

HOW TO

TASTE WINE LIKE A PRO



Tasting wine should always be fun and should never be taken too seriously, but you can make it more enjoyable by having a better understanding of what you should be looking for.

1

LOOK

Have a look at your glass and judge the colour and clarity of the wine.

Is it vibrant or dull? Cloudy or clear? What colours can you detect? Tilt the glass and look at the edge of the wine, can you detect a tinge of another colour?



2

SMELL

Give your glass a good swirl and stick your nose inside. Think about the different aromas you're taking in, do you smell berries, oak, flowers or a combination of all three?

How many different aromas can you detect? Are the aromas complex and interesting or simple and dull? Most importantly, are the aromas pleasant?



3

TASTE

Sip your glass of wine. What mouthfeel sensations can you detect? How long does the flavor last? How intense is the flavor?

Do you taste the wine over your whole mouth or are there gaps? Is the wine balanced or does something stick out? Is the wine complex or simple?



REPEAT

Judge the wine over a whole glass, not just one sip. Let it evolve and tell its story.

AGE

You can tell a lot about a wine's age by looking at the colour. Older red wines have more brown and orange hues compared to younger reds. Older whites are generally darker and more golden compared to younger whites.

AROMA & FLAVOUR

All the flavors you enjoy are the aromas in the wine. When tasting wine you should try and identify the different types of aromas that are present and before long you will begin to learn the different types of aromas that you enjoy the most.

TASTE SENSATIONS

When you taste a wine you are looking for the different taste sensations caused by the wine. The different components should be balanced.

Astringency is the sensation that causes the moisture to be sucked out of your lips giving a puckering sensation. Tannin in red wines can cause astringency.

Residual sugar relates to the amount of sugar in a wine and can be detected on the tip of your tongue. A wine high in residual sugar causes a hot sensation on the tip of your tongue.

Alcohol can be detected on the middle of your tongue. A wine with unbalanced or high alcohol will cause a hot sensation in the middle of your tongue.

Acidity can be felt in the sides of your mouth. Wines that are high in acidity give a tart sensation, much like biting into a lemon.

When tasting wine you should also look at the complexity and length of flavor of the wine.

Complexity refers to the number of different aromas and sensations you experience. The best wines are highly complex, with each taste you find something new that keeps you coming back for more. To judge **length of flavour**, after you swallow the wine wait a short period of time and see if the flavor is still in your mouth. The best wines have fantastic length of flavor that lingers long after the wine has gone.