutrients, carbon dioxide
Components	Water, sugar, acids, color, tannin, flavors
General climate	Cool, moderate, warm, hot Mediterranean, maritime, continental
Regional climate	Latitude, altitude, oceans, large lakes, continentality, diurnal range regional climate
Site climate	Aspect, soil (heat, drainage), fog, bodies of water
Weather	Vintage variation
Soil	Water supply, nutrients

Human vineyard factors

Managing the vine	Training, pruning, canopy management, density, harvest time
Managing hazards	Frost, rain, hail, drought, flood, sunburn, nutrient deficiency
Managing pests	<i>Phylloxera</i> , animals, fungal diseases, bacterial & viral diseases
Eco-approaches	Conventional, sustainable, organic, biodynamic

Human winemaking factors

Pressing	Destemming, crushing, skin contact, extraction (red wines), maceration Clarification (white wines) Extraction (rosé & red wines)
Must adjustment	Enrichment, acidification, deacidification
Fermentation	Alcoholic fermentation, malolactic fermentation, secondary fermentation, vessel
Maturation	Oak (species, toasting, age, size), inert (stainless steel, concrete, bottle), lees
Blending	Field blend, co-fermentation, post-fermentation, across vintages (Champagne)
Clarification	Sedimentation, fining, filtration
Stabilization	Tartrate, microbiological
Packaging	Glass, plastic, bag-in-box
Closures	Cork, synthetic cork, screw cap

APPEARANCE

Intensity pale – medium – deep

Colour white lemon – gold – amber
 rosé pink – pink-orange – orange
 red 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



Purple



Ruby



Garnet



Tawny



Brown



Lemon Green



Lemon



Gold



Amber

(from the Wine & Spirit Education Trust and Vintec Club)

DESCRIBING AROMA AND FLAVOUR

Think in terms of primary, secondary and tertiary

Primary Aromas and Flavours

The aromas and flavours of the grape and alcoholic fermentation

Key questions	Clusters	Descriptors
Are the flavours delicate or intense? simple or complex? generic or well-defined? fresh or cooked? under-ripe or ripe or over-ripe?	Floral	acacia, honeysuckle, chamomile, elderflower, geranium, blossom, rose, violet
	Green fruit	apple, gooseberry, pear, pear drop, quince, grape
	Citrus fruit	grapefruit, lemon, lime (juice or zest?), orange peel, lemon peel
	Stone fruit	peach, apricot, nectarine
	Tropical fruit	banana, lychee, mango, melon, passion fruit, pineapple
	Red fruit	redcurrant, cranberry, raspberry, strawberry, red cherry, red plum
	Black fruit	blackcurrant, blackberry, bramble, blueberry, black cherry, black plum
	Dried/cooked fruit	fig, prune, raisin, sultana, kirsch, jamminess, baked/stewed fruits, preserved fruits
	Herbaceous	green bell pepper (capsicum), grass, tomato leaf, asparagus, blackcurrant leaf
	Herbal	eucalyptus, mint, medicinal, lavender, fennel, dill
	Pungent spice	black/white pepper, liquorice
	Other	flint, wet stones, wet wool

Secondary Aromas and Flavours

The aromas and flavours of post-fermentation winemaking

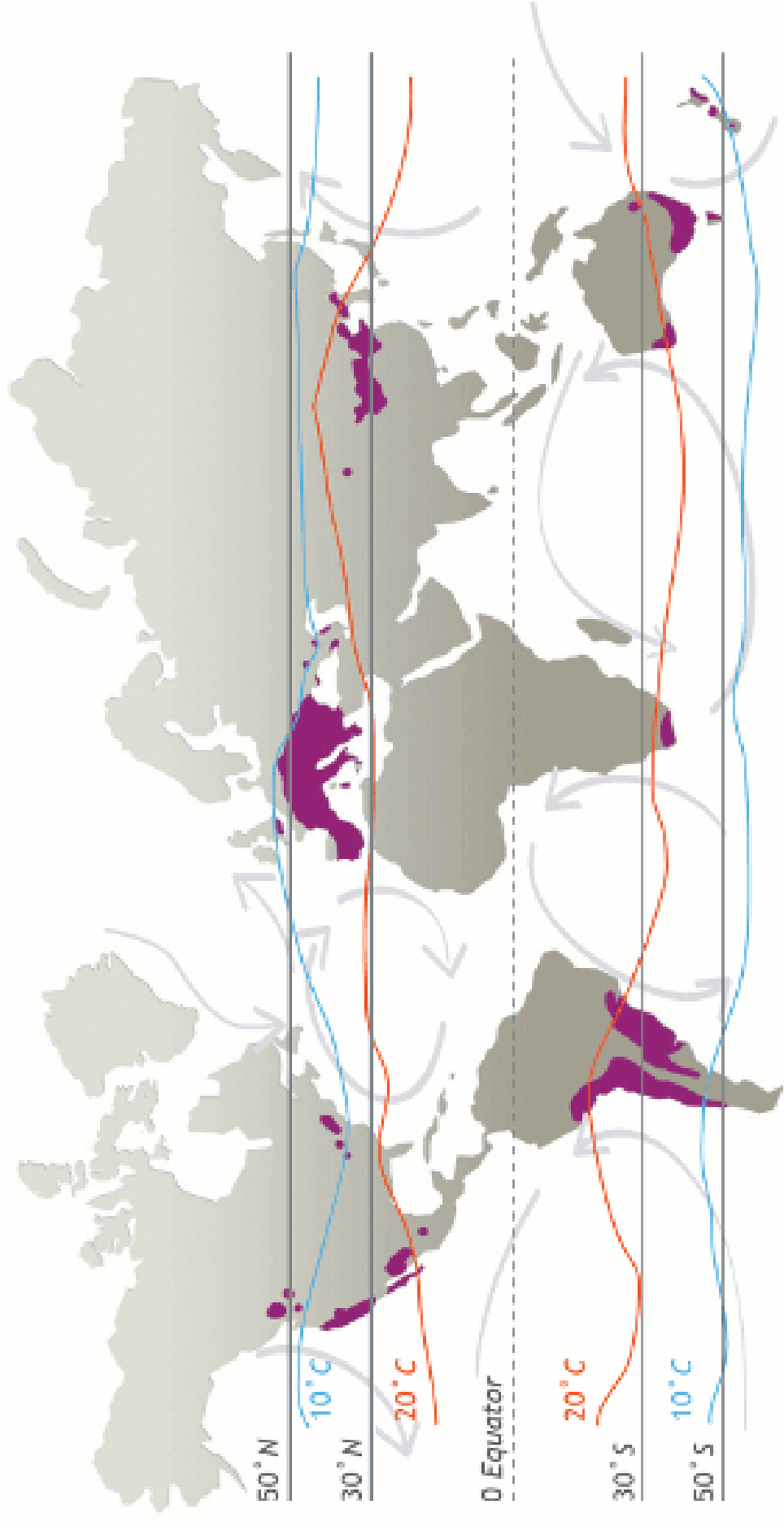
Key questions	Clusters	Descriptors
Are the flavours from yeast, MLF or oak?	Yeast (<i>lees, autolysis</i>)	biscuit, bread, toast, pastry, brioche, bread dough, cheese
	MLF	butter, cheese, cream
	Oak	vanilla, cloves, nutmeg, coconut, butterscotch, toast, cedar, charred wood, smoke, chocolate, coffee, resinous

Tertiary Aromas and Flavours

The aromas and flavours of maturation

Key questions	Clusters	Descriptors
Do the flavours show deliberate oxidation, fruit development or bottle age?	Deliberate oxidation	almond, marzipan, hazelnut, walnut, chocolate, coffee, toffee, caramel
	Fruit development (white)	dried apricot, marmalade, dried apple, dried banana, etc.
	Fruit development (red)	fig, prune, tar, dried blackberry, dried cranberry, etc. cooked blackberry, cooked red plum, etc.
	Bottle age (white)	petrol, kerosene, cinnamon, ginger, nutmeg, toast, nutty, mushroom, hay, honey
	Bottle age (red)	leather, forest floor, earth, mushroom, game, tobacco, vegetal, wet leaves, savoury, meaty, farmyard

(from the Wine & Spirit Education Trust)



Wine Tasting - Selection Overview

Wine Type	Notes	Origin	Food Pairing	Producer
Light White	Fresh with bright acidity, notes of green apple and lemon zest, crisp finish.	France (Chablis)	Mozzarella with cherry tomatoes, basil, or a simple ceviche.	Labouré-Gontard, Chablis (2023)
Full White	Rich and buttery with tropical fruit flavors like pineapple, hints of vanilla oak.	California (USA)	Creamy cheeses like Brie, or smoked salmon with capers.	Hartford Court, Russian River Valley Chardonnay (2019)
Sparkling	Crisp with notes of citrus, almond, and brioche; elegant with a refreshing finish.	Spain (Cava)	Goat cheese crostini with honey, or smoked salmon blinis.	Juve & Camps, Reserva de la Familia Gran Reserva Brut Nature (2018)
Light Red	Fresh red fruit flavors, strawberry and cherry; light and smooth texture.	France (Beaujolais)	Sliced prosciutto with melon, or mild cheeses like Brie.	Domaine Pardon, Cuvée Hugo Fleurie (2022)
Full Red	Deep and structured with dark fruit flavors, hints of cedar, and a tannic finish.	France (Bordeaux)	Aged cheddar or smoked meats like salami and prosciutto.	Château de La Dauphine, Fronsac (2020)
Dessert Wine	Lush and sweet with aromas of apricot, honey, and dried fruits; smooth and rich.	France (Sauternes)	Blue cheese with walnuts or dark chocolate with figs.	Château Bastor-Lamontagne, Sauternes (2019)
Brunello di Montalcino	Bold with flavors of dark cherry, plum, and spices, hints of oak and tobacco.	Italy (Tuscany)	Aged Parmigiano Reggiano or grilled meats like steak.	Casalino, Brunello di Montalcino (2018)

Wine-Food Pairing Guide

Wine Feature	Food Feature	Pairing Principle	Explanation
Acidity	Fatty or Oily Foods	Contraposition	High acidity in wine cuts through the richness of fatty foods, balancing the palate.
Tannin	Juicy or Rich Proteins (e.g., steak)	Contraposition	Tannins bind with proteins, creating a balanced mouthfeel that enhances the texture of the food.
Sweetness	Sweet Foods or Spicy Foods	Similarity / Contraposition	Sweet wines match the sweetness in desserts or balance the heat in spicy foods.
Alcohol	Spicy Foods	Contraposition	High alcohol intensifies the heat, so a lower-alcohol wine is often better to avoid harshness.
Body	Hearty or Rich Dishes	Similarity	Full-bodied wines match the weight and texture of rich, hearty dishes like stews or roasts.
Fruitiness	Spicy or Fruity Foods	Similarity / Contraposition	Fruity wines enhance dishes with fruit elements or counterbalance spiciness.
Minerality	Salty Foods	Contraposition	The mineral character of the wine contrasts with salty dishes, refreshing the palate.
Effervescence (Sparkling)	Salty or Fried Foods	Contraposition	The bubbles cleanse the palate, cutting through the saltiness or richness of fried foods.
Oakiness	Grilled or Smoky Foods	Similarity	Wines with oak flavors match well with grilled dishes, complementing the smoky notes.