

# HOW TO TASTE WINE



## Look

Judge the colour and clarity of your wine. You can tell a lot by looking at the colour: older reds have more brown and orange hues, and older whites are generally darker and more golden.

## Smell

Think about the aromas you take in when smelling your wine. Try and identify them: do you smell berries, oak, flowers, or a combination of all three? Are they pleasant?

## Taste

When you sip your wine, you're looking for different taste sensations. Try to determine the astringency, residual sugar, alcohol, acidity, complexity, and length of flavour.

## Repeat

That's right, drink some more! You have to judge the wine by a whole glass, not just a sip.

