



WHITE WINE TABLE

SIGHT Describing the Appearance of the Wine	
Clarity	Clear Hazy Cloudy
Color & Intensity	<p>GREEN-YELLOW (PALE to DEEP) LEMON-YELLOW (PALE to DEEP) STRAW (PALE to DEEP) GOLDEN-YELLOW (PALE to DEEP) AMBER (PALE to DEEP)</p>

SAVOR Describing the Secondary Flavors of the Wine	
Yeast / Lees	Biscuit Pastry Bread Toast Bread Dough Cheese Yoghurt
Malolactic Fermentation	Butter Cream Cheese
Oak	Vanilla Cloves Coconut

SWIRL Describing the Wine's Impact on the Glass	
Tearing	LIGHT MEDIUM HEAVY
Staining	None Light Medium Heavy

SIP Describing the Primary Flavors on the Wine	
Floral	Rose Blossom
Green Fruit	Apple (Green, Red, Yellow) Pear
Citrus Fruit	Lemon Lime Grapefruit Orange
Stone Fruit	Peach Nectarine Apricot
Tropical Fruit	Banana Lychee Mango Melon Passion Fruit Pineapple
Fruit Character	Just Ripe Ripe Overripe Baked Dried
Other	Wet Stones Bell Pepper

SAVOR Describing the Tertiary Flavors of the Wine	
Bottle Age	Dried Fruits Earth / Mushroom Petrol (Riesling)
Oak Age	Vanilla Baking Spice Toasted Nuts

SNIFF Describing the Smell on the Wine	
Intensity	Light Medium Intense
Aroma Characteristic	Primary
	Secondary
	Tertiary
	Reference SIP & SAVOR Tables

SWISH Describing the Mouth Feel of the Wine	
Acidity	Low Medium High
Alcohol	Low Medium High
Body	Light Medium Full
Sweetness	Dry Off-Dry Semi-Sweet Sweet

SAVOR Describing the Final Impact of the Wine	
Length	Short Medium Long
Complexity	Simple Medium Complex