

Step-by-step sheet for rating every wine

Name of wine Vintage Producer Region

Tasting Chart	Points to look out for	Suggested terminology	Points
Sight	Clarity	Cloudy, dull, clear, bright	Score /3
	Sight	Pale straw, lemon, brick red, rose-coloured, amber, purple, red, garnet, brownish, mahogany	
Aromas	General Impression	Neutral, clean, attractive, pungent, intense, complex, aromatic, perfumed, flowery, fruity, woody	Score /7
	Aromas	Grass, nettles, lemon, violets, apricot, mint, blackcurrant, blackberry, pencil, sandalwood, cigarbox, vanilla, chocolate, herbs, cinnamon, spice, farmyard, strawberry, raspberry	
Palate	Sweetness	Bone-dry, dry, off-dry, medium-dry, medium-sweet, sweet	Score /10
	Tannin	Astringent, mouth-coating, dry, smooth, soft, ripe	
	Acidity	Flat, dull, refreshing, lively, fresh, crisp, acidic, tart	
	Body	Light, medium, full, heavy, velvety, smooth	
	Flavour	Apricot, peach, butter, tea leaf, blackcurrant, blackberry, grass, nettle, lemon, violets, mint, pepper, pencil, sandalwood, stalky, cigar-box, vanilla, chocolate, herbs, cinnamon, spice	
Overall Impression	Balance	Unbalanced, well-balanced, flabby, structured, fruitless	Total Score /20
	Length	Short, long, lingering, powerful finish, concentrated	
	Quality	Poor, acceptable, good, outstanding, fine	

Wine tip

what the points mean ...

Points at wine competitions are given and collated using halves as well as whole numbers and will often be the average of three judges' points. A bronze medal (15.5 to 16.5 points inclusive) typically represents 25% to 30% of the entries; a silver medal

(17 to 18) 10% to 15%, and a gold medal (18.5 to 20) just 3% to 5%. Experienced judges often bypass the 3/7/10 points system, going straight to the total number they wish to give a wine.