DEDUCTIVE TASTING GRID

Taste in this order every time: sight, nose, palate, then conclusions. Describe first, decide last. Circle a word on each scale and write the rest on the lines.

Wine _____ Date _____ Time taken _____

1 · SIGHT

Clarity	clear slightly cloudy cloudy
Brightness	dull bright brilliant
Concentration	pale medium deep opaque
Colour, white	straw yellow gold amber
Colour, red	purple ruby garnet
Hue and rim	_____
Gas, sediment	_____
Tears	_____

2 · NOSE

Clean or faulty	clean TCA H2S VA Brett oxidised
Intensity	delicate moderate powerful
Fruit condition	tart ripe tropical overripe jammy baked
Age	youthful vinous
Fruit, white	citrus orchard stone tropical _____
Fruit, red	red black blue _____
Non-fruit	floral herb vegetal spice _____
Winemaking	old oak new oak American oak malolactic lees carbonic
Earth, mineral	forest floor mushroom soil chalk slate flint _____
Tertiary	_____

3 · PALATE

Sweetness	bone dry dry off dry sweet dessert
Acid	low med- medium med+ high
Tannin	low med- medium med+ high
Alcohol	low med- medium med+ high
Body, texture	tart light medium full creamy round
Flavours	confirm the nose new notes _____
Balance	balanced sticks out: _____
Length	short med- medium med+ long
Complexity	low moderate complex

4 · INITIAL CONCLUSION

Climate	cool cool/moderate moderate moderate/warm warm
Grape or blend	_____
Old or New World	Old World New World _____
Age range	1–3 3–5 5–10 10+ years

5 · FINAL CONCLUSION

Grape	_____
Country	_____
Region	_____
Vintage	_____
Quality level	_____

SOMM DIGI's own sheet, built on the order of the deductive tasting method. It is not an official exam grid: in the exam, use the grid your Court gives you. The method, step by step: sommdigi.com/blog/a-step-by-step-guide-to-wine-tasting-clear-and-detailed-for-every-sommelier