

# taste

## THE PALATE SCALES

The Palate Scales guide tasters through 6 basic steps when assessing a wine on the palate. Once the wine is marked against each scale the results may then be written up in the normal manner using the words in *italics*.

### 1. Dryness

|                                  |            |                                      |                     |              |                                     |
|----------------------------------|------------|--------------------------------------|---------------------|--------------|-------------------------------------|
| <i>bone dry</i><br><i>flinty</i> | <i>dry</i> | <i>medium dry</i><br><i>semi dry</i> | <i>medium sweet</i> | <i>sweet</i> | <i>very sweet</i><br><i>syrupey</i> |
|----------------------------------|------------|--------------------------------------|---------------------|--------------|-------------------------------------|

### 2. Acidity

|   |                     |  |                              |                                   |                                    |
|---|---------------------|--|------------------------------|-----------------------------------|------------------------------------|
| <i>non acidic</i><br><i>flat</i><br><i>flabby</i><br><i>soapy</i> | <i>soft acidity</i> | <i>medium acidity</i><br><i>lively</i> | <i>crisp</i><br><i>zesty</i> | <i>assertive</i><br><i>steely</i> | <i>high acidity</i><br><i>tart</i> |
|---|---------------------|--|------------------------------|-----------------------------------|------------------------------------|

### 3. Weight

|             |                     |   |                      |  |                    |
|-------------|---------------------|---|----------------------|--|--------------------|
| <i>thin</i> | <i>light bodied</i> | <i>light to medium</i><br><i>bodied</i> | <i>medium bodied</i> | <i>medium to full</i><br><i>bodied</i><br><i>viscous</i> | <i>full bodied</i> |
|-------------|---------------------|---|----------------------|--|--------------------|

### 4. Tannin (primarily refers to red wines)

|  |                                |               |                                |              |              |   |   |
|--|--------------------------------|---------------|--------------------------------|--------------|--------------|---|---|
| <i>soft</i><br><i>mellow</i><br><i>light</i> | <i>velvety</i><br><i>silky</i> | <i>chalky</i> | <i>medium</i><br><i>grainy</i> | <i>chewy</i> | <i>heavy</i> | <i>strong</i><br><i>hard</i><br><i>aggressive</i> | <i>harsh</i><br><i>green</i><br><i>unripe</i> |
|--|--------------------------------|---------------|--------------------------------|--------------|--------------|---|---|

### 5. Finish (can be expressed in different terms and refers to the tastes on the back palate)

|   |               |   |
|---|---------------|---|
| <i>short</i><br><i>dull/flat</i><br><i>soft</i> | <i>medium</i> | <i>long</i><br><i>acidic</i><br><i>tannic</i> |
|---|---------------|---|

### 6. Aftertaste

|  |  |  |
|--|--|--|
| <i>short aftertaste</i><br><i>(1-10 seconds)</i> | <i>medium aftertaste</i><br><i>(10-60 seconds)</i> | <i>long aftertaste</i><br><i>(plus 60 seconds)</i> |
|--|--|--|

#### Sample palate tasting note:

Mc William's Mt Pleasant Lovedale Semillon 2007

"Dry, light to medium bodied with zesty acidity. A superb wine with a long finish and lingering aftertaste"

Henschke Mount Edelstone 2003

"Dry full bodied wine with soft acidity. Lovely fine-grain tannins with a pleasant finish and long aftertaste"

The palate scale is available to download from [www.australianwineguide.com](http://www.australianwineguide.com)